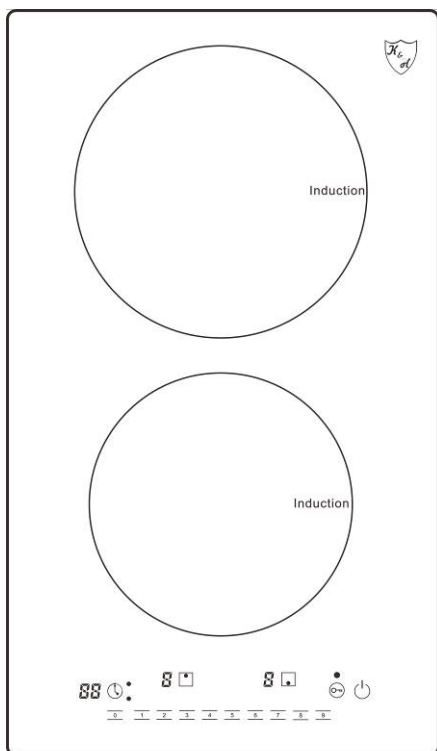
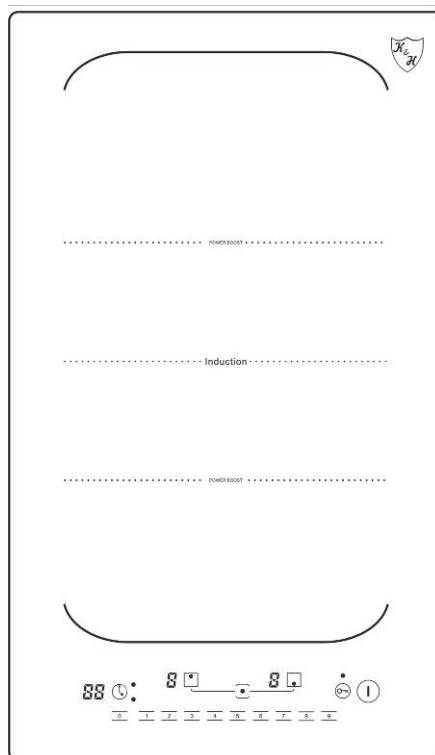


# INSTALLATION INSTRUCTIONS&USER MANUAL

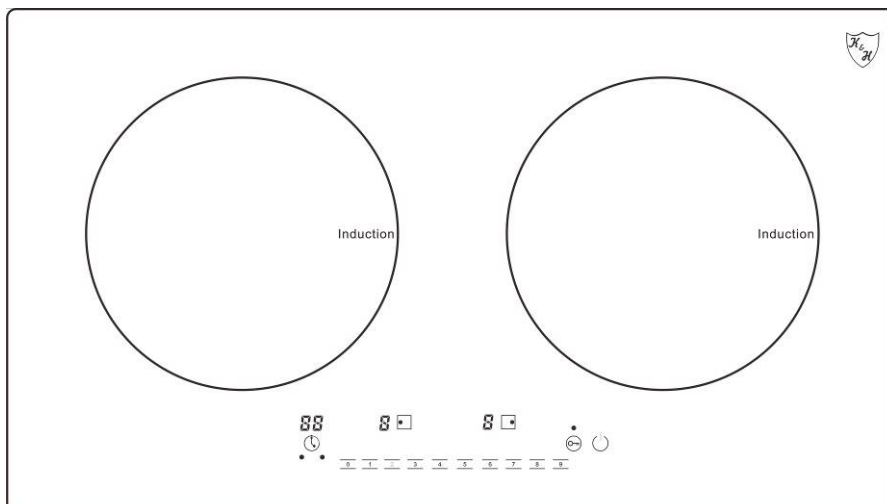
Two burner Induction Cooker IN12-3102V



Two burner Induction Cooker INDV-38FX



Two burner Induction Cooker IN24-3102H6



Note: Find E-copy of this Installation Manual and the User Instruction Manual in: [www.kitchen-and-home.com](http://www.kitchen-and-home.com)

# IMPORTANT SAFEGUARDS

## YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and appliance itself provide important safety messages, to be read and always observed.



This is the safety warning / caution symbol, showing potential risks to user.

- Read all instructions.
- The appliance must be disconnected from the power supply before installation.
- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance – Flammable materials should not be stored in or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.
- CAUTION! Do not store items of interest to children in cabinets above the induction cooker – children climbing on the range to reach items could be seriously injured. Children shall be kept away unless continuously supervised.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cook-top surfaces.

## SAVE THESE INSTRUCTIONS

# PRE-INSTALLATION CHECKLIST



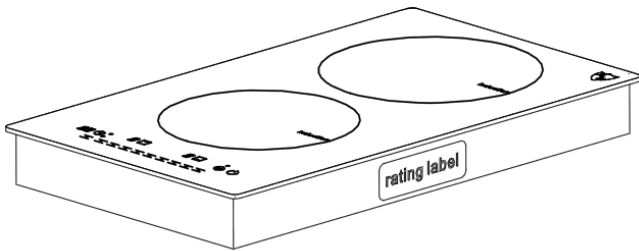
## WARNING

The electrical power to the cooktop supply line must be shut off while connections are being made. Failure to do so could result in serious injury or death.

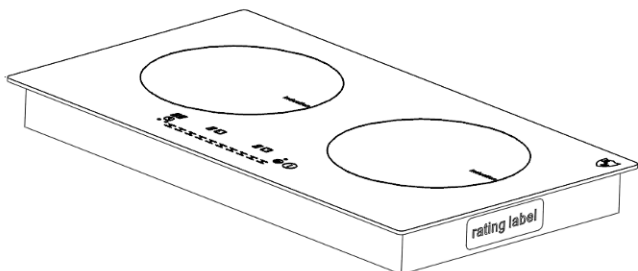
- A. When preparing cooktop opening, make sure the inside of the cabinet and the cooktop do not interfere with each other.
- B. Remove packaging materials and literature package from the cooktop before beginning installation.
- C. Be sure to place all literature, User Manual, Installations instructions, etc. in a safe place for future reference.
- D. Make sure you have all the tools and materials you need before starting the installation of the cooktop.
- E. Your home must provide the adequate electrical service needed to safely and properly use your cooktop
- F. When installing your cooktop in your home, make sure all local codes and ordinances are followed exactly as stated.
- G. Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200°F) generated by the cooktop.
- H. This cooktop not intend to combination with other products.

## LABEL POSITION

For models IN12-3102V and INDV-38FX

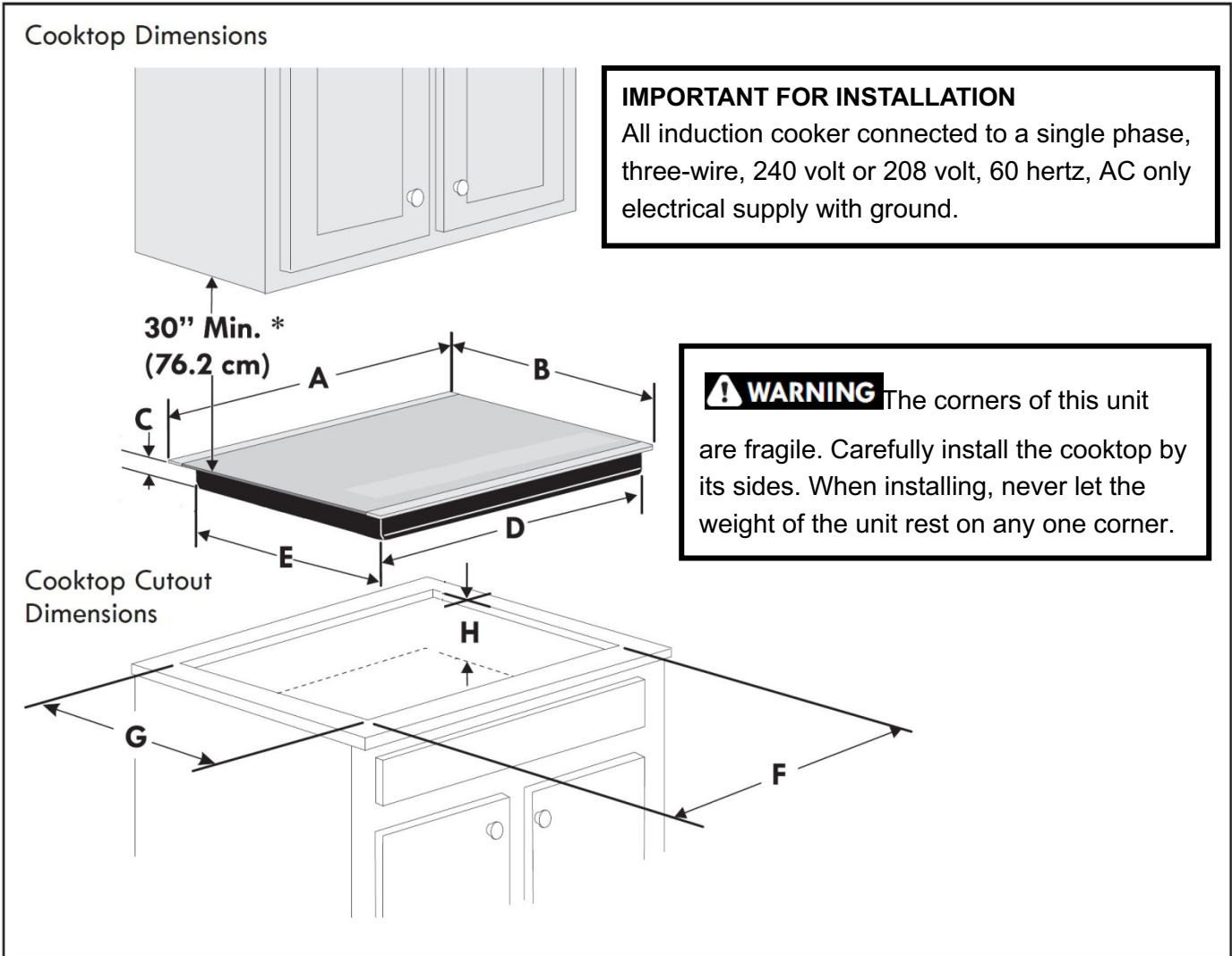


For models IN24-3102H6



# INSTALLATION INSTRUCTIONS

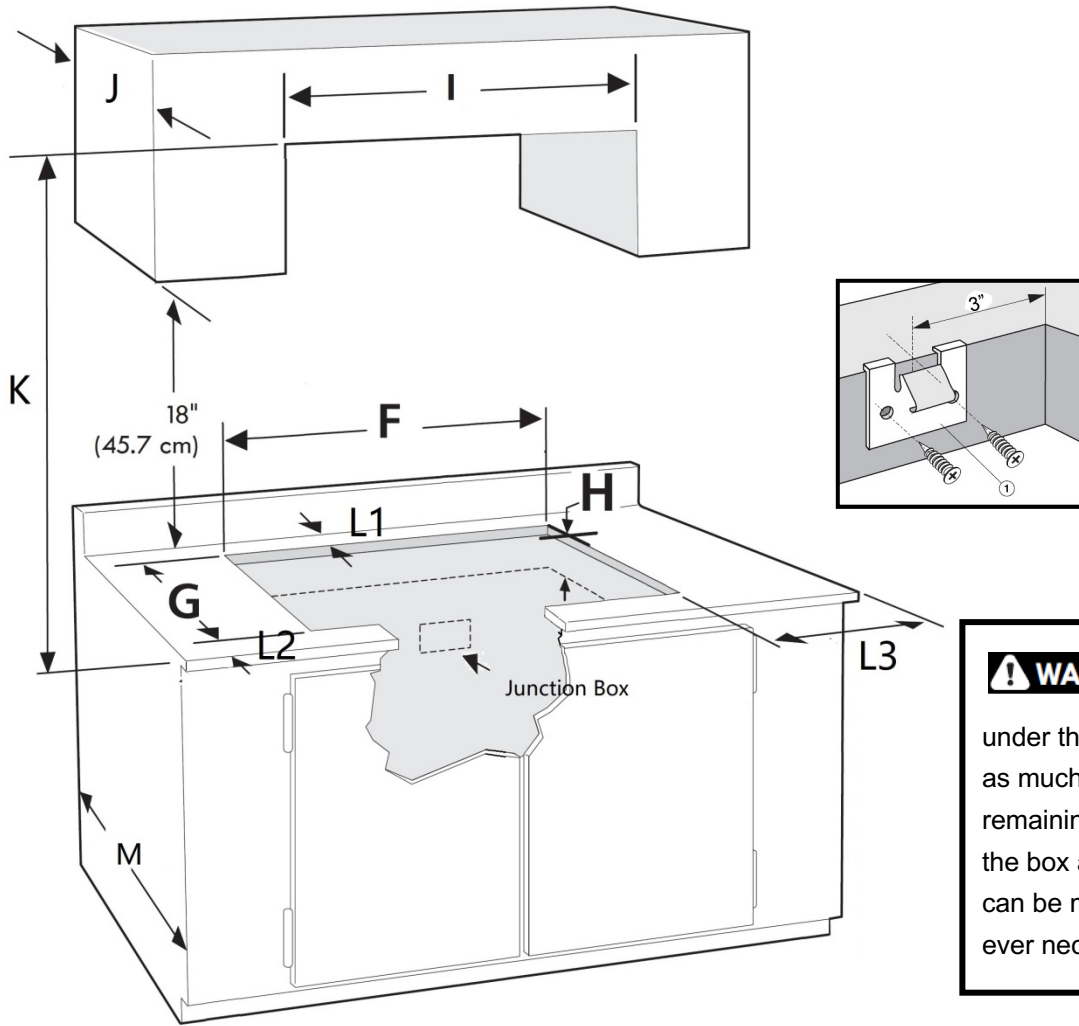
INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER.  
**IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.**  
 READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.



PRODUCT DIMENSIONS					
Model	A. WIDTH	B. DEPTH	C. HEIGHT	D. BOX WIDTH	E. BOX DEPTH
IN12-3012V	11-3/5 (295)	20 (510)	2-1/3 (60)	10-1/4 (260)	18-8/9 (480)
INDV-38FX	11-3/5 (295)	20 (510)	2-1/3 (60)	10-1/4 (260)	18-8/9 (480)
IN24-3120H6	23-5/8 (600)	13-1/3 (338)	2-1/3 (60)	22-2/3 (575)	12-2/5 (315)
CUT OUT DIMENSIONS					
Model	F. WIDTH		G. WIDTH		H. HEIGHT BELOW COOKTOP
	MINIMUM	MAXIMUM	MINIMUM	MAXIMUM	
IN12-3012V	10-3/7 (265)	10-5/8 (270)	19 (485)	19-2/7 (490)	4 (100)
INDV-38FX	10-3/7 (265)	10-5/8 (270)	19 (485)	19-2/7 (490)	4 (100)
IN24-3120H6	22 (560)	22-1/4 (565)	12-3/5 (320)	12-4/5 (325)	4 (100)

All dimensions are in inches (mm).

# INSTALLATION INSTRUCTIONS



**WARNING** Junction Box under the cabinet and located as much slack as possible remaining in the cable between the box and the appliance, so it can be moved if servicing is ever necessary.

DIMENSIONS							
Model	I. WIDTH	J. DEPTH	K. HEIGHT	MIN. CLEARANCE			M. DEPTH
	MIN.	MAX.	MIN.	L1	L2	L3	MIN.
IN12-3012V	16 (406.4)	13 (330)	30 (762)	2 (50.8)	1 (25.4)	2 (50.8)	22 (560)
INDV-38FX	16 (406.4)	13 (330)	30 (762)	2 (50.8)	1 (25.4)	2 (50.8)	22 (560)
IN24-3120H6	22 (560)	13 (330)	30 (762)	2 (50.8)	1 (25.4)	2 (50.8)	16 (406.4)

**NOTE:**

All dimensions are in inches (mm).

Letters F, G and H on this figure refer to chart on front page.

\* K = 30 inches (762mm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; K = 24 inches (610mm) minimum when bottom of wood or metal cabinet is protected by not less than 1/4-inch-thick flame-retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminum, or 0.020-inch-thick copper.

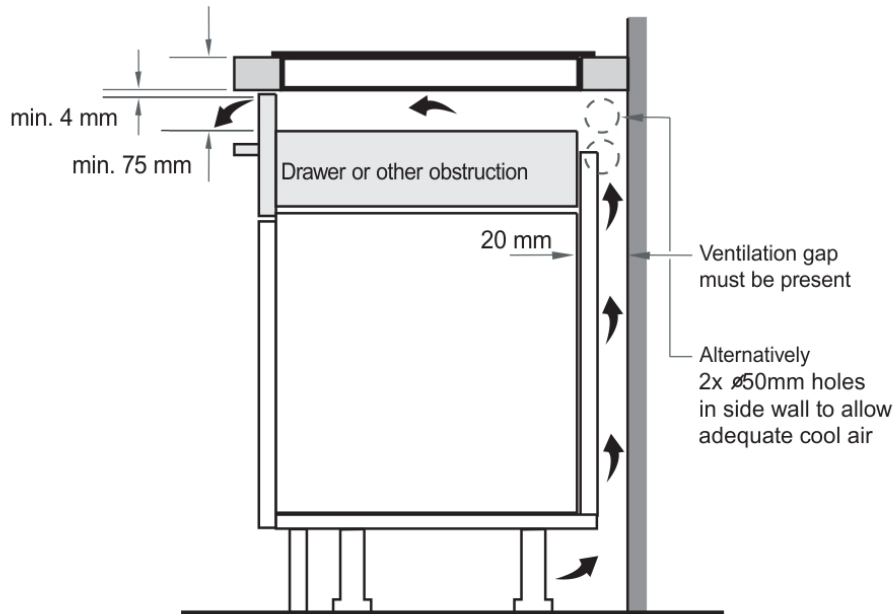
**WARNING** To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing the induction cooker that projects horizontally a minimum of 5 inches (127mm) beyond the bottom of the cabinets.

It is not recommended to use drawer underneath cooktop. Empty space is needed for installation purpose.

# INSTALLATION INSTRUCTIONS

**! WARNING** FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- 1) Read all instructions contained in these installation instructions before installing the cooktop.
- 2) After unpacking the product, check for any damage during transport. In case of problems, contact us and we will take necessary action to fix the problem.
- 3) This cooktop not intend to combination with other products. Do not install the Induction Cooker above an OVEN, DISHWASHER or WASHING-MACHINE, so that the electronic circuits do not come into contact with steam or moisture which could damage them.



## **! WARNING!**

This cooktop requires adequate supply of cool air to fully function. The base of the cooktop must have direct unrestricted ventilation to the room where the cooktop is installed. There must be a 4mm air gap at the front of the cooktop (as shown on diagram above). Follow the requirements shown.

# ELECTRICAL CONNECTIONS

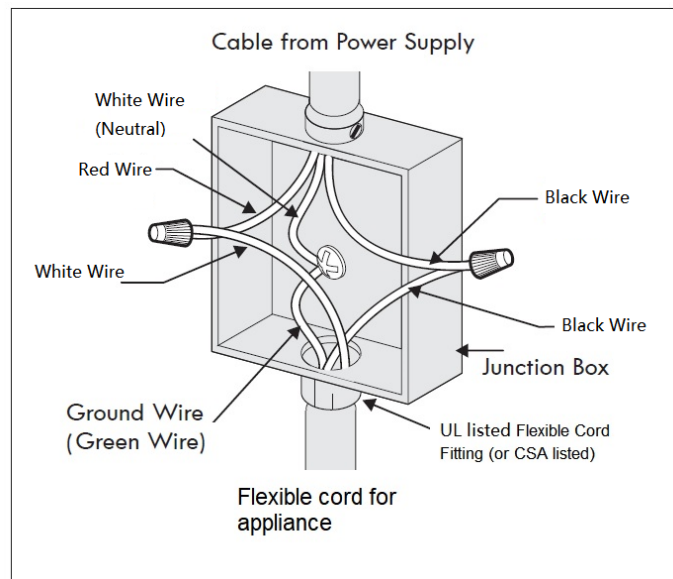


**WARNING** The electrical power to the cooktop supply line must be shut off while connections are being made. Failure to do so could result in serious injury or death.

1. Be sure your cooktop is installed and grounded properly by a qualified installer or service technician.
2. These cooktops must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No. 70 (latest edition) in the United States, or with CSA standard C22.1, Canadian Electrical Code, Part 1, in Canada.
3. Install a Junction Box under the cabinet and located as much slack as possible remaining in the cable between the box and the appliance, so it can be moved if servicing is ever necessary.
4. A 3-wire single phase 240 or 208 Volt, 60 Hz AC only electrical supply is required, on a separate circuit fused on both sides of the line (a 20A time-delay fuse or circuit breaker is recommended). DO NOT fuse neutral.

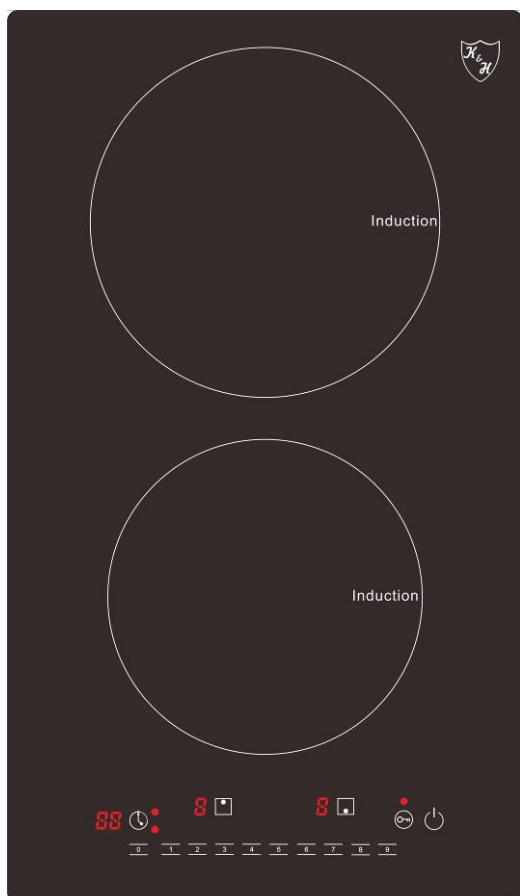
**NOTE:** Wire sizes and connections must conform with the fuse size and rating of the appliance in accordance with the National Electrical Code ANSI/NFPA No. 70—latest edition, or with CSA standard C22.1, Canadian Electrical Code, Part 1, and local codes and ordinances.

5. A suitable strain relief must be provided to attach the flexible armored cable to the junction box.
6. This cooktop provided with a 3-wire flexible cord connected to a 3-wire grounded junction box as below:
  - 1) Disconnect the power supply.
  - 2) In the junction box: connect flexible cord of appliance and power supply cable wires as shown.

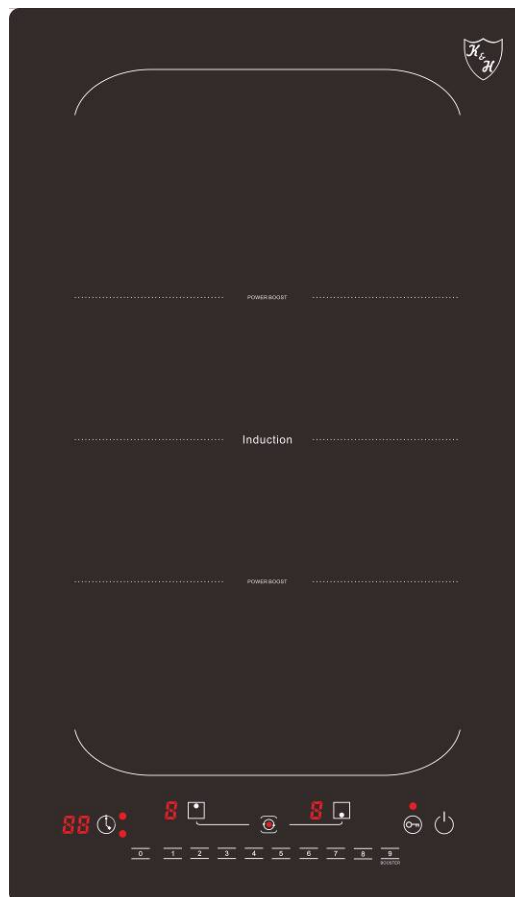


# USER MANUAL

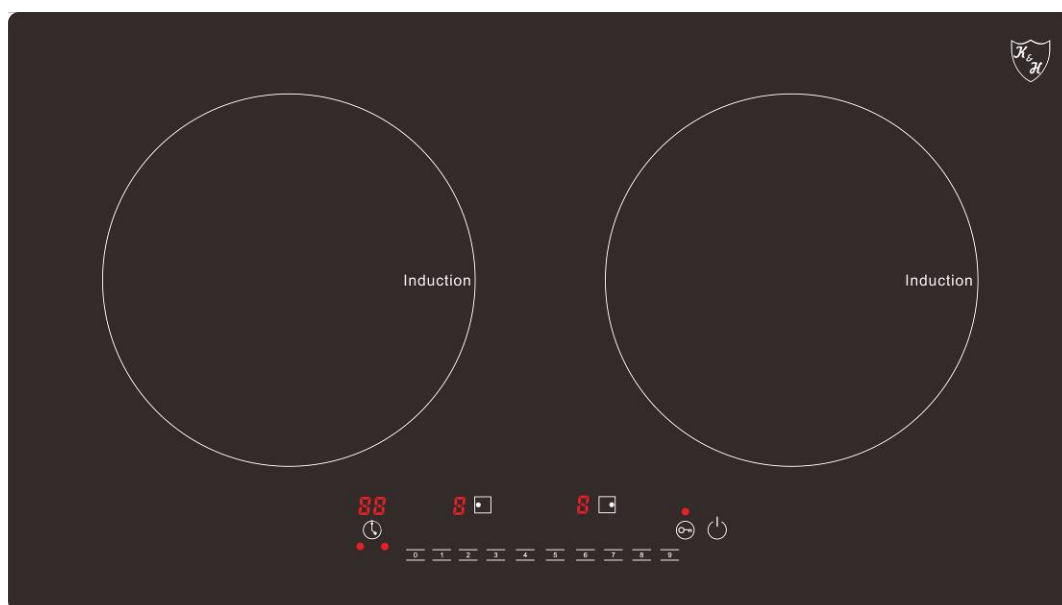
Two burner induction cooker IN12-3102V



Two burner Induction cooker INDV-38FX



Two burner induction cooker IN24-3102H6





# USER MANUAL

## BEFORE USE

IMPORTANT: The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol “INDUCTION SYSTEM” (Figure below) or enameled pots. Place the pot on the required cooking zone before switching the Induction Cooker on.



## EXISTING POTS AND PANS

Use a magnet to check if the pot is suitable for the induction cooker: pots and pans are unsuitable if not magnetically detectable.

- Make sure pots have a smooth bottom, otherwise they could scratch the induction cooker. Check dishes.
- Never place hot pots or pans on the surface of the Induction Cooker's control panel. This could result in damage.



- The bottom diameter of pots or pans should be at least 10cm.

## INSTRUCTION FOR USE

### GENERAL OVERVIEW

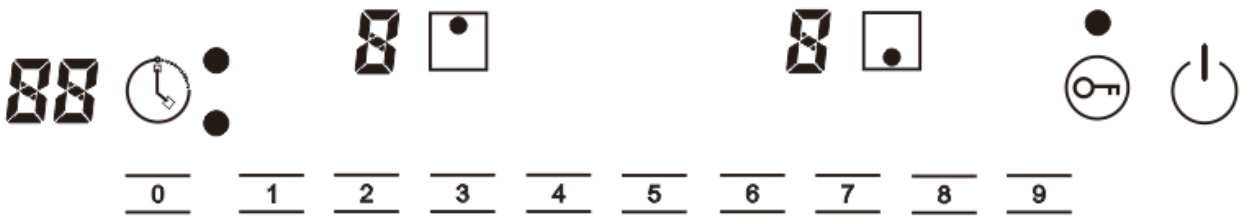


To avoid permanently damaging the glass-ceramic top, do not use:

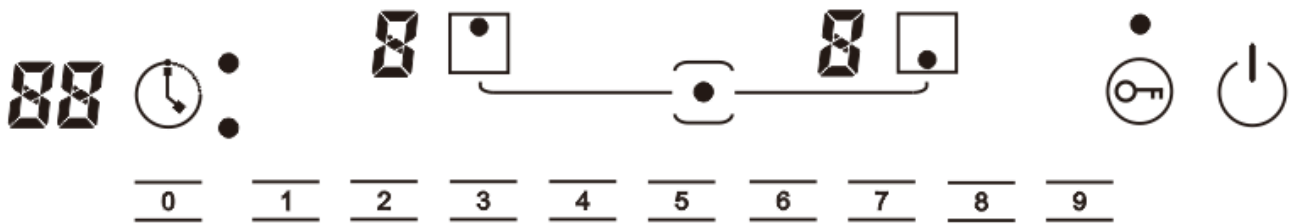
- Pots with bottoms that are not perfectly flat.
- Metal pots with enamelled bottom.

# CONTROL PANEL LAYOUT

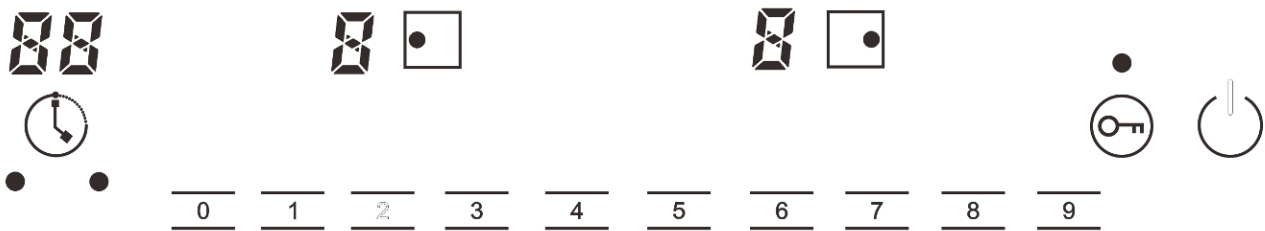
Panel for model IN12-3102V



Panel for model INDV-38FX




Panel for model IN24-3102H6



## Power key




Press the  button, the cooking zone displays light up and appliance in standby mode. Press the same button anytime, the displays light off, all the cooking zones are deactivated.

If the induction cooker has been in use, the residual heat indicator “H” remains lit until the cooking zones have cooled down.

If within 30 seconds of switching on, no heating zone is selected, the Induction Cooker switches off automatically.

## Cooking zones selected and level selected

Once the induction cooker lights on and the pan is positioned on the chosen cooking zone, press the  button to select the rear cooking zone, the display shows level 0, and then select the level number on the panel for various power levels.



1 / 2 / 3 / 4 / 5 / 6 / 7 / 8 / 9 buttons, going from “1”: min. level, to “9”: max. level.

If within 30 seconds of Cooking zones selected, no heating zone is selected, the Induction Cooker switches off automatically.

## Specific function



Select the cooking zone you wish, and press the same number level button twice; the point corresponding display shows. The cooking zone will work high level. Push the number level again, Then the cooking zone will recover to previous level.


## Deactivation of cooking zones

Select the cooking zone you wish to switch off. Press the corresponding button.

Press the key “ 0 ” to set the level to “0”. The cooking zone switches off and the residual heat indicator “H” lights up.

## Child lock



This function locks the controls to prevent accidental switching on of the Induction Cooker. To activate the child lock function, switch on the Induction Cooker and hold button  for three seconds; the timer shows Lo. Then the control panel is locked.


To deactivate the control panel lock, repeat the activation procedure. The Lo goes off and the Induction Cooker is active again.

## Timer



The timer can be used to set cooking time for a maximum of 99 minutes (1 hour and 39 minutes) for all cooking zones.

Select the cooking zone to be used with the timer, press the button with the **clock symbol**

 then set the desired cooking time using the 0 1 / 2 / 3 / 4 / 5 / 6 / 7 / 8 / 9 buttons of the timer function (see figure). After a few seconds, the timer begins the countdown. Once the set time has elapsed, an acoustic signal sounds and the Induction Cooker switches off automatically.

To deactivate the timer, press the “ 0 ” button to set the display showing “00” or hold the button with the clock symbol for at least 4 seconds.

## Flex function (Only for model INDV-38FX)



Push this button, two working zone will combine one zone, Pan can cook anywhere in this field.

## Auto switch off


The Induction Cooker will automatically switch off when you did not set cooking time, forgot to switch off the Induction Cooker, and did not operate the Induction Cooker at all in 120 minutes

## CONTROL PANEL WARNINGS



### Residual heat indicator

The Induction Cooker is fitted with a residual heat indicator for each cooking zone. These indicators alert the user when cooking zones are still hot.

If the display shows , the cooking zone is still hot. If the residual heat indicator of a given cooking zone is lit, that zone can be used, for example, to keep a dish warm or to melt butter.

When the cooking zone cools down, the display goes off.

## Incorrect or missing pot indicator – Error code “E0”



If you are using a pot that is not suitable, not correctly positioned or not of the correct dimensions for your induction cooker, the symbol “E0” mean “no pot” will appear in the display (see figure at side). If no pot is detected within 180 seconds, the Induction Cooker switches off.

## TEMPERATURE LEVEL TABLE

Temperature level		Type of cooking	Level use (indicating cooking experience and habits)
<b>Max level</b>	<b>9</b>	Frying - boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
<b>High level</b>	<b>7-8</b>	Browning - sautéing - boiling - grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling
	<b>6-7</b>	Browning – cooking – stewing - sautéing - grilling	Ideal for sautéing, maintaining a light boil, cooking and grilling, preheating accessories
<b>Medium level</b>	<b>4-5</b>	Cooking – stewing - sautéing - grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time). Creaming pasta
	<b>3-4</b>	Cooking – simmering – thickening - creaming	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	<b>2-3</b>		Ideal for long-cooking recipes (less than a liter in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
<b>Low level</b>	<b>1-2</b>	Melting – defrosting – keeping – food warm - creaming	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
	<b>1</b>		Ideal for keeping just-cooked food warm, for creaming risottos and for keeping serving dishes warm (with induction-suitable accessory)
<b>Power off</b>	<b>0/H</b>	Support surface	Induction Cooker in stand-by or off mode (possible end-of-cooking residual heat, indicated by an “H”)



Note: The data in the table is for guidance only. The relation between the heat setting and the cooking zone consumption of power is not linear. When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power.

The power of the cooking zones can be different in some small range. It changes with the material and dimensions of the cookware.

## TECHNICAL INFORMATION

Model	IN24-3102H6	IN12-3102V	INDV-38FX
<b>Rating</b>	208VAC, 60Hz, 3100W 240VAC, 60Hz, 3100W	208VAC, 60Hz, 3100W 240VAC, 60Hz, 3100W	208VAC, 60Hz, 3100W 240VAC, 60Hz, 3100W

## CLEANING



- Do not use steam cleaners.
- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator (“H”) is not displayed.

**IMPORTANT:** Do not use abrasive sponges or scouring pads. Their use could eventually ruin the glass.

- After each use, clean the Induction Cooker (when it is cool) to remove any deposits and stains due to food residuals.
- Sugar or foods with a high sugar content damage the Induction Cooker and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a specific Induction Cooker cleaner (follow the Manufacturer’s instructions).
- Any other servicing should be performed by an authorized service representative.

## TROUBLESHOOTING GUIDE

- Read and follow the instructions given in the section “Instructions for use”.
- Check that the electricity supply has not been shut off.
- Dry the Induction Cooker thoroughly after cleaning it.
- If, when the Induction Cooker is switched on, alphanumeric codes appear on the display, consult the following table for instructions.
- If the Induction Cooker cannot be switched off after using it, disconnect it from the power supply.

Error code	Possible Cause	Remedy
E0	No Pan or did not detect the pan	Put on the pan
E2	NTC short or open	Call the after-sales service and specify the error code
E3	High voltage	Call the after-sales service and specify the error code
E4	Low voltage	Call the after-sales service and specify the error code

- C/CC Error: automatic safety shut-off for liquid overflow

## NOISES MADE BY THE INDUCTION COOKER

Induction cookers can make whistling or crackling sounds during normal operation, these actually come from the pots and pans as a result of the characteristics of the bottoms (for example, bottoms made of several layers of material, or uneven bottoms). These noises vary depending on the pots and pans used and the amount of food they contain, and are not indicative of a defect of any kind.

In addition, the induction cooker is equipped with an internal cooling system to control the temperature of electronic parts; as a result, during operation and for several minutes after the Induction Cooker has been switched off, the noise of the cooling fan will be audible. This is perfectly normal and indeed essential for proper functioning of the appliance.

## AFTER-SALES SERVICE

### Before contacting the After-sales Service:

1. See if you can solve the problem yourself with the help of the “Troubleshooting guide”.
2. Switch the appliance off and then on again it to see if the problem has been eliminated.

If the problem persists after the above checks, contact the nearest After-Sales Service.

Always specify:

- a brief description of the fault
- the product type and exact model
- your full address
- your telephone number

If any repairs are required, contact an authorized After-Sales Service Centre (to ensure the use of original spare parts and correct repairs). Spare parts are available.

### Energy saving

For optimum results, it is advisable to:

- Use pots and pans with bottom width equal to that of the cooking zone.
- Only use flat-bottomed pots and pans.
- When possible, keep pot lids on during cooking.
- Use a pressure Induction Cooker to save even more energy and time.
- Place the pot in the middle of the cooking zone marked on the Induction Cooker.