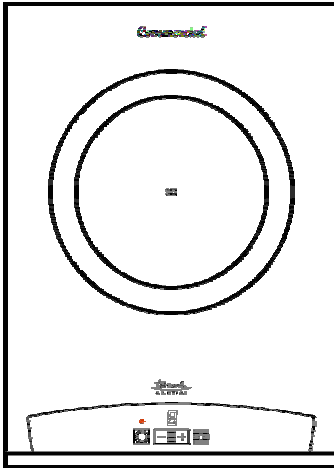




Glass Ceramic Range Insert for Cadco Mobile Carts

Use & Care Manual - Model EB227-TC

120 Volts – 1500 Watts – 12.5 Amps



Congratulations on your purchase of Cadco's Glass-Ceramic Range insert for Mobile Carts!

You have chosen a very special range with the advantages of a Schott Ceran® glass heating surface combined with a high-grade stainless steel casing featuring a unique design. Your new appliance is a high quality German product meeting the latest technological standards.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces! Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse unit, cord or plug in water or other liquid. Also make sure that no water or steam can infiltrate the underside.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning or storing the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. If cracks, fissures or breakage occur, immediately turn off the appliance and disconnect the plug. Inappropriate repairs may result in considerable dangers for the user! **Return the range insert to the Cadco Factory Service Department (call 860-738-2500 for Return Authorization first) for examination, repair or adjustment.**
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not operate range insert unless it is set securely into its slot on the Cadco Mobile Cart. The space above the appliance must be free and the distance from the wall must be **at least 4" on all sides** to ensure unhindered air circulation.
12. Overheated fat or oil can ignite. This is why foods containing fat or oil must be prepared under supervision only.
13. It is recommended that this appliance not be moved when the pot or pan on it contains hot oil or other hot liquid.
14. Always turn any control to "OFF" before removing plug from wall outlet.
15. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit.
16. Do not use appliance for other than intended use.
17. **DO NOT COOK ON BROKEN COOKTOP.** If glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock.
18. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
19. Do not use cooking containers consisting of inferior enamel, synthetic material, china, or aluminum foil.
DO NOT USE PLASTIC WRAP.
20. Do not store any objects on top of the appliance. Do not use it as a worktop.
21. Any damages resulting from non-observance of instructions in this manual will not be covered by warranty.

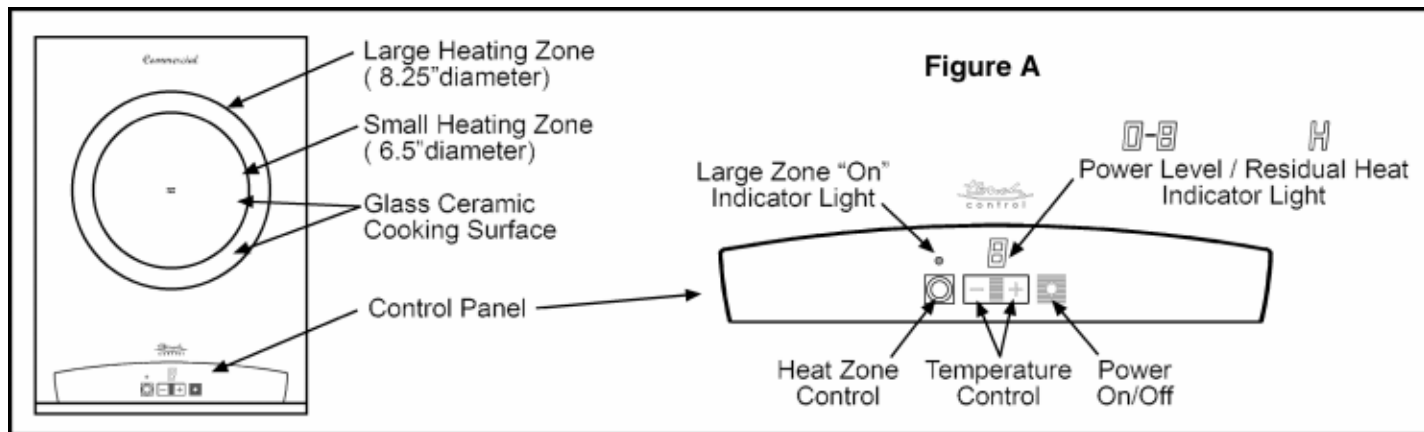
SAVE THESE INSTRUCTIONS

NOTE: A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is properly exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. Also, the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

This unit is equipped with a grounded, 3-pronged commercial plug. For safety, this plug **MUST** be connected to a 3 pronged outlet. **Before connecting power, make sure the outlet's voltage and frequency correspond to the data plate on the range (120 volts/60hz.)** Only connect unit to alternating current (AC).

OPERATING INSTRUCTIONS

1. Before using for the first time, become familiar with the Glass Ceramic Range Insert features, (Figure A):

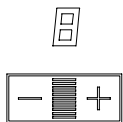


2. POWERING ON

Plug the unit into the proper electrical outlet. Press the Power On/Off button to turn the unit on. The Power Indicator Light will read "0". *If there is no further activation within 30 seconds, all displays will extinguish and the control switches into the stand-by mode. If that happens, press the Power On/Off button again to activate and to make power and Heat Zone selections.* When the appliance is turned on and a power setting from 1-9 is selected, the heating element(s) will begin to glow red and become visible through the glass ceramic cooking surface .

3. SETTING POWER LEVEL

Setting of power levels



- You may choose a power level by touching the Temperature Control button with the + or – mark
- When the + button is touched for the first time the appliance starts with power level 1; it can be raised up to level 9 by touching the + button repeatedly. When the – button is touched for the first time the appliance starts with level 9; this can be reduced down to level 1 by touching the – button repeatedly.
- If the + or – button is pressed continuously, the power level will change accordingly at intervals of 1 second.

Power Level Settings Guidelines:

- Power level 1 = lowest power output
- Power level 9 = highest power output
- 1-3- for warming up and keeping warm
- 4-6- for moderate temperature cooking
- 7-9 - for high temperature cooking

4. SELECTING THE HEAT ZONE

The Glass Ceramic Cooking Surface has a power-saving two-circle heating zone, so you can match heating zone diameter to your pot/pan diameter for maximum energy efficiency.

- The default setting is the **small heating zone** (6.5" diameter.)
- For activating the **large heating zone** (8.25" diameter), press the Heat Zone Control button on the control panel. This will activate both large and small heating zones. When the large heating zone is activated, the red Large Zone "ON" indicator light above the Heat Zone Control button will light up.
- For changing back to the **small heating zone** (6.5" diameter), press the Heat Zone Control spot on the control panel again. When only the **small heating zone** is activated, the red Large Zone "ON" indicator light above the Heat Zone Control spot will go out.

5. POWERING OFF

Press the Power On/Off button to turn the unit off/stop generating heat.

*** *Once the unit is powered off, the Residual Heat Indicator Light (an **H** for Hot) will replace the number in the Power Level Indicator display, warning you that the cooking surface is still hot, until the surface has cooled down below 160°. It also makes you aware of the possibility of making use of the remaining residual heat.*

*** *If the appliance is unplugged from the power outlet, this **H** (for Hot) indication will not appear, even though the surface is still hot.*

6. POT/PAN SELECTION

Only use pots or pans with a perfect, even bottom and an appropriate diameter. If the pot bottom is uneven or too small, energy will be wasted. **Do not use** cooking containers consisting of synthetic material, inferior enamel, china, or aluminum foil in any form. If an aluminum pot or pan is used, it must not be allowed to boil dry, or the pan will warp or melt and the range cooking surface will be permanently damaged. Always use a pot, pan, or casserole dish for its intended purpose. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop use without breaking due to the sudden change in temperature. Check the cookware manufacturer's recommendations for cooktop use.

7. IMPORTANT NOTES

- Always keep the cooking surface and the pot bottom clean and dry. Rough-bottomed cookware can scratch the range's heating surface.
- **Do not** place food directly on the cooking surface. Always use cookware.
- Do not leave any food in aluminium foil on the cooking surface, nor cutlery, pot lids or other objects made of metal as those might become hot.
- Cover cookware while in use whenever possible to avoid splatters on cooktop.
- Avoid scratches on the glass plate caused by pointed or sharp objects. Protect the glass plate against breakage by falling objects.
- During use the surfaces will get hot. Please use caution when handling the appliance to avoid the risk of getting burned! Keep the power cord away from the cooking plate, as well as the power cords of other adjacent electrical appliances.
- In case of signs of damage to the appliance, the power cord or the sealing, or if the glass plate is broken, immediately unplug the appliance.

CLEANING AND MAINTENANCE

Switch off the appliance, disconnect the power plug from the power outlet, and allow the glass surface to cool before cleaning*.

- Clean your CERAN® cooking surface regularly, preferably after each time you use it.
- ***Important:** If any sugar or food containing sugar (preserves, ketchup, tomato sauce, etc.), a plastic item or kitchen foil accidentally melts on the hot glass surface of your range, do not wait for the glass surface to cool. Remove the molten material IMMEDIATELY with a metal razor scraper while the cooking surface is still hot to avoid the risk of damage to the CERAN® surface. For your safety please wear a mitt potholder while cleaning the hot cooking surface
- The longer you cook with a spill or food residue on the cooking surface, the harder it will be to remove. Some cleaners will produce harmful fumes when applied to a hot surface. Wet sponges or cloths used to wipe spills from a hot cooking surface can cause steam burns.
- Remove any burnt-on deposits or spilled food from your CERAN® cooking surface with a suitable metal razor scraper (similar to scraping paint off your windowpanes in your home). Hold the scraper at approximately a 30° angle to the cooktop. For your safety, please wear a mitt potholder while using the metal scraper.
- Then, clean the cold glass surface. Normal food residues can be removed with a soft, damp cloth or untreated nylon mesh pad and some mild dishwashing liquid or baking soda. Scrub gently, rinse with a damp cloth, and wipe dry with a clean cloth or clean, dry paper towel. OR, when the cooking surface has cooled down, apply a few dabs (about the size of a dime) of an approved cleaner on the burner area and work the cleaning crème over the cooktop surface with a damp paper towel as if you were cleaning a window. **The following cleaners are approved for CERAN® cooking surfaces:** Weiman® Cook Top® Cleaning Cream, Golden Ventures Cerama Bryte, Whirlpool Cooktop Cleaner. As a final step, clean with clear water and wipe the cooktop surface with a clean, dry paper towel. *(Do not use cleaners made for white cooktops; they will damage your unit.)*
- **DO NOT SUBMERGE THE RANGE INSERT IN WATER OR LET THE PLUG COME IN CONTACT WITH WATER OR OTHER LIQUID!** Make sure that no liquids or steam seep into the underside of the range housing. Use no steam jet cleaning appliances. Make sure no water or steam may infiltrate the appliance from below either.

- **Never use** oven sprays, stain-removers, ammonia, chlorine bleach, abrasive scouring agents, steel wool, sharp, scratchy objects or treated nylon mesh pads for cleaning.
- Avoid scratches on the glass cooking surface caused by pointed or sharp objects. Minor scratches resulting from daily use are quite harmless and only impair the visual effect. Protect the glass plate against breakage by falling objects.
- Lubrication is not required.
- Any other servicing should be performed by an authorized service representative.
- *Any repair or maintenance required for this product other than normal care and cleaning, should be performed by our Factory or Joicey Food Service in Ontario, Canada.*

WARRANTY

Cadco warrants that this Range Insert be **free from defects** in material and workmanship for a period of one year from date of purchase. (Warranty provides repair of unit.) A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

Please note: This appliance is a carry-in service item; customer is responsible for removing the range from the cart, packaging the range securely and returning it to Cadco for service, along with a copy of your original purchase receipt, a description of the problem, and your name, shipping address and phone number. Ship to: Cadco, Ltd., Attn: REPAIR, 145 Colebrook River Road, Winsted, CT 06098. If shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to us.

Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.

Warranty is applicable only in USA.

We recommend that you record the following information for warranty purposes:

Purchase

Date: _____ **Dealer:** _____

To expedite all warranty claims please keep your dated sales receipt from place of purchase.

Cadco, Ltd. 145 Colebrook River Road, Winsted, CT 06098 (860) 738-2500 ● Fax (860) 738-9772
 Website: www.cadco-ltd.com E-mail: info@cadco-ltd.com

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