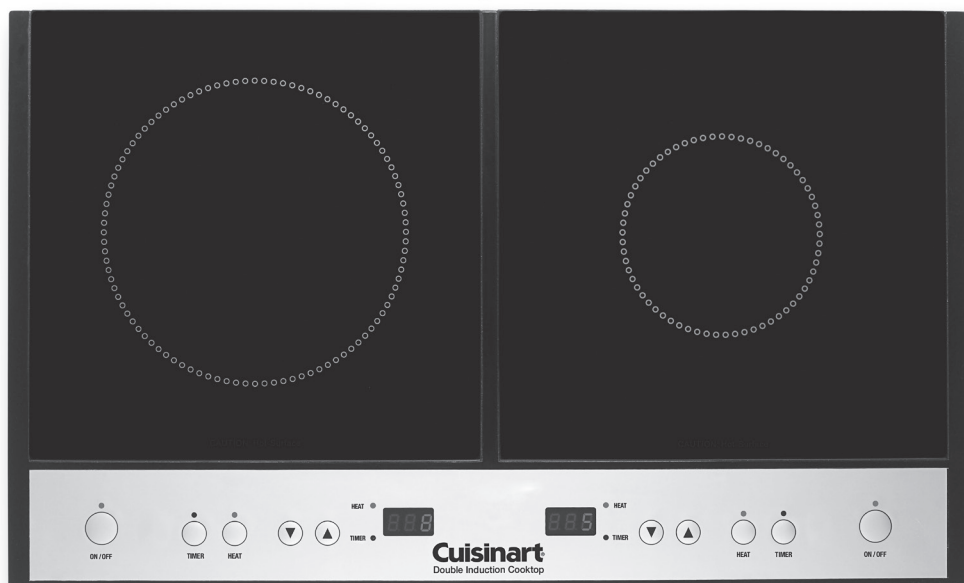


# Cuisinart<sup>®</sup> INSTRUCTION BOOKLET



**Double Induction Cooktop**

**ICT-60 SERIES**

For your safety and continued enjoyment of this product, always read the Instruction Book carefully before using.

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Unplug from outlet when not in use and before cleaning. Allow surface to cool before putting on or taking off parts.
3. Use unit only on a level surface.
4. Use only with induction-compatible cookware.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Dry outside of pan before use.
7. Do not heat empty pan.
8. Don't spill any liquids into vent areas.
9. To protect against electrical shock, do not immerse cord, plugs or housing unit in water or other liquids.
10. This appliance should not be used by or near children or individuals with certain disabilities.
11. Do not leave appliance unattended when it is on.
12. Do not touch hot surfaces. Use handles or knobs.
13. Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock.
14. Clean cooktop with caution. 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.

15. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Call the nearest authorized Cuisinart consumer service center (see separate Warranty) to return for examination, repair or adjustment.
16. A short power-supply cord is supplied to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
17. Extension cords are available and may be used if care is exercised in their use. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
18. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
19. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
20. Do not use outdoors or while standing in a damp area.
21. Do not place on or near a hot gas or electric burner, or in a heated oven.
22. Extreme caution must be used when moving any pot or pan containing hot oil or other hot liquids from this appliance.
23. When using this appliance, provide at least 4–6 inches of air space above and on all sides for air circulation.
24. Do not use this appliance for anything other than its intended use. This appliance is for household use only.
25. To disconnect, turn the unit off, then remove plug from wall outlet.
26. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
27. 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.

28. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foil on the cooktop.
29. Keep items with a magnetic field away from unit. Items such as radios, televisions, automatic banking cards and cassette tapes can affect the unit.

**This device complies with Part 18 of the FCC Rules.**

**This appliance is for 120 volts only and should not be used with a converter.**

## CAUTION

To reduce the risk of electric shock, burns, fire or injury:

1. Always unplug cooktop from the electrical outlet immediately after using.
  2. Do not use while bathing or in a shower.
  3. Do not place or store unit where it can fall or be pulled into a tub or sink.
  4. Do not place or drop into water or other liquids.
  5. Do not reach for unit that has fallen into water.  
**Unplug it immediately.**
  6. Care should be taken so that objects do not fall and liquids are not spilled onto the unit.
- TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER OR BACK. THERE ARE NO USER-SERVICEABLE PARTS INSIDE.
  - TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.

### PACEMAKER WARNING:

Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

## HOW INDUCTION COOKING WORKS

Induction cooking uses electromagnetism to transfer energy into the bottom of your cookware. The surface of the cooktop does not work the same way as conventional cooktops – it sends the energy directly to the cookware. As long as the energy is transferring into the cookware, the cookware will stay hot. Once the energy is stopped, removed or reduced, the cookware begins to cool instantly.

## SELECTING COOKWARE FOR INDUCTION COOKTOPS

### Use only induction-ready cookware

Selecting the proper induction-ready cookware is very important to the efficiency of your induction cooktop. As a general rule, copper, aluminum and glassware will not work on an induction cooktop. Cuisinart highly recommends using magnetic stainless steel, enamel, porcelain on steel, or cast iron. If you are not careful in your selection of cookware for your cooktop, the cookware may not work efficiently or possibly may cause damage to the electronics. As a general rule, if a magnet sticks to the bottom of the cookware, it will work on an induction cooktop. If a magnet does not stick to the cookware, it will not work on an induction cooktop. If you are unsure, it is best to check with your local merchant to make sure you are purchasing compatible cookware.

**Note:** Not for use with pans with diameters smaller than 4.7".

# SAFETY FUNCTIONS AND FEATURES

- Pollution free: no burning, smoke or harmful gases like carbon monoxide, nitrogen dioxide and formaldehyde
- Safe: no flame, no exhaust
- Easy to clean: high-rigidity glass faceplate
- Automatic shutoff: cooktop turns off 30 seconds after pan is removed
- Protection against overheating

## USING YOUR INDUCTION COOKTOP



### 1. Operation

Once the unit is plugged into an electrical outlet, place your induction-ready cookware on the glass top and press ON/OFF to turn on left burner, right burner or both.

**Cookware detection:** Unit will beep and automatically turn off after 30 seconds if cookware is not compatible.

**NOTE:** If the unit is turned on and no cookware is put on the cooking surface, the unit will beep and turn off after 30 seconds.

If you remove the cookware from the cooking surface during the operation mode, the unit will beep and will automatically turn off after 30 seconds.

### 2. Heat Settings

**Left Burner:** Cooktop has eight heat settings, from Low (1) to High (8). To operate the heat control, press the button labeled HEAT (indicator light labeled HEAT will illuminate). To increase heat, press up arrow ▲ to the desired setting. Press down arrow ▼ to lower the setting. The screen will indicate the current setting.

**Right Burner:** Cooktop has five settings, from Low (1) to Medium/Moderate (5). To operate the heat control, press the button labeled HEAT (indicator light labeled HEAT will illuminate). To increase heat, press up arrow ▲ to the desired setting. Press down arrow ▼ to lower the setting. The screen will indicate the current setting.

### 3. Timer Function

To operate the timer for each burner, press that burner's button labeled TIMER (indicator light labeled TIMER will illuminate). Press to set the timer to your desired cooking time. If you press and hold the up ▲ or down arrow ▼, the timer will advance rapidly. The timer can be adjusted to a maximum time of 150 minutes. At the end of the timed cycle, the timer will beep four times.

**NOTE:** Your induction cooktop runs for up to 180 minutes at a time. If it has been cooking for more than 30 minutes and you set a timer for 150 minutes, the cooktop will still turn off after 180 minutes. If you need to cook for more than 180 minutes, simply turn the cooktop on again. When the unit is off, the fan may continue running for a minute or more.

**NOTE:** The cooking surface will be hot after use, and care should be taken when adding on or removing cooking utensils from the cooktop to avoid burns.

## SPECIFICATIONS

Model	Rating Voltage	Power rating	Power range
ICT-60 Series	120V AC/60Hz	1800W	200-600W (right burner) 200-1200W (left burner)

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## WARRANTY

### Limited Three-Year Warranty (U.S. and Canada only)

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® Double Induction Cooktop that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Double Induction Cooktop will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, **[www.cuisinart.com](http://www.cuisinart.com)** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

#### CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

#### HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Double Induction Cooktop should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at **<https://www.cuisinart.com/customer-care/product-return>**. Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative.

Your Cuisinart® Double Induction Cooktop has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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