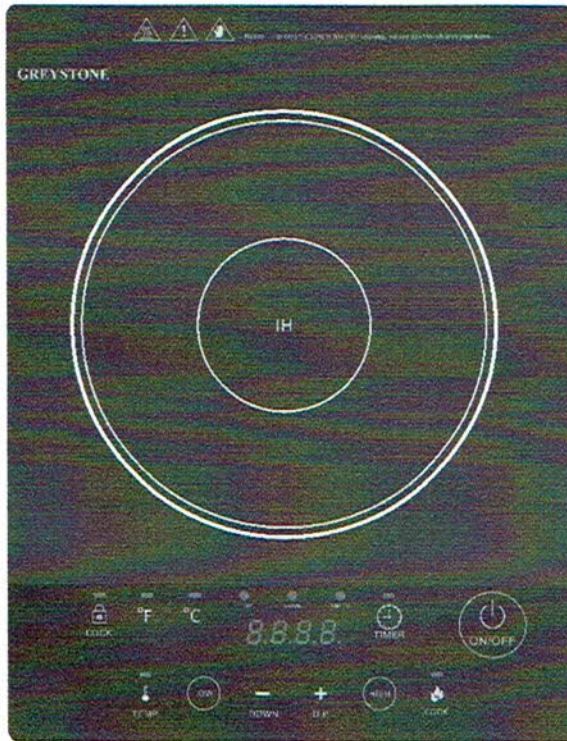


GREYSTONE

Micro-Computer Induction Cooktop

B301



INSTRUCTION MANUAL

Thank you for your purchase.

Please read thoroughly before initial use and keep in a safe place for future reference.

IMPORTANT SAFEGUARDS

- Read all instructions.
- Do not touch hot surfaces
- To protect against electrical shock, do not immerse cord or appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug; or after the appliance malfunctions or has been damaged in any way. Return appliance to the Sunpentown for examination, repair or adjustment.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- Do not use outdoors.
- Do not allow cord to hang over the edge of table or counter; or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for anything other than intended use.
- Use of an extension cord is not recommended. If needed, use an extension cord of 14 gauges on diameter not longer than 10 feet.
- Extreme caution must be used when moving an appliance containing hot oil or liquid.
- If glass plate is broken or cracked, stop using the unit immediately.
- Turn unit off, unplug and contact Sunpentown. Cleaning solution or spillovers may penetrate the plate and cause an electric shock.
- Do not place metallic objects such as utensils and lids on the plate to avoid the vessel being heated.
- Do not attempt to disassemble the unit and perform any services.
- Do not use the appliance with an external timer or separate remote-control system.
- This appliance is not to be used by children or persons 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Changes of modification not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
- To avoid scalding and foul fumes produced by cleaning solutions on a hot surface, wait for the unit to cool considerably before cleaning.
- Household use only and do not immerse in water.

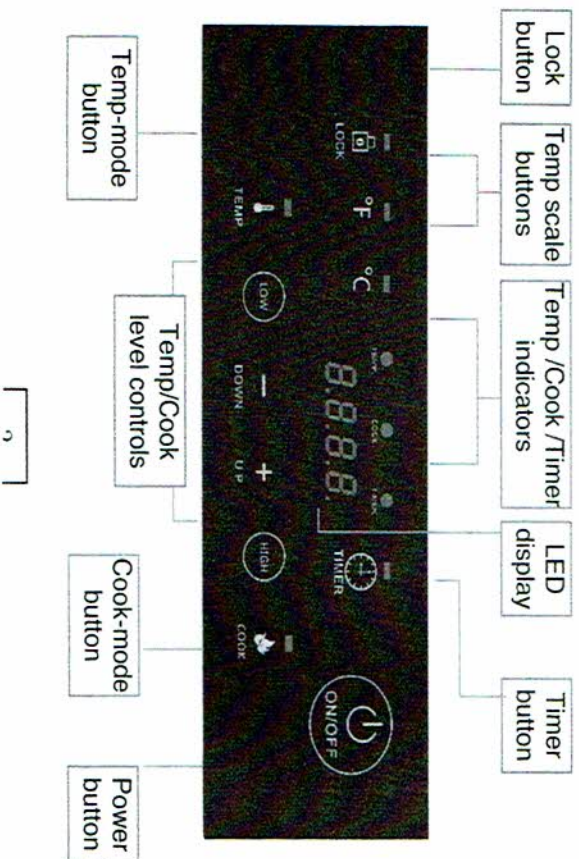
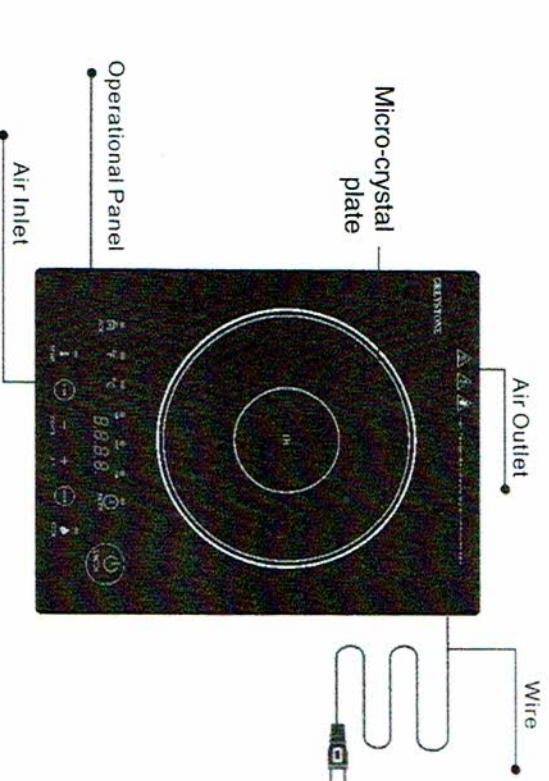
SPECIFICATIONS

Model	B301
Voltage	120V ~/ 60Hz
Power consumption	1300W (max)
Dimension	11.625 L x 15 W x 2.25 H in.
Weight	6.2lbs
Power range	100 ~ 1300 W
Temperature range	100°F ~ 390°F
Cord length	4ft

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STRUCTURE DESCRIPTION & FUNCTION



OPERATION

COOK Mode: Heat is constantly added at the selected power level.

- 7 COOK levels (wattage): 100, 300, 500, 700, 900, 1100, 1300.

TEMP Mode: Unit will maintain at selected temperature.

- 13 TEMP settings (°F/°C): 100/40, 120/50, 140/60, 160/70, 180/80, 190/90, 210/100, 230/110, 250/120, 280/140, 300/160, 350/180, 390/200

- Temperature may vary slightly at different sections of the pot.
- Factors such as ambient temperature, type of cookware and food content may cause temperature variance up to 20°F ±.

1. Plug power cord to power source and place cookware centered on cooktop. (Once power is connected, the LOCK button will illuminate).
2. To turn on, press LOCK (LED now displays "- - -"). Press ON/OFF button within 30 seconds. If ON/OFF is not pressed within 30 seconds, unit will return to locked mode.
3. Press COOK or TEMP buttons to select desired mode.
4. Press + or - button to adjust cooking level or temperature setting; press LOW button to jump to lowest cook/temp setting or press HIGH button for highest cook/temp setting.
5. In TEMP mode, press the °F or °C button to change scale display.

Note: ① Factory default setting is COOK at 700W.

② Factory default setting is TEMP at 210°F /100°C

TIMER SETTING

1. Press TIMER button.
2. Press + or - button to set cooking time. Each single press is increment of 1 minute; press and hold for increments of 10 minutes. Press LOW button will jump to 1 minute on the timer or HIGH for the maximum 8 hours. (Default is 2 hours)

LOCK BUTTON

1. Press LOCK button to lock in settings.
 - When locked, display will jump between time left and setting.
 - No changes can be made (mode, level or time).
2. Press LOCK button again to unlock.

SELECTING THE PROPER COOKWARE

- The base of the cookware must be of a ferrous metal (metal that can be magnetized): Cast iron, steel and stainless steel.
- Base of cookware should be between 4.5 to 12 inches.
- A simple test to check if cookware will be compatible is to take a small magnet and place it to the bottom of pan. If the magnet firmly sticks, the cookware is compatible.

These type of cookware will NOT work with inductions: Glass, copper, aluminum, ceramic, cookware with a concaved bottom, bowl-shaped cookware or those with a diameter smaller than 4.5 inches.

CARE & MAINTENANCE

- Unplug unit from power source.
- Wipe ceramic plate and exterior surface with a soft damp cloth. If excessively dirty, soak cloth in a mild detergent and water mixture.

KEY POINTS

- If no cookware is placed or sensed on the unit, cooker will automatically shut off after 10 seconds.
- Cooker will automatically shut-off after 2 hours of inactivity (when not set on timer).
- Place cooktop on flat surface, but keep a clearance of 4 inches all around for proper ventilation. If air inlet or outlet is blocked, the internal temperature will rise and cause unit to overheat and shut off during cooking.
- Keep away from water source. Never immerse unit in water or clean under running water.
- Do not place paper or cloth in between the cooktop and cookware.
- Due to the magnetic heating of the unit, keep objects that may be affected away from unit, such as credit card, watch, radio, etc.
- To prevent damage to your cookware, do not heat an empty pan.
- Do not place one cooktop on top of another.
- Do not place on or near a hot gas or electric burner or in a heated oven. If the surrounding temperature is high, unit will shut off.
- Do not use cookware consisting of inferior enamel, synthetic material, china or aluminum. DO NOT USE PLASTIC WRAP.
- Never heat an unopened can on the cooktop as it may explode.
- The ceramic plate will retain heat from the cookware; never touch the ceramic plate immediately after cookware is removed. Wait a few minutes and allow unit to cool.
- Plug cooktop in a dedicated 15-amp outlet. Do not share the outlet with other appliances.
- Do not damage the ceramic plate. Be careful not to drop anything onto the ceramic plate. If the plate is broken or cracked, stop using immediately. Turn unit off and unplug.

TROUBLESHOOTING

PROBLEM	CHECK POINTS
No power or unit does not respond	<ul style="list-style-type: none"> Is cooktop firmly plugged into a correct outlet? Is cooktop plugged in a dedicated outlet? Has the unit been dropped or handled roughly? If so, we suggest sending it in for evaluation Was there a power shortage?
Unit suddenly stops heating during normal operation	<ul style="list-style-type: none"> There may have been a power shortage at the facility where the unit is being used and starving the unit of power. This may also occur if you are not using a dedicated circuit. Check if another appliance is drawing from the same circuit. Check if the fan is still running. Are the air vents blocked? Check if dust or grease is clogging the vents. Make sure enough clearance is around the unit. Unit was set on cook mode and idle for 2 hours. Unit's safety automatically shuts unit off after 2 hours with no setting changes. Are you using an extension cord? Any use of an extension cord over 10 feet will affect the power from reaching the cooktop. It is possible that the internal coil supports may have been "dropped" due to the unit being mishandled or frequently moved. If this is the case, it will need to be sent in for repair.
Pan does not get hot enough even though temperature is set on high	<ul style="list-style-type: none"> Is base of cookware convex/concave shaped or dented? Pan is smaller than 4.5" or larger than 12". Pan may not be centered. The fan will continue to run until unit is completely cooled down. This is a safety feature and designed to help preserve the life of the cooktop.
Pan cooks unevenly or does not maintain heat level	
Fan continues to run after unit is turned off	

ERROR CODE

ERROR CODE	INSPECTION
Flashes "E0" – beeps and shuts off after 10 seconds.	<ul style="list-style-type: none"> Either there is no cookware or no compatible cookware placed on unit. Cookware may be too small or too large for the electromagnetic field. Cookware is not centered on the ceramic plate
Display "E1" without heating	<ul style="list-style-type: none"> Power supply voltage is below 90V+-10V. Retry after voltage returns to normal
Display "E2" without heating	<ul style="list-style-type: none"> Power supply voltage is above 145V+-10V. Retry after voltage returns to normal
Display "E3" without heating	<ul style="list-style-type: none"> Cookware is heated without any food content. Excess temperature of cookers Temperature probe has short circuit Note: Retry after several minutes, if error remains, contact Sunpentown
Display "E4" without heating	<ul style="list-style-type: none"> Temperature probe is abnormal, contact Sunpentown
Display "E5" without heating	<ul style="list-style-type: none"> High ambient temperature Air inlet or air outlet is blocked Fan is not working Note: Retry after several minutes, if error remains, contact Sunpentown
Display "E6" without heating	<ul style="list-style-type: none"> Temperature probe is abnormal, contact Sunpentown
Display "E7"	<ul style="list-style-type: none"> Furnace temperature sensor error, contact Sunpentown

INSTALLATION DIAGRAM

[illegible]

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- Figure 1 consists of two parts. The top part is a top-down view of a circular container, showing concentric circles and a central point, labeled 'left'. The bottom part is a cross-sectional view of the container, labeled 'right'. The cross-section shows a rectangular opening with dimensions: 100mm for the main body, 10mm for the top flange, 20mm for the inner channel, and 10mm for the bottom flange. The opening size is specified as 27.2x36.0mm.

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- drain opening size 5mm
- build in s
- Cross wall

