

Instruction manual

SWI3500

Eurodib SWI3500

Before you begin:

Read the following instructions in their entirety.
Use proper cookware. Your cookware must be induction-ready.
Ensure that you have dedicated power to the installed location. Each induction range will draw 15 Amps. One unit will operate from a single 20 Amp dedicated circuit.

Suitable Cookware:

- Stainless Steel Multi-Ply Cookware
- Iron/Steel Frying Pan
- Cast Iron, enameled cast iron

Unsuitable Cookware:

- Copper, Bronze or Aluminum Cookware
- Glass Cookware
- Ceramic Cookware without Special Coating
- Pans with a Concave Bottom
- Bowl Shaped Cookware
- Cookware with a Diameter of Less Than 4.5"

How to Operate:

Your Induction range is designed to operate in two modes: "Cook" or "Temp"

"Cook" mode offers you high-speed heating,
"Temp" mode offers you controlled holding temperatures.

In "Cook" Mode:

*An ‘E0’ code will flash until suitable cookware is placed on the glass surface of the range.
*The LED panel will display a two-digit number indication, the power level. Power levels run from 1 to 10.
*As a safety precaution, if no cookware is placed on the induction range plate after 1 minutes, the unit will shut off.
*Once suitable cookware has been placed on the glass induction plate, the unit will continue to heat until the range is manually shut down, or the mode is changed over to "Temp" mode.

In "Temp" Mode:

An ‘E0’ code will flash until suitable cookware is placed on the glass surface of the range.
The LED panel will display a three-digit number indication, the temperature setting. To increase the temperature setting, turn the knob dial clockwise. To decrease the setting, turn the reverse way.

The induction range will continue to warm the food until the set temperature is reached. Once the temperature is reached, the range will maintain that pre-selected temperature setting.
Temperature settings in "Temp" mode, In Fahrenheit are: 140°F, 170°F, 200°F, 230°F, 260°F, 290°F, 320°F, 350°F, 400°F, 460°F.

Safety Precautions:
Plug the power cord into a dedicated circuit. Note: Nothing else should be plugged into this circuit. Each induction range must have its own sufficient power supply as outlined below. Once you have plugged the unit in, it will beep, and an’E0’ code will appear in the display window.

To Begin:

Turn the unit on. An'E0' code will appear next in the digital window, indicating the induction range is searching for cookware.

Turn the knob clockwise to turn the unit on. Your induction range will always start out in the "Cook" mode. "Cook" is the default mode.

Place suitable cookware within the circle on top of the induction range.

Select either the "Cook" mode or the "Temp" mode.

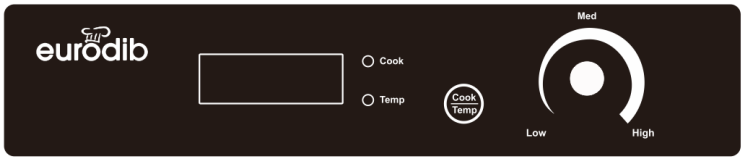
In "Cook" mode, turn the dial clockwise. The LED will display cook power levels of 1 to 10.

In "Temp" mode, turn the dial clockwise. The LED will display temperature levels from 140F to 460F Fahrenheit.

Turn the knob clockwise to set the power level or temperature.

To shut the induction, turn the knob counter clockwise until you hear the unit 'click' and turn off.

Front Display Panel of the SWI3500 Range:



Specifications:

Model# SWI3500

Voltage/Amps 240V / 15Amps / 6-20P

Peak Power 3500Watts 60Hz

Induction Plate error codes:

Error	Cause	Solution
E0	Induction plate does not detect compatible cookware	Place a compatible cookware on the induction cooker
E1	Induction plate has overheated and shut down	Clear ventilation holes, let the induction plate cool down then restart. If error message still showing please contact Eurodib service department
E2	The induction plate is overheating	Remove the cookware from the induction plate surface and let it cool down. Make sure all the ventilation holes are clear. Verify induction ready cookware is being used. Restart.
E3	Induction plate will not turn on. It is experiencing temporary voltage overload or is not on its own dedicated circuit	Review your dedicated power requirements. Each induction plate must operate with the required power

Babak Food Equipment

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