

USE ABRASIVES OR STEEL WOOL ON FINISHED SURFACES. To polish, use a non-abrasive glass cleaner.

CLEANING & MAINTENANCE INSTRUCTIONS (continued)

5. Thoroughly wipe soap and water from surface of hot plate and heating element. **DO NOT IMMERS**E UNIT IN LIQUID. Make sure that no water can infiltrate the heat vents or the bottom of unit.
6. Leave unit unplugged when not in use.

WARRANTY

Cadco warrants that this Hot Plate be free from defects in material and workmanship for a period of one year from date of purchase. (Warranty provides repair of unit.) A copy of your original purchase receipt is required for proof of purchase date. This warranty does not cover consequential damage of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

Please note: This appliance is a carry-in service item; customer is responsible for packaging the unit securely and returning it to Cadco* for service, along with a copy of your original purchase receipt, a description of the problem, and your name, shipping address and phone number. Ship to: Cadco, Ltd., Attn: REPAIR, 200 International Way, Winsted, CT 06088. If shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to us.

Call Cadco at 860-738-2500 for Return Authorization Number **BEFORE** returning any item for repair. Return Authorization Number **MUST** be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.

Warranty is applicable only in USA and Canada*. (*Canadian customers contact Tarrison Products, Ltd. in Ontario, Tel. (05) 825-665.)

IMPORTANT NOTES:

Date of Purchase:

Place of Purchase:

To expedite all warranty claims please keep your dated sales receipt from place of purchase.



Hot Plates

Use & Care Manual

Models CDR-1T, CDR-2C, LKR-220, CSR-1CH, CSR-1T, CSR-2C & CSR-3T



CSR-1T
120 Volts / 1100 Watts /
Amps/ Single Phase



CSR-3T
120 Volts / 1500 Watts /
12.5 Amps/ Single Phase

CSR-3T (220)
220Volts / 1500 Watts /
19.2 Amps/ Single Phase



CDR-1T
120 Volts / 1650 Watts
(825 Watts per burner) /
1.8 Amps / Single Phase



LKR-220
220 Volts / 2,000 Watts



CDR-2C
120 Volts / 1800 Watts
(900 Watts per burner) /
15 Amps / Single Phase

Cadco, Ltd.

200 International Way, Winsted, CT 06098
(860) 738-2500 - Fax (860) 738-9772

Website: cadco-ltd.com • E-mail: info@cadco-ltd.com

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Congratulations on your purchase of a Cadco Hot Plate. Please read all instructions carefully before use.

IMPORTANT SAFEGUARDS

1. Read all instructions before use.
2. Do not touch hot surfaces! Always use hot pad or pot holder until unit cools.
 - To protect against electrical hazards, do not immerse cord, plug, or range in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet before cleaning. Allow to cool completely before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or, or if the appliance malfunctions or has been damaged in any manner. Call Factory Service at 860-7 8-2500. In Canada call (05) 825- 665.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
 - Do not use appliance for other than intended use.
10. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a shock hazard.
11. A fire may occur if this appliance is covered or touching flammable material, including curtains, walls, etc., when in operation. To avoid excessive heat on wall(s) while cooking, always keep a space of at least 4" between your range and your rear and side walls.
12. Do not use plastic dishes or plastic wraps on heating elements.

SAVE THESE INSTRUCTIONS

IMPORTANT NOTES

1. Our unit is equipped with a grounded, current-carrying plug. This plug will fit into any pronged outlet. This is a safety feature.
2. Electrical connection must be a proper outlet for the 3 pronged cord. Before connecting power, make sure the voltage and frequency correspond to the data plate on the unit.
 - A short power cord is provided to reduce the hazards resulting from accidents such as tripping, entanglement, etc.
 - If a long cord set or extension cord is used:
 - (A) The marketed electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - (B) The longer 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 accidentally.
4. When performing any cleaning or maintenance to this unit, be sure to unplug from power outlet first, and allow to cool.
5. Call Cadco Customer Service at 860-7 8-2500 with any questions or service needs.

INITIAL USE

Heat the appliance without a pot for approximately 10 minutes at maximum setting in order for the special element coating to seal. Temporary smoking is normal during initial use.

OPERATING INSTRUCTIONS

1. Avoid letting water or food drop or boil over onto heating element. If liquids or other foreign material are allowed to drip down through the element pan and into the housing, the warranty is voided.
2. Rocker switch light will come on when hot plate is plugged into electric outlet and the rocker switch is put in "ON" position. Round signal light(s) will come on when heat control knob is turned from "OFF" to a heat setting. They will cycle on & off as the element maintains temperature.
 - As with all countertop hot plates as well as stovetops, the most efficient cooking/heating will be done when using pans that are closest in diameter to the heating element. For best results, the pot or pan used should not exceed the heating element diameter, and should have an even bottom. NOTE: Max load capacity of 15 pounds per burner on 120V models. If using a stockpot or braising pan, no larger than a 1" overhang over element diameter.
 - CSR-1T & CDR-1T: 6" diameter coil element(s)
 - CSR- T: 8" diameter coil element
 - CSR-1CH, CSR-2C & CDR-2C: 7-1/2" diameter solid cast iron element(s)
 - LKR-220: " diameter solid cast iron element (handles pots/pans with up to 15 quart capacity)
4. Be sure your Hot Plate is resting level on countertop. Avoid using pans that are unstable and easily tipped.
5. To avoid excessive heat on wall(s) while cooking, always keep a space of at least 4" between your hot plate and your rear and side walls.
6. Always place the appliance on a heat-resistant surface.
7. (CDR-2C, CSR-2C, CSR-1CH, LKR-220): When you are finished cooking, we recommend that the temperature control switch(es) be turned off, and the On/Off power switch be left on for the cooling fan to operate until the unit has cooled down. This will help extend the life of your hot plate.

CLEANING & MAINTENANCE INSTRUCTIONS

1. Always unplug hot plate from electric outlet and allow to cool before cleaning. Caution: Heating element may be hot without glowing red. Be sure element is cool before touching.
2. Coiled element models: clean the element(s) by gripping an element at the point opposite where it goes into the holes in the drip pan and tilting it up. Clean the element and drip area. If liquids or other foreign material are allowed to drip down through the element pan and into the housing, the warranty is voided.
4. Use damp cloth with mild detergent to clean stainless surfaces - NEVER