

[Manuals.plus](#) /

› [Elite Gourmet](#) /

› Elite Gourmet Slim Portable Induction Cooktop (Model EIND57B) User Manual

Elite Gourmet EIND57B

Elite Gourmet Slim Portable Induction Cooktop

MODEL: EIND57B USER MANUAL

Introduction

Thank you for purchasing the Elite Gourmet Slim Portable Induction Cooktop. This appliance is designed for efficient and precise cooking, featuring 1500 watts of power, 10 power levels, and temperature control from 140°F to 465°F. Its ultra-slim 2-inch design makes it ideal for small kitchens, dorms, RVs, or as an additional cooking surface. Please read this manual thoroughly before use to ensure safe and optimal operation.



Figure 1: The Elite Gourmet Slim Portable Induction Cooktop, showcasing its ultra-slim 2-inch profile compared to a standard portable induction cooker.

Important Safety Information

Important Safety Information

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the cooktop.
- 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 has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Ensure the cooktop is placed on a stable, flat, heat-resistant surface.
- Do not block the ventilation openings on the cooktop.

Setup

1. **Unpacking:** Carefully remove the induction cooktop from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the cooktop on a dry, stable, level, and heat-resistant surface. Ensure there is adequate ventilation around the unit, keeping it away from walls or other appliances.
3. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet.
4. **Initial Cleaning:** Before first use, wipe the ceramic glass surface with a damp cloth.

Operating Instructions

The Elite Gourmet Induction Cooktop features intuitive digital touch controls for easy operation.

How Induction Cooking Heats Your Pan



Figure 2: The cooktop in operation, highlighting the digital control panel and various functions.

1. **Power On/Off:** Press the **ON/OFF** button to turn the unit on. The display will illuminate. Press again to turn off.
2. **Place Cookware:** Place induction-compatible cookware (see 'Cookware Compatibility' section) with food on the center of the ceramic glass surface. The cooktop will detect the pan automatically.
3. **Adjust Power Level:** Press the **POWER** button. Use the rotary knob to select one of 10 power levels (600W to 1500W).
4. **Set Temperature:** Alternatively, press the **TEMP** button. Use the rotary knob to select a temperature between 140°F and 465°F.
5. **Set Timer:** Press the **TIMER** button. Use the rotary knob to set a cooking time from 1 minute to 3 hours. The cooktop will automatically shut off when the timer expires.
6. **Child Safety Lock:** Press and hold the **LOCK** button for 3 seconds to activate the child lock. This prevents accidental changes to settings. Repeat to unlock.
7. **Pause Function:** Press the **PAUSE** button to temporarily stop cooking. Press again to resume.

Automatic Features: The cooktop includes automatic pan detection, overheat protection, and auto shut-off for enhanced safety and convenience.

Cookware Compatibility

Induction cooktops require cookware with a magnetic base to function. If a magnet sticks firmly to the bottom of your pan, it is compatible.

INDUCTION-READY COOKWARE



Compatible : Cast iron, Magnetic stainless steel,
Induction-ready cookware



Not compatible : Glass, Copper, Non-magnetic aluminum



Compatible
**MAGNET
STICKS**



Not Compatible
**MAGNET
DOESN'T
STICK**

Figure 3: Examples of compatible and non-compatible cookware, along with the magnet test.

Compatible Cookware:

- **Cast Iron:** All cast iron cookware.
- **Magnetic Stainless Steel:** Cookware made from magnetic stainless steel.
- **Induction-Ready Cookware:** Pots and pans specifically labeled as 'induction compatible'.

Incompatible Cookware:

- Glass, ceramic, copper, or aluminum cookware (unless it has an induction-compatible base).
- Cookware with a base diameter smaller than 4 inches or larger than 10 inches.
- Cookware with uneven or curved bottoms.

Recommended Cookware Size: For best performance, use cookware with a flat bottom between approximately 4 and 10 inches in diameter. Heavy-base cookware distributes heat more evenly.

BEST COOKWARE SIZE 4"–10" DIAMETER

Flat-bottom pans work best
Heavy-base cookware spreads heat evenly



Figure 4: Optimal cookware size for efficient heating on the induction cooktop.

Maintenance and Cleaning

Proper maintenance ensures the longevity and performance of your induction cooktop.

- **Before Cleaning:** Always unplug the cooktop from the power outlet and allow it to cool completely before cleaning.
- **Ceramic Glass Surface:** Wipe the ceramic glass surface with a damp cloth and a mild detergent. For stubborn stains, use a non-abrasive ceramic cooktop cleaner. Do not use abrasive pads, scouring powders, or harsh chemicals.
- **Control Panel:** Wipe the control panel with a soft, damp cloth. Do not allow water to seep into the controls.
- **Exterior:** Clean the exterior housing with a soft, damp cloth.
- **Do Not Immerse:** Never immerse the cooktop in water or any other liquid.
- **Storage:** When not in use, store the cooktop in a dry place.

Troubleshooting

If you encounter issues with your induction cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power, loose plug, or power outage.	Check if the power cord is securely plugged into a working outlet. Verify the outlet has power.
Cooktop beeps and displays an error code (e.g., E0, E1, E2).	No compatible cookware, incorrect cookware placement, or internal error.	Ensure you are using induction-compatible cookware. Center the cookware on the cooking zone. If the error persists, unplug and plug back in. If still present, contact customer support.
Cookware is not heating.	Cookware is not induction-compatible or too small/large.	Perform the magnet test on your cookware. Ensure the pan diameter is between 4 and 10 inches.
Cooktop shuts off unexpectedly.	Overheat protection activated, timer expired, or pan removed.	Allow the unit to cool down. Check if the timer has run out. Ensure cookware remains on the cooktop during operation.
Fan noise is loud.	Normal operation.	The cooling fan operates during and after cooking to dissipate heat from internal components. This is normal.

Specifications

Feature	Detail
Model Number	EIND57B
Power	1500 Watts
Voltage	120 Volts
Power Levels	10 (600W - 1500W)
Temperature Range	140°F - 465°F
Timer	1 minute - 3 hours
Dimensions (D x W x H)	11.02" x 14.57" x 2.13"
Weight	4.2 Pounds
Material	Ceramic Glass
Controls Type	Touch
Special Features	Precise Temperature & Time Control, Fast Heating, Energy Efficient, Slim Design, Child Safety Lock, Automatic Pan Detection, Overheat Protection, Auto Shut-off

Warranty and Support

Warranty Information:

This Elite Gourmet Induction Cooktop (Model EIND57B) comes with a**1-Year Limited Warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, accident, commercial use, or unauthorized modification.

Customer Support:

For any questions, technical assistance, or warranty claims, please contact Elite Gourmet customer support. Our US-based support team is available to respond quickly to all inquiries via phone, email, or live chat. Please refer to the contact information provided on the Elite Gourmet official website or your product registration card.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question