

°cinder

SENSING COOKER

instruction manual
manuel d'instructions

Product Model Number: CSC1NR-1K8-2-12

Rating: 120V ~60Hz 1800W

Bluetooth Version 4.0

FCC ID: 2AHJ8CINDER001

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IMPORTANT SAFETY PRECAUTIONS

Thank you for your purchase of a Cinder Sensing Cooker. For your safety, and the safety of others, carefully read all instructions before use and save this document for future reference.

Register your product for latest product upates or recall information. More information at:

www.cindercooks.com/register

For product support, please contact Cinder Customer Care
telephone: +1-800-XXX-XXXX
e-mail: support@cindercooks.com

Read all instructions.

PROPER SETUP OF THE APPLIANCE

- Remove and safely dispose of any packaging material and promotional labels before using the appliance for the first time.
- Do not place the cooker near the edge of a bench or table during operation. Ensure the surface is level, clean, and free of water and other substances.
- Do not use the cooker on a sink drain board.
- Do not place the cooker on or near a hot gas or electric burner, or where it could touch a heated oven. Do not use inside a heated oven.
- Position the cooker at a minimum distance of 8 inches (20cm) away from walls, curtains, cloths, and other heat sensitive materials.
- Always operate the cooker on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains, or other flammable materials.
- Always ensure the cooker is properly assembled before use. Follow the instructions provided in this instruction manual.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

ELECTRICAL SAFETY

- The appliance is not intended to be operated by means of an external timer or separate remote control system other than the official Cinder mobile application.
- To protect against electric shock, do not immerse or partially immerse the cord, plugs, or appliance in water or any other liquid.
- Do not operate the cooker with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not let the cord hang over the edge of a bench or table, touch hot surfaces, or become knotted.
- Check that the electrical installation is compatible with the wattage and voltage stated on the bottom of the appliance.
- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

OPERATION SAFETY

- The lid and outer surfaces may be hot when the appliance is operating. Do not touch hot surfaces. Always operate the appliance using the handles or knobs.
- Do not place anything on top of the cooker when the lid is closed, when in use, or when stored.

OPERATION SAFETY (CONTINUED)

- Always switch the appliance to the off state, then unplug the power cord and cool completely if the appliance is not in use, before cleaning, before moving the appliance, before disassembling or assembling the appliance, or when storing the appliance.
- Keep the cooker clean. Follow the cleaning instructions provided in this instruction manual.
- When using the appliance on surfaces where heat may cause a problem, an insulating mat is recommended.
- Do not operate the cooker without the drip tray in place and sufficiently empty.
- Do not leave the appliance unattended when in use at temperatures above 265°F (130°C)
- Do not leave the appliance plugged in when not in use.
- Do not place a hot cook plate in contact with water or on a fragile surface.
- Not intended for use by children. Close supervision is necessary when the appliance is use by or near children.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

OPERATION SAFETY (CONTINUED)

- For any maintenance other than cleaning, visit www.CinderCooks.com or call Cinder Customer Care.
- This appliance is intended for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not spill any liquid on the plate connector or the areas behind the cooking plates.

SHORT CORD INSTRUCTIONS

- Your Cinder is fitted with a short power supply cord to reduce the risk of personal injury or property damage resulting from pulling, tripping, or becoming entangled with a longer cord.
- If an extension cord is used,
 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 2. The cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
 3. The extension cord must include a 3-prong grounding plug.

Save these instructions.

This appliance is intended for household use only.

In cases of any commercial use, inappropriate use, or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

For your safety, this product conforms to all applicable standards and regulations.

Our company has a policy of ongoing research and development, and may modify the product without prior notice. For the most current version of instructions, visit www.CinderCooks.com.

- Do not consume food that comes into contact with the parts marked with logo.



- Only use parts or accessories provided with the appliance or bought from an Approved Service Center. Do not use them for other appliances or intention.
- When using the appliance for the first time, wash the cook plate(s), pour a small amount of cooking oil on the plate and then wipe it with an absorbent kitchen towel.
- To avoid damaging the non-stick coating of the cooking plates, always use plastic or wooden utensils.
- Do not use aluminum foil or other objects between the cooking plates and the food being cooked.
- Do not place cooking utensils on the cooking surfaces of the appliance.
- Do not cook food in aluminum foil.
- Do not remove the drip tray while cooking. If the drip tray becomes full when cooking, let the appliance cool before emptying.
- On first use, there may be a slight odor and small amount of smoke during the first few minutes of heating. In these cases, ensure adequate ventilation and wait until there is no more smoke or odor before cooking.
- Cooking fumes may be dangerous for animals which have particularly sensitive respiratory systems, such as birds. We advise bird owners to keep them away from the cooking area.

FOOD SAFETY

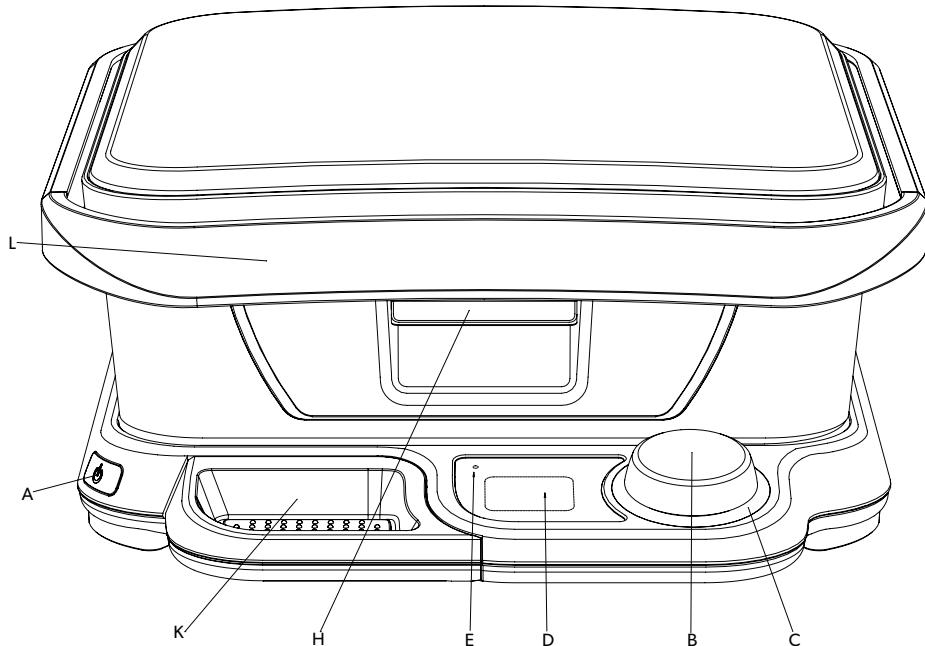
The Cinder Sensing Cooker is able to control the temperature of the cooking plates very precisely, across a broad range of temperatures (from ambient room temperature up to 500°F/260°C). Such precision allows users to prepare foods with the latest techniques in modern food science at lower temperatures than conventional cooking techniques. However, precautions and research should be done before performing such techniques to ensure food safety and proper pathogen reduction. Users assume all risks and responsibilities of ensuring their food is safe, and should always check the temperature of the food with an internal probe before consumption.

The USDA has recommended internal temperatures for guaranteed safety as follows:

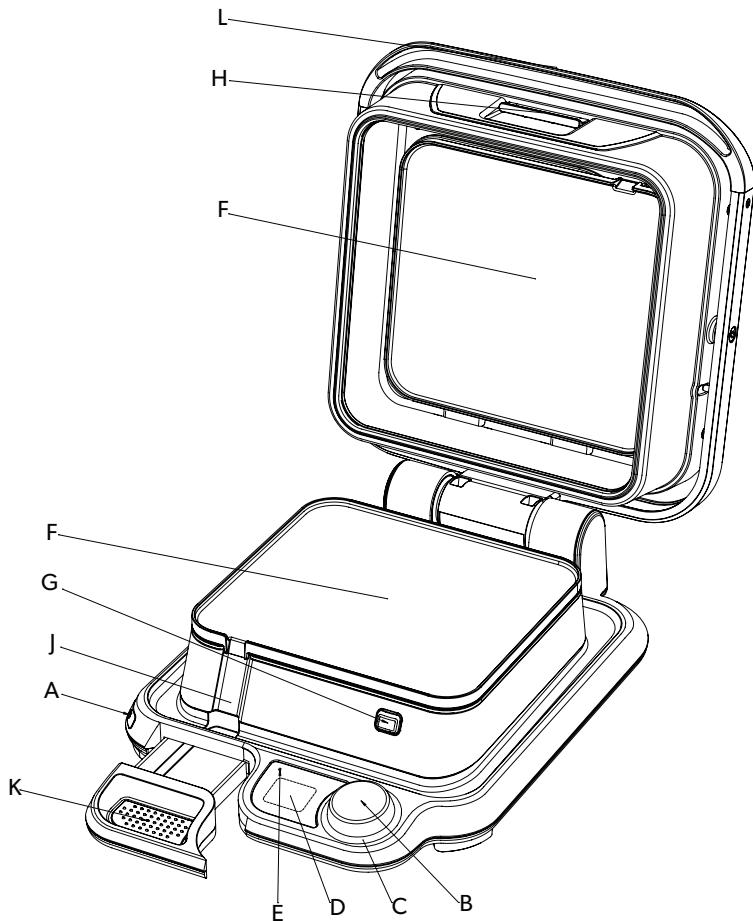
Product	Minimum Internal Temperature
Beef, Pork, Veal, Lamb	145 °F (62.8°C)
Ground meats	160 °F (71.1°C)
Poultry	165°F (73.9°C)
Eggs	160 °F (71.1°C)
Fish & Shellfish	145°F (62.8°C)

Item	Description
A	Standby/wake button
B	Control knob
C	LED indicator light pipe
D	User Interface LCD
E	Wireless connectivity indicator light
H	Upper cook plate release button
K	Drip Tray
L	Handle

GETTING TO KNOW YOUR CINDER



Item	Description
A	Standby/wake button
B	Control knob
C	LED indicator light pipe
D	User Interface LCD
E	Wireless connectivity indicator light
F	Cook plate
G	Lower cook plate release button
H	Upper cook plate release button
J	Grease channel
K	Drip Tray
L	Handle



NOTE

The Cinder has two plate release buttons. These allow the user to independently unlatch and remove the cooking plates for easier cleaning or to install interchangeable cooking plates.

To use the plate release:

- Always ensure the appliance is completely cool before attempting to remove the cooking plates.
- Always ensure the cooking plates are free of liquid or large scraps before attempting to remove. Wipe up excess liquid with paper towels or sponge to prevent accidental spills.
- Lift the handle and open the cooker to the fully open position.
- To remove the lower cooking plate, press the Lower Cook Plate Release Button (G). Carefully slide the plate off the appliance body.
- To remove the upper cooking plate, maintain grip of the upper edge of the cooking plate, press the Upper Cook Plate Release Button (H). Carefully remove the plate from the appliance.

CAUTION

Failure to hold the upper plate when releasing the latch mechanism may result in the cooking plate falling off the grill in an uncontrolled manner.

ASSEMBLING YOUR CINDER

Before First Use

1. Remove and safely discard any packaging material and promotional labels from the cooker.
2. Wipe the cooking plates and drip tray with a soft damp sponge or wash with mild soap and water. Dry all parts thoroughly.
3. Ensure the drip tray is properly installed in the appliance.
4. Ensure the cooking plates are correctly installed and securely latched into position.
5. Place the cooker on a flat, dry surface. Ensure there is a minimum of 8 inches (20cm) of space on all sides of the appliance.
6. Unwind the power cord and insert the power plug into a grounded wall outlet.

The Power/Standby button will illuminate when power is connected.

NOTE

If the cooking plates are not properly installed, the LCD will display "Plate Removed". Remove the cooking plates from the appliance and re-install them so they securely lock into position. Always ensure the appliance is completely cool before releasing and removing the cooking plates.

NOTE

When the cooker is heating for the first time, it may emit a small amount of smoke or odor. This is due to protective substances used for manufacturing and shipping. It is safe and not detrimental to the performance of the grill, but providing ample ventilation in the area during the first heating cycle is recommended.

OPERATING YOUR CINDER

Before cooking:

1. Ensure the drip tray is properly installed in the appliance.
2. Ensure the cooking plates are correctly installed and securely latched into position.
3. Place the cooker on a flat, dry surface. Ensure there is a minimum of 8 inches (20cm) of space on all sides of the appliance.
4. Unwind the power cord and insert the power plug into a grounded wall outlet. The Power/Standby button will illuminate when power is connected.
5. Press the Power/Standby button to begin cooking.

CAUTION

When opening and closing the cooking chamber, always lift under the handle or grasp the edge of the handle. Do not place hands or fingers behind the handle for risk of pinching or touching potentially hot surfaces.

To control the temperature of the cooker, users can use the following input methods:

SOFWARE APPLICATION CONTROL

To use automated recipes and pre-defined temerature set points,

1. Download the app – on your mobile device, open <http://CinderCooks.com/app>
2. Pair the Cinder –
 - Power on the Cinder.
 - Turn on Bluetooth on your mobile device.
 - Open the app and follow the prompts on the screen to complete the pairing process.
3. Using the Cinder app, select the corresponding recipe. Select the option in the app to begin cooking.
4. The appliance will require confirmation of remote control over wireless connection. Press the knob button to confirm
5. Follow the instructions shown in the app for recipe information and cooking procedures.

To receive information of cooking progress and notifications, ensure the mobile device stays within the signal range of the Cinder.

Depending on specific surroundings, the signal range is typically 30-50 feet (9-15 meters).

MANUAL CONTROL

Turn the knob to adjust the temperature set point of the cooking plates. The cooker will heat and maintain the cooking plates to the desired temperature.

SEARING

Cinder is capable of high temperature searing utilizing both top and bottom cooking plates. To use Cinder to sear, use the following steps:

1. Prepare to pre-heat the cooking plates by removing any items on the plates. Wipe the plates clean with a damp sponge or paper towel to remove any remaining residue. Searing works best when the cooking plates are clean.
2. Turn the control knob clockwise (for higher temperature) all the way until the LCD shows “HEATING TO SEAR”. Wait a few minutes for the cooking plates to pre-heat.
3. When the cooking plates are pre-heated, the display will show “PRESS TO SEAR”.

TIP

For best results, pat the food product with dry paper towels just before searing to remove surface moisture. Water on the surface of food generates steam, which can over-cook the food and impede the desired browning result on the surface of the food (known as the Maillard reaction and/or pyrolysis).

TIP

For better heat transfer between the food product and the cooking plates, apply a light coat of cooking oil that can withstand high temperatures, such as safflower or refined avocado oil.

4. Open the device, place the food product on the center of the cooking plate, and close the device. Press the control knob to start a timer on the display.
5. Remove the food from the cooking plates when searing is complete. Most foods are ready in 30-45 seconds.
6. Press the control knob when searing is complete. This returns the system to manual temperature control mode.

To protect certain components and long-term reliability of the system, Cinder will maintain the plates at searing temperature for 15 minutes at a time. Upon nearing the time limit of 15 minutes, the cooker will prompt the user to continue holding sear temperature by pressing the knob button. If the system does not receive any user input, it will automatically begin cooling down to 265°F (130°C).

Cinder is capable of cooking a wide range of foods. The following guidelines are considerations to keep in mind to maximize success of cooking.

To ensure best cooking results, always try to maximize the amount of contact between the food and the cooking plates.

- Foods with large flat surfaces work best.
- The thickness of food greatly influences the amount of time required to cook the entire body of food. Slicing foods thinner will reduce time required to cook to uniform temperature.
- Bones in meat may prevent full contact with the cooking plates.
- Skin or fat on meat may prolong cooking time as heat transfer from the cooking plate maybe slowed.
- The upper plate is mounted in a manner that allows tilting in the front-back direction. If the food is not flat (such as a whole chicken breast), try to align the general direction of the slope in the same direction as the tilt of the upper plate.

TARGET TEMPERATURE COOKING

Target temperature cooking is the method where the cook plate temperature is set to the temperature corresponding to desired doneness of food. This ensures that no portion of the food exceeds the target temperature, and thus a uniformly cooked result.

To use the target temperature cooking method,

1. Set Cinder to the desired temperature.
2. Place the food item(s) on the cooking plates.
3. Wait until temperature equilibrium is reached, and the entire body of food is uniform.

NOTE

Cinder's algorithms are able to detect when equilibrium has been reached, but the internal temperature should also be verified with a probe-type kitchen thermometer.

4. Continue cooking the food for the appropriate amount of time required to ensure pathogens have been neutralized and the food is safe to eat. (This varies greatly between different types of food, and the quality or cut of the product).

NOTE

While this method of cooking may allow more time flexibility by preventing overcooking, it does not prevent other changes from happening to the food, including but not limited to:

- Oxidation of food surfaces exposed to air
- Drying of food when cooking near or above the boiling point of water.

The following are examples of recipes that are suitable for Cinder. To use the smartphone application for automated recipe control, ensure your mobile device is properly paired with your Cinder.

VEGETABLES

Ingredients:

1. Chopped vegetables (example: carrots or asparagus).
2. Salt & pepper
3. Olive oil

Procedure:

1. Wash vegetables and chop to roughly uniform size and thickness (recommended thickness: approximately $\frac{1}{2}$ " or 12mm thick).
2. Drain vegetables. Season with salt and pepper, drizzle with olive oil. Toss to coat.
3. Place chopped vegetables on cooking plate. For best results, place only one layer (do not stack vegetables on top of another).
4. Select vegetable cooking recipe on the app. (185°F)
5. Cook until tender (usually 20 minutes).

GRILLED CHEESE SANDWICH

Yield: 2 sandwiches

Ingredients:

1. 4 slices bread
2. 1 ounce unsalted butter, at room temperature.
3. 6 ounces (170g) cheese. (Suggested cheeses: cheddar, gruyere, or similar).
4. 1 teaspoon dry mustard (optional)
5. $\frac{1}{2}$ teaspoon smoked paprika (optional)
6. $\frac{1}{4}$ teaspoon freshly ground black pepper (optional)

Procedure:

1. Turn on Cinder, select Sandwich recipe (or manually set temperature to 375°F).
2. Lay 2 slices of bread on the cooking plate.
3. Distribute cheese between the two slices of bread.
4. Place a slice of bread on top of each pile of cheese.
5. Optional: sprinkle additional cheese on top of the top layer of bread.
6. Cook for 5-10 minutes, depending on desired color and surface finish of the sandwich.

BEEF STEAK

Yield: 2 steaks

Ingredients:

1. 2 steaks
2. Salt, pepper
3. Season steak with salt and pepper.
4. High smoke point oil (safflower oil, refined avocado oil, grapeseed oil, etc.)

Procedure:

1. Season steaks with salt and pepper liberally.
2. Place steaks on the cooking plate.
3. Select Steak recipe in smartphone application (or select temperature for desired done-ness. Recommended temperature: 130°F for medium-rare steak).
4. Cook until internal temperature reaches set-point (usually 30-40 minutes). Note: steaks can be held at this temperature for up to 2-3 hours.
5. When ready to serve, remove steaks from cooking plates.
Wipe cooking plate surfaces clean with a towel or sponge.
6. Pre-heat the cooker for sear. (use the smartphone application or manually set the temperature dial to 'SEAR').

8. While cooker is pre-heating, dry the surface of the steaks by patting with dry paper towels.
9. Brush the surface of the steaks with oil for best sear result.
10. When the cooker indicates ready for sear, place the steaks on the cooking plate and close the lid until both plates are touching the steak. Press knob button to start a timer; sear steaks for 30-45 seconds.

TIP

For best results, sear one steak at a time, allowing the cooker to briefly pre-heat again in between different steaks.

11. Remove steak from cooker. Allow to rest 30 seconds – 1 minute. Slice and serve.

Ensure the appliance is off by pressing the Power/Standby button, and removing the power plug from the wall outlet. Allow the Cinder to completely cool before disassembling and cleaning.

Always clean outer body, drip tray, and cooking plates clean after each use to prevent a build-up of food residue or particles.

NOTE

Do not use abrasive cleansers or metal scouring pads on any surface of the appliance. These will scratch the surfaces and damage the coatings on the parts. Do not use bleach or other corrosive/caustic cleaning agents, as it may cause corrosion or discoloration to components.

⚠️ WARNING ⚠️

Do not immerse the body, cook plate connector, power cord, or power plug in water or any other liquid as this may cause electrocution.

Cleaning the outer body

- Wipe the outer body with a soft, damp cloth or sponge. A non-abrasive liquid cleanser or mild soap solution may be used to clean stains or grease. Apply the cleanser to the sponge, and not the appliance surfaces directly. Rinse away any cleaning solutions with a slightly damp clean sponge. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.
- Do not use bleach, as it may cause corrosion or discoloration to certain components.

Cleaning the drip tray

- After each use, remove the drip tray and discard content. Wash the tray in warm soapy water with a soft sponge or kitchen brush. A non-abrasive liquid cleanser may be used to clean stains or grease. Rinse and dry thoroughly.
- Alternatively, the drip tray may be cleaned in the top rack of a dishwasher appliance.
- Always ensure the drip tray is re-installed in the appliance after cleaning and prior to inserting the power plug into a wall outlet.

⚠ WARNING ⚠

Extreme caution must be used when handling the drip tray containing hot fats and juices.

Cleaning the cooking plates

- Wipe the cooking plates with a soft damp cloth or disposable kitchen towels to remove food residue.
- Alternatively, release and remove the cooking plates:
 1. Always ensure the appliance is completely cool before attempting to remove the cooking plates.
 2. Always ensure the cooking plates are free of liquid or large scraps before attempting to remove. Wipe up excess liquid with paper towels or sponge to prevent accidental spills.
 3. Lift the handle and open the cooker to the fully open position.
 4. To remove the lower cooking plate, press the Lower Cook Plate Release Button (G). Carefully slide the plate off the appliance body.
 5. To remove the upper cooking plate, maintain grip of the upper edge of the cooking plate, press the Upper Cook Plate Release Button (H). Carefully remove the plate from the appliance.
NOTE: failure to hold the upper plate when releasing the latch mechanism may result in the cooking plate falling off the grill in an uncontrolled manner.
- Wash the cooking plate by hand in warm soapy water with a soft sponge or kitchen brush. Rinse and dry thoroughly.

⚠️ WARNING ⚠️

Do not soak or immerse the cooking plate. Always dry the cooking plate immediately after washing or rinsing. Do not clean the cooking plate in a dishwasher appliance.

TROUBLESHOOTING

Listed here are issues a user may encounter when using a Cinder. If the issue you are experiencing isn't listed here, contact customer support.

LCD shows "Plate Detached" error

- Check the connection of the cooking plates with the system by removing and reinstalling the cooking plates.
- Try swapping the top and bottom cooking plates.

Appliance will not turn on

- Check the power plug and circuit breakers. If power is supplied to the unit, the power button will be illuminated.

Temperature of cooking plate does not match thermometer

- Keep in mind the temperature sensors embedded inside the cooking plate are industrial grade (more accurate and precise than almost all consumer thermometers).
- If scanning the temperature of the cooking plate with an infrared temperature sensor, keep in mind the accuracy tolerance of the instrument and the limits of its accurate temperature range, and its susceptibility to inaccurate measurements of reflective surfaces.
- If the cook temperature is persistently inaccurate by a large margin, the temperature sensor may be damaged.

Lights in room are slightly flickering when system is on

- **This is normal when the appliance is modulating power supplied to the cook plate heating elements.**

Appliance will not pair with smartphone app

- Ensure the latest version of the official app is installed on your mobile device, and Bluetooth is enabled on the mobile device.
- Unplug the appliance and leave power disconnected for at least 10 seconds, and re-connect power.
- The appliance is designed to pair using the official Cinder app. Do not attempt to pair the system with any other app.

FCC ID: 2AHJ8CINDER001

NOTE

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experience radio/TV technician for help.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device complies with Part 15 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.

This device complies with Industry Canada license-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

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