

CASO®
DESIGN

Instruction Manual

Induction Cooktop

Pro Menu 1800



Intertek
5002239



Item No. 12224

USA Branch

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Document-Number.: 12224 09-10-2018

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1. Instruction Manual

1.1 IMPORTANT SAFEGUARDS

1. Read all instructions before using.
2. This appliance generates heat. Do not touch hot surfaces.
3. To protect against electrocution do not immerse any part of the appliance in liquid.
4. Children must be closely supervised when near the appliance. Do not let children operate appliance.
5. Unplug the appliance when not in use and before cleaning. Allow appliance to cool before cleaning.
6. Inspect the appliance, its power cord and plug for any damage before using. If there appears to be any damage or if the appliance shows signs of malfunctioning, do not use the appliance.
7. Do not use outdoors.
8. Do not allow cord to touch hot surfaces or hang over sharp edges such as those on countertops.
9. Do not place the appliance on or near a hot gas or electric burner, or heated oven.
10. Always connect power cable to the appliance first, then insert the plug into the electrical outlet. Before unplugging, make sure the appliance is not in use, then unplug.
11. Do not use this appliance for any unintended use.
- 12. SAVE THESE INSTRUCTIONS.**

1.2 General

Thank you for purchasing the Pro Menu 1800 Induction Cooktop. Please read this manual carefully before using your new appliance to familiarize yourself with all its features. In the following pages, you'll learn to properly care for and safely operate your appliance, helping it to perform at peak efficiency for years to come. Please save these instructions and read all instructions before using.

1.3 Use of this manual

This manual provides important information on the initial setup, safe operation, intended use, care and cleaning of the appliance. It also includes a helpful troubleshooting section to address common questions that may arise during operation. The manual should be read by anyone planning to use the appliance.

Please store this manual in a safe place near the appliance for easy reference.

1.4 Warning notices

Please pay special attention to the following alerts and notices found throughout the manual:

Danger

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

If the dangerous situation is not averted, 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 averted, this can lead to severe 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 averted, 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.

1.5 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
- Use of unauthorized spare parts

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 behalf. The original German text remains solely binding.

1.6 Copyright protection

This document is copyright protected.

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Subject to content and technical changes.

2 Safety

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

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

2.1 Intended use

IMPORTANT: This appliance is intended for use in enclosed spaces for warming up and cooking foods.

The pots and pans intended for use on the induction cooktop surface must be suitable for induction cooking. Pots and pans must have a magnetic base in order to be compatible with the cooktop.

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

Danger

Danger due to unintended use.

Failure to operate this appliance only as intended can be dangerous.

- ▶ Use the appliance exclusively for its intended use.
- ▶ Follow all instructions in this instruction manual.

Claims of all kinds due to damages resulting from unintended uses are excluded. The User assumes any and all risk.

2.2 General safety information

Please note

Examine the appliance for any visible damage prior to use. Do not use the appliance if it appears damaged.

- ▶ If the power cord is damaged, do not use the appliance. You will need to have it repaired by an authorized electrician.
- ▶ Persons who may not be able to safely operate the appliance due to any physical, mental or motor disabilities may only use the appliance under the direct supervision of a responsible person.
- ▶ Do not permit children to use the appliance. Children should also be supervised when they are anywhere near the appliance during operation.
- ▶ Cleaning and maintenance must not be done by children.

Please note

- ▶ Keep the appliance and the cable out of reach of children.
- ▶ Do not leave the appliance unsupervised during operation.
- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on the appliance.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs during the warranty period, otherwise the warranty 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.
- ▶ Do not immerse the appliance and its components in water or other liquids, and do not put it in the dishwasher.
- ▶ Remove the plug from the wall socket by pulling the plug, not the power cord.
- ▶ Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop since they can get hot.
- ▶ This appliance 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 than necessary.
- ▶ Scientific tests have proven that induction cooktops do not pose a risk. However, persons with a pacemaker should keep a minimum distance of 60 cm/23.5" to the appliance while it is in operation. In addition, persons with a pacemaker should clarify with their doctor if special handling steps are necessary. Do not place any magnetic objects, e.g. credit cards or data carriers on or in the immediate vicinity of the appliance.
- ▶ Place cookware in the middle of the cooktop, so that the bottom of the pot covers as much of the electromagnetic field as possible.
- ▶ Do not remove any of the appliance's covers or external parts.

2.3.2 Burn danger

Danger

The items cooked on this appliance as well as the cooking utensils 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 utensils, pot or pan lids, knives or other metal objects on the cooktop. When the appliance is switched on, these items can become very hot.
- ▶ Do not touch the hot surface of the ceramic cooktop.
- ▶ The induction cooker itself does not produce any heat during the cooking process, but the residual heat of the cookware will heat up the surface.

2.3.3 Explosion danger

Danger

Incorrect use of the appliance may create a danger of explosion due to heated contents being pressurized.

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

- ▶ Never heat food or liquids in sealed containers such as cans. The container can burst due to a high internal pressure. The contents of a can are best heated by opening it and placing the contents in an appropriately sized pot or pan.

2.3.4 Fire danger

Danger

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, cloths and towels, etc.) from the immediate vicinity of the appliance.
- ▶ Avoid overheating oils and fats for extended periods of time. Overheated oil and fat can ignite rapidly.
- ▶ Do not place any or operate the cooktop with empty cookware. Do not heat empty cookware on any burner.

Please note

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

- ▶ **Unplug the device. (if necessary, switch off the fuse).**
- ▶ **Smother the flames with a large pot lid, plate, moist dish cloth or by using a fire extinguisher. NEVER EXTINGUISH WITH WATER!**
- ▶ **After the fire has been extinguished allow cooking utensils 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 any repairs.
- ▶ If the electrical outlet is damaged, you will need to have a new outlet installed by an authorized electrician.
- ▶ If the surface is cracked, switch off the appliance and unplug the appliance to avoid the possibility of electric shock.
- ▶ Do not operate this appliance 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 his service agency or a similar qualified person, to avoid any dangers.
- ▶ Do not remove any covers or open the housing on the appliance 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 appliance may also occur.
- ▶ Do not touch the appliance or its plug with wet hands.
- ▶ Do not immerse the appliance in water or other liquids, and do not place 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 appliance to the same outlet with other appliances.

3 Getting Started

This chapter will guide you through safely unpacking and setting up your new appliance.

3.1 Safety information

Danger

Packaging materials are not toys and should be disposed of properly.

- ▶ Do not allow children to play with packaging materials due to risk of suffocation.

3.2 What's included

The Induction Cooktop Pro Menu 1800 includes the following components:

- Induction Cooktop Pro Menu 1800
- Instructional manual

Please note

- ▶ Examine the shipment to ensure the appliance and manual are included and inspect the appliance for any visible damage.
- ▶ Immediately notify the carrier and/or the supplier about an incomplete shipment or any damage as a result of inadequate packaging or mishandling.

3.3 Unpacking

Carefully remove the packaging material and appliance from the carton.

3.4 Disposal of the packaging

The packaging protects the appliance against damages during transit. The packaging materials are fully recyclable.

Please note

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

3.5 Setup

3.5.1 Setup location requirements:

In order to ensure the safe and trouble-free operation of the appliance, the area where it is to be used must comply with the following prerequisites:

- The appliance must be set up on a solid, even, horizontal surface capable of supporting the induction cooktop.
- The induction cooktop must not be operated on a surface with an iron or steel content, as this can heat up considerably.
- Select a setup location where children cannot reach the appliance.
- The appliance is not intended as a built-in appliance.
- Do not set up the appliance in a hot or damp environment or near flammable materials.
- Do not set up the induction cooktop in the vicinity of appliance and objects which react sensitively to magnetic fields (e.g.: radios, televisions, tape recorders, etc.).
- To operate correctly, the appliance requires sufficient air flow. Leave at least 4 inches (10 centimeters) of space on all sides when setting up the appliance.
- The cool air is drawn in by the base of the appliance. Do not cover or block any of the appliance's openings.
- Do not move the induction cooktop when it is in operation.
- The electrical outlet must be easily accessible so that the plug can be quickly disconnected in case of an emergency.
- The setup of this appliance in non-stationary locations (e.g., boats, airplanes, motor homes) must be carried out by a qualified electrician, provided they guarantee the prerequisites for the safe use of the appliance.

3.5.2 Preventing radio interference:

The appliance can cause interference with radios, televisions or similar appliances. Interference can be removed or reduced by 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 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 appliance, the following instructions must be observed for the electrical connection:

- Before plugging in the appliance, compare the voltage and frequency data on the induction cooktop's rating plate (found on the bottom of the appliance) with that of your electrical network. This data must be compatible. If in doubt consult a qualified electrician.
- The use of a multi-plug outlet adapter (power strip) is not recommended due to fire danger.
- Inspect the power cord for damage and ensure it doesn't run under the appliance or over hot or sharp surfaces.
- The electrical safety of the appliance is only guaranteed if it is connected to a properly installed fused system. Use of the appliance without a fuse is prohibited. If in doubt, consult a qualified electrician. The manufacturer cannot be made responsible for damages due to a missing or damaged protective conductor.
- Make sure that you always use a grounded wall socket to connect the appliance.
- This appliance may not be used through an external timer or by means of a remote control.

3.6.1 Extension cords

If an extension cord is used:

- ▶ The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ▶ The cord should be arranged so that it does not drape over a countertop or table top where it can be pulled on by children or tripped over.
- ▶ When using an extension lead always make sure that the entire cable is unwound from the reel.

3.6.2 Polarization instruction

- ▶ To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way.
- ▶ If the plug does not fit fully in the outlet, reverse the plug and try again.
- ▶ If it still does not fit properly, contact a qualified electrician to install the proper outlet.
- ▶ Do not alter the plug in any way.

4 Complete Overview

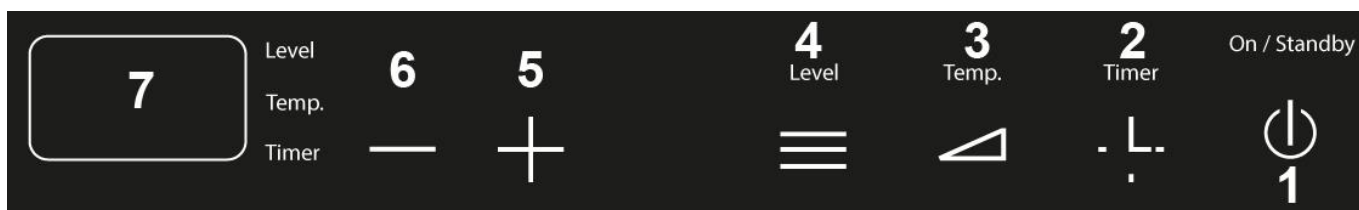
This chapter provides you with an overview of your induction cooktop and explains some of its key features.

Warning

► Do not leave the appliance unsupervised when it is in operation. You need to be able to intervene quickly in the event of an emergency.

4.1 Operating elements and displays

4.1.1 Operating panel and display



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

4.1.2 Details on the appliance

This instruction and when “H” is displayed, is to warn that the ceramic cooktop may still be hot. Although the induction cooker itself does not generate any heat during the cooking process, the residual temperature of the cookware does heat the cooktop! Adhere to the following safety instructions in order to avoid being burned by the hot appliance:



ATTENTION

Risk of burning due to hot surface!

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

4.1.3 Signal Tones

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

Please note

- ▶ The acoustic signal continues to sound until the error 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. If the temperature of the appliance exceeds the critical limit the appropriate error message “E05” is displayed. For safety reasons the appliance shuts off further power supply. After cooling-down, 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**”.

4.2 Rating plate

The rating plate with the connection and performance data can be found on the bottom of the appliance.

5 Operation and Handling

This chapter provides instructions on the proper operation of your induction cooktop:

5.1 Features and benefits of induction cooktops

With an induction cooktop the heat is not transferred by a heating element to the cookware and then to the food to be cooked. Instead the required heat is generated directly in the pots and pans by induction currents (electromagnetic field).

An induction coil under the ceramic glass cooktop generates an alternating electromagnetic field, which passes through the ceramic glass cooktop and induces the heat-generating current in the cookware.

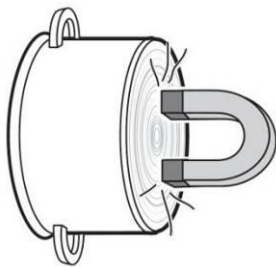
Advantages of the Induction Cooktop

- Energy-saving cooking due to direct energy transfer to the cookware.
- Enhanced safety since energy is only transferred when a magnetic pots and pans are placed on the cooktop.
- Energy transfer between the cooktop and the cookware has a high level of efficiency.


- Quick heating.
- Low risk of burning, since the cooking surface is only heated by the proximity to the cookware.
- Food does not burn onto the cooktop.
- Rapid, fine-tuned control of the input power.

5.2 Instructions on Cookware

Cookware used for the induction cooktops 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 cookware has an inscription stating its suitability for cooking with induction current (), or perform the following magnet test:

Place a magnet (e.g. a magnet from a magnetic board) close to the base of your cooking pot. If it is strongly attracted then you can use the cooking pot on the induction cooktop.

Suitable Cookware	Unsuitable Cookware
Cookware with magnetic bottom (ferrous).	Pots made of copper, aluminum (unless it has a magnetic based added to it), heat-resistant glass and other non-metallic pots
Enamel-coated steel pots with thick bases	Pots made of stainless steel without a magnetic iron core
Cast-iron pots with enamel-coated bases	Pots that do not sit flat on the cooktop
Pots made of stainless steel, multi-layered steel, stainless steel ferrite steel or aluminum with special base	Pots with a base diameter of less than 4.75" or more than 10.25"

Please note

► Using the induction ready 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 13.25 lbs/6 kg.
- ▶ Be careful when using hollow-walled simmer pots. Pots of this type can boil dry unnoticed. This leads to damage of the pot and cooktop.

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 centered on the cooktop. It must not be positioned on the control panel or on the frame.
- ▶ In order to prevent overheating do not place any aluminum foil or metal panels on the appliance surface.
- ▶ Do not touch the hot surface of the ceramic cooktop.
- ▶ Although the induction cooktop itself does not produce any heat during the cooking process, the temperature of the cookware does heat up the cooktop.
- ▶ Keep the cooktop and the underside of the pot clean and dry at all times. If liquid gets between the base of the pot and the cooktop, 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 from the mains.

5.4 Operation the Appliance

5.4.1 Switching On

- Insert the power plug into the socket
- If the stovetop temperature of the induction cooker is lower than 120°F, the display shows "L". When the temperature is over 120°F, it will display an "H". An acoustic signal sounds. Now the appliance is in standby mode.
- Place an induction ready pot or pan in the center of the cooktop.
- Now press the ON/STANDBY switch 1. to turn on the Pro Menu 1800. The control lamps "Level" and "Temp" blink and an acoustic signal sounds.

5.4.2 Power mode

- Press the function key 4. The preset power stage "8" is selected and the appliance turns on.
- With the + / - Keys (5+6), you can change the settings at any time in a range from 1 – 12.

Please note

► We recommend selecting the function "Power Mode" in case of steaming food or boiling water for example. So the overheating protection "E05" will not be activated.

5.4.3 Temperature mode

- Press the Function Key 3. to select the temperature. The preset temperature stage "250°F" is selected and the appliance turns on.
- With the + / - keys, you can change the setting 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).
- Please note that the two functions of level and temperature can be chosen as an alternative. You can either work with the power levels or with the temperature stages. The most recently selected function is active.
- The temperature is measured by a sensor underneath the glass ceramic plate, therefore the displayed temperature can deviate from the temperature in the pot. We recommend starting with a power setting first and after the temperature of the plate has normalized (3 to 4 minutes), you can switch to temperature control.

Please note

► In case of grilling or deep frying food we advise using the function "Temperature" as in this case you can use temperatures up to 460°F. Otherwise the overheating protection "E05" will be activated.

5.4.4 Time

- 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 appliance 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 appliance, the power stage or temperature settings remain unchanged here.

5.4.5 Switching off

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

Please note

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

6 Cleaning and Maintenance

This chapter provides you with important notices with regard to cleaning and maintaining the appliance. Please observe the notices to prevent damages.

6.1 Safety information

Attention

Please observe the following safety notices, before you clean the appliance:

- ▶ The appliance must be cleaned and food residues must be removed regularly. If the appliance is not maintained, this will have a negative effect on the service life.. It can also result in the growth of mold and bacteria.
- ▶ Switch the appliance off and unplug it from the power outlet before cleaning.
- ▶ The cooktop can be hot after use. There is a danger of burning! Wait until the appliance has cooled down.
- ▶ Clean the appliance right after use after 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 appliance under certain circumstances.
- ▶ If water gets into the appliance, this can damage the electronic components.

Attention

- ▶ Do not dip the appliance into water or other liquids and do not place it in the dishwasher.
- ▶ Do not use any aggressive or abrasive cleaning agents or solvents.
- ▶ Do not use abrasive brushes for cleaning.

6.2 Cleaning

Ceramic cooktop, housing and operating panel

- Clean the cooktop, the housing of the appliance and the operating panel with a soft, slightly damp cloth.
- Use a small brush to clean the ventilation openings and gaps at the bottom of the device.

Attention

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

7 Troubleshooting

This chapter provides you with important notices with regard to operating the appliance. 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 appliance.

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 had increased to a temperature of 500°F. In this case the appliance turns off automatically in order to avoid damage. In case of "E05" please unplug the appliance and wait for 3 minutes in order to reset the appliance. After this you can plug it back in and use it again as usual.

Please note

► If error messages continue to be displayed after an extended waiting period or after resetting the appliance, 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 errors.

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

8 Disposal of the Old Appliance

Electrical appliances should never be incinerated or thrown away in a non-recyclable waste container.

Please dispose of all electrical appliances in an approved recyclable waste container or area.



9 Warranty

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.

10 Technical Data

Appliance	Induction Cooktop
Name	Pro Menu 1800
Item No.:	12224
Power	110-120 V~60 Hz
Power consumption	1800 W
Temperature Range	140 – 460°F
External measurements (W x H x D):	14.1" x 2.4" x 11"
Net weight	6.1 lbs