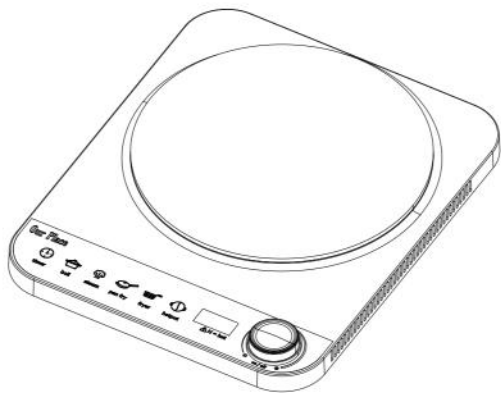


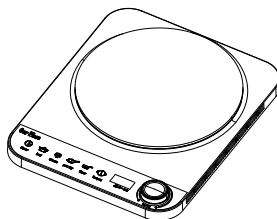
Our Place[®]

Induction Plate User Manual



Induction Plate User Manual

Induction Plate APL. HTP. CBDL
120V 60Hz 1300W



Heat, Evolved

Meet our sleek, ultra-thin Induction Plate—designed to transform the way you cook, whether you're sizzling, simmering, or stewing. With precise digital control and smart safety features, it brings pro-level performance to any countertop. Paired with our bestselling cookware, it unlocks a faster, cleaner, and more intuitive cooking experience. From cooking for a crowd or weekend meal prep, this is heat made simple.

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SAVE THESE INSTRUCTIONS.

FOR INDOOR HOUSEHOLD USE ONLY.

NOT INTENDED FOR OUTDOOR OR COMMERCIAL USE.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE



WARNING

Read all instructions carefully and thoroughly before first use. Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury or death. When using this Induction Plate, especially when children are present, basic safety precautions should always be followed, including the following:

SAFETY INSTRUCTIONS

Read all instructions before use.

1. **DO NOT** touch the area where a hot cooking vessel has just been standing. This area can remain very hot immediately after cooking.
2. **DO NOT** place metallic objects (e.g., utensils or cutlery) or lids on the hob. They can become dangerously hot.
3. **DO NOT** use outdoors or in a moving vehicle or boat.
4. **ALWAYS** place on a stable, level, heat-resistant, dry, and horizontal surface in a well-ventilated area. Do not place near the edge of a bench top, counter or table during operation. If you are concerned about potential heat damage to a counter or tabletop, place a heat-resistant pad or mat under the unit before using to prevent possible damage.
5. **ALWAYS** keep the unit at least 10–12 inches away from walls while in use.
6. **DO NOT** place on or near a hot gas, electric burner or in a heated oven.
7. **NEVER** operate the induction plate on a metal table or surface. This may cause a fire or damage the induction plate.
8. **ALWAYS** maintain at least 3 feet of distance from appliances sensitive to electromagnetic fields (e.g., screens, clocks, magnetic storage, or other electronics).
9. **DO NOT** use on a cloth-covered surface, near curtains or other flammable materials.

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WARNING

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10. **DO NOT** move or lift the induction plate while in use or while cookware remains on the induction plate.
 11. Medical devices such as pacemakers or hearing aids may need to be kept farther away. If in doubt, consult the manufacturer of the medical device.
 12. **DO NOT** use the induction plate for any purpose other than its intended use.
 13. **ONLY USE** cookware that is suitable for electric ranges. Make sure the cookware has a flat base. See figure on page 4 for more information.
 14. **DO NOT place anything on top of the induction plate surface (except induction compatible cookware) when in use.**
 15. **DO NOT** perform any maintenance other than cleaning. For repairs, contact hello@fromourplace.com.
 16. **DO** clean the induction plate regularly. A buildup of grease poses a fire hazard.
 17. **NEVER** cook food directly on the hob. Always use compatible cookware.
 18. **DO NOT** attempt to cut food in cookware while on the heated hob.
 19. **DO NOT** leave cookware on the hot hob unattended. Close supervision is necessary while in use.
 20. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, increasing the risk of electrical shock.
 21. **AVOID** dropping anything on the hob.
 22. **DO NOT** insert sharp objects into the ventilation system. **DO NOT** cover the exhaust vent with any object during cooking.
 23. **DO NOT** place anything between the cookware and induction plate.
 24. **DO NOT** put heavy objects on the induction plate. Maximum weight of cookware and content should not exceed 11 lbs.
 25. If the surface of the hob is cracked, unplug immediately to avoid electric shock.
 26. The induction plate should not be used by children or persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. **DO NOT** use this induction plate within reach of young children.
 27. Close supervision is necessary when the induction plate is used by or near children.
 28. The induction plate must not be used as a toy.
 29. **DO NOT** heat sealed cans or containers, as heat causes contents to expand.
 30. The “H” symbol on the screen indicates a hot surface. Do not touch the hob directly after use to avoid burns.
 31. **DO NOT** overheat food as it may burn. Never leave the induction plate unattended while in use.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE



WARNING

32. **NEVER** heat an empty container or piece of cookware. It may quickly overheat, risking fire or damage to the induction plate and cookware.
33. **ALWAYS** place the cookware within the designated cooking zone printed on the induction plate during cooking.
34. **ALWAYS** disconnect the plug from the power socket after use, allowing the unit to cool for a few minutes first. Switching off the induction plate is not sufficient. The induction plate remains live as long as it is plugged in. Always unplug after use and allow it to cool completely before cleaning, moving or storing the induction plate.
35. **ALWAYS** attach the plug to the induction plate first, then plug the cord into the wall outlet. To disconnect, turn any control to “off,” then remove the plug from the wall outlet. **ALWAYS** pull the plug from the wall outlet—never pull the cord.
36. **DO NOT** let the cord hang over the edge of a table or counter or touch hot surfaces.
37. **DO NOT** immerse the cord, plug, or induction plate in water or other liquids to avoid electrical shock.
38. **ALWAYS** unplug from the outlet before cleaning. Allow the unit to cool before putting on or taking off parts.
39. **DO NOT** operate the induction plate with a damaged cord or plug, or after the induction plate malfunctions or has been damaged in any way. Please contact Our Place customer service at hello@fromourplace.com.
40. If the electrical circuit is overloaded with other appliances, this unit may not operate properly. Operate on a separate circuit.
41. **ALWAYS** beware of hot steam that comes out of the cookware or when you remove the lid.
42. During electrical storms, the induction cooker should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the induction cooker and its electronic componentry.
43. **USE CAUTION** when heating small amounts of oil. **DO NOT** use high heat. Oil can catch fire.
44. **DO NOT** operate the induction plate using an external timer or remote-control system.
45. **ALWAYS** remove and safely discard any packing material and promotional

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE



WARNING

labels before using the induction plate for the first time. If there is a protective cover fitted to the power plug, remove and safely discard to eliminate a choking hazard for young children.

46. **DO NOT** store the induction plate in direct sunlight. Color fading and discoloration may occur when the induction plate is consistently exposed to UV light.
47. **In the event of an abnormality or malfunction, stop using the induction plate immediately.** Failure to do so may cause fire, electric shock, or injury. In the event of an abnormality or malfunction, please contact hello@fromourplace.com.
48. Examples of abnormalities and malfunctions:
 - i. The power does not turn off.
 - ii. The power cord and power plug are unusually hot.
 - iii. The induction plate becomes deformed, cracked, or is unusually hot in areas beyond the main hob.
 - iv. The power cord is broken or stops powering the induction plate when touched.
 - v. The induction plate makes unusually loud noises.
49. **Do not disassemble, repair, or modify this induction plate.** Doing so may cause malfunction or fire. For repair, please contact hello@fromourplace.com. This user manual can be read online at www.fromourplace.com

Power-Supply Cord Warning

A short power-supply cord is provided to reduce the risk of injury from becoming entangled in or tripping over a longer cord.

Longer extension cords may be used with caution. If using a longer cord, please note the following:

- The marked electrical rating of the extension cord must be at least as high as the electrical rating of the induction plate.
- The cord should be arranged so that it does not drape over the countertop or tabletop, where it could be pulled on by children or cause accidental tripping.

FUNCTION OVERVIEW

How induction plates work:

Unlike standard hot plates that heat themselves, an induction hotplate generates heat directly in the base of the cookware. The hob itself does not become hot—any heat on the surface is a result of transfer back from the cookware (a process known as reverse heating).

This technology works through an energy field that produces heat only in magnetically conductive materials, such as iron or steel cookware. Non-magnetic materials like porcelain, glass, or ceramic will not heat up, as the energy field has no effect on them.

COMPATIBLE COOKWARE

Your Induction Plate works with cookware that heats magnetically—no coils or open flames needed. To work properly, your cookware must be induction-compatible.

✓ USE COOKWARE THAT IS

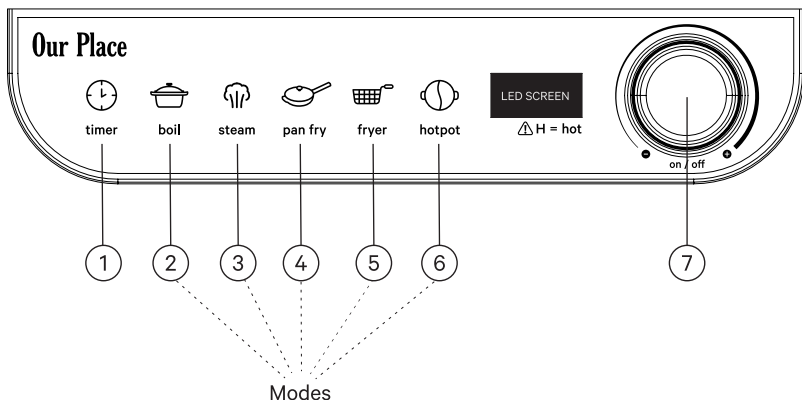
- **Magnetic or Induction Optimized:** Use cookware that has a magnetized base from a brand that confirms the cookware is induction optimized (like ours!). Certain grades of unmagnetized stainless steel, cast iron, carbon steel and aluminum cookware with induction plates on the bottom are common compatible options.
- **Flat-bottomed:** Warped or curved bottoms can cause poor heating or error codes.
- **Sized right:**
 - Minimum base diameter: **5 in / 12 cm**
 - Maximum base diameter: **8 in / 20 cm**

X DO NOT USE:

- Pure aluminum or copper, ceramic, glass, or plastic
- Pans with rounded or uneven bases
- Cookware too small to activate the magnetic field

If your pan isn't compatible, you'll see the error code "**E0**" on the screen. Swap it out for something magnetic and try again.

INSTRUCTIONS FOR USE



1. Timer Function:

- **Default setting:** 0:30 (30 minutes), displayed on the LED screen
- **Timer range:** 1 minute to 3 hours
- To adjust the timer, rotate the knob right or left

MODE

2. Boil Mode (Automatic Function)

- Touch **Boil** to start. The "Boil" indicator will light up, and the LED screen will show "**AUTO.**"
- Power adjustment is disabled in this mode.
- The cooker will automatically shut off after **25 minutes.**
- Timer is not available in Boil mode.

3. Steam Mode (Automatic Function)

- Touch **Steam** to start. The "Steam" indicator will light up, and the LED screen will show "**AUTO.**"
- Power adjustment is disabled.
- The cooker will automatically shut off after **30 minutes.**
- Timer is not available in Steam mode.

4. Pan Fry Mode (Manual Control)

- a. Touch **Pan Fry** to start. Default temperature is 460°F, displayed on the screen.
- b. Turn the knob to adjust the temperature between 140°F and 460°F.
- c. There are 10 temperature levels: 140°F, 180°F, 210°F, 250°F, 280°F, 320°F, 360°F, 390°F, 430°F, 460°F.
- d. Timer is available in Pan Fry mode.

5. Fryer Mode (Manual Control)

- a. Touch **Fryer** to start. Default temperature is 360°F, displayed on the screen.
- b. Turn the knob to adjust the temperature between 140°F and 460°F.
- c. There are 10 temperature levels: 140°F, 180°F, 210°F, 250°F, 280°F, 320°F, 360°F, 390°F, 430°F, 460°F.
- d. Timer is available in Fryer mode.

Note: Always use Fryer mode when boiling oil.

6. Hot Pot Mode (Manual Control)

- a. Touch **Hot Pot** to start. Default power is 1000W, displayed on the screen.
- b. Turn the knob to adjust power between 200W and 1300W.
- c. There are 8 power levels: 200W, 400W, 600W, 800W, 1000W, 1100W, 1200W, 1300W.
- d. Timer is available in Hot Pot mode.

7. Control Knob

- a. **UP (+):** Increases power, temperature, or time
- b. **DOWN (-):** Decreases power, temperature, or time
- c. **ON/OFF:** Long press the knob to turn the cooker on; short press to turn it off

Additional Features

Fan Delay Operation:

After use, the built-in fan will continue to run for 2 minutes to cool the device.

DO NOT unplug the power cord immediately after use.

2-Hour Automatic Shutdown:

If no buttons are pressed for 2 hours, the induction plate will automatically shut down and return to standby mode.

(Note: This excludes periods when the timer is actively running.)

CLEANING AND MAINTENANCE

- Always disconnect the power supply and allow the cooking surface to cool completely before cleaning.
- Wipe the cooktop surface with a damp cloth or a suitable gentle cleaner.
- DO NOT wash the induction plate with water directly—never place it under running water, submerge it, or place any parts in the dishwasher.
- DO NOT use abrasive sponges or harsh chemical cleaners as these may scratch the induction plate.
- Avoid scratching the cooking surface with pots, pans, or other objects.

Troubleshooting

Please check the following troubleshooting items before contacting customer service. Please contact us at hello@fromourplace.com for any questions or issues you may have while using this product.

Error Code	PROBLEM	PROBABLE CAUSE
E0	No pot detected, pot too small, or unsuitable pot material	Use a suitable pot made of induction-compatible material.
E2	Sensor malfunction	Contact Our Place for repair or replacement.
E3	High voltage protection	Ensure the induction plate is connected to a properly installed power socket (120V, 60Hz).
E4	Low voltage protection	Ensure the induction plate is connected to a properly installed power socket (120V, 60Hz).
E5	Cooktop overheating protection	Wait for the cooktop to cool down and ensure proper ventilation.
E6	Induction plate body overheating protection	Wait for the induction plate body to cool down and ensure proper ventilation.

Warranty

We stand by our products. We want you to have the best experience with your Induction Plate, so our team is here to help. Please contact us at hello@fromourplace.com if you have any questions regarding our warranty program or need advice on using your product. Lagom Kitchen Company, d/b/a “Our Place” (“Our Place”, “we”, or “our”) offers a limited warranty (the “Warranty”) for the Induction Plate.

This Warranty Program is made solely by Our Place and no other person or entity and is offered on the terms and conditions set forth in this Warranty also available on www.fromourplace.com/warranty. This Warranty applies only to products purchased directly from Our Place or an Our Place authorized retailer. If you have any questions regarding whether a seller is an authorized retailer, please contact us. This Warranty covers the original retail consumer purchaser or a consumer that receives the product new and unused as a gift from the original retail purchaser. This Warranty is not transferable. Coverage terminates if a covered consumer sells or otherwise transfers the product. These Warranty terms apply only to products purchased and used in the United States and Canada, excluding Quebec.

What does this Warranty cover?

This Warranty covers defects in materials and construction for the Induction Plate when used normally in accordance with Our Place’s user manual.

What does this Warranty not cover?

This Warranty does not cover any damages due to:

- Use of the product not for regular household purposes;
- Misuse, negligence or other abuse;
- Failure to follow product use, and care instructions, including any user manual;
- Normal wear and tear;
- Modifications to the product or use with products not approved by Our Place;
- Cosmetic blemishes, stains, discoloration and scratches;
- Glass parts and other accessory items that are packed with the unit;
- For appliances, installation with an incorrect electric current, voltage, circuit breaker rating, extension cord or power supply;
- Corrosion or damage from high heat (beyond the recommended heating temperature) or prolonged heat exposure;

- Damages or defects caused by service or repair of the product performed by an unauthorized service provider;
- Loss or damage in transit after initial delivery; and
- Accidents or other actions beyond our reasonable control.

How long does this Warranty last?

The Warranty period for the Induction Plate is limited to one (1) year from the date of delivery to the purchaser.

How do you exercise your rights under the Warranty program?

Please complete our Warranty Claim form available at fomourplace.com/pages/warranty to submit a claim for evaluation. Proof of purchase is required for all claims, including gifted products. As part of the investigation into the claim, we may require you to submit photos, answer questions about the product and your use of the product, and/or try recommended techniques to rectify the issue first.

If your claim is approved, Our Place will either repair, replace or refund the purchase price of the product, as determined by Our Place in its sole discretion. If we require the defective item to be returned to us, we will pay for return shipping if the item is returned within the country of purchase for our non-appliance products. For appliances, you will be responsible for the costs incurred to mail the returned product to us, including any applicable accessories.

While we will strive to exchange your product for the same make, color and model as your original purchase, we cannot make any guarantees. If an Our Place product, component or product color has been discontinued at the time of repair or replacement or if Our Place determines, in its sole discretion, that such repair or replacement is not commercially practicable or cannot be timely made, Our Place reserves the right to repair or replace such product or product component with a product model or color that is similar but not exactly the same as the product or component model originally purchased. Replacement with the same color cannot be guaranteed. At its sole discretion, Our Place is entitled to replace each defective component individually, as opposed to the entire product, and some assembly may be required by you. For example, if you purchase the Induction Plate and only one component is found defective, Our Place may, at its discretion, opt to replace either the defective component or the entire Induction Plate. Our Place reserves the right to utilize comparable reconditioned, refurbished, repaired, or re-manufactured products or parts in the warranty repair or replacement process. Such products and parts will be comparable in function and performance to an original product or part.

The original Warranty period will remain and will not restart with this replacement item, regardless of the time remaining under the original Warranty period.

Disclaimer of Implied Warranties

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY AND THE REMEDIES SET FORTH ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, REMEDIES AND CONDITIONS, WHETHER ORAL, WRITTEN, STATUTORY, EXPRESS OR IMPLIED. OUR PLACE DISCLAIMS ALL STATUTORY AND IMPLIED WARRANTIES INCLUDING, WITHOUT LIMITATION, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, WORKMANSHIP, MERCHANTABILITY, MERCHANTABLE QUALITY, DURABILITY AND WARRANTIES AGAINST HIDDEN OR LATENT DEFECTS, TO THE MAXIMUM EXTENT PERMITTED BY LAW. IN SO FAR AS SUCH WARRANTIES CANNOT BE DISCLAIMED, OUR PLACE LIMITS THE DURATION AND REMEDIES OF SUCH WARRANTIES TO THE DURATION OF THIS EXPRESS WARRANTY AND, AT OUR PLACE'S OPTION, THE REPAIR OR REPLACEMENT SERVICES DESCRIBED HEREIN. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY (OR CONDITION) MAY LAST, SO THE LIMITATION DESCRIBED ABOVE MAY NOT APPLY TO YOU.

Limitation of Liability

THE REMEDIES DESCRIBED ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES AND OUR PLACE'S ENTIRE LIABILITY FOR ANY BREACH OF THIS WARRANTY. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state, or country to country.

OUR PLACE'S LIABILITY WILL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT. OUR PLACE WILL NOT UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES ARISING OUT OF OR IN CONNECTION WITH THE USE OR PERFORMANCE OF THE PRODUCTS OR DAMAGES WITH RESPECT TO ANY ECONOMIC LOSS, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE OR KIND. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the preceding limitation or exclusion may not apply to you.

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Need help? We're always here at hello@fromourplace.com