

## IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.  
If you have any problems with this unit,  
contact Consumer Relations for service  
PHONE: 1-800-275-8273 or  
visit our website at [www.wphousewares.com](http://www.wphousewares.com)  
Please read operating instructions  
before using this product.  
Please keep original box and packing materials  
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273  
Model BIDCIM10 Printed in China REV 1.0

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## Wolfgang Puck

Induction Cooker  
Use and Care



wolfgang puck  
*Bistro*  
collection

## IMPORTANT SAFEGUARDS

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

- 1 READ ALL INSTRUCTIONS.**
- 2** Do not touch hot surfaces. Use handles or knobs.
- 3** To protect against electrical shock do not immerse cord, plugs, or the unit in water or other liquid.
- 4** Close supervision is necessary when any appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6** Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7** The use of attachments not recommended by the appliance manufacturer may cause injuries.
- 8** Do not use outdoors.
- 9** Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10** Do not place the appliance near the hot gas or electric burner or other heated oven, for this will cause fire.
- 11** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12** To disconnect, turn any control to "Off", remove plug from wall outlet. Always hold the plug. But never pull the cord.
- 13** Do not use appliance for other than intended use.
- 14** Do Not Cook on Broken Cook-Top. If Cook-Top should break, cleaning solutions and spills may penetrate the broken Cook-Top and create a risk of electric shock.
- 15** Clean Cook-Top with Caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn as some cleaners can produce noxious fumes if applied to a hot surface.

## SAVE THESE INSTRUCTIONS

### HOUSEHOLD USE ONLY

## Additional Safety & Operational Information

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way. This appliance is rated at 1400 watts and should be the only appliance operating on the circuit.

Please review the additional comments below regarding operation of your induction cooker:

- 1** Place the unit on the stable level surface and keep at least 4 inches distance between cooker housing and adjacent objects.
- 2** Metallic objects such as flatware, cutlery, lids, or similar objects should not be placed on the hotplate since they can get hot.
- 3** Remove the cover before canned food is heated, to avoid the risk resulting from heat expansion.
- 4** To avoid damage or possible malfunction of the induction cooker do not exceed a combined total weight of cooking container and food of 9 pounds.
- 5** Continuous operation should not exceed 4 hours.
- 6** Do not use the appliance on carpet or tablecloth, otherwise part or pieces of fabric could jam the air intake fan.
- 7** After cooking, the induction cooker surface will be extremely hot, to avoid a serious burn injury never touch hot plate after cooking.
- 8** During use, a high frequency noise may be heard due to the magnetic heating of the pan, it is not malfunction. If the pan is moved slightly, the noise will disappear.
- 9** During use the fan will cycle on and off to ensure that the induction cooker does not overheat.
- 10** Do not use the induction cooker directly next to or on objects that are affected by magnets, such as: radios, televisions, credit cards, or cassette tapes.



**Wolfgang Puck,** owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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# Know Your Induction Cooker



## Before Your First Use

- 1 Ensure your unit is unplugged from power outlet before cleaning.
- 2 Wipe glass top with a damp cloth or use a glass cook-top cleaner according to manufacturer's directions.
- 3 Wipe unit body and control panel with soft, damp cloth. A gentle cleanser may be used for stains or drips. Wipe with damp cloth and dry thoroughly. Never rinse directly with water or immerse in water.
- 4 The vent should be cleaned periodically with a soft bristle toothbrush.

## How Induction Cooking Works

Induction cooking utilizes magnetic energy. The elements create a magnetic field, which reacts with ferrous material in the base of cookware - instantly transforming the pot or pan into the heat source. The amount of heat transformed can be changed instantaneously. The energy transfer stops just as quickly when the cookware is removed - leaving the cook-top surface cool to the touch almost immediately.

### Advantages of Induction Cooking

- 1 Induction cooking is efficient, clean and reliable. Because the heat is transferred directly to the cooking vessel, no time or energy is wasted.
- 2 Induction cooking offers a wider applicable voltage range; the unit can adjust wattage automatically according to the power voltage, avoiding temperature changes resulting from voltage fluctuation.
- 3 This unit offers several built-in safety features, including pan quality inspection, no-load protection and safety shutoff. The unit can inspect whether the material or size of pan is suitable. Also, when the pan is moved away, the unit stops heating immediately and after 10 seconds the power is cut off. This induction cooker also has an automatic shutoff function which powers off the unit if left on for more than 2 hours.
- 4 Induction cooking allows for a wide range of temperature and wattage selections, for more accurate heating and cooking. In addition, a temperature control compensation feature makes the set temperature more exact.

## Control Panel

- 1 On/Off Button**  
Press to start the unit.
- 2 FUNCTION Button**  
Press to choose between two operating functions: POWER and TEMPERATURE.  
  - Choose POWER setting to cook foods at different power settings: 400W (Keep Warm), 600W (Low), 800W (Medium Low), 1000W (Medium), 1200W (Medium High), or 1400W (High). Use this setting when cooking foods as you would on a conventional stovetop.
  - Choose TEMP setting to cook or keep warm at a specific temperature: 150F, 200F, 250F, 300F, 350F, or 400F. The thermostat will cycle on and off to maintain the specific temperature selected. Use this setting when keeping foods warm, such as when serving on a buffet.
- 3 TIMER**  
Press to set cooking time in hours and minutes, up to 23 hours and 59 minutes. When using the timer, the unit will shut off after set time has elapsed.
- 4 + -**  
Use these buttons when setting the timer and choosing from various temperature and wattage settings.

## Using Your Induction Cook-top

- 1** Place the unit on a level counter or tabletop near an outlet.
- 2** Insert power cord into outlet. A beep will sound; all indicators will light up for 1 second and then go out; the LCD will display "1400 Watts", indicating the unit is ready for use.
- 3** Place a suitable pan on the center of the cook-top.
- 4** Press ON/OFF button, the display will read  
  - The unit will begin heating at the default power of 1400 Watts, or HIGH. Adjust wattage by pressing " + " or " - ".
  - NOTE:** If the pan is not placed properly (centered on the cook-top), the display will read "EO" and a beep will sound. The cook-top will return to the standby state.
  - Instead of using a WATTAGE setting, to cook or keep foods warm at a constant temperature setting, press FUNCTION button once to choose TEMP function. The default temperature is 400°F, which can be adjusted by pressing " + " or " - ". When using the TEMP function, the thermostat will fluctuate on and off to maintain the set temperature.
  - NOTE:** You can change the function from POWER or TEMP by pressing FUNCTION button at any time during operation.
- 5** When cooking is complete, press the ON/OFF button. Unplug unit from outlet. Note that cooking surface may be hot, especially if a hot pan is left on the surface.

## Using the Timer

In either the POWER or TEMP functions, you can set the cooking time by pressing the TIMER button.

Once the TIMER button is pressed, "0000" will display. Within 5 seconds press "+" or "-" to set the hour; the maximum time is 23 hours and 59 minutes. Hold down the "+" and "-" buttons to scroll through the digits, or press and release to advance one digit at a time. If you pause for more than 5 seconds while setting the hour, the hour will be set. Set the minutes in the same way.

To set the timer for less than an hour, pause for 5 seconds after first pressing TIMER. Hour will be set as "00"; proceed to set minutes.

Once desired cook time is set, press the TIMER button to confirm the time, and a beep will sound. Power or wattage and time will cycle in the display for your reference. You can still adjust the power or wattage by pressing "+" or "-" button, if desired.

**NOTE:** When using the timer, the unit can be shut off manually by pressing the ON/OFF button. After being manually shut off, the previous timer setting will be cancelled, and, if desired, must be reset at the next startup.

When the set cooking time has elapsed, the unit will stop automatically and all indicators will turn off.

**NOTE:** Operation can be terminated at any time by pressing the ON/OFF button. When cooking program ends, the internal cooling fan will continue running for 30 seconds.

**NOTE:** If no time is set, the unit will stop automatically within 2 hours.

## Safety Features

- 1 *Over-voltage protection and lower-voltage protection.* When power voltage is too high or low, the induction cooker will compensate voltage automatically and adjust output power.
- 2 *Non-cookware detection.* If a metal object less than 3 inches in diameter is accidentally placed on the cook-top, the unit will not start heating.
- 3 *No-load or improper pan placement detection.* The unit will not operate when there is no pot or pan placed on the hotplate, when the pot or pan is off-center or misplaced, or when the material of the pot or pan is not suitable for induction cooking. An alert beep will sound until suitable cookware is placed properly.
- 4 *Over temperature protection.* When the temperature of top hotplate is too high, the induction cooker will stop automatically and a long buzzer will sound until the temperature returns to normal.
- 5 *Power surge protection.* If there is a power surge during operation, the induction cooker will stop automatically and, in a minute, resume operation.

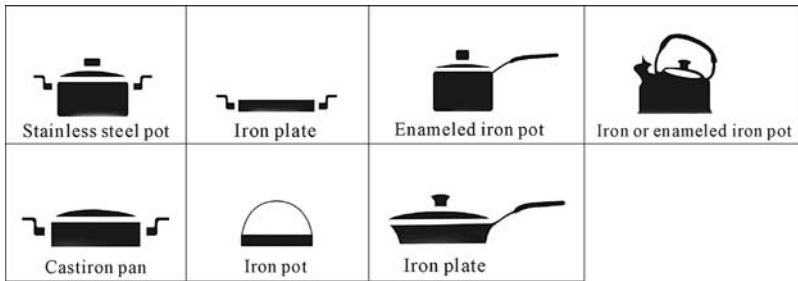
## Cooking Containers

Although not all cookware will work on induction, most of today's high-end cookware is compatible. As a general rule, stainless steel, enamel, and cast iron are suitable for induction cooking, while copper, glass, and aluminum are not. Pots and pans must have a flat bottom, with a diameter between 5" and 12".

### Suitable Cookware

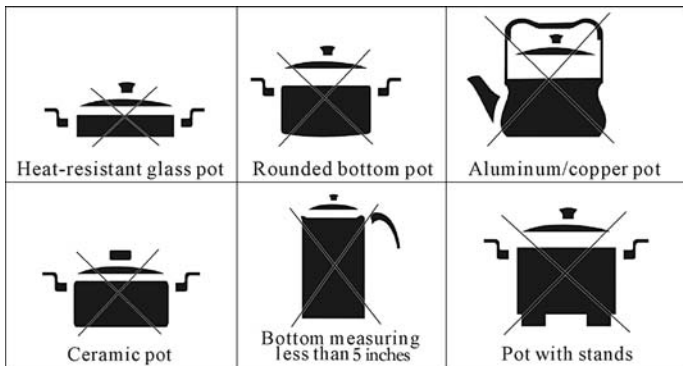
- Pots and pans with a magnetic bottom
- Stainless steel with magnetic bottom
- Porcelain-coated steel
- Cast Iron

**NOTE:** Use a magnet to check cookware. If magnet sticks to the bottom of the surface, it is suitable for induction cooking.



### Unsuitable Cookware

- Heat-resistant glass
- Ceramic or pottery
- Copper
- Aluminum
- Stainless steel with aluminum exterior



## Care and Maintenance

- 1 Always unplug from power outlet before cleaning.
- 2 If ceramic hotplate is dirty, wipe with a damp cloth. Glass cook-top cleaner can be used by following manufacturer's directions.
- 3 Wipe unit body and control panel with soft, damp cloth. A gentle cleanser may be used for stains or drips. Wipe with damp cloth and dry thoroughly. Never rinse directly with water or immerse in water.
- 4 The vent should be cleaned periodically with a soft bristle toothbrush.

## Troubleshooting

If a problem is found during operation, please check unit according to the following table:

TROUBLE	CHECK
When plug is inserted into the power outlet, a beep does not sound and the indicator does not light when POWER button is pressed.	That the plug has not been removed from the outlet. Whether circuit breaker or fuse in your home is tripped. Whether power is cut off.
Continuous 15-second beep sounds and then the unit stops operating.	Whether the pan is made of a suitable material. Whether the pan is centered on the hotplate. Whether the bottom diameter of the pan is more than 5 inches.
The unit stops heating suddenly during use.	Whether ambient temperature is very high. Whether vent needs cleaning. If using in the TEMP setting, the set temperature has been reached and is being maintained. That the unit has not shutoff automatically due to a safety issue; wait 10 minutes and try again.
The temperature cannot be controlled when frying or grilling food	That the pan you are using has a flat bottom. Whether power indicator is lit.

## Troubleshooting (cont.)

The induction cooker will stop due to any of following malfunctions. After 3 seconds, the display will show the error code. You can clear the display by pressing the ON/OFF button, and the appliance will enter the standby state.

Display	Direction
E0	Ensure the pot or pan is placed correctly
E1	The circuit has malfunctioned
E2	The temperature sensor is opening circuit or short circuit
E3	The voltage is higher (140V-160V)for 3 seconds
E4	The voltage is lower (80V-100V) for 3 seconds
E5	The cook-top surface temperature is too high
E6	Internal Electronic Temperature is higher than normal for 3 seconds
E7	Internal Electronic Temperature sensor is opening circuit or short circuit

If error codes E1 through E7 continue, contact our customer service department at 1-800-275-8273.

## FCC Compliance

This equipment have been tested and found to comply with the limits for consumer ISM equipment (Radio Waves of Industrial, Scientific, Medical Equipment), pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, try to correct the interference by one or more of the following measures:

- Re-orient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver
- Connect the equipment into an outlet that is not on the same circuit to which the receiver is connected.
- Consult our customer service department at 1-800-275-8273.

