

## 1 Year Limited Warranty

Course Housewares, LLC warrants this Cook's Companion™ product to be free from manufacturer defect for up to 1 year from the original date of purchase. If a defect is found to exist, Course Housewares will, at its option, either repair or replace the product or the defective component, including labor. Replacement will be made with new or rebuilt product or components. This warranty does NOT cover (a) ordinary wear and tear (such as scratches, dents or stains), (b) impact damage or breakage, (c) heat discoloration, minor imperfections and slight color variations which are a normal part of the craftsmanship, (d) improper cleaning methods causing scratches, or (e) any unit that has been tampered with, (f) damages incurred through improper use and care and (g) faulty packaging by you or mishandling by any common carrier. Failure to follow the accompanying Care and Use instructions or commercial use will void this warranty.

Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective Induction Burner. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. This warranty extends only to the product's original purchaser, US residents only and does not cover damage caused by improper use or accidental damage. This warranty covers the Induction Burner only.

COURSE HOUSEWARES, LLC., MAKES NO OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, REGARDING THE PRODUCT OR RELATING TO ITS QUALITY, PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, COURSE HOUSEWARES, LLC SHALL NOT BE LIABLE FOR INDIRECT, CONSEQUENTIAL OR SPECIAL DAMAGES WHETHER A CLAIM IS BASED ON CONTRACT, TORT, WARRANTY OR OTHERWISE, IN NO EVENT WILL LIABILITY EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. COURSE HOUSEWARES SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from State to State.

To Process a claim:

Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact Course Housewares' customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

Send your name, physical address, phone number, original purchase receipt and the safely packaged item prepaid to:

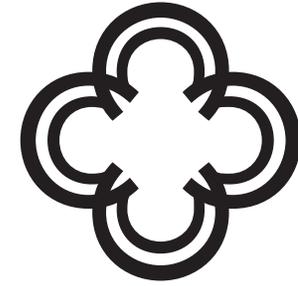
Course Housewares, LLC  
1715 Lake Drive West  
Chanhassen, MN 55317

(866) 325-1659

Return shipping and handling charges may apply.

MODEL: CCNIB/ B414125

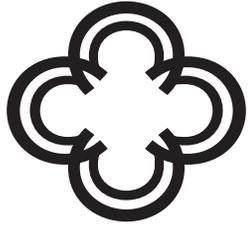
MADE IN CHINA



# COOK'S COMPANION

## Induction Burner

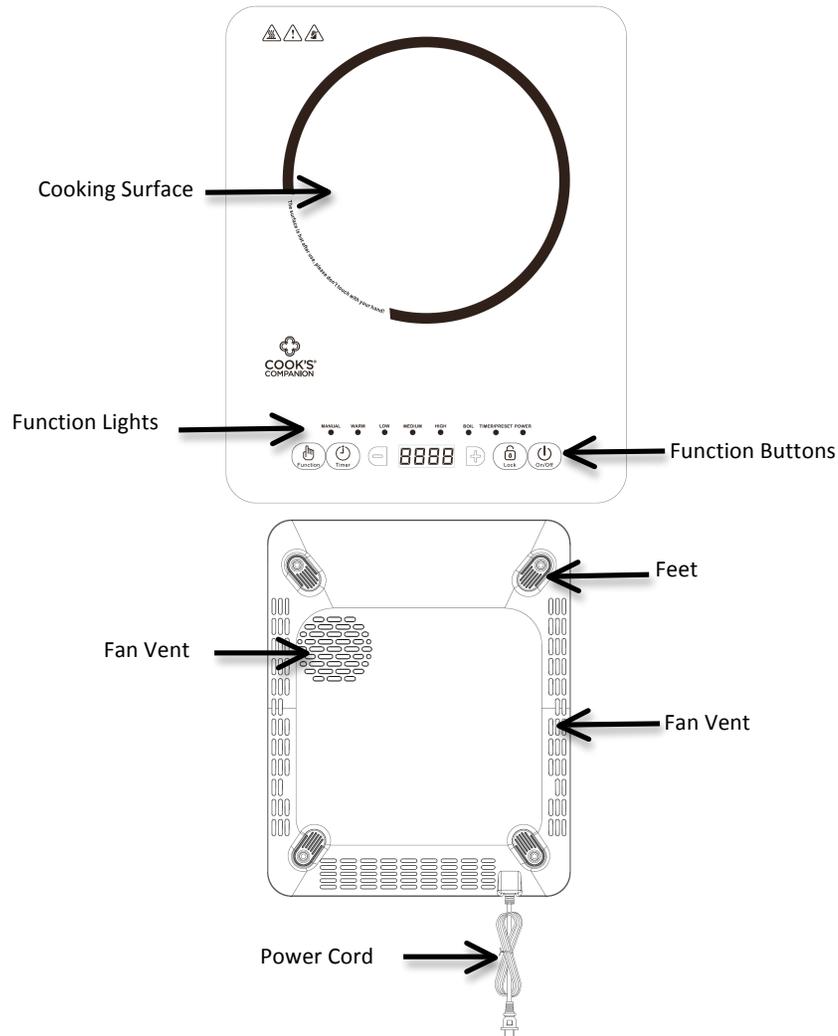




# COOK'S COMPANION

## PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

*Thank you for purchasing the Cook's Companion® Induction Burner. Your Induction Burner will perform best when used as intended. To ensure the best performance of your Induction Burner please follow these instructions.*



## BEFORE FIRST USE

Before using, check the Induction Burner for scratches or crack's and check the power cord for any breakages.

## INDUCTION BURNER CARE & USE

- ◆ Do not submerge your Induction Burner in any liquid.
- ◆ Never use abrasive or harsh cleaners.
- ◆ When cleaning, unplug the Induction Burner.
- ◆ When not in use, unplug the Induction Burner.
- ◆ To clean, wipe with wet cloth or sponge with soapy water. Towel dry.
- ◆ Your Induction Burner will only work with induction compatible cookware. Please contact the manufacturer of your cookware if you receive an E0 reading and confirm your cookware is induction compatible.
- ◆ Always ensure there is no residue or food on the Induction Burner or the bottom of your cookware before using the Induction Burner.
- ◆ Maintain a clean cooktop surface to ensure even cooking.
- ◆ Do not allow your cookware to "boil dry" as this can damage the cookware.

## IMPORTANT SAFEGUARDS:

- ◆ Keep away from pets and children.
- ◆ Never use Induction Burner on top of hot surfaces.
- ◆ Do not place metal utensils on cooking surface, as they will get hot.
- ◆ Do not touch any hot surface.
- ◆ Do not allow the power cord to touch hot surfaces.
- ◆ Do not store or use your Induction Burner on top of or near iron materials.

## OPERATING INSTRUCTIONS

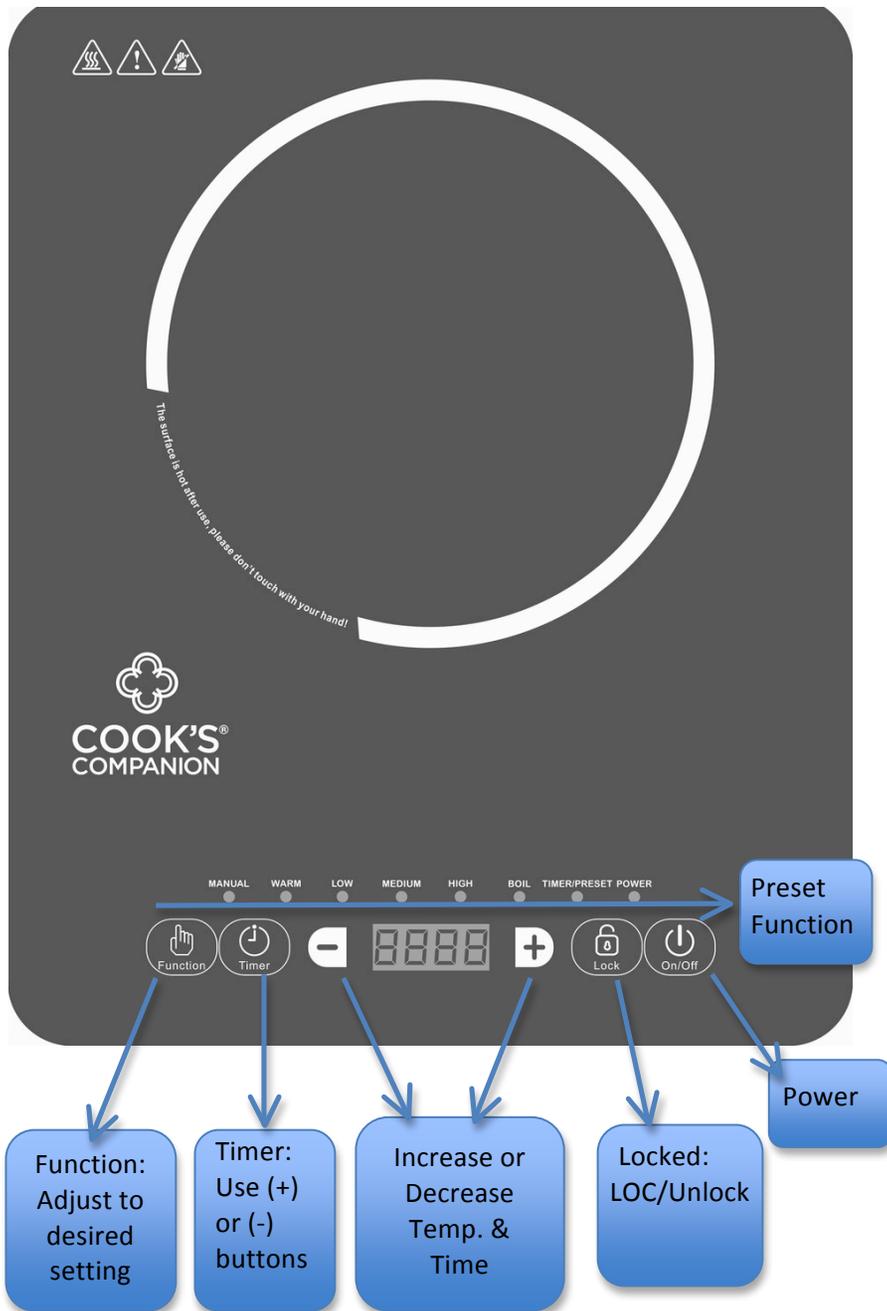
- ◆ Place Induction Burner on a level surface.
- ◆ Induction Burner only works when induction compatible cookware is placed on the cooking surface.
- ◆ Unplug Induction Burner when not in use.
- ◆ Plug Induction Burner into socket. The Induction Burner will beep to indicate it is plugged in. The POWER button will light up and begin blinking. Touch the POWER button to turn Induction Burner ON. Once the Induction Burner is ON, you will see “ON” shown on the display screen and the light will be a solid light. Touch POWER button again to turn OFF.
- ◆ When ON, use intended function for your needs (Manual, Warm, Low, Medium, High, Boil, Timer/Preset). Touch POWER button again to turn OFF.
- ◆ To use, turn the power ON and select function by touching function button until desired selection is reached. Touch POWER button again to turn OFF.
- ◆ To manually adjust the temperature, touch the function button to select MANUAL, and then use the (+) and (-) buttons to adjust to desired temperature. Touch POWER button again to turn OFF.
- ◆ To lock the screen, touch and hold the lock button and LED display will show LOC. To unlock the screen, touch and hold the lock button and the LED display will no longer show LOC. Touch POWER button again to turn OFF.
- ◆ TIMER: First, choose the MANUAL function. Adjust to the desired temperature by pressing (+) or (-) buttons. After selecting desired function and temperature, touch the TIMER/PRESET button. Adjust timer with (+) or (-) buttons until desired time is reached. The display area will blink for a few seconds while your Induction Burner is setting the desired amount of time. The timer will automatically start counting down. You will see the display section show the temperature and timer intermittently. The timer can go up to 6 hours. When the timer is up, your Induction Burner will automatically shut off.
- ◆ PRESET TIMER: First, choose the WARM, LOW, MEDIUM, HIGH or BOIL function. After selecting the desired function, touch the TIMER/PRESET button. The Induction Burner will stop running. Adjust the preset time using the (+) or (-) buttons until desired preset time is reached. The display area will blink for a few seconds while your Induction Burner is setting the desired amount of time. The preset timer will then automatically begin counting down. You will see the display section show the temperature of the function and timer intermittently. The preset timer can go up to 6 hours. When the preset timer is up, your Induction Burner will automatically begin cooking at the desired temperature of the initial selected function.
- ◆ PLEASE NOTE: You will hear a fan noise when using your Induction Burner. The fan will continue running, even when the burner has been shut off, until your burner has completely cooled.

## PRESET FUNCTIONS

- ◆ MANUAL: When ready to use Induction Burner, Plug in. Touch the ON/OFF button to turn on. To select the MANUAL function, touch the FUNCTION button. You will see a red light highlighting the MANUAL function. You may then adjust the temperature by using the indicated (+,-) up and down buttons to your desired temperature. Temperature levels adjust to and from 200°F, 250°F, 300°F, 350°F, 400°F, and 450°F and can be adjusted at any time during cooking while in the MANUAL function. You can also use the timer function when the Induction Burner is set to MANUAL.
- ◆ WARM: To use this preset function press the FUNCTION button until WARM is highlighted with a red light. This will turn on the WARM function. You cannot change the temperature when using this function. WARM is 125° F, the Induction Burner will stay at this temperature for 2 hours unless an error occurs (check ERROR CODES chart). You can also use the preset timer function when the Induction Burner is set to WARM.
- ◆ LOW: To use this preset function press the FUNCTION button until LOW is highlighted by a red light. This will turn on the LOW function. You cannot change the temperature when using this function. LOW is 225° F, the Induction Burner will stay at this temperature for 2 hours unless an error occurs (check ERROR CODES chart). You can also use the preset timer function when the Induction Burner is set to LOW.
- ◆ MEDIUM: To use this preset function press the FUNCTION button until MEDIUM is highlighted by a red light. This will turn on the MEDIUM function. You cannot change the temperature when using this function. MEDIUM is 325° F, the Induction Burner will stay at this temperature for 2 hours unless an error occurs (check ERROR CODES chart). You can also use the preset timer function when the Induction Burner is set to MEDIUM.
- ◆ HIGH: To use this preset function press the FUNCTION button until HIGH is highlighted by a red light. This will turn on the HIGH function. You cannot change the temperature when using this function. HIGH is 425° F, the Induction Burner will stay at this temperature for 2 hours unless an error occurs (check ERROR CODES chart). You can also use the preset timer function when the Induction Burner is set to HIGH.
- ◆ BOIL: To use this preset function press the FUNCTION button until BOIL is highlighted by a red light. This will turn on the BOIL function. You cannot change the temperature when using this function. BOIL is 450° F, the Induction Burner will stay at this temperature for 2 hours unless an error occurs (check ERROR CODES chart). You can also use the preset timer function when the Induction Burner is set to BOIL.

## TOUCH CONTROLS

- ◆ FUNCTION: With the power on and induction capable cookware within the cooking surface, touch the FUNCTION button to move to the different functions. When a preset function is selected, the preset function will light up and the LED will display the setting temperature.
- ◆ LOC: Touch and hold the LOC button for 3 seconds, until LOC is displayed on the LED screen to lock all controls and preset features. When locked, LOC will display in the LED screen. Press and hold the LOC button for 3 seconds again to unlock.
- ◆ DOWN (-): Touch the DOWN (-) button to decrease time/ temperature.
- ◆ UP (+): Touch the UP (+) button to increase the time/ temperature.
- ◆ TIMER/ PRESET: Touch the TIMER/PRESET button to set the timer or preset timer. Use the UP and DOWN buttons to adjust to the desired time. The maximum time is 6 hours.
- ◆ ON/OFF: Touch the ON/OFF button to turn the Induction Cooktop power on or off.



## ERROR CODES

Please refer to the below error codes for more information.

ERROR MESSAGE	SOLUTION
The power button does not light when you press the ON/OFF button.	Check if the unit is plugged in correctly. Check the circuit is functioning correctly.
The Induction Burner makes a beep sound.	Check if cookware is induction compatible. Check if cookware is positioned correctly on the burner surface.
Induction burner stops working during any function	The burner may suddenly stop heating. Check if the fan area is blocked, as this is a sign that the burner is over heating. The fan may be broken. Check the cookware is not empty. Turn the temperature down. Unplug the induction burner and let rest for 15 minutes, then plug in and check the functions.
E0 Displays in the LED	Check if the cookware is induction compatible. Turn off the induction burner and unplug to let the burner cool down. Once the burner has cooled, attempt to use again.
E1 Displays in the LED	Check if the Voltage is too low, less than 80V. Check that the circuit is functioning properly.
E2 Displays in the LED	Check if voltage is too high, higher than 145V. Check that the circuit is functioning properly.
E3 Displays in the LED	Thermostat may be broken. Turn off the induction burner and unplug to let the burner cool down. Once the burner has cooled, attempt to use again.
E4 Displays in the LED	Thermostat may be broken. Discontinue use, and contact customer service.
E5 Displays in the LED	The burner may suddenly stop heating. Check if the fan area is blocked, as this is a sign that the burner is over heating. The fan may be broken. Turn off the induction burner and unplug to let the burner cool down. Once the burner has cooled, attempt to use again.
E6 Displays in the LED	Check for damage to the burner. Discontinue use, and contact customer service.
E7 Displays in the LED	Sensor could be damaged or broken. Turn off the induction burner and unplug to let the burner cool down. Once the burner has cooled, attempt to use again. Discontinue use and contact customer service.
E8 Displays in the LED	Sensor could be damaged or broken. Turn off the induction burner and unplug to let the burner cool down. Once the burner has cooled, attempt to use again. Discontinue use and contact customer service.