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## Smeg PIC11BLMUS

# SMEG 1800W Portable Induction Cooker PIC11BLMUS User Manual

## IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the SMEG Portable Induction Cooker. Retain this manual for future reference.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Always place the cooker on a stable, heat-resistant, and level surface.
- Keep the appliance away from heat sources, direct sunlight, and moisture.
- Do not operate the appliance with a damaged cord or plug. Contact authorized service personnel for repair.
- Use only induction-compatible cookware with a flat bottom and a diameter between 5 and 10 inches.
- Do not place metallic objects such as knives, forks, spoons, or lids on the induction surface, as they can become hot.
- Maintain a minimum distance of 4 inches (10 cm) from walls or other appliances to ensure proper ventilation.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- After use, the induction surface will remain hot for a period. Avoid touching it until it has cooled down.

## PRODUCT OVERVIEW

The SMEG Portable Induction Cooker is a single-burner induction hob designed for efficient and precise cooking. It features touch controls, multiple power levels, a boost function, and an integrated temperature probe for advanced cooking techniques.

## Key Features

- **Powerful 1800W Boost Cooking:** Heats fast and efficiently with 9 power levels and a “boost” mode for rapid boiling or sautéing.

- **Compact & Lightweight:** Approximately 7.4 lbs and 2.1 inches slim, ideal for various kitchen setups, travel, or small spaces.
- **Versatile Pot Compatibility:** Accepts induction-compatible cookware from 5 to 10 inches in diameter.
- **Integrated Temperature Probe:** Clip-on metal probe with silicone handle for precision cooking (104–210 °F), suitable for sous vide, sauces, and delicate proteins.
- **Intuitive Touch Controls:** Features LED touch controls, timer, pause, and keep-warm functions.



Image: The SMEG Portable Induction Cooker, showcasing its sleek design and integrated temperature probe.

## Product Video Overview

Video: An overview of the SMEG Portable Induction Cooker, demonstrating its features and use in various settings.

## PACKAGE CONTENTS

Verify that all items are present in the packaging:

- SMEG Portable Induction Cooker
- Temperature Probe

- Clip for Temperature Probe
- Accessory Case
- User Manual (this document)



Image: The SMEG Portable Induction Cooker with its included accessories, such as the temperature probe and clip.

## SETUP

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### 1. Placement

- Place the induction cooker on a dry, stable, and heat-resistant surface.
- Ensure adequate ventilation around the unit. Do not block the air vents located on the sides and bottom of the cooker.
- Keep the cooker away from other heat-generating appliances.

### 2. Power Connection

- Plug the power cord into a standard 120V AC electrical outlet.
- The cooker will emit a beep, and the display will briefly illuminate, indicating it is in standby mode.

### 3. Cookware Compatibility

Induction cookers require specific types of cookware. Use pots and pans made of ferromagnetic materials such as cast iron, enameled iron, or stainless steel with a magnetic bottom. Cookware should have a flat bottom and a diameter between 5 and 10 inches (12.7 cm to 25.4 cm).

- To test compatibility, place a magnet on the bottom of your cookware. If it sticks, the cookware is compatible.
- Avoid using glass, ceramic, aluminum, or copper cookware unless specifically designed for induction.

## OPERATING INSTRUCTIONS

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### 1. Basic Operation

1. Place compatible cookware containing food or liquid on the center of the induction surface.
2. Press the **Power** button (▣) to turn on the cooker. The display will show a default power level.
3. Adjust the power level using the + and - touch controls. There are 9 power levels available.
4. To turn off the cooker, press the **Power** button again.



Image: The induction cooker actively heating a frying pan, with the temperature probe attached to the side of the pan.

## 2. Boost Function

The Boost function provides maximum power (1800W) for rapid heating, ideal for boiling water quickly or searing ingredients. To activate:

- While the cooker is on, press the **Boost** button (often represented by a 'P' or a specific icon).
- The display will show 'P' or the maximum power level.
- The Boost function will automatically deactivate after a set period or can be manually turned off by adjusting the power level.

## 3. Using the Temperature Probe

The integrated temperature probe allows for precise temperature control, especially useful for sous vide, candy making, or delicate sauces.

1. Connect the temperature probe to the designated port on the side of the cooker.
2. Clip the probe to the side of your cookware, ensuring the metal tip is submerged in the liquid or food without touching the bottom of the pan.
3. Activate the temperature probe function via the touch controls (refer to the specific icon for temperature

control).

- Set your desired target temperature using the + and - controls. The cooker will maintain this temperature.



Image: A close-up view of the temperature probe securely plugged into the side port of the SMEG Portable Induction Cooker.

## 4. Timer Function

The timer allows you to set a cooking duration, after which the cooker will automatically turn off.

- Press the **Timer** button (often represented by a clock icon).
- Use the + and - controls to set the desired cooking time.
- The timer will begin counting down, and the cooker will switch off once the time expires.

## 5. Pause and Keep-Warm Functions

- Pause:** Press the **Pause** button (if available) to temporarily stop cooking without losing your settings. Press again to resume.
- Keep-Warm:** Some models may feature a Keep-Warm function to maintain food at a serving temperature. Refer to the specific icon or setting in the control panel.

## MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your induction cooker.

- Always unplug the cooker and allow it to cool completely before cleaning.
- Wipe the ceramic glass surface with a soft, damp cloth and mild detergent. For stubborn stains, use a non-abrasive induction cooktop cleaner.
- Clean the brushed aluminum panel with a soft, dry cloth. Avoid abrasive cleaners or scouring pads that could scratch the surface.
- Do not use harsh chemicals, abrasive cleaners, or metal scourers on any part of the appliance.
- Ensure no liquid enters the internal components of the cooker.
- Clean the temperature probe with warm, soapy water and dry thoroughly after each use.

## TROUBLESHOOTING

If you encounter issues, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Cooker does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
No heating, but display is on.	Cookware not compatible; cookware not centered; no cookware present.	Use induction-compatible cookware; center cookware on the cooking zone; place cookware on the surface.
Cooker makes a humming noise.	Normal operation for induction cookers; fan noise.	This is normal. The fan cools internal components.
Error code displayed.	Overheating; internal fault; sensor issue.	Turn off and unplug the unit, let it cool. If error persists, contact customer support.
Temperature probe not working.	Not properly connected; probe tip not submerged.	Ensure probe is fully inserted; verify probe tip is in liquid/food and not touching the pan bottom.

## SPECIFICATIONS

Feature	Detail
Brand	Smeg
Model Number	PIC11BLMUS
Wattage	1800 watts
Voltage	120 Volts
Heating Elements	1
Burner Type	Induction
Controls Type	Touch
Product Dimensions	16"D x 12"W x 2"H
Item Weight	7.5 Pounds
Material	Aluminum, Ceramic Glass, Plastic
Special Features	Automatic Shut-Off, LCD Display, Portable, Temperature Control, Timer
Temperature Probe Range	104–210 °F
Cookware Diameter	5" to 10"

## WARRANTY AND SUPPORT

SMEG products are manufactured to high-quality standards and are backed by a manufacturer's warranty.

Please refer to the warranty card included with your product for specific terms and conditions, including coverage duration and limitations.

For technical support, service, or warranty claims, please contact SMEG customer service. Contact information can typically be found on the official SMEG website or in the product packaging.

When contacting support, please have your product model number (PIC11BLMUS) and proof of purchase readily available.

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