

Product Data Sheet

No. **76400** - 08/14

MAX BURTON® DIGITAL CHOICE INDUCTION COOKTOP

PRODUCT NUMBER: 6400



I. GENERAL DESCRIPTION

Features: The Max Burton® Digital Choice Induction Cooktop is a portable 120V, 1800W induction that uses digital and simple touchpad controls to select all operations. It features several cook settings for flexibility depending on how the user likes to cook.

- LCD display and touchpad controls
- Up to 1800 watts
- Heat Mode (10 watt settings)
- Temp Mode (15 temperature settings (from 100°F to 450°F in 25° increments))
- 180-minute programmable timer
- One-touch Simmer and Boil buttons
- Lock to prevent settings changes

Safety features will automatically shut-down the cooktop in the event of a short circuit, overvoltage or overheating; if unsuitable cookware is detected; or if 3 hours of continued use has elapsed. Conforms to ETL (UL 1026).

Induction cookware is required, or use with the #6010 Induction Interface Disk to use any cookware.

Benefits: Induction cooking is safe because only the cooking surface gets hot where it comes in contact with the cookware. There is no open flame or exposed heating element to burn people or surrounding fixtures - making this ideal for young or old. Additionally, cooking with induction is faster and more economical than cooking on a gas or electric cooktop because response to setting changes are instant with very little wasted energy.

The Digital Choice Induction Cooktop has the latest in digital cooking technology with built-in controls that will take you right to a boil or simmer with one-touch. The timer allows you to program a setting to run for up to 180-minutes. After time has expired the cooktop will automatically shut down.

Uses: The Induction Cooktop may be used as a primary cooktop or as an extra burner in the home, office/workplace, gourmet kitchen, or in the food service industry where non-NSF equipment is permitted. Because it is safe to use, it is ideal for use in a dorm or assisted living facility as a main cooking appliance.

Cookware Requirements: Induction cookware is required when using an induction cooktop (cast iron, carbon steel, magnetic stainless steel or any other material with a built-in induction base). Size, shape and construction are all factors for suitable cookware. The base must be made of ferrous magnetic materials. Additionally it should be flat and have a diameter no less than 4.5". To test existing cookware, place a magnet to the bottom of the pan. If it sticks, then it will work on the cooktop. Unsuitable cookware will cause an error message and not operate. If cookware is unsuitable, the #6010 Induction Interface Disk will provide the necessary interface between the cooktop and the cookware. Operating efficiency will vary depending on the cookware type, size, and the efficiency of the heat transfer.

Warnings: Read all instructions before using. This unit emits an electromagnetic field. Persons with cardiac implanted pacemakers or other implantable heart devices should consult with their physician before using. Do not submerge in water. Do not place extremely heavy objects on the ceramic plate or use if the ceramic plate is broken. Cooking surface becomes hot where it comes in contact with the cookware. Allow it to cool before touching.

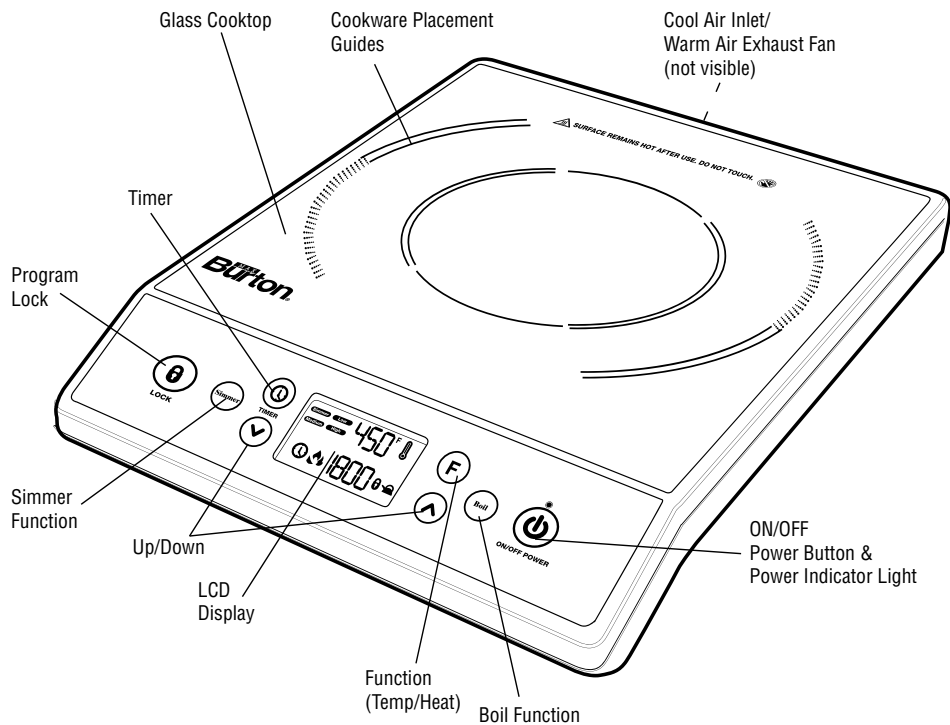
Accessories:

- #6010 Induction Interface Disk
- #6325 Induction Griddle

Packaging:

| | | | |
|----------------|------------------|------------------|----------------------------------|
| Each box: | 8 lbs. (3.6 kg) | 0.6 CF (0.02 CM) | 17.625" L x 4.275" W x 13.875" H |
| Case (2/case): | 17 lbs. (7.8 kg) | 1.3 CF (0.04 CM) | 14.125" H x 9.125" W x 18" H |

II. DIAGRAM



III. SPECIFICATIONS

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|--------------------------------|--|
| Power source | 120V, 15A, 60Hz |
| Wattage range | 500 - 1800W |
| Temperature range | 100°F - 450°F |
| Weight | 6.25 lbs. (283kg) |
| Dimensions | 14" L x 11.5" W x 2.5" H (35.56 x 29.26 x 6.35cm) |
| Cord Length | 5 ft. (1.52m) |
| Glass Cooktop Dimensions | 10.75" x 11" (27.9 x 27.3cm) |
| Safety Features | Overheat protection, overload protection, detector, non-suitable cookware detection, improper voltage supply detection |
| Approvals | ETL US (conforms to UL STD 1026) household use FCC Part 18 |

| Heat Mode | Watts |
|-----------|---------------|
| Low | PL1, PL2, PL3 |
| Med/Low | PL4, PL5 |
| Med | PL6, PL7 |
| Med/High | PL8, PL9 |
| High | PL10 |

| Temp Setting | Temp °F |
|--------------|-----------|
| Simmer | 100° |
| Low | 125°-150° |
| Med-Low | 175°-250° |
| Medium | 275°-325° |
| Med-High | 350°-400° |
| High | 425°-450° |

IV. MISCELLANEOUS

Note: This product requires the use of induction rated cookware (has a magnetic base). Using the accessory Induction Interface Disk will allow the use of non-induction cookware like copper and aluminum. Refer to the Operating Instructions for more information.

V. SHIPPING, STORAGE AND HEALTH

| | |
|-----------------------------------|---------------|
| UN number | N/A |
| Proper Shipping Description | Non-Regulated |
| Hazard Class | N/A |
| Packing Group | N/A |
| Limited Quantity | N/A |
| Storage temperature | 32°F-120°F |
| Shelf life | N/A |
| HMIS ratings | |
| Health | N/A |
| Fire | N/A |
| Reactivity | N/A |

VI. WARRANTY

1-year performance warranty on all products from date of purchase. Report to home office or local Aervoe representative for examination. Because Seller cannot control Buyer's handling or use of product, Seller makes no warranty expressed or implied when not used or stored in accordance with directions. Seller shall not be liable for cost of labor, incidental or consequential damages, and this warranty is limited to replacement of product or credit of purchase.