EURODIB INDUCTION SERIES

COMMERCIAL INDUCTION COOKTOP



USER MANUAL FOR INDUCTION COOKTOP

CI1800

2025

SAFETY INFORMATION:

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

- Read these instructions carefully and keep them safe in case you need them in the future.
- Do NOT touch the surface of the induction. It might be hot and cause injury. Always use the buttons in the machine and allow the machine to cool down before touching it.
- Do NOT immerse the machine, cord or plug under water or any other liquid.
- This appliance is not suited to be used by children or unqualified personnel.
- To clean the machine, unplug it and allow it to cool down before cleaning it with a damp cloth.
- Do NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet (for the detached power cord). To disconnect, turn off all the controls, then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.
- Do not cook on a broken cooktop – If the cooktop is broken, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
- Clean the cooktop with caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns, as some cleaners can produce noxious fumes if applied to a hot surface.
- Do not overheat or heat when the pot is empty.
- Do not place metallic objects, such as knives, forks, spoons, lids, cans, and aluminum foil, on the top plate.
- Allow sufficient space around the cooking area.
- Never use the unit on low-heat-resistant materials (carpet, vinyl).
- Be aware that the unit surface will remain hot for a short period of time.
- Items with a magnetic field, such as radios, televisions, automatic-banking cards, and cassette tapes, may affect the unit.

TECHNICAL SPECIFICATIONS:

Model	CI1800
Power	1800 W
Voltage	120V – 60Hz
Temperature	140°F – 460°F (60 °C – 238 °C)

OPERATIONAL INSTRUCTIONS:

1. Before turning on the machine, make sure the pot or pan is on the ceramic plate.
2. After plugging the machine, the LED indicator will light up showing the initial power. (CI1800=1200W). If there is no cookware on the ceramic plate or the cookware is not induction compatible, the unit buzzer will sound for a minute and automatically turn off.
3. To turn the power on, press the ON/OFF button once.
4. To select the proper heat setting, press the arrows button to reduce or increase the setting until the correct heat is displayed.
5. To select the temperature setting, press the TEMP button (default = 210 °F (99 °C)), the temperature light will turn a steady red. Then press the arrows to reduce or increase the setting until the correct temperature is displayed (temperature stages: 140 °F (60 °C), 180 °F (82 °C), 210 °F (99 °C), 250 °F (121 °C), 280 °F (138 °C), 320 °F (160 °C), 360 °F (182°C), 390 °F (199 °C), 430 °F (221 °C), and 460 °F (238 °C)).
6. To set the automatic timer, press the TIMER button. The light will turn steady read. Press the arrows to reduce or increase the selection until the correct time is displayed. The maximum programmable time is 170 minutes. From 0 to 30 minutes, the time interval will be 1 minute. From 30-170 minutes, the time interval is 10 minutes. You can change the duration of the timer at any time by pressing the arrows.
7. After cooking is complete, press the ON/OFF button again to turn off the unit.
8. If a timer was **not** set at the beginning of the preparation, the unit will enter standby mode automatically after 120 minutes of operation. To restart, press the ON/OFF button and follow step one.

NOTE: The machine will automatically turn off within 1 minute if no cookware is placed on the unit or if the cookware is not induction compatible.

COMPATIBLE COOKWARE

Compatible pans/pots: Steel or cast iron, enameled iron, stainless steel, flat bottom with a diameter of 12 to 26 cm

Non-compatible pans/pots: Heat-resistant glass, ceramic container, copper, aluminum, rounded bottom with a base measuring less than 12 cm.

TROUBLES SHOOTING:

If the LED display shows an error code, please refer to the solutions below:

Problem	Cause	Solution
E0 or buzzer warning	There is no cookware on the ceramic plate, or non-compatible cookware is on the ceramic plate.	Place an induction compatible pot or pan on the cooking plate.
E1/E01	Machine is too hot.	Clean the ventilation slots and let the unit cool down.

E2/E02	Overheating protection is active	Remove the cookware from the ceramic plate, turn it off and let it cool down.
E3/E03	Power input has changed	Switch off the unit and allow it to cool down. If the problem continues contact your local retailer or service department.

NOTE: Any other service should be done by an authorized service representative or else the warranty may be void.

MAINTENANCE

- Before cleaning the machine, allow it to cool down. Always disconnect it before cleaning if after each use.
- Wipe down the machine with a damp cloth and a drop of dishwashing soap.
- Use a vacuum cleaner to remove dirt from the vents.
- Do NOT use a scrubbing sponge or brush to clean the induction cooker as it might damage it.
- Using dirty pots or pans may cause discoloration or stains on the ceramic plate.

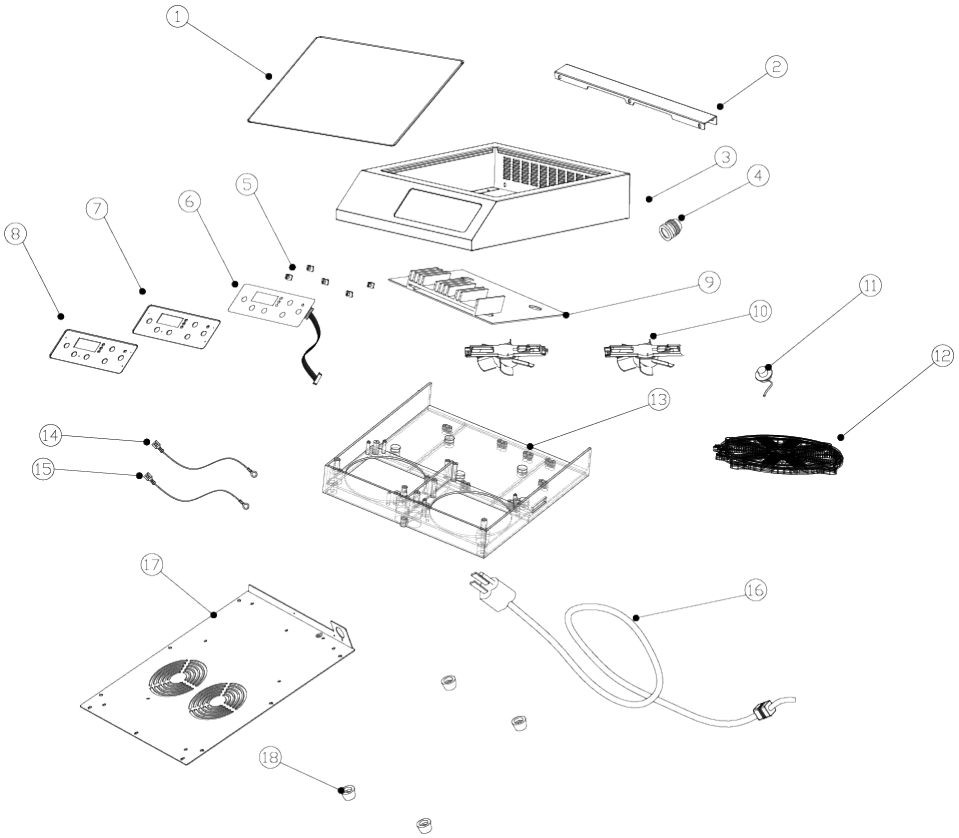
WARRANTY

This machine has a warranty of **1 year for parts and labor.**

In case you have any questions or concerns, you can contact our service department to help you resolve any issues with your machine.

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EXPLODED VIEWS



SPARE PARTS

1. Microcrystalline plate
2. Anti-collision strip
3. Front shell
4. Cable spial connector
5. Lamp board support
6. Control panel
7. Insulating adhesive
8. Adhesive
9. Main board
10. Fan
11. Sensor
12. Wire reel
13. Inner reel
14. 110m Yellow green connection wire
15. 250 mm yellow green wire
16. Power cord
17. Base plate
18. Stove foot/leg