



## Buffet Induction Range

Featuring Instant Heat & Pot Recognition

### Use & Care Manual - Model BIR-1C

120 Volts – 1400 Watts – 11.7 Amps



*Congratulations on your purchase of Cadco's Buffet Induction Range!*

You have chosen a very special range with the advantages of a Schott Ceran® glass heating surface combined with a high-grade stainless steel casing featuring a unique design. Your new appliance is a high quality German product meeting the latest technological standards.

## IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces! Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse unit, cord or plug in water or other liquid. Also make sure that no water or steam can infiltrate the underside.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning or storing the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. If cracks, fissures or breakage occur, immediately turn off the appliance and disconnect the plug. Inappropriate repairs may result in considerable dangers for the user! Return the appliance to the Cadco Factory Service Department (call 860-738-2500 for Return Authorization first) for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Place unit on a heat-resistant, stable and plain working surface. The space above the appliance must be free and the distance from the wall must be **at least 4" on all sides** to ensure unhindered air circulation.
12. Overheated fat or oil can ignite. This is why foods containing fat or oil must be prepared under supervision only.
13. It is recommended that this appliance not be moved when the pot or pan on it contains hot oil or other hot liquid.
14. Always turn any control to "OFF" before removing plug from wall outlet.
15. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit.
16. Do not use appliance for other than intended use.
17. **DO NOT COOK ON BROKEN COOKTOP.** If glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock.
18. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
19. Do not use cooking containers consisting of inferior enamel, synthetic material, china, or aluminum foil.  
**DO NOT USE PLASTIC WRAP.**
20. Do not store any objects on top of the appliance. Do not use it as a worktop.
21. Any damages resulting from non-observance of instructions in this manual will not be covered by warranty.

## SAVE THESE INSTRUCTIONS

**NOTE:** A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is properly exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. Also, the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

This unit is equipped with a grounded, 3-pronged commercial plug. For safety, this plug **MUST** be connected to a 3 pronged outlet. **Before connecting power, make sure the outlet's voltage and frequency correspond to the data plate on the range (120 volts/60hz.)** Only connect unit to alternating current (AC).

### Important notes:

Only use pots or pans suitable for induction cooking, i.e. cooking utensils that are made of ferromagnetic material. Always keep the cooking surface and the pot bottom clean and dry. Rough-bottomed cookware can scratch the range's heating surface.

- **Do not** place food directly on the cooking surface. Always use cookware.
- Do not leave any food in aluminium foil on the cooking surface, nor cutlery, pot lids or other objects made of metal as those might become hot.
- Cover cookware while in use whenever possible to avoid spatters on cooktop
- Avoid scratches on the glass plate caused by pointed or sharp objects. Protect the glass plate against breakage by falling objects.

**Caution:** *This appliance complies with the standards for safety and electromagnetic compatibility. Nonetheless **persons with heart pacemakers** should keep away from induction cooking plates!*

*We cannot verify that every heart pacemaker available on the market complies with the current standards for safety and electromagnetic compatibility respectively and that there is no interference caused that might affect the correct operation of the pacemaker.*

*There may also be malfunctions of other appliances, such as hearing aids.*

## INTRODUCTION

Cooking with induction is based upon a heating principle that is completely different from cooking on conventional cooktops. **The heat is generated straight in the pot bottom by eddy currents. The cooktop itself is not heated, but only the bottom of the cooking vessel.** Consequently, the usual heat losses are avoided and the efficiency of the energy expended is optimised.

### Advantages of Induction Cooking

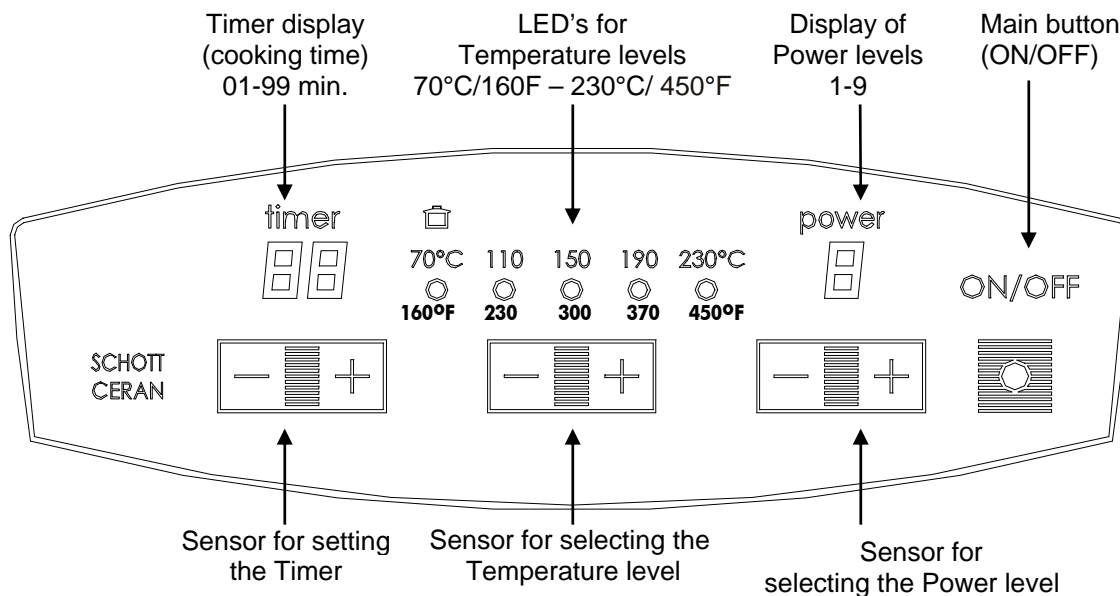
- As the pot bottom is heated instantaneously, induction cooking is very **energy-saving** (saves up to 50% in comparison with other cooking methods). Preheating of the range is not necessary.
- The induction cooktop generates or interrupts the heat supply immediately after the activation of the control. This efficient energy utilisation allows for an **exact control of the heat supply** and is furthermore **time-saving** in the cooking process.
- A further amount of time is saved on account of the extreme **speed** by which energy is available after switch-on. No waiting times!
- Induction cooking provides for extra **safety**: Even when the cooking utensils are removed from the cooktop without having turned off the cooktop, the heating process is interrupted automatically. In case a cloth or another combustible material should be placed on the cooktop by accident, it cannot burn even if the cooktop has been activated. After the cooking process nothing but the residual heat emitted by the pot is perceivable on the glass ceramic plate.
- The cooking surface is very **easy to care for**. As the Ceran<sup>®</sup> or the glass ceramic cooktop is not heated up directly, leftovers cannot scorch. Neither do you have to wait for it to cool before you clean it.

### Selecting pots and pans:

- **Suitable:** any flat-bottomed (3-5/32" – 10-1/4" in diameter) cooking utensils made of iron, such as enamelled pots, cast-iron or stainless steel pots.
- **Unsuitable:** any cooking utensils consisting of aluminium, copper, glass or ceramic, as well as any pots having a pot diameter of less than 3-5/32".
- **Tip:** Check by means of a magnet whether the pot bottom is suitable. If the magnet clings to the outside of the pot bottom, the vessel is qualified for induction cooking.

## Your new appliance at a glance

### a) The control panel



This model is equipped with Touch Control sensors allowing for easy and very convenient operation. By touching the sensor with your finger, the respective function is activated and verified by an audible acknowledgement signal.

### b) Initial operation

Place the appliance on a heat-resistant, stable and flat working surface and do not operate it in the proximity of other appliances (electric stove, gas flame etc.). The space above the appliance must be free; the distance to any wall must be at least 4". Unhindered air circulation must be ensured.

Connect the appliance to the power supply. You will hear a short audible signal, all displays remain off. The appliance is in the stand-by mode.

### c) Switching on

Place a suitable cooking utensil in the middle of the cooking surface and touch the main button until you hear an audible signal. All the segments of the power display as well as all the LED's in the temperature display will flash up. Now you may choose to set either the power level or the temperature level by activating a button. *If there is no further activation within 30 seconds, all displays will extinguish and the control switches into the stand-by mode.*

### d) Switching off

Touch the Main/On-Off button until you hear an audible signal and all the displays extinguish. Now the control is in the stand-by mode. During operation the control can be turned off at any time by pressing the main button even if other buttons have been activated.

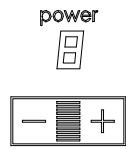
If the temperature on the cooktop has reached a value of more than 160°F due to the waste heat emitted by the pot, an **H** (for Hot) will appear in the **POWER** display. If the appliance is unplugged from the power outlet, this indication will extinguish.

*Note: It is normal for the fan to continue running in the stand-by mode after a long operation time.*

## COOKING WITH YOUR INDUCTION RANGE

*You can basically choose whether you set the temperature OR the power.*

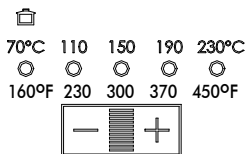
### Setting of power levels



You may choose a power level by touching the button with the + or – mark

- Power level **1** = lowest power output
- Power level **9** = highest power output
- When the + button is touched for the first time the appliance starts with power level **1**; it can be raised up to level **9** by touching the + button again.
- When the – button is touched for the first time the appliance starts with level **9**; this can be reduced down to level **1** by touching the – button again.
- If the + or – button is activated continuously, the power level will change accordingly at intervals of 1 second.

### Setting of temperature levels



You may select one of the 5 temperature levels by touching the button with the + or – mark.

- Once the requested temperature has been reached, the appropriate LED will flash up and the regulation makes the power cycle in a way that the requested temperature is maintained.
- When the + button is touched for the first time the appliance starts with temperature level 160°F; it can be raised up to level 450°F by touching the + button again.
- When the – button is touched for the first time the appliance starts with temperature level 450°F; this can be reduced down to level 160°F by touching the – button again.
- If the + or – button is activated continuously, the temperature level will change accordingly at intervals of 1 second.

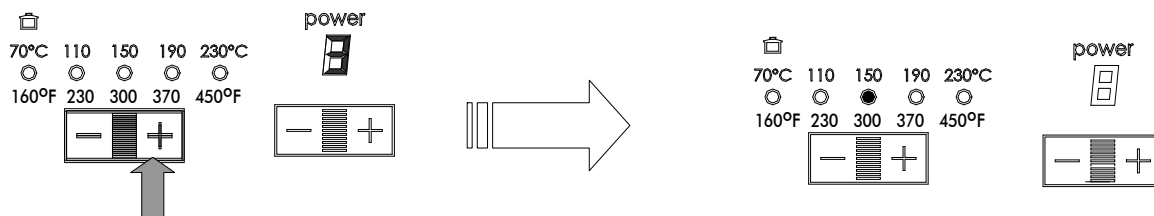
*Note: The temperature on the bottom of the cooking utensil is read by a sensor in the center of the cooktop. The regulation will only function properly if this area is covered by the cooking utensil.*

### Change between power level and temperature level settings

You may change at any time from the power level setting to the temperature level setting and vice versa.

- If you touch the + or – button of the temperature setting during operation, the control changes automatically into the temperature level setting, the power level display will extinguish and the value last selected will be **reduced** by one level (with – button) or **raised** by one level (with + button).
- Also, you may change back to the power level setting again.

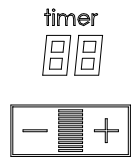
Example:



While power level **3** is active, the + button of the temperature level setting is touched.

The previously active temperature level was 230°F, so now the temperature level 300°F is active.

## Setting the timer



With the buttons below the timer display you may set an operating time range from 01-99 minutes. This can be effected when either the power or the temperature is pre-set.

- By touching the + button, a period from 01-99 minutes can be selected.
- When the – button is pressed you can select a time from 99 down to 01 minute.
- The active remaining operating time is displayed. You may change this period at any time by touching the + or – button.
- If the + or – button is activated continuously, the operating time changes appropriately by one value at first, then in steps of five at intervals of one second.

Once the set time has elapsed the timer display shows 00 and the heating function turns off. The appliance has to be switched off manually by touching the ON/OFF button.

**If the time is manually re-set to 00, the appliance will remain in switched on position.**

*Note: Changing the power level or temperature level will not affect the time set.*

### Power levels

Level 1 200 W	Level 4 630 W	Level 7 1200 W
Level 2 360 W	Level 5 920 W	Level 8 1220 W
Level 3 530 W	Level 6 1080 W	Level 9 1400 W

The values indicated are recommended values and apply to standard steel pots featuring a diameter of 7-7/8”.

## SAFETY FUNCTIONS

This cooking plate is equipped with a lot of safety functions protecting you as the user and also the appliance against any accidental operating conditions.

### Pot recognition

- If a button of the power level setting or temperature level setting is activated after switch on although no pot was recognised on the cooktop, the relevant value flashes up and there is a short periodical warning signal.
- If no pot is recognised within 60 seconds, the appliances switches automatically into the stand-by mode.
- If a pot is removed from the cooktop during operation, the last set power level or temperature level will flash up, an operating time possibly existing will remain on the display (does not flash) and there will be a periodical warning signal. If a pot is replaced within 60 seconds, the cooking process will continue with the level last selected and an operating time that might have been set before will continue to run. However, if no pot is recognised within 60 seconds, the appliance will switch off automatically into the stand-by mode.

**Note:** *Small metal objects like forks or spoons, as well as pots made of unsuitable material or with a diameter of less than 3-5/32” will not be recognised.*

### Operating time restriction

The operating time restriction will cause the cooktop to switch off automatically if the settings have not been changed for a period of 2 hours. The operating time restriction functions independently of the level set in each case.

After automatic switch off, the range can be turned on once again and the maximum operating time will be active again.

### Power surge control

Power surges will cause the unit to switch off automatically.

### Error codes

The electronic control features several internal monitoring functions. If an error occurs, the power supply will be quit and an error code will appear in the timer display. If an error code is indicated you will have to turn off the appliance **manually** via the main button.

## Error Code Explanations



**Temperature sensor:** An error on the temperature sensor below the glass ceramic plate has occurred.

*Self-help: Not possible – The appliance must be sent to Cadco customer service.*



**Control unit:** An error has occurred on the temperature sensor of the control unit.

*Self-help: Not possible – The appliance must be sent to Cadco customer service.*



**Inside temperature:** The inside temperature of the appliance is too warm (e.g. due to hindered air supply, blocked or defective fan or excessive ambient temperature).

*Self-help: Clean the ventilation holes or remove any impurities that might be there; improve the ventilation.*



**Overheating protection:** The temperature on the cooktop exceeds 450°F (e.g. due to an empty pot or any other metal object while the appliance is switched on).

*Self-help: Eliminate the cause for overheating. Once the cooktop has cooled the appliance can be put into operation again.*



**Electronic control of under-voltage:** An error has occurred in an electronic circuit of the appliance due to excessively low voltage.

*Self-help: Make sure the appliance is connected to the voltage indicated on the rating label.*



**Electronic control of over-voltage:** An error has occurred in an electronic circuit of the appliance due to excessively high voltage.

*Self-help: Make sure the appliance is connected to the voltage indicated on the rating label.*

## CLEANING AND MAINTENANCE

Switch off the appliance, disconnect the power plug from the power outlet, and allow the glass surface to cool before cleaning\*.

- Clean your CERAN® cooking surface regularly, preferably after each time you use it.
- **\*Important:** If any sugar or food containing sugar (preserves, ketchup, tomato sauce, etc.), a plastic item or kitchen foil accidentally melts on the hot glass surface of your range, do not wait for the glass surface to cool. Remove the molten material IMMEDIATELY with a metal razor scraper while the cooking surface is still hot to avoid the risk of damage to the CERAN® surface. For your safety please wear a mitt potholder while cleaning the hot cooking surface
- The longer you cook with a spill or food residue on the cooking surface, the harder it will be to remove. Some cleaners will produce harmful fumes when applied to a hot surface. Wet sponges or cloths used to wipe spills from a hot cooking surface can cause steam burns.
- Remove any burnt-on deposits or spilled food from your CERAN® cooking surface with a suitable metal razor scraper (similar to scraping paint off your windowpanes in your home). Hold the scraper at approximately a 30° angle to the cooktop. For your safety, please wear a mitt potholder while using the metal scraper.
- Then, clean the cold glass surface. Normal food residues can be removed with a soft, damp cloth or untreated nylon mesh pad and some mild dishwashing liquid or baking soda. Scrub gently, rinse with a damp cloth, and wipe dry with a clean cloth or clean, dry paper towel. OR, when the cooking surface has cooled down, apply a few dabs (about the size of a dime) of an approved cleaner on the burner area and work the cleaning crème over the cooktop surface with a damp paper towel as if you were cleaning a window. **The following cleaners are approved for CERAN® cooking surfaces:** Weiman® Cook Top® Cleaning Cream, Golden Ventures Cerama Bryte, Whirlpool Cooktop Cleaner. As a final step, clean with clear water and wipe the cooktop surface with a clean, dry paper towel. Special cleaning agents to treat the stainless steel casing are also available.
- **DO NOT SUBMERGE THE RANGE IN WATER OR LET THE PLUG COME IN CONTACT WITH WATER OR OTHER LIQUID!** Make sure that no liquids or steam seep into the underside of the range housing. Use no steam jet cleaning appliances. Make sure no water or steam may infiltrate the appliance from below either.
- **Never use** oven sprays, stain-removers, ammonia, chlorine bleach, abrasive scouring agents, steel wool, sharp, scratchy objects or treated nylon mesh pads for cleaning.
- Avoid scratches on the glass cooking surface caused by pointed or sharp objects. Minor scratches resulting from daily use are quite harmless and only impair the visual effect. Protect the glass plate against breakage by falling objects.
- Lubrication is not required.
- Any other servicing should be performed by an authorized service representative.

## WARRANTY

Cadco warrants that this Range be **free from defects** in material and workmanship for a period of one year from date of purchase. (Warranty provides repair of unit.) A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

**Please note: This appliance is a carry-in service item; customer is responsible for packaging the unit securely and returning it to Cadco for service**, along with a copy of your original purchase receipt, a description of the problem, and your name, shipping address and phone number. Ship to: Cadco, Ltd., Attn: REPAIR, 200 International Way, Winsted, CT 06098. If shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to us.

**Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.**

Warranty is applicable only in USA.

**We recommend that you record the following information for warranty purposes:**

### Purchase

**Date:** \_\_\_\_\_ **Dealer:** \_\_\_\_\_

**To expedite all warranty claims please keep your dated sales receipt from place of purchase.**

***Cadco, Ltd.*** 200 International Way, Winsted, CT 06098 (860) 738-2500 Fax (860) 738-9772  
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