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Abangdun 1800W

Abangdun 1800W Commercial Induction Cooktop User Manual



INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Abangdun 1800W Commercial Induction Cooktop. Please read this manual thoroughly before first use and retain it for future reference.



Image: Abangdun 1800W Commercial Induction Cooktop in use with a stainless steel pot containing food.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, injury to persons, or damage to the appliance, basic safety precautions should always be followed, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off",

then remove plug from wall outlet.

- Do not use appliance for other than intended use.
- Ensure proper ventilation around the unit during operation.
- Only use induction-compatible cookware.
- The cooktop surface remains hot after use. Avoid touching until cooled.

PRODUCT FEATURES

The Abangdun 1800W Commercial Induction Cooktop is designed for efficient and precise cooking. Key features include:

- **Rapid Heating:** Operates at 1800W (120V/15A) with upgraded 2nd-generation technology for quick heating.
- **Consistent Heating:** Provides continuous, even heating across all power settings, preventing temperature fluctuations.
- **Extended Timer:** Features an 18-hour timer suitable for slow cooking or simmering.
- **Safety Mechanisms:** Includes automatic shut-off for overheating and an E1 error display if cookware is removed.
- **Large Heating Area:** Equipped with a 9-inch heating coil for a larger and more uniform heat distribution.
- **Durable Construction:** Features thickened stainless steel housing for enhanced durability and load-bearing capacity.
- **Easy to Clean:** The Schott ceramic glass surface is easy to wipe clean as food does not burn onto it.
- **Efficient Cooling:** Integrated with two fans and back air ducts for quick heat dissipation.



Image: Front panel of the cooktop showing the digital display, power/temperature buttons, timer button, and on/off knob.



Image: Illustration highlighting the thickened stainless steel housing, indicating high strength and load-bearing capability.

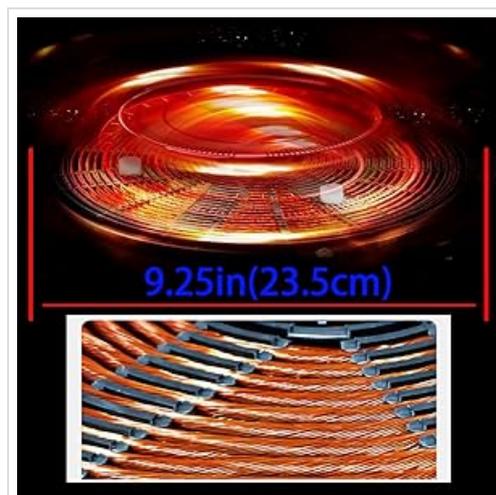


Image: Close-up view of the internal heating coil, indicating a diameter of 9.25 inches (23.5 cm).

PACKAGE CONTENTS

Upon unpacking, please ensure all items are present and in good condition:

- Abangdun 1800W Commercial Induction Cooktop
- User Manual

SETUP

Follow these steps to set up your induction cooktop:

1. **Unpack:** Carefully remove the cooktop from its packaging.
2. **Placement:** Place the cooktop on a stable, flat, heat-resistant surface. Ensure there is adequate space around the unit for ventilation, especially at the back where the air ducts are located.

3. **Power Connection:** Plug the 120V power cord into a standard 120V/15A electrical outlet.



Image: Close-up of the 120V power plug and the rear connection point of the cooktop.

OPERATING INSTRUCTIONS

Cookware Compatibility

The induction cooktop requires specific types of cookware. Ensure your pots and pans are made of compatible materials before use. Place the cookware on the heating area before turning on the burner.

- **Compatible Materials:** Stainless steel, cast iron, carbon steel, enamel, and other induction-compatible materials.
- **Incompatible Materials:** Aluminum, ceramic, copper, glass.



Image: Visual guide showing examples of compatible (cast iron, stainless steel, enameled cast iron, concave base) and incompatible (aluminum, ceramic, copper, glass) cookware.

Powering On/Off

1. Place compatible cookware on the center of the cooktop's heating area.
2. Press the **ON/OFF** button or turn the control knob to activate the unit. The display will illuminate.
3. To turn off, press the **ON/OFF** button again or turn the control knob to the off position.

Adjusting Power and Temperature

1. After powering on, use the control knob to adjust the power level or temperature setting.
2. The cooktop offers a full-power mode for rapid heating and lower power settings for warming or simmering.

Using the Timer

1. Press the **TIMER** button.
2. Use the control knob to set the desired cooking time, up to 18 hours.
3. The cooktop will automatically shut off once the timer expires.



Image: The induction cooktop being used with a wok for stir-frying vegetables and shrimp.



Image: The induction cooktop with a large pot of water at a rolling boil, demonstrating its heating capability.

MAINTENANCE AND CLEANING

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

- **Cleaning the Surface:** Allow the cooktop to cool completely before cleaning. Wipe the Schott ceramic glass surface with a damp towel. Do not use abrasive cleaners or scouring pads.
- **Cleaning the Housing:** Wipe the stainless steel housing with a soft, damp cloth.
- **Ventilation:** Ensure the cooling fans and air ducts (located at the back and bottom) remain clear of obstructions to facilitate proper heat dissipation.
- Do not immerse the cooktop in water or any other liquid.



Image: Underside of the cooktop, showing the two cooling fans and ventilation grilles.

TROUBLESHOOTING

Refer to the table below for common issues and their potential solutions.

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; Cooktop not plugged in; Power button not pressed.	Check power cord connection; Ensure outlet is functional; Press the ON/OFF button.
E1 error displayed.	No cookware or incompatible cookware detected; Cookware removed during operation.	Place compatible cookware on the heating area; Ensure cookware is induction-compatible.
Cooktop overheats and shuts off.	Poor ventilation; Prolonged high-power use.	Ensure ventilation openings are not blocked; Allow unit to cool down before resuming use.
Uneven heating or slow cooking.	Cookware not centered; Cookware base not flat; Incompatible cookware.	Center cookware on the heating coil; Use cookware with a flat, induction-compatible base.

SPECIFICATIONS

Technical details for the Abangdun 1800W Commercial Induction Cooktop:

Specification	Detail
Brand	Abangdun
Model	1800W
Wattage	1800 watts
Voltage	120 Volts
Material	Stainless Steel
Product Dimensions	17"D x 14"W x 5"H
Item Weight	14 Pounds
Heating Coil Diameter	9 inches
Controls Type	Knob

Product Information	
Voltage	120V/60Hz
Power Range	200W~1800W
Size	17x14x5 in
Temperature Range	176~464°F
Weight-bearing	120LB



Image: Table detailing product information including voltage, power range, size, temperature range, and weight-bearing capacity, alongside a diagram showing the cooktop's dimensions (17in x 14in x 5in).

WARRANTY AND SUPPORT

This product typically includes a one-year manufacturer's warranty. For specific warranty details, claims, or technical support, please refer to the documentation provided with your purchase or contact the seller directly.

