



USE AND CARE MANUAL

FOR

INDUCTION COOKTOP

MODELS: CTI304D & CTI365D

**THIS MANUAL SHOULD REMAIN WITH THE COOKTOP FOR
REFERENCE**

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING YOUR COOKTOP



WARNING – TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

1. USE THIS UNIT ONLY IN THE MANNER INTENDED BY THE MANUFACTURER. IF YOU HAVE ANY QUESTIONS, CONTACT THE MANUFACTURER.
2. BEFORE SERVICING UNIT, SWITCH POWER OFF AT SERVICE PANEL AND LOCK SERVICE DISCONNECTING MEANS TO PREVENT POWER FROM BEING SWITCHED ON ACCIDENTALLY. WHEN THE SERVICE DISCONNECTING MEANS CANNOT BE LOCKED, SECURELY FASTEN A PROMINENT WARNING DEVICE, SUCH AS A TAG, TO THE SERVICE PANEL. **SERVICE MUST BE PERFORMED BY A QUALIFIED TECHNICIAN.**
3. DO NOT COOK ON A COOKTOP HAVING BROKEN OR CRACKED GLASS. CLEANING SOLUTIONS AND SPILLOVERS MAY PENETRATE THE BROKEN COOKTOP AND CREATE A RISK OF ELECTRIC SHOCK. TURN OFF ELECTRIC POWER AT THE SERVICE PANEL AND CALL AN AUTHORIZED SERVICE AGENCY.



WARNING – TO REDUCE THE RISK OF INJURY TO PERSONS, IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

1. SMOTHER FLAMES with a close fitting lid, cookie sheet, or metal tray, then turn off power to the electric element. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
2. NEVER PICK UP A FLAMING PAN. You may be burned.
3. DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.
4. USE AN EXTINGUISHER ONLY IF:
 - You know you have a class ABC extinguisher, and you already know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department is being called.
 - You can fight the fire with your back to an exit.



WARNING – DO NOT STORE ITEMS OF INTEREST TO CHILDREN ABOVE THE COOKTOP OR AT THE BACK OF IT. IF CHILDREN CLIMB ONTO THE COOKTOP TO REACH THESE ITEMS, THEY COULD BE SERIOUSLY INJURED

1. Do not leave children unattended in area where appliances are in use.
2. Do not allow children to sit or stand on any part of the cooktop.



WARNING – DO NOT STORE FLAMMABLE MATERIALS ON OR NEAR THE COOKTOP AND OBSERVE GOOD SAFETY PRACTICES WHEN USING THE COOKTOP.

IMPORTANT SAFETY INSTRUCTIONS

1. Wear proper apparel. Loose fitting garments or those with long sleeves should never be worn while cooking.
2. **DO NOT TOUCH HOT COOKING UTENSILES OR THE IMMEDIATE AREA THAT WAS UNDER THE COOKING UTENSILE.** These areas may be hot. The glass surface heats because it is in contact with the hot cooking vessel.
3. Use dry potholders only. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use towels or cloths in place of potholders.
4. This appliance is equipped with one or more surface units of different size. Always use utensils that have flat bottoms. Use utensils that best match the surface unit size (smaller utensils on smaller surface units) - and are a minimum of 4-inches in diameter.
5. **UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE UNITS OR COUNTERS.** To reduce the risk of **INJURY**, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units or counter edges.
6. **Never leave the cooktop unattended** when heating elements are turned on. Boil over causes smoking and greasy spillovers that may cause injury.
7. Use high heat setting only when necessary, and never when not monitoring the utensil. Use low to medium settings to heat oil slowly.
8. Hold the handle of the utensil to prevent movement when stirring or turning food.
9. Do not use utensils that do not attract and hold a magnet and never use a steel plate or griddle to heat a nonmagnetic utensil, which can cause **INJURY** or **DAMAGE** to the cooktop elements and controls.
10. Clean the cooktop with caution. If soil must be removed while the cooktop is hot, clean the hot top with a plastic spatula and then wipe with a dry cloth. **DO NOT USE WET CLOTH OR SPONGE WHILE THE COOKTOP IS HOT** since steam can be generated if the cloth or sponge is held in place on the hot spot. Some cleaners may produce noxious fumes if applied to hot surfaces.

CAUTION – The cooktop is for cooking. Never use it to warm or heat a room.

Be sure your cooktop is properly installed and grounded by a qualified service installer in accordance with local codes and the installation instructions provided with the cooktop.

Do not repair or replace any part of the appliance unless specifically recommended in the use and care instructions. All servicing should be done by a qualified service technician.

OPERATING INSTRUCTIONS

BEFORE USING THE COOKTOP FOR THE FIRST TIME:

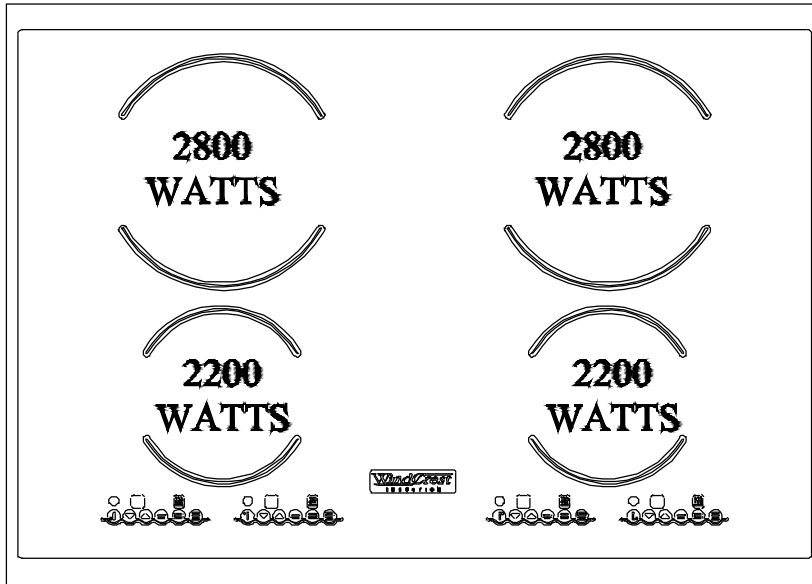
- Be sure all packing materials, labels or tape are removed from the cooktop surface.
- Wipe with a clean, damp sponge and dry.
- Apply a Glass Ceramic Cleaning Crème. Buff with a clean cloth. (See CARE AND CLEANING INSTRUCTIONS for glass top.)

Precautions to observe to preserve the cooktop appearance.

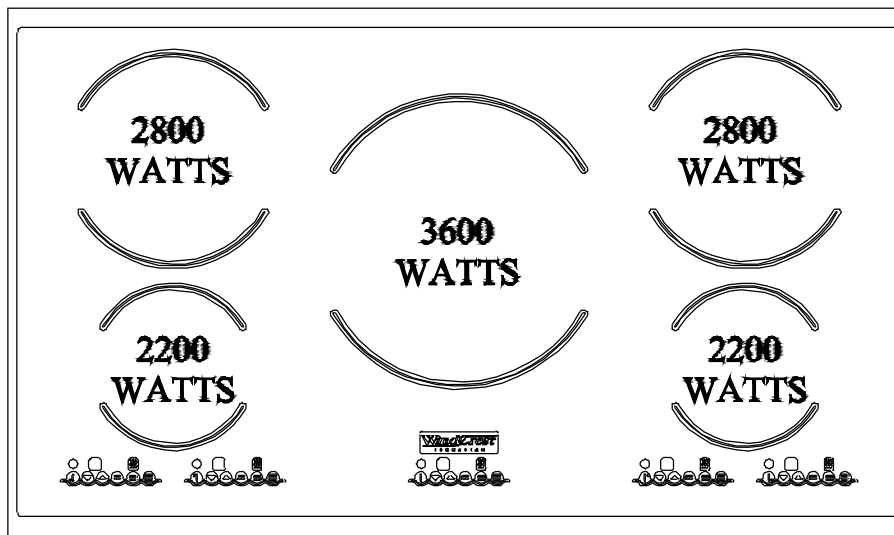
- Regular use of the Cooktop Cleaning Crème on the glass surface will protect the surface and make it easier to remove food soil and water spots.
- The glass surface is resistant to impact but not unbreakable if a pan or other object is dropped on it with sufficient force.
- Do not use aluminum foil directly on the glass, it can melt and damage the glass.
- Do not allow plastic to come in contact with a hot glass surface. They can melt or burn and damage the glass surface.
- Do not allow pans to boil dry. This can damage the pan, element and/or the cooktop.
- Do not use the glass surface as a cutting board.
- Do not slide utensils across cooking surface. This may cause scratching. Utensils with rough surfaces should be avoided since they can scratch the glass surface.
- Do not use griddle plates that bridge two or more elements (cooking zones). This can damage the cooktop elements.

Signal Lights

- **POWER ON LIGHT** (See Fig – 1)
The power on light will glow when one or more elements are turned on. The light is located above each Turn-On touch pad.
- **POWER SETTING WINDOW** (See Fig -1)
The number “0” appears and blinks when power is turned on.
The power level setting appears when selected.
Power levels are: L,1,2,3,4,5,6,7,8,9,H
NOTE: The power level selected will blink if a pan is not in place on the burner, and the unit will turn off after 30 seconds if a pan is not in place on the burner.
- **SURFACE HOT LIGHT** (See Fig – 1)
The light is located above the MED-Quick Select touch pad
The glass surface will be heated due to contact with the hot pan.
This light glows when the glass surface reaches a temperature that will feel warm or hot.



CTI304D



CTI365D

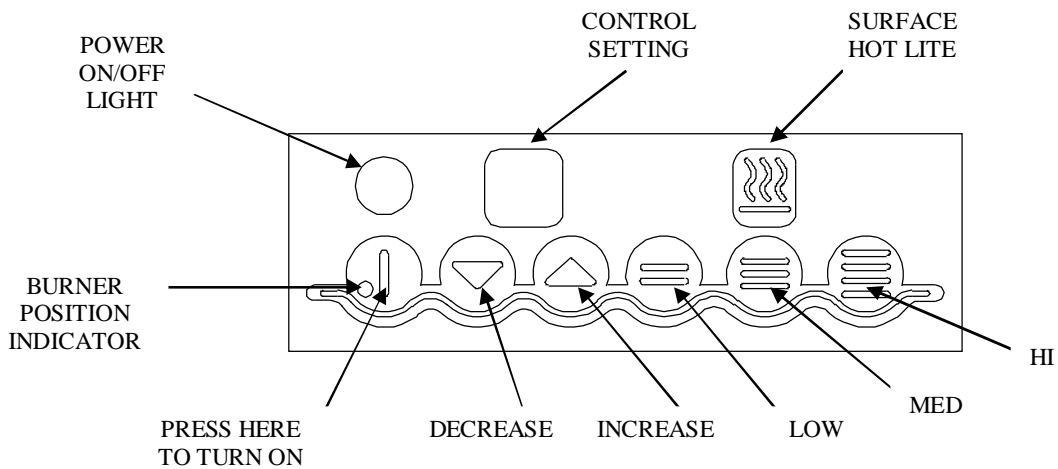


Fig - 1

OPERATING INSTRUCTIONS

Controls

- See Fig – 1 for control locations and operation description. Each element has a control key-pad array that is designated for use with it.. The key-pads are activated by placing your fingertip onto the pad area.

Note that pressing with high force is not necessary – pads are not pressure sensitive. The pad is activated by your finger interrupting a localized electrical field.

NOTE: Spills or cleaning solutions on the control pads can cause unwanted control operation. Simply dry the area with a clean cloth and reset the control to correct.

TURNING ELEMENTS ON

- Place pan on element selected, center for best operation.
- Locate “Turn-On” power pad operating the element selected and touch with finger. The power light will turn on and the control power setting indicator will start blinking.
NOTE: If a power level is not selected, the power setting indicator will turn off after approximately 30 seconds.
- Select the desired power level by using the “Quick-Select” pads (Hi-Med-Lo) or using the “Increase/Decrease” pads. The power level selected will display in the power setting Indicator window.
- You can change the power level setting at any time during the cooking process. - SEE Fig-2 FOR RECOMMENDED POWER SETTING LEVELS.

TURNING ELEMENTS OFF

- Turn off power by touching the “Turn-On” power pad. The power setting indicator window will turn dark.
 - OR simply remove the pan and the control will automatically shut off in 30 seconds.
CAUTION: If a pan is placed on the element before 30 seconds has elapsed the element will turn back on.
-
- Note: If a pan is not placed on the element when the” Turn-On” pad is touched the power setting selected will be rejected and the power turned off. in 30-seconds.
 - Practice and experience will ultimately determine the heat settings most appropriate for you. There will be some variation in the efficiency of the pots being used – all brands will not behave in exactly the same way. Don’t be afraid to experiment and get your own comfort level for using the cooktop. Once you experience the versatility, control and speed the induction cooktop offers, you will never want to go back to conventional gas or electric cooking.
 - You may want to make notations in your cooking references when you determine a setting most appropriate for a particular food item. There is a blank table at the back of this manual to note special food/power level settings.

Power Levels (watts)

Element Size	LO	1	2	3	4	5	6	7	8	9	HI
2200 WATT	50	75	125	200	275	400	525	750	1300	1800	2200
2800 WATT	50	100	175	275	375	575	725	950	1400	1800	2800
3600 WATT	50	125	200	350	475	700	925	1200	1800	2600	3600
Quick Select			LO				MED				HI

Cooking Condition	Power Setting
Rapid Heat Up/ Rapid Rolling Boil	HI
Low Level Rolling Boil	6 to 7
Frying	9 to HI
General Cooking or Browning	6 to 9
Simmer	2 to 5
Keep Warm *	1 to LO

***Caution: To Avoid Bacteria Generation Foods Should Be Maintained Above 140° F.**

Fig - 2

OPERATING INSTRUCTIONS

Temperature Limiters

All heating elements are equipped with a temperature limiter, for safety reasons. The limiter will cycle the heating element, regardless of the control setting. This is normal and should not be cause for alarm. But, the following may cause the cycling to be more frequent.

- ◆ The bottom of the cooking utensil is not flat or is convex or concave.
- ◆ The utensil/pan is too small in diameter for the element being used or the pan is not reasonably centered.
- ◆ Material of utensil/pan is poor heat conductor.
- ◆ Utensil/pan is empty, ingredients have boiled away.
- ◆ There is no utensil/pan on the element.

Cookware

The type of cookware used will affect performance. **Pans must be magnetic.**

Flat bottoms – utensils/pans with flat bottoms are best. Concave or convex bottoms will cause uneven and slower heating. If pans are not stable (wobble), before or after heating, they will result in slower and uneven cooking. Vibrations/buzzing can also be caused by the pans condition.

Size – Always try to center the pan on the element. Use smaller elements for smaller pans.

Covers – a cover or lid will reduce cooking times and prevent splashing.

Griddle Plates – **Do not use griddle plates that cover more than one cooking zone.**

CARE AND CLEANING INSTRUCTIONS

Caring for your cooktop is easy and its beauty will be preserved if you follow a few simple maintenance techniques described in this section. Additionally some special cleaning methods are also described.

Supplies

The following items will be useful in the maintenance of your glass surface.

- ◆ **Paper towels, sponge or cloth (avoid using soiled wipers)**
- ◆ **Razor blade scraper – see Fig 3**
- ◆ **Nonmetallic scouring pads (i.e.: Tuffy®)**
- ◆ **Glass ceramic cleaning crème**
- ◆ **General cleaners (i.e.: Vinegar, Bon Ami®)**
- ◆ **Mild soap or detergent**
- ◆ **A&H Baking Soda**

The following will be useful in maintaining the painted discharge trim.

- ▲ **Clean damp cloth**
- ▲ **Mild soap or detergent**

Cleaners To Avoid

These type cleaners can discolor, scratch, stain, mark or etch the glass or painted trim.

- Glass cleaners containing chlorine bleach or ammonia.**
- Caustic cleaners, such as oven cleaners.**
- Abrasive cleaners (i.e.: metal scouring pads, Scotch Brite® sponges, S.O.S.® pads)**
- Powder or liquid cleaners containing chlorine bleach or abrasives/cleaners.**
- Flammable cleaners.**

General Cleaning Methods

- **Glass surface** – Use a clean soapy sponge, paper towel or cloth to wipe off water or greasy spatters. Rinse and wipe dry.
 - Use vinegar if smudges or stubborn water spots are present.
 - Use a paper towel pad soaked in a mild detergent solution to loosen baked on residue. Place pad on the residue and let soak for approximately 20-minutes then wipe off. Repeat if necessary.
 - Use a clean paper towel with a small amount of Ceramic Glass Cleaning Crème applied to it and rub onto the glass surface, let dry and buff with a clean dry towel.
 - Stubborn stains/discoloration on glass, sprinkle a small amount of A&H Baking Soda (dry) on the glass area to be cleaned and use your bare hand to gently rub in a circular motion. Clean off the baking soda residue. Repeat if necessary.
 - Use a razor blade scraper to remove badly baked on residue, See Fig-3. Always try using one of the preceding methods before using the razor blade scraper.
- **Painted discharge trim** – Caution: **Do not use abrasive cleaners or pads.** Using a mild soap solution, wipe with clean cloth or sponge. Rinse and dry.

CAUTION: UNLESS OTHERWISE NOTED CLEAN SURFACE ONLY WHEN COOL.

CARE AND CLEANING INSTRUCTIONS

Special Cleaning Methods

The following applies to the glass surface only:

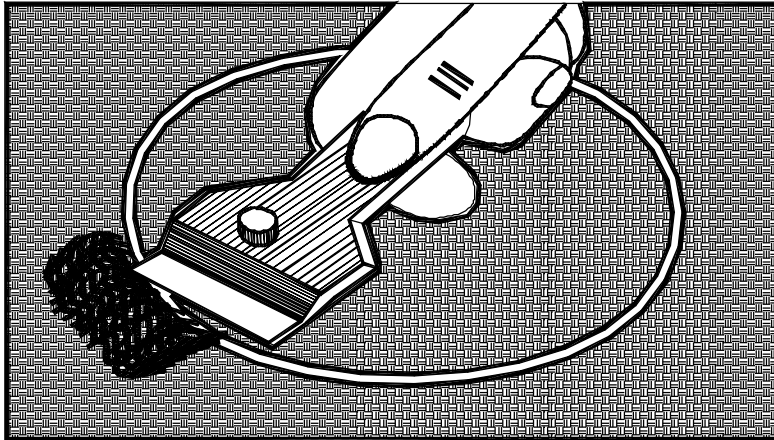
- **Sugar, syrup, tomato spills-REMOVE IMMEDIATELY/WHILE SURFACE IS HOT USE PLASTIC SPATULA OR RAZOR BLADE SCRAPER ONLY- USE DRY TOWELS OR SPONGES. WET TOWELS/SPONGES CAN CAUSE STEAM BURNS**

Remove utensil/pan from surface and turn control off. Angle scraper slightly and push spill or residue off the heated surface. Don't scratch or gouge (Fig – 3). Let surface cool and remove residue, apply Cleaning Crème.

This is the only clean up that is done with a hot surface!

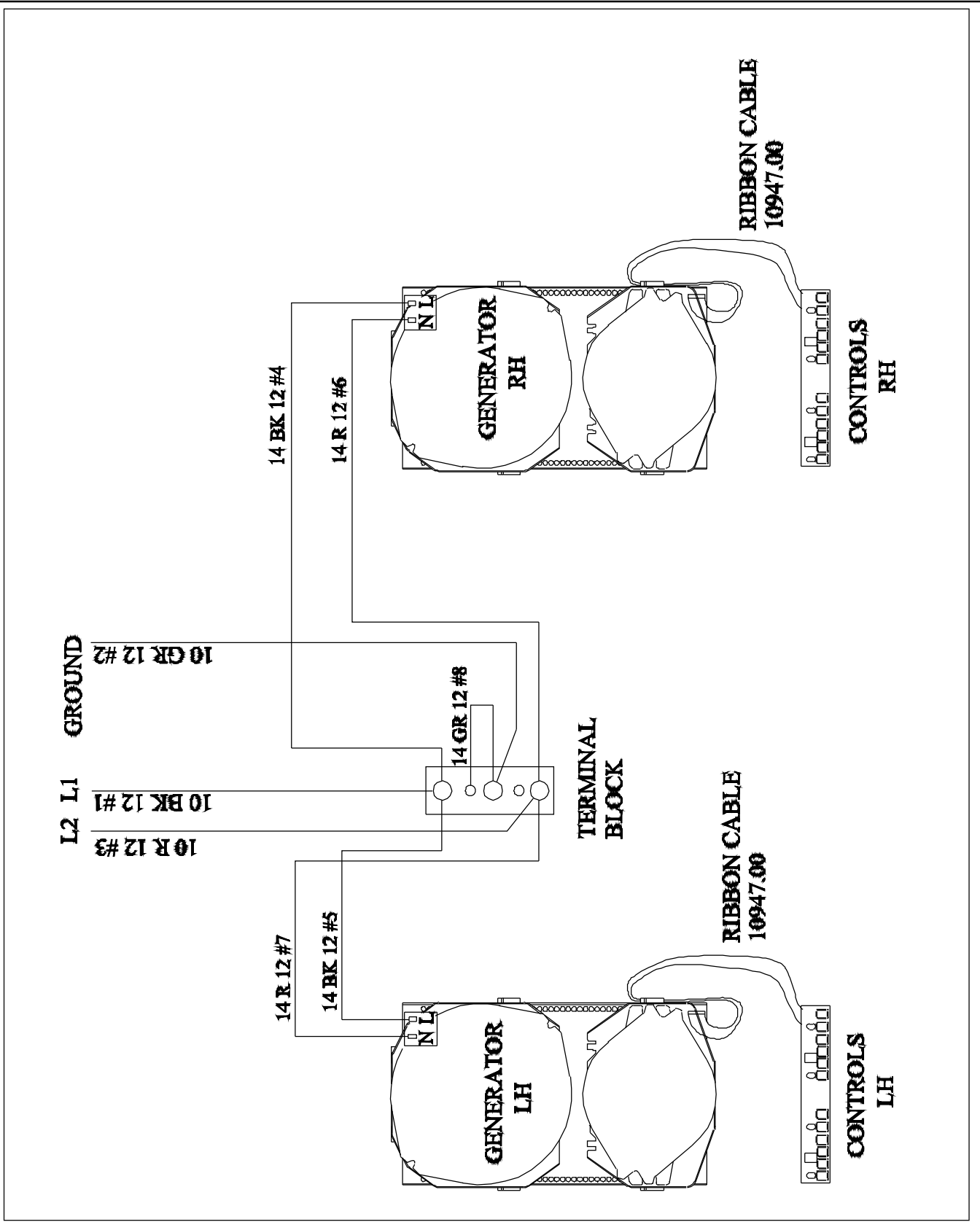
- **Burned on food** – Soften using a moist cloth or paper towel over the soil for 20 to 30 minutes. Wipe clean, dry and apply Cleaning Crème.
- **Metal marks** – Utensils/pans will occasionally leave marks. If Cleaning Crème does not remove marks use mild cleanser (i.e.: Bon Ami®) to remove. Rinse and dry surface and apply Cleaning Crème. **Magnetic stainless steel and porcelain coated steel/iron pans are best. Uncoated cast iron pans can cause marking of the glass – avoid sliding on the glass surface if possible.**
- **Water spots** – Apply undiluted white vinegar, rinse and dry. Apply Cleaning Crème.

- **Scratches** – Cannot be removed. Avoidance is best, by using clean pans and removing spillage of gritty foods. Keep top clean and apply Cleaning Crème often. Scratches will not affect cooking capability.

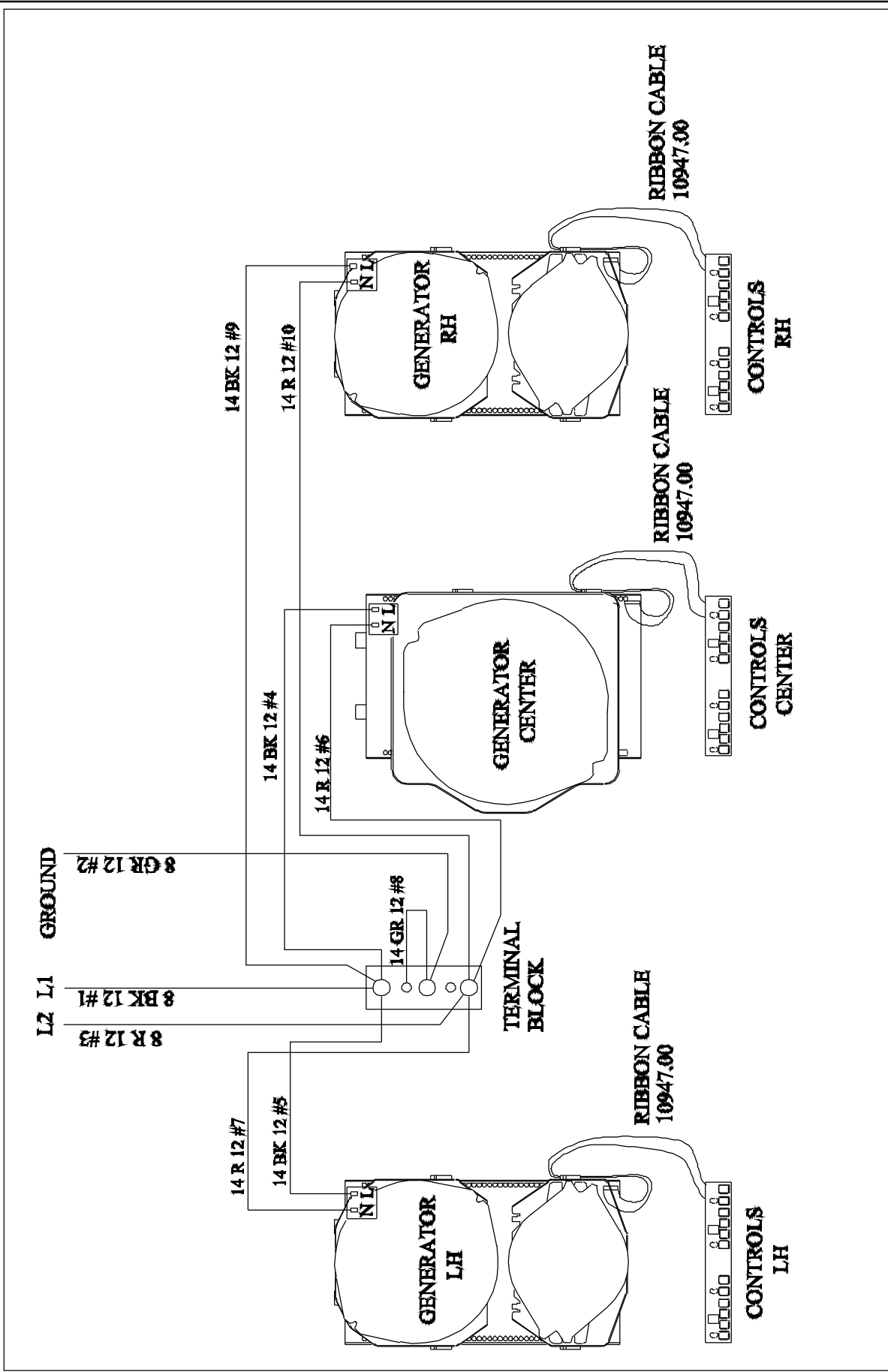


Using The Razor Blade Scraper

Fig – 3



CTI304D



CTI365D

Warranty

Full One Year Warranty

Covers repairs and replacement of parts found to be defective due to materials and workmanship, for one year from the date of purchase, or date of occupancy for new previously unoccupied dwelling.
Keep proof of purchase date or occupancy date available for inspection.

Warranty Service

Under terms of this warranty, service must be provided by a factory authorized service agency or representative, during normal working hours. Labor performed at overtime or premium rates shall not be covered by this warranty.

FOR SERVICE, CONTACT THE FACTORY @ FACTORY SERVICE:
(877) 387-6721. ALL WARRANTY SERVICE MUST BE AUTHORIZED BY THE FACTORY.

Items Not Covered In Warranty

- Damage or repairs due to service by an unauthorized agency or use of unauthorized parts.
- Service visits to teach you how to use the appliance.
- Service to correct installation related problems.
- Service to reset circuit breakers or replace fuses.
- Damage caused by abuse, accident, alteration, misuse or local code violations.
- Failure due to other than normal family household use, or commercial use.
- Service on products not purchased in country where service is to be performed.
- Expenses for travel and transportation for product service in remote locations.

Warranty Application

This warranty applies to appliances used in residential applications only, not commercial use. The warranty is for products purchased and retained in the 50 states of the USA, District of Columbia, and Canada. If the appliance is sold by the original purchaser during the warranty period the new owner is protected until expiration of original purchasers warranty. This warranty gives you specific legal rights. You may also have other rights, which vary from state to state. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some states do not allow exclusion or limitation of incidental or consequential damages, so the preceding limitation or exclusion may not apply to you.

PRODUCT DATA

The data plate, showing the model and serial number, is located on the bottom of this unit. **Record the model and serial number, data of purchase, date installed, dealer's name and address here for future reference.**

MODEL NO. _____ SERIAL NO.

DATE OF PURCHASE _____ DATE INSTALLED

DEALER'S NAME

ADDRESS

CNP Industries, Inc.
P.O. Box 18645
Anaheim, CA 92817
(877) 387-6721 • (714) 482-2337 Fax

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>