



CECILWARE IC-18A Induction Cooker Instruction Manual

[Home](#) » [Cecilware](#) » CECILWARE IC-18A Induction Cooker Instruction Manual 

Contents

- [1 CECILWARE IC-18A Induction Cooker](#)
- [2 Product Information](#)
- [3 Product Usage Instructions](#)
- [4 USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS](#)
- [5 SAFETY DEVICES](#)
- [6 OPERATION INSTRUCTION](#)
- [7 FEATURES & DESCRIPTION](#)
- [8 SPECIFICATION](#)
- [9 TROUBLESHOOTING](#)
- [10 Documents / Resources](#)
- [11 Related Posts](#)



CECILWARE IC-18A Induction Cooker



Product Information

- Model: IC-18A (120V), IC-22A (208V), IC-25A (240V)
- Manufacturer: Cecilware Corporation
- Address: 43-05 20th Avenue Long Island City, NY 11105
- Contact: Tel: 800.935.2211, 718.932.1414 Fax: 718.932.7860
- Email: Technical Support – Tech.Support@cecilware.com, Customer Service – Customer.Service@cecilware.com
- Website: www.cecilware.com

Product Usage Instructions

1. Use a dedicated electrical circuit:
 - IC-18A: 120V
 - IC-22A: 208V
 - IC-25A: 240V
2. Do not block the air-intake panel to prevent overheating.
3. Use pans with a diameter of at least 4.75" (12cm) or larger and less than 10" (26cm) in diameter. Refer to the next page for a list of suitable and unsuitable pans.
4. Avoid touching the hot surface of the ceramic plate. The induction cooker itself does not produce heat, but the pan's heat can leave the ceramic surface hot.
5. Do not cook with empty pots or pans to prevent activating the Over Heating Protection Device, which will shut off the unit.
6. Place the induction cooker on a horizontal surface at least 4" (10cm) away from walls and other objects to ensure proper ventilation.
7. Avoid placing objects or tools in the air-intake panel to prevent electrical shock.
8. Do not immerse the unit, cord, or plug in water or other liquids to protect against electrical shock.
9. Supervise children when using the induction cooker.
10. If the unit is damaged or malfunctioning, return it to the nearest authorized service facility for examination or repair.
11. Use only recommended accessories to avoid injuries.

12. Keep the power cord away from heat sources.
13. Avoid placing the induction cooker in or near open flames, electric burners, heated ovens, or high-temperature surroundings.
14. Do not heat sealed cans on the induction cooker to prevent explosions.
15. Avoid moving the induction cooker while cooking or when the pan is hot.
16. After the induction cooker has cooled down, unplug the cord and clean as follows:
 - Ceramic Plate: Wipe with a damp cloth or use a mild, non-abrasive cleaning solution.
 - Body: Wipe the control panel with a soft cloth or use a mild cleaner.
17. Use the induction cooker only for its intended purpose.
18. Unplug when not in use.
19. When storing, avoid placing objects on top of the induction cooker.
20. Keep your pacemaker at least 2 feet (approx. 60cm) away from the heating areas when using an induction cooker.

Suitable Pots & Pans for Induction Heating Plates

| Pot/Pan Type | Requirements |
|---------------------|---|
| Iron | Magnetic bottom, flat bottom, diameter between 4.75" (12cm) and 10.25" (26cm) |
| Cast iron | Magnetic bottom, flat bottom, diameter between 4.75" (12cm) and 10.25" (26cm) |
| Stainless steel | Magnetic bottom, flat bottom, diameter between 4.75" (12cm) and 10.25" (26cm) |
| Enamelware | Magnetic bottom, flat bottom, diameter between 4.75" (12cm) and 10.25" (26cm) |

Unsuitable Pots & Pans for Induction Heating Plates

- Pots with a diameter below 2" (5cm)
- Stainless steel pans with aluminum bottom
- Pottery
- Glass pans
- Aluminum pans
- Bronze pans
- Copper pots
- Pans with feet

USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE OPERATING

1. Use a dedicated electrical circuit.

IC-18A: 120V

IC-22A: 208V

IC-25A: 240V

2. DO NOT block the air-intake panel. Blocking may overheat the unit.
3. Use pans 4.75" (12cm) or larger in diameter. We recommend that pans be less than 10" (26cm) in diameter. Please refer to the next page for a list of suitable and unsuitable pans.
4. DO NOT touch the hot surface of the ceramic plate. NOTE: The induction cooker itself does not produce any heat during cooking; however, the heat from the pan will leave the ceramic surface hot!
5. DO NOT cook empty pots or pans. Heating an empty pan will automatically activate the Over Heating Protection Device and the unit will shut off.
6. Place the induction cooker on a horizontal surface and at least 4" (10cm) away from the wall and other objects for proper ventilation.
7. DO NOT place any objects or tools in the air-intake panel. Doing so may cause an electrical shock.
8. To protect against an electrical shock, DO NOT immerse the unit, the cord or the plug in or near water or other liquids.
9. Close supervision is necessary when the induction cooker is used near children.
10. DO NOT operate the induction cooker if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
11. The use of any accessories not recommended by the manufacturer may cause injuries.
12. Keep the power cord away from heat.
13. DO NOT place the induction cooker in, on or near open flames, electric burners, heated ovens or other high temperature surroundings.
14. DO NOT heat any sealed cans on the induction cooker. A heated can may explode.
15. DO NOT move the induction cooker while cooking or when the pan is hot.
16. After the induction cooker has cooled down, unplug the cord and clean as follows:
CERAMIC PLATE: wipe with a damp cloth or use a mild, non-abrasive cleaning solution.
BODY: wipe the control panel with a soft cloth or use a mild cleaner.
17. DO NOT use induction cooker for other than intended use.
18. Unplug when not in use.
19. When storing, DO NOT place any objects on top of the induction cooker.
20. When using an induction cooker keep your pacemaker 2 feet (approx. 60cm) from the heating areas.

SUITABLE POTS & PANS, – FOR INDUCTION HEATING PLATES

1. Iron
2. Cast iron
3. Stainless steel*****
4. Enamelware

*****All pots and pans must have a magnetic bottom.*****

All pots and pans must have a flat bottom.

All pots and pans should have a diameter between 4.75" (12 cm) and 10.25" (26 cm).

UNSUITABLE POTS & PANS, – FOR INDUCTION HEATING PLATES

1. Pot with diameter below 2" (5 cm)
2. Stainless steel pans with aluminum bottom
3. Pottery
4. Glass pans
5. Aluminum pans
6. Bronze pans
7. Copper pots
8. Pans with feet

SAFETY DEVICES

Overtime Detector

If the pan is left on the induction cooker for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the cooker will automatically shutoff.

Automatic Safety Shut-Off

If the induction cooker is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shutoff.

Material Compatibility Detector

If the pan's material or its dimensions are not suitable for this induction cooker, the "Heating Indicator Light" will not turn on. The induction cooker will shutoff automatically after 60 seconds.

Small Object Detector

The induction cooker will not recognize any objects smaller than 2" (5 cm) in diameter. For best results, use pans that are between 4.75" (12 cm) and 10.25" (26 cm) in diameter.

Over Heating Protection Device

If the pan's temperature becomes too high, and the temperature remains too high for 60 seconds, the unit will shut off automatically. There will be a short warning sound after the unit shutoff.

HOW DOES YOUR INDUCTION HOB WORK?

A high frequency (20-35KHz) induction coil located underneath the ceramic top plate heats the cooking pan by magnetic friction. The heat is produced directly within the pan.

It's controlled by an electronic circuit to offer superior performance and functions. During cooking, no energy is lost between the hob and the food. When you switch it off, the cooking is stopped immediately.

PRECAUTION BEFORE USING YOUR INDUCTION HOB

1. The glass top is made of strong, hard, and non-porous properties. But, in case of breakage, even if it's only slightly cracked, disconnect the appliance from the electrical socket immediately and contact the after-sales service.
2. The appliance is equipped with a Small Object Detector. It's recommended not to place small metal kitchen utensils such as pan lids, knives, or other metal objects on the induction-heating zone. If the inductor is switched on, there is a risk of them becoming hot.
3. When using your induction hob, don't place any magnetic sensitive objects on the glass top, such as credit cards, cassettes, etc.
4. Scientific tests have shown that the induction hob presents no danger for anyone using a pacemaker. Please

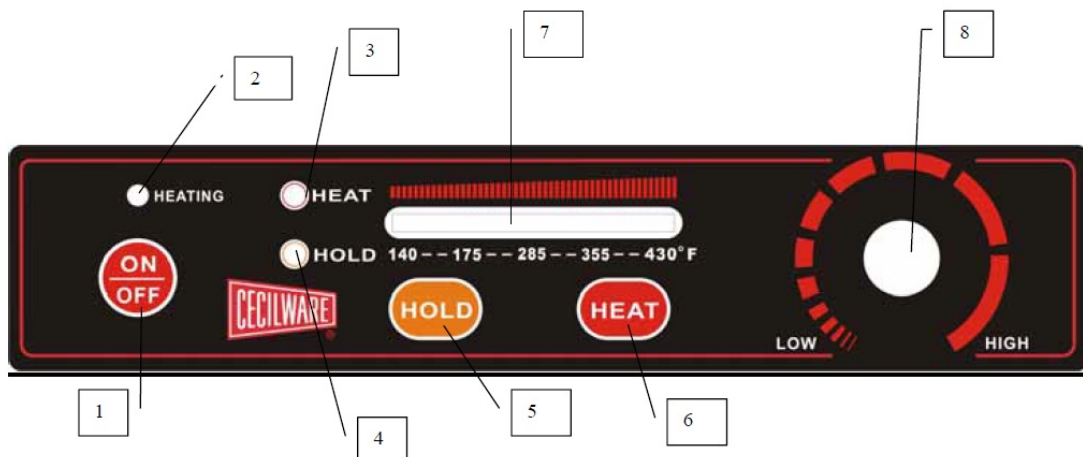
keep a 2' distance from the unit while the induction hob is in use.

5. To prevent from overheating, do not place aluminum foil or iron plate on the top plate.
6. Put the appliance on a horizontal surface but keep away from wall or articles at least 2" – 4".
7. To prevent an electric shock, do not put articles like iron wire or tools into the air entrance or outlet.
8. Immediate clean up is recommended when water is left on the top plate.

OPERATION INSTRUCTION

1. Plug power cord into 120V, 60Hz, 15A (IC-18A); 208V, 60Hz, 11A (IC-22A); 240V, 60Hz, 11A (IC-25A) dedicated electrical circuit.
2. Turn power on by pressing the power on/off button.
3. Rotate the power control knob clockwise. The power level LED will display from level 1 (Min.) to level 9 (Max.). If you turn past 9 it will start at 1 again. The same applies if you turn back past 1.
4. Put a suitable pan in center of the top plate, and rotate power control knob to desired power level.
5. Heating Indicator Light indicates if the pan is suitable or not. If the Heating Indicator Light is on, then the pan is heating. If the Heating Indicator Light is off, it means the power is on, but no pan or suitable pan is on top plate.
6. This unit is equipped with an Over Heating Protection Device, which stops power temporarily when top plate temperature reaches 482°F (+/- 10%). The power will start again automatically when the temperature of the top plate is reduced below 482°F (+/- 10%). By heating an empty pan, maximum temperature will be reached very quickly. The Heating Indicator Light will flash to indicate the over heating protection function is on.
Temperature Hold function: By pressing the "Warm" function key, the Temperature Hold function will start working. The LED indicates the temperature will hold at 140°F (+/- 5%), push "Warm" function key again, the LED indicates the temperature will hold at 180°F. When the "Warm" function key is pushed each time, the holding temperature will change as follows: 140°F -> 180°F -> 285°F -> 360°F -> 430°F -> 140°F ->.
7. With the Temperature Hold function working, the "Warm" indicator light will start flashing. It means the temperature has not yet arrived at the set temperature. When the pan's temperature arrives the set temperature, the "Warm" indicator light will stay on.
8. To change Temperature Hold function to "Heat" function: Push "Heat" function key, and the function will go back to "Heat" again. Then the rotary control knob will be activated again.

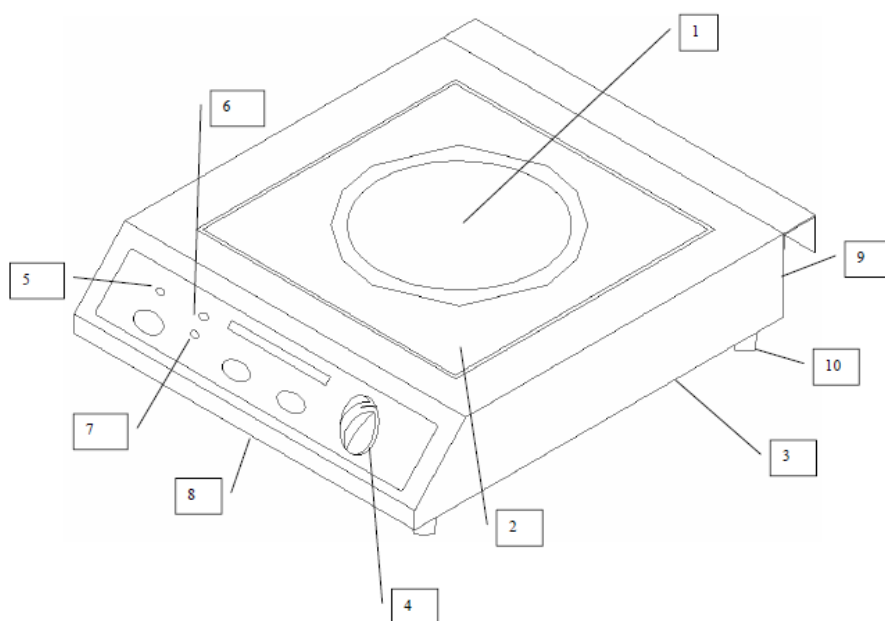
Control Panel



1. Power On/ Off Key

2. "Heating" Indicator Light
3. "Heat" Function Indicator Light
4. "Warm"(Hold Temperature) Function Indicator Light
5. "Warm"(Hold Temperature) Function Key
6. "Heat" Function Key
7. Power Level / Holding Temperature Display LED Lights
8. Power Regulator Rotary Knob

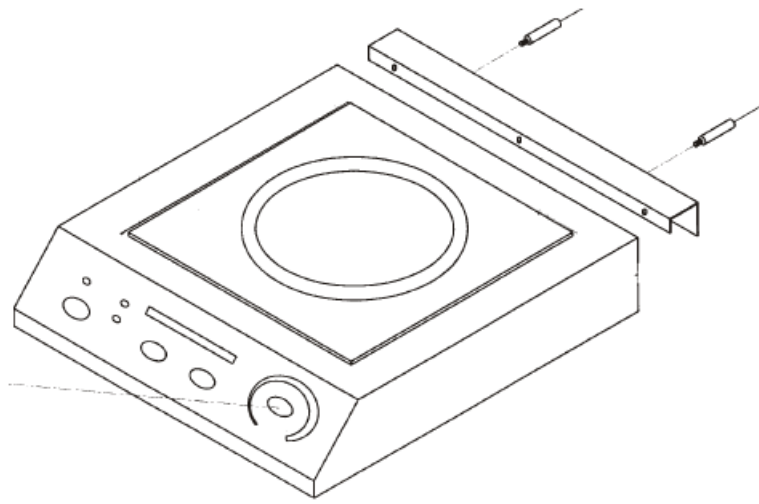
FEATURES & DESCRIPTION



1. Induction Heating Zone
2. Ceramic Top Plate
3. Bottom Chassis
4. Rotary Control Knob (Power Regulator)
5. Induction Heating Indicator Light
6. Heat Function Indicator Light
7. "Warm" Function Indicator Light
8. Air-Intake
9. Air-Outlet
10. Foot Stand

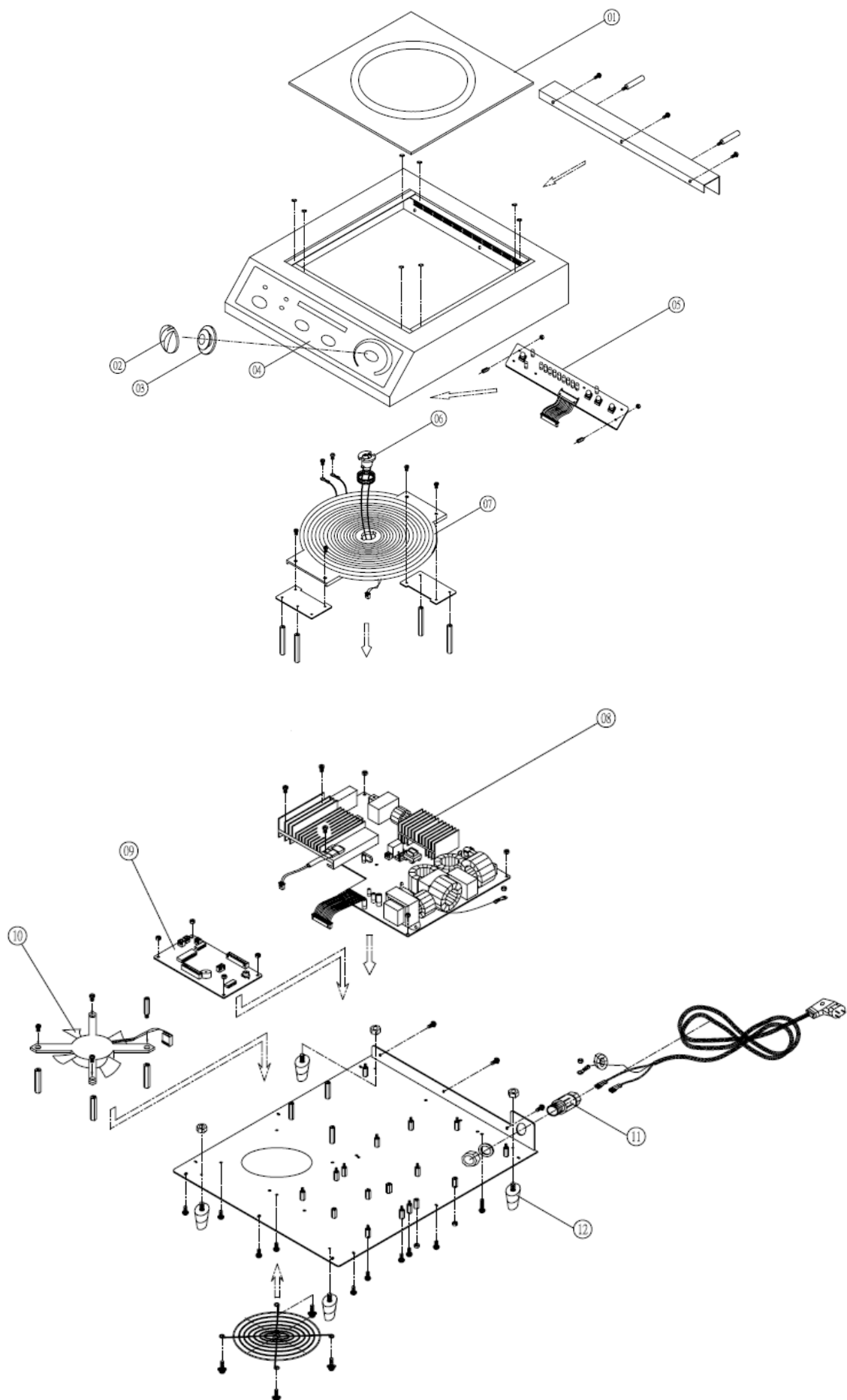
Installation of the "Wall Stopper"

1. Find 2 steel bullets in the box. It's the accessory for this induction cooking plate.
2. Screw these 2 steel bullets into the rear side of top case and affix it tightly.
3. The "Wall Stopper" functions as a "Stand-off", allows the exhaust fan, built into the unit, to operate properly. Improper mounting or removal of this piece will cause the unit to operate improperly and possibly overheat.

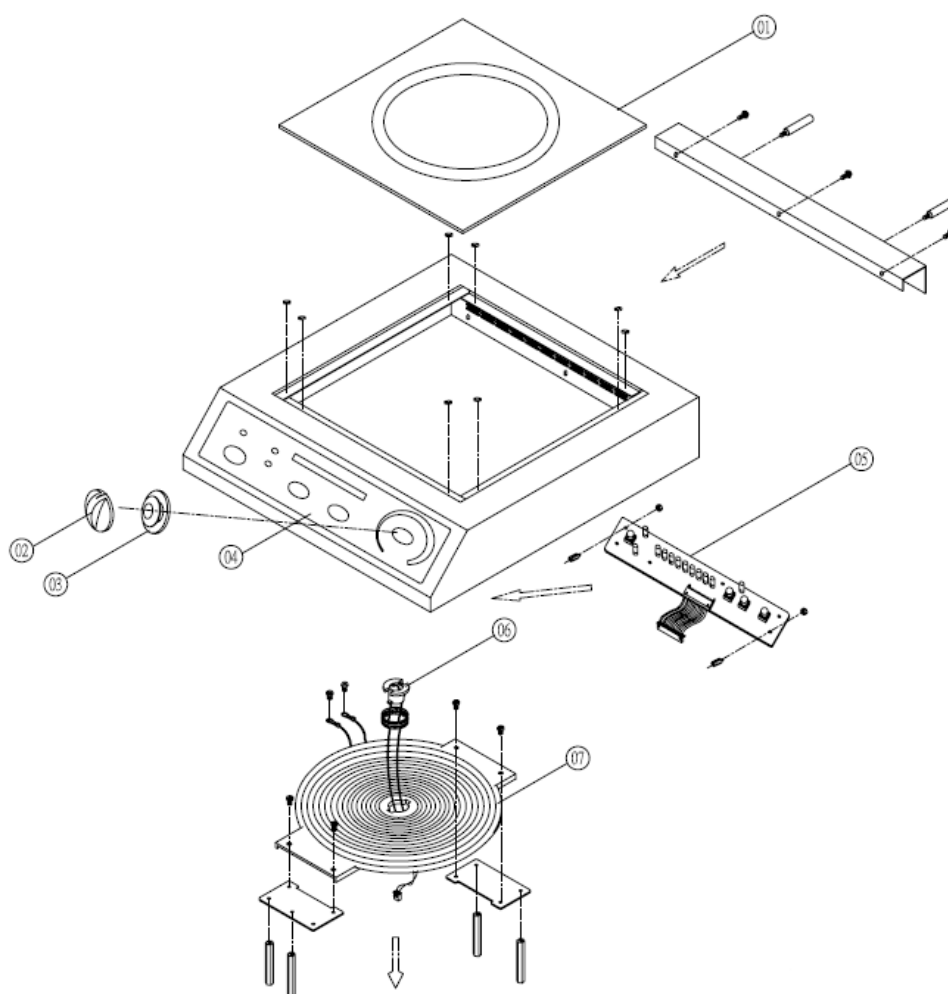


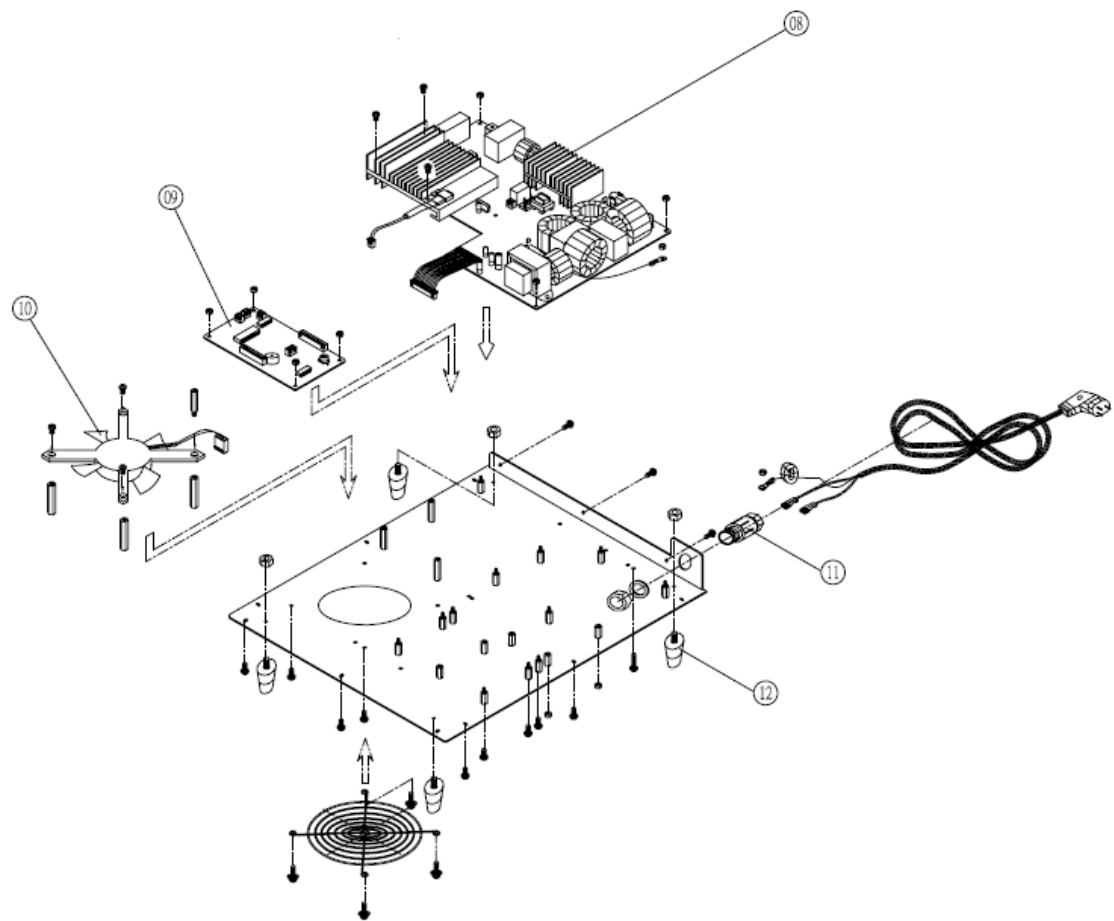
SPECIFICATION

| | | | |
|------------------------------|--|-----------------|-----------------|
| Model No. | IC-18A | IC-22A | IC-25A |
| Voltage | 120V ~ 60Hz | 208V ~ 60Hz | 240V ~ 60Hz |
| Vitro-Ceramic Glass Plate | Approx. 10.75" x 10.75" | | |
| Electrical Power Consumption | Max. 1,800 watt | Max. 2,200 watt | Max. 2,500 watt |
| Safety Device | Over Time Protector (2Hrs.) | | |
| | Automatic Safety Shut-Off | | |
| | Material Compatibility Detector | | |
| | Small Object Detector | | |
| | Overheating Protection Device | | |
| Dimension | 12.91" (32.8cm) x 16.73" (42.5 cm) x 4.33" (11 cm) | | |

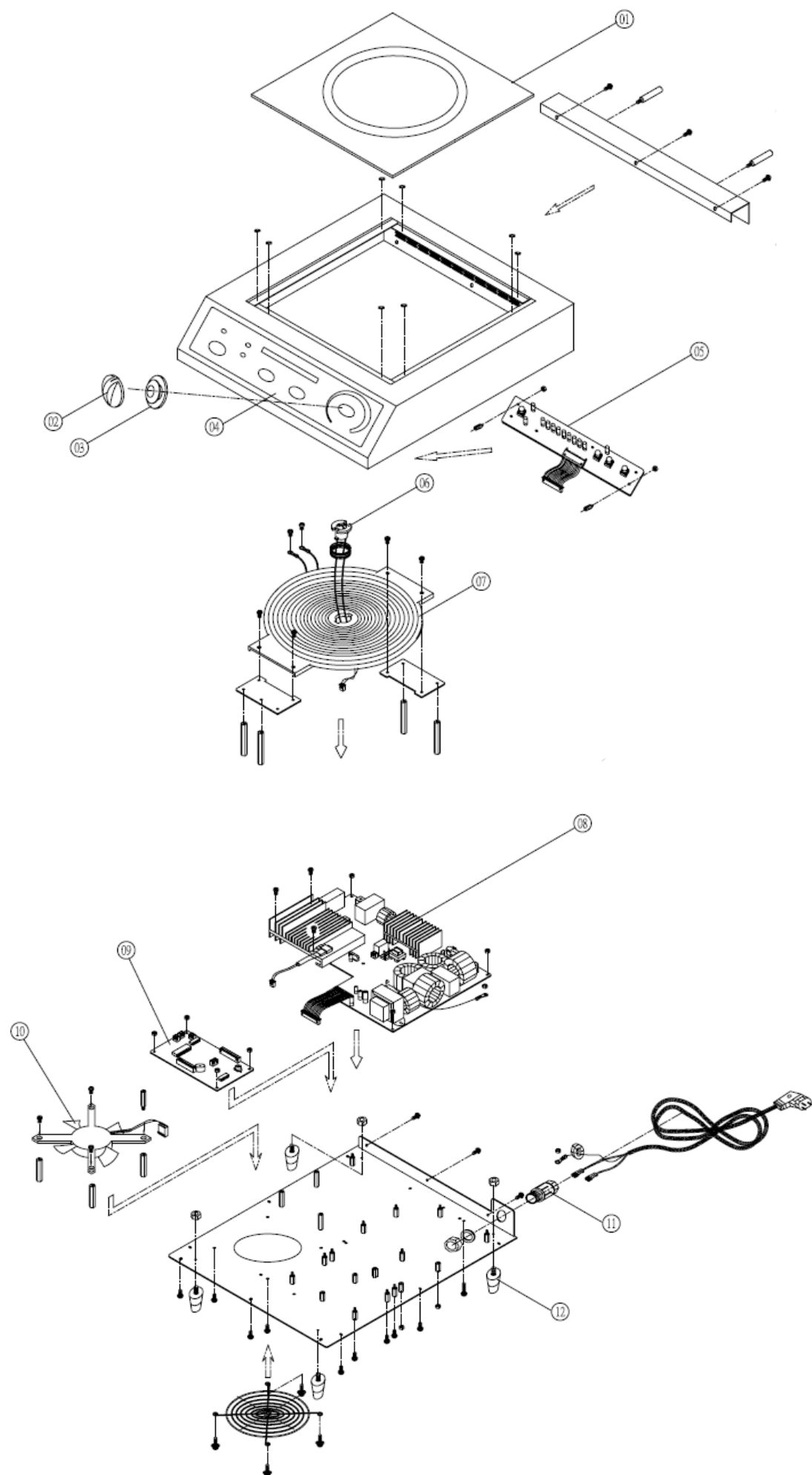


| NO | DESCRIPTION | QTY | Cecilware Patt NO. |
|----|---|-----|--------------------|
| 01 | ceramic plate or vitro-ceramicglass plate | 1 | 09032 |
| 02 | Control knob | 1 | 09008 |
| 03 | Gasket | 1 | 09034 |
| | Control Pannel | 1 | 09009 |
| 05 | LED PCB ass'y | 1 | 09044 |
| 06 | thermister ass'y | 1 | 09049 |
| 07 | heating coil ass'y | 1 | 09002 |
| 08 | MAINBOARD ass'y | 1 | 09000 |
| 09 | low voltagePCB ass'y | 1 | 09001 |
| 10 | fan | 1 | 09004 |
| 11 | strain relief for power cord | 1 | 09011 |
| 12 | foot stand | 4 | 09015 |





| | NO | DESCRIPTION | QTY | Cecilware Part NO |
|----|----|---|-----|-------------------|
| | 01 | ceramic plate or vitro-ceramicglass plate | 1 | 09032 |
| Po | 02 | Control knob | 1 | 09008 |
| | 03 | Gasket | 1 | 09034 |
| | 04 | Control Pannel | 1 | 09009 |
| | 05 | LED PCB ass'y | 1 | 09044 |
| | 06 | thermister ass'y | 1 | 09049 |
| | 07 | heating coil ass'y | 1 | 09003 |
| | 08 | MAIN BOARD ass'y | 1 | 09043 |
| | 09 | lowvoltage PCB ass'y | 1 | 09046 |
| | 10 | fan | 1 | 09005 |
| | 11 | strainrelief for powercord | 1 | 09011 |
| | 12 | foot stand | 4 | 09015 |



| | NO | DESCRIPTION | Q'TY | Cecilware Part NO |
|------------------|-----------|---|----------|-------------------|
| | 01 | ceramic plate or vitro-ceramicglass plate | 1 | 09032 |
| Po #1 | 02 | Control knob | 1 | 09008 |
| | 03 | Gasket | 1 | 09034 |
| | 4 | Control Pannel | 1 | 09009 |
| | 05 | LED PCB ass'y | 1 | 09044 |
| | 06 | thermister ass'y | 1 | 09049 |
| | 07 | heating coil ass'y | 1 | 09003 |
| | 08 | MAIN BOARD ass'y | 1 | 09041 |
| | 09 | lowvoltagePCB ass'y | 1 | 09046 |
| | 10 | fan | 1 | 09005 |
| | 11 | strain relieffor power cord | 1 | 09011 |
| | 12 | foot stand | 4 | 09015 |

TROUBLESHOOTING

1. If your induction range seems to be working improperly, it doesn't necessarily mean it's faulty. In all cases, check the following points:

| Problem | Resolution |
|---|--|
| No indicator light when power "on" | <u>Cable/terminal block is loose</u> |
| | Broken circuit or blown fuse |
| | Power supply stopped |
| Heating indicator does not light-up, Appliance fails to heat up | <u>Unsuitable cooking pan</u> |
| | <u>Pan isn't located in the center properly</u> Pan is smaller than 2" |
| | Over-heating protection is activated |
| Appliance suddenly stops heating during operation | High temperature |
| | Air entrance or outlet blocked |
| | Over-heating protection activated |
| | |


2. If you fail to identify the problem, contact the after-sales service without delay.

Cecilware Corporation
43-05 20th Avenue
Long Island City, NY 11105
Tel: 800.935.2211, 718.932.1414
Fax: 718.932.7860

Technical Support
Tech.Support@cecilware.com

Customer Service:
Customer.Service@cecilware.com
www.cecilware.com

Documents / Resources

| | |
|---|---|
|  | <p>CECILWARE IC-18A Induction Cooker [pdf] Instruction Manual IC-18A Induction Cooker, IC-18A, Induction Cooker, Cooker</p> |
|---|---|