

AMZCHEF B0CJM69MNX

AMZCHEF Electric Induction Cooktop User Manual

Model: B0CJM69MNX

1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using the AMZCHEF Electric Induction Cooktop. Keep this manual for future reference.

- **Electrical Safety:** Ensure the cooktop is connected to a properly grounded 110-120 volt power outlet. Do not use extension cords or adapters.
- **Cookware Compatibility:** Use only induction-compatible cookware (magnetic bottom). Incompatible cookware will not heat. Refer to the "Applicable Cookware" section for details.
- **Surface Heat:** While induction cooktops do not generate heat directly, the cooking surface will become hot from residual heat transferred from the cookware. Exercise caution and avoid touching the hot surface after cooking.
- **Overheating Protection:** The cooktop is equipped with an overheating protection system that will automatically shut off the unit if it detects excessive temperatures.
- **Automatic Shut-Off:** The cooktop features an automatic shut-off function for safety if left unattended for an extended period or if no cookware is detected.
- **Child Safety Lock:** Activate the child lock to prevent accidental operation, especially in households with children.
- **Ventilation:** Ensure adequate ventilation around the cooktop during operation. Do not block air vents.
- **Cleaning:** Always unplug the cooktop and allow it to cool completely before cleaning.
- **Placement:** Place the cooktop on a stable, flat, heat-resistant surface away from flammable materials.

2. PRODUCT OVERVIEW

The AMZCHEF Electric Induction Cooktop is a dual-burner appliance designed for efficient and precise cooking. It features a durable stainless steel construction and a polished crystal glass surface, suitable for both home and commercial use.



Figure 1: AMZCHEF Electric Induction Cooktop, showing the dual burner layout.

Key Features:

- **Dual Burners:** Two independent cooking zones, each with up to 1800W power.
- **Power Levels:** 9 adjustable heating levels for precise temperature control.
- **Touch Control Panel:** Intuitive sensor touch controls with an LCD screen for easy operation and viewing.
- **Timer Function:** Integrated timer for setting cooking durations.
- **Child Safety Lock:** Prevents unintended use.
- **Safety Features:** Includes overheating protection, automatic shut-off, and pan detection.
- **Durable Construction:** High-quality stainless steel housing and polished crystal glass surface.

3. SETUP

3.1 Unpacking and Inspection

1. Carefully remove the cooktop from its packaging.
2. Inspect the unit for any signs of damage during transit. If damage is found, do not operate the cooktop and contact customer support.
3. Remove all packaging materials, stickers, and protective films from the cooktop surface.

3.2 Placement

- Place the cooktop on a dry, stable, and level surface.

- Ensure there is sufficient space around the cooktop for proper ventilation (at least 4 inches from walls or other appliances).
- Avoid placing the cooktop near heat-sensitive materials or appliances.

3.3 Power Connection

Plug the power cord into a standard 110-120 volt, 60Hz grounded electrical outlet. Ensure the outlet is capable of handling the cooktop's power requirements (1800W per burner).

3.4 Cookware Compatibility

The AMZCHEF 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.

Applicable Cookware

It compatible with pots or pans that can be adsorbed by magnets



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Figure 2: Examples of compatible cookware (Cast Iron, Steel, Stainless Steel) and incompatible cookware (Copper, Ceramic, Aluminum, Glass, Uneven Bottom).

- **Compatible Cookware:** Cast iron, steel, stainless steel (with magnetic base), enameled iron.
- **Incompatible Cookware:** Copper, ceramic, aluminum, glass, cookware with an uneven bottom.
- Ensure the cookware base diameter is appropriate for the burner size.

4. OPERATING INSTRUCTIONS

Familiarize yourself with the control panel before operating the cooktop.



Figure 3: Control panel layout, indicating ON/OFF, Timer, Heating Zone Selection, Power/Timer Regulating, and Keylock controls.

4.1 Powering On/Off

1. Place induction-compatible cookware containing food or liquid on the desired cooking zone.
2. Press the **ON/OFF** button to turn on the cooktop. The display will illuminate.
3. To turn off, press the **ON/OFF** button again.

4.2 Selecting a Cooking Zone and Adjusting Power/Temperature

1. After powering on, select the desired cooking zone by pressing the corresponding **Heating Zone**

Selection Control button.

2. Use the **Power & Timer Regulating Controls** (plus and minus buttons) to adjust the power level (W) or temperature (°F). The cooktop offers 9 heating levels.
3. The LCD screen will display the selected power or temperature setting.



Figure 4: Power and temperature settings for various cooking tasks, ranging from 300W/140°F (Low Heat) to 1800W/465°F (High Heat).

4.3 Timer Function

1. While a cooking zone is active, press the **Timer Control** button.
2. Use the **Power & Timer Regulating Controls** (plus and minus buttons) to set the desired cooking time (1-99 minutes).
3. The cooktop will automatically turn off once the timer expires.

4.4 Child Safety Lock

1. To activate the child lock, press and hold the **Keylock Control** button for 3 seconds. An indicator light will illuminate, and the control panel will be locked.

2. To deactivate, press and hold the **Keylock Control** button again for 3 seconds.



Figure 5: Visual representation of the Child Lock and Timer functions.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your AMZCHEF Induction Cooktop.

1. **Always unplug the cooktop from the power outlet before cleaning.**
2. Allow the cooktop surface to cool completely before touching or cleaning.

- 3. Wipe the polished crystal glass surface with a damp cloth and a mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops.
- 4. Dry the surface thoroughly with a clean, soft cloth.
- 5. Clean the stainless steel housing with a damp cloth. Avoid abrasive cleaners or scouring pads that could scratch the surface.
- 6. Do not immerse the cooktop in water or any other liquid.
- 7. Ensure that no liquid enters the internal components of the cooktop.

6. TROUBLESHOOTING

If you encounter issues with your AMZCHEF Induction Cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on.	<ul style="list-style-type: none">• Not plugged in.• Power outlet malfunction.• Circuit breaker tripped.	<ul style="list-style-type: none">• Ensure the power cord is securely plugged into a working outlet.• Test the outlet with another appliance.• Reset the circuit breaker.
Cookware is not heating.	<ul style="list-style-type: none">• Cookware is not induction-compatible.• Cookware is not centered on the burner.• Cookware base is too small or too large.	<ul style="list-style-type: none">• Use only induction-compatible cookware (refer to Section 3.4).• Reposition the cookware centrally on the cooking zone.• Ensure cookware diameter is appropriate for the burner.
Cooktop shuts off unexpectedly.	<ul style="list-style-type: none">• Overheating protection activated.• Automatic shut-off due to no cookware or inactivity.• Power fluctuation.	<ul style="list-style-type: none">• Allow the cooktop to cool down before restarting.• Ensure cookware is present and cooking is active.• Check power supply for stability.
Display shows an error code.	<ul style="list-style-type: none">• Specific internal malfunction.	<ul style="list-style-type: none">• Note the error code and refer to the full product manual or contact customer support for assistance.

7. SPECIFICATIONS

Feature	Detail
Brand	AMZCHEF




Feature	Detail
Model	B0CJM69MNX
Color	Black
Material	Stainless Steel
Heating Elements	2
Controls Type	Touch
Special Features	Overheating Protection, Automatic Shut-Off Protection, Pan Detection
Power Source	Induction
Voltage	110-120 Volts

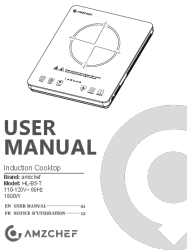


8. WARRANTY AND SUPPORT

For warranty information, detailed troubleshooting, or further assistance, please contact AMZCHEF customer support. Refer to the product packaging or the official AMZCHEF website for contact details.

When contacting support, please have your product model (B0CJM69MNX) and purchase date available.

Related Documents - B0CJM69MNX

 <p>AMZCHEF Commercial Induction Cooktop Instruction Manual Model No. JDL-C18D1</p>	<p>AMZCHEF Commercial Induction Cooktop JDL-C18D1 Instruction Manual</p> <p>Instruction manual for the AMZCHEF Commercial Induction Cooktop, Model JDL-C18D1. Covers safety precautions, product structure, specifications, cookware selection, operating instructions, maintenance, error codes, troubleshooting, and warranty information.</p>
 <p>USER MANUAL Commercial Induction Cooktop Model HL-35L1 120V-1500W</p>	<p>Amzchef HL-35L1 Commercial Induction Cooktop User Manual</p> <p>User manual for the Amzchef HL-35L1 Commercial Induction Cooktop, covering safety precautions, operation, cleaning, troubleshooting, and technical specifications.</p>
 <p>amzchef Double Induction Cooktop Instruction Manual Model YL18-DC08</p>	<p>AMZCHEF Double Induction Cooktop YL18-DC08 Instruction Manual</p> <p>Comprehensive instruction manual for the AMZCHEF YL18-DC08 Double Induction Cooktop. Includes safety precautions, specifications, features, operating instructions, cleaning and maintenance, troubleshooting, and warranty information.</p>

 <p>USER MANUAL Induction Cooktop Model: HL-B5-T 110V/220V-50Hz 1500W EN 50470-1 EN 50470-2 AMZCHEF</p>	<p>AMZCHEF HL-B5-T Induction Cooktop User Manual</p> <p>Comprehensive user manual for the AMZCHEF HL-B5-T Induction Cooktop, covering safety, operation, cleaning, troubleshooting, and specifications. Learn how to safely and effectively use your induction cooktop.</p>
 <p>amzchef Double Induction Cooktop Instruction Manual Model: YL18-DC08</p> <p>Please follow the safety and use manual carefully.</p>	<p>Amzchef YL18-DC08 Double Induction Cooktop Instruction Manual</p> <p>Comprehensive instruction manual for the Amzchef YL18-DC08 Double Induction Cooktop, covering safety precautions, specifications, operation, cleaning, maintenance, and troubleshooting.</p>
 <p>amzchef Double Induction Cooker Instruction Manual Model: FYM35-S16-(AT)</p>	<p>AMZCHEF FYM35-S16-(AT) Double Induction Cooker Instruction Manual</p> <p>Comprehensive instruction manual for the AMZCHEF FYM35-S16-(AT) Double Induction Cooker, covering safety, specifications, operation, cleaning, troubleshooting, and warranty information for optimal use and maintenance.</p>