Use & Care Instructions
Read All Instructions Carefully.
Save These Instructions.
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IMPORTANT SAFEGUARDS
READ ALL INSTRUCTIONS CAREFULLY.

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING:

• READ ALL INSTRUCTIONS CAREFULLY.
• DO NOT touch hot surfaces.
• To protect against electrical shock do not immerse cord, plug or cooktop in water or any other liquid.
• Close supervision is necessary when any appliance is used by or near children.
• Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or handling.
• DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Tramontina’s Customer Service Department (800-221-7809) for review, repair or adjustment.
• The use of third-party accessories or attachments is not recommended by Tramontina, and may result in injuries.
• DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
• DO NOT let the cord hang over the edge of a table, counter or touch hot surfaces.
• DO NOT place on or near a hot gas or electric burner, or in a heated oven.
• DO NOT move the cooktop with any cookware containing hot oil or other hot liquids.
• DO NOT use cooktop for anything other than its intended use.
• To disconnect, turn any control to off, then remove plug from wall outlet.
• DO NOT immerse in water.
• A short power-supply cord is provided to reduce the risks of becoming entangled or tripping over a longer cord.
• Extension cords are available and may be used if care is exercised in their use.
• If a extension cord is used, a) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and b) 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.
• DO NOT COOK ON A BROKEN COOKTOP – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact Tramontina’s Customer Service Department (800-221-7809) if this occurs.
• DO NOT CLEAN HOT COOKTOP. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Furthermore, some cleaners can produce noxious fumes if applied to a hot surface.
• DO NOT heat an empty pot, or overheat the cookware during use.
• DO NOT place metal objects, such as knives, forks, spoons, lids, cans or aluminum foil, on the cooktop.
IMPORTANT SAFEGUARDS
READ ALL INSTRUCTIONS CAREFULLY.

• Allow sufficient space around the cooking area.
• NEVER use the unit on low-heat resistant materials, such as carpet or vinyl.
• DO NOT place a sheet of paper between the cookware and the cooktop, as the paper may burn.
• Be aware the unit surface will remain hot for a period of time after use.
• Items with a magnetic field, such as radios, televisions, ATM cards, CDs and DVDs, can affect the unit. Keep these items away from the appliance when in use.
• This cooktop has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to work around this safety feature.
• This cooktop does not need to be preheated before use.

This equipment has been tested and found to comply with the limits for a Class II digital device.

Pursuant to part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

CAUTION: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the product.

NOTE: This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to:

• Reorient or relocate the receiving antenna.
• Increase the separation between the equipment and receiver.
• Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
• Consult the dealer or an experienced radio/TV technician for help.
SAFETY INSTRUCTIONS
READ ALL INSTRUCTIONS CAREFULLY.

• Use a dedicated high quality power outlet, with high power rating equal to or above 10A. Do not share the power outlet with electrical appliances with high power ratings to avoid fire hazards caused by overburdening the outlet.

• Do not place on or near a hot gas or electric burner, or in a heated oven.

• To avoid blocking the ventilation opening, allow at least 4 inches of free space around the cooktop while in use. Do not use the cooktop on carpeted surfaces, tablecloths or paper.

• Do not insert any foreign objects into or block the air ventilation opening or air entry port.

• Do not use the induction cooktop on any metal surface (such as iron, stainless steel or aluminum).

• Do not place the cooktop on or near an open flame.

• This cooktop is manufactured for indoor use in households, office kitchens and campers.

CAUTION: People with heart pacemakers should consult a doctor before using this cooktop. Only use the cooktop after confirming that it will not affect the pacemaker.

• Close supervision is necessary when operating the cooktop around or near small children. It is recommended children never use the cooktop.

• This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

• Never heat foods in sealed containers, such as compressed products, cans or coffee pots, to avoid possible explosion caused by heat expansion.

• To avoid injury, do not heat items made of iron on the cooktop as they will get extremely hot.

• Do not use pots or pans with pronounced edges or ridges on the cooktop. These could permanently scratch the cooktop. Grains of salt, sugar or sand can also cause scratches. Make sure that the bases of any pots and pans are clean, free of any fat or oils and are dry.

• To maximize product performance and to prevent injury, keep cookware on the cooktop only during the necessary time for cooking or boiling. Do not overheat empty cookware. Close supervision is necessary when operating the cooktop.
SAFETY INSTRUCTIONS
READ ALL INSTRUCTIONS CAREFULLY.

• Do not place items such as paper, aluminum foil or cloth onto the induction cooktop.

• Keep magnetized items, such as credit cards, disks, etc. away from the cooktop while in operation, or damage may occur.

• To prevent damage, avoid impacting the cooktop with heavy or sharp objects. If damaged, discontinue use of the cooktop. Contact Tramontina’s Customer Service Department (800-221-7809) for review, repair or adjustment.

• Never place any unnecessary additional weight on the cooktop. This may damage the cooktop. The total combined weight of cookware and content placed on the cooktop should never exceed 33 lbs (15 kg).

• Metal objects, such as knives, forks, spoons and lids, should not be placed on the cooking surface area, since they can become heated.

• To prevent cracking or damaging the cooktop, do not touch the surface with sharp tools. If surface cracking is found, turn off the cooktop and discontinue use. Contact Tramontina’s Customer Service Department for review, repair or adjustment.

• Although the cooktop has no exposed heating elements, the surface of the cooktop will become hot by means of direct contact with heated cookware. Do not touch the cooktop surface while in use. Allow the cooktop to cool before handling.

• Always clean the cooktop to prevent any debris from getting into the fan, which could affect the normal operation of the cooktop.

• This cooktop is not intended to be operated by an external timer or separate remote-control system.

• Discontinue the use of a cooktop with a damaged cord or plug, or any other visible damage to the cooktop. Contact Tramontina’s Customer Service Department for review, repair or adjustment.

• When using or storing the cooktop, please keep it clean. Protect the cooktop from debris, dust and humidity. Prevent small insects from entering the internal parts of the unit, which may cause a short circuit. When not in use for an extended period of time, clean cooktop and store in a clean, dry location.

• Do not directly rinse this induction cooktop under running water. Do not spill water or liquids into the internal parts of the induction cooktop.

• Prolonged electrical connection may cause fire and/or damage the electronic components. Unplug the cooktop when not in use.
PRODUCT INTRODUCTION

1 Cooking Zone
2 Air Vent
3 Polarized Plug
4 Ceramic Plate
5 Control Panel
6 Air Entry

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Supply</th>
<th>Power</th>
<th>Dimensions</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>81500/102</td>
<td>120V – 60Hz</td>
<td>1500W</td>
<td>14.76 in x 11.41 in x 2.44 in</td>
<td>6.41 lbs.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>37.5 cm x 29.0 cm x 6.2 cm</td>
<td>2.90 kg.</td>
</tr>
</tbody>
</table>
How Induction Works

Induction cooking uses a high-frequency induction coil (below the cooktop’s smooth surface) that heats the cooking vessel using a magnetic field. The field sets up an internal alternating current inside the cooking vessel’s ferrous/magnetic base which generates heat. The heat generated in the cooking vessel is transferred to the vessel contents. Nothing outside the vessel is affected by the magnetic field. Heat generation stops when the vessel is removed from the induction cooktop or when the cooktop is turned off.

*The temperatures indicated are for reference only. For precise cooking temperatures and food safety, always use a thermometer to verify temperatures.
FUNCTION BUTTON

The Function Button allows you to select from two cooking modes:

1. POWER MODE
2. TEMPERATURE MODE

A small red light indicates the selection (Power or Temperature).

1. POWER MODE

Touch the Function button until the “Power” indicator light turns on and you will hear a beep. When in Power Mode, the preset power level is “6”. To adjust the power level, press the (-) or (+) buttons. The power level also may be adjusted by sliding your finger pad over the Control Bar in a left to right motion. The power ranges from 1 to 10.

2. TEMPERATURE MODE

Touch the Function button until the “Temp” indicator light turns on and you hear a beep. To adjust the temperature level, press the (-) or (+) buttons. The temperature level also may be adjusted by sliding your finger pad over the Control Bar in a left to right motion. The temperature ranges from 140°F to 425°F.

NOTE: COMPATIBLE COOKWARE MUST BE PLACED ON THE COOKING ZONE, IN ORDER FOR THE COOKTOP TO FUNCTION.

To achieve optimal temperature control, always keep the cooking zone and cookware base clean and free of oil/gas residue.

* The temperatures indicated are for reference only. For precise cooking temperatures and food safety, always use a thermometer to verify temperatures.
**OPERATING INSTRUCTIONS**

**TIMER**

The Timer feature allows you to enter a selected cooking time on the cooktop. After entering either the Temp or Power Mode, select the cooking time by pressing the Timer button. When the numbers blink on the LED display, press the (-) or (+) buttons to adjust the cook time in minutes, ranging from one minute up to three hours. Holding down the (-) or (+) buttons will adjust the time in ten minute increments. When you have finished adjusting the time, the time indicator will blink for about five seconds, and the induction cooker will begin timing.

When the selected cook time has been completed, the induction cooktop will automatically stop heating and switch off. The LED display will show “CooL” or “Hot” and the fan will run for approximately one to two minutes to cool the unit.

**LOCK FUNCTION**

Pressing the Lock button for three seconds disables the control settings. When locked, the light near the Lock indicator is illuminated.

While the control settings are locked, only the “Power” button can be used to switch off the induction cooktop. All the other operations are disabled.

To unlock cooktop, press and hold the Lock button for four seconds until it beeps and the “Lock” indicator light turns off.

**SWITCHING OFF**

The induction cooktop will automatically stop heating and beeps when cookware is removed from the cooktop. After 10 seconds it will automatically shut off and the LED display will show “CooL” or “Hot”.

To turn off the cooktop while the cookware is still present, press the “Power” button. The LED display will show “CooL” or “Hot”.

After turning off the cooktop, the fan will run for approximately one to two minutes to cool the unit.

<table>
<thead>
<tr>
<th><strong>CooL</strong></th>
<th>A steady “CooL” indicates the ceramic plate is at a Low temperature (under 104°F / 40°C).</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hot</strong></td>
<td>A flashing “Hot” indicates the ceramic plate is at a High temperature (above 104°F / 40°C) and is NOT safe to touch.</td>
</tr>
</tbody>
</table>
COMPATIBLE COOKWARE

This induction cooktop will only work with cookware with a magnetic bottom. If a magnet sticks to the base of the cookware, it can be used.

Heat-resistant glass, ceramic containers, aluminum pots/pans, copper, and other non-magnetic cookware are not compatible and cannot be used.

The power will completely shut off within 10 seconds if non-compatible cookware or accessories (knives, spoons, forks, etc.) are detected. The unit will also shut off within the same time range if no cookware is present.

Cookware must have a flat bottom with a diameter between 4.75 – 7.75 inches (12.06 – 19.68 cm)

To avoid damage/scratches to the cooktop surface, always lift the cookware (do not slide) to move to avoid scratching the cooktop.

CLEANING AND MAINTENANCE

Do not use a steam cleaner to clean this cooktop, as steam could penetrate electrical components and cause a short circuit.

Before cleaning, switch off the cooktop and allow the surface to cool completely. Disconnect the power plug from the power outlet.

Over time, the air inlet/air outlet opening may accumulate dust and debris and should be cleaned with a soft dry cloth or brush, compressed air or small vacuum cleaner.

To clean, wipe the cooktop surface with a soft moist cloth with mild detergent. Wipe away any remaining detergent and dry thoroughly.

A glass cooktop cleaner, available in the cleaning sections of most grocery, discount or hardware stores, may be used for stubborn spills.

When not in use, unplug the cooktop.

NOTE: Do not rinse under running water or immerse in water.

WARNING: Any other servicing should be performed by an authorized service representative. Contact Tramontina’s Customer Service Department for more assistance.
# TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check Points</th>
</tr>
</thead>
</table>
| After plugging in the power cord and pressing the Power button, the indicator and display do not light up. | • Is the power plug properly connected?  
• Is the switch, power outlet, fuse or power cord damaged? |
| The Power indicator lights up and the display works normally, but heating does not start. | • Is the cookware placed on the cooking zone?  
• Are you using the proper cookware?  
• Is the appliance in the **Level** or **Temp** mode status?  
• For other causes, please contact Tramontina's Customer Service Department. |
| Heating suddenly stops during the cooking process.                      | • Is the temperature of the oil too high when frying food?  
• Is the temperature of the work area very high?  
• Is the air inlet or air vent of the cooktop blocked?  
• Is the default heating time of the cooktop completed?  
• The self-safety protection may have activated, therefore, wait for several minutes and reconnect power. |
| The Power Button does not function when the LED display indicates “Cool” or “Hot” and the cooktop is locked. | • To unlock cooktop, press and hold the Lock button for four seconds until it beeps and the “Lock” indicator light turns off. |
| The cooktop shuts off automatically.                                   | • Has the cooktop been unattended for two hours?  
• Is the cookware empty or overheated?  
• Is the cookware placed on the cooking zone? |

If an error code appears on the LED display, please refer to the table below before proceeding.

<table>
<thead>
<tr>
<th>Error Code</th>
<th>Solutions</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>E3 E6</td>
<td>Wait a moment and press the “Power” button. When the temperature of the cooktop becomes normal, the cooktop will operate as usual.</td>
<td></td>
</tr>
<tr>
<td>E7 E8</td>
<td>Turn off the cooktop. When the voltage becomes normal, turn on the cooktop and it will operate as usual.</td>
<td></td>
</tr>
<tr>
<td>E1 E2 E4 E5 Eb</td>
<td>Please contact Tramontina's Customer Service Department for assistance.</td>
<td></td>
</tr>
</tbody>
</table>
5 YEAR LIMITED WARRANTY

This product is warranted by TRAMONTINA to be free from defects in material and workmanship for a period of five years from the date of the original purchase. Any piece will be repaired or replaced at no charge with the same item or one of equal or better value if it is found to be defective under normal, noncommercial household use and when cared for according to the manufacturer’s instructions. This warranty does not cover lost or stolen items or defects caused by accidents, fire, or abuse or misuse of the products, including but not limited to overheating, improper cleaning with harsh cleansers or detergents, neglect, alteration, or use in commercial establishments.

For repair or replacement, return defective merchandise by package delivery service or insured parcel post with a letter of explanation to the customer service department listed below.

This warranty gives you specific legal rights, and you may also have other rights, which vary according to country, state or province.

Any questions regarding this warranty and/or the use and care of this product should be directed to:

TRAMONTINA USA, Inc.
Customer Service
12955 West Airport Blvd.
Sugar Land, TX 77478-6119
(800) 221-7809
www.tramontina-usa.com

For faster assistance, please register your product online at www.tramontina-usa.com

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