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AMZCHEF B0DT6VFB22

AMZCHEF Double Induction Cooktop with Removable Griddle Pan

MODEL: B0DT6VFB22

Important Safety Instructions

Read all instructions before using this appliance to ensure safe operation and prevent injury or damage. Keep this manual for future reference.

- 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.
- This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to persons or property.
- Ensure adequate ventilation around the cooktop during operation.

Product Overview

The AMZCHEF Double Induction Cooktop offers versatile cooking with two independent heating zones and a removable cast iron griddle pan. It is designed for efficient and precise cooking.

Key Features:

- **2-in-1 Functionality:** Operates as a double induction burner or with a removable cast iron griddle pan for grilling.
- **Dual Cooking Zones:** Features two independent cooking zones with individual 'Knob + Touch' controls. Each zone has a maximum power of 1100W, with a total maximum power of 1800W when both are active.
- **Removable Non-stick Griddle:** The included griddle pan offers excellent heat retention and distribution, suitable for various grilling needs.
- **Efficient Cooking:** 9 power levels per cooking zone allow for precise temperature control and efficient cooking.
- **User-Friendly Design:** Black polished crystal glass surface with sturdy metal bottom shell and intuitive touch controls.



Image: The AMZCHEF Double Induction Cooktop demonstrating its 2-in-1 functionality, with the griddle pan on the left burner and a pot on the right induction burner.

Setup

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

1. **Unpacking:** Carefully remove all packaging materials from the cooktop and griddle pan. Inspect for any damage.
2. **Placement:** Place the cooktop on a stable, flat, heat-resistant surface. Ensure there is adequate clearance around the unit for ventilation (at least 4 inches on all sides). Do not place it near heat sources or flammable materials.

3. **Power Connection:** Plug the power cord into a standard 120V electrical outlet. Ensure the outlet is properly grounded.
4. **Griddle Pan Installation (Optional):** If using the griddle pan, place it securely on the left induction zone. Ensure the rubber handles are properly attached.



Image: The induction cooktop shown in both countertop and built-in configurations, highlighting its portability and suitability for various kitchen setups.

Operating Instructions

This section details how to operate your AMZCHEF Double Induction Cooktop for various cooking tasks.

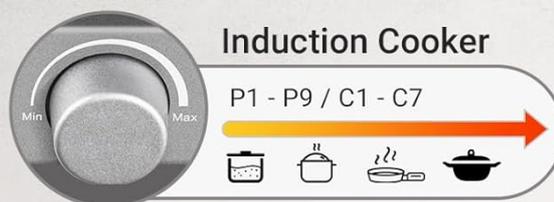
1. Powering On/Off:

- Press the power button to turn the cooktop on. The display will illuminate.
- To turn off, press the power button again.

2. Selecting Cooking Zone and Power Level:

- Each cooking zone has independent 'Knob + Touch' controls.
- Place suitable cookware on the desired cooking zone.
- Use the corresponding knob or touch controls to select a power level from P1 to P9 for induction cooking, or C1 to C5 for grilling with the griddle pan.
- The left plate supports 120V/1100W, and the right plate supports 1100W.

Independent Dual Temperature Control



Left and right mutual control: two burners in power gear work at the same time.

Left	Power	P1	P2	P3	P4	P5	P6	P7	P8	P9
Right	Power	P1~P9	P1~P9	P1~P9	P1~P9	P1~P9	P1~P8	P1~P7	P1~P6	P1~P5

Image: Diagram illustrating the independent dual temperature controls for the BBQ Grill (C1-C5) and Induction Cooker (P1-P9/C1-C7) modes.

3. Griddle Pan Operation:

- The removable cast iron griddle pan is designed for use on the left induction zone.
- When using the griddle, select temperature levels from C1 to C5.
- The griddle provides even heat for items like pancakes, steaks, and vegetables.

4. Power Levels and Temperature Control:

- The cooktop offers 9 power levels (P1-P9) for precise control over cooking intensity.
- These levels allow for various cooking methods, from keeping warm to deep frying.

9 LEVELS PRECLISE TEMPERATURE CONTROL



Image: Visual representation of the 9 precise temperature control levels, suitable for tasks like 'Keep Warm', 'Stir Fry', and 'Deep Fry'.

5. Power Sharing Feature:

- When both burners are operating simultaneously, the total maximum power will not exceed 1800W.
- If one burner's power level is increased, the other burner's power may automatically decrease to maintain the total power limit.

POWER SHARING FEATURE

When operating only **1 burner**:

The maximum power of the one burner is **level 9**.



When operating both burners at the same time, total power of the two burners will not exceed **level 9**, so if one burner increases power, another may decrease power or stop.



**Left and right mutual control:
two burners in power gear work at the same time.**

Left	Power Level	0	1	2	3	4	5	6	7	8	9
Right	Power Level	9	8	7	6	5	4	3	2	1	0

Image: Diagram explaining the power sharing feature, showing how power levels adjust between the two burners when both are in use to not exceed total wattage.

6. Cookware Compatibility:

Induction cooktops require specific types of cookware. Use only magnetic cookware suitable for induction heating.

- **Compatible Cookware:** Steel cast iron, enameled cast iron, stainless steel (with magnetic bottom), and flat-bottomed magnetic cookware.
- **Incompatible Cookware:** Aluminum, ceramic, copper, glass, or cookware with a concave base.
- Suitable cookware sizes range from 4.7 inches to 10.2 inches in diameter.

Applicable Cookware by Magnets



Image: Visual guide showing various types of cookware and their compatibility with induction cooktops, indicated by checkmarks and crosses.

Compatible With Magnetic Cookware

Suitable for 4.7" to 10.2" magnetic cookware

COMPATIBLE COOKWARES:



Castiron cookware



Stainless Steel Cookware



Enameled Cast Iron Cookware



Aluminum Cookware



Ceramic cookware



Copper Cookware



Glass Cookware



Concave base Cookware



Image: Another visual guide detailing compatible cookware types such as cast iron, stainless steel, and enameled cast iron, and incompatible types like aluminum, ceramic, copper, and glass.

Maintenance and Cleaning

Regular cleaning and maintenance will prolong the life of your induction cooktop.

- 1. Before Cleaning:** Always unplug the cooktop from the power outlet and allow it to cool completely before cleaning.
- 2. Cooktop Surface:** Wipe the glass surface with a soft, damp cloth and a mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for ceramic or induction cooktops. Do not use abrasive pads, harsh chemicals, or steel wool.
- 3. Griddle Pan:** The removable cast iron griddle pan is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge. Ensure it is thoroughly dry before storage.
- 4. Base Unit:** Wipe the exterior of the base unit with a soft, damp cloth. Do not immerse the cooktop in water or any other liquid.
- 5. Storage:** Store the cooktop in a dry place when not in use.

Easy to Clean

DISHWASHER SAFE



WIPE CLEANING



Image: Demonstrates the ease of cleaning, showing the griddle pan being placed in a dishwasher and the cooktop surface being wiped clean.

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 supply; power cord not plugged in; power button not pressed.	Check power outlet and plug connection. Press the power button firmly.
Cookware is not heating.	Cookware is not induction compatible; cookware is too small or too large; no cookware on the zone.	Use induction-compatible cookware. Ensure cookware base covers at least 70% of the cooking zone. Place cookware on the zone before selecting power.

Problem	Possible Cause	Solution
Display shows an error code (e.g., E0, E1).	Internal malfunction; overheating; voltage issue.	Refer to the specific error code in the full manual (if available). Try unplugging and replugging the unit after 5 minutes. If the issue persists, contact customer support.
Fan noise is loud.	Normal operation; fan activates to cool internal components.	This is normal. Ensure ventilation openings are not blocked.
Food is not cooking evenly on the griddle.	Griddle not preheated sufficiently; uneven food distribution.	Allow the griddle to preheat for several minutes before adding food. Distribute food evenly.

Specifications

- **Brand:** AMZCHEF
- **Model:** B0DT6VFB22
- **Color:** White
- **Heating Elements:** 2
- **Controls Type:** Touch and Knob
- **Burner Type:** Induction
- **Included Components:** Cooktop, Removable Griddle Pan
- **Power Source:** Electric
- **Voltage:** 120V
- **Left Plate Power:** 1100W
- **Right Plate Power:** 1100W
- **Total Max Power:** 1800W (when both burners are active)
- **Power Levels:** 9 (P1-P9 for induction, C1-C5 for griddle)
- **Compatible Cookware Size:** 4.7" to 10.2"

Warranty and Support

For warranty information or technical support, please refer to the product packaging or contact AMZCHEF customer service directly. Keep your purchase receipt as proof of purchase.