




Mr Induction SR-964T Micro-Computer Induction Cooktop Instruction Manual

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Mr. Induction®

Mr Induction SR-964T Micro-Computer Induction Cooktop



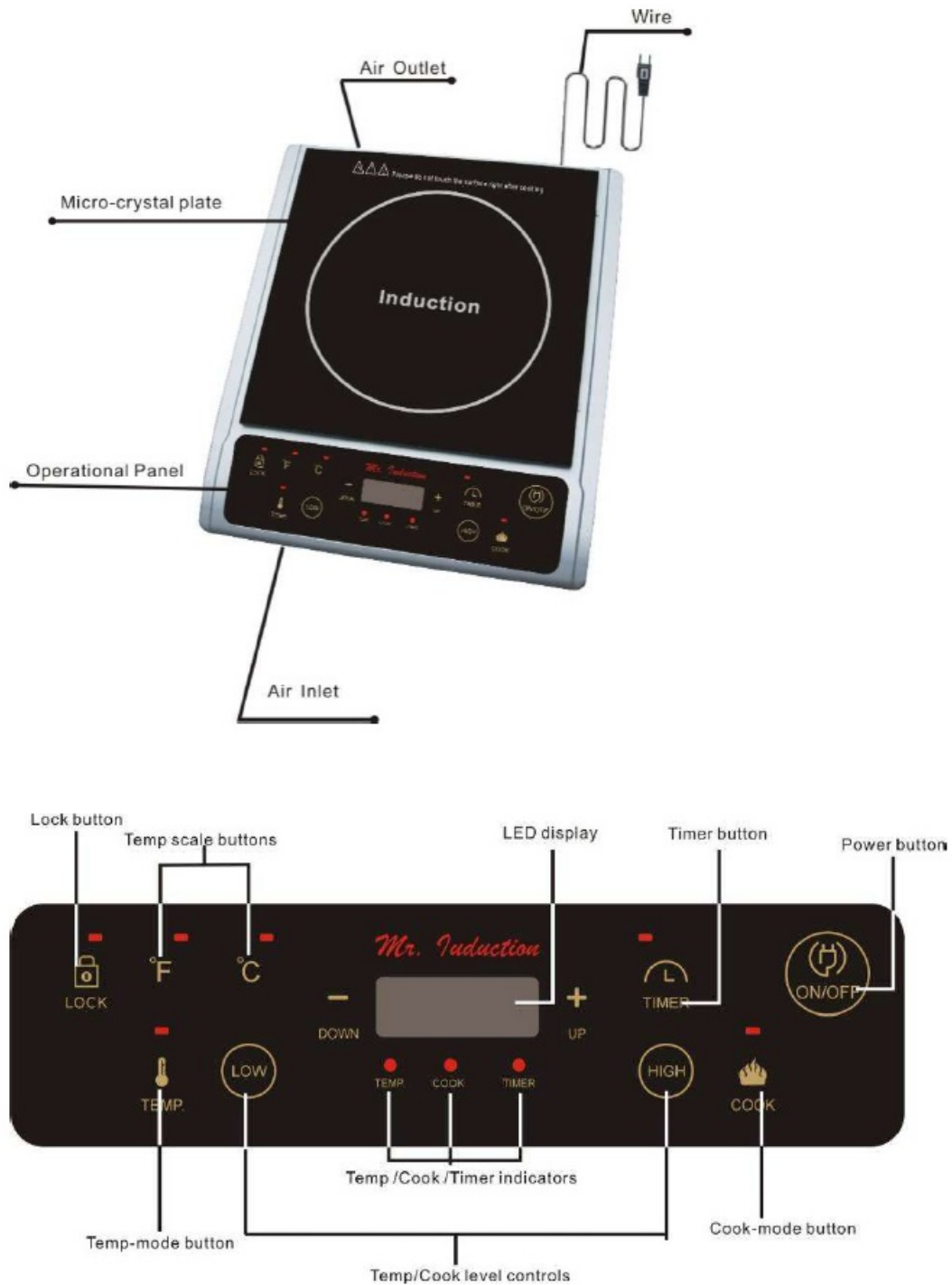
IMPORTANT SAFEGUARDS

- Read all instructions.
- Do not touch hot surfaces
- To protect against electrical shock, do not immerse cord or appliance in water or any 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.
- Do not operate any appliance with a damaged cord or plug; or after the appliance malfunctions or has been damaged in any way. Return appliance to the Sunpentown for examination, repair or adjustment.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- Do not use outdoors.
- Do not allow cord to hang over the 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.
- Do not use appliance for anything other than intended use.
- Use of an extension cord is not recommended. If needed, use an extension cord of 14 gauges on diameter not longer than 10 feet.

SPECIFICATIONS

Model	SR-964T
Voltage	120V ~/ 60Hz
Power consumption	1300W (max)
Dimension	11.81 W x 14.17 D x 2.48 H in.
Weight	5.06lbs
Power range	100 ~ 1300 W
Temperature range	100°F ~ 390°F
Cord length	4ft

STRUCTURE DESCRIPTION & FUNCTION



OPERATION

COOK Mode: Heat is constantly added at the selected power level. 7 COOK levels (wattage): 100, 300, 500, 700, 900, 1100, 1300.

TEMP Mode: Unit will maintain at selected temperature.

- 13 TEMP settings (°F/°C): 100/40, 120/50, 140/60, 160/70, 180/80, 190/90, 210/100, 230/110, 250/120, 280/140, 300/160, 350/180, 390/200
- Temperature may vary slightly at different sections of the pot.
- Factors such as ambient temperature, type of cookware and food content may cause temperature variance up to 20°F ±.

1. Plug power cord to power source and place cookware centered on cooktop. (Once power is connected, the LOCK button will illuminate).
2. To turn on, press LOCK (LED now displays “- - -”). Press ON/OFF button within 30 seconds. If ON/OFF is not pressed within 30 seconds, unit will return to locked mode.
3. Press COOK or TEMP buttons to select desired mode.
4. Press + or – button to adjust cooking level or temperature setting; press LOW button to jump to lowest cook/temp setting or press HIGH button for highest cook/temp setting.
5. In TEMP mode, press the °F or °C button to change scale display.

Note:

- Factory default setting is COOK at 700W.
- Factory default setting is TEMP at 210°F /100°C

TIMER SETTING

1. Press TIMER button.
2. Press + or – button to set cooking time. Each single press is increment of 1 minute; press and hold for increments of 10 minutes. Press LOW button will jump to 1 minute on the timer or HIGH for the maximum 8 hours. (Default is 2 hours)

LOCK BUTTON

Press LOCK button to lock in settings.

- When locked, display will jump between time left and setting.
- No changes can be made (mode, level or time).

Press LOCK button again to unlock.

SELECTING THE PROPER COOKWARE

- The base of the cookware must be of a ferrous metal (metal that can be magnetized): Cast iron, steel and stainless steel.
- Base of cookware should be between 4.5 to 12 inches.
- A simple test to check if cookware will be compatible is to take a small magnet and place it to the bottom of pan. If the magnet firmly sticks, the cookware is compatible. These type of cookware will NOT work with inductions: Glass, copper, aluminum, ceramic, cookware with a concaved bottom, bowl-shaped cookware or those with a diameter smaller than 4.5 inches.

CARE & MAINTENANCE

- Unplug unit from power source.
- Wipe ceramic plate and exterior surface with a soft damp cloth. If excessively dirty, soak cloth in a mild

detergent and water mixture.

- To remove filter, turn clasp counter-clockwise and pull. Wash filter under lukewarm water with mild detergent. Allow to air dry thoroughly before replacing.
- To replace filter, align in place, press and turn clasp clockwise.

KEY POINTS

- If no cookware is placed or sensed on the unit, cooker will automatically shut off after 10 seconds.
- Cooker will automatically shut-off after 2 hours of inactivity (when not set on timer).
- Place cooktop on flat surface, but keep a clearance of 4 inches all around for proper ventilation. If air inlet or outlet is blocked, the internal temperature will rise and cause unit to overheat and shutoff during cooking.
- Keep away from water source. Never immerse unit in water or clean under running water.
- Do not place paper or cloth in between the cooktop and cookware.
- Due to the magnetic heating of the unit, keep objects that may be affected away from unit, such as credit card, watch, radio, etc.
- To prevent damage to your cookware, do not heat an empty pan. Do not place one cooktop on top of another.
- Do not place on or near a hot gas or electric burner or in a heated oven. If the surrounding temperature is high, unit will shut off.
- Do not use cookware consisting of inferior enamel, synthetic material, china or aluminum. **DO NOT USE PLASTIC WRAP.**
- Never heat an unopened can on the cooktop as it may explode.
- The ceramic plate will retain heat from the cookware; never touch the ceramic plate immediately after cookware is removed. Wait a few minutes and allow unit to cool.
- Plug cooktop in a dedicated 15-amp outlet. Do not share the outlet with other appliances.
- Do not damage the ceramic plate. Be careful not to drop anything onto the ceramic plate. If the plate is broken or cracked, stop using immediately. Turn unit off and unplug.

TROUBLESHOOTING

PROBLEM	CHECK POINTS
No power or unit does not respond	<ul style="list-style-type: none">n Is cooktop firmly plugged into a correct outlet?n Is cooktop plugged in a dedicated outlet?n Has the unit been dropped or handled roughly? If so, we suggest sending it in for evaluationn Was there a power shortage?

Unit suddenly stops heating during normal operation	<ul style="list-style-type: none"> n There may have been a power shortage at the facility where the unit is being used and starving the unit of power. This may also occur if you are not using a dedicated circuit. n Check if another appliance is drawing from the same circuit. n Check if the fan is still running. n Are the air vents blocked? Check if dust or grease is clogging the vents. n Make sure enough clearance is around the unit. n Unit was set on cook mode and idle for 2 hours. Unit's safety automatically shuts unit off after 2 hours with no setting changes.
Pan does not get hot enough even though temperature is set on high	<ul style="list-style-type: none"> n Are you using an extension cord? Any use of an extension cord over 10 feet will affect the power from reaching the cooktop. n It is possible that the internal coil supports may have been "dropped" due to the unit being mishandled or frequently moved. If this is the case, it will need to be sent in for repair.
Pan cooks unevenly or does not maintain heat level	<ul style="list-style-type: none"> n Is base of cookware convex/concave shaped or dented? n Pan is smaller than 4.5" or larger than 12". n Pan may not be centered.
Fan continues to run after unit is turned off	<ul style="list-style-type: none"> n The fan will continue to run until unit is completely cooled down. This is a safety feature and designed to help preserve the life of the cooktop.

ERROR CODE

ERROR CODE	INSPECTION
Flashes “E0” – beeps and shuts off after 10 seconds.	<p>n Either there is no cookware or no compatible cookware placed on unit.</p> <p>n Cookware may be too small or too large for the electromagnetic field.</p> <p>n Cookware is not centered on the ceramic plate</p>
Display “E1” without heating	<p>n Power supply voltage is below 90V+-10V. Retry after voltage returns to normal</p>
Display “E2” without heating	<p>n Power supply voltage is above 145V+-10V. Retry after voltage returns to normal</p>
Display “E3” without heating	<p>n Cookware is heated without any food content.</p> <p>n Excess temperature of cookers</p> <p>n Temperature probe has short circuit</p> <p>n Note: Retry after several minutes, if error remains, contact Sunpentown</p>
Display “E4” without heating	<p>n Temperature probe is abnormal, contact Sunpentown</p>
Display “E5” without heating	<p>n High ambient temperature</p> <p>n Air inlet or air outlet is blocked</p> <p>n Fan is not working</p> <p>n Note: Retry after several minutes, if error remains, contact Sunpentown</p>
Display “E6” without heating	<p>n Temperature probe is abnormal, contact Sunpentown</p>
Display “E7”	<p>n Furnace temperature sensor error, contact Sunpentown</p>

Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights


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Documents / Resources

	<p>Mr Induction SR-964T Micro-Computer Induction Cooktop [pdf] Instruction Manual SR-964T, Micro-Computer Induction Cooktop</p>
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References

- ^{SP}Sunpentown.com