

the little guy
induction top
instructions



THE LITTLE GUY

contents

Safety instructions	01 - 03
Description of the little guy induction top	04
Instructions for use with the little guy stovetop espresso maker	05
Instructions for use for cooking	05
Care and cleaning	06
Troubleshooting	07
Customer service/contact details	08
Warranty, repairs and disclaimer	09

safety instructions

- When using induction cook tops, basic safety precautions should always be taken. Warranty is void when any damage results from misuse or failure to comply with the guidelines that follow.
- **The little guy** induction top is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities.
- Do not leave the induction top unattended during operation.
- This appliance should only be used with either **the little guy** stovetop espresso machine, or normal domestic cooking equipment that is recommended by the manufacturer for use with induction cooktops.
- The induction top must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the induction top.
- **The little guy** induction top runs from mains electricity and has cooling vents. Care must be taken that fluids, including food and water, do not enter the appliance and that it is not operated on a wet surface where fluid could be sucked in by the fan. If you suspect that the appliance is wet inside it should not be used as it could result in fire or electric shocks.
- The cooling vents at the rear of, and under the induction top, are necessary to prevent overheating. Under no circumstances should these vents be obstructed – please take particular care not to operate the induction top when it is pressed up against a wall or in any other position that might reduce airflow.
- **The little guy** induction top has been designed to thrive for many years of operation with normal wear and tear, it can be severely damaged if dropped.
- Although **the little guy** induction top does not generate heat, the cookware used on it will get hot and that heat will make the glass top very hot. There is a risk of burning from the induction top if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the induction top or hot cookware.
- This cooktop is intended to be used in household and similar applications such as:
 - > Staff kitchen areas in shops, offices and other working environments;
 - > By clients in hotels, motels and other residential type environments;
 - > Bed and breakfast type environments.
- Users with implanted pacemakers should keep their body at least 30cm from induction cooking zone when switched on.

safety instructions (cont)

Damage

In the event of a fault with the induction top or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the power socket at the wall to prevent the possibility of an electric shock.

Risk of burns!

Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get very hot.

WARNING: Fire hazard!

Overheated fats and oils can ignite very quickly. Switch the induction top off after each use - do not rely on the automatically programmed off switch.

Safety when cleaning

Before cleaning, the induction top must be switched off and cooled down. For safety reasons, **the little guy** induction top must not be cleaned with a steam jet or high-pressure cleaning equipment. Care must be taken to ensure that water or other liquids do not

enter the induction top. **Under no circumstances should it be cleaned under running water or immersed in water.**

- For indoor use only
- This induction cooktop is not intended to be operated by means of an external timer or separate remote-control system
- This appliance can only be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been

given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.






- Keep the appliance and its cord out of reach of children less than 8 years old.

description of the little guy induction top



1. **On/off button:** this control turns the induction top on or into standby mode. When the induction top is in standby mode, the red LED indicator light underneath the button will be on.
2. **The little guy button:** this control activates the little guy mode of operation, ideal for using your little guy stovetop espresso maker. When active, the red LED indicator light underneath the button will be on.
3. **Cook button:** this control activates the cooking mode of operation. When active, the red LED indicator light will switch on, one at each press of the button, up to the setting of 5'.
4. **Hot indicator:** this red LED indicator light will be on as a warning that the glass ceramic top of the appliance is hot. It will function in standby mode but will not be on if the unit is turned off at the wall.
5. The large circle with the little guy logo in the centre of the induction top indicates the **cooking zone**. Cookware (including the little guy stovetop espresso maker) should always be placed in the middle of this circle. If the unit is turned on and cookware is not detected inside this circle, it will **beep and turn off**.

instructions for use with the little guy stovetop espresso maker

- The little guy setting on the induction top has been calibrated to reach the optimum heat to extract the perfect shots from your little guy stovetop espresso maker.
- Before you turn the induction top on, ensure your little guy stovetop espresso maker is ready to go, with the boiler filled with water to the level indicated, and the group handle filled with your choice of coffee grind. Then simply turn the induction top on:  then select the little guy mode: 
- The little guy setting on your induction top has a timer that starts automatically. The timer will beep twice at 8 minutes. The 8 minute beeps are to indicate the beginning of the coffee **extraction** (give or take 30 seconds either side). If the coffee is extracting well **before** 8 minutes you will need to use a **finer** grind, or switch to the 'supermarket basket'. Or if the coffee starts extracting well **past** the 8 minute mark you may need to use a **coarser** coffee grind or switch to the '*professional espresso basket*' (refer to the little guy espresso maker instruction manual for more information on the baskets).
- As a back-up, after 15 minutes the induction top will automatically switch itself off when in little guy mode:  This is a **built-in safety** feature to protect the machine from being accidentally damaged by boiling dry and overheating. However this is only a back-up and it is intended that you switch the induction top off, after you've textured your milk, which needs to occur **before the 15 minute mark**.
- The timer function will only work when the induction top is in the little guy mode:  If the little guy stovetop espresso maker is used on the induction top when it is in cook mode:  it could **result in damage** to either the little guy or the induction top. The timer **reduces the risk** of damaging your little guy stovetop espresso maker. This setting also ensures the little guy reaches the correct heat, every time.
- The unit will feel slightly warm in standby mode, on the right hand side, just above the switches. It is not dangerous and only draws a very small amount of power in this mode. However, it is recommended to be turned off at the wall when not in use.

instructions for use for cooking

Heat settings	Cooking process	Suitable for
1	Warming	Keeping cooked foods warm
2	Simmering on low-heat	Heating up ready cooked-meals Simmering rice based dishes
3	Steaming or Braising	Steaming vegetables and fish
4	Boiling	Cooking larger quantities of food Boiling potatoes
5	Fast boil and light frying	Quickest time to boil water Pancakes and frying eggs

care and cleaning

We recommend that you clean the induction top after each use so that splashes and spills are not baked on.

Please follow these guidelines. Once the surface is **cool**:

1. Wipe the induction top with a damp non-abrasive cloth and a little washing-up liquid.
2. Wipe with a clean damp non-abrasive cloth to remove residue of the washing-up liquid.
3. Gently dry the appliance using a clean non-abrasive cloth.

Removing deposits

- Carefully place a plastic scraper on the glass ceramic surface at an angle, being **careful** to avoid scratching.
- Remove residues by gently sliding the 'plastic scraper' over the surface.
- Clean the induction top as above.

How to avoid damage to the appliance and cookware



- The glass ceramic can be damaged by objects falling onto it, or by heavy espresso maker or cookware being placed on it without care.
- The edge of the glass ceramic can be damaged if knocked by cookware or utensils.
- Cookware made of metal can scratch the glass ceramic, especially if pushed across the surface or if the cookware has been damaged in some way.
- To avoid damaging your cookware and the glass ceramic, **do not** allow cookware to boil dry.
- Objects that melt, and fluids that boil over, can burn onto the glass ceramic top and leak into the induction top, causing damage. They should be removed immediately.
- **Do not** turn the appliance on unless either the little guy or a suitable piece of cookware is sitting within the cooking zone.
- **Do not** use the appliance with empty cookware to avoid damaging the cookware.

troubleshooting



Coffee is not extracting from my little guy stovetop espresso maker

- Ensure your little guy stovetop espresso maker's boiler has been filled with water, per the instructions (refer to little guy stovetop espresso maker instruction manual).
- If the little guy has been placed on the induction top with it turned on for more than 9 minutes and coffee is not extracting, you will need to start the process over again.
- Carefully check that heat is transferring from the induction top to the little guy - is the little guy hot? **Do not** touch the little guy stovetop espresso maker or the little guy induction top when checking for heat. They may be hotter than they look.
- If the little guy is hot, turn the induction top off, open the steam knob on the little guy and allow it to cool. When the little guy stovetop espresso maker is at room temperature, remove the boiler filler cap to check there is sufficient water in the boiler - does the water reach the level indicated on the boiler mouth?
- If there is enough water in the boiler, check the basket in the group head. Your coffee grind may be too fine for use in the supermarket basket and you should be using the espresso basket.

When cooking, the unit beeps and no longer heats

- Make sure the induction top is in cook mode:  when used for cooking, not the little guy mode: 

The induction top beeps several times and nothing heats up

- This indicates that the induction top cannot detect any cookware.
- If you are using the induction top with the little guy stovetop espresso maker then make sure the setting is in the little guy mode: 
- If you are using the induction top with normal cookware then make sure the induction top is in cook mode:  Also make sure that the cookware is induction compatible. Not all cookware will work with induction cooktops so you should check with the cookware manufacturer.
- Make sure your little guy stovetop espresso maker or item of cookware is in the centre of the large circle with the little guy and logo.

The hot light glows even though the induction top is turned off

- The hot light will continue to glow, as a warning, as long as the glass ceramic surface is hot. This feature will only operate when the unit is turned on or is in standby mode. If it is turned off at the wall there will be no heat warning light.

When cooking, the unit does not get hot enough

- Check that the cookware is in the centre of the large circle cooking zone. If it is, then try a higher power setting (by pressing the cook button multiple times, the heat continues to increase from level 1 to 5). Some cookware will require more power than others.

customer service / contact

For further information or enquiries on the little guy induction top or the little guy stovetop espresso system, visit our website www.thelittleguy.info or contact:

Email: support@thelittleguy.info

Call us: 02 9690 2653

or write to:

Otto espresso Pty Ltd

P.O. Box 1118

Surry Hills NSW 2010

Australia

Otto espresso Pty Ltd

ACN: 126 199 675



warranty, repairs and disclaimer

Warranty and repairs

- Repairs to the induction top must only be carried out by approved, trained, registered service engineers.
- The little guy induction top has been crafted from high quality materials and has undergone a rigorous testing process at the completion of manufacturing. All little guy induction tops purchased from Otto espresso Pty Ltd or from an authorized little guy dealer are covered by the 1-year warranty on parts and labour if and when the purchaser provides proof of purchase. Any claim under this warranty is limited to the repair or replacement of the little guy induction top. Reimbursement of the cost of such repair may be made, provided you notify Otto espresso Pty Ltd of any defect or fault as soon as you become aware of that fault or defect. Your statutory rights are unaffected.
- Repairs outside warranty are available for a fee.
- The little guy induction top has been designed and manufactured for domestic household use only. Non-domestic use will void the warranty. Warranty is only given when the little guy induction top is used in accordance with the enclosed instruction manual.
- Warranty does not cover defects caused by accident, improper operation, pest (or other similar) infestation, lack of reasonable care, unauthorized modification, loss of parts, tampering, or attempted repair by a person other than a little guy espresso authorized repairer.
- To obtain service under warranty, please ensure that:
 1. You provide proof of purchase.
 2. You contact Otto espresso Pty Ltd (+61 2 9698 1526 or otto@ottoespresso.com) and obtain a 'return number'. Customer Service will also advise of the relevant return process. Please see our returns policy online at www.thelittleguy.info/policy.html or request a printed copy of the returns policy through Otto espresso Pty Ltd.

3. The little guy induction top is suitably packaged in order to prevent further damage to the appliance, for delivery to the service centre.
4. You have included all components of the little guy induction top from the original purchase.
5. You have paid all shipping and postal insurance costs in order to deliver your little guy induction top to the service centre.

Disclaimer

To the extent permitted by law or statute, Otto espresso Pty Ltd excludes all liability for:

- Any injury, damage or loss resulting from failure to operate the little guy induction top in accordance with the instruction manual or from other improper use; and
- Any indirect or consequential loss or damage howsoever caused.

Governing law

- The little guy induction top is sold under the laws of the state of New South Wales, Australia, which laws shall govern any claim or dispute in connection with the little guy induction top.
- Otto espresso Pty Ltd will consider reasonable requests to resolve a claim through alternative dispute resolution procedures, such as mediation. In the absence of any dispute resolution procedure that may be agreed between the purchaser and Otto espresso Pty Ltd as an alternative to litigation, the purchaser consents to the exclusive jurisdiction of the courts exercising authority in New South Wales.



THE LITTLE GUY

thelittleguy.info