



PORTABLE INDUCTION COOKTOP



MODEL: SIP-2000-1S

Product Code: 700-06510

IMPORTANT: Please read this user manual carefully and in full before operating the portable induction cooktop. Failure to follow the instructions and safety information contained within this manual may result in injury, damage, or improper operation of the appliance. Keep this manual in a safe place for future reference, maintenance information, and troubleshooting guidance.

Dear Customer,

Congratulations on purchasing your new cooktop. The Sphere brand is proudly distributed within Australia by Coast to Coast RV Services.

Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at www.coastrv.com.au

At Coast RV, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about your cooktops features or most importantly taking care of your cooktop when cleaning, our Support Team are here to help.

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing a Sphere product and we look forward to being of service to you.

Kind Regards,

The CoastRV Team

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SAFETY INSTRUCTIONS

Please read carefully the following instructions before using the induction cooker.



CAUTION: This cooker unit emits an electromagnetic field, therefore people with pacemakers should consult with their physician before using.

- Do not connect, operate or disconnect the unit with wet hands
- Do not plug into a socket where several other appliances are plugged in.
- Do not use if the plug cord is damaged or the power plug does not fit the socket safely
- Do not modify or repair the unit by yourself.
- This cooktop must be repaired by a qualified and licensed technician
- Do not allow pets near the cooktop
- Do not use the unit near flames or wet areas
- The cooktop is not to be used by children
- Children should NEVER be left unsupervised around the device. Playing with the device could cause serious injury
- Do not place on unstable surfaces
- Do not move the unit whilst there is a pot or pan on it
- Do not heat an empty pot or overheat the pot.
- Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils on the top plate
- Ensure you maintain sufficient space around the unit whilst it is in use. Always keep the front and either right or left side of the unit clear of obstructions
- Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article
- Do not place a sheet of paper between the pot/pan and the unit. The paper may ignite
- If the surface of the cooktop is cracked, please switch it off and take to service center immediately.
- Do not use plastic or aluminum cookware products
- Do not block the air intake or exhaust vent.
- Switch off all controls when not in use and allow the surface to cool down before cleaning or handling the cooktop
- Do not place the unit close to the objects which may be affected by magnets, such as: radios, televisions, automatic-banking cards and cassette tapes.
- The power cord must be replaced by qualified licensed technicians.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities.
- Incorrect use can result in damage to the appliance, injury, or death. We assume no liability for misuse of the cooktop or noncompliance with the above instructions.



If the cooktop surface becomes cracked or damaged, immediately turn the appliance off to reduce the risk of electric shock and contact customer service for assistance.

This cooktop has been designed to meet all applicable Australian safety standards. To help prevent burns or injury, users should operate the appliance with caution. The cooking surface can become very hot during operation and may remain hot for some time after use.

WHAT'S INCLUDED



Non-Slip Mat

Included 1 protective non-slip silicone mat for scratch protection

SPECIFICATIONS



MODEL	SPHERE SIP-2000-IS
VOLTAGE/FREQUENCY	220-240V AC, 50/60Hz
RATED POWER	2000W
PHYSICAL DIMENSIONS	290mm × 370mm × 42mm
CORD LENGTH	1.5m
Sensor Touch Controller	
8 Power Levels & 8 Temperature Settings	
Four Digital Displays	
A-Grade Black Crystal Plate	
Timer Function	
Overheat, Overvoltage & Overcurrent Protection	

WORKING PRINCIPLES

Induction cookers are a safe, advanced, efficient and economic cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

Induction cooktops operate using electromagnetic energy rather than a traditional heating element or open flame. Unlike conventional electric or gas cooktops, induction technology heats the cookware directly, making it faster, more energy efficient, and safer to use.

How Induction Heating Works

Beneath the glass cooking surface is a copper induction coil. When the cooktop is switched on, alternating electrical current flows through this coil, creating a rapidly changing magnetic field.

When compatible cookware containing ferrous (magnetic) metal is placed on the cooking zone, the magnetic field induces electrical currents within the base of the cookware. These currents generate heat directly inside the cookware itself through electrical resistance.

As a result:

The cookware becomes hot and transfers heat to the food.

The cooktop surface itself does not generate heat directly.

The glass surface only becomes warm from residual heat transferred back from the hot cookware.

Key Components of an Induction Cooktop

Induction Coil

The induction coil is located underneath the ceramic glass surface and produces the magnetic field required for heating.

Power Electronics

Electronic components convert standard household electricity into a high-frequency alternating current required for induction cooking.

Ceramic Glass Surface

The cooking surface is made from heat-resistant ceramic glass which supports the cookware while allowing the magnetic field to pass through efficiently.

Advantages of Induction Cooking

Fast Heating

Because heat is generated directly in the cookware, induction cooktops can heat food more quickly than conventional electric cooking methods.

Energy Efficiency

Very little energy is wasted because the heat is created directly within the cookware rather than first heating a burner or hotplate.

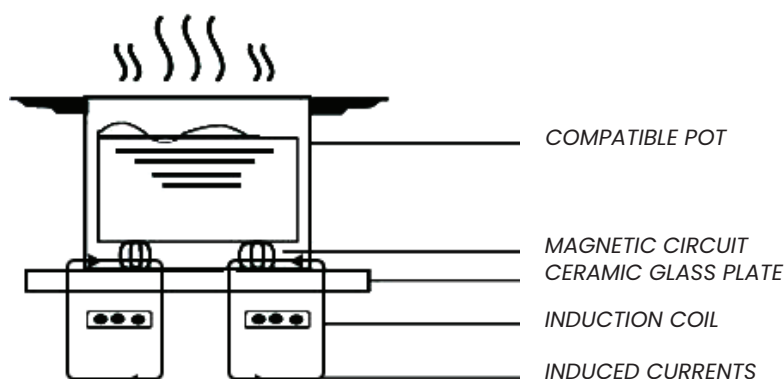
Improved Safety

The cooking surface remains significantly cooler than traditional cooktops, reducing the risk of accidental burns.

Most units will also stop operating automatically if cookware is removed.

Precise Temperature Control

Induction systems can respond rapidly to temperature adjustments, allowing accurate and consistent cooking performance.



COMPATIBLE COOKWARE

SELECTING THE PROPER COOKWARE

Your induction cooker will not operate without the proper cookware.

Read the following information carefully to get the maximum efficiency from your unit. The rule of thumb for selecting cookware is if a magnet sticks to the cookware bottom, the cookware will work on your cooker.

The bottom surface of the cookware must be made of ferrous magnetic material. The cookware must touch the cooker or rise no more than 1 inch above it.

Safety mechanism halts: The cooker may not operate (displays "E0" error code) if: The cookware does not have a flat bottom surface

The cooker may not operate if the pan bottom is made of material with a low ferrous magnetic content, even if a magnet sticks to the cookware bottom.

Your Sphere Induction Cooktop comes with a protective non-slip silicone mat to protect the cooktop from scratching and prevent cookware slipping off the surface.

INDUCTION COOKTOP SUITABLE COOKWARE

Material: Steel, Cast Iron or stainless steel.

Shape: Flat bottom pan/pots with diameter from 12-26cm.



Enameled
Iron Pot



Iron or Enameled
Iron Pot



Cast Iron
Pan



Iron
Pot



Stainless
Steel Pot



Iron
Plate



Deep-Fry
Pan

AND NON-SUITABLE INDUCTION COOKTOP COOKWARE

Material: Heat resistant glass, Non-iron metals, ceramics or utensils where the bottom is made of nonmagnetic copper or aluminium.

Shape: Rounded bottom or uneven bottom pots/pans with diameter less than 12cm.



Rounded
Bottom Pot



Aluminum
Copper Pot



Bottom Measuring
Less Than 12cm



Pot With
Stands



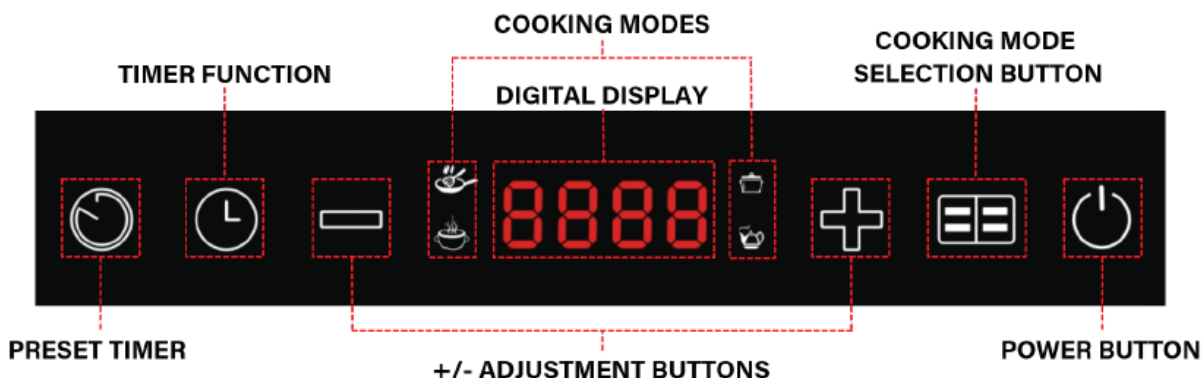
Ceramic
Pot



Heat-Resistant
Glass Pot

OPERATION

PANEL FUNCTION



When the unit is plugged into a wall outlet, the unit will beep and the digital display will flash " - - - - ". This indicates the unit is in sleep mode and ready to be turned on.

Press the power button to switch the unit on/off. When the unit is switched on, the unit will beep once, " ON " will be displayed on the digital display and the cooktop will enter into stand-by mode.

After 30 seconds, you will hear the internal fan start to run. This is normal.

Pressing the the power button again or after a period of inactivity (60 Seconds), the unit will return to sleep mode.

The internal fan always runs for 1 minute to cool down the internals whenever the unit is switched off.

There are 8 power and temperature levels of adjustment – Refer to the table below.

TABLE 2

POWER LEVEL	TEMPERATURE LEVEL
200 Watts	80°C
500 Watts	100°C
800 Watts	130°C
1000 Watts	160°C
1300 Watts	180°C
1600 Watts	200°C
1800 Watts	220°C
2000 Watts	240°C

TIMER FUNCTION

The timer range is between 1 minute to 4 hours.

1. Touch the timer button to begin using the timer function
2. Touch the " + " or " - " buttons to increase or decrease the timer.
 - a. Touch the " + " button to increase the timer by 1 minute every press.
 - b. Keep your finger on the " + " button to increase the timer by 10 minute intervals.
 - c. Touch the " - " button to decrease the timer by 1 minute every press.
 - d. Keep your finger on the " - " button to decrease the timer by 10 minute intervals.

The timer will be confirmed automatically after 3 seconds of no user interaction upon which it will stop flashing.

To make further adjustments after it has been confirmed, you will need to begin the process again from step 1.

PRESET TIMER FUNCTION (DELAY FUNCTION)

This function allows you to set a delay timer that prevents the unit from operating until the selected time has elapsed.

1. First select and set your cooking mode and temperature or power level
2. Touch the PRESET TIMER FUNCTION button to enter the setting
3. Touch the "+" or "-" buttons to increase or decrease the timer.
 - a. Touch the "+" button to increase the delay timer by 1 minute every press.
 - b. Keep your finger on the "+" button to increase the delay timer by 30 minute intervals.
 - c. Touch the "-" button to decrease the delay timer by 1 minute every press.
 - d. Keep your finger on the "-" button to decrease the delay timer by 30 minute intervals.

The timer will be confirmed automatically after 3 seconds of no user interaction upon which it will stop flashing.

To make adjustments after it has been confirmed, you will need to begin the process again from step 1. The Digital Display will flash between the set mode and the delay timer every 6-10 seconds.

COOKING MODE

Touch the COOKING MODE button to select cooking mode.

Each mode has its own characteristics and preset default settings.

Refer to table 3 below for cooking mode defaults.

MODE	CHARACTERISTICS AND DEFAULT SETTINGS
	Selecting this mode will allow you to set your desired temperature by touching the "+" and "-" buttons to choose between the 8 different temperatures listed in Table 2. Default temperature is set to 180°C. The cooktop will automatically turn off after 2 hours of no user interaction.
	Selecting this mode will allow you to set your desired power level by touching the "+" and "-" buttons to choose between the 8 different power levels listed in Table 2. Default power is set to 1300W. The cooktop will automatically turn off after 2 hours of no user interaction.
	Default power is set to 1600W for 15 minutes. After 15 minutes the power will automatically reduce to 800W. The power level is not manually adjustable. The cooktop will automatically turn off after 2 hours of no user interaction.
	Default power is set to 2000W. The power level is not manually adjustable. The cooktop will automatically turn off after 20 minutes of no user interaction.

Cleaning & Maintenance

By ensuring proper cleaning and maintenance of your cooktop, you can ensure that it will have a long and fault free operation.



WARNING! Do not start cleaning the cooktop until it has completely cooled and is unplugged from the power source.

- Always turn the cooktop off and unplug it from the power outlet before cleaning.
- Allow the appliance to cool down fully prior to any cleaning or maintenance.
- Wipe the surfaces using a soft damp cloth.
- Do not use abrasive pads, scouring products, or strong chemical cleaners, as they may damage the appliance surface.
- Ensure the cooktop and all accessories are thoroughly dry before storing away.

Important!

Never dismantle your cooktop. Any maintenance work should only ever be undertaken by a suitably qualified and licensed person. For any questions, please contact the CoastRV Support Team

TROUBLESHOOTING

OPERATION IN CASE OF EMERGENCY

In the event of an emergency you should:

- Call emergency services if required
- Switch off at wall outlet if safe to do so
- Unplug the cooktop from the wall socket if safe to do so
- Call the distributor for technical assistance

Some minor faults can be fixed by referring to the instructions given in the Troubleshooting section below.

TROUBLESHOOTING

Fault	Possible Cause	Potential Solution
E0	Cookware not detected	Confirm the cookware is placed correctly on the cooking zone of the cooktop. Check and confirm the cookware is induction compatible
E1	AC Input Voltage Too Low	Input AC power is too low (<88V) – Check AC power source.
E2	AC Input Voltage Too High	Input AC power is too high (>280V) – Check AC power source.
E3	Heat Sensor Error	Unplug the unit and allow it to cool off. Once cooled down, try to operate the unit again. If the issue is still present, contact support as the unit may have a short circuit or damaged glass plate heat sensor
E4	Heat Sensor Error	Unplug the unit and allow it to cool off. Once cooled down, try to operate the unit again. If the issue is still present, contact support as the unit may have an open circuit or damaged glass plate heat sensor
E5	IGBT Error	Contact support as the IGBT is overheating or short circuited, or the fan is faulty
E6	IGBT Error	Contact support as the IGBT is open circuit or damaged

Warranty Against Defects

1 WHAT THIS WARRANTY RELATES TO

1.1 This warranty covers goods supplied by Coast RV Pty Ltd T/A Coast to Coast RV Services ("Supplier") to the Client ("Goods") and relates to any defects in materials and workmanship under normal use and maintenance ("Defect").

2 WHAT THE SUPPLIER WILL DO TO HONOUR THE WARRANTY

2.1 The Supplier will:

- (i) replace or repair the Goods or the defective part of the Goods free of charge;
- (ii) arrange for the Goods or the defective part of the Goods to be repaired or replaced by a qualified repairer free of charge.

2.2 The Supplier reserves the right to replace defective parts of the Goods with parts and components of similar quality, grade or composition where an identical part or component is not available.

2.3 Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

3 WHAT THE CLIENT MUST DO TO CLAIM THE WARRANTY

3.1 To claim the benefit of the warranty, the Client will need to (sequentially):

- (i) first contact the Supplier; and
- (ii) present the defective Goods to the Supplier for inspection, including inspection for defective workmanship, or otherwise provide evidence of the claimed Defect, accompanied by evidence of proof of purchase and date of delivery, and if applicable, evidence of maintenance performed in accordance with the relevant maintenance schedules.

3.2 The claim listed in clause 3.1 may be made in person, or the claim may be sent to the address listed on this form, including the particulars required under clauses 3.1(i) and 3.1(ii).

3.3 The appropriate form for making a claim for warranty is as attached.

4 DURATION OF WARRANTY

4.1 This warranty will cease:

- (i) where the Goods are purchased already fitted in or as a component of a vehicle or RV: from the date that is twelve (12) months after the Client takes delivery of the vehicle or RV; and
- (ii) where the Goods are purchased separately or as an after-market item: from the date that is twelve (12) months from the date of purchase.

4.2 If a Defect does not materialise in the Goods prior to the date provided in clause 4.1, the Supplier will have no liability to the Client under this warranty.

5 RESPONSIBILITY FOR COSTS OF CLAIM UNDER THIS WARRANTY

5.1 The Supplier is responsible for the costs directly associated with repairing or replacing the Goods in accordance with clause 2.1 only.

5.2 Any works required to be completed in addition to fixing the Defect are the responsibility of the Client. Additional works includes any costs associated with any testing or repair of the Goods or any goods to which they are fitted, undertaken by a third party in relation to any defect without prior authorisation from the Supplier.

5.3 Where it is determined that the Goods do not have a Defect, the Client will be charged a GST exclusive inspection fee of forty-five dollars (\$45.00AUD in Australia or \$45.00NZD in New Zealand) plus freight costs for the return of the Goods, this is subject to change without notice.

5.4 The cost of delivery and insurance of the Goods to and from the Supplier, travel costs to and from the Supplier, and the cost of inspecting and testing the Goods are the sole responsibility of the Client.

6 WARRANTY LIMITATIONS

6.1 The Supplier makes no warranties or representations other than those set out in this warranty document except as is required by law.

6.2 The Supplier will not be liable under this warranty:-

- (i) to the Client or any other person for any consequential, direct or indirect loss, damage or costs incurred or suffered by the Client or any other person, including but not limited to damage to persons, other property, loss of turnover, loss of profits, loss of business or goodwill;
- (ii) to the Client for transportation or travel costs which are the Client's responsibility;
- (iii) for damage or defects in any Goods caused by improper transportation, storage or any other misuse, neglect or accident.

- (iv) for the installation of the Goods. Any fault or defect due to installation should be referred to the installer. The Goods must be installed in accordance with the Manufacturer's instructions and any relevant legislation or code.

6.3 This warranty covers the Client only and it is not transferrable if the Goods are sold by the Client during the warranty period.

7 WARRANTY EXCLUSIONS

7.1 This warranty will not apply where:

- (i) the Goods have been improperly modified or repaired or the Good's defect has arisen due to the Client's failure to properly install, fit, maintain, service or use the Goods in accordance with the specifications and instructions provided by the Manufacturer, including a failure to comply with the relevant maintenance schedule (where applicable);
- (ii) the Supplier cannot establish any Defect in the Goods after testing;
- (iii) the Goods have been used other than for the purpose for which they were designed;
- (iv) the Goods have been subject to abnormal conditions, including but not limited to temperature, pressure, stress, load or similar;
- (v) the Client or installer have used or fitted non-genuine or non-approved parts and accessories to the Goods or have failed to use recommended parts and accessories;
- (vi) the Good's defect has arisen due to abuse, misuse, neglect or accident;
- (vii) the Goods have not been installed in accordance with the relevant instructions;
- (viii) the Good's defect is caused by use or fair wear and tear of the Goods (or expendable parts).

8 RIGHTS AT LAW

- 8.1 The benefits given to the Client under this warranty are in addition to other rights and remedies of the Client at law in relation to the Goods.
- 8.2 In Australia our Goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Goods repaired or replaced if the Goods fail to be of acceptable quality and the failure does not amount to a major failure.

Warranty Claim Form

Warranty Providers Name	Coast RV Pty Ltd trading as Coast to Coast RV Services ABN 49 097 104 492 - ACN 101 461 330
Warranty Providers Address	PO Box 6287, Silverwater NSW 1811 Australia OR; PO Box 58-054 Botany AUCKLAND 2163 New Zealand
Client:	
Contact No.	
Description of Goods provided	
Receipt enclosed: (tick box)	☐ YES ☐ NO
Receipt No:	
Description of defects (Give as much detail as possible. Use a separate page if required)	
Date of purchase/services provided	

I hereby declare that the information provided above is true and correct and to the best of my knowledge and belief and I have complied with all the conditions of the warranty.

Signed:

Name:

Dated:

Please note, the issue or completion of this form by the Client does not constitute an admission of liability by the Supplier.

PURCHASE DETAILS

For your records, please record details of your purchase below and staple your receipt to the page.

Store Details

Store name:

Address:

Telephone

Purchase date:

Product Details

Model no.

Serial no.*

** Note. Your serial number can be found on the underside of your cooktop.*



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