

SIMPLY CONSERVE®

PORTABLE

INDUCTION COOKTOP

SINGLE BURNER

Model: **SC-SZ-CT-S1800-BK-US-R1**



**Please read this user guide carefully
before using your induction cooktop!**

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SAFETY PRECAUTIONS

To avoid injury or accidents, please follow all safety precautions.



WARNING

Do not wash electrical appliances with water. This may damage electrical components.

If the glass panel is cracked, immediately disconnect power to prevent electric shock.

Do not place metallic objects such as knives, forks, or spoons on the cooktop surface.

Do not operate the appliance with a damaged power cord.

Use the cooktop only on a level surface.

Do not heat empty cookware. Be sure that a pan or pot are on top of the cooktop when the appliance is turned on.

Do not allow the cord to hang over the edge of a counter or touch hot surfaces.

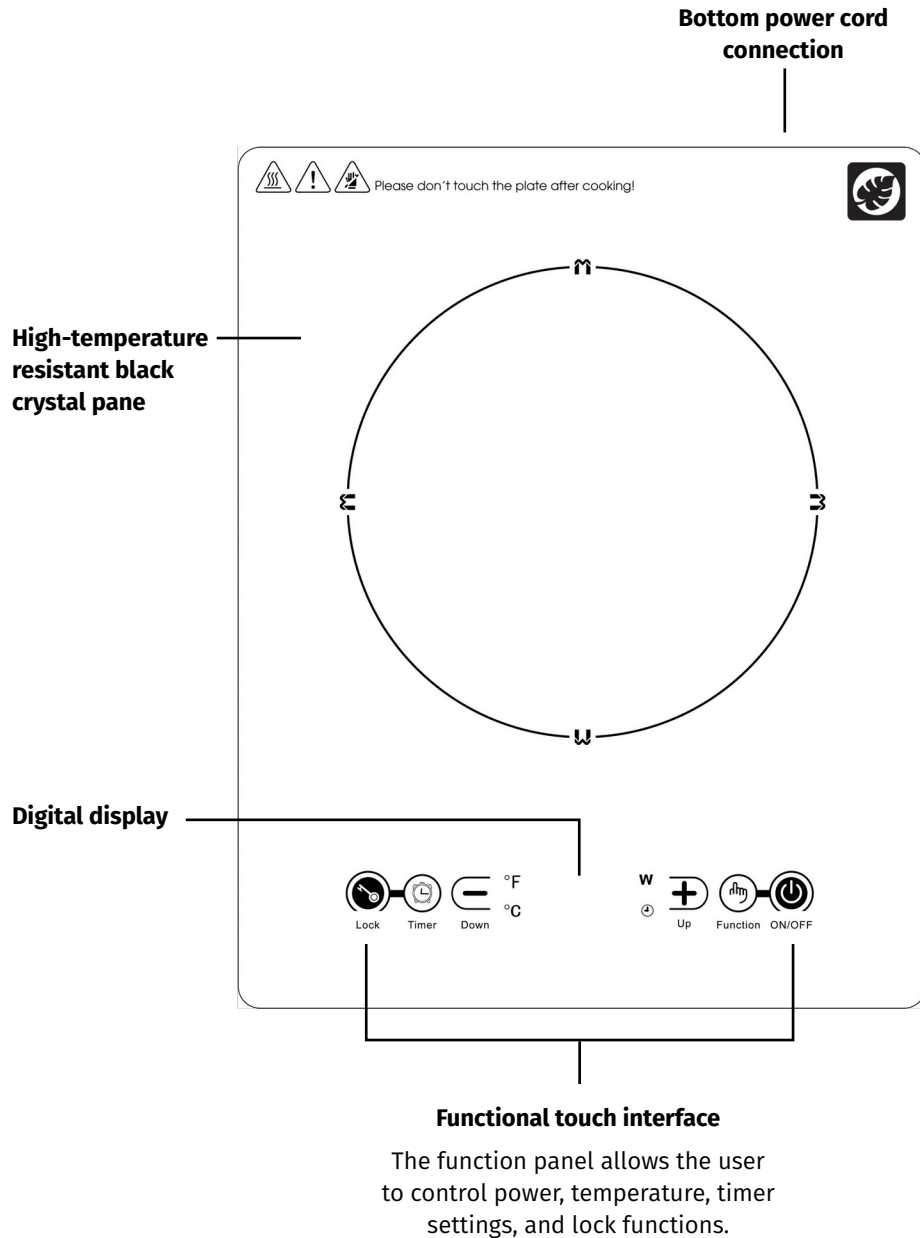
Do not operate the appliance near water or in damp environments.

Keep children and individuals with disabilities away from the appliance during operation.

Always unplug the unit when not in use or before cleaning.

PRODUCT OVERVIEW

The induction cooktop features:



HOW INDUCTION COOKING WORKS

Induction cooking uses electromagnetic energy to heat cookware directly.

Unlike conventional cooktops, the surface does not generate heat itself. Instead, energy transfers directly into compatible cookware placed on the surface. When cookware is removed, heating stops immediately and the surface cools quickly.



SELECTING COOKWARE

Use only induction-compatible cookware.

Recommended materials include:

- ✔ Magnetic stainless steel
- ✔ Enamel-coated steel
- ✔ Cast iron

The following materials typically do not work:

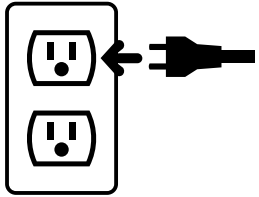
- ✘ Copper
- ✘ Aluminum
- ✘ Glass



NOTE: COOKWARE COMPATABILITY

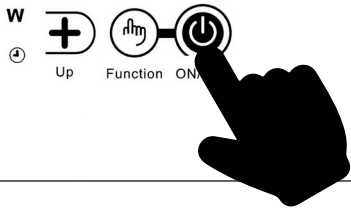
A simple way to test cookware compatibility is with a magnet. One is included with this unit. If the included magnet sticks to the cookware, it should work with the induction cooktop.

USAGE



1 Connect Power
 Plug the induction cooktop into a **120V AC, 60 Hz outlet.**

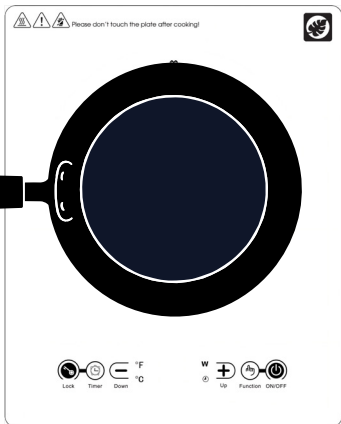
2 Power On
 Press the **ON/OFF** button.



A buzzer will sound once and the display will indicate that the unit is powered on.

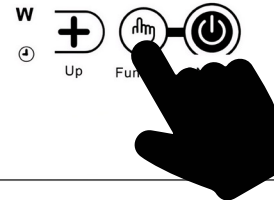
3 Place Cookware on the Cooktop
 Place **induction-compatible cookware** in the center of the heating zone.

If no cookware or incompatible cookware is detected, the display will show error code **"E0."**



USAGE (continued)

4 Select Cooking Function
 Press the **Function** button to cycle through available modes:



°F Temperature Mode
 Default temperature: **518°F**

°C Temperature Mode
 Default temperature: **270°C**

Power Mode (W)
 Default power level: **1800 W**

5 Adjust Settings
 Use the **+ / -** buttons to increase or decrease temperature or power levels.



CONTROL PANEL FUNCTIONS



Timer Function

- Press the **Timer** button while the cooktop is operating.
- The default timer setting is **10 minutes**.
- Use the **+ / - buttons** to adjust the time.
- Timer range: **1 minute to 2 hours 59 minutes**.
- Press and hold the adjustment buttons to change time more quickly.



Lock Function

The cooktop includes a **child lock feature**.

To activate:

1. Press and hold the **Lock** button for **2 seconds**.
2. The display will show **“Lock”**, indicating the controls are locked.

To deactivate:

Press and hold the **Lock** button again for **2 seconds**.

Cooling Fan

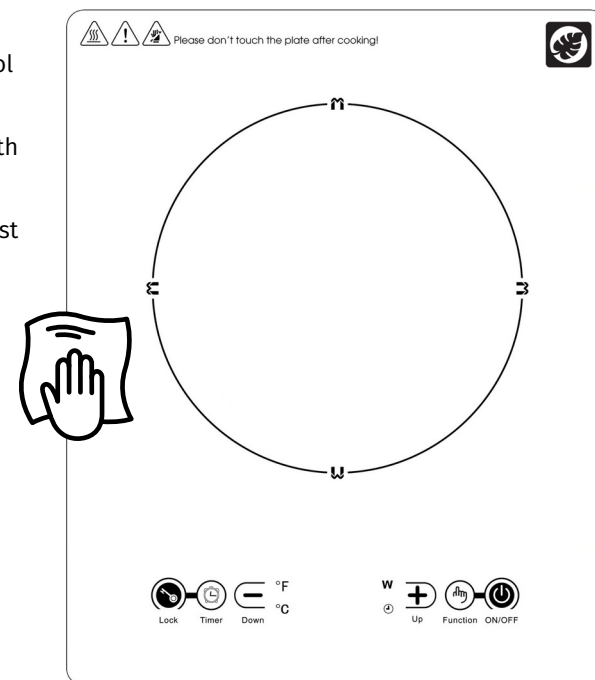
After the cooktop is turned off, the internal cooling fan may continue running for a short period. This is normal and helps protect internal components from overheating.

Important Usage Notes

- The cooktop surface may remain **hot after cooking**, even though heating has stopped.
- Do not operate the cooktop with **empty cookware**.
- Ensure cookware is placed in the center of **the heating zone** for best performance.
- Maintain **clear airflow around the cooktop vents** to prevent overheating.

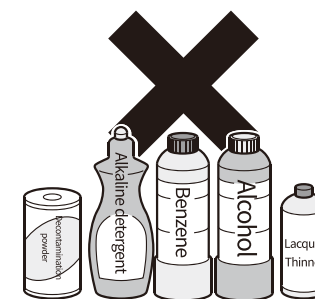
MAINTENANCE

- Always **unplug** and allow the cooktop surface to cool before cleaning.
- Clean the glass surface with a soft cloth or sponge.
- Keep air intake and exhaust vents clear of dust and debris.



WARNING

DO NOT use any kind of chemicals or abrasives to clean the cooktop.



TROUBLESHOOTING

ERROR CODE	CAUSE	ACTION
E0	No cookware or incompatible cookware	Use induction-compatible cookware
E1	Low voltage	Check power supply
E2	High voltage	Check electrical connection
E3	Cooktop overheating	Allow unit to cool
E4	Sensor circuit issue	Contact service
E5	IGBT overheating	Allow unit to cool
E6	Sensor short circuit	Contact service
E8	Internal circuit error	Contact service

Common problems such as beeping or no heating are often caused by incompatible cookware or blocked ventilation.

PROBLEM	POSSIBLE CAUSE	SOLUTION
After connecting power and pressing the Power button, the appliance does not respond	Power outage	Wait until electricity is restored
	Plug not connected firmly	Check that the power plug is fully inserted
	Blown fuse or circuit issue	Inspect electrical circuit and replace fuse if needed
Cooktop emits a beeping sound	No cookware or incompatible cookware	Use induction-compatible cookware
	Cookware not centered on heating zone	Place cookware in the center of the heating area
	Cookware diameter too small	Use cookware with a diameter larger than 5 inches
Heating stops during cooking	Cookware empty or overheated	Ensure cookware contains food or liquid and is not overheated
	Air intake or exhaust vent blocked	Remove debris and allow cooktop to cool before restarting
	Cooktop running longer than 2 hours without adjustment	Reset cooking mode or use the timer function

WARRANTY AND SERVICE



AM Conservation warrants that this product is free from defects in material and workmanship for a period of 1 year from the date of the first purchase or the original distribution of the product under an energy conservation program, subject to the proper installation and/or use of the product. For full standard limited product warranty, please visit amconservation.com/warranties.

If you need information or have any questions, please contact our customer service center at customercare@amconservation.com.

ORDERING PARTS OR ACCESSORIES

To order machine parts or accessories, please contact our customer service center at customercare@amconservation.com.

OTHER INFORMATION



Recycling

When discarding electronic products, do not dispose of them with regular household waste. Follow local regulations for recycling electronic equipment.