

Multi-Chef™ Touch Top

Induction Heaters

Instruction & Specification Sheet for Models SMM059 and SMM060



SMM059: Double Induction Heater

650 W (+/-5%) 120V ~ 60Hz
15 Amps, Plug: US NEMA 5-15P
Maximum weight – 13.23 lbs per side = 25.5 lbs



SMM060: Single Induction Heater

650 W (+/-5%) 120V ~ 60Hz
15 Amps, Plug: US NEMA 5-15P
Maximum weight – 13.23 lbs

IMPORTANT SAFEGUARDS

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

1. This appliance 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 unit into a correct electrical supply socket that matches the conditions on the rating label.
3. Only use one induction unit per individual electric supply socket. Do not plug multiple units into power strip.
4. Do not use the appliance if it is damaged in any way, such as a damaged cord, plug, or cooking plate.
5. Place the unit on a flat, firm, dry surface. Do not operate the unit on a plastic or soft tablecloth.
6. In order to prevent the risk of electric shock, short circuiting, or fire, do not cover any part of the induction unit or metal base.
7. **Never put empty cookware on the switched-on induction heater, as this could cause the cookware to become distorted or damage the heating coil. Ensure liquid or food is inside the cookware at all times.**
8. **Do not exceed the maximum weight that can be put on these induction cookers as shown below.**
SMM059 (double) 13.23 lbs per side = 26.5 lbs max.
SMM060 (single) 13.23 lbs max.
9. Beware of the hot steam that comes from the cookware to avoid being burned. Do not overfill the cookware to avoid water splashing out and damage to the appliance.
10. For better performance and maintenance do not operate the unit for more than two hours continuously.
11. Users with pacemakers should consult with their doctor.
12. **Never let the appliance operate without supervision.** Children should not operate the appliance.
13. Do not use the appliance in damp or humid areas such as an indoor pool area. For indoor use only.
14. Do not operate the appliance in an area where gasoline, paint, or flammable liquids are used or stored.
15. Disconnect the plug from the outlet when the unit is not in use. Seize the plug and then pull it out. Do not pull the cord to pull out the plug.
16. Do not immerse the appliance in water or rinse it under the tap.
17. The heating plate remains hot after use. Always unplug the appliance and let it cool completely before cleaning.
18. Warning: if the surface is cracked, switch off the appliance 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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SETTING UP YOUR PRODUCT

Be sure to read all the instructions before using the Touch Top Induction Heater.

1. Remove all the packing materials before use.
2. If the unit appears to be damaged, please contact Rosseto Customer Service.

Parts Included: 1 – Single or Double Induction Heater

OPERATING INSTRUCTIONS

1. Place the unit on a flat, firm, dry and safe surface.
2. Make sure the cooking plate is clean and dry before switching on the heater.
3. If an unsuitable cookware is placed on the cooking plate or if a cookware is removed from the cooking plate, the appliance will show an error on the display. The induction cooker will shut down automatically if a suitable cookware is not placed on the cooking plate within one minute.
4. Do not leave the appliance when it is in use. Do not turn the unit on without food or water inside the cookware. Do not cover the air inlet or outlet during operation.
5. Do not preheat empty cookware. Because of the speed and efficiency of the induction range, empty cookware can quickly overheat and cause damage to the unit.
6. There must be a minimum of 4" (10 cm) between the induction range and any surrounding surface to allow sufficient airflow around the unit. Blocking the airflow could overheat the unit.

SUITABLE COOKWARE

This unit is intended to be used with induction-ready cookware with a flat, ferrous base measuring 4.5 inches (11.4cm) to 10.25 inches (26 cm) wide. This unit is intended for commercial food service operations only.

- Suitable Cookware: Ferrous Stainless Steel, Iron, Cast Iron
- Unsuitable Cookware: Pottery, Glass, Aluminum, Bronze, or Copper Cookware. Cookware with footed base.

USING THE TOUCH TOP INDUCTION HEATER

Turning the Induction Heater On

Plug-in the induction heater. One horizontal line will flash on the LED screen. Position an induction compatible cookware in the middle of the cooking plate, **ensure liquid or food is inside the cookware**. Press the "ON/OFF" button. The screen will show a moving red line.

Adjusting the Heat Temperature Settings

Press the "+ / -" button to select a temperature setting. A corresponding number will appear on the touch top screen. Use "+ / -" buttons to increase or decrease temperature setting.

The heat settings for the single and double induction units range from 1–5.

Display Level	Temperature	Power	Note
1	95–122° F (35–50° C)	650W	Default display level
2	122–149° F (50–65° C)	650W	
3	149–176° F (65–80° C)	650W	
4	176–203° F (80–95° C)	650W	
5	Heating function	650W	

Turning the Induction Heater Off

Press ON/OFF button. One horizontal line will appear. The fan will continue to run for 60 seconds, allowing the unit to cool. Do not unplug unit until fan shuts down. Do not handle or store until the unit is cool.



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GENERAL MAINTENANCE AND CLEANING

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

TROUBLESHOOTING

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

Problem	Reason
Indicator lights remain off when pressing "ON/OFF"	Improper connection between the plug and outlet Damage of switch, outlet fuse, or cord
Induction is not heating, but cooling fan still works	Improper cookware is being used; • the bottom diameter of the cookware is too small or too large • the cookware is not in the proper position at the center
Heating suddenly stops during use	Food already reached the temperature which set Time is over Vents are blocked Surrounding temperature is too high or the heater itself overheated Safety setting was triggered, try again after several minutes
Temperature setting is out of control	Improper cookware is being used Bottom of cookware is not flat
E0 display	Improper cookware is being used or no cookware on heating surface
E1 display	Heating sensor overheated
E2 display	Induction is overheated
E3 display	Voltage too low, unplug the unit and try again
E4 display	Voltage too high, unplug the unit and try again

