

OT1500GF

Goodful™  
BY Cuisinart

SMART INDUCTION COOKTOP  
USER GUIDE



WORKS WITH THE  
ONE TOP™ APP



For your safety and continued enjoyment of this product,  
always read the User Guide carefully before using.

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## IMPORTANT

Always unplug the Goodful™ by Cuisinart® One Top® Smart Induction Cooktop from outlet when disassembling and assembling.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Unplug from outlet when not in use and before cleaning. Allow surface to cool before putting on or taking off parts.
3. Use unit only on a level surface.
4. Use only with induction-compatible cookware.
5. Dry outside of pan before use.
6. Do not heat empty pan.
7. Don't spill any liquids into vent areas.
8. To protect against electrical shock, do not immerse cord, plugs or housing unit in water or other liquids.
9. This appliance should not be used by or near children or individuals with certain disabilities.
10. Do not leave appliance unattended when it is on.
11. Do not touch hot surfaces.
12. Do not cook on a broken cooktop – If cooktop is broken, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
13. Clean cooktop with caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
14. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Call the nearest authorized Cuisinart consumer service center (see Warranty) to return for examination, repair or adjustment.
15. A short power-supply cord is supplied to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
16. Extension cords are available and may be used if care is exercised in their use. The marked electrical rating of the extension

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cord should be at least as great as the electrical rating of the appliance.

17. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
18. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
19. Do not use outdoors or while standing in a damp area.
20. Do not place on or near a hot gas or electric burner, or in a heated oven.
21. Extreme caution must be used when moving any pot or pan containing hot oil or other hot liquids from this appliance.
22. When using this appliance provide at least 4–6 inches of air space above and on all sides for air circulation.
23. Do not use this appliance for anything other than its intended use. This appliance is for household use only.
24. To disconnect, turn the unit off, then remove plug from wall outlet.
25. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes
26. The temperature probe may be hot to touch so always handle with care or allow to cool before touching.
27. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
28. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foil on the top plate.
29. Keep items with a magnetic field away from unit. Items such as radios, televisions, automatic banking cards and cassette tapes can affect the unit.

**This device complies with Part 18 of the FCC Rules.**

**This appliance is for 120 volts only and should not be used with a converter.**

## CAUTION

To reduce the risk of electric shock, burns, fire or injury:

1. Always unplug cooktop from the electrical outlet immediately after using.
2. Do not use while bathing or in a shower.
3. Do not place or store unit where it can fall or be pulled into a tub or sink.
4. Do not place or drop into water or other liquids.
5. Do not reach for unit that has fallen into water.  
**Unplug it immediately.**
6. Care should be taken so that objects do not fall and liquids are not spilled onto the unit.
  - TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER OR BACK. THERE ARE NO USER-SERVICEABLE PARTS INSIDE.
  - TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.

### PACEMAKER WARNING:

Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

## INDUCTION COOKTOP SAFETY INSTRUCTIONS

1. Use care when touching the cooktop. The glass surface of the cooktop will retain heat after turning off the controls.
2. Do not cook on a broken cooktop. If the glass cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock.
3. Avoid scratching the glass cooktop. You can scratch the cooktop with items such as

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knives, sharp instruments, rings or other jewelry, and rivets on clothing.

4. Do not place metallic spoons, forks, knives or plates on the cooktop surface as they may interact with the induction coil and get hot.
5. Use ceramic cooktop cleaner and cleaning pads to clean the cooktop. Be sure to only clean when the cooking surface is cool, as a wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface. Read and follow all instructions and warnings on the cleaning product packaging.
6. **NOTE:** Sugary spills are an exception. Scrape off while still hot using an oven mitt and a scraper. See the Cleaning section of this guide for detailed instructions.
7. **CAUTION:** Persons with a pacemaker or similar medical devices should exercise caution when using or standing near an induction cooktop while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

## COMPLIANCE

1. **WARNING:** Any changes or modifications made to this unit not expressly approved by the manufacturer could void the user's authority to operate the equipment.
2. This unit has been tested and found to comply with the limits for consumer ISM equipment, pursuant to Part 18 of FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not used in accordance with

the instructions, may cause harmful interference to radio communications. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- a. Reorient or relocate the receiving antennae;
- b. Increase the distance between the unit and receiver;
3. Connect the unit into an outlet or a circuit different from that to which the receiver is connected.
4. Bluetooth® connection: Goodful™ One Top®
5. This equipment has been tested and found to comply with Part 18 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received including interference that may cause undesired operation.
6. This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator and your body.
7. The transmitter must not be co-located or operating in conjunction with another antenna or transmitters.

# SAVE THESE INSTRUCTIONS

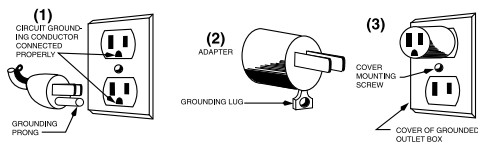
## FOR HOUSEHOLD USE ONLY

### GROUNDING INSTRUCTIONS

For your protection, Goodful™ by Cuisinart® One Top® Smart Induction Cooktops are equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure 1. If a grounding-type outlet is not available, an adapter, shown in Figure 2, may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug. Referring to Figure 3, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate. CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

**Note:** Use of an adapter is not permitted in Canada.

This appliance is for 120 volts only and should not be used with a converter.



### INTRODUCING ONE TOP

Goodful™ by Cuisinart® One Top® Smart Induction Cooktop combines induction cooking with precision temperature control, making it easy to cook all your favorite recipes with one compact appliance. When following a recipe in the One Top™ app, One Top® automatically adjusts its temperature and power settings to precisely match the recipe instructions. For sous vide cooking, One Top's® thermometer probe precisely

controls the temperature of the water to achieve a perfectly cooked dish. Use One Top® for almost any type of cooking. Sous vide, pan fry, stir fry, grill, simmer, sauté, slow cook, sear, and poach to perfection.

### WHAT IS INDUCTION COOKING?

Induction cooking uses electromagnetic fields to heat the pot or pan directly—not the cooktop. Elements beneath the cooking surface produce a magnetic field that causes cookware made of ferrous metals to produce heat. The cooktop does not generate heat until you place cookware on the cooking surface.

### WHAT IS SOUS VIDE?

In sous vide (soo-veed) cooking, food is placed in a sealable bag and submerged in water. One Top's® temperature probe measures the exact temperature of the water to achieve a perfectly cooked dish.

### SELECTING COOKWARE FOR INDUCTION COOKTOPS

#### USE ONLY INDUCTION-READY COOKWARE

Selecting the proper induction-ready cookware is very important to the efficiency of your induction cooktop. As a general rule, copper, aluminum and glassware will not work on an induction cooktop. Cuisinart highly recommends using magnetic stainless steel, enamel, porcelain on steel, or cast iron. If you are not careful in your selection of cookware for your cooktop, the cookware may not work efficiently or possibly may cause damage to the electronics. As a general rule, if a magnet sticks to the bottom of the cookware, it will work on an induction cooktop. If a magnet does not stick to the cookware, it will not work on an induction cooktop. If you are unsure, it is best to check with your local merchant to make sure you are purchasing compatible cookware.

**Note:** Not for use with pans with diameters smaller than 4.7”.

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## IN THE BOX

Goodful™ by Cuisinart® One Top®  
Smart Induction Cooktop

User Guide

Quick Start Guide

Temperature probe

Temperature probe clip

Specs

Power draw: 120v AC / 12.5 A

Output: 100 – 1500 Watts

Power levels: 1–10

Temperature range: 80° F – 430° F

Weight: 6 lb.

Dimensions: 13.5 in. x 13.75 in. x 3 in.

Cord length: 43 in. +/- 2 in.

Connectivity: Bluetooth® LE 4.0

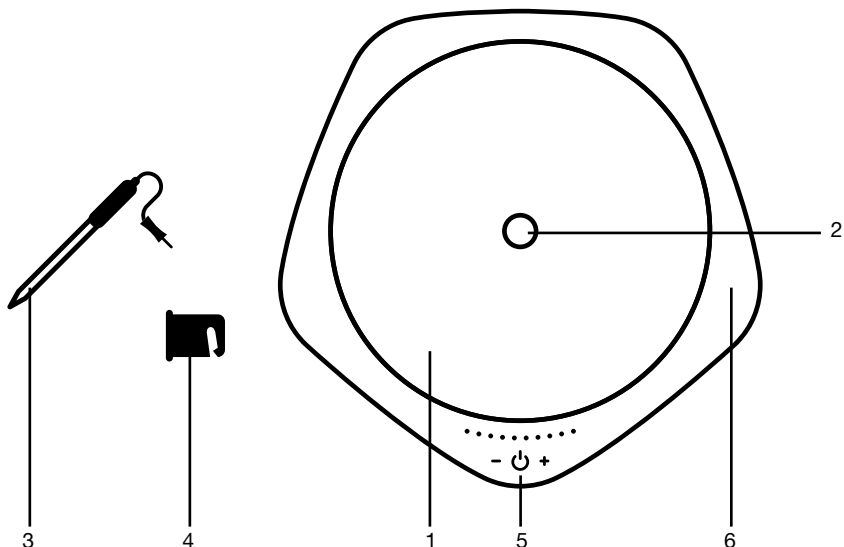
Power control: Capacitive touch / App  
connectivity

App platform: iOS®/Android

Control app: One Top

## PARTS & FEATURES

1. **Engineered crystal glass surface**
2. **Integrated surface sensor** – tracks the surface temperature of your pots and pans
3. **Thermometer probe** – tracks the temperature of liquids, meats and fish
4. **Temperature probe clip**
5. **Capacitive touch power control buttons**
6. **Pentagon Shape**



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# USING ONE TOP®

## CONNECTING TO THE ONE TOP™ APP

One Top® connects to the One Top™ app via Bluetooth®, allowing it to receive cooking time and temperature instructions. Without the One Top™ app, you can still control One Top with the buttons on the front.

Download the One Top™ app to your mobile device from the iTunes® App Store or GooglePlay for Android.

To connect to the app:

1. Plug One Top® into a 120vac 60Hz socket. Open the One Top™ app on your mobile device.
2. Tap Connect to One Top® at the bottom of the screen.
3. Bluetooth pairing will initiate. In the message that appears, tap Pair to confirm.
4. The 10th (far right) LED light on One Top® will be solid blue when successfully paired.
5. Tap the bar at the bottom of the screen to begin using One Top with the app, or choose a recipe from the list and follow the prompts.
6. To reconnect each time you open the One Top™ app, tap the bar at the bottom of the screen. If One Top® is not connecting to the One Top™ app via Bluetooth, reset the Bluetooth connection by touching the + and – buttons on One Top® simultaneously until it chimes.
7. To connect a different mobile device, open the Bluetooth settings on the connected mobile device and disconnect it from there. Then connect the new mobile device using the steps above.
8. To connect a different cooktop, open the Bluetooth settings on the connected mobile device. Tap the Info (i) symbol next to One Top™ App, then tap Forget This Device. Connect to the new cooktop using the steps above.

## COOKING MODES

The One Top® has three cooking modes, allowing almost any type of cooking.

### Basic

In Basic mode, One Top® acts like a standard induction burner. Use controls directly on the One Top® to adjust the power level from 1–10 (much like a standard cooktop), or enter specific target temperatures in the app. In either case, current probe and surface temperature readings are displayed in the app, if connected.

### Sous Vide

In Sous Vide mode, Cook Top works with the One Top™ app to precisely control the temperature of the water to achieve a perfectly cooked dish. The power level automatically adjusts to maintain your desired temperature. You can also use Sous Vide mode for poaching or slow cooking.

### Recipe

In Recipe mode, One Top® works with the One Top™ app to automatically adjust temperature to match the recipe. The app will display on-screen prompts and step-by-step instructions.

## USING BASIC MODE

In Basic mode, the One Top™ app is optional.

### To cook in Basic mode using controls directly on One Top:

1. Tap the + button on Cook. Continue tapping the – + buttons to set desired power level from 1–10, then tap the Power button on Cook to start cooking.
2. While cooking, current probe and surface temperature readings are displayed in the app.
3. When finished cooking, tap the Power ⏻ button on One Top to turn it off.











### To cook in Basic mode using controls in the One Top™ app:

1. Connect One Top® to the app, then tap Start cooking. A screen displays options including a basic timer, probe and surface temperature settings, and buttons which

mimic the function of the buttons on the Cook Top.

2. To set a specific target temperature, tap Set Temp to the right of either the probe or surface temperature reading, then enter a target temperature and tap Set Temp again. You'll be prompted to tap the Power button on One Top® to start cooking.
3. Once the target temperature is reached, it will be maintained until adjusted or canceled.
4. When finished cooking, tap the Power button on One Top® to turn it off, or tap the power button at the bottom of the screen.
5. In Basic mode the timer is simply a countdown timer. Tap Set to choose a duration and Start Timer to start the countdown. You'll be notified when time is up.

## COOKING POWER LEVELS

 1 100 WATT	 2 200 WATT
 3 300 WATT	 4 400 WATT
 5 600 WATT	 6 800 WATT
 7 1000 WATT	 8 1200 WATT
 9 1400 WATT	 10 1500 WATT

**SAFETY FEATURE:** If the power level is set to 10, One Top will run for 30 minutes. After 30 minutes, One Top® blinks all LEDs and sounds every 5 seconds for 1 minute. During the 1 minute warning period, tap the Power button to continue cooking. If you do not touch the Power button during the 1-minute warning period, the power level drops to 6. Touching the Power button after power level drops to 6 turns One Top off.

## USING SOUS VIDE MODE

Sous Vide mode requires the One Top™ app and temperature probe.

### To cook in Sous Vide mode:

1. Plug the temperature probe into One Top® and attach the probe to the side of the pot using the included probe clip. At least 1.5 inches of the probe must remain submerged for accurate readings.
2. Open the One Top™ app and tap the bar at the bottom of the screen.
3. Connect your One Top in order to start cooking.
4. Tap Sous Vide at the top of the screen.
5. Enter your goal water temperature using the keypad, then tap **Set goal temperature**.
6. Enter your desired cooking time using the hour and minute selector, then tap Start heating water. You'll be prompted to tap the Power button on One Top® to start cooking.
7. Once the desired water temperature is reached, the timer will begin its countdown, notifying you when your dish is perfectly cooked.
8. To cancel Sous Vide mode at any time, tap the Power button on One Top® to turn it off, or tap the power button at the bottom of the screen.

**SAFETY FEATURE:** For high temperature control—where the target temperature setting is above 214 °F—One Top will run for 45 minutes. After 45 minutes, One Top blinks all LEDs and sounds every 5 seconds for 1 minute. During the 1 minute warning period, touch the Power button to continue cooking. One Top will automatically adjust power to maintain the desired temperature. If you do not touch the Power button during the 1 minute warning period, One Top automatically turns off.

## USING AUTOMATED RECIPE MODE

Recipe mode requires the One Top™ app, as well as the temperature probe for some recipes. Any recipe in the One Top™ app that uses a stove or cooktop can be cooked on One Top®; however, only recipes found under the One Top® icon at the bottom of the screen are fully automated with step-by-step instructions.



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### To cook in Recipe mode:

1. Open the One Top™ app and tap the bar at the bottom of the screen.
2. Follow the steps to connect your One Top.
3. Select a recipe and tap Cook with One Top® at the bottom of the screen. Follow the on-screen prompts and step-by-step instructions. One Top® will adjust temperature and cooking time to precisely match the recipe selected, and notify you when your dish is perfectly cooked.
4. To cancel Recipe mode at any time, tap the Power button on One Top® to turn it off, or tap the power button at the bottom of the screen.

## CLEANING

### CLEANING THE TEMPERATURE PROBE

**WARNING:** Temperature probe may be hot to the touch.

Allow the temperature probe to cool before cleaning. To clean, wipe the probe with a damp cloth or sponge and use mild soap. Do not put the probe in the dishwasher or immerse in water. Make sure the probe connector is completely dry before plugging it into One Top® unit.

### CLEANING THE COOKTOP GLASS

**WARNING:** Do not touch hot surfaces.

Turn Cook Top off and allow to cool before cleaning. To clean, wipe cooktop glass with a damp cloth or sponge and use mild soap. You can also use ceramic cooktop cleaner and follow instructions on the packaging.

### METAL MARKS AND SCRATCHES

Remove marks from sliding cookware on top of glass with ceramic cooktop cleaner. If you allow pots with a thin overlay of aluminum or copper to boil dry, they may leave a black discoloration on the cooktop. Clean before heating again or it may become permanent. Check pots and pans for roughness that could scratch One Top before using.

**NOTE:** If pitting or indentation in the glass has already occurred, contact [goodfulonetopsupport@cuisinart.com](mailto:goodfulonetopsupport@cuisinart.com)

### DAMAGE FROM SUGARY SPILLS AND MELTED PLASTIC

Take special care when removing hot substances from One Top® to avoid permanent damage to the glass surface. Unless removed while still hot, sugary spillovers (such as jellies, fudge, candy, and syrups) or melted plastics can cause pitting of the surface of your One Top® (not covered by warranty). When cleaning, be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.

To clean sugary spills and melted plastic:

1. Remove pot or pan. Turn One Top® off.

**WARNING:** Do not touch hot surfaces. While wearing an oven mitt:

- a. Use a single-edge razor blade scraper to move the spill to a cool area on cooktop.
  - b. Remove the spill with paper towels.
2. Leave any remaining spillover on the surface until cooktop is cool.
  3. Do not use One Top® again until you remove all of the residue completely.

**NOTE:** If pitting or indentation in the glass surface has already occurred, the cooktop glass must be replaced. Contact [goodfulonetopsupport@cuisinart.com](mailto:goodfulonetopsupport@cuisinart.com)

### BURNED-ON RESIDUE

**NOTE:** Damage to your glass surface may occur if you use scrub pads other than ones recommended for ceramic cooktops.

To clean burned-on residue:

Allow One Top® to cool. Use ceramic cooktop cleaner and follow instructions on the packaging.

To clean heavy, burned-on residue:

Use a single-edge razor blade scraper at 45° angle against the glass surface, applying pressure to scrape and remove the residue. After you remove residue, use ceramic cooktop cleaner and follow instructions on the packaging.

## LED ERROR GUIDE

- 1st (far left) LED flashing:** Internal cooktop failure – Contact [goodfulonetopsupport@cuisinart.com](mailto:goodfulonetopsupport@cuisinart.com)
- 2nd LED flashing:** IGBT sensor error – Contact [goodfulonetopsupport@cuisinart.com](mailto:goodfulonetopsupport@cuisinart.com)
- 3rd LED flashing:** IGBT over temperature protection – One Top® has turned off to avoid burning your cookware. Allow One Top® to cool and try again.
- 4th LED flashing:** Empty pot or pan detected on the cooktop - One Top® has turned off to avoid burning your cookware. Allow Cook Top to cool and try again.
- 5th LED flashing:** Under/over voltage – One Top® only works with U.S. outlets. Try plugging it into another outlet or contact [goodfulonetopsupport@cuisinart.com](mailto:goodfulonetopsupport@cuisinart.com)
- 8th LED flashing:** No pot detected on the cooktop – Place an induction-compatible pot or pan on cooktop.
- 9th LED flashing:** Surface thermistor failed or not connected – Contact [goodfulonetopsupport@cuisinart.com](mailto:goodfulonetopsupport@cuisinart.com)
- 10th (far right) LED flashing:** Wired probe not connected – Plug the thermometer probe completely into cooktop.

## BLUETOOTH® CONNECTION ISSUES

If One Top® is not connecting to the One Top app via Bluetooth, reset the Bluetooth connection by touching the and buttons on One Top® simultaneously until it chimes.

If that does not fix the connection, open the Bluetooth settings on the connected mobile device. Tap the Info (i) symbol next to Goodful One Top, then tap Forget This Device. Reconnect to One Top using the steps in the Connecting to the Goodful App section.

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## SUPPORT

Have a question? Contact  
[goodfulonetopsupport@cuisinart.com](mailto:goodfulonetopsupport@cuisinart.com)

Or call us at 1 (855) 844-1354

## COOKING NOISE

Different types of cookware may produce cooking noise. Heavier pans, like enameled cast iron, produce less noise than lighter pans, like multi-ply stainless steel. The size of the cookware and the amount of its contents can also contribute to the sound level.

The cooling fan may emit a “humming” noise when it turns on to cool the induction elements. The cooling fan turns on shortly after cooking starts.

Depending on the type of cookware you use, there may be a slight “buzz” when cooking at high power levels, or if the pan’s contents are cold. As the cookware heats or you reduce the power level, the sound will decrease.

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## LIMITED 12-MONTH WARRANTY

This warranty is available to U.S. consumers only. This warranty supersedes all previous warranties on the Goodful™ by Cuisinart® One Top® Smart Induction Cooktop. You are a consumer if you own a Goodful™ by Cuisinart® One Top® Smart Induction Cooktop that was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Goodful™ by Cuisinart® One Top® Smart Induction Cooktop will be free of defects in material or workmanship under normal home use for three years from the date of original purchase. We recommend that you visit our website, [www.cuisinart.com](http://www.cuisinart.com) for the fastest, most efficient way to complete your product registration. However, product registration online does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture. If your blender should prove to be defective within the warranty period, we will repair it or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return. Please pay by check or money order made payable to Cuisinart. (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions.)

**NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

## CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preferences, either repair the product, refer the consumer to an independent repair facility, replace the product or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If either of the above two options does not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished.

Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement or refund for nonconforming products under warranty.

California residents may also, at their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement and shipping and handling for such nonconforming products under warranty.

## BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product for servicing. Often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Goodful™ by Cuisinart® One Top® Smart Induction Cooktop has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household

use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts and to ensure that the product is still under warranty. Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts and to ensure that the product is still under warranty.

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