INDUCTION HARDWARE

OUTDOOR INDUCTION GRIDDLE

Model: BIG-36





USER CARE & INSTALLATION GUIDE

FOR OUTDOOR USE ONLY

Read all instructions carefully before use. Retain this guide for future reference.

Induction Hardware

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Rangetop Safety Instructions



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages follow the safety alert symbol and one of the following words:

- **DANGER!** - You can be killed or seriously injured if you do not immediately follow instructions.
- **WARNING!** - You can be killed or seriously injured if you don't follow instructions.
- **CAUTION!** - Hazards or unsafe practices COULD result in minor personal injury if you don't follow instructions. Always read and obey all safety messages

Always read and obey all safety messages.

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following safety and warnings.

DO NOT store items in cabinets above the cooktop that is of interest to children. Children climbing on the cooktop to reach items could be seriously injured.

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.

Be sure your cooktop is properly installed and grounded by a qualified technician.

DO NOT repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing **SHOULD** be referred to a qualified technician. Wear proper apparel. Loose-fitting or hanging garments **SHOULD NEVER** be worn while using the cooktop.

DO NOT store flammable materials near cooktop or surface burners.

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 use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. **NEVER** leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may ignite.

NEVER leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may ignite.

Children **SHOULD NOT** be left alone or unattended in the area where the cooktop is in use. They **SHOULD NEVER** be allowed to sit or stand on any part of the cooktop.

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 right after cooking due to residual heat in the glass.

DO NOT COOK ON A BROKEN COOKTOP. If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact us here at Induction Hardware immediately.

NEVER use your cooktop for warming or heating the room as prolonged exposure to the electromagnetic energy of the induction hobs can warp dry cookware over time. **IF** no cookware is present or detected then the cooktop will autoshut off.

Clean cooktop 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.

Quick Start Guide

Before cooking for the first time, follow these steps to get up and running safely.

What's in the Box

- Induction Griddle Unit (Model BIG-36) — 1
- Griddle plate — 1
- Shelf — 1
- Grease Tray — 1
- Cover bag — 1

Optional cart components are listed in Section 3 (Assembly & Installation).

First-Use Checklist

1. Inspect packaging and confirm all parts are present before discarding any material.
2. Remove all shipping protection from the unit before assembly.
3. Choose an outdoor location with access to a 240V 40A GFCI-protected dedicated circuit.
4. Assemble the griddle and cart (if applicable) per Section 3.
5. Have a licensed electrician make the electrical connection. See Section 4.
6. Before cooking, run the griddle on Level 3 for 15 minutes to burn off any factory residue. Ventilate the area.
7. Place induction-compatible cookware on the griddle zone and turn the appropriate knob clockwise.
8. After cooking, set all knobs to 0 and wait 5 seconds for automatic shutdown. Allow to cool before covering.

Safety Instructions

Your safety and the safety of others are very important. Read and obey all safety messages before operating this appliance.

Safety Alert Symbols

⚠ **This is the safety alert symbol.**

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages follow the safety alert symbol and one of the following words:

DANGER! – You can be killed or seriously injured if you do not immediately follow instructions.

WARNING! – You can be killed or seriously injured if you don't follow instructions.

CAUTION! – Hazards or unsafe practices could result in minor personal injury if you don't follow instructions.

Always read and obey all safety messages.

Danger

⚠ **DANGER**

ELECTRIC SHOCK HAZARD. This appliance operates on 240V 40A. Never touch electrical connections, terminals, or internal components. Always disconnect power at the circuit breaker before servicing.

⚠ **DANGER**

FIRE HAZARD. Never allow grease or oil to accumulate in the grease tray. Excess fat is a fire risk. Clean the grease tray regularly. In the event of a grease fire, cut power immediately. Do NOT use water to extinguish a grease fire.

Warnings

⚠ **WARNING**

FOR OUTDOOR USE ONLY. Do not operate this appliance indoors, in a garage, tent, or any enclosed space.

⚠ **WARNING**

ELECTRICAL REQUIREMENT. This unit must be connected to a dedicated 240V 40A, single-phase GFCI-protected circuit. The GFCI breaker and all outdoor receptacles must be weather-proof and rated for outdoor use. Installation must comply with the National Electrical Code (ANSI/NFPA 70) and all applicable local codes.

⚠ **WARNING**

POWER CORD. The power cord cannot be replaced. If the power cord is damaged in any way, discontinue use and contact Induction Hardware Customer Service. Do not attempt to repair the cord.

⚠ **WARNING**

HOT SURFACES. Accessible surfaces — including the griddle plate, ceramic glass, and surrounding panels — become very hot during and after use. Never touch these surfaces with bare hands. Use heat-resistant gloves and long-handled BBQ tools at all times.

⚠ **WARNING**

DO NOT OPERATE IN RAIN OR WIND. Never use this appliance in standing water, heavy rain, or strong winds. Wind can cause dangerous overheating by disrupting cooling airflow.

⚠ **WARNING**

DO NOT LEAVE UNATTENDED. This appliance is designed as an attended appliance. Never leave it operating unattended. The unit will automatically shut down after 2 hours as a safety measure, but this does not substitute for active supervision.

Cautions

⚠ **CAUTION**

CHILDREN. Children must be kept away from the appliance at all times. Do not allow children to cook, clean or perform any maintenance.

⚠ **CAUTION**

COOKWARE COMPATIBILITY. Use only induction-compatible cookware (magnetic base — test with a magnet). Never use glass, ceramic, or plastic utensils directly on the griddle heating zone.

⚠ **CAUTION**

CLEARANCES. Maintain a minimum clearance of 1.5 meters (60 inches) from combustible walls, fences, or surfaces. Do not install under combustible overhead construction without a compliant exhaust hood and a minimum 5-foot vertical clearance.

⚠ CAUTION

FLAMMABLE MATERIALS. Keep combustible materials, gasoline, and flammable vapors well away from the appliance at all times. Do not store flammable liquids near or under the unit.

Important Safety Instructions

General

- Read all instructions before installing or using this appliance.
- This appliance is intended for residential outdoor use only.
- Do not modify any part of this appliance. Unauthorized modifications void the warranty and create safety hazards.
- Do not use this appliance as a space heater or for any purpose other than outdoor cooking.
- Do not obstruct any ventilation openings or place any item on top of the appliance that blocks airflow.
- Do not tilt or move the appliance while it is energized or in operation.

Electrical Safety

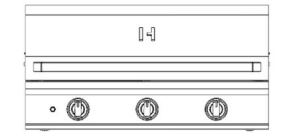
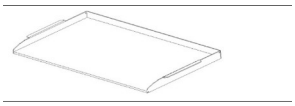
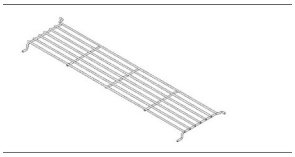
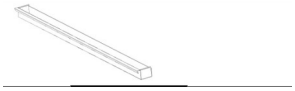
- All electrical work must be performed by a licensed electrician in compliance with ANSI/NFPA 70 (National Electrical Code) and all local codes.
- Use only a properly grounded outlet. Never remove or bypass the grounding plug.
- Do not use extension cords. Connect directly to a dedicated outdoor-rated GFCI-protected circuit.
- Before servicing or cleaning, turn all knobs to OFF, disconnect power at the circuit breaker, and allow the unit to cool completely.
- Inspect the power cord before each use for damage, cuts, or abrasion. Do not use if the cord is damaged.

During Cooking

- Allow the unit to preheat for at least 15 minutes before cooking for optimal performance.
- Keep face and body away from the unit during operation. Avoid loose-fitting clothing that could contact hot surfaces.
- Use heat-resistant gloves when handling the grease tray, griddle plate, or any hot components.
- After cooking is complete, set all knobs to 0. The unit will shut down automatically after 5 seconds with all knobs in the OFF position.
- Do not disconnect power until the unit has fully cooled.
- Persons with diminished physical, sensory, or cognitive abilities should only operate this appliance under supervision.

Parts and Features

Included Components

Item #	Picture	Description
1		Induction Unit (BIG-36) — the main cooktop body with knob controls and ceramic glass surface
2		Griddle Plate — sits above the ceramic glass; the primary cooking surface
3		Shelf — slides into locator brackets on the unit
4		Grease tray — collects cooking grease; mounts into the grease tray base
5		Cover Bag — protective cover

Optional Cart and Components

Item #	Picture	Description
1		Cart body

Item #	Picture	Description
2 & 3		Left and right handles
4		Upper rear panel cover plate + M4 stainless steel screws
5		Power cord protective ring
6		Storage shelf (qty 2)
7 & 8		Left and right storage shelf brackets (qty 2 each)
10		M4 stainless steel screws (qty 12)
11		Cover for griddle and cart

Control Panel

The control panel has three rotary knobs (Left, Bridge, Right) and corresponding indicator lights. Six heat levels are available (see Operation section). A built-in work light uses a 12V 10W G9 halogen bulb.

Product Dimensions

	Width x Depth x Height
Griddle Unit	36.0" x 26.4" x 18.6" (915 mm x 670 mm x 473 mm)
Installation Cutout	33.9" x 24.0" x 6.9" (860 mm x 610 mm x 174 mm)
Cart	63.8" x 24.2" x 34.4" (1620 mm x 615 mm x 875 mm)

Specifications

Specification	Value
Model	BIG-36 (Classic II Series)
Input Voltage	240V, Single-Phase
Required Circuit	40A minimum, dedicated GFCI-protected
Included Plug	NEMA14-50P
Cooking Zones	4 induction heating modules configured into left and right zones
Temperature Range	140°F – 450°F (Levels 1–6)
Auto-Shutoff	2 hours from activation
Work Light	12V 10W G9 halogen
Outdoor Rating	For outdoor residential use only

Assembly & Installation

> ⚠ **WARNING**
> All electrical connections must be made by a licensed electrician. This unit must be connected to a dedicated 240V 40A GFCI-protected circuit in compliance with ANSI/NFPA 70 and all local codes.

Location Requirements

- Outdoors only. Never install indoors.
- Place on a hard, level, non-combustible surface.
- Maintain a minimum clearance of 1.5 m (60") from any combustible wall, fence, or surface on all sides.
- Minimum 2.5" (64 mm) clearance from any rear wall or backsplash.
- Do not install under combustible overhead construction without a compliant exhaust hood and at least 5 feet of vertical clearance.
- Orient the unit so that wind blows toward the front — wind entering the rear vents can cause overheating.
- Ensure ventilation openings remain unobstructed at all times.

Step 1 — Griddle Assembly

> ⚠ **CAUTION**
> When handling the griddle plate, avoid touching the ceramic glass surface. Damage to the ceramic glass can create a safety hazard.

1. Place the griddle plate on the work surface and slide it rearward until it sits flush with the back cover of the unit.
2. Hold both ends of the grease tray, tilt the front end slightly, and insert it into the grease tray mounting base until it clicks into position.
3. Slide the shelf into the shelf locators on the unit until it is fully seated.

Step 2 — Optional Cart Assembly

Handle Installation

1. Open the left cart door. Align the left handle with the mounting holes on the cabinet door and secure with two M4 stainless steel screws. Repeat for the right handle.

Rear Cover Plate Installation

1. Partially lower the induction unit onto the top of the cart, ensuring the unit corners align with the cabinet sides.
2. Fit the rubber cord-protection ring into the groove of the rear cover plate and route the power cord through the ring.
3. Push the unit fully into position. Note: While inserting, tilt the switch panel upward; the foot pads at the bottom must clear the cart's horizontal support.
4. Once the switch panel is level with the cabinet front, insert the upper rear cover plate into the rubber ring and tighten with M4 stainless steel screws.

Side Bracket Installation

1. Secure the left and right brackets to the side plate mounting holes using M4 stainless steel screws.

Shelf Installation

1. Insert the shelf into the mounting location of the cart cabinet, leaving one side bottom screw loose initially.
2. Slide the shelf from one side into the bracket slot. Attach with included screws.
3. Repeat for the opposite shelf.

Step 3 — Electrical Connection

> ⚠ **DANGER**
> All electrical work must be performed by a licensed electrician. Disconnect power at the circuit breaker before making any connections. Failure to comply can result in death or serious injury.

- Connect to a dedicated 240V 40A single-phase GFCI-protected circuit.
- The GFCI breaker, disconnect, and any outdoor receptacles must be weather-proof and IN-USE covered (outdoor-rated).
- Use wiring suitable for the load and rated for at least 105°C (221°F).
- Installation must comply with ANSI/NFPA 70 (National Electrical Code) and all applicable local and state codes.
- After connection, test GFCI function before use: press the TEST button to trip the breaker, then RESET.

> ⚠ **NOTE**
> The power cord on this unit cannot be replaced. If the cord is damaged, contact Induction Hardware Customer Service. Do not attempt to splice or repair the cord.

Operation

Before First Use

- Turn on a range hood or ensure the area is well ventilated.
- Set Knob 2 (center) to Level 3.
- Allow the griddle to run for 15 minutes. Any odor during this initial burn-off is normal — it is caused by evaporation of factory protective coatings.
- Turn all knobs to 0. Allow the unit to cool completely.
- Wipe the griddle surface with a dry cloth. The unit is now ready for use.

Before Each Use

- Inspect the power cord for damage, cuts, or abrasion. Do not use if the cord is damaged.
- Confirm the grease tray is properly installed and clean.
- Ensure no combustible materials are within the required clearances.
- Confirm ventilation openings are clear and unobstructed.

Powering On

- Connect to the power supply. The unit will beep once (1 second), indicating it is properly energized.
- Turn any knob clockwise from the OFF position to power on and select a heat level.

> ⚠ **NOTE**
> The unit does not have a separate power switch. The knobs both activate the unit and select heat levels. Turning any knob to a heating position will turn on the corresponding zone(s).

Knob and Zone Control

The griddle has four heating zones (1–4) controlled by three knobs:

Knob	Controls
Knob 1 (left)	Left side of the griddle — Knob 1 indicator light illuminates when active
Knob 3 (right)	Right side of the griddle — Knob 2 indicator light illuminates when active
Knob 2 (center)	Bridges left and right side of the griddle to control entire surface

Temperature Levels

Level	Approximate Surface Temperature
1	140°F (60°C) — Warming / Low
2	250°F (121°C) — Low-Medium
3	300°F (149°C) — Medium
4	350°F (177°C) — Medium-High
5	400°F (204°C) — High
6	450°F (232°C) — Maximum

> ⚠ **NOTE**
> Temperatures are approximate. Actual surface temperatures vary with ambient temperature and air conditions.

Cookware Detection

- If a heating zone is active but no suitable cookware is present, the unit will not heat and will beep once per second for five cycles, indicating 'no pot detected.'
- Place induction-compatible cookware (magnetic base) in the active zone. The unit will begin heating automatically.
- If no cookware is detected within 30 seconds, the zone will shut down automatically.
- Cookware must be large enough to cover the zone adequately. Undersized pots will not be detected.
- Detection will function if the griddle is used, or if removed when using cookware.

Auto-Safety Shutoff

As a safety measure, all active heating zones will automatically shut off after 2 hours of continuous operation. This does not replace attentive supervision. Restart by turning the knob to the desired level after the shutoff.

Powering Off

1. Set all knobs to the 0 (OFF) position.
2. Wait 5 seconds. The unit will shut down automatically.
3. Allow the unit to cool completely before covering or cleaning.

> ⚠ **CAUTION**

Do not disconnect power at the circuit breaker immediately after shutoff. Allow the unit to cool naturally first.

Cleaning and Maintenance

> ⚠ **WARNING**
> Before cleaning, set all knobs to OFF, disconnect power at the circuit breaker, and allow the unit to cool completely. Never clean a hot appliance.

> ⚠ **CAUTION**
> Do not use corrosive detergents, citric acid-based cleaners, abrasive powders, steel wool, chlorine bleach, rust removers, or flammable solvents on any surface of this appliance.

After Each Use

Griddle Plate

- While still warm (not hot), wipe away excess residue with scraper tool.
- Once cool, wash with warm soapy water using a soft cloth. Rinse and dry thoroughly.

Grease tray

> ⚠ **WARNING**
> Allow the grease tray to cool completely before handling. Use heat-resistant gloves when removing.

- When the unit is cool, carefully remove the grease tray by tilting the front end upward and lifting it out.
- Dispose of accumulated grease responsibly. Rinse and wash the grease tray with warm soapy water.
- Dry completely before reinstalling. Never allow excess grease to accumulate — this is a fire hazard.

Regular Cleaning

Stainless Steel Surfaces

- Clean after each use with a mild detergent and warm soapy water.
- Dry with a soft, non-abrasive cloth.
- Apply a stainless steel cleaner / protectant to prevent rust and maintain finish.
- Always wipe in the direction of the grain to prevent scratching.

Ceramic Glass Surface

- Clean regularly with a mild soap and water solution using a soft cloth.

- Do not use abrasive pads, steel wool, or ceramic cooktop powders — these may scratch the glass.

Shelf

- Use a scraper tool to loosen charred deposits.
- Wash with a mild soap solution. For stubborn stains, a nylon scrub pad may be used.

Control Panel Exterior

- Wipe with a soft, slightly damp cloth. Do not spray water or cleaning solutions directly on the panel.

Periodic Maintenance

Steel Surfaces (Magnetic Clips / Uncoated Parts)

- These surfaces may develop surface rust. Wipe clean and apply WD-40 or equivalent protective spray.

Coastal and Corrosive Environments

- If the unit is installed near the ocean, a pool, or any environment with high salt, chloride, or chemical exposure, clean all surfaces at least monthly.
- Do not store chlorine, fertilizer, or other corrosive chemicals near the unit.
- Inspect regularly and clean accordingly.

Bulb Replacement

> ⚠ **CAUTION**
> Turn all knobs to OFF and disconnect power at the circuit breaker before replacing the bulb. The unit must be completely cool.

Use only a 12V 10W G9 halogen bulb. Do not touch the new bulb with bare hands — skin oils shorten bulb life.

1. Use a Phillips screwdriver to remove the screws securing the lamp lens to the lamp panel.
2. Gently pull the lens downward to release it from the housing.
3. Wearing gloves, remove the old bulb from the socket and discard.
4. Insert the new bulb into the socket.
5. Reinstall the lens and secure with the Phillips screws.

Unauthorized Modifications & Repairs

Parts sealed by the manufacturer must not be altered. No modifications may be made to any component. Maintenance and repairs may only be performed by a registered service engineer. Unauthorized repairs or non-standard parts void the manufacturer warranty. Only original Induction Hardware replacement components may be used.

Troubleshooting

General Issues

Problem	Possible Cause / Corrective Action
Unit does not turn on when knob is rotated	Check that the GFCI circuit breaker has not tripped. Check the power cord for visible damage. Verify the circuit is live.
Unit turns on but zone does not heat	No pot detected — place an induction-compatible pot on the zone. Wait up to 30 seconds for the zone to detect cookware.
Beeping (1x/second for 5 cycles)	No pot detected in an active zone. Place induction-compatible cookware in the zone.
Unit shuts off automatically during cooking	2-hour auto-shutoff reached — rotate knob to restart. Overvoltage/undervoltage protection triggered — check supply voltage.
Zone heats unevenly	Cookware is too small or not flat against the surface. Use flat-bottomed induction-compatible cookware.
Display / indicator lights not working	Contact Induction Hardware Customer Service.

Error Codes — Beep Alarm Reference

When an error occurs, the unit emits an initial long beep (1 second), followed by a sequence of short beeps (0.5 sec on / 0.5 sec off) indicating the error number. Refer to the table below.

Code	Error	Short Beep Count	Corrective Action
Rx 1	Input Overvoltage	1 short beep	Check supply voltage is within 240V ±10%. If voltage is correct, power module PCB may be damaged — contact service.
Rx 2	Input Undervoltage	2 short beeps	Check supply voltage. If voltage is correct, power module PCB may be damaged — contact service.
Rx 3	Cookware Sensor Open-Circuit	3 short beeps	Check coil sensor connection. Replace coil sensor if faulty or contact service.
Rx 4	Cookware Sensor Short-Circuit	4 short beeps	Check wire-wound sensor connection. Replace coil sensor if faulty, or contact service.
Rx 5	Cookware Sensor	5 short beeps	Wait for the griddle plate to cool

Code	Error	Short Beep Count	Corrective Action
	Overheat		(recovery is automatic). If problem persists, replace coil sensor or contact service.
Rx 6	IGBT Sensor Open-Circuit	6 short beeps	Electromagnetic module damaged — contact service.
Rx 7	IGBT Sensor Short-Circuit	7 short beeps	Electromagnetic module damaged — contact service.
Rx 8	IGBT Sensor Overheat	8 short beeps	Allow components to cool (recovery is automatic). Check that the cooling fan is operating. If problem persists, contact service.
Rx 9	Communication Error	9 short beeps	Check communication cable connection. Replace cable if loose/faulty. If problem persists, control board or module may require replacement — contact service.

⚠ NOTE

If the error cannot be resolved using the steps above, do not attempt to open the unit. Contact Induction Hardware Customer Service or an authorized service technician.

Warranty

Induction Hardware products are backed by our warranty as part of our commitment to quality, craftsmanship, and long-term reliability.

For complete warranty terms, coverage periods, and exclusions, please visit:

https://inductionhardware.com/pages/warranty-and-service

Warranty Conditions

- This warranty applies to the original purchaser only, for products installed and used in accordance with this guide.
- Proof of purchase is required for all warranty claims.
- Warranty is void if the product has been modified, repaired by unauthorized personnel, or damaged through misuse, negligence, or failure to follow installation and operating instructions.
- Warranty does not cover damage caused by improper installation, use of non-original parts, or operation in non-residential or commercial settings.
- Warranty will not cover damages caused by environment.

Contact Us

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Thank you for choosing Induction Hardware. If you ever need assistance, our team is here to help.



Thank you for being part of the Induction Hardware community.

If you ever need support, our team is always here to help.

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