

Operating Instructions

CookStar Induction Pro Portable Induction Cooktop

Item No. PROX61



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NEEDS UL LOGO



Foreword

Dear Customer,

Please read these operating instructions carefully before using the CookStar Induction Pro for the first time.

Please take note of the safety notices on the following pages.

Keep these instructions for future reference.

The Function and Advantages of Induction Cooktops

With induction cooktops, an electric voltage is applied on a conductor spool beneath the glass ceramic surface. This creates magnetic fields, which directly heat up the bottom of the cookware through a physical reaction.

This means saving time and energy, because contrary to common cooktops, the cookware is heated up, not the heating element and the glass ceramic surface. Due to the technical characteristics described above, heating takes place rapidly which reduces startup cooking times.

In addition, the heat supply promptly adapts to changed settings and can be controlled in small steps. The induction cooktop reacts to changed settings just as fast as a gas stove, as the energy reaches the pot immediately without having to heat up other materials first. The induction technology combines this fast reaction with the basic advantage of electricity, meaning being able to exactly adjust the heat supply.

Additional advantages of an induction cooktop:

- As the cooktop is only heated up indirectly via the bottom of the cookware, over-spilling food cannot stick and burn and there is less danger of burns for the user. The glass ceramic surface is only heated up by the hot pot or pan.
- Once you take the cookware off the cooktop, it automatically switches to standby mode.
- The cooktop detects whether suitable cookware is placed on it. If not, the unit will shut off automatically.

Before Using the CookStar Induction Pro for the First Time

Check the cooktop for visible damage.

The power connections and the plug may not show any damages. If you detect obvious damage, have the cooktop checked by a qualified technician or an authorized dealer prior to putting it into operation.

This cooktop is designed for private (domestic) use and its power is rated accordingly.

Any commercial use is only covered by the warranty in as far as it is comparable with the demands of private use. It is not intended for any further professional use.

Improper use voids the warranty.

General Safety Precautions:

The product you have purchased corresponds to the latest state of technology and the accepted safety regulations. Only operate the induction cooktop in an immaculate condition and observe these operating instructions!

Only use the cooktop for its intended purpose.

In order to prevent possible injuries or electric shock, please observe the following:

- Never touch the cooktop and the power plug with wet hands.
- Do not connect the cooktop to the same outlet with other cooktops or large appliances. Make sure it is connected to a suitable grounded 3-prong outlet.
- Never move the cooktop by pulling on the power cable.
- Do not move the induction cooktop during cooking or with hot cookware on top of it.
- Do not place any empty containers or metal objects on the cooktop.
- Never heat sealed food such as canned goods before opening their covers.
- Never operate the cooktop if the cable is damaged. If the power cable shows defects or damage, have a qualified electrician repair it.
- Do not use the cooktop if it does not function properly, shows damage, or if it was dropped.
- Do not leave the cooktop unsupervised during operation. Keep children away when use.
- Do not submerge the cooktop in water or other liquids and do not wash it in the dishwasher.
- This appliance is not intended for use by people who lack the necessary experience and/or skills unless these persons act under the supervision of a person responsible for their safety or they were instructed by such a person on how to use the appliance.
- Scientific tests have proven that induction cooktops do not pose any health risk. However, people with a pacemaker should ask their doctor if use of induction cooktops is advisable.

Installing the CookStar Induction Pro

- Prior to connecting the cooktop, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to damage to the cooktop and injury.
- Place the cooktop on a stable and level surface.
- Never place the cooktop on a flammable surface (e.g. table cloth, carpet, etc.) or magnetic surface because it could damage the surface or the bottom of the cooktop.
- Do not block the ventilation slots of the cooktop. This may cause the cooktop to overheat. Keep a minimum distance of 2-4 inches to walls or other items while in operation.
- Do not place the cooktop next to cooktops or objects which react sensitively to magnetic fields (e.g. radios, TVs, cassette recorders, computer, etc.), or next to open fire, heaters, or other sources of direct heat.
- The cooktop is not suitable for installation into other units.
- Make sure that the power cable is not damaged or squashed beneath the cooktop, and that it doesn't come into contact with hot surfaces.
- If an extension cord is used to connect the cooktop to a power outlet, the cable should have a maximum length of 10 feet and have three-prong grounded plugs at both ends. If an intermediate switch is used, it must be rated at min. 16 A.

Tips and Safety Notices for Using the CookStar Induction Pro

- The cooktop surface consists of temperature-resistant glass ceramic. In case of damage, even if only a small crack, disconnect the cooktop from the power supply immediately and contact customer service.
- We recommend not storing or leaving any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the cooktop when not in use. These may heat up when the cooktop is turned on.
Attention: Place hot pans in the cooking zone only. Do not place them on the control panel.
- Do not place any magnetically-charged objects like credit cards, cassettes etc. on the glass surface while the cooktop is in operation.
- In order to avoid overheating, do not place any aluminum foil or metal plates on the cooktop.
- Do not insert any objects like wires or tools into the ventilation slots. **Attention: this may cause electric shocks.**
- Do not touch the hot surface of the ceramic field. **Please note: the induction cooktop does not heat up itself during cooking, but the temperature of the cookware heats up the glass.**
- Do not place empty cooking pots or pans onto the ceramic field. Heating an empty pot or pan activates the overheat protection and turns off the cooktop.
- The use of accessories and spare parts not recommended by the manufacturer can result in damaging the cooktop, injury, and voiding the warranty.

Suitable and Unsuitable Cookware

Suitable Cookware

- All Fissler cookware with the CookStar all-stove base
- Stainless Steel and Aluminum cookware with a magnetic base
- Cast Iron and Enameled cast iron cookware
- Any pot or pan with a magnetic base
- Flat-bottomed pots and pans with a base diameter of 5 to 11 inches
- Max. weight pot and content 6 kg

**NOTE: To test your cookware for induction-compatibility, just hold a magnet to the base. If the magnet sticks to the base of the pot or pan, it will work on induction. Or check with the cookware manufacturer.*

Unsuitable Cookware

- Pots or pans with a diameter of less than 5 inches
- Ceramic pots, heat-proof glass
- Copper pots and pans without magnetic base
- Any other pots and pans without magnetic base
- Cookware with feet
- Containers with a curved base

Touch-sensitive Control panel



NEED REVISED IMAGE

1. **Power** button: turns unit on and off
2. **Up** button (+): increase of the power level, temperature or timer
3. **Down** button (-): reduction of the power level, temperature or timer
4. LED display: power level / temperature
5. LED display: timer
6. Function button **Booster**
7. **Menu** button press 1x: **power level**
Menu button press 2x: **timer**
Keep **Menu** pressed: **change between power stage and temperature**
8. Function button **Keep Warm**

Using Your CookStar Induction Pro Cooktop

1. Once installed according to the instructions in this manual, plug the power cable into a properly grounded power outlet. The indicator light for power will light up and the cooktop will emit an audible signal. The cooktop is now in standby mode.
2. Place a suitable cooking pot or pan onto the center of the CookStar cooking field.
3. Press the **Power** button to turn the unit on (an audible signal will sound, then wait a couple seconds). Press the **Up** button to start cooking at power level 1, or the **Menu** button to start cooking at power level 5. Alternatively, you may press the **Keep Warm** button to activate the “keep warm” function, which will maintain a constant temperature of 140°F.
 - You can use the **Up** or **Down** buttons to adjust the power level setting from 1 to 9.
 - To cook according to temperature, press and hold the **Menu** button until the LED display changes from power level to temperature. Once the display has been switched to the temperature mode, the cooktop can be set at the following temperature levels: 155°F,

Insert remaining temp levels

- *NOTE: When switching from power level to temperature mode, the indicated temperature does not correspond to the power level previously selected. The temperature is measured by a sensor under the glass-ceramic plate so that the displayed temperature can differ from the temperature inside the pot.*
- *NOTE: As the temperature limit of **170°C** at the bottom of the pan is reached particularly rapidly when frying with very little fat, you should switch to the “temperature” mode for frying. The upper temperature limit for this mode is **220°C**. For standard cooking we recommend you use the power steps 1-9 as you would on a conventional cooktop.*

Using the Integrated Timer

1. With the unit powered on and the power level or temperature set, press the **Menu** button once. The timer display will begin flashing.
2. Use the Up and Down buttons to select the time desired. Once the desired time is reached, the timer will start when the display stops flashing, after no button has been pushed for a short amount of time .
3. When the time has elapsed an audible signal sounds and the cooktop automatically switches to standby mode.
 - *NOTE: During timer operation the duration can be changed at any time with selection buttons. Due to the cooktop's memory feature the set temperature level / power steps remains unchanged.*

Using the “Keep Warm” Function

With the unit powered on, press the **Keep Warm** button to activate the “Keep Warm” function, which will maintain a constant temperature of 140°F. To turn the function off, press the **Keep Warm** button again. The unit is on **Keep Warm**, it will shut off after 2 hours as a safety precaution.

Using the “Booster” Function

With the unit powered on and already on a power level or temperature, press the **Booster** button to activate the “Booster” function. This function sets the unit at maximum power for a duration of 20 seconds before resuming to the previously set power level or temperature. To turn off the “Booster” function before it automatically deactivates, press the **Booster** button again.

Troubleshooting

The following chart lists the error codes that the CookStar Induction Pro may display. Consult this chart in order to determine which action to take to correct the problem.

| Error Code | Reason | Solution |
|------------|--|--|
| --- ---- | Waiting status | Place a suitable pot/pan onto the induction cooking field. The cooktop will work as normal |
| E0 | Induction does not work | Please return the cooktop for repair |
| E1 | Use of non-induction compatible pot or too small a pot | Use an induction compatible pot of the correct size |
| E2 | Overheat protection | Allow the cooktop to cool down, turn it off completely and then on again |
| E3, E4 | Voltage too low, too high | Connect the cooktop to a correct power outlet |
| E5 | Open circuit | Please return the cooktop for repair |
| E6 | Ceramic plate is overheated | Allow the cooktop to cool down, turn it off completely and then on again |

NOTE:

When “E2” or “E6” appears in the display this indicates that the overheat protection was activated to protect the cooktop and cooking pots. An activated overheat protection can be reset by unplugging the power cord or allowing the unit to cool completely. The cooktop can then be used in the normal way.

Cleaning and maintenance

- Unplug the power cable prior to cleaning the cooktop. Do not use any harsh or caustic cleaning agents and make sure that no water penetrates the cooktop.
- To protect yourself from electric shock, never immerse the cooktop or its power cable in water or other liquids.
- Wipe off the ceramic surface and casing with a damp cloth or use a mild, non-abrasive soap solution.
- Do not use any petroleum products for cleaning as they may damage the casing or control panel
- Do not use any flammable, acetic or alkaline materials or substances near the cooktop, as this may reduce the service life of the cooktop and lead to fire or combustion when the cooktop is turned on.
- **Make sure that the bottom of the cookware does not scrape across the surface of the ceramic field, although a scratched surface does not impair the use of the cooktop.**
- Properly clean the cooktop and place in a dry place for storage.
- Only qualified experts may perform repair and maintenance work on the cooktop using original replacement and accessory parts. Never attempt to repair the cooktop yourself.

Disposal

Dispose of the packaging in the proper manner.

If at any time in the future you should need to dispose of this product please note that Waste electrical products should not be disposed of with household waste. Please recycle. Check with your Local Authority or retailer for recycling advice.



(Waste Electrical and Electronic Equipment Directive)

Technical data

| | |
|--------------------|------------------------|
| Model Name | CookStar Induction Pro |
| Model Number | PROX61 |
| Temperature range: | 140° to ???°F |
| Power: | 1500 Watt |
| Stand-By | 1.5 Watt |
| Connection: | 230 V 50 Hz |
| Dimensions l/w/h : | 360 x 280 x 68 mm |
| | |

NEED PROPER TECHNICAL DATA

3 Year Warranty

WARRANTY INFO IS ON THE LAST PAGE OF THE
FISSLER USA CATALOG. WE WILL EMAIL THE
TEXT.