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> [Commercial Induction Cooktop 3500W/240V User Manual](#)

Abangdun E-35KT

Commercial Induction Cooktop 3500W/240V User Manual

Model: E-35KT | Brand: Abangdun

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Abangdun Commercial Induction Cooktop, Model E-35KT. This appliance is designed for commercial and home kitchen use, offering fast and precise heating with a maximum power of 3500W (240V/15A).

Please read this manual thoroughly before initial use and retain it for future reference.

2. IMPORTANT SAFETY INFORMATION

To prevent injury or damage, always observe basic safety precautions when using electrical appliances. This section outlines critical safety guidelines.

- Ensure the appliance is connected to a dedicated 220-240V, 15A circuit with a NEMA 6-20R receptacle. Incorrect voltage or amperage can damage the unit or pose a fire hazard.
- Do not touch the cooktop surface immediately after use, as it may retain residual heat. The ceramic glass surface can be hot.
- Always use induction-compatible cookware. Incompatible materials such as aluminum, ceramic, copper, or glass will not heat and may cause an E1 error.
- Ensure adequate ventilation around the cooktop during operation. The unit is equipped with two fans and back air ducts for heat dissipation.
- Keep children and pets away from the appliance during operation.
- Do not immerse the appliance in water or any other liquid.
- If the unit emits a strong odor, especially when new, ensure proper ventilation. This is often due to initial heating of internal components.
- Do not operate the cooktop if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.

3. PRODUCT OVERVIEW

The Abangdun Commercial Induction Cooktop features a durable stainless steel construction and a Schott ceramic glass

surface. It is designed for high-efficiency cooking with precise temperature control.



Figure 3.1: Front view of the Abangdun Commercial Induction Cooktop. This image displays the stainless steel housing, the black ceramic glass cooking surface, and the control panel with a digital display and buttons.

3.1 Key Features

- **High Power Output:** Maximum 3500W for rapid heating.
- **Precise Control:** 17 power levels (400W to 3500W) and 10 temperature settings (194°F/90°C to 464°F/240°C).
- **Even Heating:** Continuous heating at all power levels, preventing temperature fluctuations.
- **Large Heating Area:** Equipped with a 9.25-inch copper coil for efficient heat distribution.
- **Integrated Timer:** Up to 18 hours for extended cooking processes.
- **Durable Construction:** Thickened stainless steel housing and Schott ceramic glass surface.
- **Safety Features:** Overheating protection, timer shut-off, automatic pan detection, voltage warning, circuit failure protection.

Commercial Max Power 400W-3500W



Overheating protection



Timer shut-off



Automatic pan detection



Voltage warning



Circuit failure protection

Figure 3.2: Overview of commercial maximum power (400W-3500W) and safety features. This image highlights the absence of flames and gas, along with icons representing overheating protection, timer shut-off, automatic pan detection, voltage warning, and circuit failure protection.

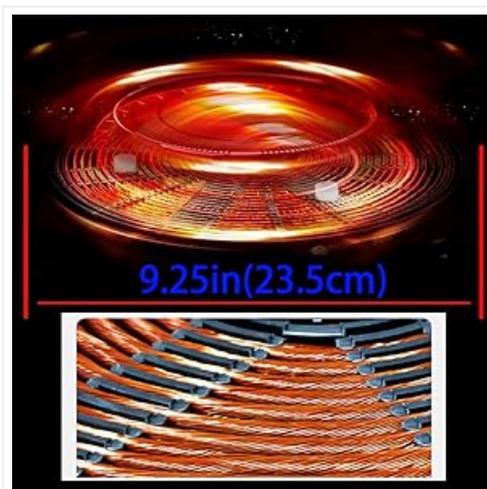


Figure 3.3: Illustration of the 9.25-inch heating coil. This image shows the internal copper coil structure, indicating the effective heating area of the cooktop.

4. SETUP AND INSTALLATION

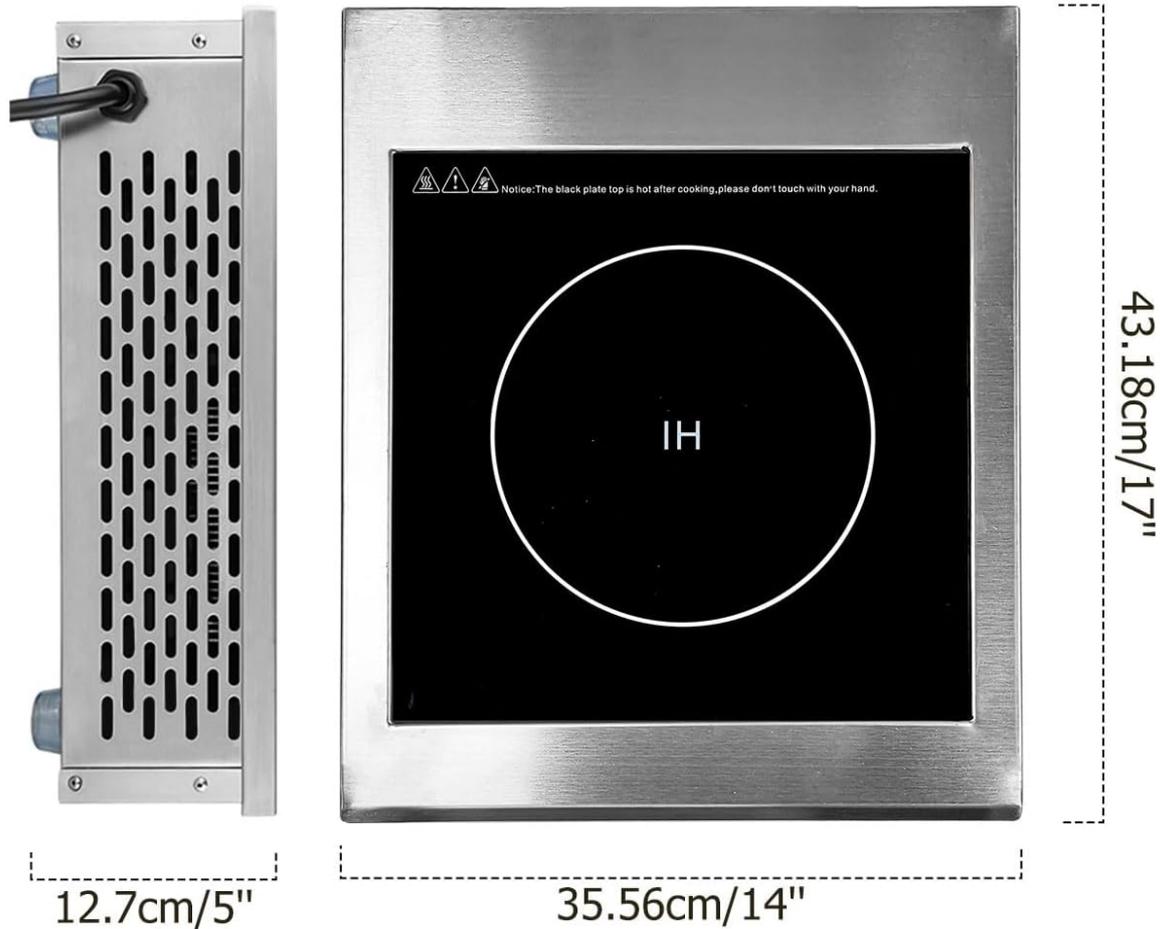
4.1 Unpacking

- Carefully remove the cooktop from its packaging.
- Inspect the appliance for any signs of damage. Do not use if damaged.
- Retain packaging materials for potential future transport or service.

4.2 Placement

- Place the cooktop on a stable, level, heat-resistant surface.
- Ensure sufficient clearance around the unit for proper ventilation. The dimensions are approximately 17"D x 14"W x 5"H.
- Avoid placing the unit near water sources or flammable materials.
- The unit's feet are metal; consider using non-slip padding underneath if placed on smooth surfaces to prevent movement.

Material: Stainless steel



Power Range: 400-3500W

Load Capacity: 50 kg

Temperature Range: 60-240°C/140-464°F

Levels: 16

Maximum Pot Diameter: 40.64 cm/16 inches

Coil Diameter: 23.5cm/9.25 inches

Figure 4.1: Detailed dimensions and specifications of the cooktop. This image provides measurements in both centimeters and inches, along with power range, temperature range, maximum pot diameter, and coil diameter.

4.3 Electrical Connection

- The cooktop requires a 220-240V power supply.
- It is designed for a NEMA 6-20R receptacle (15A/250V). Verify your outlet type before plugging in.
- Do not use extension cords unless they are rated for the appliance's power requirements and are specifically designed for 220-240V, 15A use.



Figure 4.2: Image illustrating the NEMA 6-20R power plug and receptacle configuration. This shows the specific plug type required for the cooktop's electrical connection.

5. OPERATING INSTRUCTIONS

5.1 Compatible Cookware

Induction cooktops require cookware made of ferromagnetic materials. Use pots and pans that are:

- Cast Iron
- Stainless Steel (magnetic grade)
- Enameled Cast Iron
- Cookware with a magnetic base (e.g., concave base woks)

Incompatible materials include: Aluminum, Ceramic, Copper, and Glass. Using incompatible cookware will prevent heating and may trigger an error code (e.g., E1).

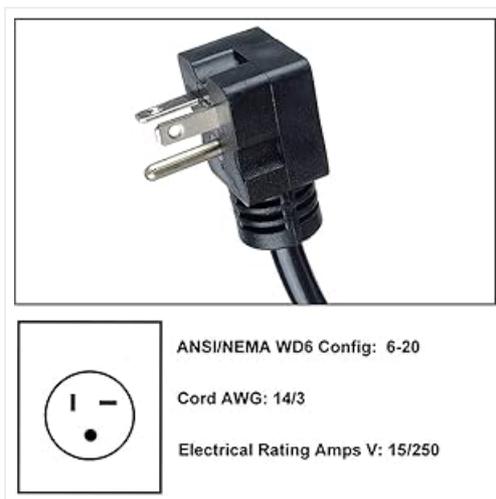


Figure 5.1: Visual guide for cookware compatibility. This image displays examples of compatible cookware (cast iron, stainless steel, enameled cast iron, concave base wok) and incompatible cookware (aluminum, ceramic, copper, glass).

5.2 Basic Operation

1. **Power On:** Place compatible cookware with contents on the ceramic glass surface. Press the **ON/OFF** button. The unit will typically default to a specific power level (e.g., 2000W).
2. **Adjust Power/Temperature:** Use the **+/-** buttons to adjust the power level (400W to 3500W) or temperature setting (194°F/90°C to 464°F/240°C). Press the **TEMP** button to switch between power and temperature modes. Press and hold **+/-** for 3 seconds for quick adjustments.

3. **Set Timer:** Press the **TIMER** button. Use the **+/-** buttons to set the desired cooking time, up to 18 hours. The unit will automatically shut off when the timer expires.
4. **Power Off:** Press the **ON/OFF** button to turn off the cooktop. The display may show residual heat warnings.



Figure 5.2: Close-up of the control panel, highlighting the digital display, timer, temperature, and power buttons. This image indicates the range for the 18-hour timer, 16 temperature levels (80-240°C), and 16 power levels (400-3500W).

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your induction cooktop.

- Always unplug the cooktop and allow it to cool completely before cleaning.
- **Ceramic Glass Surface:** Wipe with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive ceramic cooktop cleaner. Do not use abrasive pads or harsh chemicals.
- **Stainless Steel Housing:** Wipe with a soft, damp cloth. For best results, dry immediately to prevent water spots.
- **Ventilation Openings:** Periodically check and clean the air vents on the sides and back of the unit to ensure

unobstructed airflow. Do not block these vents during operation.

- Do not use steam cleaners or immerse the unit in water.



Figure 6.1: Image depicting the cooktop in use in a kitchen setting, emphasizing efficient cooking and the importance of fast heat dissipation. The image shows a couple cooking with the induction cooktop, highlighting its integration into a modern kitchen environment.

7. TROUBLESHOOTING

This section addresses common issues you might encounter. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; unit not plugged in; power outage.	Check power cord connection; verify power outlet functionality; check circuit breaker.
"E1" error displayed.	Incompatible cookware or no cookware detected.	Ensure you are using induction-compatible cookware (magnetic base). Place cookware centrally on the cooking zone.
Food not heating or heating slowly.	Cookware not induction-compatible; low power setting; insufficient amount of food/liquid.	Verify cookware compatibility; increase power level; ensure adequate contents in the pot for efficient heat transfer.
Unit makes unusual noise.	Normal fan operation; slight buzzing from cookware.	The cooling fans operate during use. A slight buzzing sound from some cookware is normal for induction. If the noise is excessive or unusual, contact support.
Power cord does not fit outlet.	Incorrect outlet type for NEMA 6-20R plug.	The unit requires a NEMA 6-20R receptacle. Consult a qualified electrician to install the correct outlet if necessary. Do not force the plug into an incompatible outlet.

8. SPECIFICATIONS

Feature	Detail
Model Number	E-35KT
Brand	Abangdun
Power Source	Induction
Voltage	220 Volts
Wattage	3500 Watt-hours (Max)
Power Levels	17 (400W to 3500W)
Temperature Settings	10 (194°F/90°C to 464°F/240°C)
Timer	Up to 18 hours
Product Dimensions	17"D x 14"W x 5"H (43.18cm D x 35.56cm W x 12.7cm H)
Item Weight	13.57 pounds (6.17 Kilograms)
Material	Stainless Steel
Heating Coil Diameter	9.25 inches (23.5 cm)
Max Pot Diameter	16 inches (40.64 cm)
UPC	616833856563, 616833856488

9. WARRANTY AND SUPPORT

Abangdun provides a standard manufacturer's warranty for this product. Specific warranty terms and duration may vary. Please refer to the product packaging or contact Abangdun customer support for detailed warranty information.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please visit the official Abangdun website or contact their customer service department.

Abangdun Official Store: [Abangdun Store on Amazon](#)

