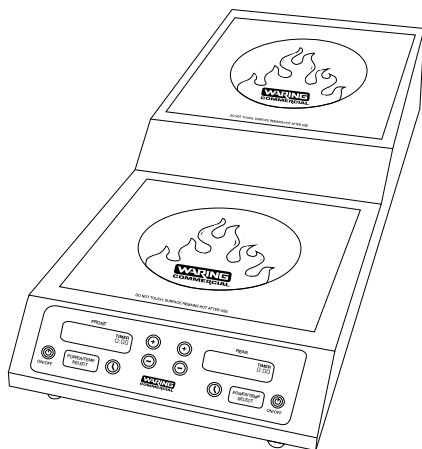


WARINGTM COMMERCIAL

COMMERCIAL INDUCTION RANGE
PLACA DE INDUCCIÓN COMERCIAL
PLAQUE À INDUCTION COMMERCIALE



WIH800



Intertek

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

Para su seguridad y para disfrutar plenamente de este producto,
siempre lea las instrucciones cuidadosamente antes de usarlo.

Afin que cet appareil vous procure en toute sécurité beaucoup de satisfaction,
lire attentivement le mode d'emploi avant de l'utiliser.

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.**
3. To protect against risk of electric shock, do not put appliance in water or other liquids.
4. Do not touch surfaces that may be hot.
5. Avoid contact with moving parts.
6. **Do not operate the Waring™ Commercial Induction Range or any other electrical equipment with a damaged cord or plug, or after the unit malfunctions or is dropped or damaged in any manner. Return it to the nearest Waring Authorized Service Center for examination, repair, and/or adjustment.**
7. The use of attachments not recommended or sold by Waring may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. The Waring™ Commercial Induction Range should always be on a stable countertop or table.
11. Do not use appliance for other than intended use.
12. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
13. Children should be supervised to ensure that they do not play with the appliance.
14. **Do not cook on broken cooktop** – If the glass cooktop should break, cleaning solutions and spillovers may penetrate the broken surface and create a risk of electrical shock.

15. **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.
16. There are potential interference when it is working. So please keep the device at a distance with people and some items, such as radios, televisions, automatic-banking cards and cassette tapes.
17. Do not place metal objects such as knives, forks, spoons and lids on the glass surface, since they can get hot.

This device complies with Part 18 of the FCC Rules.

APPROVED FOR COMMERCIAL USE

GROUNDING INSTRUCTIONS:

For your protection, this Waring™ Commercial Induction Range is supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding-type outlet. Use of any other voltage or altering of the plug or cord may damage the unit, will void warranty, and may cause injury.

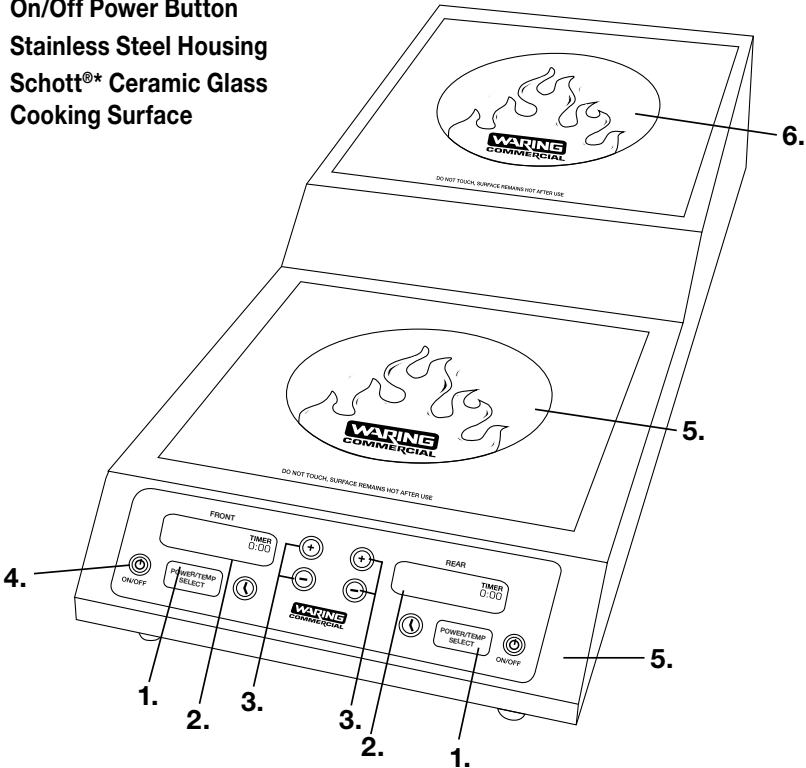
SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over.

PARTS

- 1. Temperature/Heat/Timer Mode Setting
- 2. LCD Display
- 3. Adjustment Control for Temperature/Heat/Timer
- 4. On/Off Power Button
- 5. Stainless Steel Housing
- 6. Schott®* Ceramic Glass Cooking Surface



SPECIFICATIONS

MODEL	ELECTRICAL	PLUG TYPE	DIMENSIONS (inches)	LISTING
WIH800	240V, 16 AMP 3600 W	NEMA 6-20P	29" (D) x 5" (H) x 16" (W)	ETLus NSF

NOTE: Your Waring™ Commercial Induction Range defaults to Fahrenheit setting. Every time the unit is plugged in it will default to Fahrenheit. To change to Celsius follow directions on page 5.

* Schott is a registered trademark of the Schott Corporation.

OPERATION

NOTE: This Induction Range requires induction-ready cookware. If the pan is not induction ready, it will not register on the induction range. The LCD display will show “-----” and “STANDBY” will flash (as seen in Figure 1) when attempting to select a heat mode without an induction-ready

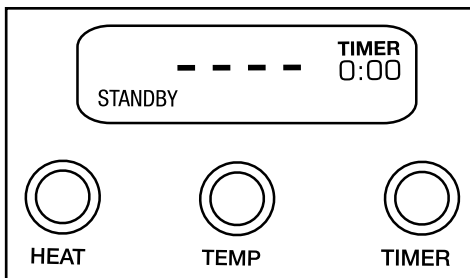


Figure 1

pan on the glass cooking surface. The unit will automatically shut off after 60 seconds of not having an induction-ready pot/pan.

1. Before turning on the power, make sure the cookware is on the glass cooking surface. Your Waring™ Commercial Induction Range is equipped with small-object detection which will prevent it from operating unless you have an appropriate sized induction-ready pan in place.
2. To turn the power on, press the ON/OFF button and choose a cooking mode by pressing HEAT or TEMP button.

NOTE: The unit will automatically shut off after 30 seconds if you do not choose a cooking mode.

- a) The HEAT button allows you to choose how many watts of power to cook with.
 - b) The TEMP button allows you to choose the temperature at which you cook.
3. Once you've chosen a cooking mode, use the + and – buttons to set the desired wattage or temperature.

CHOOSING FAHRENHEIT OR CELSIUS

In TEMP mode, you can choose Fahrenheit or Celsius. When the unit is plugged in and in the OFF position the LCD screen will be blank. Press and hold the TEMP button for three seconds. The screen will illuminate and display °C and °F, as seen in Figure 2. The current setting will blink. Use the + and – buttons to switch to your desired setting. Once your desired

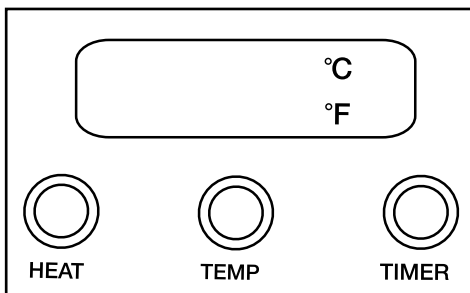


Figure 2

setting is blinking, press the TEMP button to confirm, and then press the ON/OFF button.

NOTE: The induction burner automatically defaults to Fahrenheit once unplugged.

SETTING THE TIMER

1. Turn the unit on and choose your cooking mode by pressing TEMP or HEAT.
2. Press the TIMER button and use the + and – buttons to adjust time anywhere from 1 minute to 10 hours. Once the timer display stops blinking, the timer will begin to count down. **NOTE:** It will count down seconds when it reaches :59 seconds.
3. When the timer has counted down to “0” the unit will beep four times and the screen will blink. **WARNING: The unit will not automatically shut off.**

INDUCTION-READY POTS AND PANS

To use the Waring™ Commercial Induction Range, your pot or pan must have a flat bottom surface of 4.75 inches to 10 inches in diameter, and be marked suitable for induction cooking.

SAFETY

CAUTION: UNPLUG FROM OUTLET WHEN NOT IN USE!

Please note that the unit will still be too hot to handle immediately after use.

The Waring™ Commercial Induction Range has a thermal cutoff safety device to avoid overheating. If the Induction Range shuts off automatically, unplug it and allow it to cool for 20 minutes. Plug back in and continue use.

CLEANING AND MAINTENANCE

Always unplug unit after each use and before cleaning. Unplug the unit when not in operation. The Waring™ Commercial Induction Range should be cleaned after each use with warm soapy water. The exterior of unit may be cleaned by carefully wiping with a damp cloth.

Clean cooking surface while the unit is warm, using warm soapy water. **DO NOT USE COLD WATER ON WARM SURFACE.**

Do not immerse completely in water to clean. The appliance is not to be cleaned with a water jet.

NOTE: The cooking surface will be hot after use. Use caution when handling cooking utensils and cookware.

Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

Error Code List on LCD Display

Error Code	Description of Error	Solutions
“----” and the unit beeps	There is no cookware or no suitable cookware on the range. The power will completely shut off within 60 seconds if there is no cookware or the wrong type of cookware on the unit.	• Make sure your pot/pan is induction ready. • Check diameter of pot/pan; it must have a flat bottom between 4.75" and 10" in diameter.
E1	Voltage is under 78V.	Check electrical specifications of power source.
E2	Voltage is over 145V.	
E3, E5	The heater is damaged.	Contact the nearest authorized service facility for troubleshooting, repair and adjustment.
E6	The thermal protection has shut the unit off due to overheating in the TEMP mode.	Unplug the unit and let cool for 20 minutes. Plug the unit back in and continue use. If the range still does not function, contact the nearest authorized service facility for troubleshooting, repair and adjustment.
E7	The temperature inside the unit is too hot.	Unplug the unit and let cool for 20 minutes. Once the range has completely cooled, be sure it is positioned away from the wall and there are no obstructions to the airflow. Plug the unit back in and continue use.
E9	Malfunction has been activated or triggered	Unplug the unit. Plug the unit back in and continue use. If the range still does not function, contact the nearest authorized service facility for troubleshooting, repair and adjustment.

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