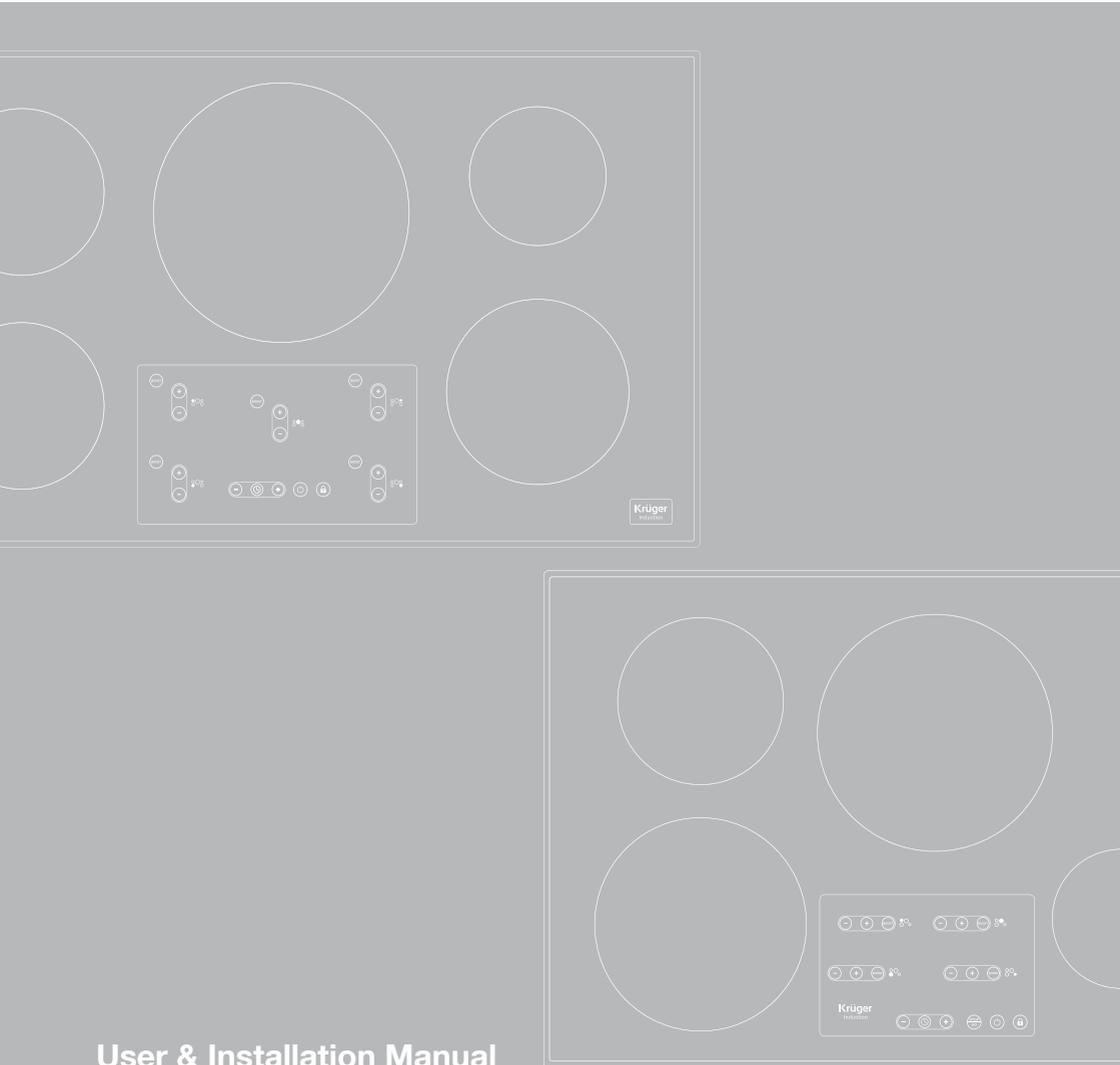




HUGO

Induction Cooktops
KC130 & KC136



User & Installation Manual

IMPORTANT SAFETY INFORMATION

These instructions have been drawn up for your safety and that of others. You are therefore requested to read this booklet carefully before installing and using the appliance. Keep this instruction manual for future reference as necessary.



Induction cooktops can only heat up cookware made with magnetic materials. Such as stainless steel or cast iron. Materials that do not work include: copper, glass, and aluminium.

i.1 Installation

- Installation of the appliance and its connection to the electrical mains must be carried out by **QUALIFIED PERSONNEL**. Before any procedure, it is important to check that the electrical connection is turned OFF.
- Do NOT attempt to repair or modify this product without consulting KRUGER customer support.
- After removing the appliance from the packaging, make sure that it is undamaged, and that the electrical leads are in brand new unused condition.
- We respectfully decline any liability in the event of a failure due to non-compliance to this handbook.
- The bottom of this appliance will require adequate air circulation. Poor air circulation may result in excess wear on internal components.
- Make sure that the appliance is properly connected to electrical outlet and correctly grounded.
- This product is designed to cook food inside residential homes. It is not suitable for commercial application. Do not use this appliance outdoors.

i.2 Safety

- Do not use this appliance to provide ambient heating.
- Do not allow aluminium foil, paper, fabric, or clothing to come into contact cooking zones.
- Do not allow pans to boil dry or empty.
- Do not leave the appliance unattended while in use.
- Always use proper cookware made of magnetic materials.

- ❑ Ensure the room is well ventilated by keeping the air intakes open and in good working order or by installing an extractor hood with discharge pipe.
- ❑ If the appliance is used intensively for an extended period of time, the effectiveness of the ventilation will need to be increased accordingly.
- ❑ Always have a working smoke detector in or near the kitchen.

i.3 Child Safety

- ❑ This appliance is suited for adult use only. Make sure that children do not touch the controls or play with the appliance.
- ❑ This appliance heat up during cooking and remain hot for some time after being switched off. Keep children well away from it until the appliance has cooled down completely.

i.4 Cleaning & Maintenance

- ❑ Keep the appliance thoroughly cleaned after every use. Food residues such as scraps, oils, fats, may degrade the effectiveness of the induction contacts.

i.5 Servicing & Parts

- ❑ In the unlikely instance of a malfunction. Never attempt to repair the appliance yourself. Repairs by unskilled persons may further damage the unit, and can greatly jeopardize the safety of yourself and your family. To diagnose the malfunction, please refer to the contents of this manual. If you do not find the necessary information, please contact your nearest KRÜGER service centre. Servicing work on this appliance must be carried out by a KRÜGER™ authorized technical service centre. Always request the use of original spare parts.

i.6 Environmental Protection

- ❑ All the materials used to build this appliance are environmentally compatible and recyclable. Please make your contribution to conserving the environment by using the various waste collection channels available.
- ❑ Appliances which are no longer used or usable should be disposed according to your local garbage disposal and recycling regulations.
- ❑ Before scrapping the appliance, cut the power supply connector and render it inert for safe handling.

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Guide To Using This Manual

The following symbols will help you when reading this instruction manual:



Suggestion & Advice

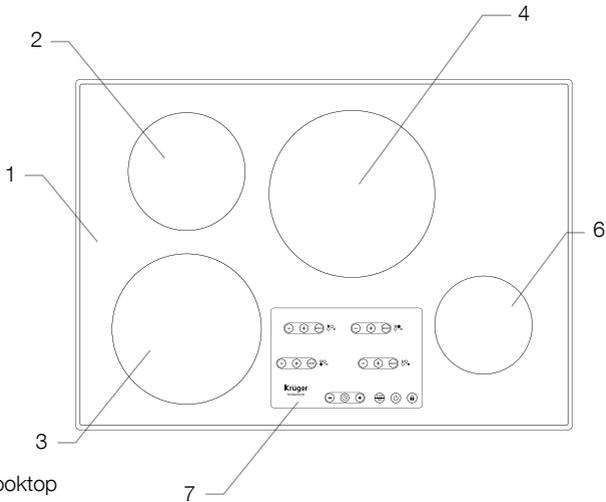
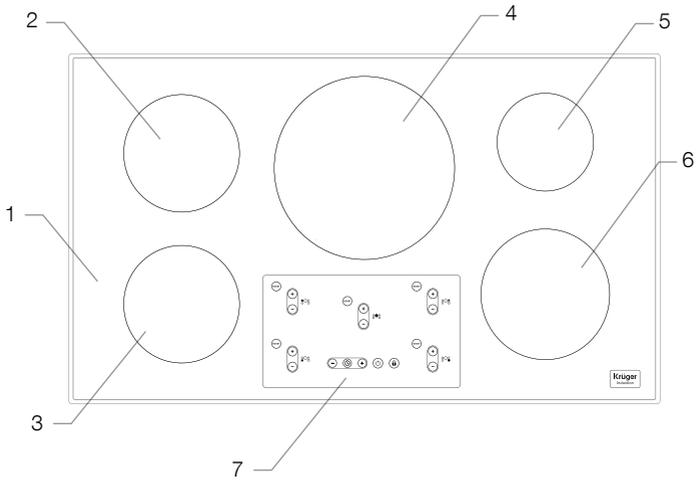


Safety Information

Detailed Specifications

	KCI30	KCI36
Product Dimensions	30"(W) x 21" (L) x 4"(H)	36"(W) x 21" (L) x 4"(H)
Cutout Dimensions	29" (W) x 20" (L)	35" (W) x 20" (L)
Voltage	240V 60Hz	240V 60Hz
Total Output	7400w	9600w
Elements	4	5
Front Left Element	2200w / 3200w	1800w / 2400w
Rear Left Element	1800w / 2600w	1800w / 2400w
Front Right Element	1600w / 2000w	2200w / 3200w
Rear Right Element	2400w / 3700w	1400w / 2000w
Center Element	n/a	2400w / 3700w

PRODUCT DETAILS



1. Glass Cooktop
2. Left Rear Element
3. Left Front Element
4. Center Element
5. Right Rear Element
6. Right Front Element
7. Centre Cooking Controls

APPLIANCE CONTROLS



Power

Controls the main power. Press once to toggle between on and off for the entire cooktop.



Safety Lock

Locks the controls. Press once to toggle between lock and unlock. An audible beep will sound when being pressed and an indicator light will be lit when it is engaged.



Power Boost

Press once to reach maximum power output. This feature can only be activated for 10 minutes at a time. Once it reaches the time limit, the power level will automatically reduce to level 9.



Increase Power

Increase power from level 1 to 9. An audible beep will sound when it is being pressed.



Reduce Power

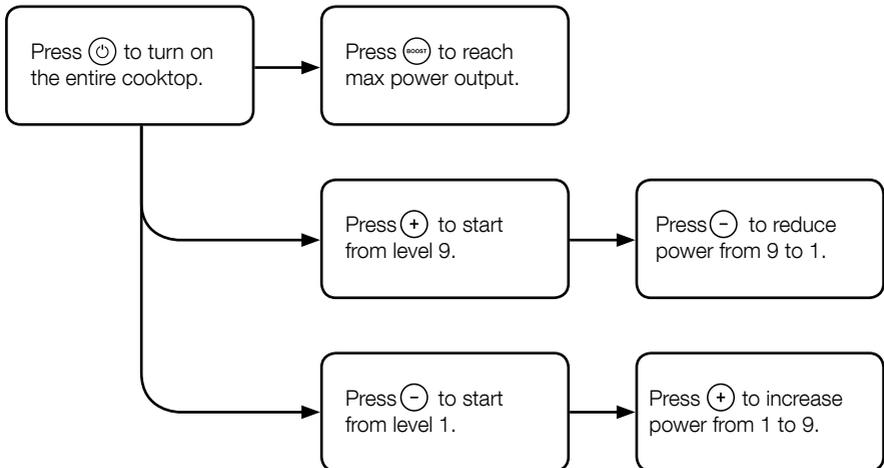
Reduce power from Power Boost to 1. Then press again to turn off. Once the cooktop is off, the display will show **—**.



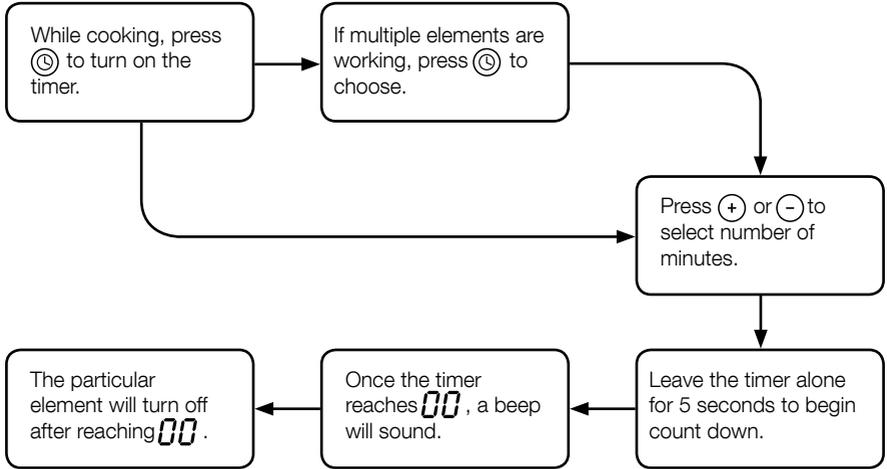
Stop & Go

Press at any time to pause all induction elements. Press again to resume all cooking processes. If the cooking process is not resumed after ten minutes, the cook top will be automatically switched off.

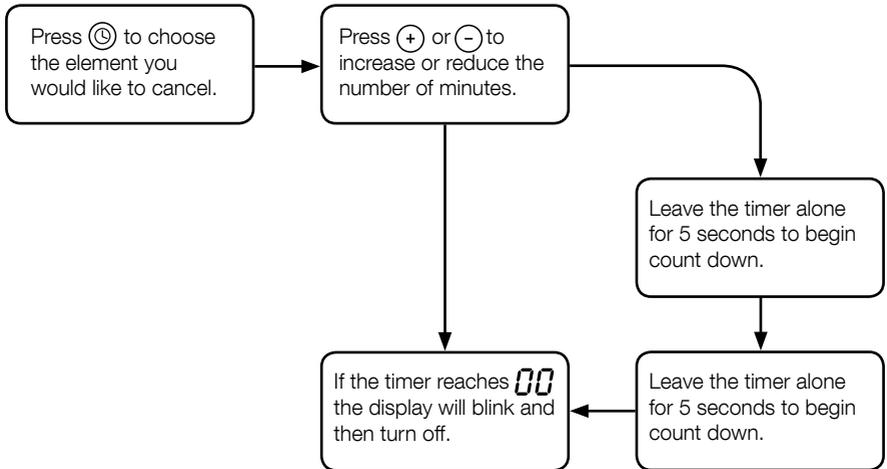
Turn on the Cooktop



Setting the timer



Adjusting the Timer



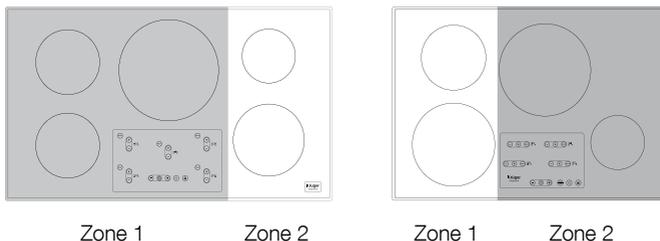
DISPLAY

- The cooktop is powered on, but the elements are not operating.
- 1 Output power level 1, for keeping food warm.
- 2 Output power level 2, for slow simmering.
- 3 Output power level 3, for slow-cooking or low heat frying.
- 4 Output power level 4, for medium heat cooking and poaching.
- 5 Output power level 5, for continuous slow boiling.
- 6 Output power level 6, for medium-heat cooking and frying.
- 7 Output power level 7, for medium-high heat frying.
- 8 Output power level 8, for foods that need higher heat cooking such as meats.
- 9 Output power level 9, for high-heat frying and braising.
- P Maximum power output, for quick critical heat flux boiling.
- H Hot surface warning. The element is turned off, but still has residual heat.
- 0 Cooktop is on pause and can resume after pressing  again.
- E Error for the specific cooking element. Please check the detailed error code section in the Trouble Shooting Guide (p.11) for more details.

 When boiling water, place the lid over your cookware to bring it to a boil faster. The pressure created from the lid will keep the temperature up, and in turn save the amount of natural gas required to boil water.

Power Boost Zones

Only one burner may operate at Power Boost per zone at any given time. Please see the diagram below for the zones. When setting power levels, always set the burner with Power Boost last.



General Cleaning

Apply approximately 1 tsp (5ml) of non-abrasive cleaner to the surface of the ceramic glass with a lightly dampen cloth. Use a second cloth to remove any remaining cleaner residue. Wipe dry with a dry cloth. For stubborn grime, use ordinary non-abrasive detergents or specific commercial products. We strongly advise you not to use scouring pads, steel wool or acids for cleaning.

Do NOT use the following:

- ✘ Glass cleaners which contain ammonia or chlorine bleach.
- ✘ Caustic cleaners or abrasive cleaners that may scratch or etch the surface.
- ✘ Metal scouring pads and scrub sponges.
- ✘ Powdery cleaners containing chlorine bleach.
- ✘ Flammable cleaners such as lighter fluid, brake cleaner, or WD-40.

i If sugar, sugar syrup, tomato products, or milk spills on the surface during heating, make sure to clean immediately to prevent the heated sugar content from damaging the glass surface.

Marks & Scratches

Be careful not to slide pots and pans across your cook top. It will leave fine markings and hairline scratches which can be removed using a ceramic cooktop cleaner with specialized cleaning pads for ceramic glass.

! If the ceramic glass top is broken, turn off the unit and do not operate the cooktop with a broken surface. The ceramic glass will need to be replaced. Please contact our customer support for further assistance.

TROUBLESHOOTING GUIDE

We encourage users to be familiar with your cooktop. And please use the guide below if you encounter the following problems while using your cook top.

Problem	Possible Causes	Possible Solutions
Cooktop does not turn on.	<ul style="list-style-type: none"> ❓ Cooktop controls are locked. ❓ Power outage or poor connection. 	<ul style="list-style-type: none"> ✔ Make sure lock mode is turned off. ✔ Check lights and other appliances for power.
Cooktop does not heat.	<ul style="list-style-type: none"> ❓ No cookware or improper cookware being used. ❓ Incorrect cookware size or placement. ❓ Incorrect cookware element selected. ❓ Power outage or poor connection. 	<ul style="list-style-type: none"> ✔ Make sure the cookware is compatible, the correct size, and placed correctly on the cooking element. ✔ Make sure the correct element is selected and turned on. ✔ Check lights and other appliances for power.
Cooktop turns off while cooking.	<ul style="list-style-type: none"> ❓ Cooktop internal heat sensor has detected high temperature inside the cooktop, activating the automatic shutoff. ❓ Liquid or object on the control area. 	<ul style="list-style-type: none"> ✔ Make sure the bottom vents are not blocked. ✔ Cooktop controls are capacitive and will not operate correctly with liquid or other objects. ✔ There is an automatic safety switch that shuts off the entire cooktop if any cooking elements have been on continuously for 2 hours.
Power Boost not working.	<ul style="list-style-type: none"> ❓ Total power usage reached. 	<ul style="list-style-type: none"> ✔ The left and right elements use separate inverters for power. Only one element per section may use Power Boost at any given time.

Problem	Possible Causes	Possible Solutions
The fans keep running for up to a minute after the cooktop has been switched off.	? The electronic components are cooling down.	✓ This is a normal occurrence and it prevents the internal components from overheating.
<i>E</i> appears in the power display.	? Electronic error detected in the particular element.	✓ For error details, please see the following error codes.
<i>E0</i> appears in the Timer display.	? IGBT overheating	✓ Turn off unit to allow internal components to cool completely before restarting unit.
<i>E1</i> appears in the Timer display.	? No cookware found, or improper cookware on the cooking element.	✓ Make sure that the compatible cookware is placed in the center of the element.
<i>E2</i> appears in the Timer display.	? Voltage supplied to the cooktop is too low.	✓ Please connect the cooktop to a circuit with correct current and power output.
<i>E3</i> appears in the Timer display.	? Voltage supplied to the cooktop is too high.	✓ Please connect the cooktop to a circuit with correct current and power output.
<i>E7</i> appears in the Timer display.	? NTC1 Break Off	✓ Turn the cooktop off, and completely disconnect the cooktop for 30 seconds. Then reconnect the cooktop and turn on the cooktop using the  button. If the problem persists, please contact our customer support.
<i>E8</i> appears in the Timer display.	? NTC1 Short Circuit	
<i>E9</i> appears in the Timer display.	? NTC2 Break Off	
<i>EE</i> appears in the Timer display.	? NTC2 Short Circuit	

Problem	Possible Causes	Possible Solutions
Excessive noise.	<p>?</p> <p>Humming, whistling, buzzing or electronic drone.</p>	<p>✓ This is a normal occurrence. To reduce noise, make sure to use cookware that are less prone to vibrations.</p>

Service & Parts

Before leaving the factory, this appliance was tuned and tested by qualified professional technicians to give you the best performance. Any subsequent necessary repairs or adjustments must be carried out with the greatest care and attention.

For this reason, we strongly advise you always to contact the dealer who sold you the appliance or our nearest service centre, specifying the nature of the problem, the model of the equipment (Mod.), The product number (Prod. No.) And the serial number (Ser. No.). These can be found on a sticker placed underneath the cooktop. Always request the use of original spare parts.

Warranty Conditions

Your new cooktop is covered by a one year limited warranty. The warranty conditions are provided in full at the back of this manual.

Keep the receipt or delivery note, either of which documents your purchase of the appliance and provides proof of date of purchase, in a safe place together with this manual.

In the event that a technician is required to visit your home, show these documents to the technician prior to the inspection and subsequent repairs. If this procedure is not followed, KRÜGER™ will have no option but to charge for any repairs.

INSTALLATION

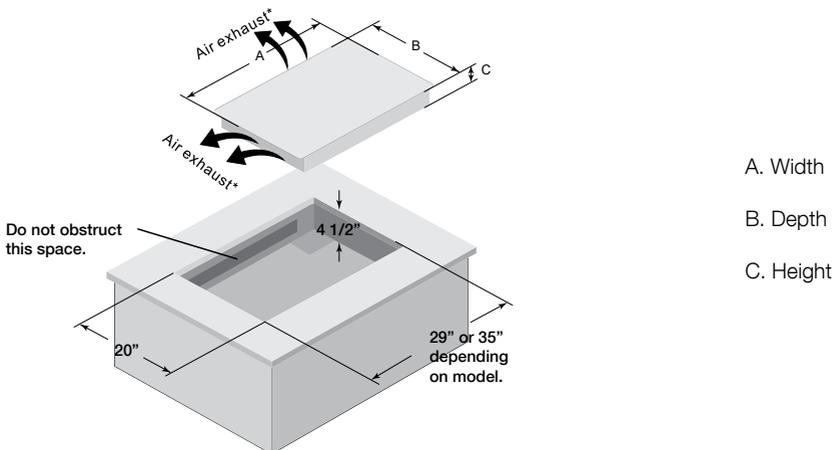
 This appliance must only be installed and used in rooms with permanent ventilation to local standards.

Installation of the appliance and its connection to the electrical mains must only be carried out by QUALIFIED PROFESSIONALS.

Before installation, it is important to check that the electrical mains are completely switched off. KRUGER™ respectfully decline any liability for any damages arising from installation in breach of the regulations in force or from failure to comply with the accident prevention regulations.

Before Installing the Cooktop

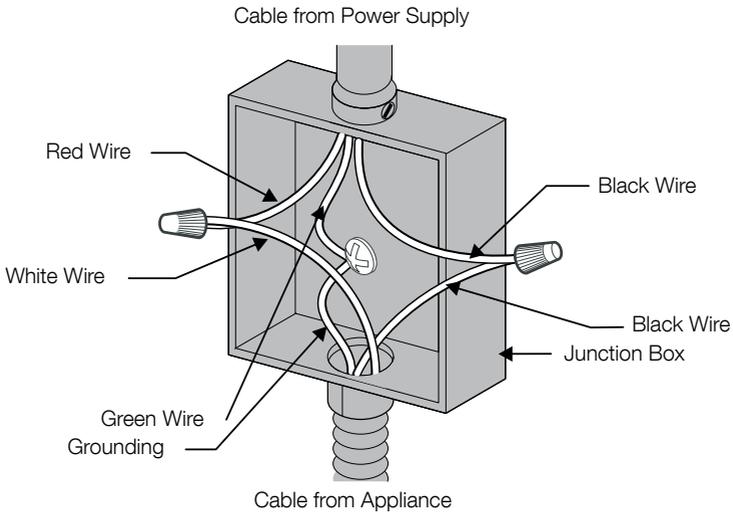
1. Visually inspect the cooktop for damage. Also make sure all cooktop screws are on tight.
2. Record the model and serial number as found on the bottom of your cooktop. When ordering parts for or making inquiries about your cooktop, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your cooktop.
3. Cut out countertop insert according to the dimensions of the cooktop on p.4
4. Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200°F) generated by the cooktop.
5. Gently lower the cooktop into the countertop cut out. Do not seal the cooktop into the countertop. The cooktop must be removable if service is necessary.



Electrical

The cooktop must connect to a separate, grounded, single-phase, AC ONLY electrical supply with their own circuit breaker. The connection must be made in accordance with provincial and municipal regulations and codes. This cooktop must be supplied with the proper voltage and frequency and amperage, which is protected by a proper-sized circuit breaker or time delay fuse.

-  The cooktop conduit wiring is approved for copper wire connection only. Us only special connections approved for joining copper and aluminium wires conform with local codes and ordinances.



Before making any electrical connections, make sure that:

- The safety circuit-breaker and the electrical system are able to withstand the load of the appliance (see nameplate).
- The power supply system has a grounding connection in good working order in accordance with the regulations in force;
- The socket or omni polar switch used are easily accessible with the appliance installed.

WARRANTY

The KRÜGER™ limited warranty is subject to the original purchaser (consumer) of its products only and is not transferable. KRÜGER™ warrants that its products will be free from defects in materials or workmanship for a period of one year from the date of original purchase. THERE ARE NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. During this one year warranty period, KRÜGER™ will, at its option, repair any product or part that is found to be defective under normal use and service. The end user will need to submit the defective part(s) to the KRÜGER™ head office for processing. Once the part(s) has been received, a replacement will be sent out to the sender's address.

This warranty does not cover:

- (1) Normal maintenance and service.
- (2) Any products or parts that have been subject to misuse, negligence, accident, improper maintenance or repair, faulty installation or installation not in accordance to recommended installation instructions.
- (3) Any parts that are considered as consumable parts.
- (4) Any normal wear and tear on mechanical and/or movable and/or removable parts, including tracks, ball bearings, and extensions.

The duration of any implied warranty is also limited to the one year period as specified above for the express warranty. In that case the above limitation may not apply to you.

KRÜGER'S OBLIGATION TO REPAIR OR REPLACE PRODUCT OR PARTS, AT KRÜGER'S OPTION, WILL BE THE PURCHASER'S SOLE AND FINAL REMEDY UNDER THIS WARRANTY. KRÜGER™ WILL NOT BE LIABLE FOR INDIRECT, INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH PRODUCT USE OR PERFORMANCE. Some provinces do not allow the exclusion of incidental or consequential damages. In that case the above limitation may not apply to you.

This warranty gives the original purchaser (consumer) specific legal rights, and there may also be other rights that vary depending on provincial legislation. This warranty supersedes all prior warranties.

To qualify for warranty service, first:

- (1) Notify your local KRÜGER™ dealership at the address shown below, by telephone: 1-604-214-4477, or by email: warranty@krugerliving.com ;
- (2) Give the model number and part identification and;
- (3) Describe the nature of any defect in the product or part. At the time warranty service is requested, proof of purchase and evidence showing the original purchase date must be presented.

Keep this manual and your sales slip or receipt together for future reference. You must provide proof of purchase or installation date for in-warranty service. Fax or email this form in to register your warranty with KRÜGER™.

Write down the following information to better help you obtain assistance or service should you need it. You will need to know your complete model number and serial number. You can find this information on the inspection label located on your appliance.

YOUR DETAILS

Dealer: _____

Customer Name: _____

Customer Address: _____

Customer Phone Number: _____

SKU: _____

Serial Number: _____

Invoice Number: _____

Date Purchased: _____



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Some features of this product are not available in all areas.
Feature availability is subject to change.
Content of this manual and the website is subject to change.

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