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ELECTAKEY DF-21V19-VC

ELECTAKEY DF-21V19-VC Dual Induction Cooktop with Removable Griddle

INSTRUCTION MANUAL

Introduction

Thank you for choosing the ELECTAKEY DF-21V19-VC Dual Induction Cooktop with Removable Cast Iron Griddle Pan. This versatile appliance offers efficient and precise cooking for a variety of dishes, whether used as a dual burner cooktop or with the included griddle. Please read this manual thoroughly before use to ensure safe and optimal performance.



Image: The ELECTAKEY Dual Induction Cooktop with its removable cast iron griddle and lid.

Safety Instructions

- Always place a compatible pot or pan on the burner**BEFORE** turning it on to avoid error messages and ensure proper function.
- Ensure the cooktop is placed on a stable, flat, and heat-resistant surface.
- Do not touch the hot surface immediately after cooking. Allow it to cool down.
- Keep children away from the appliance during operation and cooling.
- Use only induction-compatible cookware. Refer to the 'Induction Cookware Compatibility' section.
- Do not immerse the cooktop base in water or any other liquid.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.

Package Contents

- 1 x ELECTAKEY 2-burner induction cooktop
- 1 x Removable cast iron griddle pan

Specifications

Feature	Detail
Brand	ELECTAKEY
Model Number	DF-21V19-VC
Color	Black
Material	Metal
Heating Elements	2
Wattage	1800 watts (shared between burners)
Controls Type	Touch
Product Dimensions	9.45"D x 18.9"W x 2.28"H
Item Weight	13.57 pounds

Setup

1. Unpack all components and remove any packaging materials.
2. Place the induction cooktop on a dry, stable, and heat-resistant surface. Ensure adequate ventilation around the unit.
3. Connect the power cord to a standard electrical outlet. The main on/off switch is located on the back of the unit.
4. If using the griddle pan, ensure it is properly seated over both induction zones.

Operating Instructions

1. Powering On/Off

- Turn on the main power switch located on the back of the cooktop.
- Place a compatible pot or pan on the desired burner.
- Press the individual 'ON/OFF' button for the specific burner you wish to use.
- To turn off, press the individual 'ON/OFF' button again, then turn off the main power switch on the back.

2. Temperature and Power Control

- Each burner has independent and adjustable 8 power settings.
- Use the '+' and '-' buttons or the rotary knobs (if applicable) to adjust the power level or temperature.
- The cooktop allows for different temperatures on both sides simultaneously.



Image: Digital display showing various temperature settings for different food types.

3. Timer Function

- The cooktop features a timer function, typically up to 99 minutes.
- Press the 'Timer' button and use the '+' and '-' controls to set the desired cooking duration.
- The cooktop will automatically shut off once the timer expires.

4. Induction Cookware Compatibility

- This cooktop requires induction-compatible cookware.
- Compatible materials include steel cast iron, enameled cast iron, and magnetic stainless steel.
- Incompatible materials include glass, ceramics, and copper.
- To test compatibility, hold a magnet to the bottom of your cookware. If the magnet sticks, the cookware is compatible.



Image: Visual guide showing compatible (steel cast iron, enameled cast iron, stainless steel) and incompatible (glass, ceramics, copper) cookware types.

5. Using the Removable Griddle Pan

- The removable cast iron griddle pan can be placed over both burners for grilling or frying.
- It features both textured and smooth surfaces, allowing for versatile cooking options like grilling kebabs or frying eggs.
- The griddle provides excellent heat retention and distribution.
- Rubber-coated handles allow for safe removal of the hot griddle.



Image: Various foods such as seafood, vegetables, and meat cooking on the griddle pan.

Your browser does not support the video tag.

Video: An overview of the Induction Cooktop's features and operation.

Maintenance & Cleaning

- Always ensure the cooktop is unplugged and completely cool before cleaning.
- The induction cooktop has a high-quality smooth surface that can be easily cleaned with a damp cloth.
- The removable cast iron griddle pan features a non-toxic, non-stick coating and can be cleaned with a sponge and warm water. It is also dishwasher safe.
- Avoid using abrasive cleaners or scouring pads that could damage the surfaces.



Image: Demonstrating the easy cleaning process for both the cooktop and the griddle pan.

Troubleshooting

- **Error Code (e.g., E1, F1):** This typically indicates that no compatible cookware is detected on the burner, or the cookware is not properly centered. Ensure a suitable induction-ready pot/pan is placed on the burner before activation.
- **Cooktop Not Heating:** Verify that the main power switch on the back is turned on and the unit is plugged into a working outlet. Confirm that a compatible pot/pan is on the burner before pressing the individual ON/OFF button.
- **Uneven Heating or Slow Cooking with Two Burners:** While the cooktop has dual independent controls, the total wattage (1800W) is shared between the two burners. If both burners are operating at high settings simultaneously, the power may be distributed, potentially affecting heating speed or maximum temperature on each side. Adjust settings as needed.
- **Controls Unresponsive:** Ensure the lock function (if present) is not activated. Unplug the unit for a few minutes and then plug it back in to reset.

Warranty and Support

For warranty information, technical support, or any questions regarding your ELECTAKEY Dual Induction Cooktop, please refer to the warranty card included in your packaging or contact ELECTAKEY customer service directly. Please have your model number (DF-21V19-VC) and purchase date available when contacting support.

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