
CASO®
D E S I G N

Original Operating manual

TC 1800 Chef Thermo Control (12223)



USA Branch

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Document-Number: 12223 15.08.2018

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1 Operating Manual

1.1 General

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions.

Your induction cooker will serve you for many years if you handle it and care for it properly.

We wish you a lot of pleasure in using it!

1.2 Information on this manual

These Operating Instructions are a component of the induction cooktop (referred to hereafter as the device) and provide you with important information for the initial commissioning, safety, intended use and care of the device.

The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Commissioning
- Operation
- Troubleshooting and/or
- Cleaning

Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

1.3 Warning notices

The following warning notices are used in the Operating Manual concerned here.

Danger

A warning notice of this level of danger indicates a potentially dangerous situation.

If the dangerous situation is not avoided, this can lead to death or serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the danger of death or serious personal injuries.

Warning

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

Attention

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to slight or moderate injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

Please note

A notice of this kind indicates additional information, which will simplify the handling of the machine.

1.4 Limitation of liability

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration.

No claims can be derived from the information provided, the illustrations or descriptions in this manual.

The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations, modifications of the device
- Use of unauthorized spare parts

Modifications of the device are not recommended and are not covered by the guarantee.

All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions. The original German text remains solely binding.

1.5 Copyright protection

This document is copyright protected.

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2 Safety

This chapter provides you with important safety notices when handling the device.

The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

2.1 Intended use

This device is only intended for use in households in enclosed spaces for warming up, cooking and roasting foods.

The cooking pots used for the induction hob surface must be suitable for induction cooking.

Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use.

Warning

Danger due to unintended use!

Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- ▶ Use the device exclusively for its intended use.
- ▶ Observe the procedural methods described in this Operating Manual.

Claims of all kinds due to damages resulting from unintended uses are excluded.

The User bears the sole risk.

2.2 General Safety information

Please note

Please observe the following general safety notices with regard to the safe handling of the device.

- ▶ Examine the device for any visible external damages prior to using it. Never put a damaged device into operation.
- ▶ If the connection lead is damaged, you will need to have a special connection lead installed by an authorized electrician.
- ▶ This appliance can be used by a person with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- ▶ Children shall not play with the appliance.
- ▶ Cleaning and user maintenance shall not be made by children.
- ▶ Keep the appliance and its power cable out of reach of children.
- ▶ Do not leave the device unsupervised when it is in operation.
- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs that may be needed. Improperly performed repairs can cause considerable dangers for the user.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs on the device during the guarantee period, as otherwise the guarantee entitlements will be null and void in the event of any subsequent damages.
- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.
- ▶ Never move the device by pulling on the power cable.
- ▶ Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.
- ▶ Device is not intended to be operated by means of an external timer or separate remote-control system.

2.3 Sources of danger

2.3.1 Danger due to Electromagnetic Field

Warning

The magnetic fields generated during operation of the appliance may lead to adverse effects. Adhere to the following safety instructions:

- ▶ People with elevated electrical sensitivity should not remain in the immediate vicinity of the appliance for longer than is necessary.
- ▶ Scientific tests have proven that induction hotplates do not pose a risk. However, people with a pacemaker should keep a minimum distance of 2ft from the device while it is in operation. In addition, people with a pacemaker should clear with their doctor whether to take care of some special handling instructions. Do not place any magnetisable objects, e.g. credit cards, data carriers or cassettes on or in the immediate vicinity of the appliance.
- ▶ Place cooking vessel in the middle of the hob, so that the base of the pot covers as much of the electromagnetic field as possible.
- ▶ Do not remove any coverings on the appliance.

2.3.2 Danger of Burning

Warning

The items cooked on this appliance as well as the cooking vessel used and the surface of the appliance can become very hot.

Adhere to the following safety instructions in order to avoid burning or scalding yourself or others:

- ▶ Protect your hands during all work at the hot appliance by using heat insulating gloves, dish cloths or similar.
- ▶ Do not place any metal cooking vessel, pot or pan lids, knives or other metal objects on the hob. When the appliance is switched on, these items can become very hot.
- ▶ Do not touch the hot surface of the ceramic hob.
The induction cooker itself does not produce any heat during the cooking process, but the temperature of the cooking vessel heats the hot plate.
- ▶ The external thermometer can become very hot by the hot food. Take care when you use the external thermometer. Danger of Burns!

2.3.3 Danger of Explosion

Warning

Incorrect use of the appliance incurs a danger of explosion due to the pressure produced.

Adhere to the following safety instructions in order to prevent a danger of an explosion:

- ▶ Never heat food or liquids in sealed containers such as cans. The container can burst due to the pressure generated. A can is best heated by opening it and placing it in a pot filled with a little water.

2.3.4 Danger of Fire

Warning

There is a risk of fire if the appliance is used incorrectly.

Adhere to the following safety instructions in order to avoid a risk of fire:

- ▶ During operation remove all easily inflammable items (e.g. detergents, aerosol cans, oven, cloths and dishcloths, etc.) from the immediate vicinity of the appliance.
- ▶ Avoid overheating oils and fats for extended periods. Overheated oil and fat can ignite rapidly.
- ▶ Do not place any empty cookware on the cooking area.

Please note

If a fire should occur on the cooking hob, proceed as follows:

- ▶ Switch the appliance off and unplug the device.
- ▶ Smother the flames with a large pot lid, plate or a moist dish cloth.
NEVER EXTINGUISH WITH WATER!
- ▶ **After the fire has been extinguished allow cooking vessel and the appliance to cool down and ensure that there is a sufficient flow of fresh air.**

2.3.5 Dangers due to electrical power

Danger

Mortal danger due to electrical power!

Mortal danger exists when coming into contact with live wires or subassemblies!

Observe the following safety notices to avoid dangers due to electrical power:

- ▶ Only qualified electricians, may carry out the installation!
- ▶ If the connection lead is damaged, you will need to have a special connection lead installed by an authorized electrician.
- ▶ If the surface is cracked, switch off the appliance and switch off the fuse to avoid the possibility of electric shock.
- ▶ Do not operate this device if its power cable or plug is damaged, if it does not work properly or if it is damaged or has been dropped. If the power cable is damaged, it will need to be replaced by the manufacturer or a service agency or a similar qualified person, to avoid any dangers.
- ▶ Do not open the housing on the device under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the device can also occur.
- ▶ Do not touch the appliance or the mains plug with wet hands.
- ▶ Do not immerse the appliance in water or other liquids, and do not put it in the dishwasher.
- ▶ Do not insert objects into the openings of the appliance. There is a risk of electrocution if contact is made with voltage-carrying connections.
- ▶ Do not connect the device to the same outlet with other devices.

3 Commissioning

This chapter provides you with important safety notices during the initial commissioning of the device. Observe the following notices to avoid dangers and damages:

3.1 Safety information

Warning

Personal and property damages can occur during commissioning of the device!

Observe the following safety notices to avoid such dangers:

- ▶ Packaging materials may not be used for playing. There is a danger of suffocation.

3.2 Delivery scope and transport inspection

As a rule, the device is delivered with the following components:

- Induction cooktop TC 1800 Thermo Control
- External thermometer Retainer for the external thermometer
- Operating Instructions

Please note

- ▶ Examine the shipment for its completeness and for any visible damages.
- ▶ Immediately notify the carrier, the insurance and the supplier about any incomplete shipment or damages as a result of inadequate packaging or due to transportation.

3.3 Unpacking

To unpack the device, remove the device out of the carton and remove the packaging material.

3.4 Disposal of the packaging

The packaging protects the device against damages during transit. The packaging materials are selected in accordance with environmentally compatible and recycling-related points of view and can therefore be recycled.



Returning the packaging back to the material loop saves raw materials and reduces the quantities of accumulated waste. Take any packaging materials that are no longer required to “Green Dot” recycling collection points for disposal.

Please note

- ▶ If possible, keep the original packaging for the device for the duration of the guarantee period of the device, in order that the device can be re-packaged properly in the event of a guarantee claim.

3.5 Setup

3.5.1 Setup location requirements:

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfil the following prerequisites:

- The appliance must be positioned on a solid, even, horizontal and heat-resistant base with sufficient load-supporting capacity for the appliance itself plus the heaviest anticipated cooking contents.
- The induction cooktop must not be operated on a base with an iron or steel content, as this can heat up considerably.
- Select an installation location where children cannot reach the appliance's hot surface.
- The appliance is not intended as a built-in appliance.
- Do not set up the device in a hot, wet or extremely damp environment or near flammable material.
- Do not set up the induction cooktop in the vicinity of appliance and objects which react sensitively to magnetic fields (e.g.: Radios, televisions, cassette recorders, etc.).
- To operate correctly, the appliance requires a sufficient flow of air. Leave a 4" gap on all sides when setting up the appliance.
- The cool air is drawn in by the underside of the appliance. Do not cover or block any of the appliance's openings.
- The electrical socket must be easily accessible so that the power lead can be disconnected easily, in the case of an emergency.
- The installation and assembly of this device in non-stationary setup locations (e.g. on ships) must be carried out by specialist companies / electricians, provided they guarantee the prerequisites for the safe use of this device.

3.5.2 Preventing Radio interference

The appliance can cause interference to radios, televisions or similar devices. Interference can be removed or reduced using the following measures:

- Place the radio, television etc. as far away from the appliance as possible.
- Connect the appliance to a different socket, so that different electric circuits are being used for the appliance and the receiver experiencing interference.
- Use a correctly installed aerial for the receiver in order to ensure good reception.

3.6 Electrical connection

In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Before connecting the device, compare the connection data (voltage and frequency) on the rating plate with those of your electrical network. This data must agree in order that no damages occur in the device
If in doubt, ask your qualified electrician.
- The electrical outlet must be protected by a 16A safety cut-out switch.
- The use of multiple plugs or gangs is prohibited because of the danger of fire that is involved with this.
- Make sure that the power cable is undamaged and has not been installed under the oven or over hot or sharp surfaces.
- The electrical safety of the device is only guaranteed if the device is connected to a properly installed protective conductor system. Operations using an electrical outlet without a protective conductor are prohibited. If in doubt, have the house installation checked over by a qualified electrician.
The manufacturer cannot be made responsible for damages that are caused by a missing or damaged protective conductor.

4 Design and Function

This chapter provides you with important safety notices on the design and function of the device.

4.1 Operating elements and displays

4.1.1 Operating panel and Display



- 1 On/Standby button
- 2 Function key timer
- 3 Function key temperature
- 4 Function key level
- 5 Selection button (+), increase of the power level, temperature or duration
- 6 Selection button (-), reduction of the power level, temperature or duration
- 7 LED display

4.1.2 Details on the device



This instruction and when “H” is displayed, is to warn that the ceramic hob may still be hot. Although the induction cooker itself does not generate any heat during the cooking process, the temperature of the cooking vessel does heat the hob!

Adhere to the following safety instructions in order to avoid being burnt by the hot appliance:

Attention

Risk of burning due to hot surface!

- ▶ Do not touch the surface of the ceramic hob while it is still hot (“H” is displayed)
- ▶ Do not place any objects on the hot ceramic hob.

4.1.3 Signal Tones

The appliance emits an acoustic signal after being switched on and in the event of a fault.

Please note

- ▶ The acoustic signal continues to sound until the fault has been rectified or the appliance has been switched off.
You will find more detailed information on error messages in the chapter entitled “**Fault indications**”.

4.1.4 Overheating Protection Facility

The appliance is equipped with an overheating protection facility. If the temperature of the appliance exceeds the critical limit the appropriate error message “E05” is displayed. For safety reasons the appliance shuts off. After the cooling-down phase the appliance can be switched off and then back on again.

Please note

- ▶ You will find more detailed information on error messages in the chapter entitled “**Fault indications**”.

4.1.5 Rating plate

The rating plate with the connection and performance data can be found on the back of the device.

5 Operation and Handing

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

Warning

- ▶ Do not leave the device unsupervised when it is in operation, so that you can intervene quickly in the event of dangers.

5.1 Functioning and Advantages of Induction cooktops

With an induction cooktop the heat is not transferred by a heating element via the cooking vessel to the food to be cooked, but rather the necessary heat is generated directly in the cooking pot with the aid of induction currents.

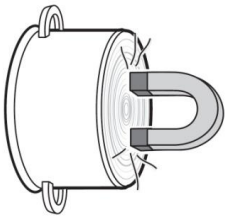
An induction coil underneath the ceramic glass hob generates an alternating electromagnetic field, which penetrates the ceramic glass hob and induces the heat-generating current in the base of the cookware.

Advantages of the Induction Hob

- Energy-saving cooking due to direct energy transfer to the pot.
- Enhanced safety since energy is only transferred when a pot is placed on the hob.
- Energy transfer between the induction cooking zone and the base of the pot with high degree of efficiency.
- Rapid heating.
- Low risk of burning, since the cooking surface is only heated by the base of the pot.
- Boiling over pot contents does not burn onto the hob.
- Rapid, fine-tuned control of the input power.

5.2 Instructions on Cookware

The cooking pot used for the induction cooking surface must be made of metal, have magnetic characteristics and have a sufficient, flat bottom surface.



Here is how to decide if the pot is suitable:

Ensure that the pot bears an inscription stating its suitability for cooking with induction current, or perform the following magnet test:

Place a magnet close to the base of your cooking pot. If it is strongly attracted then you can use the cooking pot on the induction cooktop.

The table below serves as a guide to help you choose the correct cooking utensils:

Suitable Cookware	Unsuitable Cookware
Cookware with magnetic bottom (ferreous).	Pots made of copper, aluminium, heat-resistant glass and other non-metallic pots
Enamel-coated steel pots with thick bases	Pots made of stainless steel without a magnet iron core
Cast-iron pots with enamel-coated bases	Pots that do not sit flat on the hob
Pots made of stainless steel, multi-layered steel, stainless steel ferrite steel or aluminium with special base	Pots with a base diameter of less than 5.5" or more than 9.45"

Please note

- ▶ Using the induction-compatible pots of some manufacturers can lead to the occurrence of noises that are due to the design of these pots.

Attention

Please also adhere to the following instructions for using suitable cookware:

- ▶ Only use pots with an induction-compatible base.
- ▶ The maximum permissible weight of the pot plus its contents must not exceed 13.2 lbs.
- ▶ Be careful when using hollow-walled simmer pots. Pots of this type can boil dry unnoticed. This leads to damage to the pot and hob.

5.3 Safety Instructions

Warning

- ▶ Do not leave the appliance unattended during operation, so that you can intervene quickly in the event of danger.
- ▶ Do not move the appliance during operation or with hot cookware on the hot plate.
- ▶ Ensure that the cookware is properly centred on the hob. It must not be positioned on the control panel or on the frame.
- ▶ In order to prevent overheating do not place any aluminium foil or metal panels on the appliance surface.
- ▶ Do not touch the hot surface of the ceramic hob.
Although the induction cooktop itself does not produce any heat during the cooking process, the temperature of the cookware does heat up the hob.
- ▶ Keep the hob and the underside of the pot clean and dry at all times. If liquid gets between the base of the pot and the hob, this liquid can vaporize and the resulting pressure can cause the pot to jump into the air, with a resulting risk of injury.

Please Note

- ▶ Switch the appliance off after use. This avoids unnecessary use of energy, and ensures your safety.
- ▶ If the appliance is unused for extended periods of time, we recommend that the appliance be unplugged.

5.4 Operating the Appliance

5.4.1 Switching On

- Plug the power plug into a suitable outlet.
- The temperature of the cooker plate surface displayed:
- If the temperature of the surface of the induction cooker is lower than 120 °F, the display shows “L”. When the temperature of the cooker plate surface is over 120 °F, it is displaying “H”. An acoustic signal sounds. All LEDs will light up for 1 second. Now the device is in standby mode.

-
- Place a suitable cooking pot with its contents to be cooked on the center of the hob (5.5" – 9.45").
 - Now press the ON/STANDBY to turn on the device.

5.4.2 Power Mode

- Press the function key 4. The preset power stage "8" is selected and the device turns on. With the + / -, you can change the settings at any time in a range from 1 – 12.

Please note

- ▶ We recommend to select the function "Power Mode" with levels form 1-12 in case of steaming food or boiling water for example.

5.4.3 Temperature Mode

- For preselection of the temperature press the third function button "temperature (temp). The preset temperature "250 °F" shows up on the display.
- Internal Thermometer: If the external thermometer is not connected, you can change the setting with + / - keys at any time in a range from 140 – 460 °F. (Temperature stages: 140, 160, 180, 200, 220, 250, 280, 310, 340, 380, 420 and 460 °F).
- Internal Thermometer: The temperature is measured by a sensor below the glass ceramic plate, therefore the displayed temperature can deviate from the temperature in the pot.

Please note

- ▶ For precise cooking, we recommend using the enclosed external thermometer.

External Thermometer – control of temperature inside the cooking vessel:

Connect the thermometer at the lower left side of the device and hang it into the cooking vessel. If the thermometer is connected it measures and controls the temperature according to the desired temperature setting. After the start of heating process, the display shows the actual temperature. If you briefly press on button 3 (temp) again then the set-point temperature will be shown.

The LED temp lights continuously, when the function for control of temperature inside the cooking vessel is selected.

With the + / - keys you can change the setting in range from 100 – 310 °F.

(temperature stages 100 – 310 °F in 30 °F – steps)

External Thermometer – control of the desired core temperature in the food:

- Connect the thermometer at the lower left side of the device and stick it in the food. Press button 3 (temp) for 3 seconds. The preset temperature stage of 150 °F will be shown in the display.
- The LED temp flashes, when the function control for the desired core temperature is selected.
- With the + / - keys you can change the setting in range from 100 – 310 °F and you can control the core temperature. (temperature stages 100 – 310 °F in 30 °F – steps)

-
- You can switch to power mode with button 4, to start the cooking process.
 - Please note that the two functions of level and temperature can be chosen as alternative. You can either work with the power levels or with the temperature stages. The most recently selected function is active.
 - By pressing button 3 the desired set-point temperature is displayed and can be changed.
 - When the desired set-point temperature is reached, the heat supply is stopped and the display shows “END”.
 - In addition you can control the cooking time with the timer:
 - a) If the desired core temperature is reached but the programmed time has not yet expired, then the heat supply will be stopped and the display shows “END”.
 - b) If the programmed time is reached, but the desired core temperature was not yet reached, then the device switches off automatically.

Please note

- ▶ In case of grilling or cooking deep fry food we would advise you to use the function “Temperature” as in this case you can use temperatures up to 240°C.

5.4.4 Timer

- Timer Function. Press the button Timer 2. With the +/- keys, you can now select the operating time in 1-minute intervals (up to max. 180 minutes). Once the time is up, an acoustic signal sounds and the device automatically goes into standby mode.

Please note

- ▶ During timer operation, you can change the duration at any time with the +/- keys. With the memory function of the device, the power stage or temperature settings remain unchanged here.

5.4.5 Switching Off

When you switch off the device via “On/Standby” and the temperature of the cooker plate surface is lower than 120 °F, the display shows “L”. When the temperature of the cooker plate surface is over 120 °F, it is displaying “H”.

Please note

- ▶ Do not place any empty cookware on the ceramic field. Heating an empty pot or pan activates the overheating protection and the device turns off.
- ▶ Do not operate the device if it is damaged in any way or does not function properly.
- ▶ The use of accessories and spare parts is not recommended by the manufacturer may lead to damage on the device and injuries.

6 Cleaning and Maintenance

This chapter provides you with important notices with regard to cleaning and maintaining the device. Please observe the notices to prevent damages due to cleaning the device incorrectly and to ensure trouble-free operation.

6.1 Safety information

Attention

Please observe the following safety notices, before you commence with cleaning the device:

- ▶ The device must be cleaned by removing food residues at regular intervals. If the device is not maintained in a clean condition, this will have a detrimental effect on the service life of the device and can also result in a dangerous condition to the device as well as in the growth of fungus and bacteria.
- ▶ Switch the device off prior to cleaning it and unplug the plug from the wall power outlet.
- ▶ The hob can be hot after use. There is a danger of burning! Wait until the appliance has cooled down.
- ▶ Clean the hob after each use as soon as it has cooled down. Extended waiting unnecessarily complicates cleaning and can make it impossible in extreme cases. Excessive accumulations of dirt can even damage the device under certain circumstances.
- ▶ If dampness penetrates into the device, this can damage the electronic components. Please ensure that no liquid can enter the interior of the device through the ventilation slots.
- ▶ Do not immerse the appliance in water or other liquids, and do not put it in the dishwasher.
- ▶ Do not use any aggressive or abrasive cleaning agents or solvents.
- ▶ Do not scrape off stubborn dirt with hard items.

6.2 Cleaning

Ceramic hob, Housing, external thermometer and Operating Panel

- Clean the hob, the housing, external thermometer and operating panel of the device with a soft, slightly damp cloth.

Attention

- ▶ In order not to damage the plastic components, do not use any solvent-based cleaning detergents such as, for example, petrol.

7 Troubleshooting

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

7.1 Safety notices

Attention

- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on electrical equipment.
- ▶ Improperly performed repairs can cause considerable dangers for the user and damages to the device.

7.2 Fault indications

In the event of a fault, an error code will appear in the display; it describes the cause of the fault.

Display	Description
E05	Overheating Protection: This means that the temperature has increased to a temperature of 500 °F. In this case the device turns off automatically in order to avoid damages. In case of "E05" please pull the power plug in order to reset the device. After this you can use it again as usual.

Please note

- ▶ If error messages continue to be displayed after an extended waiting period or after restarting the appliance, then it must be sent to Customer Service to be examined.

7.3 Causes and rectification of faults

The following table assists in localizing and rectifying minor faults.

Fault	Possible Cause	To Rectify
Display is empty	Power plug not plugged in	Insert plug into mains socket
	Fuse switch not switched on	Switch on fuse switch

Please note

- ▶ If you are unable to solve the problem with the steps shown above, please contact Customer Service.

8 Disposal of the Old Device

Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety.

If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances.



Please note

- ▶ Utilize the collection point, established in your town, to return and recycle old electric and electronic devices. If necessary, contact your town hall, local refuse collection service or your dealer for information.
- ▶ Ensure that your old device is stored safely away from children until it is taken away.

9 Guarantee

12 Months Limited Warranty

Caso Design USA warrants that for a period of 12 months from the date of purchase, this product will be free from defects in material and workmanship. Caso Design USA at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. DO NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of the initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

This limited warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Caso Design USA service center. Further this limited warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Caso Design USA's Liability?

Caso Design USA shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Caso Design USA disclaims all other warranties, conditions, or representations, express implied, statutory or otherwise.

Caso Design USA shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of the incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state, or jurisdiction to jurisdiction.

10 Technical Data

Device	Induction cooktop
Model	TC 1800 Thermo Control (12223)
Mains data	110-120V~60Hz
Power consumption	1800 Watt
	Standby "according ErP level 2"
Temperature Range	140-430 °F (internal thermometer) 100-310 °F (external thermometer)
External measurements (W x H x D):	11.8" x 14.6" x 2.4"
Net weight	5.7 lbs