

PORTABLE INDUCTION COOKTOPS

Supporting Myli residents to collectively reduce their energy use, tackle climate change, and build a cleaner renewable energy future.

These kits are provided to residents serviced by Myli libraries to help reduce utility bills and cut household greenhouse gas emissions. You can also borrow a Home Energy and Water Efficiency Kits from your local Myli library.

Please treat all items with care and return all items in the same condition and position you hired them in.

For further support please contact support@myli.org.au

This kit is designed to support and empower residents serviced by Myli libraries to reduce their impact on climate change. The kit will enable you to try an induction cooktop for cooking.



Feedback

Did this kit help you try induction cooking?

Please email us with your feedback:
support@myli.org.au

Tell us about your experience so we can share and celebrate your success with others in the community.

Inside you will find:

- **Portable Induction Cooktop**
The portable induction cooktop allows you to 'try before you buy', with a portable induction cooktop.
- **Magnet**
Induction cooking requires cookware with a ferrous (iron) bottom to conduct heat. You can check if your cookware can be used on an induction cooktop by seeing if a magnet sticks to the base.
- **Instructions**
Instructions for how to use the portable induction cooktop are provided for additional support and reference.

LOOKING FOR FURTHER IMPROVEMENTS?

If this kit has inspired you to make changes to live more sustainably, here are some useful resources that are worth referring to:

- **Your Home** Technical Manual is a federal government resource guide to environmentally sustainable homes. Because it's local to Australia it is relevant to our climates and local building regulations. It is primarily aimed at new homes or renovations, but most of the information can also be applied to an existing house. It is available for free online, or you can purchase a printed book. www.yourhome.gov.au/
- **Renew** is an Australian not-for-profit organisation that has been providing expert, independent advice on sustainable solutions since 1980. Their website, forums and magazines are a goldmine of information about all aspects of living sustainably. You can also sign up for a membership or subscribe to their magazines to help support them. www.renew.org.au/
- **My Efficient Electric Home** is a popular group on Facebook dedicated to helping people make their homes more efficient and get off gas. At the time of writing, they have over 80,000 members and there is a vast archive of questions and answers in the group. If you can't find the answer already there, then you can ask and you'll likely get a range of expert opinions. www.facebook.com/groups/MyEfficientElectricHome/
- **Solar Victoria** is an initiative of the Victorian government and delivers various programs that help Victorians save on their energy bills, tackle climate change, and build a cleaner, renewable future. You can access rebates for solar panels, hot water systems, batteries and zero emissions vehicles through the Solar Victoria website. www.solar.vic.gov.au/
- **Sustainability Victoria** is an agency of the Victorian government that facilitates and promotes integrated environmental sustainability in the use of resources, energy efficiency, and reducing emissions. You can find free advice about how to improve energy efficiency in your home through the Sustainability Victoria website: www.sustainability.vic.gov.au

These kits were donated to Myli in 2023 as a collaboration between Bass Coast, Baw Baw, Cardinia, and South Gippsland councils. We are grateful to Casey, Darebin, and Hobart councils for providing the instructional materials from their home energy efficiency kits as a guide. The support of the Energy Innovation Cooperative in developing early versions of these kits is also acknowledged, as is their continued work in supporting community energy solutions.



PORTABLE INDUCTION COOKTOPS

The portable induction cooktop kit allows you to experience the benefits of induction cooking in your own home. Induction cooking is becoming increasingly popular in Australian homes, due to the environmental and health impacts of gas cooktops.

Important: Please respect future borrowers by cleaning the device's cord and cooktop with dishwashing detergent and a damp cloth prior to returning to the library.

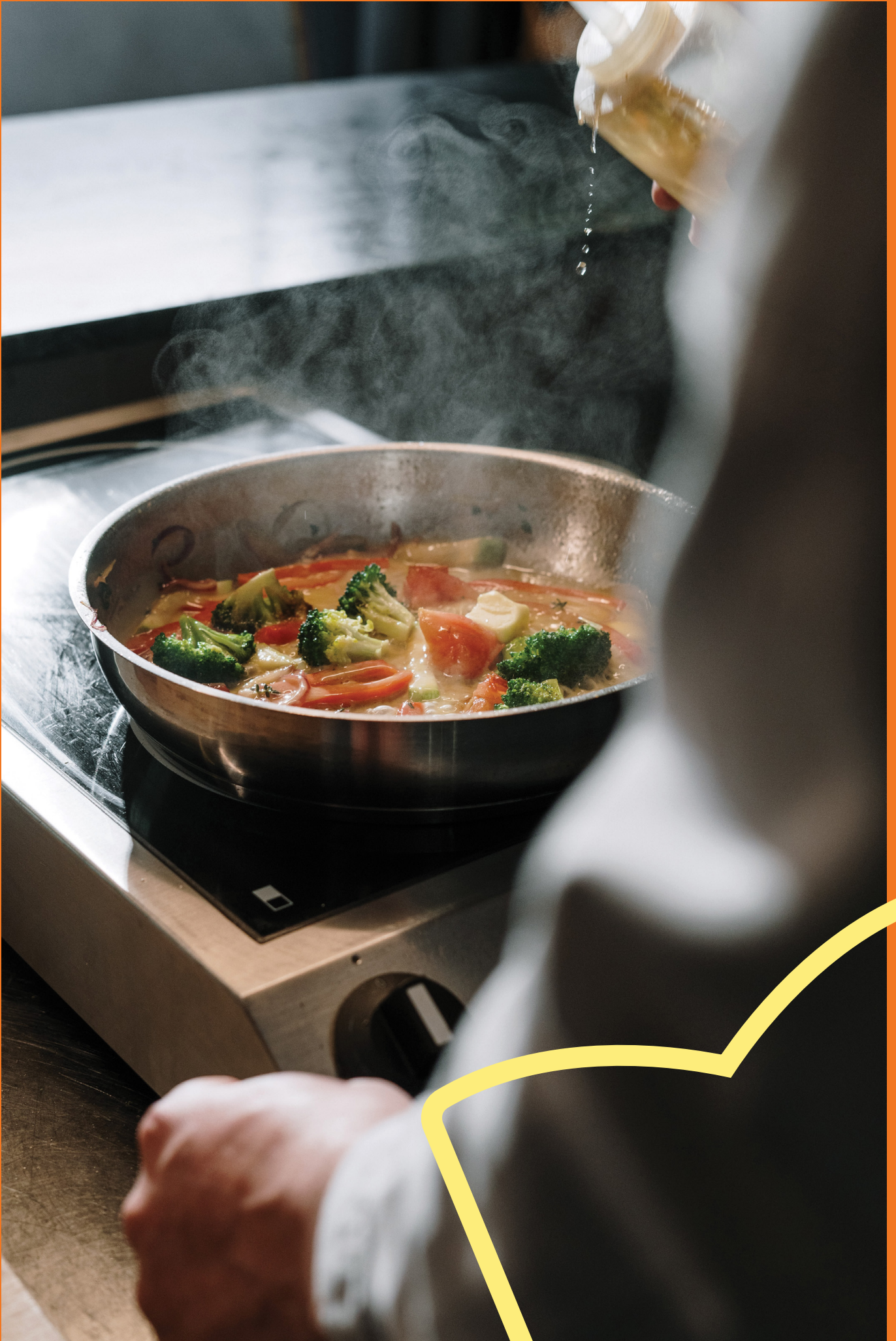
WHY USE AN INDUCTION COOKTOP?

- Induction cooktops work by creating a fluctuating magnetic field within the cookware, causing the cookware to heat up directly. This is different to a traditional electric stove or gas cooktop, which rely on heating your cookware indirectly via a glass/ceramic cooktop, or naked flame.
- Because induction cooktops transfer energy directly to the cookware, they are exceptionally quick to heat up food. Tests have shown induction cooktops can boil water in around half the time it takes to boil on a gas stove.
- Studies have shown gas cooktops produce indoor air pollution that is known to increase the risk of childhood asthma and other respiratory conditions.
- Gas use in households for cooking, hot water and heating is a significant source of greenhouse gas emissions, which contributes to climate change.

HOW TO USE MY PORTABLE INDUCTION COOKTOP?

- This kit includes a Westinghouse Induction Cooker, which at the time of writing was the top-rated portable induction cooktop by consumer advocacy group CHOICE.
- Check the compatibility of your cookware for induction cooking using the magnet in the kit. If the magnet sticks well to the base of your cookware, it should be good to use on the induction stove.
- Cast iron, steel, some enamelled steel and stainless steel pans with an iron base or core are suitable for induction cooking. Glass, aluminium and copper are not.
- Refer to the operating instructions on the next page for information about how to operate your unit.
- When you are finished cooking, please consider future borrowers and clean thoroughly after use.
 - Allow the induction cooktop to completely cool. Exposing to water while hot may cause shattering or damage to the ceramic plate.
- Non-abrasive cloths may be used to remove stubborn food particles from your induction cooktop. Do not use abrasive cloths and cleaning materials as they may damage the induction cooktop cooking surface.
- Ensure induction cooktop is completely dry before storage and use.
- DO NOT under any circumstances immerse the power cord, mains plug or induction cooktop body in water or any other liquid.

Safety warning for people with pacemakers: We encourage people with pacemakers to be cautious and seek the latest medical advice prior to using an induction cooktop.



OPERATING INSTRUCTIONS



1. Ceramic face plate
2. Effective induction perimeter ring
3. Timer button
4. Temperature button
5. Decrease button
6. LED display button
7. Increase button
8. Power/Wattage button
9. On/Off button



INSTRUCTIONS

1. Plug in the AC cord. The buzzer will sound indicating the induction cooker is now in standby mode.
2. Press/touch the "On/off" button to power up the induction cooktop. The word "ON" will be displayed on the LED screen.

3. TEMP:

The temperature level can be selected from 60-240 degrees Celsius. Place your induction ready pot or pan onto the induction cooktop and centre it over the Effective induction perimeter ring (2). Press the TEMP button (4) and the induction cooktop will begin to operate at the factory temperature preset. Use the "increase and decrease" buttons to select the desired temperature setting. The setting will be displayed on the LED screen.

**Note* The temperature indicated on the LED screen is to be used as a guide only. Temperature fluctuations of 20-30 degrees Celsius above or below the selected setting may be experienced depending on pot contents.*

4. POWER:

The power level can be selected from 200-2000 watts. Place your induction ready pot or pan onto the induction cooktop and centre it over the Effective induction perimeter ring (2). Press the POWER button (8) and the induction cooktop will begin to operate at the factory temperature preset. Use the increase (7) and decrease (5) buttons to select the desired power setting. The setting will be displayed on the LED screen.

5. TIMER:

The timer ranges from 1 minute to 180 minutes. To use the timer, select the desired power or temperature level using the TEMP (4) or Power (8) buttons. Once temperature or power setting has been selected, press the timer button (3). The LED screen will display the factory preset time of "0" minutes. Using the increase (7) and decrease (5) buttons, select the desired time required in minutes. The unit will automatically power off once the desired amount of time has been reached.

6. CHILD LOCK:

To engage the child lock, press the increase (7) and decrease (5) buttons simultaneously. The LED display will display the word "LOC" to indicate the unit is child locked. To disengage the child lock, hold the increase (7) and decrease (5) buttons simultaneously for 2-3 seconds. The child lock will disengage.

7. AUTO-OFF:

When in TEMP or POWER mode, the unit will automatically shut itself off after a period of 2 hours.

**Note* The Induction Cooktop fan will continue to operate for a period of 2 minutes after the unit has been switched off to cool the internal components. It is important that the unit is left plugged in and allowed to complete the cooling cycle in order to ensure long life of the components.*



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