

Contents

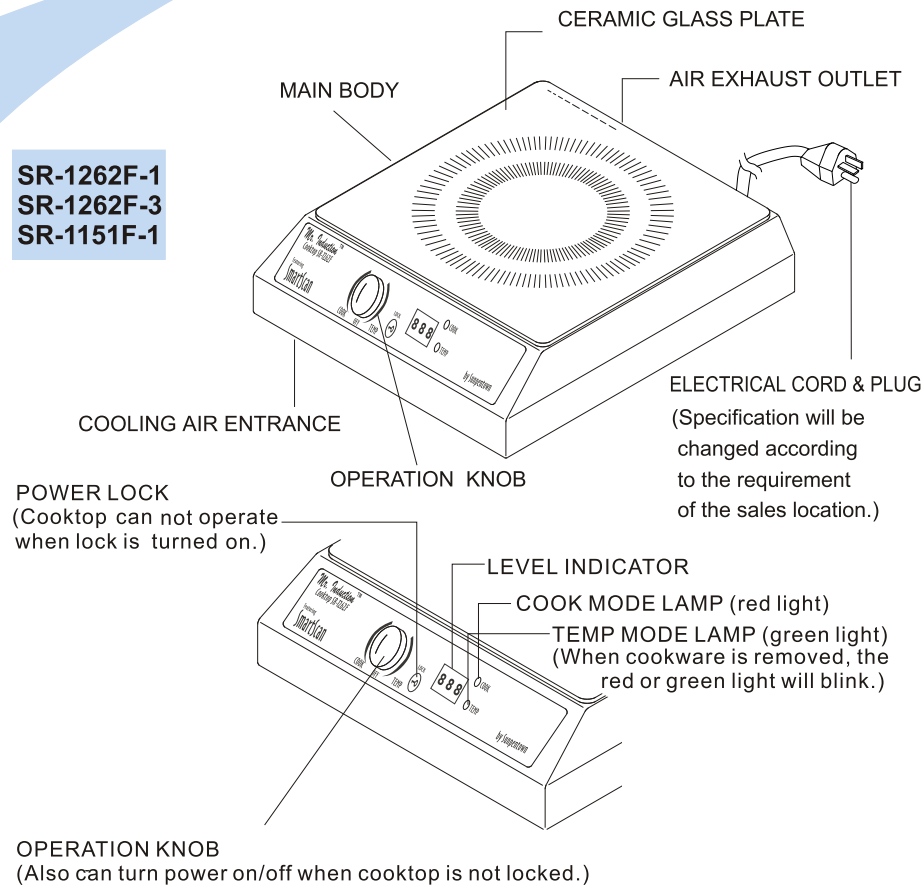
IMPORTANT SAFEGUARDS.....	1
MAIN PARTS/FUNCTION.....	2
KEY POINTS BEFORE USING THE COOKTOP.....	4
LIST OF SUITABLE AND UNSUITABLE COOKWARE.....	5
HOW TO USE.....	6
SAFETY PRECAUTIONS.....	7
SPECIFICATIONS.....	8
TROUBLE SHOOTING.....	9

IMPORTANT SAFEGUARDS

- A. READ ALL INSTRUCTIONS.
- B. Do not touch hot surfaces. Use handles or knobs.
- C. To protect against electrical shock, do not immerse cord or appliance in water or other liquid.
- D. Close supervision is necessary when any appliance is used by or near children.
- E. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- F. 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.
- G. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- H. Do not use outdoors.
- I. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- J. Do not place on or near hot gas or electric burners or in a heated oven.
- K. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- L. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to OFF and then remove the plug from the wall outlet by the plug head and NOT BY THE CORD.
- M. Do not use the appliance for other than its intended use.
- N. SAVE THESE INSTRUCTIONS.

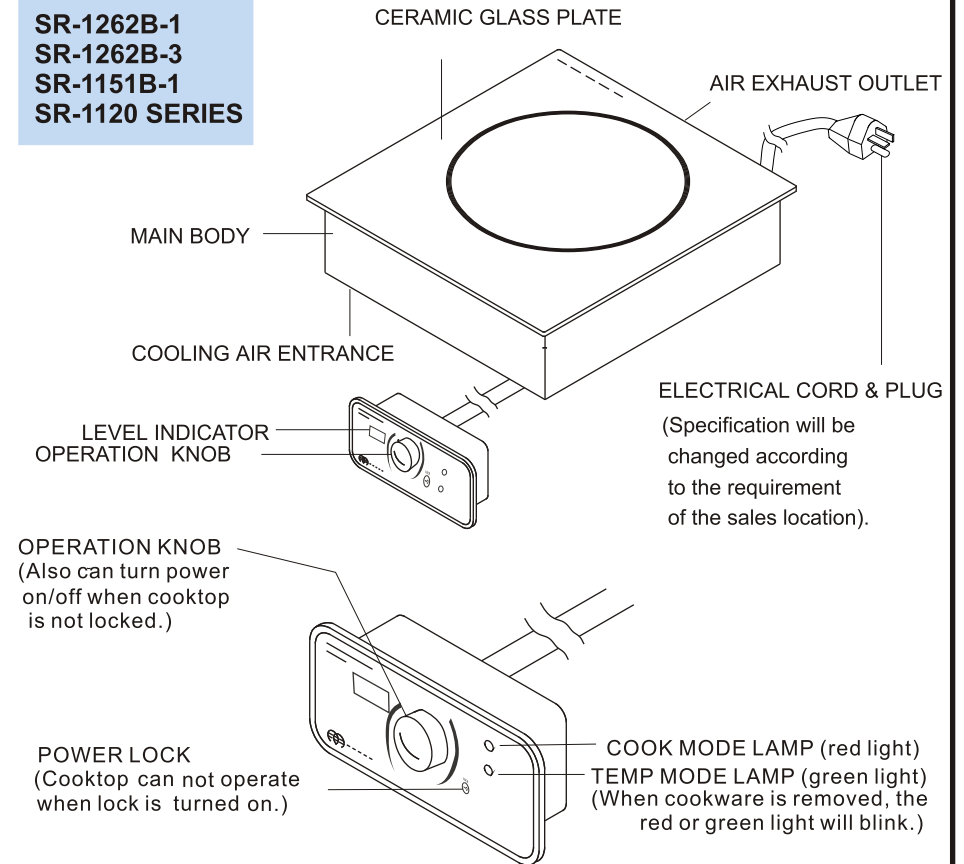
MAIN PARTS/FUNCTIONS

**SR-1262F-1
SR-1262F-3
SR-1151F-1**



CAUTION: To prevent damage and save energy, be sure to set to the <OFF> position when not using the cooktop.

**SR-1262B-1
SR-1262B-3
SR-1151B-1
SR-1120 SERIES**



CAUTION: To prevent damage and save energy, be sure to set to the <OFF> position when not using the cooktop.

SPECIFICATIONS

Model	SR-1262F-1/SR-1262F-3 SR-1262B-1/SR-1262B-3	SR-1151F-1 SR-1151B-1	SR-1120 SERIES
Voltage	208~240V/50Hz/60Hz	120V/60Hz	220~230V/ 50Hz/60Hz
Consumption	2400/2500/2600W	1500W	1700~1800W
Power Range	600W-2400/2500/2600W	450~1500W	400~1800W (1700W)
Temperature Range	95°F - 440°F (35°C - 225°C)		
Dimension in(mm)	<u>1262F-1/SR-1262F-3/SR-1151F-1:</u> W14.6(370.8) × L12.6(320.0) × H4.3(109.2) (mm) <u>SR-1262B-1/SR-1262B-3/SR-1151B-1/SR-1120 SERIES:</u> W13.4(340.4) × L12.6(320.0) × H3.3(83.8) (mm)		
Weight	5.5KG/5KG (12.1 lb)/(11 lb)		
Cord Length	7ft (2.1m)		
PROTECTION DESIGNS	Overheat Protection • Automatic Hazard Detection • Circuit Protection Sensor • High Voltage Protection • 20A Fuse • Small Object Heat Prevention • Thermostat • Pan Material Detection (15A FUSE FOR SR-1120 SERIES)		

TROUBLE SHOOTING

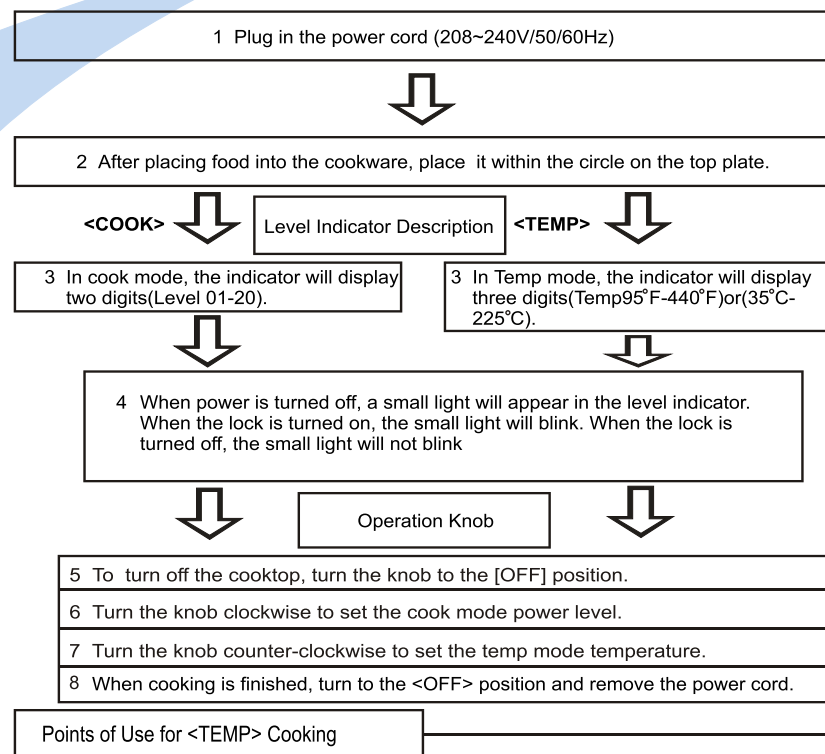
Problem	What's wrong?
Power cord is plugged in but there is no power light when NOT in the off position.	<ul style="list-style-type: none"> • Is the power cord damaged? • Has the fuse popped or automatic shutoff on? • Has your electricity been turned off?
The TEMP and COOK indicators do not light and the unit does not heat.	<ul style="list-style-type: none"> • Is your cookware suitable for use? • Is the cookware placed in the circle on the top-plate?
During use suddenly there is no heat.	<ul style="list-style-type: none"> • Is the surrounding room temperature very high? • Is something blocking the airflow from the air inlet and air outlet? • Is the cookware empty, as this will cause the unit to overheat and the protection system will shut off the heat. Wait 10 minutes and try again.
Temperature can not be controlled in TEMP mode.	<ul style="list-style-type: none"> • Is the TEMP mode set on? • Does the cookware have a flat bottom?

***Disassembly should only be made by our specialist.

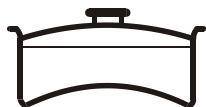
1. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
2. WARNING- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
3. Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

HOW TO USE

This induction cooktop has two modes of operation: <COOK> and <TEMP>



- ◆ The temperature level is standardized based upon the cook completion. As the pan base, shape, material, and using a lid or not may vary for each use, the set temp and actual temperature may be slightly different.
- ◆ In <TEMP> mode, please use flat cookware and place in the center of the top plate.
- ◆ When the top plate is very hot, there may be no power in <TEMP> mode. Simply switch to <COOK> mode to continue use.
- ◆ In low room temperature the set <TEMP> degree may be slightly higher than the actual temperature of the pan.



When using a cookware which is not flat, the set temperature will be VERY different from the actual temperature desired.

SAFETY PRECAUTIONS

(A) Do not touch the top plate immediately after use as it retains heat from the pan.



(B) Do not place any other articles on the plate except proper cookware.



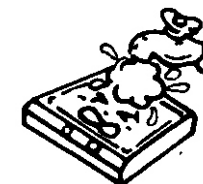
(C) Do not cook with aluminum foil.



(D) Place the pot in the circle on the top plate during heating.

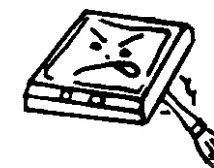


(E) Do not cook near a faucet.



The water entering the air entrance or outlet may cause damage to the cooker.

(F) Do not block the air entrance or outlet, and do not insert any conductive materials into the air entrance or outlet.



(G) Do not strike or damage the ceramic glass top plate.



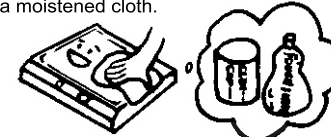
If the plate is cracked, immediately pull out the plug and send for repair.

CLEANING MAINTENANCE

REMOVE PLUG FROM WALL OUTLET BEFORE MAINTENANCE.

Top plate

Wipe off the top plate with a moistened cloth. To remove tough stains, use a cleaning compound or polish first, then wipe off with a moistened cloth.

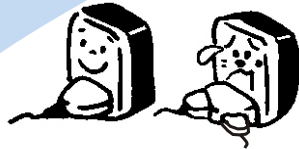


Body of the cooker

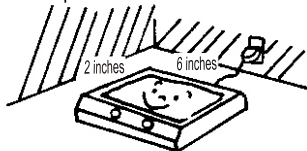
Wipe off the body & operation knob with a dry soft cloth. To remove tough stains, use a neutral liquid cleanser.

KEY POINTS BEFORE USING THE COOKER

(A) Use an individual socket.



(B) Place the cooker on a flat surface, but keep away from the wall or other articles. Leave at least 2 inches of side space and 6 inches of rear space for ventilation.



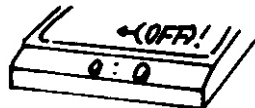
When the air entrance or the air outlet are blocked, the internal temperature of the cooker rises and may automatically shut-off during cooking.

(C) Never heat an empty pan.



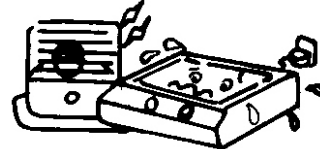
Please do not cook an empty pan. This will cause overheat and the cooker will cease to operate and cause possible damage to the product.

(D) Remember to turn off the cooker after use.



If not, the ventilator will continue to operate, resulting in energy-loss. (When turned off, the fan will remain on for 3 minutes before automatically shutting off.)

(E) Keep away from gas ranges or stoves.



If the surrounding temperature is high, the cooker will stop heating.

(F) Make sure to wipe off water at the bottom of the pot before heating.


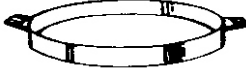
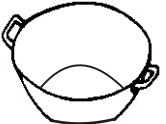











When the bottom of the pan is heated, the boiling water may splash over and burn somebody.

Caution: Pacemaker users, please consult with a physician to be sure that your pacemaker will not be influenced by the induction magnetic field of this product before attempting to use.

After use, switch off induction Cook-Top by its control and do not rely on the pan detector.

LIST OF SUITABLE AND UNSUITABLE COOKWARE

SUITABLE COOKWARE	UNSUITABLE COOKWARE
<p>Iron, cast iron, stainless steel and enameled wares with diameter over 12cm (4.5in) are recommended.</p>  <p>Stainless Steel Enameled Pot</p>  <p>Iron/Steel Fry Pan</p>  <p>Cast Iron Pot</p>  <p>Iron Pan</p>  <p>Iron/Steel Tray</p>  <p>Enameled Ware</p>	<p>Ceramic, glass, copper, bronze, aluminum bottom, curved bottom, or bottom of less than 12 cm (4.5in) cookware.</p>  <p>Copper, bronze and aluminum cookware</p>  <p>Glass cookware</p>  <p>Ceramic cookware (without special coating)</p>  <p>Pans with legs or with a concave bottom</p>  <p>Bowl-shaped cookware</p>  <p>Cookware with diameter less than 12cm (4.5in)</p>

(SR-1262F-1/SR-1262B-1/SR-1151F-1/SR-1151B-1)

FEDERAL COMMUNICATIONS COMMISSION
RADIO FREQUENCY INTERFERENCE
STATEMENT (U.S.A. ONLY)

WARNING :

This equipment generates and uses ISM frequency energy and if not installed and used properly, in strict accordance with the manufacturer's instructions, may cause interference to radio and television.

It has been type-tested and found to comply with limits for an ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.

However, there is no guarantee that interference will not occur in particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment on, the user is encouraged to try to correct the interference by one or more of the followings :

- Reorient the receiving antenna of radio or television.
- Relocate the Induction cooker with respect to the receiver.
- Move the induction cooker away from the receiver.
- Plug the induction cooker into a different outlet so that induction cooker and receiver are on Different branch circuits.

THE MANUFACTURER is not responsible for any radio or TV interference caused UNAUTHORIZED MODIFICATION to this induction cooker. It is the responsibility of the user to correct such interference.

ATTN: Please be advised that this induction cooker, Model: SR-1262F-1, SR-1262B-1, SR-1151F-1, SR-1151B-1 is certified

for use by the Federal Communications Commission. for the FCC ID: LFU SUN 1262F-1
(SR-1262F-3/SR-1262B-3) LFU SUN 1262B-1
LFU SUN 1151F-1
LFU SUN 1151B-1

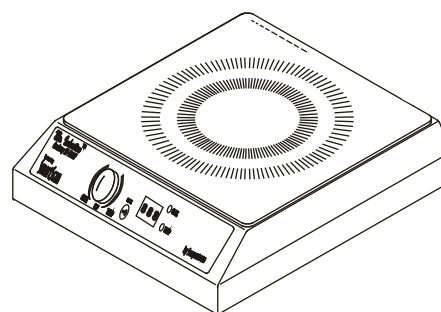
THE PRODUCTS WERE ALSO CERTIFIED IN
ACCORDANCE WITH THE PROCEDURES GIVEN IN EUROPEAN COUNCIL
DIRECTIVE 89/336/EEC. THE EQUIPMENT WAS PASSED THE TEST
PERFORMED ACCORDING TO
EUROPEAN STANDARD EN 55014, EN 61000-3-2, EN 61000-3-3 and
EN 55104(EN 61000-4-2, ENV 50140, EN 61000-4-4).

 **SUNPENTOWN**

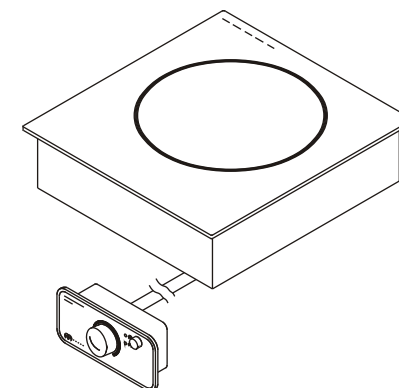
Mr. Induction
by Sunpentown

INDUCTION COOKTOP

SR-1262F-1
SR-1262F-3
SR-1151F-1



SR-1262B-1
SR-1262B-3
SR-1151B-1
SR-1120 SERIES



.....INSTRUCTION MANUAL.....

Thank you for purchasing your Mr. Induction cooktop by Sunpentown. In order to make full use of your new cooktop, please carefully read this manual and keep on hand for later reference.