# Karinear

# **Electric Ceramic Hob**

# **Instruction Manual**



# **MODEL-KNC-PF301SGB**



**MODEL-KNC-PF602SGB** 

We have proofread this version of the manual. If there are still grammatical problems or spelling errors, please forgive our mistakes. And our company reserves the right of manual to modify.

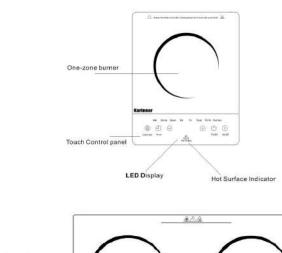
## **Product Introduction**

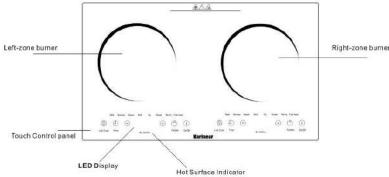
Environmental protection: Controlled by microcomputer, no electromagnetic high frequency radiation, no open flame, no carbon monoxide.

Scope of application: Suitable for ceramics, casserole, the aluminum pot, the cast iron pot, the copper pot, the crystal pot, the stone pot and other heat-resistant and refractory pans. (Except plastic appliances)

Easy to use: This touch control control panel is simple to operate by icon.

Safety: The machine will be shut down automatically for safety if it is overheated.





# **Product Specifications**

Model	PF301SGB
Rated voltage	110-120V
Rated frequency	60Hz
Total rated power	1800W/15A

Model	PF602SGB			
Rated voltage	110-120V			
Rated frequency	60Hz			
Total rated power	1000W+1000W/16A			

Note: Our company reserves the right to the design of this product.

Please do NOT disassemble the machine by yourself. We will not bear any legal liability for any problems arising from the disassembled products.

If you have any problems about the product, please feel free to contact us. Customer Service Email: karinear\_service@163.com

# **Troubleshooting Method**

Problem	How to solve ?				
The light of display	● Please use standard sockets above 10A.				
panel is NOT on after	• Please check whether the power cord, socket, thermal fuse and				
plugging in	thermal protector are damaged.				
There is no operation	● Please make sure that the pan you use is flat.				
when the power is	● Please do NOT use the following cookware: stainless steel				
reduced.	cookie, electric rice cookie and frying pan.				
Show E1	<ul> <li>This prompt indicates that the current voltage is too low.</li> <li>Please turn off the induction cooker and wait for the voltage to stabilize before restarting.</li> </ul>				
Show E2	<ul> <li>This prompt indicates that the current voltage is too high.</li> <li>Please turn off the induction cooker and wait for the voltage to stabilize before restarting.</li> </ul>				
Show E3	<ul> <li>This prompt indicates that the temperature of the induction cooker is too high.</li> <li>Please turn off the induction cooker and restart it after it cools down.</li> </ul>				
Show E4	<ul> <li>This prompt indicates that the electric furnace of the product is abnormal.</li> <li>Please find a professional electrician for maintenance.</li> </ul>				
Show E5	<ul> <li>This prompt indicates that the circuit board temperature of the product is too high.</li> <li>Please turn off the induction cooker and restart it after it cools down.</li> </ul>				
Show E6	<ul><li>This prompt indicates that the temperature sensor is faulty</li><li>Please find a professional electrician for maintenance.</li></ul>				
Show E7	<ul> <li>This prompt indicates that the fan inside the product is abnormal.</li> <li>Please find a professional electrician for maintenance.</li> </ul>				
High temperature indicator light on	• This is to remind that the surface temperature of the product is too high, please do not touch it.				

# **Company Product Disclaimer**

- If the product has a fault that you can not solve, please do not disassemble it for repair. Please send the product to professional maintenance personnel for repair.
- When the power cord, plug, glass panel and other external parts of the product are damaged, please stop using for your safety.
- If you dismantle the product by yourself or use the damaged product, our company will not bear any legal liability for any accident in the process of using our product.
- Please hold the plug instead of the power cord to pull it out. Pull the power cord for a long time, which is easy to separate the plug and the wire, thus causing a short circuit.
- If you do not use this product for a long time, for your safety, please ensure that the plug is pulled out of the socket, and store the product in a ventilated and dry place.
- Children can only use the product under the strict supervision of adults.
- Unless under the supervision of normal adults, for the sake of safety, the special groups with insufficient physical, sensor, mental ability should not use this product alone.

# Power level and temperature power comparison table Model-PF301SGB

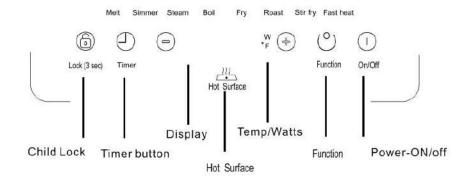
Power level	P1	P2	Р3	P4	P5	Р6	P7	P8	Р9
Temperature	350°F	500°F	650°F	750°F	850°F	950°F	900°F	1000°F	1100°F
Power	200W	400W	600W	800W	1000W	1200W	1400W	1600W	1800W
Function	Melt	Simmer	steam	Boil	Fry	Roast	Stir fry	Fast heat	

# Power level and temperature power comparison table Model-PF602SGB

Power level	P1	P2	P3	P4	P5	P6	P7	P8	P9
Temperature	200° F	300° F	400° F	500° F	550° F	600° F	650° F	700° F	800° F
Power	100W	200W	300W	400W	500W	600W	700W	800W	1000W
Function	Melt	Simmer	steam	Boil	Fry	Roast	Stir fry	Fast	heat

## **Operating instructions**

- Please wipe off the water and oil stains on the panel before use.
- (Note: water and stains will leave traces on the panel under high temperature, affecting the beauty of the product)
- Please do NOT use any plastic appliance on the induction cooker. The plastic will melt and stick to the panel under high temperature.
- 1. Open: After plugging in the power supply, the induction hob will emit a beep. The indicator lights will be on for 1 second and then lights out.
- 2. Ready: Press the "On/Off" button in open state, the beep will beep once, and the LED screen will display "----". Now the hob is in ready.
- 3. Start: Press the "Function" button in ready state, the beep will beep once, the power indicator will be on, and the LED screen will display 1000W(PF-602SGB is 500W). The stove will start heating at 1000W(PF-602SGB is 500W) power.
- 4. Function selection: ①Press the "Function" button over 3 sec to switch between the heating states of temperature and power, and the power is preset to 1000W(PF-602SGB is 500W);
- ②Press the "Function" button can choose the preset function mode.
- 5. Timer: Press the "Timer" button, the timer indicator light is on, and the LED screen will flashes to display the time. The initial time is "0:00", press the button of "+" (increase) or "-" (reduce) to adjust the time, the unit of click is 1 minute, and press the button over 3 sec the unit of click is 10 minutes. Maximum adjustable 4 hour. After 5 seconds it will automatically enter the timing countdown. Press the "Timer" button for 2 sec to cancel the timer.
- 6. Adjust power / temperature: Press the "+" or "-" button to adjust the power and temperature, and the LED screen displays the corresponding power.
- 7. Lock: Press the "Lock" button, a beep will sound, and the lock indicator light will be on. At this time, all buttons except the On/Off are invalid. Press the "Lock" button for 3 sec to unlock.



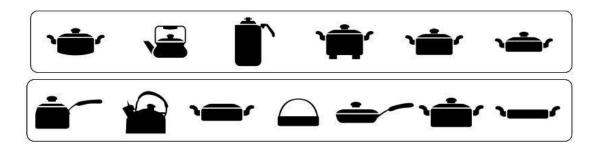


- 1. Once the induction cooker is turned on, the glass panel will continue to heat up. Please avoid direct contact between your body and the product.
- 2. The product will remain high temperature after use. Please unplug the plug and let the product stand for 30 minutes to cool before cleaning or storage.

- 1. When the temperature in the hob exceeds  $176\,^{\circ}\text{F}$ , the "H"high temperature indicator light is flash.
- 2. The fan rotates immediately after power on. If the temperature is greater than 176 °F in the standby state, the fan will continue to rotate for 10 minutes and then stop to dissipate heat.
- 3. During high power operation, the control board automatically adjusts the power to control the temperature.

# **Applicable Cookware**

- It is suitable for ALL types of flat-bottomed cooking pots, such as glass pot, stainless steel pot, wok, cast iron pot, ceramic casserole, iron, aluminum, copper, crystal stone pot and other flat-bottomed pots. (Except plastic material)
- If the bottom of the pot you use is uneven, it will cause the heating speed of the electric pottery furnace to slow down.
- Suitable for pot bottom diameter 4.7 to 9 inches.
- The thickness of stainless steel pot is recommended to use 0.8mm—1.5mm; The thickness of the bottom of the wok such as the aluminum alloy and the cast iron is recommended being 3mm—5mm.
- If you want to use a honeycomb shaped composite pot, please heat it 2 minutes in advance.
- \* Please refer to the following cookers



Note: There is residual heat on the panel after use, please do not touch it with your hands immediately.

## **Safety Precautions**

### Precautions for electricity safety

- 1. This product is only use for household.
- 2. The voltage of the power supply must be with 110—120V/60Hz.
- 3. Please use a socket with a current of more than 10A individually. It can NOT be used with other electrical equipment. Otherwise, it may cause safety problems.

### • Ensure the surrounding safety before using the product

- 1. Please do not use the hob when the induction cooker without any food or water.
- 2. Please keep this product out of the reach of children to avoid the danger of scalding and electric shock.
- 3. Please place the hob on a heat-insulated horizontal tabletop.
- 4. Please do not place the product near flammable objects or heat sources, such as curtains, drapes, wooden walls and other similar items.
- 5. Please do not place the hob on carpets, tablecloths, and tissue paper.
- 6. Please do not place plastic, paper and other flammable items on the stove surface to avoid danger.
- 7. Please do not block the suction and exhaust ports.

### Precautions of using

- 1. Please do not pull out the plug during the use of the product.
- 2. Please do not immerse or contact with water when using the product. Do not plug it in when there is water on its surface.

## • Maintenance rule

- 1. Please unplug the product and let the panel of the product cool before cleaning.
- 2. Please do not unplug the power plug immediately, please keep plugging in for 10 min ,the built-in ventilation system can cool the hob and prevent the machine from overheating and accelerating aging.
- 3. Please avoid scratching the surface with sharp objects, and avoid heavy objects falling on the glass panel, which may cause panel cracking.
- 4. Please do not rinse it with water directly or immerse it in water to clean.
- 5. Daily cleaning can be done with wet rags. For stubborn stains, please use the scraper provided on the package and tilt the scraper 45 degrees to scrape the stains.
- 6. To clean the exhaust vent, please use a soft brush or use a vacuum cleaner.

#### Product failure

1. Please do not disassemble the machine by yourself when the product is damaged or faulty.

# **Installation instructions**

#### **BEFORE USING**

- · Remove the exterior packing.
- · Check if there is any damage to the unit.
- Clean the unit. A thorough cleaning with a recommended hob cleaner will provide a clean, shiny coating on the hob surface.

### **INSTALLATION**

### Please follow our directions to prepare the countertop cutout:

- A 13 inches maximum depth of overhead cabinets
- B 36 inches is minimum height of countertop above floor
- C The minimum flat countertop surface that the cooktop will rest upon must be equal to or greater than the overall cooktop dimensions

### Please refer to the following page for overall cooktop dimensions

- D 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet or 24 inches minimum clearance when the 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.
- E 1 inch minimum from backsplash of countertop to edge of glass

Please refer to the following page for overall cooktop dimensions

NOTE: Do not install closer than 1/2 inch (12 mm) from any adjacent surface.

Please make sure there is enough space for cleaning and ventilation.

## **✓** WARNING **✓**

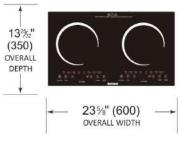
To eliminate the risk of burns by reaching over heated surface units, avoid having cabinet storage space located above surface units.

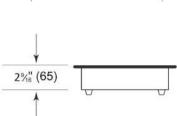
If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

# **Installation Instructions:**

# Installation

MODEL PF602SGB 120V 60Hz 1000W+1000W





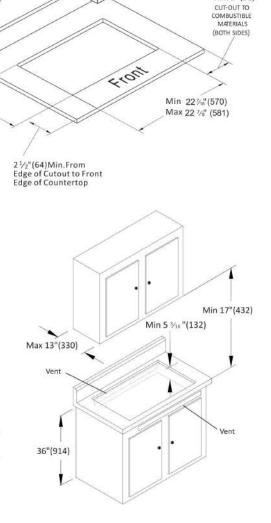
**Overall Dimensions** 

#### MODEL PF602SGB

Overall	Width	23 1/8" (600)		
Overall	Depth	13 %" (350)		
Overall Height		2%" (65)		

# Minimum Height Clearance 53/16 "(132)

Min 12 1932 (320) / Max 13 346 (335) Cut-Out Cut-Out Width Min  $22\frac{1}{16}$  (570) / Max  $22\frac{1}{16}$  (581)



13%" (350)

Min 2 "(51)

23 %" (600)

Min 2 "(51) Edge of Cutout to Rear Edge of Countertop

Min 12 19/2 (320) Max 13 3/2 (335)

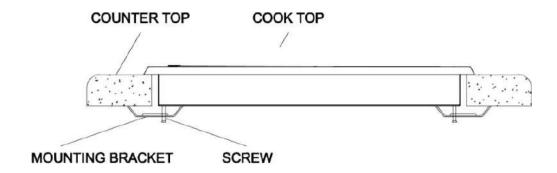
- 1.Please ensure that there is enough space under the table for ventilation, otherwise the bottom of the induction hob may overheat.
- 2. Please ensure that there are no other large appliances at least 2 inches below the product.
- 3.If the hob is installed above an oven, please keep the power cord from contacting the oven.

## NOTE: The countertop of radius the corners of the cutout (1/4" radius is typical)

### Installing the Cooktop

There are four mounting brackets supplied with the electric cooktop. These brackets are designed to hold the cooktop firmly in place. The cooktop should be bedded to the countertop using a soft bedding compound that will prevent damage if later removal for service is necessary. We recommend a very small bead of silicone sealant.

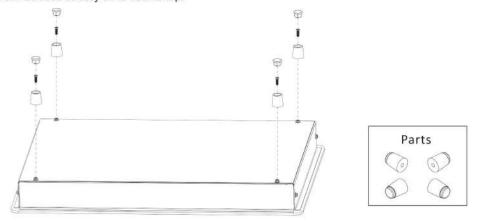
Position the cooktop in the cutout opening and press firmly on all sides to seal the frame into the bedding compound. Secure the mounting brackets to the cooktop from underneath with the screws that are supplied as shown below.



### Installation Instructions:

### **USE ---- COUNTERTOP**

Please find **4 stand bar** in the packaging, you can screw them into the bottom of the unit, then the unit can be used directly on te countertop.



### USE----Bulit-in

This appliance is not user serviceable. Installation must be completed by a qualified technician.



For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

### IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 120V/60Hz AC only electrical supply with ground.

The installation should be made using wires, conduits, and fittings size in accordance with the National Electrical Code, ANSI/NFPA 70.