AMZCHEF VC-HL-B5-BK

AMZCHEF Portable Induction Cooktop Instruction Manual

Model: VC-HL-B5-BK

Introduction

Welcome to your new AMZCHEF Portable Induction Cooktop. This appliance is designed for efficient and versatile cooking, featuring precise temperature control, multiple power settings, and convenient preset menus. Please read this manual thoroughly before use to ensure safe and optimal operation.

Important Safety Instructions

- Read all instructions before using the appliance.
- Do not touch the hot surface after cooking. Allow the cooktop to cool down completely.
- Use only magnetic cookware. Non-magnetic cookware will not work.
- Ensure the cooktop is placed on a stable, flat, and heat-resistant surface.
- Do not immerse the appliance in water or any other liquid.
- Keep out of reach of children.
- The cooktop features overheat protection and pan detection for safety.
- Do not block the ventilation openings.
- Unplug the appliance when not in use and before cleaning.

WARNING: The surface remains hot after use. Exercise caution.

Product Overview and Features

The AMZCHEF Portable Induction Cooktop offers a range of features for a superior cooking experience:

- **Multi-level Temperature Adjustment:** 20 temperature settings from 120°F to 465°F.
- **Variable Power Settings:** 20 power levels from 90W to 1800W.
- **One-Touch Smart Menus:** Four dedicated cooking modes: Boiling Water, Hot Pot, Stewing, and Keep Warm.

- **Fast Heating:** Dual-coil design for rapid and even heat distribution.
- **Compatible Cookware:** Works exclusively with magnetic cookware (e.g., stainless steel, cast iron, enameled cast iron).
- **Compact and Stylish Design:** High-strength black ceramic glass surface, easy to clean, and space-saving.
- **Safety Functions:** Includes a 4-hour timer, safety lock, overheat protection, and pan detection.



Image: AMZCHEF Portable Induction Cooktop displaying its control panel and a pan with salmon. The image highlights 20 power levels (90W to 1800W) and 20 temperature levels (120°F to 465°F).

Setup

1. **Unpacking:** Carefully remove the cooktop from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the cooktop on a dry, stable, non-metallic, and heat-resistant surface. Ensure there is adequate ventilation around the unit (at least 4 inches from walls or other appliances).
3. **Power Connection:** Plug the power cord into a standard electrical outlet. Ensure the voltage matches the appliance's requirements.
4. **Initial Cleaning:** Wipe the ceramic glass surface with a damp cloth before first use.



Image: The AMZCHEF Portable Induction Cooktop placed on a kitchen counter, illustrating its compact design and dimensions (280mm/11.02" width, 350mm/13.78" depth, 45mm/1.78" height).

Operating Instructions

1. **Power On/Off:** Press the "ON/OFF" button to turn the cooktop on or off. The display will illuminate.
2. **Place Cookware:** Place suitable magnetic cookware onto the center of the induction zone. The cooktop will detect the pan.
3. **Adjusting Temperature/Power:**
    - Press the "Function" button to switch between Power (W) and Temperature (°F) modes.
    - Use the "Up" and "Down" arrow buttons to adjust the desired power level (90W to 1800W) or temperature (120°F to 465°F).
4. **Using Preset Menus:**
    - Press the "Function" button repeatedly until the desired preset menu (Boiling Water, Hot Pot, Stewing, Keep Warm) is selected. The cooktop will automatically adjust to optimal settings for that function.

5. **Timer Function:**
    - Press the "Timer" button. Use the "Up" and "Down" arrows to set the desired cooking time (up to 4 hours). The cooktop will automatically shut off once the timer expires.
6. **Safety Lock:**
    - Press and hold the "Lock" button for a few seconds to activate the safety lock. This prevents accidental changes to settings during cooking. Repeat to unlock.



Image: The AMZCHEF Portable Induction Cooktop demonstrating its versatility with icons for Boil, Steam, Roast, Deep-fry, Hot Pot, Stew, and Stir-fry functions.

Compatible Cookware

The AMZCHEF Induction Cooktop requires magnetic cookware to function.

Suitable Cookware:

- Stainless Steel

- Cast Iron
- Enameled Cast Iron
- Any cookware with a magnetic bottom.

Unsuitable Cookware:

- Aluminum
- Ceramic
- Copper
- Glass
- Cookware with a concave base or non-magnetic materials.

To test if your cookware is compatible, hold a magnet to the bottom. If the magnet sticks, the cookware is suitable for induction.



Image: A visual guide illustrating compatible cookware (stainless steel, cast iron, enameled cast iron) and incompatible cookware (aluminum, ceramic, copper, glass, concave base) for induction cooktops. A magnet test is shown.

Cleaning and Maintenance

Regular cleaning ensures the longevity and optimal performance of your cooktop.

1. **Disconnect Power:** Always unplug the cooktop from the power outlet before cleaning.
2. **Cool Down:** Allow the ceramic glass surface to cool completely before cleaning.
3. **Surface Cleaning:** Wipe the ceramic glass surface with a soft, damp cloth. For stubborn stains, use a mild detergent specifically designed for ceramic cooktops. Avoid abrasive cleaners, scouring pads, or harsh chemicals.
4. **Base Unit:** Wipe the exterior of the base unit with a soft, dry cloth. Do not allow water to enter the internal components.
5. **Storage:** Store the cooktop in a dry place when not in use.

CAUTION: Do not immerse the cooktop in water or place it under running water.

Troubleshooting

Problem	Possible Cause	Solution
Cooktop does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
"E0" or other error code displayed.	Incompatible cookware; no cookware detected; overheating.	Ensure cookware is magnetic and properly centered. If overheating, turn off and allow to cool before restarting. Consult the full error code list in the comprehensive manual if available.
Cooktop makes a humming noise.	Normal operation for induction cooktops, especially with certain cookware types.	This is generally normal. If the noise is excessively loud or unusual, contact customer support.
Food not heating evenly.	Cookware not flat or too small for the heating zone.	Use cookware with a flat, magnetic bottom that covers a significant portion of the heating zone.

Specifications

Brand: AMZCHEF

Model Number: VC-HL-B5-BK

Power Source: Electric

Wattage: 1800 watts

Heating Elements: 1

Material: Ceramic Glass

Product Dimensions (D x W x H): 15"D x 11"W x 2"H

Controls Type: Touch

Special Features: Automatic Shut-Off, Safety Lock, Overheat Protection, Pan Detection, 4-Hour Timer

Warranty and Support

For warranty information or technical support, please refer to the warranty card included with your product or visit the official AMZCHEF website. You may also contact AMZCHEF customer service directly for assistance.
AMZCHEF Customer Service: Please refer to the contact information provided in your product packaging or on the official AMZCHEF website.

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