

# COMMERCIAL INDUCTION RANGE

## WIH400B

### INSTRUCTION MANUAL

#### I IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

Read all instructions.

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
3. Close supervision is necessary when the appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. To disconnect, turn any control to off, then remove plug from wall outlet.
11. Do not use appliance for other than intended use.
12. Do not immerse in water.
13. Do Not Cook on Broken Cook-Top - If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
14. Clean Cook-Top with Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
15. Caution - To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
16. Do not heat the pot empty or overheat it.
17. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top plate.
18. Allow sufficient space around the cooking area.
19. Never use the unit on low-heat-resistant materials (carpet, vinyl).
20. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
21. Be aware that the unit surface will remain hot for a short period of time.
22. Items with a magnetic field, such as: radios, televisions, automatic-banking cards and cassette tapes, can affect the unit.
23. The appliance must be connected to a branch circuit with an all-poles disconnection circuit-breaker rated 20 A.
24. There are potential interference when it is working. So please keep the device at a distance with people and some items, such as radios, televisions, automatic-banking cards and cassette tapes.

**This device complies with Part 18 of the FCC Rules.**

#### SAVE THESE INSTRUCTIONS

##### **Power Cord:**

- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Extension cord is available and may be used if care is exercised in their use.
- If an extension cords power-supply cord is used,
  - 1) The extension cord should be a grounding-type 3-wire cord, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
  - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

## II SPECIFICATION:

- Model No.: WIH400B
- Power Rate: 2900/3300 W
- Voltage: 208V/240V~60 Hz
- Temperature: 120°F -500°F

## III HOW TO USE

1. Before turning on the power, make sure the cookware is on the ceramic plate with ingredients inside.
2. To turn the power on, press the ON/OFF button. Heating will begin.

**Notice:** When there is no suitable cookware or no cookware on the glass, the LCD-display will show “----” and “standby” will flash.

3. To select the proper heat setting, press the REDUCE or INCREASE until the correct heat setting is achieved.(defaults=1700W under 240V, defaults=1600W under 208V). LCD will show appropriate setting in watts.
4. To select temperature setting, press the” TEMP” button (defaults=180°F). LCD display will show ‘Temp’ to indicate temp mode function and ‘180°F’. Press the REDUCE or INCREASE until the correct temperature setting is achieved.

**Notice:** The TEMP unit can be changed to °C. After plugging the plug into the socket, pressing TEMP key and hold on 3 seconds, °C or °F will flash when choosing, pressing TEMP key again to lock the TEMP unit. The default of Celsius degree is 80°C.

‘Timer’ and 0:00 to be displayed in all operation modes. To set timer, pressing TIMER and adjusting by REDUCE or INCREASE key. Time 0:00 to flash as the time is being set. Turn to steady lit once countdown starts. When it reach the setting time, the display will read “O” with four beeping sounds. The unit will not stop.

5. After cooking is completed, press the ON/OFF button again to turn off the unit.
6. The timer runs for 9:59 hours per use. If the cooktop has been operating for more than an hour and you set the timer for 9:59 hours (for a total cooking time of more than 9:59 hours), the timer function will be shortened. After the cooking time reach the maximum 9:59 hours, the display will read “OFF” around 30 seconds and then the cooktop will turn itself off with a beeping sound.

### Notice:

If using the unit in TEMP or HEAT Function, not setting the TIMER Function, when the unit is used 9:59 hours, the LCD display shows “OFF” around 30 seconds and then the unit will stop with a beeping sound.

If using the unit in TEMP or HEAT Function for an hour, and then set the TIMER, the max Timer is 9:59 hours. But the cooking time will be less than 9:59 hours. During timer operation, you can change the duration at any time with the arrow keys.

NOTE: The power will completely shut off with 60 second if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.

## IV USABLE AND NON-USABLE UTENSILS:

- Compatible Pans:  
Steel or cast iron, enameled iron, stainless steel, flat-bottom pan/pots with diameter of 12 to 26 cm.
- Non- compatible Pans:  
Heat-resistant glass, ceramic container, copper, aluminum pan/pots. Rounded-bottom pan/pots with the base measuring less than 12 cm.

## V CLEAN AND MAINTENANCE:

- Clean after each use. Disconnect plug and wait until the unit has cooled down.
- If the pots/pans are used without being cleaned, as this may result in discoloration or stains.
- Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- Wipe down the unit using a dish washing agent and a damp cloth
- Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- Never run water over the unit (If water gets inside it may cause malfunction).

WARNING: any other servicing should be performed by an authorized service representative.

**Error Code List:**

– If LED-display shows the error code, please reference to the solution as following.

Error Code	Cause and Solution
E1	Voltage is under 75V
E2	Voltage is over 145V
E3	IGBT in short circuit. The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E5	The temperature sensor underneath the cooking area is defective or there is a short circuit. The accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E6	The appliance is too hot. The cooking temperature is over 450°F . Please unplug the plug, after the unit has been cooled down, plug the plug into socket, the unit would be start again.
E7	The temperature of IGBT is over heat . After the unit has been cooled down, the unit would be automatic switches to standby mode. If it can not work, the accessory and spare parts are damaged, please contact the nearest authorized service facility for trouble shooting, repair and adjustment..
E9	Temperature sensor is defective. Issue is cased by a concave pot. Change pot and restart the induction. If there is no issue with the pot, restart the unit. If the error code still shows, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.

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