

GoWISEUSA®
Instruction Manual
Induction Cooktop with Stainless Steel Pan
GW2206

GoWISEUSA®

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- x Thank you for purchasing this GoWISEUSA® Induction Cooktop.
- x To ensure correct use of this appliance, read these instructions carefully and thoroughly.
- x Please keep the manual for future reference.

Introduction

Induction Cooking

- The process of induction cooking involves the application of electric voltage to a conductor spool beneath a glass ceramic plate. (The glass ceramic includes polycrystalline materials and is simply called P o t throughout this manual.)
- The application of voltage to conductor spool creates magnetic fields that directly heat the bottom of the cookware through a physical effect.
- This saves time and energy because unlike common electric hot plates, induction cookware is heated by the electromagnetic force that is created beneath the glass plate not by a heating element. Due to the technical characteristics described above, induction cooking has the advantage of reaching the selected temperature in a shorter time.
- In addition, the heat supply promptly adapts to changed settings and can be controlled in small steps. This occurs as quickly as a gas stove, because the energy reaches the pot immediately, without having to heat other materials first (e.g. electric stove element). Induction technology combines this fast reaction with the basic advantage of electricity, to exactly adjust the heat supply.

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GoWISEUSA®

Induction Cooktop, Item No. GW22615

FCC REQUIREMENTS

WARNING: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference. This equipment generates, uses, and can radiate radio frequency energy and if not installed and used in accordance with the instruction manual, it may cause harmful interference to radio communications.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect to an outlet on a circuit different from the receiver.
- Consult the dealer or an experienced radio/TV technician for help.

Section 1

Important Warnings & Safeguards

Read all instructions thoroughly before operating this unit to avoid injury to self or property and avoid damage to the unit. Keep instructions handy for reference during use. If you give the appliance to other persons, also supply them with this Instruction Manual.

CAUTION: This unit emits an electromagnetic field. Person with cardiac implanted pacemakers or other implantable heart devices should consult with their physician before using this product.

CAUTION: Danger of burning and fire. Do NOT touch the heated surface. Do NOT place any objects on the cooktop when it is connected to electrical supply, unless properly done so as explained in this Instruction Manual. Do NOT place empty pots or cookware on the appliance when it is in operation.

Electrical Hazards

- Do NOT submerge unit or electrical cord in liquid, touch with wet hands, or touch while standing in water.
- Do NOT use if cooktop is cracked.
- Do NOT operate if the electrical cord is frayed and wires are exposed.
- Do NOT let electrical cord hang over the edge of a table or counter.
- Do NOT pull the electrical cord to move the unit.
- Do NOT attempt to modify the plug in any way. This appliance has a polarized plug with one blade that is wider than the other. To reduce the risk of electric shock, the plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician for assistance.

Personal Safety

- Be aware that high temperatures can cause injuries. Always use pot handles and pot holders to protect hands from heat when using this appliance.
- Do NOT touch the hot cooktop surface or cookware. It may remain hot for several minutes after use.
- Do NOT move the unit during cooking or with hot cookware on top.
- Do NOT allow children to operate the cooktop and closely supervise any that are present.
- Do NOT allow children to play with packing materials, because of the danger of suffocation.
- Electric shock hazard. Only qualified experts may perform repairs or maintenance on the unit. Never attempt to repair yourself, and do NOT operate a damaged unit.
- Do NOT place metal objects on the cooktop, other than the suitable cookware described herein.
- Do NOT place the cooktop on any metal surface. Metal surfaces and other metal accessories can become very hot during cooking.
- Do NOT heat unopened cans of food. The container might explode.
- Do NOT use in or around flammable or explosive environments.
- A short electrical cord, such as the one supplied with this product, can reduce the risk of tripping over a longer cord. If you use a longer electrical cord (or an extension electrical cord), (a) the marked electrical rating of the

extension cord should be at least as great as the electrical rating of the appliance and (b) 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.

Product & Property Damage

- Do NOT heat empty containers on the cooktop or overheat cookware.
- Do NOT place object heavier than 50 pounds on the glass plate.
- Do NOT block the air intake or exhaust fan.
- Do NOT place the appliance on or near hot surfaces (e.g. gas or electric burners) or in a heated oven. Use cooktop only on heat resistant surfaces, such as stone or ceramic.
- Do NOT operate on flammable surfaces or close to anything that might melt or catch on fire, such as carpet, vinyl, tablecloths, or newspaper.
- In case of flames, do NOT try to extinguish with water; unplug the electrical cord and use household fire extinguisher or cover with damp cloth.
- Keep the rear and sides of the unit at least 3" from walls for proper ventilation.
- Do NOT clean in the dishwasher.
- Do NOT pour or drip any kind of liquid near the base or on the electrical cord, as this can cause the unit to turn OFF. Unplug and dry the motor base before starting again.
- Do NOT use the unit for anything other than the intended use.
- Do NOT use outdoors; it is for household use only.
- Do NOT place any other ferromagnetic objects close to the appliance during operation (e.g. TV, radio, credit card with magnetic strip, cassette tape).
- Do NOT operate it when appliance, or any of its parts, are damaged (e.g. cracks; frayed electrical cord; distortions or leaks; motor gear stalls or sticks.) If damage occurs during operation, immediately turn the cooktop OFF and contact GoWISE USA for further instructions.
- Do NOT pull on the electrical cord to unplug the appliance; hold the plug housing to unplug it.
- To avoid electrical shock or short circuit, do NOT hang electrical cord over wash basin, handle it when hands are wet, or place it in or near water or other liquid.

BEFORE THE FIRST USE

- Remove all the packaging materials.
- Clean the cooktop surface with moist cloth.
- The first time turned on, the unit might emit an odor and some smoke. This is normal dissipation of grease that may have adhered to the conductor spool during the manufacturing process. Operate the cooktop for a few minutes in a ventilated room; repeat it 3 times until there is no more smoke.

Section 2 PARTS ILLUSTRATION



Section 3

Proper Cookware Selection

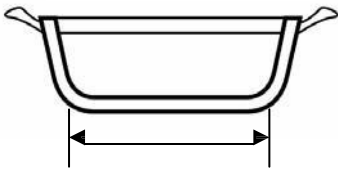
NOTE: Your induction cooktop will not operate without the proper cookware. The following properties and configurations are essential to provide maximum efficiency for your unit. In general if a magnet will stick to the bottom of the cookware the cookware will work on your induction cooktop.

- The outside surface must have ferrous magnetic materials including cast iron, carbon steel, and magnetic stainless steel (18/0).
- An uneven surface will not work; the bottom of cookware must be flat.
- The cookware must be at least 2.4" wide; and the maximum recommended width is 10".

If you have any questions regarding your Induction Cooktop please contact GoWISE USA Customer Service at 855-233-9199.

SUITABLE COOKWARE

SIZE AND FORM



Cookware should be at least 2.4" wide and have a flat bottom surface.



Cast Iron Pot



Magnetic Stainless Steel Pot (18/0)



Magnetic Stainless Steel (18/0)



Iron/Steel Frying Pan



Iron Griddle



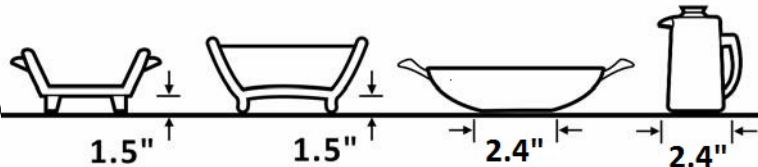
Iron Enamelware

UNSUITABLE COOKWARE

Material: Glass, Ceramic, Copper, Aluminum, Non-D P v Stainless Steel (18/8, 18/10)

Unsuitable Size and Form

Cookware that is not flat on the bottom or is less than 2.4" wide is not suitable for this induction cooktop.



Section 4

Operating Instructions

CAUTION: To avoid overheating or shutdown, ALWAYS USE A DEDICATED OUTLET. This unit is designed to operate on a 120V, 15 amp, 60Hz, grounded electrical outlet that is not shared with other appliances.

- NEVER HEAT AN EMPTY PAN. Before turning power on, make sure the appropriate cookware is on the glass plate with ingredients inside.
- The cookware must be ferromagnetic and should be centered on cooking surface.
- Do NOT place large ferromagnetic objects (such as griddles more than 12" on the cooking surface. The cooking surface is marked on the glass cooktop.
- Do NOT block the ventilation slots of device. This may overheat the device. Keep minimum distance of 3" from walls and other items.
- Make sure that the electric cord is not damaged or squashed beneath the device. Make sure that the electric cord does not come into contact with sharp edges or hot surface.

- Allow sufficient space around the cooking area to avoid hazards, and pay attention to the Warnings & Safeguards noted above.
- Always attach electric cord to appliance first; then insert the cord plug into a suitable outlet. Three dashes will blink repeatedly on the display.
- To turn the power on, press the OFF button once. The dashes will disappear and the fan will start up.
- If there is no cookware or if you are using unsuitable cookware on the cooktop, an E0 will appear on the display and will reset after 1 minute and 30 seconds.
- To select the proper Power setting, press the Power ON button and a red light next to {W} will turn on as well as below one of the power settings. Use the left and right arrow buttons at the bottom to change power settings. The power wattage ranges from 800-800 watts.
- To set temperature, press the Temp ON button and a red light next to {T} will turn on as well as above the temperature settings. The temperature ranges from 140-464 °F.
- To set the timer, there are two buttons below the display. They are labeled 10 MINS_ and 1 MIN_ you can use either button to set the timer, you can set it in increments of 10 or 1 minute at a time. The time ranges from 0 to 180 minutes.
- The Timer will automatically start after 5 seconds
- Press the OFF button to turn off the unit when you are finished cooking.
- When cooking time reaches 120 minutes without time setting, the cooktop makes a beeping sound, and enters standby mode. The fan will continue running until the unit has cooled. Press the " POWER ON" or " TEMP ON" button to restart the unit.

NOTICE:

- The cooktop makes a beep sound, and enters standby mode automatically if the Temp or Heat function has been in use for a full 120 minutes, even if the Timer was not set.
- The Timer setting can be changed during operation with the 10 MINS_ or 1 MIN_ buttons, up to the maximum allowable time since the unit was started. For example, if you use the unit with the Temp or Heat function for 10 minutes and then set the Timer, the Timer will allow a maximum setting of 170 minutes.

NOTE The power will completely shut off within 1 minute 30 seconds if either (a) the wrong type of cookware is applied, or (b) no cookware is placed on the unit.

If you have any questions regarding your Induction Cooktop please contact GoWISE USA Customer Service at 1-855-233-9199.

Section 5

Care & Maintenance

- Before cleaning always switch OFF, unplug, and allow unit to cool down.
- Clean the cooktop after each use.
- Do NOT immerse cord or unit in water or other liquids.
- Remove food, grease, and stains from glass plate and plastic surfaces with damp cloth and mild, dishwashing detergent.
- To avoid danger of electric shock, do NOT use abrasive cleaners, cleaning pads, or any sharp objects (e.g. metal scouring pads) on the unit. Always handle the appliance with care and without any force.
- Do NOT use solvents or any other petroleum based products to clean the appliance as they can damage the plastic housing and control panel.
- Make sure that the bottom of the cookware does not scrape across the glass cooking surface.
- Store the appliance in a clean, dry place that is safe from frost, heat, moisture, and anything that might cause mechanical or electrical shock. Also, store away from reach of children.

If you have any questions regarding your Induction Cooktop please contact GoWISE USA Customer Service at 1-855-233-9199

Section 6

Troubleshooting Guide & Customer Service

If the problem is not resolved by the following troubleshooting steps, do not attempt to repair the unit yourself. Contact GoWISE USA at (855) 233-9199 for more information, Monday through Friday, 9:00 AM to 5:00 PM Pacific Time.

If the Heat light does not illuminate and/or the exhaust fan is not running, after plugging in the electrical cord:

- The plug may be loose in the electrical outlet.
- Check your circuit breaker. It may be inoperative.

If the induction cooktop suddenly stops heating during operation and shuts down:

- The overheating sensor detected an excessive high surface temperature and caused it to automatically shut down. Heating empty cookware can cause this.
- The air inlet or exhaust fan is blocked and caused it to overheat.
- The unit was accidentally unplugged.
- The fuse or circuit breaker has malfunctioned.

If the Heat light is on, but the fan is not running and the cookware is not heating up:

- The cookware is preventing operation because it is unsuitable (see Proper Cookware Selection).
- The pan needs to be centered on the ceramic plate.

If you have any questions regarding your Induction Cooktop please contact GoWISE USA Customer Service at 855-233-9199

ERROR CODE GUIDE

Follow these instructions when an error code appears in the LED display:

Error Code	Cause/ Solution
E0	<ul style="list-style-type: none"> - You are either using cookware without a magnetic bottom or cookware with a base diameter less than 2.4". You must use cookware with a flat magnetic bottom with a diameter that is 2.4" to 10.2". - The device will continue to blink until there is suitable cookware on the cooktop. - Use suitable cookware
E01	<ul style="list-style-type: none"> - Temperature of the cooktop is too high or the fan inside is not working or the sensor is failing. - Check if ventilation slots are blocked, if not turn the unit off and let it cool down for a few minutes then try to use the cooktop again. - Contact GoWISE USA customer service at 855-233-9199.
E02	<ul style="list-style-type: none"> - Sensor is failing or the temperature of the pan is too high (if the pan is too dry and the temperature is too high, the cooktop will turn the power off) - Remove the cookware and let the cooktop cool off for a few minutes then try to use the cooktop again.
E03	<ul style="list-style-type: none"> - Voltage is off. - Please check the voltage first, then try to operate the cooktop again.

NOTE If these remedies do not correct the problem, contact GoWISE USA at (855)233-9199 for further instructions, Monday & CE 9A-5P AZ Time.

Section 7

Advantages of Induction Cooking

Energy efficient:

Uses 80% of the energy produced when compared to 50% used by traditional cooking methods.

Fast:

Heats up quickly, up to 60% faster than electric and the same as gas cooktops.

Safer form of cooking:

Induction heat is a safer form of cooking when used properly as instructed in this manual. There is no flame and little residual heat after the cookware is removed. Once the cookware is removed from the glass plate, the device automatically switches to standby mode. The cooktop detects when suitable cookware is placed on the glass plate; and if this is not the case, no energy is transmitted.

Easy to clean:

The glass plate is heated indirectly via the bottom of the cookware and cools quickly when the cookware is removed. Spilled foods do not get a chance to burn and can be wiped away quickly and easily.

Section 8

Specifications

Power Source: 120V~60Hz 15 amp circuit

Output: 1800W

Wattage Levels: 800-1800W

Temperature: 140 to 640°F

Weight: 4.4 Lbs

Dimensions: 15" x 12" x 1" X 1" _

Glass Cooktop Dimensions: 11" x 11" _

Cord Length: 57" _

Safety Features

Unsuitable cookware detection

Overheat protection

Improper voltage supply detection

Approvals

ETL approved to UL 1026 requirement

FCC approved to Part 18

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WARRANTY

This product is warranted against defects in materials and workmanship for one year from the date of purchase, when used in accordance with the instructions provided. This warranty does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

GoWISE USA® shall not be liable for loss of use or any other incidental, consequential or indirect costs, expenses or damages. There are no express warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

Should this product require service (or replacement at our option) while under warranty, CALL 1-855-233-9199 for RETURN INSTRUCTIONS. Be sure to keep your receipt showing the date of purchase.

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