

Paragon

Precision Cooktop

Safety Information	2-3
Box Contents	4
Using The Cooktop	
Cooktop Operation & App	5
Cooking in Direct Mode	6
Cooking in Precise Mode	7
Cleaning & Care	
Cleaning the Cooktop Glass	8
The Paragon Probe	9
FAQ	
Choosing Cookware	10
Error & Miscellaneous Codes	11
Warranty Information	12

For the latest information, please visit www.paragoninduction.com

Write the model and serial numbers here:

Model # _____

Serial # _____


You can find them on a label under the cooktop.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

WARNING: GENERAL SAFETY INSTRUCTIONS

- ☒ Use this cooktop only for its intended purpose as described in this Use & Care Guide.
- ☒ Do not attempt to repair or replace any part of your cooktop. See page 12 for more info.
- ☒  **CAUTION:** This appliance is not intended to be used by children. Children should be supervised when cooktop is in use. Do not store items of interest to children above the cooktop, children climbing on the cooktop to reach items could be seriously injured.
- ☒ The power cord is over 1.4 meters in length; to reduce the risk of injury, do not drape cord over the counter top or table top where it can be pulled on by children or tripped over unintentionally.
- ☒ Do not use this appliance for other than intended use, household use only. Do not use outdoors.
- ☒ Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ☒ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ☒ Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units. Do not use a towel or other bulky cloth in place of pot holders.
- ☒ Do not touch surface elements as they may still be hot during and after use. Allow sufficient time for cooling first.
- ☒ Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- ☒ To prevent electrical shock, do not immerse cord, plugs or the unit in water for cleaning. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest facility for examination, repair or adjustment. See page 12 for more info.
- ☒ Cook meat and poultry thoroughly- meat to at least an internal temperature of 160 °F and poultry to at least an internal temperature of 180 °F. Cooking to these temperatures usually protects against foodborne illnesses.

WARNING: KEEP FLAMMABLE MATERIALS AWAY FROM THE COOKTOP Failure to do so may result in fire or personal injury.

- ☒ Do not store or use flammable materials near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids
- ☒ The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- ☒ Do not let cooking grease or other flammable materials accumulate in or near the cooktop. Grease on the cooktop may ignite.
- ☒ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ☒ Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- ☒ Never leave the Paragon Cooktop unattended at medium or high heat settings
- ☒ Use the proper pan size - select cookware having flat bottoms within a size range of 6 to 11 inches in diameter.
- ☒ **In the event of a fire, do not use water or grease on fires.** Never pick up a flaming pan Turn the controls off & unplug the cooktop Smother a flaming pan on a surface unit by covering the pan completely with a well-fitted lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or a foam-type fire extinguisher
- ☒ To disconnect, turn any control to off, then remove plug from wall outlet.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

INDUCTION COOKTOP SAFETY INSTRUCTIONS

- ☒ Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- ☒ Do not cook on a broken cooktop. If the glass cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock. Contact FirstBuild for support questions.
- ☒ Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- ☒ Do not place metallic spoons, forks, knives or plates on the cooktop surface, as they may interact with the induction coil and get hot.
- ☒ Use CERAMA BRYTE® ceramic Cooktop Cleaner and CERAMA BRYTE® Cleaning Pad to clean the cooktop. Be sure to only clean when the cooking surface is cool, a wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface. Read and follow all instructions and warnings on the cleaning cream label.

NOTE: Sugary spills are an exception. They should be scraped off while still hot using an oven mitt and a scraper. See the Cleaning the glass cooktop section for detailed instructions.

- ☒ **⚠ CAUTION:** Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction cooktop while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.
- ☒ A power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a cord.
- ☒ This appliance has a POLARIZED plug (one blade that is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

RADIO FREQUENCY INTERFERENCE

- ☒ **⚠ WARNING:** Any changes or modifications made to this unit not expressly approved by FirstBuild could void the user's authority to operate the equipment.

This unit has been tested and found to comply with the limits for consumer ISM equipment, pursuant to part 18 of FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not used in accordance with the instructions, may cause harmful interference to radio communications. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

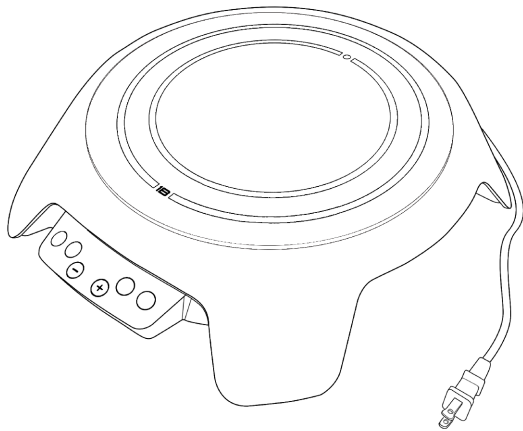
- ☒ Reorient or relocate the receiving antennae
- ☒ Increase the distance between the unit and receiver.

- ☒ Connect the unit into an outlet or a circuit different from that to which the receiver is connected.
- ☒ Bluetooth Sensor: Paragon Probe
Manufactured For: FirstBuild, 333 E Brandeis Ave.
Louisville KY 40208
- ☒ This equipment has been tested and found to comply with Part 15 & 18 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 equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator and your body.

The transmitter must not be co-located or operating in conjunction with an other antenna or transmitters.

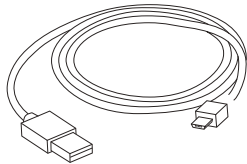
Box Contents



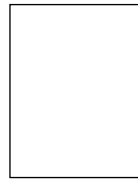
x1 Paragon Induction Cooktop



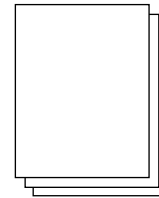
x1 Paragon Temperature Probe



x1 3ft Micro USB Cable



x1 Quickstart Guide



x1 Use&Care Manual

How Induction Cooking Works

The elements beneath the cooking surface produce a magnetic field that causes the electrons in the ferrous metal pan to vibrate and produce heat.

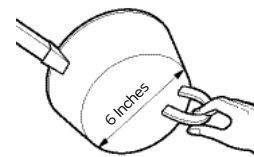
The cooking surface itself does not heat. Heat is produced in the cooking pan, and cannot be generated until a pan is placed on the cooking surface.

When the element is activated, the pan begins to heat immediately and in turn heats the contents of the pan.

Magnetic induction cooking requires the use of cookware made of ferrous metals—metals to which magnets will stick, such as iron or steel.

Use pans that have at least a 6 inch diameter along the bottom, this will ensure that it is large enough to most efficiently work with the cooking element

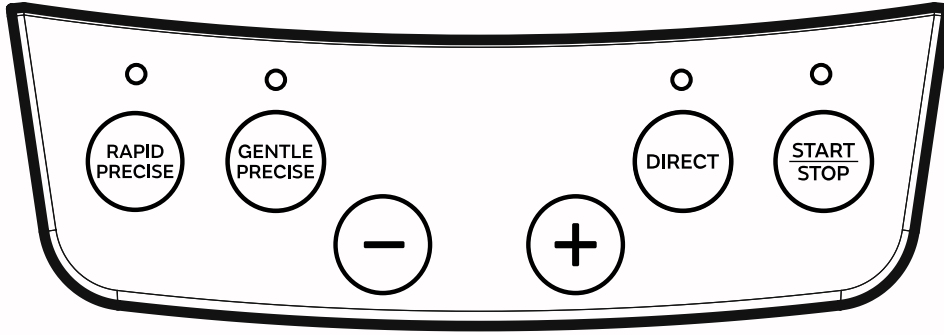
The cooktop will not operate if a very small steel or iron utensil (less than the minimum size across the bottom) is placed on the cooking surface when the unit is turned on—items such as steel spatulas, cooking spoons, knives and other small utensils.



The pan material is correct if a magnet sticks to the bottom.

Induction cookware must be used with the Paragon Cooktop, see page 10 for a walkthrough on how to choose your cookware.

Cooktop Operation



Rapid Precise (Probe Sync Required):

The cooktop sets to this mode when initially turned on and the Paragon Probe **is synced**. In this mode, the cooktop can precisely control the temperature when the probe tip is submerged. The burner will automatically vary the power level so your food will maintain the desired temperature. Use for Sous Vide or Poaching.

Gentle Precise (Probe Sync Required):

Similar to Rapid precise in its ability to control the temperature of your food, but within this mode the cooktop limits power so the temperature is reached at a slower pace, ensuring food is not overcooked. The burner will automatically vary power level so your food will maintain the desired temperature. Use this method for more delicate food such as Clam Chowder or thick sauces. It is recommended that you still occasionally stir to prevent burning.

Direct (Default):

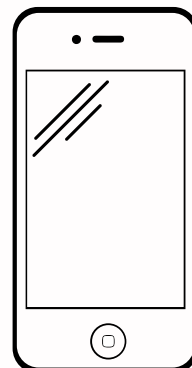
In this mode, the cooktop acts like a standard induction burner, allowing you to do things like boil, sear and sautee all of your favorite dishes, selecting from power level 1-10. The Paragon Probe is not used while in this mode.

Safety Note: It is recommended that operation be supervised when cooking at high temperatures. After 30 minutes of inactivity in Direct Mode at power level 10, or 45 minutes of inactivity in Precise Mode at temperatures above 214F°, your cooktop will begin to flash and beep. Press the "Start" button to continue cooking at the current power settings. If "Start" is not pressed after 1 minute, the cooktop will default to Direct Mode at power level 6 as a "safe mode". After 6 hours in this mode the cooktop will shut off.

FirstBuild Paragon App

Interested in taking your control of precision cooking to the next level? Downloading the FirstBuild App will allow you to gain access to multiple new features, including Recipe Books, Multi-Stage Cooking and the ability to save your own favorite recipes!

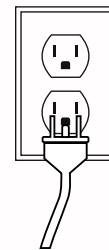
The FirstBuild App can be found and downloaded on the Apple Store for iPhones, as well as the Android and Google Store for Android Devices.



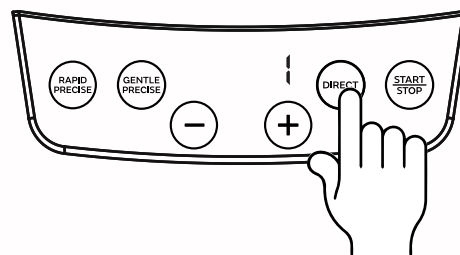
* For instructions on how to sync the probe to the cooktop, go to page 7

Cooking in Direct Mode

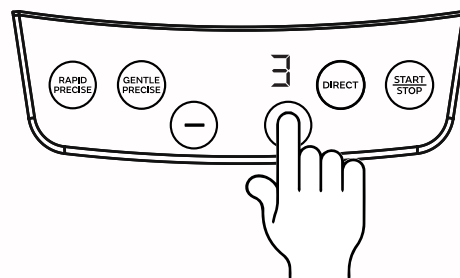
1. Plug cooktop into 120V power socket, display will flash "On"



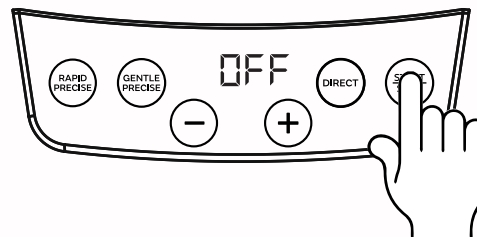
2. Cooktop will default to Direct Mode when turned on and the probe is not synced. When the probe is synced, the "Direct" button can be pushed to enter Direct Mode.



3. Set power level (1-10) to desired setting using +/-.



4. Press "Start/Stop" to begin cooking, to stop cooking press the button again. The cooktop will resume in the same settings when restarted.

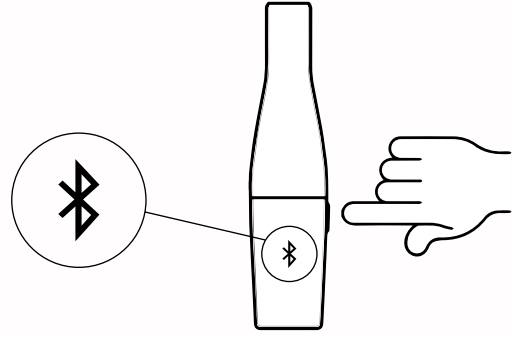


Cooktop Power Levels

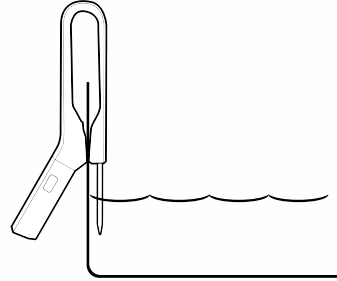
Power Level	Wattage	% of Total Power
1	50	4%
2	100	8%
3	150	12%
4	200	16%
5	250	20%
6	300	25%
7	450	37%
8	600	50%
9	900	75%
10	1200	100%

Cooking in Precise Mode

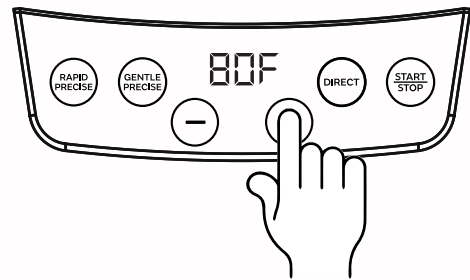
1. Press and hold the button on the right side of the probe until the bluetooth symbol blinks 3 times. When the probe is successfully synced, the symbol will begin to blink every 5 seconds. The cooktop will flash "SYNC" and beep as well, and will automatically go into Rapid Precise Mode.



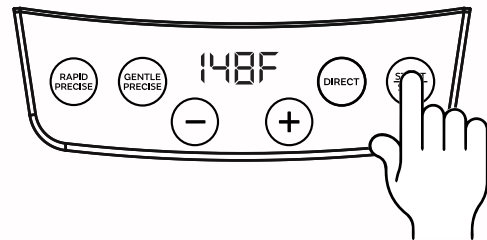
2. Attach the probe onto the side of the pot, making sure that the probe tip is submerged into the liquid you are cooking. **If the probe tip loses contact with the liquid at any time during the cooking process, your food will not properly cook.** (The first few inches of the silicone strap can enter the liquid being cooked if needed.)



3. Set temperature on the cooktop using the + and - buttons. Available temperatures in this mode are between 80 degrees & 375 degrees Fahrenheit. The temperature initially displayed will be the last set temperature. Use extra care when above 200 °F.



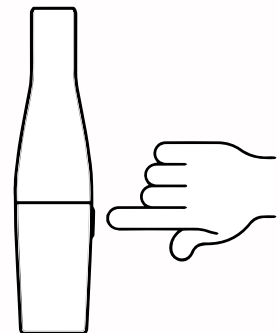
4. When desired temperature is selected, press the "Start/Stop" button to begin the cooking cycle. When your target temperature is reached, the cooktop will hold the temperature and flash "REDY"



Note: Temperature displayed will be Fahrenheit by default. Hold + & - simultaneously for 3 seconds to change to Celsius

Turning Probe Off

When cooking is finished, press and hold the button on the right side of the probe until the bluetooth icon flashes three times. When the bluetooth symbol stops flashing the probe is turned off. Your cooktop will switch back to Direct Mode when this happens.



Charging Paragon Probe

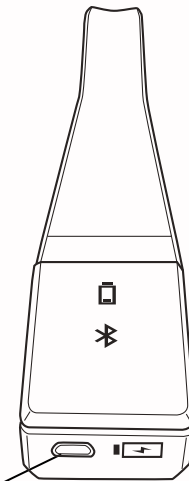
There is a low battery indicator that will illuminate when the battery has 15% capacity remaining.

To charge, insert the micro USB cord (included within the box) into the bottom of the Paragon Probe and then insert the other end into a USB port or 5 volt wall adapter* to charge.

It is recommended to allow the probe to charge for at least 4 hours. Fully charged, the battery will last ~40 hours. If you are performing a long term cook of more than 40 hours using the probe, it can be plugged in and charging while in use to prevent interruptions in the cook cycle.

*5 volt wall adapter not included.

Micro USB is located on the bottom of the probe.

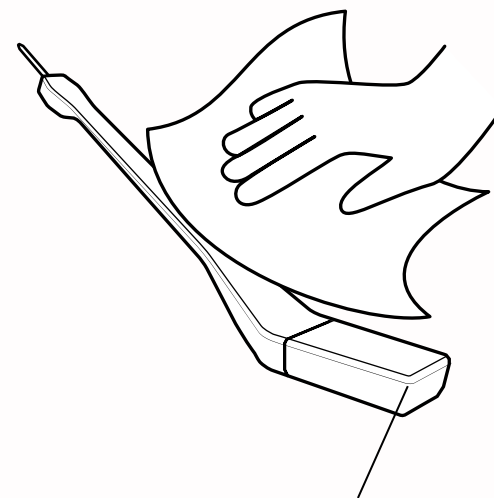


Cleaning Paragon Probe

Turn off the probe before cleaning.

Gently wipe it down with a damp cloth and a mild soap. Do not submerge the black and grey plastic section in water at any time.

⚠ CAUTION: The Paragon Probe is water resistant, but not water tight. **DO NOT put it in the dishwasher to clean or submerge the electronics portion underwater.**



Electronics are located within the hard plastic body.

Cleaning the Cooktop Glass

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
3. Use a paper towel or CERAMA BRYTE® Cleaning Pad to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.



Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

NOTE: It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly. DO NOT use the cooktop cleaner on any plastic pieces on the cooktop.

Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.
These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.
This should be removed immediately before heating again or the discoloration may be permanent.
NOTE: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Damage from Sugary Spills and Melted Plastic

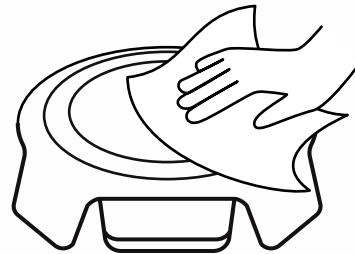
Special care should be taken when removing hot substances to avoid permanent damage of the glass surface. Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances. When cleaning, be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.

1. Turn off cooktop. Remove hot pans.
 2. While wearing an oven mitt:
 - a. Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.
 3. Any remaining spillover should be left until the surface of the cooktop has cooled.
 4. Don't use the cooktop again until all of the residue has been completely removed.
- NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

Burned-On Residue

NOTE: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
3. Rub the residue area with a paper towel, applying pressure as needed.



* For Heavy, Burned-On Residue:

Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue. After residue is removed, follow steps above.

Choosing Cookware

Cookware recommendations

Cookware must fully contact the surface of the cooking element.

Use flat-bottomed pans sized to fit the cooking surface and also to the amount of food being prepared.

Induction interface disks are NOT recommended.

Using the correct size cookware

Paragon is designed to be used with pans within the range of 6 to 11 inches in diameter.

Pans that are not ferrous or are too small will not allow the induction element to turn on, if a pan is removed for more than 2 minutes, the power will be shut off .

For best results, the cookware must make FULL contact with the glass surface.

Suitable Cookware

Use quality cookware with heavier bottoms for better heat distribution and even cooking results. Choose cookware made of magnetic stainless steel, enamel coated cast iron, enameled steel and combinations of these materials.

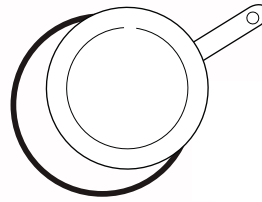
Some cookware is specifically identified by the manufacturer for use with induction cooktops. Use a magnet to test if the cookware will work.

Flat-bottomed pans give best results. Pans with rims or slight ridges can be used.

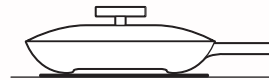
Round pans give best results. Pans with warped or curved bottoms will not heat evenly.

For wok cooking, use a flat-bottomed wok. Do not use a wok with a support ring.

INCORRECT



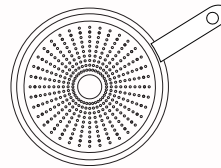
Cookware not centered on cooking element surface.



Curved or warped pan bottoms or sides.

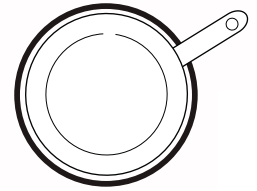


Heavy handle tilts pan

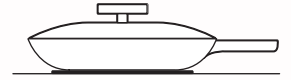


Pan is partially magnetic on the bottom.

CORRECT



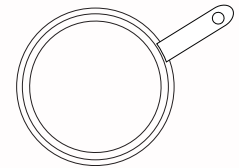
Cookware centered correctly on cooking element surface.



Flat pan bottom.



Pan is properly balanced



Pan is completely magnetic on the bottom.

Error & Miscellaneous Codes.

Error Codes: These may be displayed on the seven segment display.

1. **“UNBI”** : Probe has been unbound (unpaired) from the cooktop by the user.
2. **“BAT”**: Probe battery is running low during precision cooking.
3. **“PROB”**: No probe connection or connection was lost, cannot use Rapid, Gentle Mode or Multi Stage Cooking when this error is present.
4. **“POT”**: No pot detected on the cooking surface.

Cooking Noise

Slight sounds may be produced by different types of cookware. Heavier pans such as enameled cast iron produce less noise than a lighter weight multi-ply stainless steel pan. The size of the pan, and the amount of contents, can also contribute to the sound level.

A “humming” noise will be heard from the cooling fan when it turns on to cool the induction elements; it is normal for it to come on shortly after the coil turn on to cook.

You may hear a slight “Buzz” when cooking at higher power levels, this is normal. The sound depends on the type of pot being used. Some pots will “Buzz” louder depending on the material. A “Buzz” sound may be heard if the pan contents are cold. As the pan heats, the sound will decrease. If the power level is reduced, the sound level will go down.

Paragon Induction Cooktop Limited Warranty

Limited Warranty:

One (1) year from the date of receipt of the product.

What is covered?

Product failure due to a defect in materials or workmanship during the Limited Warranty Period.

What is not covered:

- Product failure due to abuse, misuse, improper use or commercial usage.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damages caused by possible defects with this product.
- Software bugs that can be corrected with an update available via the “USER APP”
- Labor and other charges to remove and/or install the product.

What FirstBuild will do:

If your product qualifies for this Limited Warranty, FirstBuild will either (1) replace your product with a new or remanufactured product, or (2) refund the purchase price of the product, at FirstBuild’s sole discretion.

Limitations:

The Limited Warranty is extended to the original purchaser for products purchased for home use within the U.S.A and Canada.

How To File A Warranty Claim

All warranty claims must be initiated through an e-mail to warranty@firstbuild.com. When initiating a claim, please provide your **first and last name, preferred US or Canada shipping address, phone number, and proof of purchase**. FirstBuild will respond to your inquiry and give you further instructions on how to handle your claim. No return shipments will be accepted until they are authorized by a representative of FirstBuild. All return shipments should be sent to FirstBuild c/o Warranty Claims Dept., 333 East Brandeis Avenue, Louisville, KY, 40208

** Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state’s Attorney General.*

EXCLUSION OF IMPLIED WARRANTIES: Your sole and exclusive remedies are product exchange or refund as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to six (6) months or the shortest period allowed by law.