



nutrichef NCIT2S Portable Single Burner Induction Cooktop User Guide

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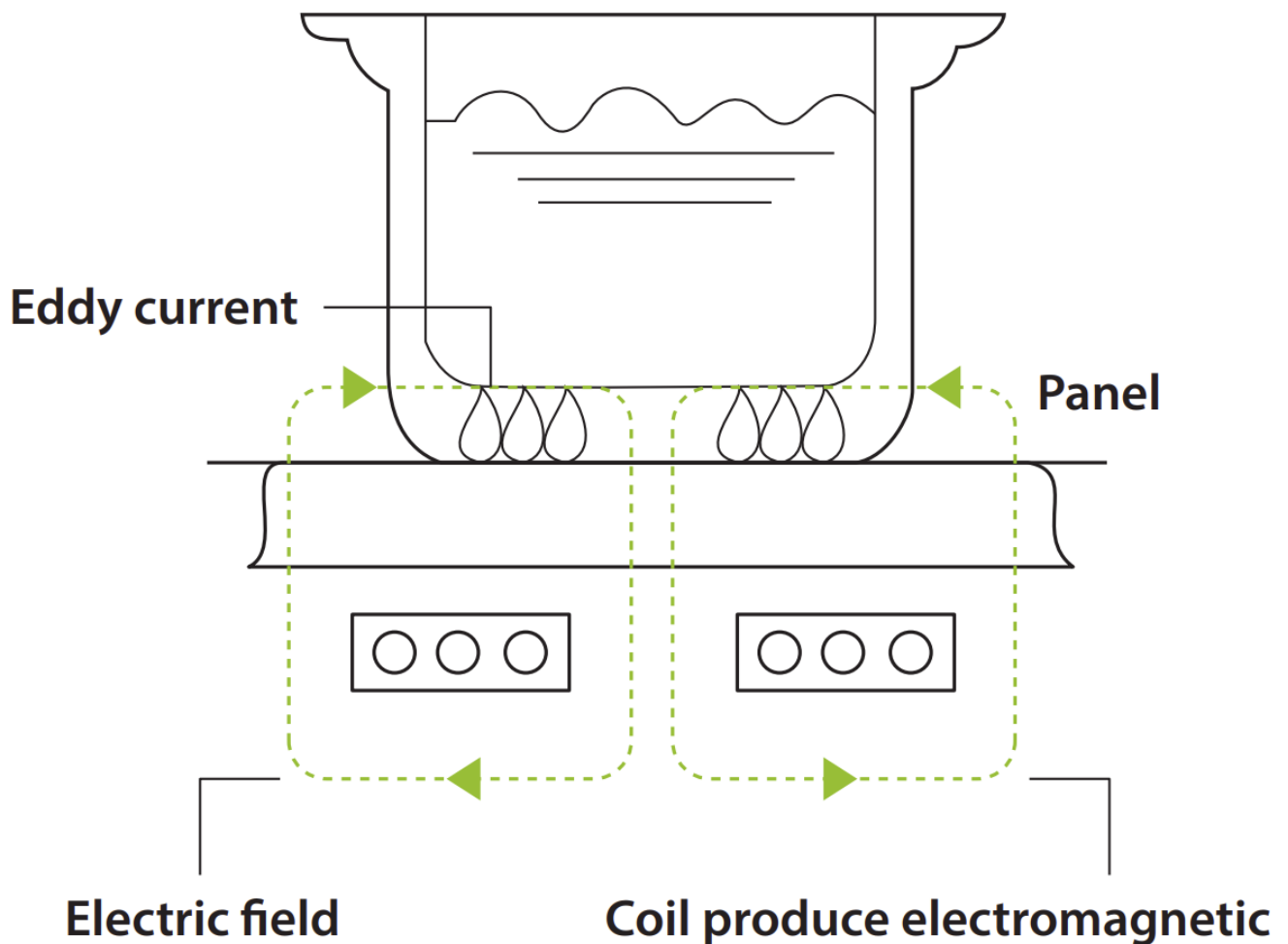
Safety and Warranty

1. Do not place the unit near fire or gas or any hot environment in order to avoid damages or malfunction.
2. To reduce the risk and damage, the plug should be fit into an individual outlet and the rated electrical current should be not less than 16A.
3. Place the unit on a level and dry surface. Ensure there is a minimum free area of at least 10cm surrounding the unit on all sides.
4. Do not immerse the appliance or electric cord in water or any other liquid.
5. Do not allow any liquid to enter the unit's cabinet. This will damage the inner electrical parts.
6. Ensure the power code is removed from the power socket before cleaning.
7. Do not cover the air vent with anything during cooking.
8. Before heating any tinned food please uncap its cover.
9. Do not place any metallic accessories like spoon, ladles etc on the cooktop while cooking in order to avoid heating. It is advisable to keep even non-metallic objects at least 10cm away from the unit while it is in use.
10. Do not cook with an empty pot. It may cause malfunction or pose danger.
11. If power cord gets damaged, please ensure you replace it only with a manufacturer recommended cord.
12. If the unit is not working for some reason even after basic troubleshooting by you, please immediately contact with our service points. Do not attempt to open the unit by yourself as it may be dangerous.
13. Always clean the unit to avoid dirt going into the fan. This will affect its normal functioning.
14. Do not touch the plate while the unit is working, it may cause burns.
15. Users with cardiac pacemakers are advised to consult their doctors before using this product.
16. Do not place the unit on or near a gas stove.
17. Do not place any inflammable item like paper, cloth or other such articles under the unit. It may cause a fire hazard.
18. Do not place the unit on a cloth or carpet etc. This may block the air vent and be of danger to the unit and the user.
19. Avoid hitting the plate of the unit as it may crack or break the unit. In case you spot any cracks on the cooktop surface, turn off the unit and remove the cord from the electric outlet immediately and contact the service centers.

20. Do not touch the control panel with any sharp objects.

Induction Technology

When the power connection is **ON**, the electric current will produce a magnetic field in the induction coil, which is embedded in the machine. As soon as the magnetic force lines in the magnetic field touch the alloy steel pot/boiler, it will produce a heating effect, which then heats the good in the saucepan or pot.



Parts Identification



1. Black Crystal Plate
2. Heating Area
3. LED Screen
4. ON/OFF
5. Decrease Button
6. Increase Button

Operation

Basic Operation

- Insert the plug into AC 120V~, 60Hz Socket
- Place induction compatible cooking utensils in the center of the cooktop plate.
- Press ON/OFF button to power the unit on. The LED screen displays “ON”, then press “+” or “-” . The default temperature 300°F will auto select, different Level, setting and adjustments · To power off the unit, press the ON/OFF button again.
- Remove the plug from the socket if the unit is not going to be used for a **long** time.

Cooking Mode

Cooking Mode

- There is 1 cooking mode: **Temperature**

Temperature

- Press the [+] or [-] button, the display will show the default temperature of 300°F
- The temperature can be adjusted by the [+] and [-] buttons through the range of 140°F, 160°F, 180°F, 200°F, 220°F, 240°F, 260°F, 280°F, 300°F, 320°F, 340°F, 360°F, 380°F, 400°F, 420°F, 440°F, 460°F.
- Once cooking is finished, press the [ON/OFF] button to turn off the induction cooker.
- The induction cooker will turn off automatically after 2 hours if no other function button is pressed.

Selection of Cookware

1. Material **Required:** Please use only induction compatible cookware made of steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with diameter from 12 to 26cm
2. Pans/Pots/Utensils should have a flat surface. Do not try to use any other kind of utensils or vessels (especially pressure sensor vessels)



3. While buying your cookware, look for an “Induction Compatible” sign or wording to ensure it will work with this cooktop.

Maintenance and Daily Care

1. Keep the unit clean at all times. Avoid dirt getting into the fan or other inner parts of the Unit.
2. Before starting to clean the Unit, ensure the Unit is powered off and remove the power plug from socket. Do not clean the Unit until the surface cools down.
3. Remove grease, dirt, stains etc by cleaning the Unit with a clean soft cloth and mild detergent.
4. The fan in the air vent of the Unit is bound to get dirt stuck on it. Please remove it regularly with a soft brush or cotton stick.
5. Do not immerse the Unit or power cord directly into water or any other liquid to clean it. It will damage the Unit. To protect the Unit from any kind of power surge, ensure the plug is fit properly into the socket.
6. Do not pull out the power cord directly during operation. To extend the appliance’s life, press the “ON/OFF”

button first, then unplug the power cord from the socket.

7. The fan will run to cool the heating plate even after the Unit is powered off. It is better to remove the plug after the fan stops working.
8. When not using the Unit for a long time, remove the plug from the socket.
9. Some models will have structural design to prevent cockroaches from entering inside the Unit. If needed, you can use mothball or equivalent cockroach repellent to protect the Unit.

Troubleshooting and Treatment

During operations, if there is any error, please check the following table for common troubleshooting options before calling for service. Below are common errors and the checks to perform

ERROR SCENARIO	CHECK POINTS	REMEDY
After connecting the power and pressing the “Power” key, the appliance has no response	Is there power supply in the outlet?	Use after resuming the electricity
	Is there plug connected firmly?	Check the root cause carefully. If the problem can't be fixed, please contact service center for checking and repairs.
	Is the fuse broken down?	
Induction Cooker sends out “Beep” Sound	Has a cookware been placed on the surface? Is the cookware induction compatible?	Place cookware. Check if the cookware is induction compatible.
	Is the cookware placed on the center of the heating zone?	Place the cookware at the center of defined heating zone
	Is the cookware bigger than 12cm?	Use cookware with diameter within 12-26cm
No Operation during the heating being in use	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused
	Is the air intake/exhaust vent clogged or dirt has accumulated	Remove the dirt clogging the air intake/exhaust vent. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function
Error codes occur E0	Without Cookware or Incompatible cookware used	When showing error signal E0, E3, E5, please check whether the cookware is induction compatible or not? Or switch on the appliance again after it is cooled down naturally. When Show E1, E2, E4, E6, please contact service center for checking and repairs
Error codes occur E1	Low-Voltage	
Error codes occur E2	High-Voltage	
Error codes occur E3	Top plate Overheat	
Error codes occur E4	Top Plate Sensor Open Circuit	
Error codes occur E5	IGBT Overheat	
Error codes occur E6	Top Plate Sensor Short Circuit	

Features

- Ceramic Tempered Glass Induction Cooktop
- Simple Electronic Plug-in Flameless Burner Design
- Circular Top Panel Heating Zones
- Configurable Temperature Zone Setting from 140°F-460°F in 17 Level
- High-Powered Heating Elements
- Quickly Heats for Instant Food Prep
- Digital LCD Display Screens

- Sensor Touch Controls
- Stain-Resistant & Easy-to-Clean
- Compact & Space-Saving Style
- Energy Efficient: Low Power Consumption
- Safety Certified & Approved
- Without Pot
- For Use with All of Your Steel Kitchen Cookware, Pots & Pans

What's in the Box

- Single Burner Induction Cooktop

Technical Specs

- **Heating Element Power:** 1500W
- **Circular Heat Zone Diameter:** 6.7" -inches
- **Adjustable Temperature Controls:** 140°F – 460°F (60°C – 237.8°C)
- **Construction Materials:** Top Body (ABS) + Bottom Body (PP)
- Tempered Ceramic Glass (Crystal Plate)
- **Power Cord Length:** 4.9' ft
- **Power:** 120V/60Hz
- **Plate Size:** 10.23" -inches
- **Power Cable Type:** USA Plug
- **Product Dimensions (L x W x H):** 11.1" x 12.24" x 2.83" –inches



This product can expose you to a chemical or group of chemicals, which may include "Cadmium (Cd)" which is known in the state of California to cause cancer, birth defects, or other reproductive harm. For more info, go to <https://www.p65warnings.ca.gov>


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Questions? Issues?

We are here to help!

Phone: (1) 718-535-1800

Email: support@pyleusa.com

Documents / Resources



[nutrichef NCIT2S Portable Single Burner Induction Cooktop](#) [pdf] User Guide
NCIT2S, Portable Single Burner Induction Cooktop, Burner Induction Cooktop, Portable Single Induction Cooktop, Induction Cooktop, Cooktop

References

- [NutriChef Kitchen | Vacuum Sealers, Air Fryers, Blenders & More!](#)
- p65warnings.ca.gov/

Manuals+.