

# Product Data Sheet

No. 76200 - 09/14

## MAX BURTON® DELUXE INDUCTION COOKTOP



PRODUCT NUMBER: 6200 DELUXE INDUCTION COOKTOP  
6050 INDUCTION SET (#6200 & #6010 BOXED TOGETHER)

### I. GENERAL DESCRIPTION

**Features:** The Max Burton® Deluxe Induction Cooktop features an upgraded stainless body with 10 variable temperature settings from 100° - 450°F, 10 power levels from 500 - 1800 watts, and a 180-minute timer that will automatically shut down the unit when time has expired. Safety features include an in-line fuse, overheat sensor, unsuitable cookware detector and over/under voltage sensor. Operates on 110/120 volt. 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 elements to burn people or surrounding fixtures making this ideal for young or old. In addition the kitchen stays cooler.

Compared to other models, the Deluxe Induction Cooktop has greater control with 10 temperature settings and 10 power levels. The automatic timer will sound an alarm and automatically shut the cooktop off. Cooking with induction is faster and more economical than cooking on a gas or electric cooktop.

**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 use abrasives or solvents to remove grease or dirt. Do not submerge in water or place extremely heavy objects on the ceramic plate. Do not use if the ceramic plate is broken. The cooking surface becomes hot where it comes in contact with the cookware. Allow it to cool before touching.

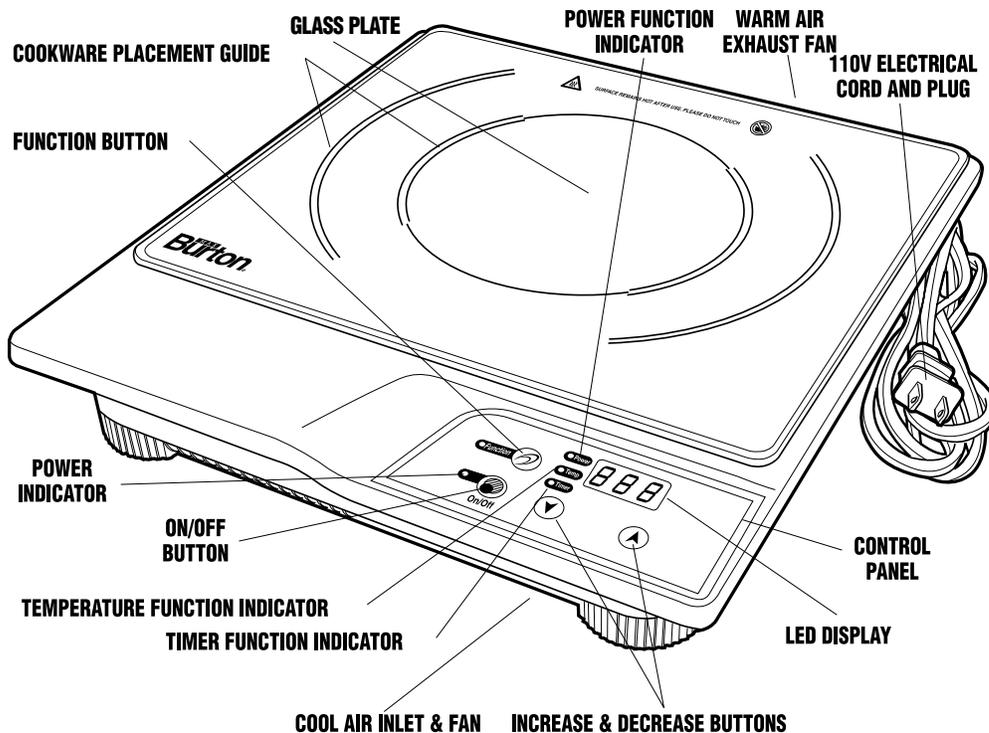
#### Accessory:

#6010 Induction Interface Disk  
#6325 Induction Griddle

#### Packaging:

Each box #6200:	4 lbs. (4.08 kg)	0.7 CF (0.02 CM)	17.44" L x 4.625" W x 15" H
Case (2/case):	18 lbs. (8.16 kg)	1.57 CF (0.04 CM)	18" H x 9.75" W x 15.5" H
Each box #6050:	12.5 lbs. (5.7 kg)	0/92 CF (0.03 CM)	17.375" L x 6" W x 15.25" H
Case (2/case):	25 lbs. (11.3 kg)	1.9 CF (0.05 CM)	17.625" L x 12.25" W x 15.5" H

## II. DIAGRAM



## III. SPECIFICATIONS

Power Source .....	120V, 15A, 60 Hz
Wattage Range .....	500 - 1800W
Temperature Range .....	100°F - 450°F
Weight.....	6.75 lbs (3.1kg)
Dimensions .....	13.3" L x 12.5" W x 2.6" H (33.8 x 31.75 x 6.6cm)
Cord Length .....	5 ft. (1.52m)
Glass Cooktop Dimensions.....	9.75" x 11.5" (24.8 x 29.2cm)
Safety Features.....	ETL US (conforms to UL Standard 1026) household use FCC Part 18 Certified to CSA Std. C22.2 No.
Safety Features.....	Overheat protection, non-suitable cookware detection, improper voltage supply detection

POWER LEVEL SETTINGS		PL 5-6	MEDIUM
PL 1-2	LOW	PL 7-8	MEDIUM HIGH
PL 3-4	MEDIUM LOW	PL 9-10	HIGH

TEMPERATURE LEVEL SETTINGS	
SIMMER	100°
LOW	150°-180°
MED-LOW	210°-250°
MEDIUM	280°-320°
MED-HIGH	360°-390°
HIGH	430°-450°

## IV. MISCELLANEOUS

Note: Induction-rated cookware is constructed with cast iron, carbon steel, enamel steel, magnetic stainless steel. Copper, aluminum, non-magnetic stainless steel (18/10 & 18/8) are suitable for use with the #6010 Induction Interface Disk.

## V. 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.