



COOK'S[®] COMPANION

SMOKELESS INDUCTION COOKER WITH CERAMIC GRILL PAN AND FILTERS



INSTRUCTIONS MODEL CC14SLG

CONGRATULATIONS

Congratulations on buying the Cook's Companion Smokeless Induction Cooker with Ceramic Grill Pan and Filters. The smokeless system has two fans to filter smoke and odors while grilling indoors. The Cook's Companion induction cooker makes cooking quick and convenient. The Cook's Companion induction cooker is a breeze to clean compared to regular stovetop cooking. There are sixteen default temperatures to choose from 125°F, 150°F, 175°F, 200°F, 225°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F, 475°F, 500°F. Enjoy!

WHAT'S INCLUDED



INDUCTION COOKER & GLASS LID



14" CERAMIC GRILL PAN

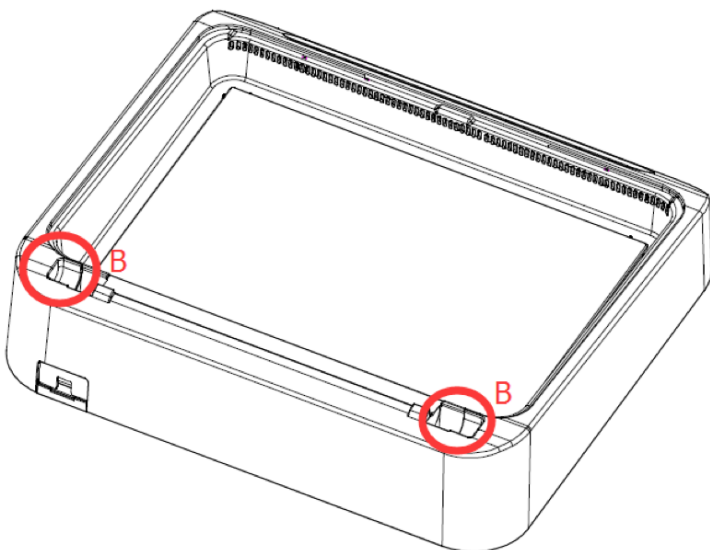
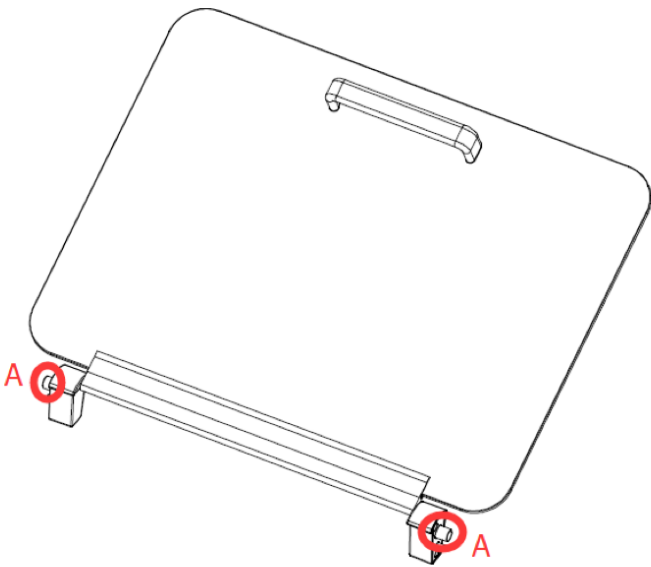
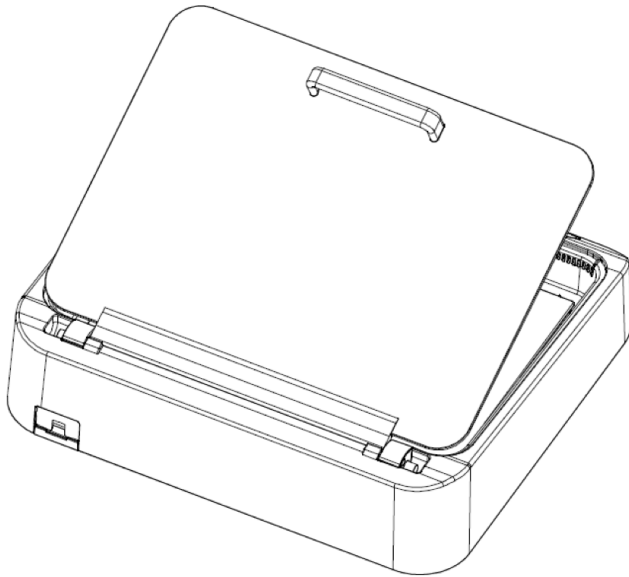


INSTRUCTION MANUAL



MAGNET (See page 10 on how to test your cookware for induction)

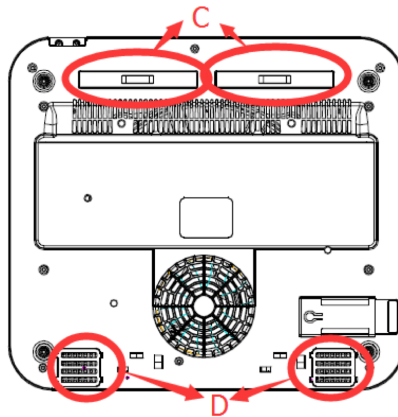
LID CLEANING



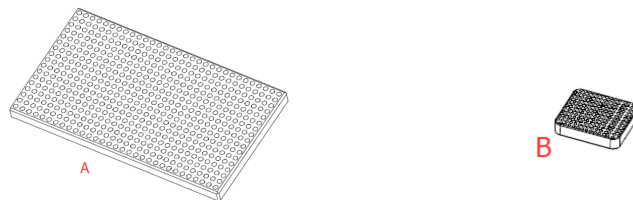
- The glass lid can be removed for cleaning after using the induction cooker.
- To remove the glass lid, gently push part A toward the center and lift up from part B. Hand washing is suggested, let completely dry before placing back into the induction cooker.
- To assemble the glass lid, press part A down into the grooves of part B. Lift the lid by the handle to ensure the glass lid is secure.

FILTER CLEANING

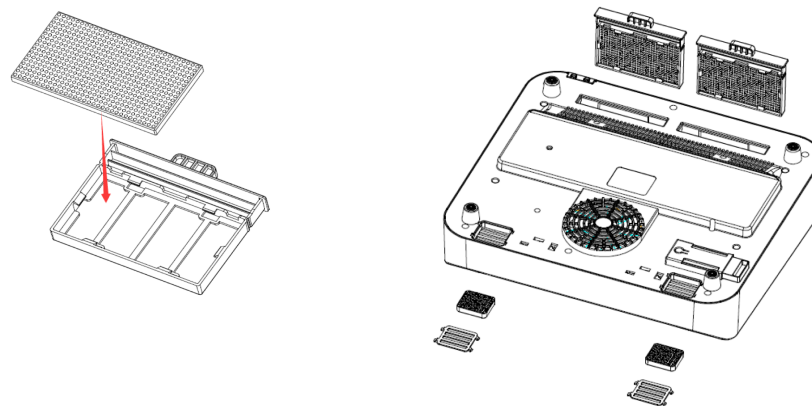
1. Turn the unit over, remove part C and part D.



2. Take out filter A and B, hold them under running water as long as necessary to clean the filter. Let air dry before putting back into the unit.



3. Insert a filter A into part C and filter B into part D.



4. Put the cover back on part C and part D and turn the unit back over for use.

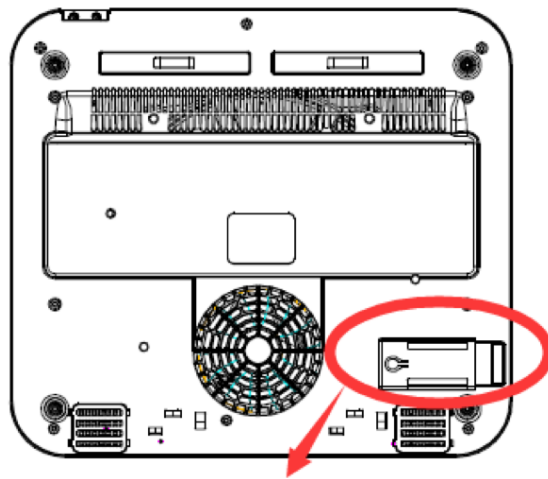
TIPS

***THE FILTERS ARE ALREADY ASSEMBLED IN THE INDUCTION COOKER. NEW FILTERS ARE SOLD SEPARATELY.**

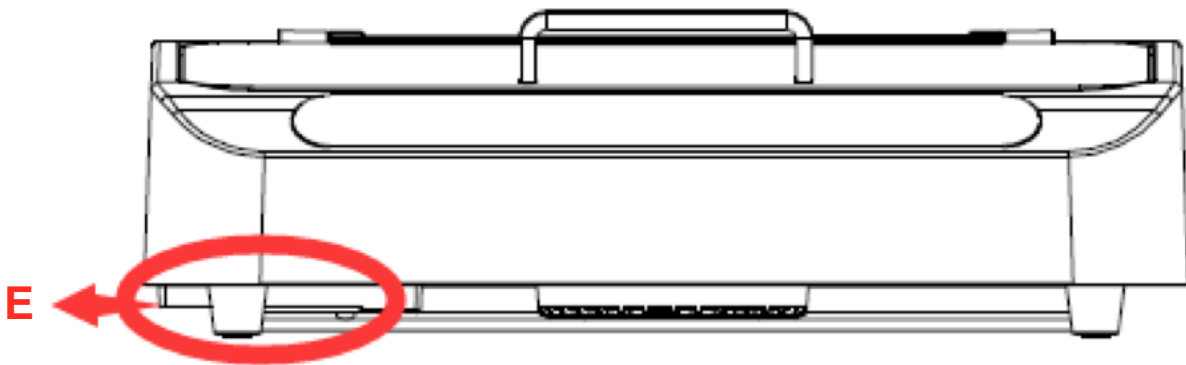
- It is recommended to change the filters every 6 months.

WATER COLLECTION TRAY

The tray should be emptied out after every use. To remove the water collection tray slide part E out of the induction cooker. Pour the water out, hand wash and let it dry, then place back into the induction cooker.



Water Collection Tray



IMPORTANT SAFEGAURDS

- When using electrical appliances, basic safety precautions should be followed as follows:
- Read all instructions.
- Do not use for anything other than intended use.
- Do not place the unit on or near gas or another hot environment to avoid damages.
- Extreme caution must be used when moving unit as it can contain hot liquids.
- Do not use near open flame or cooktop, use only in well ventilated areas.
- When handling cookware on the induction cooker, it is recommended to always use pot holders (not provided).
- During use the grill handles will become extremely hot, it is recommended to always use pot holders (not provided).
- Do not let the unit sit without food on the grill pan for an extended amount of time to avoid damage to the grill pan.
- Place the unit on a level surface away from walls and do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not immerse the unit in liquid or allow liquid in contact with electrical parts.
- Do not touch the plate while the unit is working to avoid being burned.
- Do not let children operate unit to avoid being burned. Unit is extremely hot while in use.
- Do not use unit if cooktop is broken, call warranty line for help.
- Do not place paper, cloth or other articles under the bottom of the pan to avoid fire.
- Do not operate unit with any empty pot/pan.
- Do not place the unit on cloth or carpet to avoid blocking air vent.

- Do not touch the control panel with any sharp instruments.
- Continuous use over an hour period is not recommended.
- Do not block air vent with anything during cooking.
- Unplug unit from outlet before cleaning and allow to cool before cleaning, clean after every use.
- Do not touch the Induction Cooker cooking surface during or after use as it will be extremely hot.
- Do not place removable grill pan on a non heat proof surface, use a trivet or place on a heat proof surface.
- Do not use unit with an extension cord, always plug into a wall outlet.
- To prevent against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Do not use unit if the cord is damaged, call the warranty line for help.
- Do not use outdoors.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Always attach plug to appliance first then plug cord into the wall outlet. To disconnect, turn any to control to “off”, then remove plug from wall outlet.
- If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- **SAVE THESE INSTRUCTIONS.**

PARTS IDENTIFICATION



- 1. GLASS LID
- 2. 14" CERAMIC GRILL PAN
- 3. CONTROL PANEL
- 4. INDUCTION COOKER
- 5. POWER CORD

CONTROL PANEL



ON/OFF

Press the ON/OFF button to turn the unit on; the default temperature is 350°F and the default cookware is appointed grill pan or griddle pan. Press ON/OFF again to shut off the unit. The fan will remain on for one minute after it is turned off for cooling.

KEEP WARM

After the unit is on, press the KEEP WARM button for the unit to go into the KEEP WARM mode, the default temperature for this function is 150°F. To cancel KEEP WARM mode press the OFF button, the fan will remain on for one minute after it is turned off for cooling.

SEAR

After the unit is on, press SEAR button. This sets the induction cooker to 500°F.

FAN

After the unit is on, press FAN button to start the smokeless system. This will filter smoke and odor that happens while grilling. Press FAN again to shut off the smokeless system.

POT/PAN

It is recommended to use this function when using a different size induction pot/pan other than the included grill pan or accessory griddle pan. Please remove the grill or griddle pan and place an induction pot/pan on the unit. Press the ON/OFF button to turn the unit on then press the POT/PAN button to start the cooking process. It is not recommended to use this function when using the grill pan or accessory griddle pan.

OPERATING INSTRUCTIONS

NOTE: The induction cooker should be preheated before use and will reach desired temperature quickly.

- The induction cooker can be used with an induction pot/pan. Please remove the grill pan if using your own induction pot/pan.
 - Note: To test if your pot/pan is induction compatible place a magnet (included with induction cooker unit) on the bottom of the pan. If the magnet adheres to the bottom of the pan it is induction compatible.
- Place induction pot/pan or 14” grill pan (included with unit) on the unit **before** pressing ON/OFF button.
 - Note: If there is not an induction pot/pan on the unit an E1 error code will appear.
- Plug unit into a two pronged wall socket. A beep will be heard.
- Press ON/OFF to turn on the unit, the default temperature of 350°F will appear on the screen. To adjust the temperature press “-” or “+” until the desired temperature is reached. There are sixteen preset cooking temperatures (see page 2 for temperatures).
- To turn the unit off, press ON/OFF. Note: The fan will continue to cool down for one minute.

CLEANING GUIDE

DO NOT immerse the induction cooker into water. To clean the unit wipe with a damp cloth. The grill pan and glass lid should be hand washed. Do not use abrasive sponges or liquids when cleaning the induction cooker and grill pan. Do not soak the grill pan for a long period of time as this will cause damage to the ceramic coating.

TROUBLESHOOTING TIPS

If the unit display an error message, below are solutions for the messages displayed.

CODE	CAUSE	SOLUTION
E0	Inner circuit issue	Appliance will auto shut down and will power back on in 60 seconds. If it is not resolved call customer care at 312-526-3760.
E1	No cookware on cooktop or non-compatible induction cookware	Place induction cooker approved cookware on unit. To test if your pot/pan is induction cooker compatible place a magnet (included with induction cooker unit) on the bottom of the pan. If the magnet adheres to the bottom of the pan it is induction cooker compatible.
E2	Unit has overheated.	Unplug unit and let it cool for 10-30 minutes before plugging back in.
E3	Over Voltage	Unplug unit and plug back into the same plug. If the unit doesn't work, use a different plug on a different circuit.
E4	Under Voltage	Unplug unit and plug back into the same plug. If the unit doesn't work, use a different plug on a different circuit.
E5, E6, E7	Internal Circuit Malfunction	Unplug machine and call customer care at 312-526-3760.

LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10am-6pm CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

MODEL CC14SLG

