



## **Induction Hob**

Owner's Guide – Model No. ...

***Read and save these instructions***

[www.allclad.com](http://www.allclad.com)

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electrical shock, do not immerse cord, plugs or any other parts in water or other liquid.
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 before putting on or taking off parts, and before cleaning 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. Return appliance to the nearest authorized service facility 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 the cord hang over the 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. Extreme caution must be used when moving an appliance containing hot food.
12. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solution and spillovers may penetrate the broken cook-top and create risk of electric shock.
15. 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. Also some cleaners can produce noxious fumes if applied to a hot surface.
16. Extension cords
  - a) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
  - b) Longer extension cords are available and may be used if care is exercised in their use.
  - c) If a longer extension cord is used:
    - 1) The marked electrical rating of the cord set or 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.
    - 3) The extension cord should be a grounding-type 3-wire cord.

# FOR HOUSEHOLD USE ONLY. SAVE THESE INSTRUCTIONS

## SAFETY REMINDERS

**Read and follow the instructions for use. Keep them for future use.**

### **SAFETY INSTRUCTIONS**

1. This appliance complies with the safety regulations and conditions in effect at the time of manufacture.

2. Check that the power supply voltage corresponds to that shown on the appliance (alternating current).

3. Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved service center.

4. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.

5. This appliance is intended for household use only.

It was not designed to be used in the following cases which are not covered by the guarantee:

- In staff kitchen areas in shops, offices, an other working environment,
- In farm houses,
- By clients in hotels, motels, on other residential type environments,
- In bed and breakfast type environments.

6. In case of commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.

7. 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.

8. Children should be supervised to ensure that they do not play with the appliance.

### CONNECTING TO THE POWER SUPPLY

1. Always attach plug to appliance first, then plug cord into a grounded outlet.

2. Only connect the appliance to grounded outlets which have a minimum load of 20A (15A for USA). If the sockets and the plug on the appliance are not compatible, consult a professionally qualified electrician to replace the outlet.

3. Ensure that the plug fits well into the outlet to avoid electric hazards.

4. Do not use the appliance if:

- The appliance itself or its cord is damaged.
- The appliance has been dropped, shows visible damage or does not work properly.

In these cases, the appliance must be sent to an approved Service Center. Do not disassemble the appliance yourself.

5. Do not use an extension cord. If you accept liability for doing so, only use an extension cord which is in good condition and is suited to the wattage of the appliance (see the instructions for extension cord on page 1).

6. If the power cord is damaged, it must be replaced by the manufacturer, an authorised Service Center or a similarly qualified person in order to avoid any danger.

7. Do not leave the cord hanging.

8. Do not unplug the appliance by pulling on the cord.

9. Always unplug the appliance immediately after use, when moving it, or prior to any cleaning or maintenance. To unplug, switch off the appliance, then remove plug from wall outlet.

10. For your safety, when using the warm, slowLo and slowHi menu modes, the appliance will automatically shut off after two hours of use if the timer setting is not used.

### USE OF THE APPLIANCE

1. Place on a flat and stable, heat resistant work surface, away from any water. Never use near flammable materials such as curtains, draperies, or cabinets. Maintain a minimum distance of 4 inches (10 cm) from the back and sides of the appliance to any surrounding walls.

2. Never place the appliance on an iron surface.

3. Induction heats very quickly, never leave the appliance in operation unattended, especially when preheating an empty pan or small amount of oil. Keep away from children.

4. Keep out of the reach of children.

5. Never use appliance in a humid environment.

6. Never try to operate the appliance when the cookware is empty or without cookware.

7. The appliance doesn't heat up itself during cooking, but the cookware can transmit heat to the

ceramic plate. Do not touch the ceramic plate during cooking, or immediately after having removing cookware as this may cause burns.

8. Do not place the appliance directly onto a hot surface, or any other source of heat or flames, as it will cause a failure or danger.

9. Never place paper, linen or aluminum items between cookware and the ceramic plate, **as this may cause accidents.**

10. Never place metallic or aluminum items on the ceramic plate as they may be heated.

11. Never place plastic parts on the ceramic plate while it is still hot, as they may melt.

12. Never use the appliance on a soft surface such as a carpet or tablecloth, as ventilation may be obstructed and affect the cooling of the unit.

13. Keep the induction burner and ceramic plate clean. Avoid allowing foods or liquids to spill inside the induction burner. Prevent air vents from being obstructed.

14. In case of overflowing during cooking, turn off the appliance immediately, unplug, allow to cool, and then

clean the ceramic plate. Confirm that foods or liquids have not spilled inside the appliance.

15. Never move appliance if it is plugged in, or while you are cooking.

16. Never use more than one piece of cookware at the same time on the plate.

17. Never use your appliance when the ceramic plate is cracked. Switch off the appliance and send it to an

authorized Service Center.

18. Do not immerse the appliance in water.

19. Always store in a dry environment.

20. Any repairs should be made by an authorized service center using All-Clad original spare parts.

21. Studies have shown that the induction burner presents no danger for persons using a pacemaker.

However, we recommend maintaining a distance of 12 inches from the appliance when in use as a precaution.

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## ENVIRONMENT PROTECTION FIRST !



① Your appliance contains many materials which can be recycled.



➔ Take it to a local civic collection point.

## INDUCTION COOKWARE

**This appliance is designed to be used with induction compatible cookware with a base diameter of 6-12 inches, and a flat, magnetic base.**

Best results will be obtained with cookware from All Clad induction compatible cookware ranges, especially D5 range.

• Examples of induction compatible cookware:

- Iron/Cast Iron
- Magnetic Stainless Steel
- Enameled Steel
- Cookware featuring a ferritic disc in the base

• **Do not use cookware:**

- **Made of the following materials: Aluminum, Bronze, Pottery or Copper, Heat resistant glass ware**
- **With below shapes :**



Cookware with arc shaped base



Cookware with feet



Pot with a diameter less than 6 inches (15cm)

**NOTE:** "POT?" will be displayed if non-compatible cookware is used, or if power is turned ON with no cookware in place.

**Eurokera ceramic glass**

**Stainless steel  
exterior**

**Die Cast  
control panel**



**Power : 1800W**

## CONGRATULATIONS ON YOUR PURCHASE

All-Clad Metalcrafters created the original collection of professional cookware made with a patented metal bonding process which eliminates uneven heating, an accomplishment that led to All-Clad becoming the product chosen for the kitchens of more four-star restaurants than any other. Still the only complete line of cookware made by an American company with materials produced in its own mill, All-Clad has revolutionized the art of cooking since its introduction.

With five professional cookware collections featuring a variety of bonded metals and finishes, from high grade aluminum and stainless steel to copper, All-Clad combines professional design with high performance for all tastes and cooking styles.

The All-Clad cooking experience now extends to a focused selection of small electrical appliances, each designed without compromise to make a noticeable difference in both use and performance. Cooking connoisseurs now have a wonderful opportunity to complete their kitchen with electrics by All-Clad, the undisputed original.

All-Clad Metalcrafters has an ongoing policy of research and development and may modify its products without prior notice.

## PREPARING YOUR INDUCTION HOB FOR USE

### BEFORE FIRST USE

- Remove and safely discard all packaging material from the appliance, especially POS sticker.
- Wipe the glass ceramic plate surface with a soft damp cloth and dry thoroughly.



(Switched off visual to come)

## DESCRIPTION

1. Function display
2. [POWER/CANCEL] , to turn the appliance on and off
3. [MENU] , to cancel a setting
3. [MENU] , to enter cooking program selection
4. [TIME] , to enter timer setting
5. [MODE] , to enter heating mode selection
6. Control dial , to select cooking menus, power and time

## USING YOUR INDUCTION HOB

### FIRST USE

1. Place the appliance on a flat, stable surface.
2. Plug power cord into an earthed electrical outlet with the nameplate rated voltage.
3. Place an induction ready cooking utensil in the center position on the cooking plate (refer to part "functions and purposes").
4. Push **[Power/Cancel]** to switch on the appliance.
5. Select your cooking menu or your manual mode.
6. Set the timer (optional).

### 1. TO SET THE MANUAL MODE

2 modes:

#### ☐ MODE 1 (EX LOW...HIGH)

- Push **[Power/Cancel]**, this button lights up and backlight illuminates.
- Push **[Mode]** once. This button lights up. The screen indicates default mode: **EX LOW**.
- The appliance starts cooking immediately.
- Scroll the control dial clockwise or anticlockwise to choose between 6 settings: **EX LOW**, **LOW**, **MED**, **LOW**, **MEDIUM**, **MED HIGH** or **HIGH** modes. The screen displays the selected mode.

#### ☐ MODE 2 (1...10)

- Push **[Power/Cancel]**, this button lights up backlight illuminates.
- Push **[Mode]** twice. This button lights up. The screen indicates default mode: **1**.
- The appliance starts cooking immediately.
- Scroll the control dial clockwise or anticlockwise to choose between 10 power levels from 1 to 10. The screen displays the selected mode.

**NOTES:** To switch from mode **EX LOW-HIGH** to mode **1-10** and reverse: push **[Mode]** once. At any time if you switch from one mode to the other, screen will display default setting.

To switch from any mode to menu: push **[Menu]** once. At any time if you switch to menu, screen will display default setting "**MELT**". See Part Menu.

To cancel menu or mode: push once **[Power/Cancel]**: the appliance switches off.

## 2. TO SET THE COOKING MENU

- Push **[Power/Cancel]**, this button lights up and backlight illuminates.
- Push once **[Menu]**: the button lights up. The screen indicates default mode: **MELT**.
- The appliance starts cooking immediately.
- Scroll the control dial clockwise or anticlockwise to choose between 7 cooking menus: **MELT**, **WARM**, **SLOW LO**, **SLOW HI**, **BOIL**, **FRY** or **SEAR**.

MENUS	DESCRIPTION	TIMER	RECOMMENDED D5 ALL CLAD COOKWARE*
<b>Melt</b>	Allows melting chocolate or butter for example.	From 1min to 30 min	2qt sauce pan
<b>Warm</b>	Keep food at perfect serving temperature Recommended Keep Warm time is 1h. Only use Keep Warm setting for food you've just cooked. Do not use it with cold food to avoid any bacteria from developing.	From 1min to 8h	2qt sauce pan
<b>SlowLo</b>	Slow cooking stew or casserole at low temperature (90°).	From 2h to 9h55	4qt sauce pan
<b>SlowHi</b>	Slow cooking at high temperature (130°).	From 1h to 8h	4qt sauce pan
<b>Boil</b>	Allows bringing liquid to boil and maintains boiling level.	To be defined	4qt sauce pan
<b>Fry</b>	Allows deep fry cooking. Best results will be obtained with 2L of oil.	From 1min to 45min	4 qt saucepan
<b>Sear</b>	Allows searing meats, fish, potatoes... Maintain searing temperature during 3min30 (including 1 min preheating), then reduce automatically to finish cooking. Turn regularly your meal to brown nicely each side. We do not recommend using this menu to make marinated cooking.	From 1min to 45min	10" fry pan

\*The above menus will be optimized with All Clad induction compatible ranges, especially D5 range.



Cooking result may vary if using other cookware or using too much or too little amount of ingredient.

**NOTES:** To switch from any menu to mode: push **[Mode]** once for Mode 1 and twice for Mode 2.

At any time if you switch to mode, screen will display default setting **EX LOW**. See Part Mode.

To cancel menu or mode: push once **[Power/Cancel]**: the appliance switches off.

In case timer is displayed, push twice **[Power/Cancel]** (refer to timer part).

### 3. TO SET THE TIMER

- Once you chose **[Mode]** or **[Menu]**, push **[Time]**: the timer light is on and screen displays **"00min"**.
- Turn dial control clockwise or anticlockwise to select time.  
Timer is incremented as follows:  
1-30 minutes: 1 minute increments  
30 min-9h55: 5 minutes increment  
  
One impulsion on the dial increments one step. Maintain the dial turned to increment faster.
- The countdown starts automatically (decrements in minute). After 3 seconds without any action, time is validated and screen display again current mode or menu setting.
- At the end of cooking, the appliance beeps 3 times and switches off automatically.
- To check or adjust cooking time: push **[Time]** to display remaining time in the screen and scroll the dial control clockwise or anticlockwise.
- To cancel time :
  - Push **[Time]** to display remaining time and then push once **[Power/Cancel]**. The appliance keeps on heating at current setting. (Push once more to switches off the appliance)
  - Push **[Time]** to display remaining time and turn the dial to display **"00min"**. After 3 seconds, timer led switches off and screen display current setting.

**NOTES:** At any time if you switch to one mode to menu, timer is canceled.

If you change the setting within menu, timer is automatically canceled.

If you change the setting within selected mode or from one mode to the other, timer is not cancelled.

### 4. CHILD LOCK SECURITY

At any time, push simultaneously **[Mode]** and **[Time]** to lock the appliance except **[Power/Cancel]**. Pressing **[Power/Cancel]** switches off the appliance. To unlock, push simultaneously **[Mode]** and **[Time]** during 3 seconds.

### 5. RESIDUAL HEAT

After cooking and switching off the appliance "  " will remains blinking through the ceramic plate to indicate to not touch the plate because it is too hot.

### 6. TO SWITCH OFF

- When countdown is finished, the appliance will automatically switch off.

- At any time (except if timer is displayed), push **[Power/Cancel]** once to switch off the unit. Heating stops. All lights and screen are turned off.
- If timer is displayed, push **[Power/Cancel]** twice.

## 7. AFTER COOKING

- Be sure to unplug the appliance from the wall outlet when finished cooking and before cleaning.

## HOW TO CLEAN YOUR INDUCTION HOB

Make sure your appliance is unplugged, and has cooled down, before cleaning the unit.

**NOTES:** Never immerse your appliance in water or in any other liquid nor wash it directly under tap.  
Be careful that no water flows in the air vents.

### TO CLEAN THE PLATE

To clean, glass ceramic plate surface, wipe with a slightly damp cloth using a mild ceramic compatible detergent, or warm soapy water, to remove any food residue. Dry thoroughly.  
Do not use abrasive power or sponge to clean which can damage the plate.

Any other servicing should be performed by an authorized service

## TROUBLESHOOTING

Error code	Description	Action
Display blinks	No cookware, unsuitable cookware and too small cookware (smaller than 3inches-8cm in diameter)	Change cookware, put a compatible cookware. Check flatness or if anything between cookware and ceramic top.
E1	Sensor temperature is too high (empty pan)	Check the pan is not empty. Check nothing between cookware bottom and ceramic top. Fry cooking started with hot oil. Start fry cooking with cool oil.
E2	Internal temperature is too high or internal temperature sensor is defective	Let unit cool down for 15mn Check that the air-vents are not obstructed If happen again, bring to after-sale service
E3	The voltage exceed 140V +/-10V	Check the power supply and use 100V supply source
E4	The voltage is under 90V +/-10V	
E5	Temperature sensor is defective	Bring to after-sale service
E6		

**NOTE:** Depending on cookware used, from time to time, a noise can be heard from the cookware itself. It is normal and heating can continue without any danger.

## LIMITED ONE-YEAR WARRANTY

*(Applicable only for Customers who bought and used their products within the United States)*

1. Subject to the terms and conditions of this Limited Warranty, All-Clad warrants to the original purchaser (the "Purchaser") that should this product, in All-Clad's judgment, prove to be defective by reason of improper workmanship or materials, All-Clad shall repair or replace it, at its option, without charge to the Purchaser for parts and labor, for a period of ONE YEAR FROM VERIFIABLE DATE OF PURCHASE.
2. SPECIAL WARRANTY PROCEDURES. During the first 60 days from the original date of purchase, the Purchaser may return the defective product along with the original sales receipt to the place of purchase for a replacement. Thereafter, the Purchaser must send the defective product along with the original sales receipt freight prepaid to All-Clad for warranty service. To obtain warranty service, the Purchaser must contact the All-Clad Customer Service Department during the warranty period by calling 877-659-2051 (United States purchases only) between the hours of 8:00 a.m. and 4:00 p.m., EST, Monday through Friday. The Purchaser may also request warranty service by sending an email to All-Clad at [info@allclad.com](mailto:info@allclad.com), or by writing to: All-Clad Metalcrafters, Attention: Customer Service Department, 424 Morganza Road, Canonsburg, PA 15317. To ensure prompt service, the Purchaser must provide the model number and the original sales receipt showing the date of purchase. Shipping expenses are the Purchaser's responsibility.
3. SAVE YOUR SALES RECEIPT! PROOF OF PURCHASE IS REQUIRED WHEN REQUESTING WARRANTY SERVICE. This warranty extends only to the original purchaser at retail.
4. THIS WARRANTY DOES NOT APPLY TO commercial use of any product, nor does it apply to damage to the product or its components caused by modification, alteration, physical abuse to, misuse of, or normal wear and tear to the product including, but not limited to, operation in a manner contrary to the instructions, freight damage, or any other damage caused by circumstances beyond All-Clad's control, such as fluctuation in electrical power, lightning or other acts of nature.
5. ANY EXPRESS WARRANTY NOT PROVIDED IN THIS LIMITED WARRANTY, AND ANY REMEDY WHICH, BUT FOR THIS DISCLAIMER PARAGRAPH, MIGHT ARISE BY IMPLICATION OR OPERATION OF LAW IS HEREBY EXCLUDED AND DISCLAIMED. BY WAY OF EXAMPLE AND NOT LIMITATION, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR ANY PARTICULAR PURPOSE ARE EXPRESSLY DISCLAIMED.
6. ALL-CLAD'S LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO THE COST OF REPAIRING OR REPLACING THE DEFECT PRODUCT. UNDER NO CIRCUMSTANCES SHALL ALL-CLAD BE LIABLE TO THE PURCHASER AT RETAIL OR ANY OTHER PERSON FOR ANY INCIDENTAL, SPECIAL, OR CONSEQUENTIAL DAMAGES, WHETHER ARISING OUT OF BREACH OF WARRANTY, BREACH OF CONTRACT, OR OTHERWISE.
7. Some states do not allow a disclaimer of implied warranties, or the exclusion of incidental, special, or consequential damages. Consequently, the disclaimer and limitations set forth in Paragraphs 5 and 6 above may not apply to all original purchasers.
8. This warranty gives specific legal rights, and the Purchaser may also have other rights, which vary from state to state.

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

NOTE: This equipment has been tested and found to comply with the limits for a Class B 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. 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 correct the interference by one or more of the following measures:

- 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.