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› Hermitlux Induction Cooktop User Manual

Hermitlux HMX-IC06B

Hermitlux Induction Cooktop User Manual

Model: HMX-IC06B

1. PRODUCT OVERVIEW

The Hermitlux Induction Cooktop is a portable and efficient cooking appliance designed for ease of use and safety. It features 9 power levels, a sensor touch control panel, and a durable glass surface for easy cleaning. This cooktop operates on a standard 110/120V 15 amp electrical outlet and is ETL listed, meeting North American electrical standards.



Figure 1: Hermitlux Induction Cooktop, top-down view showing the control panel and cooking surface.

Key Features:

- **Portable Design:** Compact and easy to handle for various kitchen setups or travel.
- **Fast Heating:** Achieves rapid heating, boiling 1.5 liters of water in approximately 6 minutes.
- **9 Power Levels:** Offers precise control for diverse cooking requirements.
- **Sensor Touch Panel:** Intuitive LED display for responsive operation.
- **Safety Features:** Includes child lock, residual heat reminder, and stop & go function.
- **Easy to Clean:** Premium glass surface allows for simple wiping and maintenance.
- **Efficient Heat Dissipation:** Equipped with a powerful fan for quick cooling and extended product life.

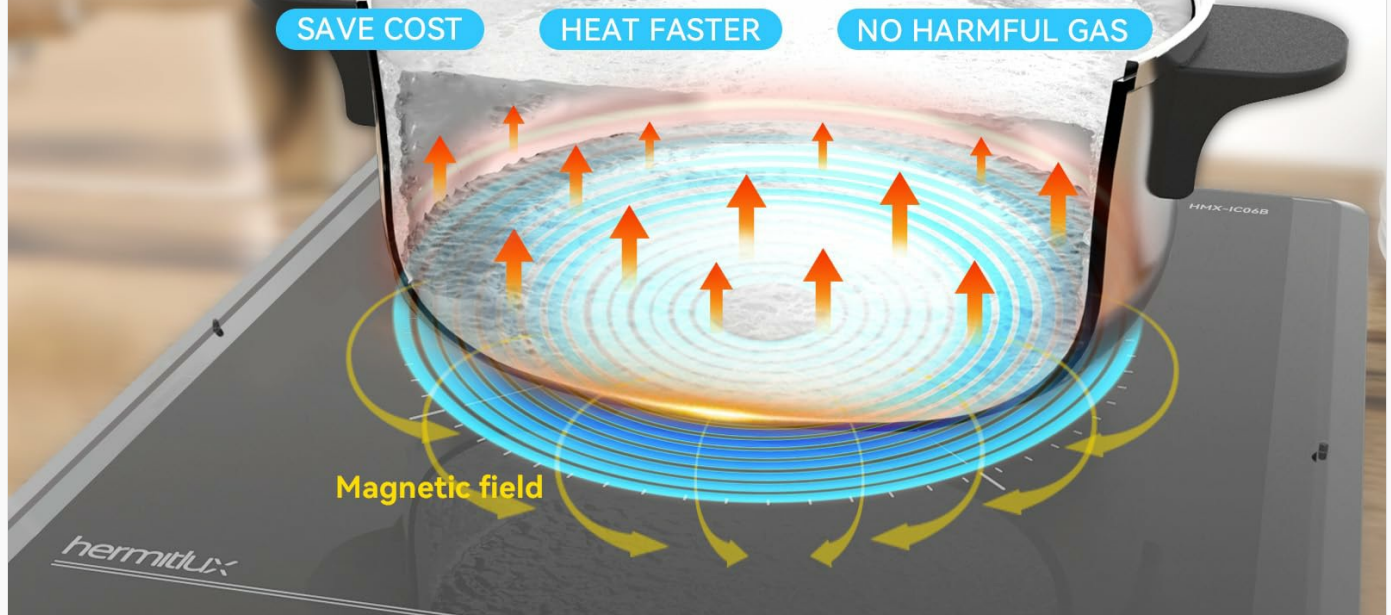
HIGH ENERGY EFFICIENCY

Heat evenly & quickly without wasting energy

SAVE COST

HEAT FASTER

NO HARMFUL GAS



Gas

Induction

Radiant



Figure 2: Illustration of induction cooking efficiency compared to gas and radiant heat, highlighting energy savings.

HEAT UP QUICKLY
Boil 1.5L of water in 6 mins

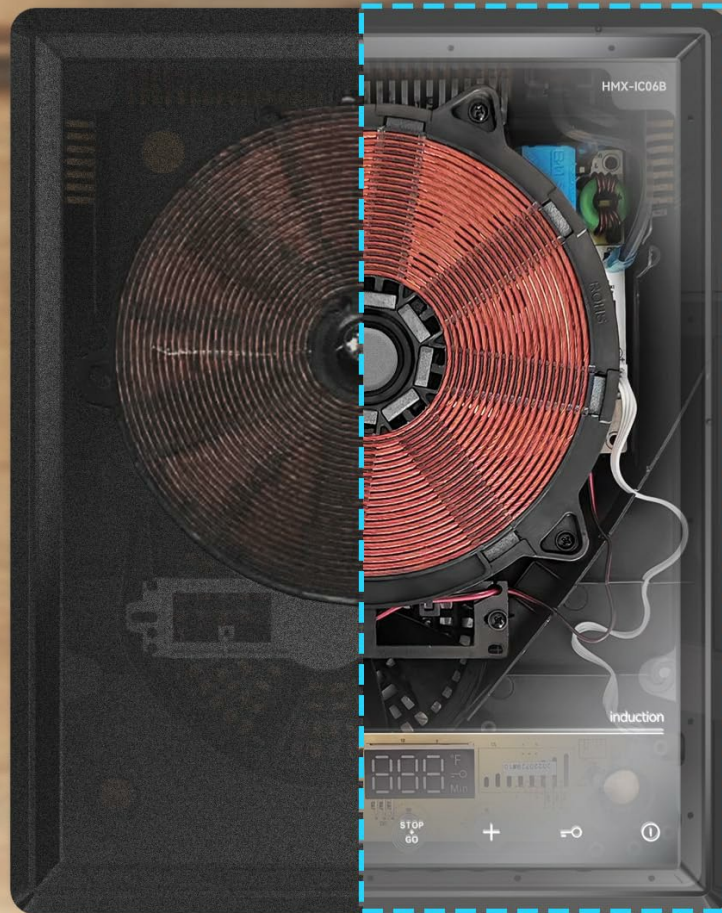


Figure 3: Cooktop demonstrating rapid boiling of water, showcasing its fast heating capability.

LOW NOISE LEVEL

- Premium Coil Burner
- High-quality PCB
- Durable Fan Motor

dB



dB



others

hermitlux

***NOTICE: The high noise is because the poor materials and the pot are not well matched, resulting in resonance noise**

Figure 4: Underside view of the cooktop, illustrating the powerful heat dissipation system for quick cooling.



Figure 5: Internal components of the cooktop, highlighting design elements contributing to a low noise level during operation.

Video 1: Official product video demonstrating the features and operation of the Hermitlux Induction Cooktop.

2. SAFETY INFORMATION

Please read all safety instructions carefully before using the appliance to prevent injury or damage.

General Safety Precautions:

- Do not immerse the cooktop in water or any other liquid.
- Ensure the power outlet is properly grounded and matches the cooktop's voltage (110/120V).
- Do not operate the cooktop if the power cord or plug is damaged.
- Keep the cooktop away from heat sources, flammable materials, and water.
- Always place the cooktop on a stable, flat, and heat-resistant surface.
- Do not block the ventilation openings on the cooktop.

Induction-Specific Safety:

- **Compatible Cookware:** Only use cookware made of magnetic materials (cast iron, enameled steel, magnetic stainless steel). The cooktop will display an error (E0) if incompatible cookware is used or no pan is detected.
- **Child Lock:** Activate the child lock feature to prevent accidental operation.
- **Residual Heat Reminder:** The cooktop surface may remain hot after use. An indicator (H) will appear on the display to warn of residual heat until it is safe to touch.
- **Automatic Pan Detection:** The cooktop will only generate heat when a compatible pan is placed on the cooking

zone. If the pan is removed, it will stop heating and display an error.

- **Overheating Protection:** The cooktop is equipped with a sensor that will automatically shut off the unit if it detects overheating.



Figure 6: Cooktop display showing the 'H' indicator for residual heat, reminding users that the surface is still hot.

3. SETUP

Proper setup ensures optimal performance and safety of your induction cooktop.

Placement:

- Place the cooktop on a dry, stable, and level surface.
- Ensure there is adequate ventilation around the unit. Do not place it too close to walls or other appliances that might

obstruct airflow.

- Keep a minimum distance of 4 inches (10 cm) from walls or other objects to allow for proper heat dissipation.
- Avoid placing the cooktop on metal surfaces, as this can interfere with induction heating.

Power Connection:

- Plug the cooktop into a standard 110/120V, 15 amp electrical outlet.
- Do not use extension cords or power strips unless absolutely necessary and they are rated for the cooktop's wattage (1800W).

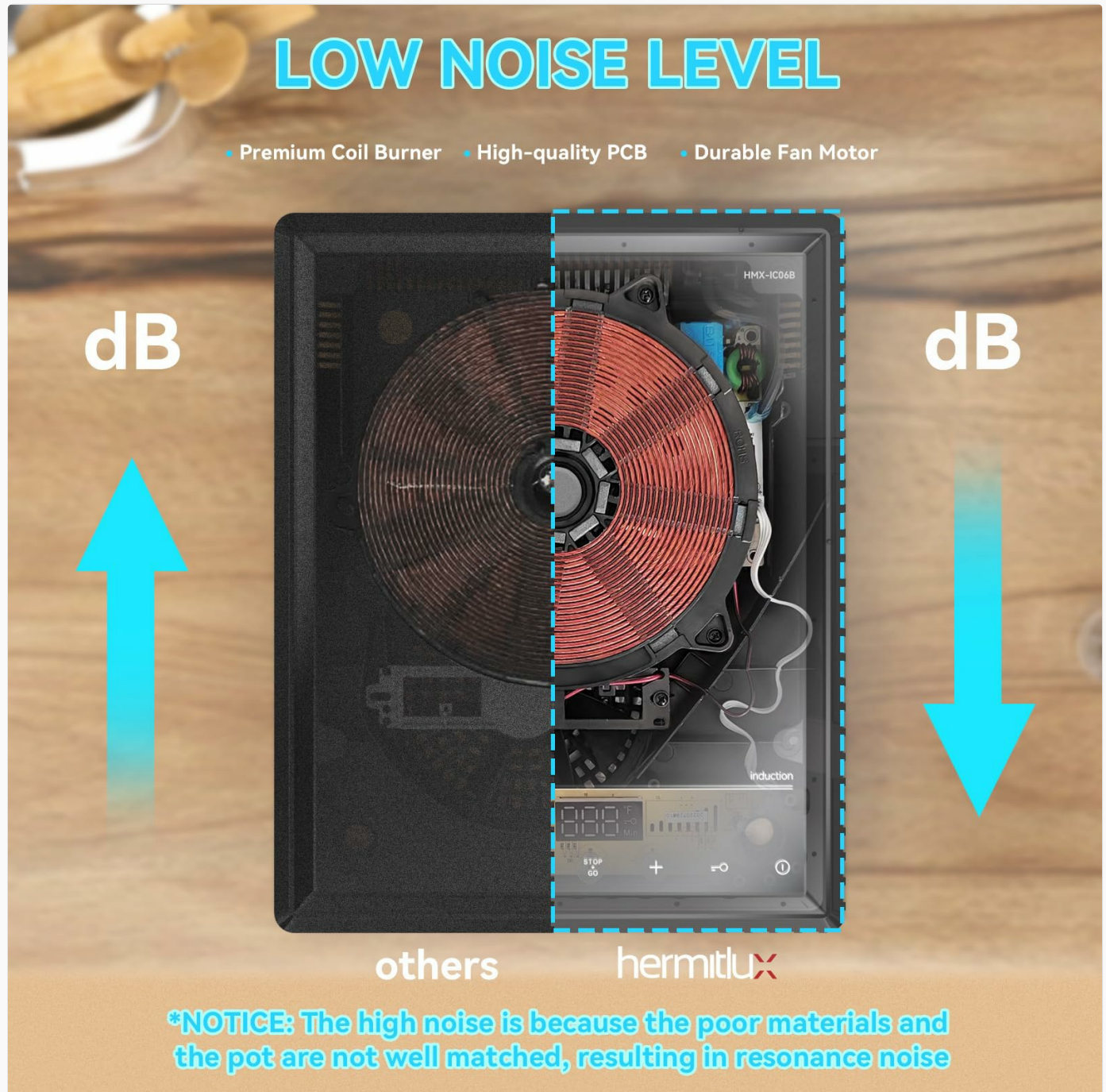


Figure 7: Product dimensions (13"D x 10.55"W x 2.36"H) for proper placement and space consideration.

4. OPERATING INSTRUCTIONS

Familiarize yourself with the control panel and functions for efficient cooking.

Control Panel:

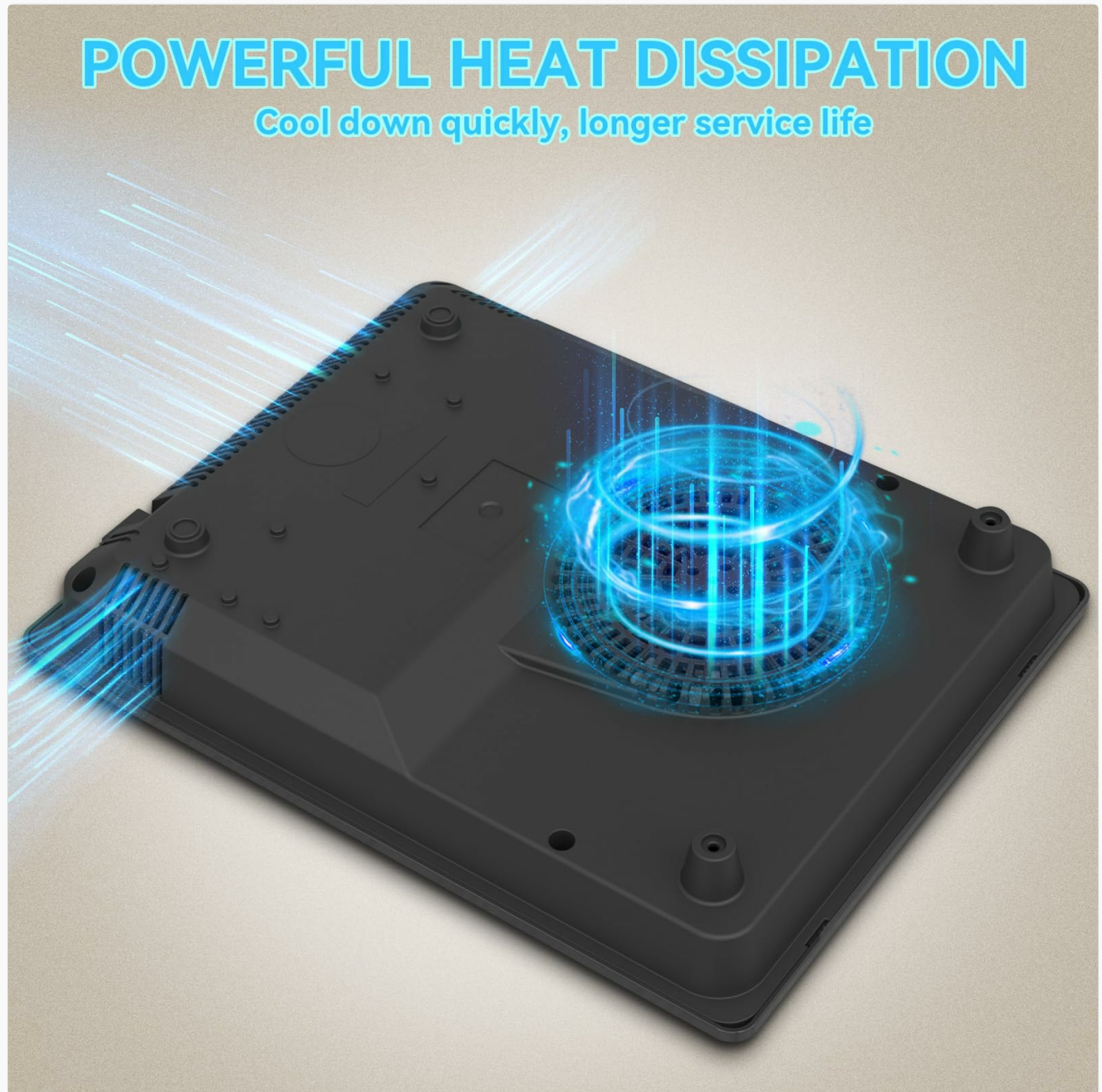


Figure 8: Close-up of the LED touch panel, showing power, temperature, timer, and lock controls.

Basic Operation:

1. **Power On:** Place a compatible pot or pan on the center of the cooking zone. Press the **Power** button (flame symbol) to turn on the cooktop.
2. **Select Power Level:** Use the **+** and **-** buttons to adjust the power level from 1 to 9. The display will show the selected level. For maximum power, press the **MAX** button.
3. **Warm Function:** Press the **WARM** button to activate the keep warm function.
4. **Timer Setting:** Press the **Timer** button (clock symbol) and use **+** and **-** to set the cooking time up to 180 minutes. The cooktop will automatically shut off when the timer expires.
5. **Stop & Go Function:** Press the **STOP & GO** button to pause cooking. Press it again to resume cooking at the same power level.

6. **Child Lock:** Press and hold the **Child Lock** button (lock symbol) for a few seconds to activate or deactivate the child lock. When activated, the control panel will be locked to prevent accidental changes.
7. **Power Off:** Press the **Power** button (I symbol) to turn off the cooktop. The residual heat indicator (H) may remain on until the surface cools down.

Compatible Cookware:

The Hermitlux Induction Cooktop requires cookware with a magnetic bottom. To test if your cookware is compatible, place a magnet on the bottom of the pot or pan. If the magnet sticks, the cookware is suitable for induction cooking.

- **Suitable Materials:** Cast iron, enameled steel, magnetic stainless steel, or flat-bottomed pots/pans with a diameter between 4 inches (10 cm) and 8.7 inches (22 cm).
- **Unsuitable Materials:** Glass, ceramic, copper, aluminum, or non-magnetic stainless steel.



Figure 9: Visual guide to compatible cookware types, including cast iron, Dutch ovens, and magnetic stainless steel.

5. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will extend the life of your cooktop.

Cleaning the Surface:

- Always ensure the cooktop is turned off and completely cool before cleaning.
- Wipe the glass surface with a soft, damp cloth and a mild detergent.
- For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops.
- Do not use abrasive pads, harsh chemicals, or sharp objects that could scratch the surface.
- Dry the surface thoroughly after cleaning to prevent water spots.

Ventilation and Cooling:

- The cooktop has a built-in fan for heat dissipation. Ensure the ventilation openings are clear of dust and debris.
- Do not block the fan or air vents during or after operation.
- Allow the cooktop to cool down naturally after use. The fan may continue to run for a short period to dissipate residual heat.

6. TROUBLESHOOTING

If you encounter issues with your cooktop, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power, power cord not plugged in, or power outage.	Check power connection, try a different outlet.
Display shows "E0" or cooktop beeps.	Incompatible cookware, no cookware on the zone, or cookware is too small/large.	Use compatible magnetic cookware. Ensure cookware is centered and within the recommended size (4-8.7 inches).
Cooktop stops heating during operation.	Overheating protection activated, pan removed, or power fluctuation.	Allow cooktop to cool down. Ensure pan is on the surface. Check power supply.
Unusual noise during operation.	Normal fan operation, or resonance with certain cookware.	A slight humming sound from the fan is normal. Some cookware may produce a low hum due to magnetic vibrations; this is not a defect.
Controls are unresponsive.	Child lock is active, or control panel is wet/dirty.	Deactivate child lock. Clean and dry the control panel.

7. SPECIFICATIONS

Feature	Specification
Brand	Hermitlux
Model	HMX-IC06B
Color	Gloss Black
Material	Tempered Glass
Heating Elements	1
Product Dimensions (L x W x H)	13"D x 10.55"W x 2.36"H
Wattage	1800 watts
Controls Type	Touchpad
Voltage	120 Volts (AC)
Burner Type	Induction
Special Features	Child lock, Automatic-Pan Detection, Overheating Protection, Stop & Go function

8. WARRANTY AND SUPPORT

Hermitlux provides a user manual with each cooktop. For any issues or inquiries regarding your Hermitlux Induction Cooktop, please contact our customer service. We are committed to providing a satisfying reply within 24 hours.

Please refer to the warranty information provided with your purchase for details on coverage and terms.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for

conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question