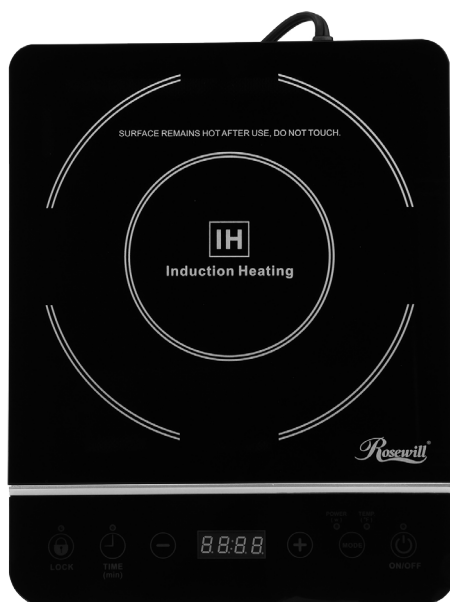


# ROSEWILL

H O M E



## Induction Cooktop RHAI-13001

User Manual



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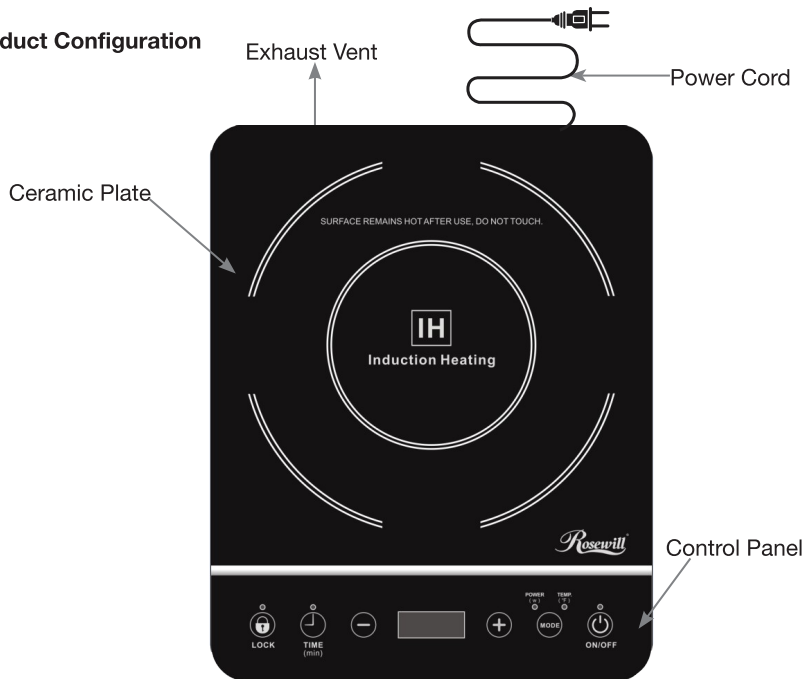
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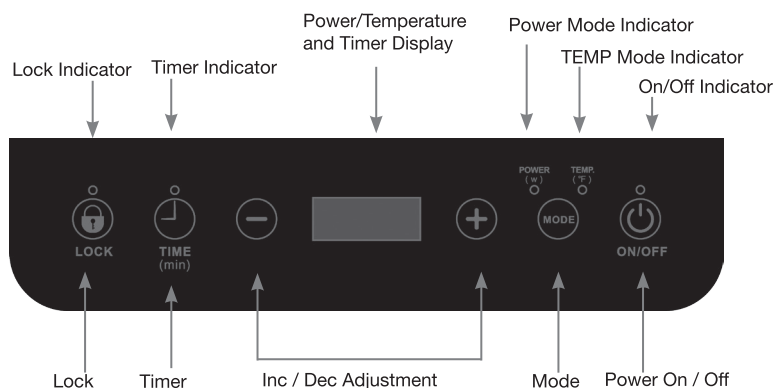
Thank you for purchasing a **Rosewill** Induction Cooktop.  
Please read the instruction manual before using and retain it  
for your future reference.

- Please read the operation manual carefully before using and keep this in a safe place for future reference.
- Some illustration in this manual may not match actual product, they are for reference only.

## Product Configuration



## Control Panel



## 1. Safety Caution

### Warning :

**Immediately switch off the induction cooker in case of any crack on the ceramic cook-top panel.**

1. Do not place the unit in any place that is near a gas or hot environment in order to avoid damage or malfunction.
2. To reduce risk and damage, this appliance should only be connected into an individual outlet. The rated electrical current is not less than 16A.
3. Place the unit on a level surface. The distance between the unit and its background surrounding must have at least a 4 inch clearance.
4. Do not immerse the appliance and electric cord in liquid or allow liquid to go into the cabinet and as it may short/contact inner electrical components.
5. The power cord must be plugged disconnected from the outlet before cleaning.
6. Do not block the rear exhaust vent with during usage.
7. If the unit is not working, please contact with our technical support for assistance. Do not disassemble the unit in an attempt to repair the unit yourself.
8. Be sure to use only the supplied power cord or one provided by the manufacturer.
9. It is very dangerous when metal is heated directly or indirectly.
10. Do not place any additional objects on the induction cooker other than the cooking pan/pot.
11. Do not cook with an empty pan/pot. It is very dangerous and will cause unit malfunction.
12. Always clean the unit after each use to avoid any dirt or blockage of the fan exhaust.
13. Do not touch the top plate while the unit is in use, it may be very hot!
14. Do not let children operate the unit alone. Always have adult supervision to prevent injury.
15. Users with a cardiac pacemaker, please confirm with your Doctor before operating the unit to determine if it is safe for use.
16. Do not operate the unit on a gas stove.
17. Please do not place paper, cloth, or other articles under the bottom of the pan when heating to avoid the danger of fire.
18. Do not place the unit on the cloth or carpet to avoid blocking the rear exhaust vent.
19. Avoid damage to the top plate of the unit. If the top plate is cracked, immediately turn off the unit, disconnect the unit from the outlet, and contact technical support for assistance.
20. Do not touch the control panel with any sharp implements.
21. Do not place any metal objects on the unit while operating.

## 2. Operating instructions

- A. Connect the power cable to an available outlet
- B. After inserting the plug into the socket, a “Beep” will sound and the indicator above the **[On/Off]** key will flash, indicating the appliance is connected to a power source and in standby mode.
- C. Place a suitable cookware on the center of the cooking zone.
- D. To begin heating, press the On/Off button to power on the unit.
- E. Select your Mode, Power mode (wattage) or Temp mode (Fahrenheit). Press the Mode key to select.
- F. Press the +/- keys to select your desired power or temperature
- G. Cancel or Stop the induction heating process at any time by pressing the On/Off key.

### 2.1 Cooking Mode:

- A. Power: Press the **[Mode]** key until the indicator of **[Power]** lights up, display will show **[1200]** representing that the default power is 1200W. It can be adjusted by pressing the **[+]** or **[-]** key to set the desired power level. There are 8 power levels in total: 300W, 500W, 700W, 1000W, 1200W, 1400W, 1600W, 1800W. To cancel this mode, press **[Mode]** key to switch to the cooking mode or **[On/Off]** key to stop the operation and place the unit in standby mode.
- B. Temperature: Press the **[Mode]** key until the indicator of **[Temp.]** lights up, display will show **[425]** representing that the default power is 425°F. It can be adjusted by pressing the **[+]** or **[-]** key to set the desired power level. There are 8 power levels in total: 150°F, 200°F, 250°F, 300°F, 350°F, 400°F, 425°F, 450°F. To cancel this mode, press **[Mode]** key to switch modes or the **[On/Off]** key and place the unit in standby mode.

### 2.2 Timer Function:

You can set the cooking time when a specific cooking mode is selected. Press the **[Timer]** key once to access the timer function, the **[Timer]** indicator on the left of the key will light up. The display will show the default time **[00:30]**, press **[+]** or **[-]** key to set the desired time; **[+]** key to set the minute and **[-]** to set the hour (press and hold for 3 seconds to access quick adjustment), the time can be adjusted from 1 minute to 2 hours and 59 minutes. After setting the desired run time, press the **[Timer]** key once to confirm or wait until the display stops flashing. After the “Beep” signal, the appliance will stop the operation and change to standby mode automatically when the end of the timer is reached. To cancel this function, either press the **[On/Off]** key to return to standby mode or press and hold the **[Timer]** key to resume the desired power or temperature operation.

### 2.3 Lock Function:

To activate the lock press the “Lock” icon. This will lock the appliance to prevent any accidental button presses or changes while in operation. To cancel this function, either press the **[On/Off]** key to return to standby mode or press and hold the **[Lock]** key for 3 seconds.

### 3. Selection of cookware

#### 3.1 Material required:

- ✧ Steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with bottom diameter from 12cm to 26cm.
- ✧ Suggested to use the following pots:



Stainless steel pot



Iron blast pan



Magnetic stainless  
steel pan



Magnetic stainless  
iron pan



Iron board pan

#### 3.2 Please follow the below requirements if it is necessary to use a pot other than the one included.

- ✧ Pan/pot must be suitable for induction cooktop.
- ✧ Pan/pot should be tested with the induction cooktop first before use in long sessions.
- ✧ Pan/pot should be flat and come with a cover with gas vents

### 4. Maintenance and Daily Care

1. Remove the power plug prior to clean the unit. Do not clean it until the surface cools down.
2. Glass plate, panel and the shell:
  - ① Soft cloth for slight stain.
  - ② For grease or dirt, blot by using a clean damp cloth with neutral detergent.
3. While the radiator-fan is working, dust and dirt will stick to the exhaust vents, please clean it by using a brush or cotton stick regularly.
4. Remember to not wash the unit directly with water to avoid damage.
5. To protect the induction cooker, be sure to have a good contact between plug and socket before use.
6. Do not pull out the power cord directly during operation. To extend the appliance's useful life, press the "ON/OFF" button first, then pull out the power cord.
7. In order to increase the life span of the unit, the fan will continue to operate to cool the plate after the unit has been shut down. Ensure not to disconnect the power cable until the fan has finished cooling the heating plate.
8. Please disconnect the power cord from the outlet and put it away when not in use.

## 5. Troubleshooting

If any errors occur during operation, please check the following table to diagnose the issue before calling for service. Below are common errors and the checks to perform.

Symptoms	Check points	Remedy
After connecting the power and pressing the “power” key, the appliance has no response.	Is the electricity in suspension?	Use after resuming the electricity.
	Is the fuse broken down?	Check the root causes carefully. If the problem cannot be fixed, please contact Service Center for checking and repairing.
	Is the plug connected firmly?	
Heating being interrupted in normal use and a “Beep” will be heard.	Incompatible cookware or no cookware detected?	Replace with a compatible cookware for use with the induction cooktop.
	Is the cookware not placed in the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continually being removed?	Place a cookware inside the heating zone.
Symptoms	Check points	Remedy
No operation during heating.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or accumulated dust?	Ensure the vents are free and clear from clutter. Remove any debris intake/exhaust vents. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.
Error codes occur.	E0 Internal circuit error E1 Without cookware or incompatible cookware used E2 Internal overheat E3 Over-voltage E4 Under-Voltage E5 Top plate sensor open/short circuit E6 IGBT sensor open circuit/short circuit E7 Top plate overheat	When showing error signal E1, E2 and E7, please check whether the cookware is compatible, or switch on the appliance again after it has cooled down naturally. When showing E0, E3-E6, please contact Technical Support assistance.

If the above remedies/controls can not fix the problem, unplug the appliance immediately and contact Technical Support for assistance. Note the error code and report it. To avoid any danger and damage to the appliance, do not disassemble or repair by yourself.

6. Product Specifications

Model	RHAI-13001
Rated Voltage	110-120V 60Hz
Power	1800W
Unit Dimensions	10.6"x9.6"x2.4" (270*343*62mm)
Net Weight	5.1 lb (2.3 kg)

We appreciate you purchasing a quality Rosewill product.  
If you have any questions or need assistance, please contact our  
Customer Service Department: 1-800-575-9885 or [techsupport@rosewill.com](mailto:techsupport@rosewill.com)



Electric Household Cooking and Food Serving Appliances  
(UL 1026, 6th Edition, rev. May 29, 2014) Household Cooking  
and Liquid-Heating Appliances (CSA C22.2 No. 64-10, rev. Jun, 2013)