

# DIGITAL INDUCTION COOKTOP



## INSTRUCTION MANUAL

MODEL: EIND57(A~Z)

# THANK YOU

for your purchase!

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TIPS, HACKS, & INSPIRATIONS!



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## LET'S GET COOKING!



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# IMPORTANT SAFEGUARDS

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The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any electrical appliance by following all instructions and important safeguards.

## READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

**WARNING:** When using electrical appliances, basic safety precautions should always be followed as below:

1. Immediately switch off the induction cooker if any cracks appear on the cooktop panel.
2. Do not place the unit near gas flames, heat sources, or in hot environments, as this may cause damage or malfunction.
3. To reduce the risk of electrical hazards, connect the appliance to a dedicated outlet rated at no less than 13A.
4. Place the unit on a dry, flat, stable & level surface. Maintain a clearance of at least 4 inches from walls and surrounding objects.
5. Do not immerse the appliance or power cord in water or any other liquid. Use care and prevent liquids from entering the unit to avoid electrical shock. Always unplug the unit before cleaning.
6. Keep ventilation openings clear at all times. Do not cover or obstruct the air vents during operation.
7. Remove lids from canned food before heating to prevent accidents.
8. If the appliance does not operate after basic troubleshooting, contact an authorized service center immediately. Do not attempt to disassemble or repair the unit yourself.
9. If the power cord is damaged, discontinue use and contact the manufacturer. Do Not attempt to repair or replace as this appliance does not have user replaceable parts.
10. Heated metal surfaces may cause burns or hazards. Avoid contact with heated metal parts.
11. Do not place metal objects or nonmetal pads within 4 inches of the cooktop.
12. Do not operate the unit with an empty pot, as this may cause malfunction or pose a safety risk.
13. Clean the appliance regularly to prevent dust or debris from entering the fan, which may affect performance.
14. Do not touch the cooktop while the unit is operating, as the surface becomes hot and may cause burns.
15. Do not allow children to operate the appliance unsupervised.
16. Individuals with pacemakers should consult a physician before using this appliance to ensure safety.
17. Never operate the unit on top of a gas stove or any other heat source.
18. Do not place paper, cloth, or other flammable materials under the cookware during use, as this may cause fire.
19. Do not place the appliance on fabric, carpet, or similar surfaces that may block ventilation openings.
20. Avoid striking the cooktop. If the glass panel is cracked, switch off and unplug the unit immediately, then contact an authorized service center.
21. Do not touch the control panel with sharp objects.
22. Do not place metal items on the appliance while it is in operation.

## SHORT CORD PURPOSE

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*Note: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.*

**Longer power-supply cords or extension cords may be used if care is exercised in their use.**

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the counter top or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

## POLARIZED PLUG

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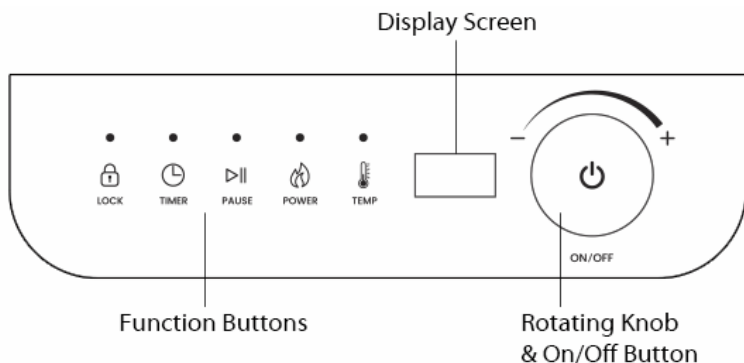
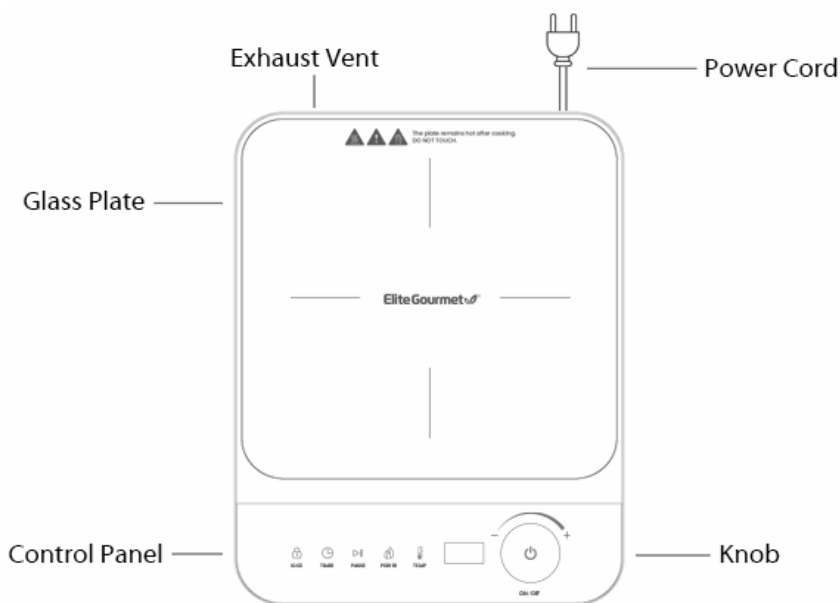
If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug.

If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

**SAVE THESE INSTRUCTIONS.  
THIS PRODUCT IS FOR  
HOUSEHOLD USE ONLY.**

# PARTS IDENTIFICATION



## BEFORE FIRST USE

1. Unpack contents. Remove any packaging material such as plastic, cardboard, or Styrofoam and recycle or discard of properly.
2. Use a soft damp cloth to clean the exterior of base and the glass plate.  
**CAUTION: NEVER immerse the induction cooker in water or any other liquid!**

# HOW TO USE

## Turning the Appliance On

1. Place induction compatible cookware on the cooking plate.
2. Insert the power plug into a wall socket. A beep will sound and all indicators will briefly flash once.
3. Press the [ON/OFF] button once to turn on the appliance. The display will show [---], indicating the cooker is ready for use.

## Turning the Appliance Off

1. After cooking, press the [ON/OFF] button to turn off the appliance.

## Power Function

1. Press the [POWER] button once. The [POWER] indicator will light up, and the display will show [P08], the default power level.
2. Adjust the power level by turning the control knob left or right.
3. There are 10 power levels available.

## Temperature Function

1. Press the [TEMP] button once. The [TEMP] indicator will light up, and the display will show [375], the default temperature setting (375°F).
2. Adjust the temperature by turning the control knob left or right.
3. There are 10 temperature settings available:  
140°F, 175°F, 210°F, 250°F, 300°F, 350°F, 375°F, 400°F, 430°F, 465°F.

## Timer Function

The timer allows you to set a cooking duration when using a specific cooking mode.

1. Press the [TIMER] button. The display will flash and show [0.00].
2. Turn the control knob:
  - Left: set hours (1–3 hours).
  - Right: set minutes (1–59 minutes).
  - The maximum timer range is 0 minutes to 3 hours.
3. Press the [TIMER] button again to confirm, or wait until the display stops flashing to save the setting automatically.
4. To cancel the timer:
  - Hold the [TIMER] button to return to normal operation.
  - Press the [ON/OFF] button to switch off the appliance.

## Pause Function

1. Press the [PAUSE] button once to temporarily stop operation. The display will show [PAU].
2. While paused, power, temperature, and time adjustments cannot be made.
3. Press the [PAUSE] button again to resume cooking.



## CAUTION:

- NEVER touch the glass plate while the induction cooker is in operation or immediately after operation. Doing so may lead to serious personal injury. Allow to cool completely as the cooking surface will remain hot.

- Turning the appliance On without a cooking vessel placed on the cooktop will damage the product.

- Residual heat will remain after turning the induction cooker off. This can be used to keep some foods warm for a short period of time.

# HOW TO USE (cont.)

## Lock Function (Child Safety Lock)

1. To activate the child lock, press and hold the [LOCK] button.
2. When activated, all functions will be locked except the [ON/OFF] button.
3. To unlock, press and hold the [Lock] button for 3 seconds.

# COOKWARE REQUIREMENTS

## Suitable Materials

1. Use cookware made of steel, cast iron, enameled iron, or stainless steel.
2. Cookware must have a flat bottom with a diameter between 12 cm and 24 cm.

## Additional Guidelines

- Cookware must be specifically suitable for induction cooking.
- If using newly purchased cookware, test it on the induction cooker to ensure proper operation and check for any unusual behavior.
- Self-purchased cookware should have a flat base and, if it includes a lid, the lid should be equipped with a steam vent.

# CLEANING & MAINTENANCE

1. Always unplug the power cord before cleaning the appliance. Do not clean the unit until the surface has completely cooled.
2. Cleaning the glass plate, control panel, and outer shell:
  - For light stains, wipe with a soft, dry cloth.
  - For grease or heavier dirt, use a clean damp cloth with mild neutral detergent.
3. Dust and dirt may accumulate around the air vents while the cooling fan is operating. Clean the vents regularly using a small brush or cotton swab.
4. NEVER immerse the appliance in water or wash it directly under running water, as this may cause damage.
5. Ensure the plug is inserted securely into the socket before use to maintain proper electrical contact.
6. Do not unplug the power cord while the appliance is operating. To extend the life of the unit, press the [ON/OFF] button to switch it off first, then unplug the power cord.
7. After cooking, the cooling fan will continue running for a short period to cool the appliance. It is recommended to unplug the power cord only after the fan has stopped.
8. If the appliance will not be used for an extended period, unplug it and store the power cord properly.

- 6 Questions? We're here to help!  
Visit: [shopelitegourmet.com](http://shopelitegourmet.com) for support on this product.



## NOTE:

Always use cookware that meets induction cookware requirements. Do not attempt to use unsuitable cookware, especially pressure vessels or other non-compatible types.



## NOTE:

Make sure the appliance is shut off, unplugged from the electrical outlet and completely cool before cleaning.



## CAUTION:

NEVER immerse the appliance in water or any other liquid.



# TROUBLESHOOTING

If an error occurs during operation, please refer to the table below before contacting customer service. If the problem continues, unplug the appliance and contact an authorized Service Center with the error code. Do not attempt self-repair.

Symptom	Check Point	Remedy
After connecting the power and pressing the [ON/OFF] button, the appliance does not respond.	Is there a power outage?	Resume operation once power is restored.
	Is the fuse blown?	Inspect carefully. If the problem persists, contact the Service Center.
	Is the plug firmly connected?	Ensure the plug is securely inserted into the socket.
Heating is interrupted during normal use and a “Beep” is heard.	Is incompatible cookware being used, or is no cookware present?	Use cookware suitable for induction cooking.
	Is the cookware not centered on the heating zone?	Place cookware in the center of the heating zone.
	Is the cookware being removed repeatedly during heating?	Keep the cookware within the heating zone.
No operation while heating.	Is the cookware empty or overheated?	Check cookware usage and avoid operating with an empty pot.
	Are the air intake/exhaust vents blocked or clogged with dust?	Remove obstructions and allow the appliance to cool before restarting.
	Has the cooker been operating for over 2 hours without any user input?	Reset cooking mode or use the timer function.
Error codes appear on display.	<b>E0:</b> Internal circuit error	Contact Service Center.
	<b>E1:</b> No cookware or incompatible cookware used	Ensure cookware is suitable for induction cooking.
	<b>E2:</b> Internal overheating	Allow the appliance to cool naturally, then restart.
	<b>E3:</b> Over-voltage	Contact Service Center.
	<b>E4:</b> Under-voltage	Contact Service Center.
	<b>E5:</b> Top plate sensor open/short circuit	Contact Service Center.
	<b>E6:</b> IGBT sensor open/short circuit	Contact Service Center.
	<b>E7:</b> Top plate overheating	Allow the appliance to cool naturally, check cookware compatibility, then restart.

**LIMITED WARRANTY\* ONE (1) YEAR**  
**WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE**

**PLEASE DO NOT RETURN TO STORE OF PURCHASE.**

**If you have any problems with this unit, contact Customer Service for support.**

1. Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
2. Retail stores/merchants selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.
3. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
4. At its sole discretion, Maxi-Matic USA will either repair or replace the product found to be defective during the warranty period.
5. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
6. Consumer's remorse is not an acceptable reason to return a product to our Service Center.
7. This limited warranty covers appliances purchased and used within the 50 U.S. states plus the District of Columbia and does NOT cover normal wear of parts or:
  - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
  - Damages caused in shipping.
  - Damages caused by replacement or resetting of house fuses or circuit breakers.
  - Defects other than manufacturing defects.
  - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
  - Lost or missing parts of the product. Parts will need to be purchased separately.
  - Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
  - Damage from service or repair by unauthorized personnel.
  - Extended warranties purchased via a separate company or reseller.
  - Acts of nature such as fire, floods, hurricanes, tornadoes, etc.

**8. This warranty does not apply to re-manufactured merchandise.**

Maxi-Matic, USA shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty.

\*One Year Limited Warranty valid only in the 50 U.S. states plus the District of Columbia, excluding Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty. For international warranty, please contact the local distributor.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary by state, province, and/or jurisdiction.

\*\*Any instruction or policy included in this manual may be subject to change at any time.

**MAXI-MATIC, USA**

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## **RETURN INSTRUCTIONS**

### **RETURNS:**

- A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.
- B. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic, USA:
1. Carefully pack the item in its original carton or other suitable box with sufficient cushioning to avoid damage in shipping.
  2. Before packing your unit for return, be sure to enclose:
    - a) Your name, full address with zip code, daytime telephone number, and RA#,
    - b) A dated sales receipt or PROOF OF PURCHASE,
    - c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
    - d) Any parts or accessories related to the problem.
  3. Maxi-Matic, USA recommends that you ship the package via UPS ground service for tracking purposes. **We cannot assume responsibility for lost or damaged products returned to us during incoming shipment.** For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
  4. **All return shipping charges must be prepaid by you.**
  5. Once your return has been received by our warehouse, Maxi-Matic, USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
  6. **Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.**

## ELITE CUSTOMER SERVICE CENTER

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Maxi-Matic, USA  
18401 E. Arenth Ave  
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