



**The Tasty™ One Top User Guide**



Works with  
The Tasty App

The **Tasty One Top** makes it easy to cook all your favorite recipes, all on one compact appliance. It's created to be the most versatile appliance in your kitchen. Say goodbye to guessing and hello to perfect meals.

<b>Important Safety Information</b>	<b>3</b>
GENERAL SAFETY INSTRUCTIONS	3
INDUCTION COOKTOP SAFETY INSTRUCTIONS	3
Compliance	6
<b>In the Box</b>	<b>8</b>
Specs	8
<b>Introducing the One Top</b>	<b>9</b>
Features	9
What Is Induction Cooking?	9
What Is Sous Vide?	9
Choosing Cookware	10
Cooking Noise	10
<b>Using the Tasty One Top</b>	<b>12</b>
Connecting to the Tasty App	12
Cooking Modes	12
Using Direct Mode	13
Using Sousvide Mode	14
Using Recipe Mode	15
<b>Cleaning</b>	<b>15</b>
Cleaning the Temperature Probe	15
Cleaning the Cooktop Glass	15
Metal Marks and Scratches	15
Damage from Sugary Spills and Melted Plastic	16
Burned-on Residue	16
<b>Troubleshooting</b>	<b>19</b>
LED Error Guide	19
Bluetooth Connection Issues	19
<b>Warranty</b>	<b>20</b>
<b>Copyright and Trademark Notices</b>	<b>20</b>
<b>Support</b>	<b>20</b>



# IMPORTANT SAFETY INFORMATION

## IMPORTANT SAFETY INFORMATION

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

## GENERAL SAFETY INSTRUCTIONS

Use this cooktop only as described in the Tasty One Top User Guide.

Do not use this appliance for other purpose than its intended use. Household use only.

Do not use outdoors.

Do not attempt to repair or replace and part of your cooktop.

**WARNING: NOT FOR USE BY CHILDREN:** This appliance is not intended to be used by children. Supervise children when the cooktop is in use. Do not store items of interest to children above the cooktop, as children climbing on the cooktop to reach items could be seriously injured.

Do not let the power cord hang over a counter or table where it can be pulled on by children or tripped over unintentionally.

Do not let the power cord touch hot surfaces.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

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 touch hot surfaces. Use handles or knobs.

Do not heat unopened food containers. Pressure could build up and the container could burst, causing injury.

**WARNING: RISK OF ELECTRIC SHOCK.** Do not immerse cord, plugs, or the unit in water or other liquid 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.

Do not insert probe into the cooktop air holes.

**WARNING:** Consuming undercooked food can result in foodborne illness. 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. Always check the temperature at multiple locations after cooking to ensure that all portions of the food have reached the minimum safe internal temperature.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

The temperature probe may be hot to the touch so always handle with care or allow to cool before touching.

## **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 on or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids. Items left on the cooktop surface may ignite when the cooktop is turned on.

Do not use accessory attachments not recommended by the appliance manufacturer, as these 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 of electric burner, or in a heated oven.

Use extreme caution when moving an appliance containing hot oil or other hot liquids.

Never leave the cooktop unattended at medium or high heat settings.

Use the proper cookware. Only use induction-compatible cookware with flat bottoms that are 6 to 11 inches in diameter. See the **Choosing Cookware** section of this guide for details.

# SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

This appliance incorporates an earth connection for functional purposes only.

A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used: The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

## **CAUTION: In the event of a fire, do not use water or grease on fires.**

Never pick up a flaming pan. Turn the controls off and unplug the cooktop. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet, or flat tray. Use a multi-purpose dry chemical or a foam-type fire extinguisher.

# SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

To disconnect, turn any control to off, then remove plug from wall outlet.

## INDUCTION COOKTOP SAFETY INSTRUCTIONS

Use care when touching the cooktop. The glass surface of the cooktop will retain heat after turning off the controls.

Do not cook on a broken cooktop. If the glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.

Avoid scratching the glass cooktop. You can scratch the cooktop 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 ceramic cooktop cleaner and cleaning pads to clean the cooktop. Be sure to only clean when the cooking surface is cool, as 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 product packaging.

**NOTE:** Sugary spills are an exception. Scrape off while still hot using an

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

**NOTE:** Sugary spills are an exception. Scrape off while still hot using an oven mitt and a scraper. See the *Cleaning* section of this guide for detailed instructions.

**CAUTION:** Persons with a pacemaker or similar medical devices 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.

Use a power-supply cord to reduce the risk resulting from becoming entangled in or tripping over a cord.

## SAVE THESE INSTRUCTIONS

### COMPLIANCE

**WARNING:** Any changes or modifications made to this unit not expressly approved by the manufacturer 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.

# IMPORTANT SAFETY INFORMATION

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® connection:** Tasty One Top

**Manufactured for:** Product Labs, Inc. 111 East 18th Street, New York, NY 10003

This equipment has been tested and found to comply with Part 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.

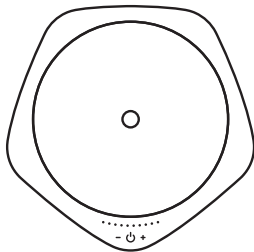
This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator and your body.

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

## SAVE THESE INSTRUCTIONS

## In The Box

- Tasty One Top Induction Cooktop
- User Guide
- Temperature probe
- Temperature probe clip



## Specs

- Power draw: 120v AC /12.5A
- Output: 100 - 1500 Watts
- Power levels: 1-10
- Temperature range: 80°F - 410°F
- Dimensions: 347mm x 352mm x 77.5mm
- Cord length: 110cm +/- 5cm
- Connectivity: Bluetooth LE 4.0
- Power control: Capacitive touch / App connectivity
- App platform: iOS® (Android™ to follow)
- Control app: Tasty

For full instructions visit [www.tastyonetop.com](http://www.tastyonetop.com)

## **Introducing the One Top**

The Tasty One Top combines induction cooking with precision temperature control, making it easy to cook all your favorite recipes with one compact appliance. When following a recipe in the Tasty app, the One Top automatically adjusts its temperature and power settings to precisely match the recipe instructions. The One Top's thermometer probe measures the heat of your liquids, meats, and fish to cook to the desired temperature. Use the One Top for almost any type of cooking: sous vide, pan fry, stir fry, grill, simmer, sauté, slow cook, sear, and poach to perfection.

## **Features**

- Engineered crystal glass surface
- Integrated surface sensor tracks the surface temperature of your pots and pans
- Thermometer probe tracks the temperature of liquids, meats, and fish
- Energy efficient cooking
- Capacitive touch power control buttons
- Pentagon shape—because Instagram

## **What Is Induction Cooking?**

Induction cooking uses electromagnetic fields to heat the pot or pan directly—not the cooktop. Elements beneath the cooking surface produce a magnetic field that causes cookware made of ferrous metals to produce heat. The cooktop does not generate heat until you place cookware on the cooking surface.

## **What Is Sous Vide?**

In sous vide (sue-veed) cooking, food is placed in a zipper bag and submerged in water. The temperature probe measures the exact temperature of the water to achieve a perfectly cooked dish.

## Choosing Cookware

Use the following guidelines when choosing cookware to use with the One Top:

- Cookware should be made of cast iron, iron, steel, stainless steel, enameled steel, enameled iron, or cookware with a steel induction base.
- Cookware made of magnetic material is induction-compatible.
- Use cookware with a flat bottom; warped or curved cookware will not heat evenly.
- Cookware must fully contact the surface of the cooking element.
- Induction disks are not recommended.
- Base of cookware should be 6 to 11 inches in diameter

Note: The cooktop will not operate if you place a very small steel or iron utensil (smaller than the diameter of the cooktop) on the cooking surface when it is on—items such as steel spatulas, cooking spoons, knives, and other small utensils.

## Cooking Noise

Different types of cookware may produce cooking noise. Heavier pans like enameled cast iron produce less noise than a lighter pans like multi-ply stainless steel. The size of the cookware and the amount of its contents can also contribute to the sound level.

The cooling fan may emit a “humming” noise when it turns on to cool the induction elements. The cooling fan turns on shortly after cooking starts.

Depending on the type of cookware you use, there may be a slight “buzz” when cooking at high power levels, or if the pan’s contents are cold. As the cookware heats or you reduce the power level, the sound will decrease.



## USING THE TASTY ONE TOP

### Connecting to the Tasty App

The One Top connects to the Tasty app via Bluetooth, allowing it to receive cooking time and temperature instructions. Without the Tasty app, you can still control the One Top via the buttons on the front.

Download the Tasty app to your mobile device from the iTunes® App Store (Android to follow).

### To connect to the app:

1. Open the Tasty app on your mobile device.
2. Tap the **One Top** button at the bottom of the screen, then tap the button confirming you have a One Top. This will initiate the Bluetooth pairing.
3. The 10th (last) LED light on the front of the One Top will be solid blue when successfully paired. Once paired, your mobile device will connect to Bluetooth by default whenever you open the Tasty app while in range of the One Top.

To connect a different mobile device, open the Bluetooth settings on the connected mobile device and disconnect it from there. Then connect the new mobile device using the steps above.

To connect a different One Top, open the Bluetooth settings on the connected mobile device. Tap the Info (i) symbol next to **Tasty One Top**, then tap **Forget This Device**. Connect to the new cooktop using the steps above.

### Cooking Modes

The Tasty One Top has three cooking modes, allowing almost any type of cooking.

#### Direct (Tasty app optional):

In Direct mode, the One Top acts like a standard induction burner, allowing you to do things like boil, sear, and sauté all of your favorite dishes, selecting from power levels 1-10. You can use Direct mode with or without the Tasty app. You do not use the temperature probe in this mode.

**Sous-Vide (Tasty app and temperature probe required):**

In sous-vide mode, the One Top works with the Tasty app to precisely control the temperature of your food when using the temperature probe in liquids, meats, and fish. The power level automatically varies to maintain your desired temperature, ensuring you never overcook food. Use this mode for sous vide, poaching, or slow cooking.

**Recipe (Tasty app required):**

In Recipe mode, the One Top works with the Tasty app to automatically adjust temperature and power settings to match the recipe instructions. The app will prompt you when you need to stir, flip, or add ingredients.

**Using Direct Mode**

In Direct mode, the Tasty app is optional. You can read cooking temperature from the Tasty app, but you must turn on the cooktop and control power levels via the buttons on the front of the cooktop. Connect the One Top to the app as described in the Connection to the Tasty App section.

**To cook in Direct mode:**

1. Plug the cooktop into a 120V socket.
2. Press the power button on the cooktop to turn it on. Direct mode is the default cooking mode.
3. Set your desired power level (1-10) using the +/- buttons.
4. While cooking, use the Tasty app to read cooking temperature.
5. When finished cooking, press the power button on the cooktop to turn it off, or turn it off via the Tasty app.

**Cooking power levels:**

- 1- 100 Watt
- 2- 200 Watt
- 3- 300 Watt
- 4- 400 Watt
- 5- 600 Watt
- 6- 800 Watt
- 7- 1000 Watt

- 8- 1200 Watt
- 9- 1400 Watt
- 10- 1500 Watt

**SAFETY FEATURE:** If the power level is set to 10, the cooktop will run for 30 minutes. After 30 minutes, the cooktop blinks all LEDs and sounds every 5 seconds for 1 minute. During the 1 minute warning period, press the + button to continue cooking. If you do not press the + button during the 1 minute warning period, the power level drops to 6. Pressing the power button after power level drops to 6 turns off the cooktop.

## Using Sous-vide Mode

Sous-vide mode requires the Tasty app and temperature probe. Connect the One Top to the app as described in the Connection to the Tasty App section.

### To cook in Sous-vide mode:

1. Use the Tasty app to set the desired temperature. Available temperatures in Precision mode are between 80°F and 410 °F. The cooktop will default to the most recently-used temperature. Use extra care with temperatures above 200°F.
2. If cooking meats or liquids, plug the temperature probe into the side of the cooktop. Without the probe plugged in, the cooktop will default to using the surface temperature thermometer.
  - For liquids, attach the probe to the side of the pot using the included probe clip. The metal probe should not touch the side or bottom of the pot. At least 1.5 inches of the probe must remain submerged for accurate readings.
  - For meats or fish, insert the probe so the tip is in the thickest part of the food, avoiding areas of high fat or bone concentration.
3. Press the power button on the cooktop to turn it on.
4. When finished cooking, press the power button on the cooktop to turn it off, or turn it off via the Tasty app.

**SAFETY FEATURE:** For high temperature control (where the target temperature setting is above 214°F), the cooktop will run for 45 minutes. After 45 minutes, the cooktop blinks all LEDs and sounds every 5 seconds for 1 minute. During the 1 minute warning period, press the + button to continue cooking. The cooktop will automatically adjust power to maintain the

desired temperature. If you do not press the + button during the 1 minute warning period, the cooktop automatically turns off.

## Using Recipe Mode

Recipe mode requires the Tasty app. Any recipe on the Tasty app that uses a stove or cooktop can be cooked on the One Top.

### To cook in Recipe mode:

1. Choose a recipe from the Tasty app. The cooktop will adjust temperature and cooking time to precisely match the recipe selected.
2. Press the power button on the cooktop to turn it on.
3. While cooking, the Tasty app will prompt you when you need to stir, flip, or add ingredients.
4. When finished cooking, press the power button on the cooktop to turn it off, or turn it off via the Tasty app.

## CLEANING

### Cleaning the Temperature Probe

**WARNING:** Temperature probe may be hot to the touch.

Allow the temperature probe to cool before cleaning. To clean, wipe the probe with a damp cloth or sponge and use mild soap. Do not put the probe in the dishwasher or immerse in water. Make sure the probe connector is completely dry before plugging it into the cooktop.

### Cleaning the Cooktop Glass

**WARNING:** Do not touch hot surfaces.

Turn off the cooktop and allow to cool before cleaning. To clean, wipe cooktop glass with a damp cloth or sponge and use mild soap. You can also use ceramic cooktop cleaner and follow instructions on the packaging.

### Metal Marks and Scratches

Remove marks from sliding cookware on top of glass with ceramic cooktop cleaner. If you allow pots with a thin overlay of aluminum or copper to boil dry, they may leave a black

discoloration on the cooktop. Clean immediately before heating again or it may become permanent. Check pots and pans for roughness that could scratch the cooktop before using.

Note: If pitting or indentation in the glass has already occurred, contact [help@tastyshop.com](mailto:help@tastyshop.com).

### **Damage from Sugary Spills and Melted Plastic**

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

To clean sugary spills and melted plastic:

1. Remove pot or pan. Turn off the cooktop and allow to cool.
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. Leave any remaining spillover on the surface until the cooktop is cool.
4. Do not use the cooktop again until you remove all of the residue completely.

Note: If pitting or indentation in the glass surface has already occurred, the cooktop glass must be replaced. Contact [help@tastyshop.com](mailto:help@tastyshop.com).

### **Burned-on Residue**

Note: Damage to your glass surface may occur if you use scrub pads other than ones recommended for ceramic cooktops.

To clean burned-on residue:

Allow the cooktop to cool. Use ceramic cooktop cleaner and follow instructions on the packaging.

To clean heavy, burned-on residue:

Use a single-edge razor blade scraper at 45° angle against the glass surface, applying pressure to scrape and remove the residue. After you remove residue, use ceramic cooktop





cleaner and follow instructions on the packaging.

## TROUBLESHOOTING

### LED Error Guide

**1st LED flashing:** Internal cooktop failure - Contact [help@tastyshop.com](mailto:help@tastyshop.com).

**2nd LED flashing:** IGBT sensor error - Contact [help@tastyshop.com](mailto:help@tastyshop.com).

**3rd LED flashing:** IGBT over temperature protection - The cooktop has turned off to avoid burning your cookware. Allow the cooktop to cool and try again.

**4th LED flashing:** Empty pot or pan detected on the cooktop. The cooktop has turned off to avoid burning your cookware. Allow the cooktop to cool and try again.

**5th LED flashing:** Under/over voltage - The cooktop only works with US outlets. Try plugging it into another outlet or contact [help@tastyshop.com](mailto:help@tastyshop.com).

**6th LED flashing:** Wired probe is not located properly - Try plugging the wired probe in again.

**8th LED flashing:** No pot detected on the cooktop. Place an induction-compatible pot or pan on the cooktop to continue.

**9th LED flashing:** Surface thermistor fail or not connected - Contact [help@tastyshop.com](mailto:help@tastyshop.com).

**10th LED flashing:** Wired probe not connected - Plug the thermometer probe completely into the cooktop.

### Bluetooth Connection Issues

If the One Top is not connecting to the Tasty app via Bluetooth, reset the Bluetooth connection by pressing the - and + buttons simultaneously on the cooktop.

If that does not fix the connection, remove the cooktop from the Bluetooth settings on your mobile device. To do this, in the Bluetooth settings, tap the Info (i) symbol next to **Tasty One Top**, then tap **Forget This Device**. Reconnect to the cooktop using the steps in the *Connecting to the Tasty App* section.

## **WARRANTY**

For warranty information please visit :

**[tasty.co/warranty](https://tasty.co/warranty)**

## **COPYRIGHT AND TRADEMARK NOTICES**

© 2017 BuzzFeed, Inc. All rights reserved.

Bluetooth is a registered trademark of Bluetooth SIG, Inc.

iOS and iTunes are registered trademarks of Apple, Inc.

Android is a trademark of Google, Inc.

## **SUPPORT**

Have a question? Contact [help@tastyshop.com](mailto:help@tastyshop.com)

Or call us at 1 (855) 844-1354



**Smart  
Induction  
Cooktop**

**TASTY**