

Multi-Chef™ Induction Heater

Instruction & Specification Sheet for SMM012 Round Induction Heater

For use with SM249 Rectangular and SM289 Round Chafing Pots



SMM012: Single Induction Heater
110V, 50/60Hz

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be observed, including the following:

1. This Induction Heater is intended to be used for commercial applications such as in kitchens of restaurants, canteens, hospitals, and commercial enterprises; but not for continuous mass production of food.
2. To avoid fire or shock hazard, check the voltage indicated on the rating label. Plug the Induction Heater into a correct electrical supply socket that matches the conditions on the rating label.
3. Connect a maximum of 6 to 8 Induction Heaters per individual 20 amp circuit.
4. Do not use the Induction Heater if it is damaged in any way, such as a damaged cord, plug, or cooking plate.
5. To prevent the risk of electric shock, short circuiting, or fire, do not cover any part of the induction Heater or metal housing.
6. **Never put empty water pan on the switched-on Induction Heater, as this could cause the water pan to become distorted or damage the heating coil.**
7. Beware of the hot steam that comes from the water pan to avoid being burned. To prevent water from spilling over, do not overfill the water pan.
8. To minimize any potential interference from the electromagnetic fields generated by induction cooktops, it is advised that pacemaker users maintain a distance of at least 12 to 24 inches (30 to 60 cm) from the cooktop while it is in use.
9. **Never let the Induction Heater operate without supervision.** Children should not operate the appliance.
10. Do not use the Induction Heater in damp or humid areas such as an indoor pool area. For indoor use only.
11. Do not operate the Induction Heater in an area where gasoline, paint, or flammable liquids are used or stored.
12. Disconnect the plug from the outlet when the Induction Heater is not in use. Do not pull the cord to pull out the plug.
13. Do not immerse the Induction Heater in water or rinse it under the tap.
14. The Induction Heater remains hot after use. Unplug the Induction Heater and let it cool completely before handling.
15. Warning: Do not use the Induction Heater if the glass surface is cracked. Unplug to avoid the possibility of electric shock.

NEED ASSISTANCE?

Customer Service Support: **847-763-1215**

Address: **3714 Jarvis Avenue Skokie, IL 60076**

Website: **www.rosseto.com**



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BEFORE YOU BEGIN

Be sure to read and understand all the instructions before using the Multi-Chef Induction Heater.

1. Remove all the packing materials before use.
2. Do not use if the Heater appears to be damaged. Contact Rosseto Customer Service.

INITIAL SETUP

The Multi-Chef Induction Heater consists of a round glass induction surface and attached magnetic induction mechanism, stainless steel collar, programmable Control Pad and Power Cord.

The Induction Heater attaches to the bottom of a round or rectangular ferrous metal water pan via 4 strong magnets.

1. The chafers stand should always be used on a flat, firm, dry and safe surface.
2. Make sure the surface of the Induction Heater is clean and dry before attaching to the water pan. Attach the Induction Heater to the bottom of a ferrous metal water pan. Be sure the Induction Heater is centered.
3. Position the Power Cord and Control Pad in the desired location. The Control Pad should not be located directly beneath the water pan.
4. Fill water pan with just 1/2 inch of water. Room temperature water will take longer to warm up. The Heater will immediately operate at a lower wattage setting. Take care not to allow water on or into the Induction Heater, Control Pad or cords.

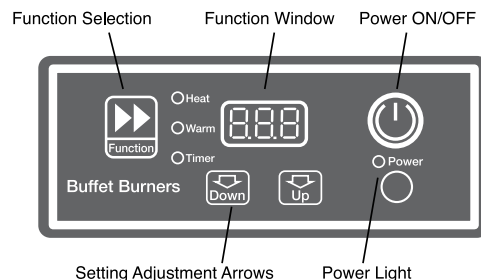


Optional Square Adaptor Plate

Some water pans may not be compatible with magnets. If this is the case, an optional Square Adaptor Plate is included. Position the Adaptor Plate inside the water pan directly above the Induction Heater magnets on the outside of the water pan. Add additional water to cover the Adaptor Plate.

USING THE MULTI CHEF INDUCTION HEATER

Plug in the Induction Heater. The power light on the Control Pad will flash. Push the ON/OFF button. The Induction Heater will default to a 200 watt and six hour setting. At 200 watts the amperage draw is only 1.8 amps allowing for additional 7 Heaters to be connected to a single 20 amp circuit.



Adjust the temperature

The Function Window will display 200 watts. Press the Up or Down arrows to change the temperature. 600 watts is the maximum setting. 200 watts is a good setting for small chafers. Water will generally boil at 300 watts.

Adjust the Timing Function

Press and hold the Function Selector Button so that the Timer light is visible. Press and hold the Up arrow and time will increase in increments of one hour, up to 9 hours. Repeatedly press and release the Up arrow to increase in increments of 10 minutes. Decrease time by holding the Down arrow.

Select "Warm" Setting

Press Function Selector Button so the Warm light is visible. The setting will default to 80 watts. This setting will continue until the end of the current time setting.

Turn off the Induction Heater

Press the Power Button. Power light will flash. 3 horizontal lines will appear. The fan will continue to run for 20 to 30 seconds allowing the Heater to cool. Do not unplug until the fan shuts down. Do not handle or store until the Heater is cool.

Safety Features

The Induction Heater will shut down automatically at the end of the programmed timer cycle.



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CLEANING AND STORING

WARNING: When storing, NEVER attach the Adaptor Plate to the magnets on the Induction Heater. It is very difficult to separate the units and damage may occur.

1. Unplug the power cord prior to cleaning the Induction Heater. Do not use any caustic cleaning agents or abrasive scrubbing pads on the Induction Heater.
2. To protect yourself from electric shock, **NEVER** immerse the Induction Heater, Control Pad or power cord in water or other liquids.
3. Wipe off the glass plate with a warm, damp cloth and a mild nonabrasive soap solution.
4. Wipe off the outer housing of the Induction Heater and the Control Pad with a soft cloth.
5. Do not use any petroleum products. This will damage the outer Induction Heater housing and the Control Pad.
6. Do not use or store any flammable, acidic, or alkaline materials or substances near the Induction Heater, as this may reduce its service life.
7. Make sure that the Induction Heater is properly cleaned before storing it in a dry place.
8. Do not stack heavy objects on top of the Induction Heater. Excessive weight could possibly damage the unit.

TROUBLESHOOTING

If the induction heater does not function properly, please check the table below.

Problem	Reason
E0 display	No pan on top or non metallic pan on top. Defective Heat Sensor
E1 display	Low Voltage
E2 display	High Voltage
E3 display	Overheating. Is the fan running? Is something blocking the fan intake? Defective Heat Sensor
E4 and E7	Sensor Error, contact Rosetto Customer Service
E5	Overheating of pan. Is there water in the pan?

