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Farberware MC-STW1316 Owner's Manual

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FARBERWARE®

MULTI-FUNCTIONAL INDUCTION COOKER

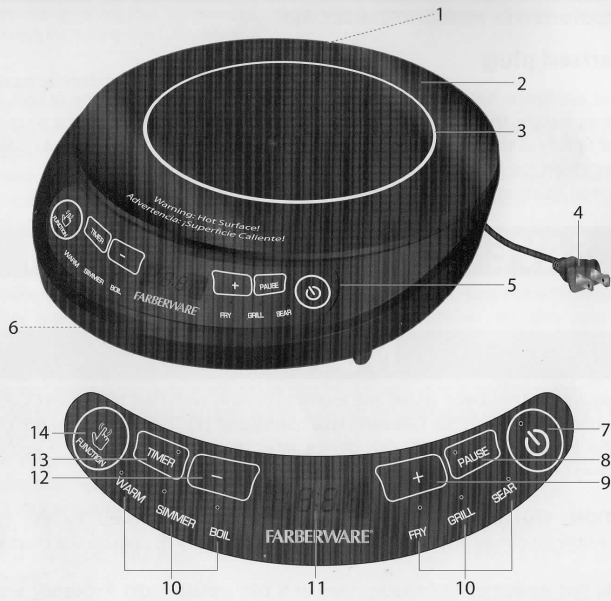
Model Number: MC-STW1316
UPC: 839724011661

Customer Assistance
1-855-451-2897 (US)



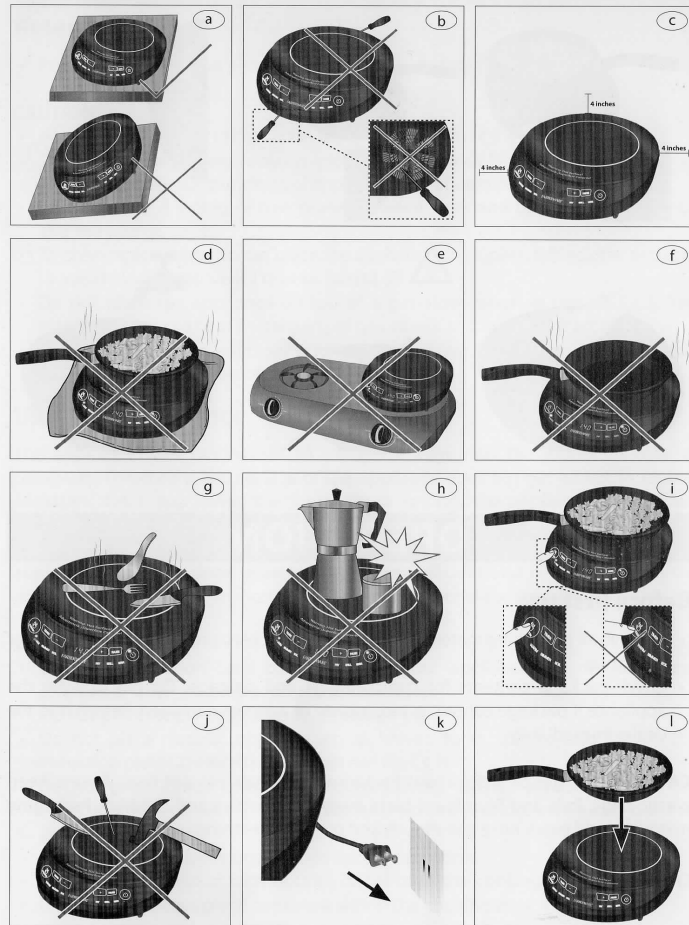
Please consider the option to recycle the packaging material.

PARTS

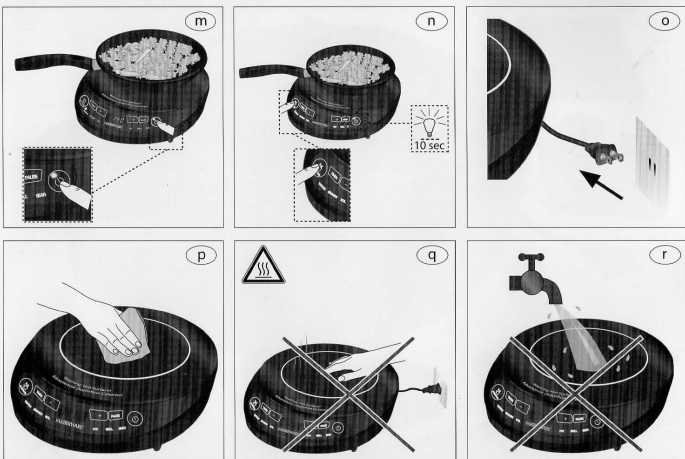


- | | |
|---------------------------|----------------------------------|
| 1. Air vent | 9. + control |
| 2. Induction plate | 10. Function indicator |
| 3. Cooking zone indicator | 11. Display |
| 4. Power cord with plug | 12. - control |
| 5. Control panel | 13. TIMER |
| 6. Air fan | 14. FUNCTION |
| 7. ON/STANDBY | 15. Frying pan (not illustrated) |
| 8. PAUSE | |

ILLUSTRATIONS



ILLUSTRATIONS



OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers/protective films from your appliance.
- Check package contents for completeness and damage. Do not operate the appliance if package content is incomplete or appears damaged. Return it to the dealer immediately.

CAUTION: Danger of suffocation! Packaging materials are not toys. Always keep plastic bags, foils and Styrofoam parts away from babies and children. Packaging material could block nose and mouth and prevent breathing.

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OPERATION

Assembly

- Place the appliance on a clean, flat and stable surface (ill. (a)).

CAUTION:

- Do not block air vent (1) or air fan (6) on the bottom of the appliance.
- Do not insert any foreign objects into air vent (1) or air fan (6) (ill. (b)).
- Keep immediate surroundings of appliance free of utensils.
- Leave at least 4 inches of free space between sides and back of the appliance and the wall (ill. (c)).
- To prevent accidents, do not place the appliance on carpets, tablecloths or paper to avoid blocking air vent (1) or air fan (6) (ill. (d)).
- Do not place the appliance on top of a gas stove when in use (ill. (e)). The magnetic lines can heat metal parts of gas stoves and may cause accidents.
- Do not place paper, aluminium foil, cloth or other unsuitable and flammable articles on the induction plate (2).

Using the appliance

The appliance uses magnetism to transfer energy into the induction base of cookware. This means the surface of the appliance does not get as hot as regular cooktops. Once you lower the temperature setting, the appliance cools down immediately. Residual heat from cookware may still be affecting the surface of the appliance, therefore always exercise caution while using the appliance. The appliance is easy to clean, easy to use, energy efficient and helps to control the cooking temperature more accurately than conventional cooktops.

CAUTION:

- Only use induction base cookware with your appliance. Do not use glass, ceramic, or other non-induction base cookware.
- Do not place empty cookware on appliance (ill. (f)).
- Do not place metallic objects such as knives, forks, spoons and lids on the induction plate (2) since they can get hot (ill. (g)).
- Do not place coffee pots, enclosed containers, cans or similar items on the induction plate (2) (ill. (h)). They may heat up and pressure inside may build up and cause accidents.
- Do not leave appliance unattended during operation.
- Do not use cookware with bottom larger than the cooking zone indicator (3) (8.5 inches). Always place cookware within the cooking zone indicator (3).

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OPERATION

- Appliance has default countdown setting for all functions except **BOIL**. Countdown will switch appliance to standby mode automatically when it reaches zero (refer to ↪ Using the timer).
- Do not overload the appliance. Overloading the induction plate (2) may damage the plastic cover and induction plate.
- Do not use induction cooker near any stove or in any space with open fire or an environment with high temperature.
- The frying pan (15) provided is intended for induction cooker use only. Do not use it on gas stove.

NOTE:

- The appliance has a rated power of 1300W. Before connecting the plug (4) to wall outlet, ensure the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V, 60Hz wall outlet.
- Do not use high pressure to operate the touch controls on the control panel (5). Use finger pad to gently operate controls (ill. (l)).
- If no cookware or incompatible cookware is placed on the induction plate (2) while temperature function is selected, an acoustic warning signal is audible. Appliance will switch to standby after ten seconds.
- Display shows countdown / timer and temperature alternately.
- Although the induction plate (2) is made of scratch and impact resistant material, do not use sharp objects for cleaning (ill. (j)) and avoid causing impacts on the Induction plate (2).
- All control panel (5) function selections will produce a beep sound.

Operating instructions

- Connect the plug (4) to wall outlet (ill. (k)).
- Appliance is in standby mode, indicated by four blue bars “- - - -” on the display (11).
- Place cookware with suitable bottom size (5 - 8.5 inches) on induction plate (2) (ill. (l)). Always put foodstuff in cookware before placing it on induction plate (2).
- Touch **ON/STANDBY (7)** to turn appliance on. The green indicator light on the **ON/STANDBY (7)** control lights up (ill. (m)).
- An acoustic warning signal is audible. Touch **FUNCTION (14)** to choose desired temperature setting within ten seconds to prevent appliance from switching back to standby mode (ill. (n)).

OPERATION

- Touch **FUNCTION (14)** to choose temperature setting from **WARM** to **SEAR**. The display shows temperature according to the selected function. **FUNCTION** indicator (10) lights up blue to indicate selected function.

NOTE: Do not select **BOIL** mode when using oil. Only use oil when selecting **FRY**, **GRILL** and **SEAR** mode.

- Touch + control (9) or - control (12) to adjust temperature of selected functions. Refer to below table for possible options.
- Touch **PAUSE (8)** to stop heat transfer and to hold the timer or countdown.
- Touch **PAUSE (8)** again to resume heat transfer and timer or countdown. Touching **PAUSE (8)** will not reset timer or countdown.
- After foodstuff is prepared, touch **ON/STANDBY (7)** to enter standby mode. The green indicator light will turn off. Four blue bars “- - - -” on the display (11) will flash to indicate the appliance has not cooled down. After cooling down, the four blue bars “- - - -” will be permanently shown on the display.
- Disconnect the plug (4) from the wall outlet after use (ill. (o)).

NOTE: If cookware is removed during operation, the appliance will stop heating immediately. Place cookware within about 10 seconds to resume cooking, otherwise the appliance automatically switches to stand-by mode.

Function	Control	Default temperature	+/- Control
WARM	Touch FUNCTION once	140°F	N/A
SIMMER	Touch FUNCTION twice	203°F	N/A
BOIL	Touch FUNCTION three times	212°F	N/A
FRY	Touch FUNCTION four times	325°F	Touch + control or - control to adjust temperature in steps of 25°F. Temperature range from 275°F to 375°F

OPERATION

GRILL	Touch FUNCTION five times	375°F	Touch + control or - control to adjust temperature in steps of 25°F. Temperature range from 325°F to 425°F
SEAR	Touch FUNCTION six times	400°F	Touch + control or - control to adjust temperature in steps of 25°F. Temperature range from 375°F to 425°F

NOTE:

- Touch **FUNCTION (14)** when **SEAR** is selected to circle back to **WARM**.
- Touching **FUNCTION (14)** during operation causes countdown time to reset to default countdown.

Using the timer

- After desired function is set, touch **TIMER (13)** to activate timer function. Default timer setting will appear on display **(11)**. Refer to table below for more information.
- Adjust time by touching + control **(9)** or - control **(12)** while displayed time is flashing.
- If no time adjustment is performed, displayed time stops flashing and displayed time is set.

NOTE:

- Touch + control **(9)** or - control **(12)** once to add/deduct one minute from displayed countdown time.
- Hold + control **(9)** or - control **(12)** continuously to add/deduct time in steps of ten minutes from displayed countdown.
- Refer to table below for different timer options.
- When countdown has reached zero (displayed as **0:00**) appliance will switch to standby mode.
- If display **(11)** shows flashing blue bars "----" the unit is still hot. Blue bars "----" stop flashing when unit has cooled down.

OPERATION

Function	Default countdown	Maximum timer setting	Minimum timer setting	Default timer setting
WARM	1:00	4:00	0:10	0:30
SIMMER	1:00	4:00	0:10	0:30
BOIL	1:00	No timer	No timer	No timer
FRY	1:00	2:00	0:10	0:30
GRILL	1:00	2:00	0:10	0:30
SEAR	0:20	1:00	0:10	0:30

CAUTION:

- Add sufficient liquid when operating appliance on countdown or timer to prevent accidents and to ensure foodstuff does not get burned.
- When **BOIL** function is selected timer operation is not possible.
- Do not select **BOIL** mode when using oil.

NOTE: If any control, other than **PAUSE (8)**, is touched during timer operation, timer stops and default countdown time restarts.

Switching on and off

- Connect power cord with plug **(4)** to wall outlet (ill. **(k)**).
- Touch **ON/STANDBY (7)** to switch appliance on.
- To switch appliance to standby mode, touch **ON/STANDBY (7)** while appliance is operating.
- Disconnect the plug **(4)** from wall outlet (ill. **(o)**).

HINTS AND TIPS

- Keep control panel **(5)** and induction plate **(2)** always dry, clean and free of any residue to ensure appliance can be operated with ease (ill. **(p)**).
- The touch controls do not require high pressure to be operated.

CLEANING

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

CAUTION: Switch appliance off, disconnect the plug (4) from wall outlet (ill. (K)). Allow all parts of the appliance to cool down completely before cleaning. Do not touch the induction plate (2) shortly after use or when it is still hot (ill. (C)). Always exercise caution.

NOTE: Do not immerse appliance or power cord with plug (4) in water or any other liquid. Do not rinse with water (ill. (R)). Do not spill water or any kind of liquid into the internal parts of the induction cooker. Do not use abrasive cleaners, steel wool or scouring pads. Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing.

- Clean all parts of the appliance after each use.
- Use a soft, slightly damp cloth with mild detergent to clean the appliance. Wipe afterwards with a soft, slightly damp cloth to remove any remaining detergent. Repeat to remove stubborn stains.
- Use a soft dry cloth or small, soft brush or mini vacuum cleaner to remove dust or dirt from the air vent (1) and air fan (6). Dust may accumulate and block air vent (1) or air fan (6) and may cause accidents.

CAUTION: Residue on induction plate (2) may cause appliance to malfunction.

NOTE: Dry all parts and surfaces thoroughly before use. Make sure all parts and surfaces are completely dry before connecting the appliance to wall outlet.

Storage

- Before storage, always make sure appliance is completely cool, clean and dry.
- Store appliance in dry place.
- Store appliance on a stable shelf or in a cupboard, preferably in its original packaging. To avoid accidents, ensure that both appliance and power cord are beyond reach of children or pets.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Appliance not working	Appliance not plugged in	Connect power cord with plug to wall outlet
	Wall outlet not energized	Check fuses and circuit breaker
	Appliance on standby mode	Touch ON/STANDBY ; then touch FUNCTION
	Incompatible cookware being used	Only use iron cookware
Not enough or no heat on cookware bottom	Temperature is set too low	Adjust function to desired temperature or use + control to increase temperature
	Residue on induction plate	Remove any liquid or residue from induction plate
	Cookware has incompatible size	Only use cookware with bottom size between 5 to 8.5 inches.
Heating suddenly stops during use	Temperature too high	Choose lower temperature setting
	Timer has reached its programmed time	Touch ON/STANDBY ; touch FUNCTION , then adjust timer
	Safety function has been triggered	Switch appliance off, disconnect from power, wait until the unit cools down and reconnect
	Default countdown has reached zero	Touch ON/STANDBY ; then touch FUNCTION

TROUBLESHOOTING

Error Codes

In case error codes are being displayed refer to below table and act accordingly.

Displayed code	Required action
E3, E6	Wait one minute. After induction plate has cooled down, touch ON/STANDBY . Operation resumes.
E7, E8	Switch appliance to standby mode by touching ON/STANDBY . Disconnect power cord with plug from wall outlet. After voltage fluctuations normalize, connect power cord with plug to wall outlet. Touch ON/STANDBY to resume normal operation
E1, E2, E4, E5, E8	Contact customer assistance.

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897 (US).

TECHNICAL DATA

Rated voltage: 120V~ 60Hz Rated power: 1300W
Rated current: 10.8A

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ Product Name: _____

Customer Assistance Number 1-855-451-2897 (US)

Keep these numbers for future reference!

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-855-451-2897 (US).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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