



[Manuals.plus](#) /

› [AMZCHEF](#) /

› AMZCHEF Commercial and Portable Induction Cooktop Instruction Manual

AMZCHEF B0DMNXYLDS

AMZCHEF Commercial and Portable Induction Cooktop Instruction Manual

Model: B0DMNXYLDS

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your AMZCHEF Induction Cooktop. Please read all instructions carefully before use and retain this manual for future reference.



Image: The AMZCHEF Commercial Induction Cooktop, featuring a sleek design with a pot of soup on its surface, demonstrating its use.

2. IMPORTANT SAFETY INFORMATION

To prevent injury or damage, always follow basic safety precautions when using electrical appliances. This cooktop generates heat and electromagnetic fields. Improper use can result in fire, electric shock, or injury.

- Read all instructions before operating 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.
- Only use induction-compatible cookware.
- Ensure proper ventilation around the unit during operation.

3. PACKAGE CONTENTS

Verify that all items are present and in good condition upon unpacking:

- 1 x AMZCHEF Induction Cooktop
- 1 x Stainless Steel Pot
- 1 x Glass Lid
- 1 x User Manual (this document)

4. SETUP

1. Unpack all components and remove any packaging materials.
2. Place the induction cooktop on a stable, flat, heat-resistant surface. Ensure there is adequate ventilation around the unit.
3. Plug the power cord into a standard electrical outlet (120V).
4. Ensure the cooktop surface is clean and dry before placing any cookware.

5. OPERATING INSTRUCTIONS

5.1 Powering On and Off

- Press the **ON/OFF** button to turn the cooktop on. The display will illuminate.
- To turn off, press the **ON/OFF** button again.

5.2 Adjusting Temperature and Power

The cooktop offers 20 power levels (90W to 1800W) and 20 temperature levels (120°F to 465°F).

- After turning on, select either **Temp** or **Watt** mode using the respective buttons.
- Use the **Up** and **Down** arrow buttons to adjust the desired temperature or power level.



Image: Close-up of the cooktop's sensor touch panel, highlighting the Up/Down buttons and the display showing temperature and power levels, indicating 20 adjustable settings for both.

5.3 Timer Function

The timer can be set from 1 minute to 180 minutes (3 hours).

- Press the **Timer** button.
- Use the **Up** and **Down** arrow buttons to set the desired cooking time.
- The cooktop will automatically turn off once the timer expires.

5.4 Safety Lock Function

To prevent accidental changes to settings during cooking:

- Press the **Lock** button to activate the safety lock. The controls will be disabled.
- Press the **Lock** button again to deactivate.

5.5 Pre-set Functions

The cooktop includes various pre-set functions for common cooking tasks:

- **Boiling:** Optimized for rapid water boiling.

- **Hot Pot:** Maintains a consistent temperature for hot pot dishes.
- **Simmer:** Ideal for slow cooking and gentle heating.
- **Keep Warm:** Holds food at a serving temperature.
- **Deep-Fry, Sear, Sauté, Steam:** Specific settings for these cooking methods.

MULTI-FUNCTION INDUCTION COOKTOP

Easy & convenient to meet all your cooking needs.



Image: The AMZCHEF Portable Induction Cooktop displaying icons for multiple cooking functions such as deep-fry, sear, sauté, simmer, and steam, illustrating its versatility.

6. COMPATIBLE COOKWARE

Induction cooktops require cookware made of ferromagnetic materials. To check if your cookware is compatible, hold a magnet to the bottom. If the magnet sticks, the cookware is suitable for induction. Compatible materials include:

- Cast Iron
- Stainless Steel (with a magnetic base)
- Enameled Cast Iron

Incompatible materials include:

- Ceramic

- Aluminum
- Copper
- Glass (with concave base)

For optimal heating efficiency, use cookware with a smooth, flat bottom that is between 4 to 10 inches in diameter.



Image: A visual guide illustrating various types of cookware, clearly marking which ones are compatible (Cast Iron, Stainless Steel, Enameled Cast Iron) and incompatible (Ceramic, Aluminum, Copper, Glass with concave base) with induction cooktops.

7. MAINTENANCE AND CLEANING

The cooktop features a black polished crystal glass surface, which is durable and easy to clean.

1. Always unplug the cooktop and allow it to cool completely before cleaning.
2. Wipe the glass surface with a damp cloth. For stubborn stains, use a mild detergent.
3. Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the surface.
4. Ensure no water or liquids enter the internal components of the cooktop.
5. The stainless steel housing can be wiped clean with a soft, damp cloth.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Cooktop does not turn on.	Not plugged in; power outage; ON/OFF button not pressed.	Ensure unit is plugged in; check power supply; press ON/OFF button.
Cooktop beeps and displays an error code (e.g., "Pot").	Incompatible cookware; no cookware on surface; cookware too small/large.	Use induction-compatible cookware; place cookware on surface; ensure cookware is within 4-10 inch diameter.
Food not heating evenly.	Cookware base is uneven or too thin.	Use high-quality, flat-bottomed induction-compatible cookware.
Cooktop automatically shuts off.	Overheating; timer expired; no cookware detected.	Allow unit to cool; check timer settings; ensure compatible cookware is present.

9. SPECIFICATIONS

- **Brand:** AMZCHEF
- **Model:** B0DMNXYLDS (General model for Commercial/Portable Induction Cooktop)
- **Burner Type:** Induction
- **Heating Elements:** 1
- **Control Console:** Touch
- **Power Source:** Electric
- **Power Output:** Up to 1800W (variable)
- **Temperature Range:** 120°F - 465°F (variable)
- **Timer:** 1-180 minutes
- **Material:** High-quality stainless steel housing, black polished crystal glass surface
- **Weight Capacity:** Up to 100lb (on surface)

10. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your purchase documentation or visit the official AMZCHEF website.

You can also visit the [AMZCHEF Store on Amazon](#) for more product information and support resources.