



Serial #: _____



Instruction Manual for the Countertop Induction Range Model CIN10

For Service on Your Induction Range:

Call the Service Department at:

Phone: 800-347-5423

Or: 866-298-625

and ask for contact information for your local service company.

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

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2153 DRYDEN RD.
DAYTON, OH 45439
PHONE: 937-299-5493
TOLL FREE: 800-347-5423
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Attention Owners and Operators

Commercial Pro products are designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that we cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:



or



Warnings related to possible damage to the equipment are indicated by:



If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or call the service number listed on the front of this manual directly for these items at no charge.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Installation

UNPACKING

Unpack the induction range immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact service or your local dealer of the equipment. **You have no recourse to damage after fifteen (15) days.**



TO AVOID SERIOUS PERSONAL INJURY:

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.
- **NEVER** operate the induction range without all warnings attached to it.



PROPER GROUNDING

THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 5-1 and Fig. 5-2).



Fig. 5-1 Correct

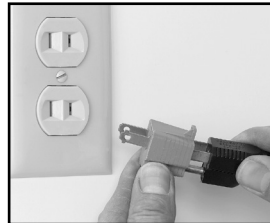


Fig. 5-2 Incorrect

1. Complete the warranty card and place it in the mail.
2. Induction range and outside covering/containment unit may become HOT after use. Use caution when touching the unit.

SAVE THESE INSTRUCTIONS

Power Cord:

- A shorter power cord is provided to reduce risk of someone becoming entangled or tripping.
- Proper Use of Extension cord, if required.
 1. The extension cord should be a grounding-type 3-wire cord: the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- 3. Check local fire & safety ordinances before using any extension cords.

Installation

INSTALLATION

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your local representative or call the service number on the front of this manual.
2. Remove the induction range from the box. Once your induction range has been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.
4. Inspect the induction range to ensure all parts have been provided, if applicable.
3. Select a location for the induction range that has a level, solid, nonskid surface that is nonflammable and away from water hazards or sinks, and is in a well-lighted work area away from children and visitors.
5. Install the induction range in its location with at least 5" between the appliance and the walls or other objects.
6. Proper connections and power supply are essential for efficient performance.



This equipment gets EXTREMELY HOT so make sure all flammable/combustible materials are set away from this equipment.

COMMISSIONING:

Commissioning of your new Induction range is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safely at the work site. By identifying any potential problems (i.e.: equipment location, ventilation, local fire/electrical codes, installation, operator training and certification) prior to equipment being placed into service, costly outages and potential damages may be avoided.

SAFETY ALWAYS.

APPROVED COOKWARE MATERIALS

Suitable Pans:

Steel or cast iron, enameled cast iron, stainless steel and aluminum (if marked suitable for induction cooking), flat-bottom pan/pots with diameter of 12 to 26 cm or 4.75" to 10.25"

Un-Suitable Pans or Pots:

Heat-resistant glass, ceramic container, copper pans, pots with feet, stainless steel and aluminum (if marked not suitable for induction cooking), pottery, or bronze materials. Rounded-bottom pans or pots with their base measuring less than 12 cm or 4.75".

Safeguards & Safety Instructions



WARNING

IMPORTANT: PERSONS WITH PACEMAKERS

Persons with pacemakers should stay at least 3 feet away from this induction range. When using induction range with the general public, a pacemaker notice should be posted near the equipment in use.



WARNING

TO AVOID SERIOUS PERSONAL INJURY:

- **DO NOT** operate the induction range on, near / around microwaves.
- **DO NOT** operate the induction range before reading the instruction manual first.
- **ALWAYS** disconnect or unplug electrical power before cleaning, servicing or adjusting any parts or attachments.
- **NEVER** bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so may create hazards and will void warranty.
- **NEVER** operate induction range with a damaged power cord or plug.
- **NEVER** leave the induction range on overnight or for prolonged periods of non-use.
- **NEVER** use the induction range as a heating source for your kitchen, space, or room.
- **ALWAYS** keep hands, hair and cloth away from heating elements.



CAUTION

IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed. DO NOT operate induction range if unit appears damaged or malfunctions in any manner. Call customer service for assistance.

Including the following:

- Do not touch ceramic glass plate surfaces while, or after, cooking as ceramic glass surface will become hot from heat generated by cooking pan.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or any liquid.
- Do not put induction range in a dishmachine for cleaning.
- Close supervision is necessary when induction range is being used. Operator must be properly trained on all operational and safety procedures, especially when using near children.
- Unplug unit when not in use and before cleaning. Allow unit to cool before moving or cleaning.
- The use of any accessories or cooking pans, which are not recommended by the manufacturer, may cause fire or injuries.
- Do not use outdoors. For indoor use only.
- Do not allow power cord to hang over edge of table or counter, or to touch hot surfaces.
- Do not place the induction range in, on, or near open flames, electric burners, heated ovens, or other high temperature equipment or surroundings.
- To disconnect, turn off all controls, then gently remove plug from wall outlet.
- Do not use induction range for anything other than cooking, with suitable pans and subversion.
- Do not immerse induction range in water, as this will cause permanent damage to unit.
- Do **NOT** use if ceramic glass cook top should break or crack, as cleaning solutions and spills may penetrate the broken cooktop and could create an electric shock risk.



Safeguards & Safety Operating Instructions

- Before Cleaning Ceramic Glass Plate Surface – Unit must be unplugged and cool to touch. Wipe ceramic glass plate with damp cloth and only use a non-abrasive glass cleaning solution on spills.
- Caution - To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- Do not heat any empty pans or pots as this will automatically activate the over-heating protection device and shut off the unit. Never heat any sealed metal cans on induction range as this could cause them to explode and the unit to shut down.
- Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foil on, or near, the top glass plate.
- Allow sufficient space around the cooking area and always place unit on level flat surface. Do not block the air-intake panel as this may cause unit to overheat. Keep unit a minimum of 5" from wall, or other equipment or obstructions for proper ventilation.
- Never use or place the unit on low-heat-resistant or flammable materials (carpet, vinyl, paper, or fabric).
- Do not ever place any paper between the cooking pan and the cooking plate as the paper could ignite.
- When storing, DO NOT place any object(s) on top of the induction range. This could cause damage to cooking surface or unit.
- Any items with a magnetic field (such as, radios, televisions, automatic-banking cards and cassette tapes) can affect the unit.

Operating Instructions

Operating the Induction range

Before operating induction range, it should be checked to see that it is sitting level.

**NOTE: Upon first use, induction range may produce a metal-burning smell.
This is normal and smell will regress with use.**

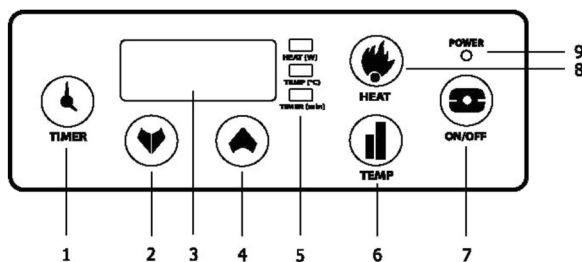
Cookware : Suitable cookware includes :

- Steel or enamelled cast iron
- Iron, steel or non-enamelled cast iron
- 18/0 stainless steel and aluminium (if marked suitable for induction cooking)

Unsuitable cookware includes:

- Cookware with a diameter of less than 12cm
- Ceramic or glass cookware
- Stainless steel, aluminium, bronze or copper cookware, unless marked as suitable for induction cooking
- Cookware with feet
- Cookware with a rounded bottom (e.g. wok)

CONTROL PANEL



1. Time selection
2. Reduce time, temperature or power
3. LCD display
4. Increase time, temperature or power
5. Heat, Temperature and Timer indicator lights
6. Temperature button
7. On/Off button
8. Heat button
9. Power indicator

Operating Instructions

COOKING:

1. Connect the appliance to the main power supply. A beep will sound and the display will briefly light up.
2. Place suitable cookware on to the center of the glass plate.



NOTE: NEVER place empty cookware on the appliance.

3. Press the On/Off button to turn the appliance On.
4. Press either the HEAT or TEMP button, depending on your cooking requirements. The corresponding indicator light comes on.



NOTE: If you desire to maintain a constant temperature during cooking, use the TEMP settings. To cook at a specific power level, use the HEAT settings.

5. Press the UP or DOWN buttons repeatedly to reach the desired setting. This setting can be changed at any time during the cooking process.

150°F, 160°F, 170°F, 180°F, 190°F, 200°F, 210°F, 220°F, 230°F, 240°F, 250°F, 260°F, 270°F, 280°F, 290°F, 300°F, 310°F, 320°F, 330°F, 340°F, 350°F, 360°F, 370°F, 380°F, 390°F, 400°F, 410°F, 420°F, 430°F, 440°F, 450°F
The default is 270°F.

300W, 400W, 500W, 600W, 700W, 800W, 900W, 1000W, 1100W, 1200W, 1300W, 1400W, 1500W, 1600W, 1700W, 1800W --- Total 16 level. The default is 1300W.

6. Press the TIMER button. '0' appears on the display.
7. Press the UP or DOWN buttons repeatedly to set the cooking time. The time can be set in 5 minute increments up to a maximum of 150 minutes, which then counts down in 1 minute increments.



NOTE: The time can be changed at any time while cooking. The HEAT/TEMP settings will remain unchanged.

8. A beep will sound when the cooking time has finished, and the appliance switches to standby mode.
9. After cooking is completed, press the ON/OFF button again to turn off the unit.

NOTE: The power will completely shut off within 9 seconds if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.

Cleaning Instructions

CAUTION

- **ALWAYS** unplug the induction range before cleaning.
- **DO NOT** use any cleaning fluids that can be harmful to you, others around you, or the environment.
- **DO NOT** hose down, immerse or pressure wash any part of the induction range.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean the induction range.



ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE INDUCTION RANGE BEFORE CLEANING.

RECOMMENDED CLEANING

It takes very little time and effort to keep the induction range attractive and performing at top efficiency. Clean after each use according to the cleaning schedule below:

PART	REQUIRED ACTION	FREQUENCY
Induction range glass top	Wipe down the unit with a damp cloth (DO NOT use benzene, thinner, scrub brush or polishing powder to clean any surface on the induction cooker.) Note: If pots/pans are used without being cleaned, staining of the glass top may result.	After each use
Body	Wipe down the unit with a damp cloth (DO NOT use benzene, thinner, scrub brush or polishing powder to clean any surface on the induction cooker.)	Daily
Controls	Unit should be turned off when not in use. It is recommended that the unit be disconnected from the power supply by shutting off power disconnect switch. Use a clean cloth to wipe down controls and knobs	Daily
Intake and exhaust vent	Once the unit has cooled, use a vacuum attachment to remove dirt / debris from the intake and exhaust vents.	When needed



NEVER run water over the unit.

WARNING

An Authorized Servicer should perform any servicing

Troubleshooting

ISSUE	CAUSE	SOLUTION
Induction range not working	Power supply	Check power source
	Power switch has not been turned on	Check the unit is correctly plugged in and turned on
	Suitable cookware is not being used.	Check cookware compatibility. (Refer to page, 6 of this manual)
	No cookware placed on unit.	Place suitable cookware on unit. Range will not activate normally until the contact with the proper cookware is made.
	Plug/cord damaged	Call for service
Cooking surface is heating up slowly	Temperature set to low	Change temperature of range
	Faulty elements	Call for service

If problems persist and the assigned solution does not remedy the issue, please call our Service Department at: 866-299-8625.

ERROR CODE	CAUSE & SOLUTION
"---" and the unit sounds/beeps	Wrong type of cookware is applied to the induction top or no cookware has been placed on the unit. Make sure the unit is turned on and place the correct / specified cookware onto to the induction range.
E0	Electrical current is over 20A.
E1	Voltage is under 85V.
E2	Voltage is over 145V.
E3	The accessory and spare parts are damaged. Contact the nearest authorized service facility for troubleshooting, repair and adjustment.
E4	The accessory and spare parts are damaged. Contact the nearest authorized service facility for troubleshooting, repair and adjustment.
E5	The accessory and spare parts are damaged. Contact the nearest authorized service facility for troubleshooting, repair and adjustment.
E6	The cooking temperature is over 450°F in the function mode "TEMP". After the unit has been cooled down, the unit would automatically switch to "standby mode".
E7	Ventilation blocked, heat cannot be blown out of the machine smoothly. It causes the device inside to over-heat. Please keep a minimum distance of 5" (5 to 10 cm) from the device to walls or other items. Power off to eliminate the this error code and let the unit cool down. Once the unit is cool, plug the power cord back in and restart.
E8	The cooking temperature is over 300°F. If using the function mode "HEAT" to cook, the max temperature is 300°F. If the cooking temperature is over 300°F in this mode, the unit will error. Power off to eliminate the this error code and let the unit cool down. Once the unit is cool, plug the power cord back in and restart. If you would like the cooking temperature over 300°F, use the function mode "TEMP". (The maximum temperature for this mode is 450°F.)
E9	Temperature sensor issue. Issue is caused by a concave pot or pan. Temp sensor is under the glass in the center of the coil. If the bottom of the pot or pan is concave it may cause the range to not work. Change cookware and restart the induction. If there is no issue with the cookware, restart the unit. If the error code still shows, contact the nearest authorized service facility for troubleshooting, repair, and adjustment.
EE	The timer's total cooking time reaches 150 mins. After reaching 150 mins, the LED shows "EE" and sound, the device automatically goes into standby mode. Please press ON/OFF button to restart the unit.

Limited Warranty

Commercial Pro products are warranted to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date whichever date occurs first. Unit must be sent prepaid to Globe Food Equipment ("GFE") for repair. No mileage or travel time is paid. Call for a Return Material Authorization.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WE EXPRESSLY DISCLAIM ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

COMMERCIAL PRO'S PRODUCT OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by Globe Food Equipment during normal working hours. IN NO EVENT SHALL WE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance, not covered.

This warranty is not in force until such time as a properly completed and signed installation/warranty registration form has been received within 30 days from the date of installation.

Proof of purchase is required if extended more than 1 year from date of shipment from the factory.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. COMMERCIAL PRO NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a designated servicer.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.