Safety Guidelines for Acid Dying in our Studio

When using the Stock Solutions for dyeing:

- Do not eat or drink when dyeing
- Wear waterproof gloves while dyeing
- Wear smock, apron, or clothes you are okay with dye getting on
- Keep hair tied back
- Lay out a plastic drop cloth under your work area
- Clean up any spills, even on the drop cloth
- Use a white tub to carry any wet items to the drying area (to prevent drips)
- Wash all utensils after finishing your work
- Return our shared items (drop cloth, spoons, tubs, etc.) to our shared shelves
- Wash your hands after dyeing and prior to doing other activities
- Do not use any of the dyeing tools for eating or cooking food

How to use the Induction Cooktop:

- 1. Sit the Induction Cooktop on a level, non-metal surface.
- 2. Place the stainless steel pot of water onto the cooktop.
- 3. Turn on the cooktop (only turn on the cooktop with a non-empty conductive pot on it)
- 4. In the Power Mode, set the setting to 8, 9 or 10 to quickly raise the temp of the water.
- 5. Once the water has reached the temp you desire, turn down the setting. (Below is information about Power Mode and Temperature Mode. Use Power Mode to quickly heat up water in a pot)
- 6. When finished, turn off the cooktop and unplug it.
- 7. Remove the pot to allow the cooktop to cool. Use a damp sponge to wipe cooktop, if needed.
- 8. After the cooktop is cooled, return the cooktop to our cubbies.
- 9. You must always stay with the Cooktop while it is on.

POWER MODE OPERATION

The Power and Temperature Mode functions work independently of each other. The power level selected directly relates to the amount of wattage, or the BTU/HR equivalent, the cooktop generates. To increase the cooking speed, select a higher power level.

The default power level setting is 5. Press the INCREASE or DECREASE BUTTONS to adjust power level from 1–10:

TEMPERATURE MODE OPERATION

The Temperature Mode should be used when a specific cooking temperature is required. Once the cookware has reached the selected temperature, the unit will maintain the selected cooking temperature.

The default temperature level setting is 390°F (199°C). Press the INCREASE or DECREASE BUTTONS to select a different temperature setting. Use the Temperature Mode when specific temperature must be maintained. This mode also has ten settings:

Power Level	Watts	Cooking Level
1	200	Simmer - keep warm
2	500	Simmer - keep warm
3	800	Low
4	1000	Medium-low
5	1200	Medium-low
6	1300	Medium-high
7	1400	Medium-high
8	1500	High
9	1600	High
10	1800	High

Temp Setting	Temp (°F)	Temp (°C)
1	140	60
2	180	82
3	210	99
4	250	124
5	280	137
6	320	160
7	360	182
8	390	199
9	430	211
10	460	238

A few guidelines for the Induction Cooktop:

DO NOT:

- clean the COOKTOP SURFACE with metal souring pads, abrasives, or solvents;
- immerse cord or cooktop unit in water or other liquids;
- · keep the unit plugged in while cleaning it;
- · keep the unit plugged in unless you are actually cooking with it;
- · store or clean the unit while still hot;
- place objects heavier than 25 pounds on the Cooktop SURFACE;
- use the unit if Cooktop SURFACE or power cord is damaged;
- · keep the cooktop unit near other heat sources.

ERROR CODE	PROBLEM	REMEDY
E0	Proper cookware is not detected.	To reset, place correct cookware back on the cook-top within 30 seconds, or unplug cord from electrical outlet, wait one minute and plug cord back in. Ensure proper cookware is placed on cook-top and turn unit back on.
E1	Excessive high temperature, cooling fan malfunction, or inadequate ventilation for the cook-top.	Unplug cord from the electrical outlet. Ensure proper ventilation by making sure the fan is at least 4" away from any obstruction. Wait 10 minutes for the cook-top and cookware to cool down, and then plug it back into the 120V electrical outlet. Turn the unit back on and listen for the fan running
E2	Cooking surface temperature exceeds 450°F (232°C) limit, and shuts down after one minute.	Unplug cord from the electrical outlet. Wait 10 minutes for cook-top and cookware to cool down and reconnect cord to the electrical outlet. Turn unit back on and listen for the fan to run. Ensure unit is at least 4" away from any obstruction. If the error continues, try using cookware with a larger surface.
E3	Voltage input is too high or too low and shuts down after one minute.	Unplug cord from the electrical outlet. Verify the voltage is 110/120V AC with a voltage tester. If not, switch to a different electrical outlet with the proper voltage before operating the unit.

Note: If any of the above remedies fail to correct the problem, please contact Customer Service