



## WARRANTY

**Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [ovente.com/register](https://ovente.com/register)**

**WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.**

### **LIMITED ONE (1) YEAR WARRANTY**

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use or accidents.

### **LIMITATIONS**

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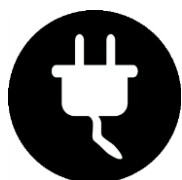
## Cool Touch Portable Ceramic Induction Cooktop Burner, Double BG62 Series



Before using please read the instruction manual and keep it for future use.



Symptoms	Check points	Remedy
No operation during the heating being in use.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or dirt has accumulated?	Remove the stuff clogging the air intake/exhaust vent. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.
Error codes occur.	<b>E0</b> Internal circuit error <b>E1</b> Without cookware or Incompatible cookware used <b>E2</b> Internal overheat <b>E3</b> Over-voltage <b>E4</b> Under-Voltage <b>E5</b> Top plate sensor open/short circuit <b>E6</b> IGBT sensor open circuit/short circuit <b>E7</b> Top plate overheat	When showing error signal E1, E2 and E7, please check whether the cookware is not suitable, or switch on the appliance again after it is cooled down naturally. When showing E0, E3-E6, contact Service Center for checking and repairing.



## ELECTRICAL REQUIREMENTS

**Model:** BG62

**Voltage:** 120V

**Power:** 1800W

**Hertz:** 60Hz



## COOKTOP MAINTENANCE

- Unplug from the wall outlet.
- Clean the Induction Cooktop and the Control Panel with a damp cloth.
- Do not use a brush or abrasive cleaners as this may damage the cooktop.
- Do not immerse the unit in water or any other liquid.
- Dry with a soft cloth.
- Clean the unit after each use.

## COOKTOP TROUBLESHOOT

Symptoms	Check points	Remedy
After connecting the power and pressing the "power" key, the appliance has no response.	Is the electricity in suspension?	Use after resuming the electricity.
	Is the fuse broken down?	Check the root causes carefully. If the problem cannot be fixed, please contact Service Center for checking and repairing.
	Is the plug connected firmly?	
Heating being interrupted in normal use and a "Beep" will be heard.	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction cooker.
	Is the cookware not considerably placed form the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continually being removed?	Place a cookware inside the heating zone.

**Ovente** introduces **Induction Technology** in the cooktop burner industry which provides the best cooktop performance with the use of electromagnetic induction to cook food. Through this technology, the burner can instantly heat up and transform cooking pans into cookers – it generates heat energy from inside out. For this method to work properly, as with any other induction cooktop burner, adequate cookware must be used such as stainless steel with a magnetic base, cast iron cookware or pans.

- Double burner -- Equipped with 120V, 1800 Watts of power which instantly heats up and cooks food quickly, safely and is energy efficient
- Powered by Induction Technology which uses electromagnetics to transform cooking pans into cookers - it generates heat energy from the inside out; for this item to work or any other induction cooktops, the right cookware must be used. Works best on stainless steel with a magnetic base, cast iron cookware or pans
- E1 code: The item has a built-in cookware detector that immediately activates once the sensor is not capturing an induction compatible cookware; a good test would be to use a magnet and if it sticks at the bottom of the cookware or pan then it should work with the cooktop
- Built in features: Uses Touch technology that enables switching from the 8 Variable temperature levels (140-465°F), timer levels (1 minute to 3 hours), and safety lock option, auto-off timer
- LED digital display control panel, the burner is made up of high quality ceramic glass top surface

You can use it as a stylish, elegant centerpiece on the table, for outdoor parties and in the kitchen as an extra cooking zone.

### **Temperature Level**

*Min: 140 °F | Max: 465 °F*

140 °F (300 Watts)

195 °F (500 Watts)

250 °F (700 Watts)

300 °F (1000 Watts)

355 °F (1200 Watts)

400 °F (1400 Watts)

430 °F (1600 Watts)

465 °F (1800 Watts)

### **Timer Level**

*Min: 1 minute | Max: 3 hours*

Arrow Down: Adjusts the timer in hours increments of 1

Arrow Up: Adjusts the timer in minutes increments of 1



## IMPORTANT SAFEGUARDS

*When using your induction cooktop, basic safety precautions should always be followed, including the following:*

- Read all instructions carefully before using the mirror.
- Do not touch hot surfaces. Use handles or knobs.
- Do not cut or pull the cable.
- To protect against electrical hazards, do not immerse cord, plugs, or the cooktop water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the cooktop by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Unplug from the outlet when not in use and before cleaning. Allow the cooktop to cool before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact your service provider immediately.
- The use of accessories or attachments not recommended by Ovente may cause hazards.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- A fire may occur if surface is covered or touching flammable material such as curtains, draperies, walls and the like when in operation.
- Always disconnect cooktop from outlet when not in use. To disconnect, turn the control to 'OFF', then remove plug from wall outlet.
- Do not use your induction cooktop for other than its intended use.
- Do not place on or near a hot gas or electric burner, or in a heated oven.



## TIPS AND HINTS FOR INDUCTION COOKTOP

- This Induction Cooktop will only operate with suitable cookware. The most common types are cast iron, enameled and stainless steel. The Induction Cooktop will not operate when using aluminum, ceramic, copper, glass or pyrex or cookware that has a concave bottom.

**NOTE:** Cookware should have a diameter no less than 4.75in or more than 8in in order to work correctly. If the cookware is larger than the circular cookware placement guides indicated on the Induction Cooktop, the area outside these guides will not work causing an inconsistent heating pattern.

- If the induction cooker has been turned on without a compatible pot in place the unit will beep for approximately 30 seconds, error code E1 will be appear in the Display Window and the unit will shut off automatically.
- The unit will automatically turn off is the voltage rises over 150V or drops to less than 80V.
- When the unit is off, the fan may continue running until the temperature of the Induction cooktop is below 120°F.

## INDUCTION COOKTOP FAQs

### Induction Cooktop Advantages

Equipped with 120V, 1800 Watts of power which instantly heats up and cooks food quickly, safely and is energy efficient than gas stoves and heat up to temperature nearly twice as fast as electric cooking.

### Type of Cook wares

Before usage, it is high recommended to test cookware with a magnet. If the cookware sticks at the bottom of the cookware or pan then it should work with the cooktop.

Cookware made from cast iron, iron, enameled steel or iron, or magnetic stainless steel work very well.

### E1 Error

The item has a built-in cookware detector that immediately activates once the sensor is not capturing an induction compatible cookware.

Make sure you are using a compatible cookware within the cooking range (4.75 – 8 inches in diameter).



Once you have selected the desired shut off time, the screen will blink 5 times to confirm your selection.

When the programmed time has elapsed the induction cooker will beep once and shut off automatically.

**NOTE:** If at any time during the cooking cycle you would like to cancel the 'programmed time' simply press on the Timer Button. The unit will beep and the Display Window will blink. Use the + and – Buttons to return the time to 00:00. The screen will blink 5 times. The Timer Indicator Light will go off confirming the Timer is no longer active.

### **"Control Panel Lock" Function**

This button allows you to set the desired temperature and then lock the control panel to avoid changing the setting by mistake.

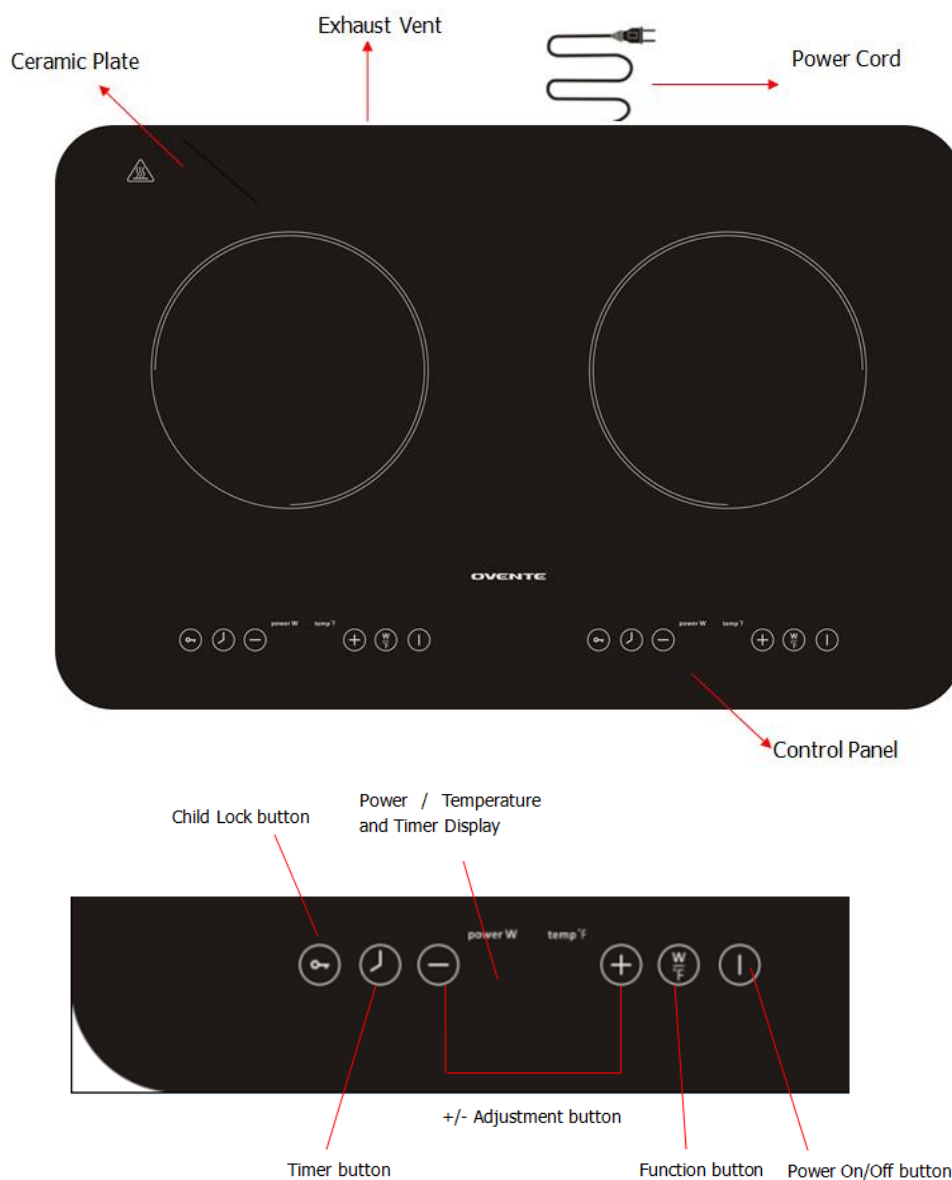
To use this function press lock button, the induction cooker will be in the Control Panel Lock mode. The cooktop will not respond to any temperature, power or timer changes.

When the Control Panel Lock is activated, the only button that will function is the On/Off Button.

To turn the Control Panel Lock off, press and hold the lock button for 3 seconds or press the On/Off button to cancel the lock setting.

- Never heat empty cookware. This will cause the unit to overheat, damage the cookware and/or cause the unit to shut off.
- Extreme caution must be used when moving an appliance containing hot liquids. Do not overfill cookware used on the appliance to avoid spilling when contents are boiling.
- People with pacemakers or similar medical devices should use care when standing near the induction cooktop while it is powered on. The electromagnetic field may affect pacemakers or similar devices. Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information regarding the possible effects of electromagnetic fields emitted by induction cookers.

## INDUCTION COOKTOP PARTS





## USING THE COOKTOP

1. Place the induction cooker on a dry level surface.
2. Add food to the cookware.
3. Place the cookware within the circular guide indicated on the Induction Cooktop.  
**NOTE:** Ensure that the bottom of the cookware is clean as dirt may cause the bottom to stick to the Induction Cooktop.
4. Plug into a 120 volt outlet. The unit will beep and the Indicator Light above the On/Off Button will flash.
5. Press the On/Off Button to turn the unit ON. The red indicator light above the On/Off Button will remain illuminated.
6. Choose the desired function by pressing the temperature or Power Selector Button.
7. Press the + or - buttons to adjust the temperature or power accordingly.
8. Press the On/Off button to turn the unit off when finished cooking.

**NOTE:** If the cookware is removed from the induction cooktop at any time during the cooking cycle, the unit will beep continually for 30 seconds, error code E1 will appear in the Display Window and the unit will shut off automatically. In order to re-activate the unit, place cookware back on the cooktop and follow steps 5 through 8.

**NOTE:** Before usage, it is high recommended to test cookware with a magnet. If the cookware sticks at the bottom of the cookware or pan then it should work with the cooktop.

### POWER Function



While using this function, the temperature of the food is not being regulated, only the power being used is set. Use the Power Function if a specific temperature is not required, to bring water to a quick boil or for quick browning/frying and sautéing.

Press the On/Off Button to turn the unit ON, then press the Temperature/Power Selector Button once. The power indicator lights right to the Display Window will illuminate and the default Power 900W will appear in the Display Window.

To adjust the power level, press the +/- Buttons to select from the following 8 settings:

**100W, 300W, 500W, 700W, 900W, 1100W, 1300W and 1800W**

When operating both burner at the same time:

1. If both cooktop max power is more than 1800W, the power on each cooktop will be adjusted (For example, if left side power is 1800W, right side power will be 0; and If left side power is 1300W, right side power will be 500W).
2. If both cooktop max power is less than 1800W, the power on each burner will not be adjusted(For example, if left side power is 700W, and you are setting the right burner power 700W, the left side power won't be adjusted).

## TEMPERATURE Function



Press the On/Off Button to turn the unit on, then press the Temperature/Power Selector Button twice for °F. The temperature Indicator Light right to the Display Window will illuminate and the default Temperature 355°F which will appear in the Display Window.

To adjust the temperature, press the +/- Buttons to select from the following 8 settings: 140°F, 195°F, 250°F, 300°F, 355°F, 400°F, 430°F, 465°F.

## TIMER Function

### Auto-Off Timer

The Timer allows you to program the induction cooker to turn off after a certain time. Once you have chosen the desired cooking function (POWER or TEMPERATURE), press the Timer Button. The Timer Indicator Light will illuminate and the default time that will appear on the display screen is 00:30. Press the +/- buttons to adjust the cooking time from 1 minute up to 3 hours in increments of one minute.

**NOTE:** The + Button will adjust the minutes and the – Button will adjust the hours.

**NOTE:** In order to set the timer between 1 minute to 29 minutes, push the + button until the timer reaches 59 minutes; it will then restart at 1 minute