



RapidTherm PORTABLE INDUCTION COOKTOP

Model No: IC-711



INSTRUCTION MANUAL

Your satisfaction is guaranteed. If you are not completely satisfied with our RapidTherm Portable Induction Cooktop, please let us know. We're committed to making things right.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the induction cooktop.
- Do not share the power outlet with electrical appliances with high power ratings such as air conditioners or electric stoves, to avoid overheating the outlet and the risk of fire.
- To avoid accidents, do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or the cooktop in water or other liquid.
- When using the cooktop, place it horizontally and allow at least 4.7 inches (12 cm) of free space between the sides and back of the cooktop and the wall. Do not use the cooktop in narrow or enclosed spaces.
- When using the cooktop, do not put it on any metal platform (such as iron, stainless steel, or aluminum).
- Do not use the cooktop near a gas stove, kerosene stove, gas cooker, or in any space with an open fire or an environment with high temperatures.
- Do not place within close proximity of other induction appliances. There is a potential for electromagnetic interference, even if one of them is switched off.
- Unplug from outlet when not in use and before cleaning.
- Do not cook on a broken cooktop. If the cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock. Contact the Mueller Customer Service.
- Metallic objects such as knives, forks, spoons, and lids should not be placed on the hot surface since they can get hot.
- The total weight of the cookware (including food contents) must not exceed 44 lbs (20 kg).
- Do not block the Exhaust vent. Blocking may overheat the unit.
- Do not place the cooktop on carpet, fabrics, thin paper or similar as during use these materials may block the air inlet and air outlet openings, which could result in overheating.

- Do not heat an empty pot.
- Do not heat food in aluminum foil or in plastic containers on the cooktop, as they may melt and result in a fire or damage to the cooktop.
- The appliance is not intended to be controlled by external timers or separate remote control system.
- People with pacemakers or similar medical devices should use care when standing near this induction cooktop while it is powered on. The electromagnetic field may affect pacemakers or similar devices. Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information regarding the possible effects of electromagnetic fields emitted by induction cookers. In addition, non-metal cooking utensils and cookware with non-metal handles should be used to avoid interference.
- 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 the use of the appliances by a person responsible for their safety.
- **WARNING: The appliance and its accessible parts become hot during use. During and after use, do not touch or let clothing or other flammable materials contact surface units or areas near the cooking surface until it has had sufficient time to cool.**

SAVE THESE INSTRUCTIONS **FOR HOUSEHOLD USE ONLY**

INTRODUCTION

How does it work?

Induction cooking utilizes an electromagnetic field to directly heat the base of pans made of ferrous material, such as iron, placed on the cooktop. This method is significantly faster than traditional gas cooking, perfect for quick methods like stir-frying, yet can also gently melt chocolate or prepare delicate sauces. The cooktop's surface remains cooler, making it easy to clean and reducing the risk of spill-overs becoming burnt onto the surface.

What types of cookware can be used?

Induction cooktops will only operate with specific cookware. The bottom surface of the cookware must be made of ferrous (magnetic) material, such

as cast iron, enameled steel, or magnetic-grade stainless steel. The interior or cooking surface may be constructed from different materials, including aluminum or non-ferrous metals, and may feature a non-stick coating, provided the base is ferrous.

To verify compatibility, perform a simple test: place a fridge magnet against the bottom of the cookware. If the magnet adheres securely, the cookware is suitable for use on your induction cooktop.

Additionally, cookware must have a flat bottom to ensure proper contact with the cooktop surface and be within the size range of 4.7” – 10.2” (12-26 cm) in diameter for efficient energy transfer and cooking performance.

What can I cook on an induction cooker?

What you can cook on an induction cooker is no different than what you can cook with a gas or electric cooker, or any other form of heat. There are no special recipes or cookbooks.

PRODUCT OVERVIEW

Rated Voltage: 120V~60Hz
Rated Power: 1800W

Cooking Surface



Control Panel

Exhaust Vent



Cooling Fan

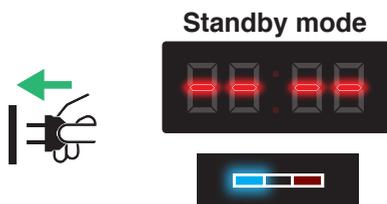
OPERATING INSTRUCTIONS

1. Place the induction cooker on a dry, stable, and level surface. Make sure there is at least 5 inches (12 cm) of free space around the appliance to prevent overheating.
2. Fill your pot or pan with liquid or food to be cooked and place it on the cooking surface. The total weight of the cookware (including food contents) **must not exceed 44lbs (20kg)**.

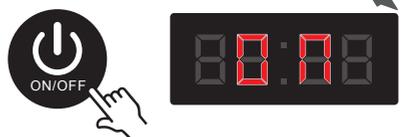
• **The external base surface of the cookware must be made of a ferrous magnetic material such as cast iron, enameled steel, or magnetic stainless steel. Check the base of your cookware for induction symbol functionality, or test with a magnet as mentioned in IMPORTANT SAFEGUARDS.**

• **NEVER heat empty cookware.** This will cause the unit to overheat, damage the cookware and/or cause the unit to shut off.

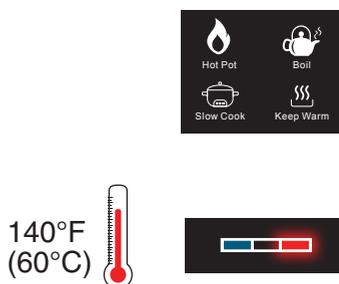
3. Plug the unit into a power outlet. The unit will beep, the indicators on the LED display will illuminate, and the blue indicator light will turn on. The cooktop is now in standby mode.



4. Push the ON/OFF button to turn the unit on. The message “ON” appears on display, and a beep is heard.



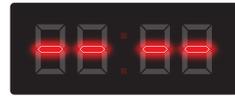
5. Push one of the cooking mode buttons to select a cooking mode and start cooking (refer to the “COOKING MODES” section of this manual for more information on cooking modes). When the cooking surface temperature reaches 140°F and above, the red indicator light on the LED display will turn on.



• As a safety measure, if you don't select a cooking mode within 30 seconds after the cooktop has been turned on, the cooktop will switch back to standby mode.



Standby mode



• If the cookware is removed from the cooktop during cooking, the unit will beep continuously and display error code 'E0' for 1 minute. After this time, the cooktop will switch back to standby mode. To reactivate the cooktop within that 1 minute, simply place the cookware back on the cooktop.



NOTE: E0 error can also appear if you are using cookware with a non-magnetic bottom.

6. Push the ON/OFF button when finished cooking to set the unit in standby mode.



7. The cooling fan inside the cooktop will continue to run for approximately 1 minute to cool off the cooktop. Unplug the cooker **after** the fan stops working.



WARNING: To avoid getting burnt, do not touch the cooking surface during use or immediately after the cooker has been turned off.



NOTE: As printed on the rating label, this product is ETL Certified to operate 60 MINUTES "ON" IN A TWO-HOUR PERIOD. The unit is programmed to cycle on and off while maintaining internal cooking temperature so this heating time is not exceeded.

COOKING MODES

RapidTherm Portable Induction Cooktop is equipped with 4 preset cooking modes:

Cooking mode	Default cooking temperature	Default cooking time (Adjust with timer)
 Hot Pot	460°F	2h
 Boil	460°F	18 min
 Slow Cook	260°F	2h
 Keep Warm	140°F	1h

• You can **SET THE COOKING TEMPERATURE** for all cooking modes to a value between 140°F and 460°F in 8 levels by pushing the “+” or the “-” button, respectively.

Note: You can also change the temperature during cooking.

• Each temperature level has its corresponding **POWER LEVEL** (amount of wattage the cooktop uses):

Temperature level	Power level
140°F	1000W
212°F	1000W
260°F	1000W
300°F	1000W
350°F	1200W
390°F	1400W
425°F	1600W
460°F	1800W

- **DEFAULT COOKING TIME** resets each time you press any button.
 - After you select a cooking mode, for example the Hot Pot mode, and you don't press any other button anymore, the unit will turn off after 2h. However, if you change the temperature during cooking by pressing +/- buttons, the default cooking time will reset, and the unit will turn off 2h after the last button was pressed.
 - If you press the PAUSE button, the **time will not reset** as the PAUSE function pauses the current cooking mode. You can always turn off the unit manually.
 - **To override the default cooking time**, use the Timer button (for more information, refer to the "TIMER FUNCTION" section of this manual).
- You can **SWITCH BETWEEN THE COOKING MODES** while cooking by pushing the desired cooking mode button.

TIMER FUNCTION

You can use the "Timer" button to program the induction cooktop to turn off after a certain amount of time.



1. Press the Timer Button.
2. Press the "+/-" buttons to adjust the cooking time from 1 minute up to 4 hours in increments of 1 minute. If you press and hold the "+" or "-" button continuously, the cooking time will change in increments of 10 minutes.
3. Once you have selected the desired shut-off time, the screen will blink 5 times to confirm your selection.
4. When the programmed time has elapsed, the induction cooker will beep once and automatically go into the standby mode.

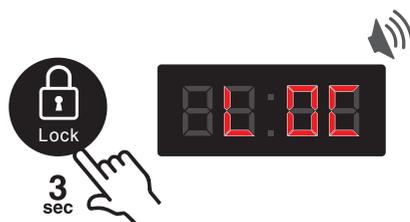
NOTE: If at any time during the cooking cycle you want to **cancel the programmed shut-off time**, simply press the Timer button.

! WARNING: To avoid getting burnt, do not touch the cooking surface during use or immediately after the cooker has been turned off.

LOCK FUNCTION

This function allows you to set the desired mode and then lock the control panel to avoid changing the setting by accident.

- **To use the “Lock” function**, push and hold the “Lock” button (for approx. 3 seconds) until the message “LOC” appears on display, and a beep is heard. All the buttons except the ON/OFF button will be locked.

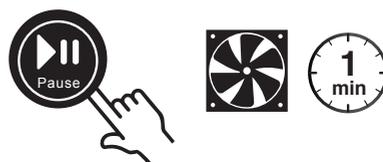


- **To cancel the “Lock” function**, push and hold the “Lock” button (for approx. 3 seconds) until the message “LOC” disappears from the display, and a beep is heard. This will unlock all the buttons.



PAUSE FUNCTION

- If you want to **pause the cooking mode during cooking**, press the PAUSE button once. The unit will stop heating, all the buttons except the ON/OFF button will be locked, and the fan will automatically shut down after 1 minute.



- **To continue cooking**, press the PAUSE button again.



CLEANING AND MAINTAINANCE

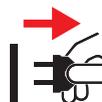
! WARNING: Children must not perform cleaning or user maintenance unless they are otherwise supervised by an adult.



! WARNING: Do not use steam cleaners or high-pressure cleaners to clean the appliance, as this may result in an electric shock.



- Always switch off and unplug the unit before cleaning.



- Clean the glass surface with a soft, damp cloth or sponge. For greasy deposits, moisten the cloth with warm water and add a small amount of neutral detergent.



- Wipe the glass surface dry with a microfiber cloth for a streak free shine.

- Do not use any abrasive or harsh cleaning agents that may scratch the surface of the cooktop.



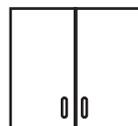
- Clean the Exhaust vent using a soft brush or a cotton stick.



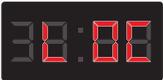
- Do not immerse the unit in water!



- When not in regular use, it is important to store your cooktop in a safe, dry location.



TROUBLESHOOTING

Code	Possible reason	Solution
	The unit has been set into Lock Mode.	Press and hold the Lock Button for approx 3 seconds to unlock.
	The cookware has been removed from the cooktop during the cooking cycle. Cookware does not have a magnetic bottom.	Place the cooktop back on the cooktop.
	Low voltage sensor.	Make sure the outlet used is 120V AC.
	High voltage sensor.	Make sure the outlet used is 120V AC.
	Internal Circuit Error - parts are either overheating or have an open or short circuit.	Ensure that the room temperature is not high and that the unit is not in direct sunlight. Ensure that the fan is operating and that the fan openings are not blocked. Alternatively, contact Mueller Customer Service.
	Top plate sensor stopped working.	Ensure Cooktop is not in close proximity to other Induction appliances. Contact Mueller Customer Service.
	IGBT sensor is overheated or short-circuited.	Contact Mueller Customer Service.
	IGBT sensor stopped working.	Contact Mueller Customer Service.



Your purchase comes with a 100% satisfaction guarantee from Müller

If you are not happy with the product for any reason, please contact us at support@muellerhome.us with your feedback or questions, and we will do our best to make things right for you!

For warranty details visit www.muellerhome.us

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