

Product Data Sheet

No. **46000** - 09/07

MAX BURTON® INDUCTION COOKTOP

PRODUCT NUMBER: 6000



I. GENERAL DESCRIPTION

Features: The Max Burton® Induction Cooktop features 9 variable temperature settings from 150°-390°F, 10 power levels, and a 150-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.

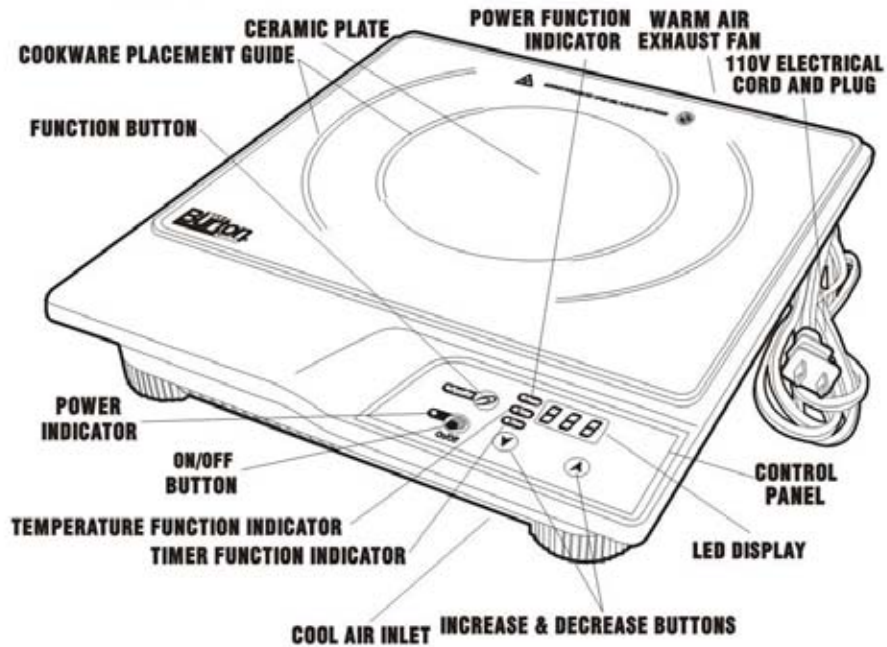
Benefits: Induction cooking is safe because only the cooking surface gets hot where it comes in contact with the cookware. There is no open flame or exposed heating elements to burn people or surrounding fixtures making this ideal for young or old. In addition the kitchen stays cooler.

Compared to other models, the Max Burton Induction Cooktop has greater temperature control with 9 temperature settings and 10 power levels that independently control the wattage used to cook at each of the temperature settings. 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 can be used in the home or gourmet kitchen as an extra burner, or in a dorm, or assisted living facility as a main cooking appliance. Perfect for buffets or catering jobs.

Warnings: Read all instructions 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.

II. DIAGRAM



III. SPECIFICATIONS

Power Source	110/120 volt - 15 A 60 HZ
Fuse/Circuit Protection.....	250V in-line fuse. Factory replaceable only.
Output	685 - 1600W
Cord Length	6 ft.
Weight.....	6 lbs
Dimensions	14" L x 12.625" W x 2.5" H
ETL Listed?	Yes. Complies to UL Standard 1026
FCC Tested?	Yes. Complies with FCC Rules Part 18
Safety Features.....	In-line fuse, overheat sensor, non-suitable cookware detector, over/under voltage detector and built-in circuit overload protection.

Power Levels:

1-3 Low	4-6 Medium	7-8 Medium-High	9-10 High
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Temperature Settings:

150°F (65°C)	180°F (82°C)	210°F (99°C)	240°F (115°C)	270°F (132°C)	300°F (149°C)
330°F (165°C)	360°F (182°C)	390°F (199°C)			

NOTE: Temperature will range 6-15% from listed temperatures

IV. MISCELLANEOUS

Note: Suitable induction cookware is constructed with cast iron, carbon steel, enamel steel, magnetic stainless steel. Glass, ceramic, copper, aluminum, non-magnetic stainless steel (18/10 & 18/8) are unsuitable.

V. WARRANTY

The statements made herein, on labels, product bulletins or by any of our employees or agents concerning this material are given for information only. Any liability whatsoever of Athena Brands, Inc. to the user of the product, is limited to replacement of the product or purchase price refunded.