

Karinear



INDUCTION HOB

Instruction Manual / Installation Manual

30cm Induction Hob	60cm Induction Hob
KNI-B23510	KNI-B46441
KNI-302S1	KNI-603S1
KNI-302S1-JG	KNI-603S1-JG
	KNI-602S1

80cm Induction Hob	90cm Induction Hob
KNI-B47206	KNI-B57228-F1
KNI-M47206-JG	

SAFETY WARNINGS

Your safety is important to us. Please read this information before using your cooktop.

INSTALLATION

II Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

II Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and without earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

OPERATION AND MAINTENANCE

II Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.

- Failure to follow this advice may result in electrical shock or death.

II Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

II Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

II Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

II Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.

- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments ; -bed and breakfast type environments.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction

concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.



CAUTION

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.



WARNING

- In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.



WARNING

- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instruction for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.



Warning

- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts

INTRODUCTION

on the purchase of your new Induction Hob.

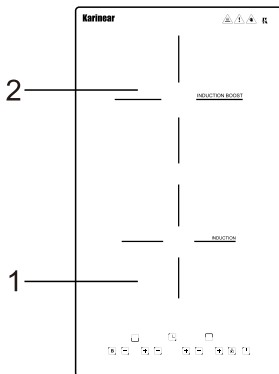
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

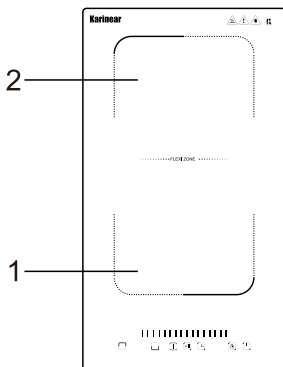
PRODUCT OVERVIEW

II Top View



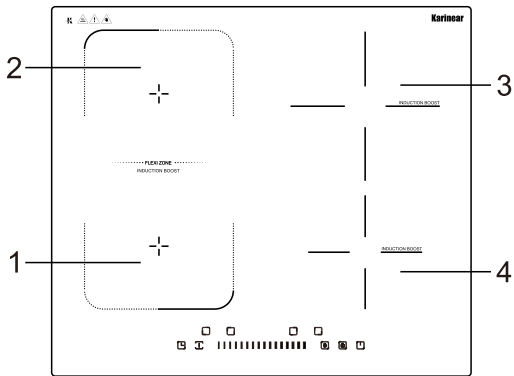
KNI-B23510

1.160mm/1500W
2.180mm/1800W Boost 2000W



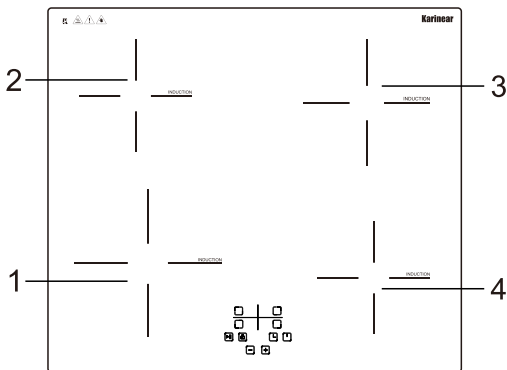
KNI-302S1-JG/KNI-302S1

1.180*180mm/1500W
2.180*180mm/2000W
Flex zone 370mm*200mm/3000W



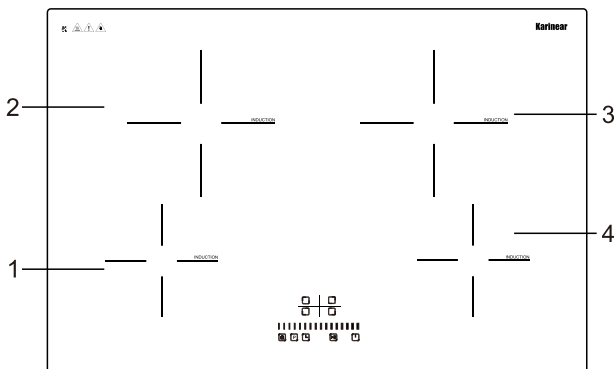
KNI-603S1 / KNI-603S1-JG

1. 190*190mm:
1800W boost 2100W
2. 190*190mm:
1800W boost 2100W
Flex zone 392.5*210mm:
3000W boost 3400W
3. 210mm : 2000W boost 2500W
4. 160mm : 1500W boost 1800W



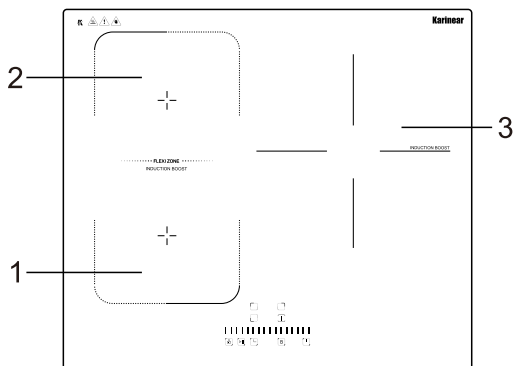
KNI-B46441

1. 210mm/2000W
2. 160mm /1400W
3. 180mm/1800W
4. 160mm /1400W



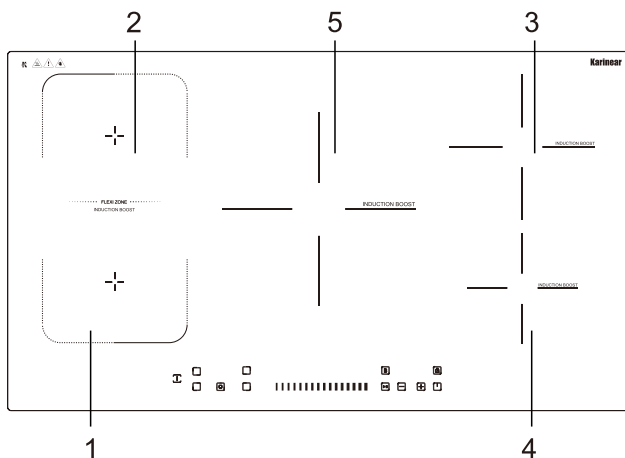
KNI-M47206-JG/KNI-B47206

1. 160mm/1500W Boost 1800W
2. 210mm /2100W Boost 2500W
3. 210mm /2100W Boost 2500W
4. 160mm/1500W Boost 1800W



KNI-602S1

- 1. 190*190mm
/1800W boost 2100W
- 2. 190*190mm
/1800W boost 2100W
Flex zone 392.5*210mm
/3000w boost 3400w
- 3. 280mm
/ 2300 W boost 3000 W



KNI-B57228-F1

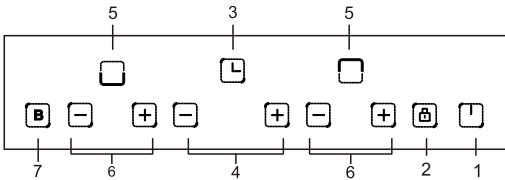
- 1.210mm/1800W boost 2100W
- 2.210mm/1800W boost 2100W
Flex zone 392.5*210mm:
3000W boost 3400W
- 3.210mm/2000W boost 2500W
- 4.160mm/1500W boost 1800W
- 5.280mm/2500W boost 3000W

PRODUCT OVERVIEW

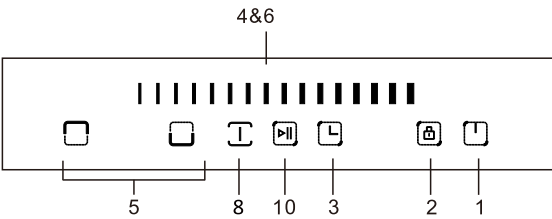
II Control Panel

1.ON/OFF Control	2.Child Lock Control
3.Timer Control	4.Timer Regulating Control
5.Heating Zone Selection Control	6.Power Regulating Control
7.Boost Control	8.Extended Zone Control
9.Keep Warm Control	10.Pause Control

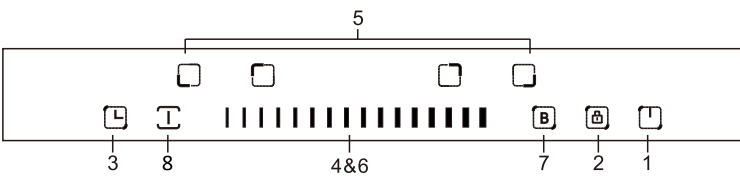
Model: KNI-B23510



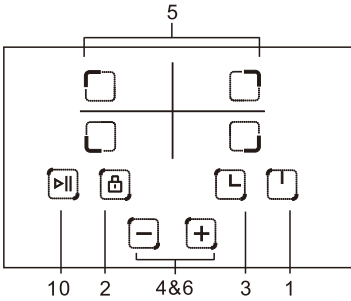
Model: KNI-302S1-JG / KNI-302S1



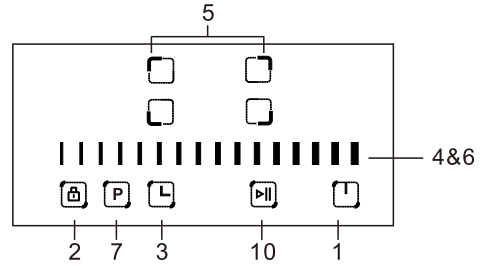
Model: KNI-603S1 / KNI-603S1-JG



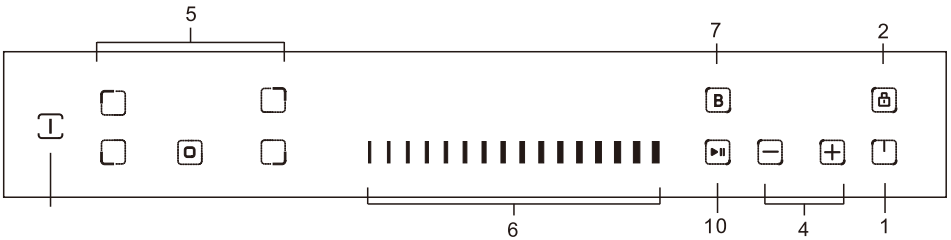
Model: KNI-B46441



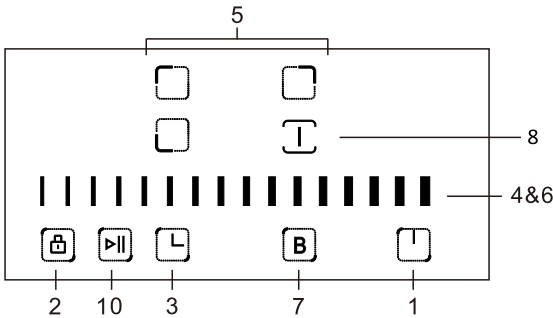
Model: KNI-M47206-JG/KNI-B47206



Model: KNI-B57228-F1

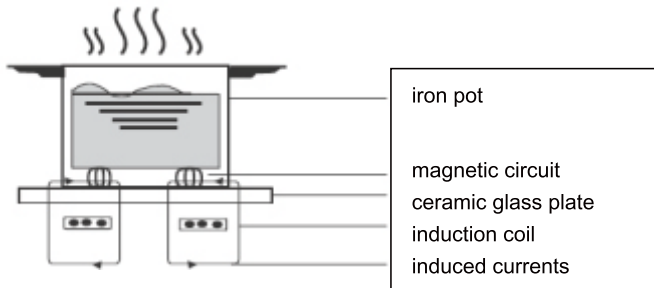


Model: KNI-602S1



A WORD ON INDUCTION COOKING

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

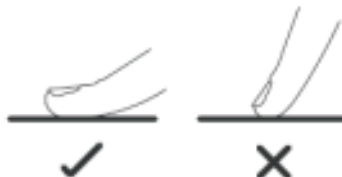


II Before using your New Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

II Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



II Choosing the right Cookware




• Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

• You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

• If you do not have a magnet:

1. Put some water in the pan you want to check.

2. If  does not flash in the display and the water is heating, the pan is suitable.

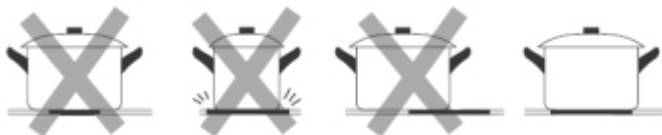
• Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



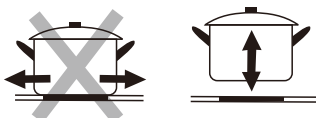
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Always centre your pan on the cooking zone.



Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



PAN DIMENSIONS

The cooking zones are up to a limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.

II The base diameter of induction cookware

Cooking Zone	Minimum(mm)
160	120
180	120
210	140
240	160
280	180
Flexi zone	210

USING YOUR HOB

II To start cooking

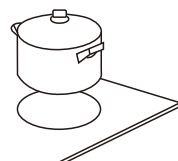


1. Touch the ON/OFF control.

After power on, the buzzer beeps once, all displays show “-”, indicating that the induction hob has entered the state of standby mode.

2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. Touch the heating zone selection control, the indicator next to the key will flash "0".



II If the display flashes alternately with the heat setting

This means that:

- you have not placed a pan on the correct cooking zone or,
 - the pan you're using is not suitable for induction cooking or,
 - the pan is too small or not properly centered on the cooking zone.
- No heating takes place unless there is a suitable pan on the cooking zone.

The display will automatically turn off after 2 minutes if no suitable pan is placed on it.

4. set the power level

After selecting the heating zone, the indicator next to the zone will flash "0", by sliding the slider from left to right to increase the power from 0-9 levels, from right to left to decrease the power from 9-0.



Some models by touching the button "-" and "+" to set the power level.



LOCKING THE CONTROLS

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.


II To lock the controls

Touch the child lock control . The timer indicator will show "Lo".

Some models do not have a lock key, touch "-" and "+" key simultaneously to active child lock function.



II To unlock the controls

1. Make sure the hob is turned on.
2. Touch and hold the child lock control  for 3-5 second.
3. You can now start using your hob.



When the hob is in the lock mode, all the controls are disabled except the ON/OFF, you can always turn the induction hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation

WHEN YOU HAVE FINISHED COOKING

1. Touching the heating zone selection control that you wish to switch off



2. Turn the cooking zone off by sliding to "0", make sure the display shows "0"



3. Beware of hot surfaces

H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



3. Turn the whole cooktop off by touching the ON/OFF control.



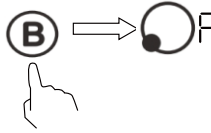
USING THE BOOST (FOR AVAILABLE MODELS)

Boost is a function that can heat the selected area at a higher power for 5 minutes. So you can get a faster cooking. The Boost function is suitable for heating large volumes of water.

1. Press the select key of the cooking zone in the home that you want to use the Boost function. Next to the button blinks.



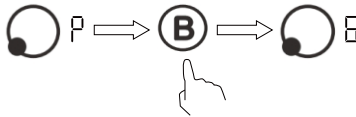
2. Press the Boost button, the cooking area will begin operating in Boost mode (maximum power). The power display shows "P" to indicate that the zone is in boost mode



3. The Boost function will be active for 5 minutes. Then the power will return to the power 9.



4. If you want to cancel the Boost during 5 minutes, First select the cooking zone and then press the Boost button. Power returns to the set initially.

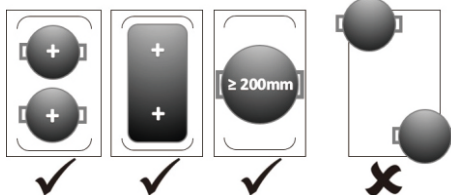


USING THE EXTENDED ZONE (FOR AVAILABLE MODELS)

This area can be used as a large area or as two separate areas, depending on the cooking needs at any time.

The flexible region consists of two independent inductors which can be controlled separately. When it comes to a single area, a cooking utensil can be moved from one home to another keeping the power level of the previous area. This will stop heating when it no longer detects the utensil. Important: Make sure the pan is centered on the independent cooking area. If you use a large pot, oval, rectangular, wide pans, make sure they are focused on the two areas and they cover both cross in the middle of homes.

II Examples of good and bad investments :





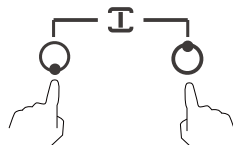
II Great area

- 1.To enable flexible area as one large area, just press the button below cons.
- 2.To adjust the power, press the control buttons.
- 3.Press again the following against key to use the flexible area as two independent areas.



The cooking zones will operate independently of each other.

- Some models need to touch
- "  " and "  " key simultaneously to activate the flexi function.



USING THE TIMER

- You can use the timer to set it to turn one cooking zone off or more than one after the set time is up.
- You can set the timer for up to 99 minutes. If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

II Setting the timer for the whole hob

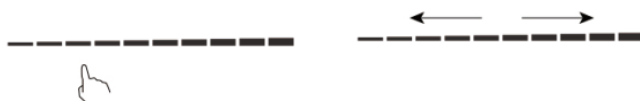
If the user needs to set the timer function for the whole hob, please follow the steps below:

- 1.Turn on the machine, touch the timer control, the timer indicator show "30" Touch "+" or "-" to set the timer.



(For Slider control model)

The single digit code tube starts to flash, then slide the slider bar to set the single digit timing, and click the timing button again , the ten-digit digital tube begins to flash, then you can set the ten- digit timing



- 2.When the time is set, choose the heating zone and heating level, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.

- 3.Hold the "-" to show "00",the timer is canceled, and the "--" will show in the minute display.



If you do not choose the heating zone and heating level, it will automatically shut down the machine after one minute. When the function timer time countdown is 0, the buzzer rings 30 times as a reminder (once per second).

NOTE:The heating will not stop after the end of this status timer, please switch off the machine in time.



II Setting the timer to turn one cooking zone off

Cooking zones set for this feature will:

1.Touching the heating zone selection control that you want to set the timer for.



2.Touch timer control , The minder indicator will start flashing and "30" will show in the timer display.



3.Set the time by sliding to select the timer.

Noted:Touch timer control , The indicator will flashing units place ,then press the timer again ,the indicator flashing ten place ,finish these step,the indicator start flashing and time will show in the timer display.

The first time to touch the timer control ,the units digit position will flash. Set the time by sliding the control of the timer from left to right(or from right to left),can set tens digit position by 1 minute increase (or decrease)

3.2 Then touch the timer control again , tens digit will flash.

Set the time by sliding the control of the timer from left to right(or from right to left),can set single digit position by 10 minutes increase (or decrease

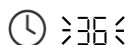


Some models by touching the button "-" and "+" to set the timer.

4. Touching the heating zone selection control, and then touch the Timer control, the timer is canceled, and the "--" will show in the minute display.



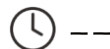
5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.



NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



6. Buzzer will beep for 30 seconds and the timer indicator shows "--" when the set time finished.



II Setting the timer to turn more than one cooking zone off

1. If more than one heating zone use this function, the timer indicator will show the lowest time.

(e.g. zone 2# setting time of 3 minutes, zone 4# setting time of 6 minutes, the timer indicator shows "3".)

NOTE: The red dot next to power level indicator will flash.



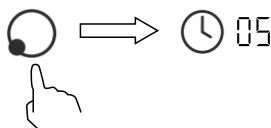
(set to 6 minutes)



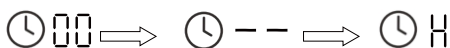
(set to 3 minutes)



If you want to check the set time of other heating zone, touch the heating zone selection control. The timer will indicate its set time.





2. When cooking timer expires, the corresponding cooking zone will be switch off automatically and show “H”.





NOTE: If you want to change the time after the timer is set, you have to start from step 1

II Pause control (for available models)

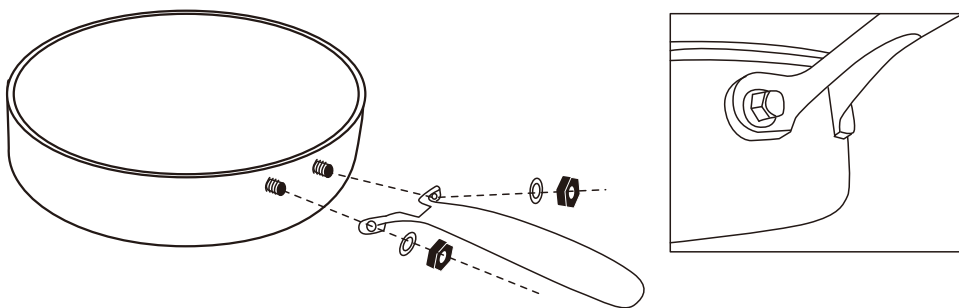
Touch the heating zone selection control, then touch the  key, the heating zone will stop to work , LED show “||”.If you want to restart to work , touch the  key again.

II Keep warm (for available models)

1. Choose the heating zone selection control that you want to set keep warm for, press the , the display will show “A”, that indicate keep warm.
2. To cancel keep warm : Choose the heating zone which you have set keep warm , then press , the display will show the power , that indicate the keep warm has been canceled.

II Installing the pan(for available models)

Insert the handle onto the screw on the outside of the pan and put in the spacer, then torque the screw with the nut.



II Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

II Detection of Small Articles

Auto shut down is a safety protection function for your hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table: .

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2



People with a heart pace maker should consult with their doctor before using this unit.

COOKING GUIDELINES



Take care when frying as the oil and fat heat up very quickly, particularly if you're using high power. At extremely high temperature oil and fat will ignite spontaneously and this presents a serious fire risk.

II Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

II Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flourthickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

II Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

II For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

HEAT SETTINGS

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sauteing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

CARE AND CLEANING

What?	How?	Important!
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
<p>Spillovers on the touch controls</p>	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

HINTS AND TIPS

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The slider controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the slide control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and  appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.

Problem	Possible causes	What to do
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

Never attempt to disassemble the unit by yourself.

FAILURE DISPLAY AND INSPECTION

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
F3/F4	Temperature sensor of the induction coil failure	Please contact the supplier. aftersales@karinearappliances.com
F9/FA	Temperature sensor of the IGBT failure.	Please contact the supplier. aftersales@karinearappliances.com
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3	High temperature of the induction coil temperature sensor	Please check if dry burning,if still haven't solve,pls contact the supplier.
E5	High temperature of the IGBT temperature sensor	Please restart after the hob cools down.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

TECHNICAL SPECIFICATION

Cooking Hob	KNI-B23510/KNI-302S1-JG/KNI-302S1
Cooking zones	2 Zones
Supply voltage/Frequency	220-240V~,50/60Hz
Installed Electric Power	3500W
Product Size LxWxH(mm)	290X520X61
Building Dmensions A * B(mm)	270X490

Cooking Hob	KNI-603S1/KNI-603S1-JG
Cooking zones	4 Zones
Supply voltage/Frequency	220-240V~,50/60Hz
Installed Electric Power	7200W
Product Size LxWxH(mm)	590X520X61
Building Dmensions A * B(mm)	560X490

Cooking Hob	KNI-B46441
Cooking zones	4 Zones
Supply voltage/Frequency	220-240V~,50/60Hz
Installed Electric Power	6600W
Product Size LxWxH(mm)	590X520X61
Building Dmensions A * B(mm)	560X490

Cooking Hob	KNI-M47206-JG/KNI-B47206
Cooking zones	4 Zones
Supply voltage/Frequency	220-240V~,50/60Hz
Installed Electric Power	7200W
Product Size LxWxH(mm)	770X520X61
Building Dmensions A * B(mm)	740X490

Cooking Hob	KNI-B57228-F1
Cooking zones	5 Zones
Supply voltage/Frequency	220-240V~,50/60Hz
Installed Electric Power	7200W
Product Size LxWxH(mm)	900X520X61
Building Dimensions A * B(mm)	870X490

Cooking Hob	KNI-602S1
Cooking zones	3 Zones
Supply voltage/Frequency	220-240V~,50/60Hz
Installed Electric Power	6800W
Product Size LxWxH(mm)	590X520X61
Building Dimensions A * B(mm)	560X490

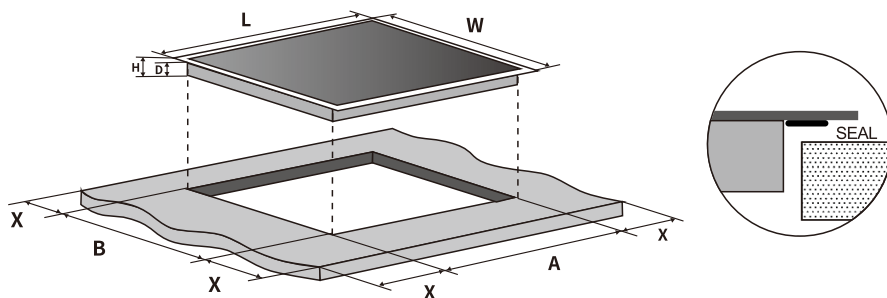
Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

INSTALLATION

II Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



Model: KNI-B23510 / KNI-302S1-JG / KNI-302S1

L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
290	520	61	56	270	490	50mini

Model: KNI-603S1-JG / KNI-603S1 / KNI-B46441 / KNI-602S1

L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	61	56	560	490	50mini

Model: KNI-M47206-JG / KNI-M47206

L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
770	520	61	56	740	490	50mini

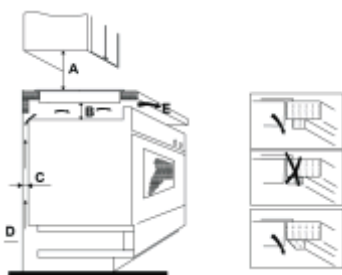
Model: KNI-B57228-F1

L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
900	520	61	56	870	490	50mini

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction cooker hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	30 mini	Air intake	Air exit 10 mm

II Before you install the hob, make sure that

- the work surface is square and level, and no structural members interfere with space requirements
- the work surface is made of a heat-resistant material
- if the hob is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- the isolating switch will be easily accessible to the customer with the hob installed
- you consult local building authorities and by-laws if in doubt regarding installation
- you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

II When you have installed the hob, make sure that

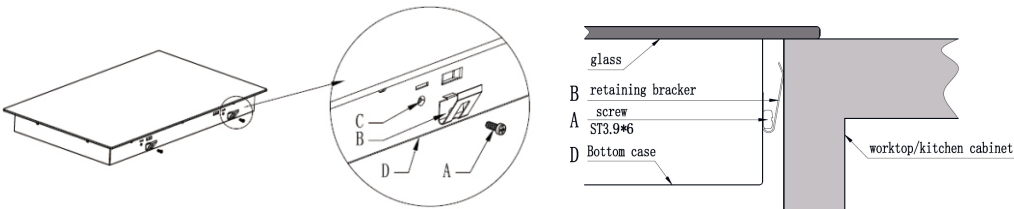
- the power supply cable is not accessible through cupboard doors or drawers
- there is adequate flow of fresh air from outside the cabinetry to the base of the hob
- if the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob
- the isolating switch is easily accessible by the customer

II Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

II Adjusting the bracket position

1. Fix the hob on the work surface by screw 4 brackets on the bottom of hob(see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	base

II Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

II Before locating the fixing brackets



This hob must be connected to the mains power supply only by a suitably qualified person.

Before connecting the hob to the mains power supply, check that:

1. the domestic wiring system is suitable for the power drawn by the hob.
2. the voltage corresponds to the value given in the rating plate
3. the power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

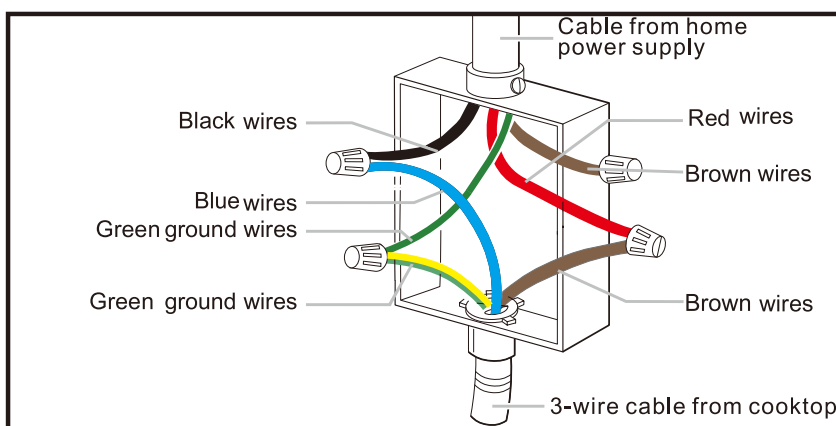


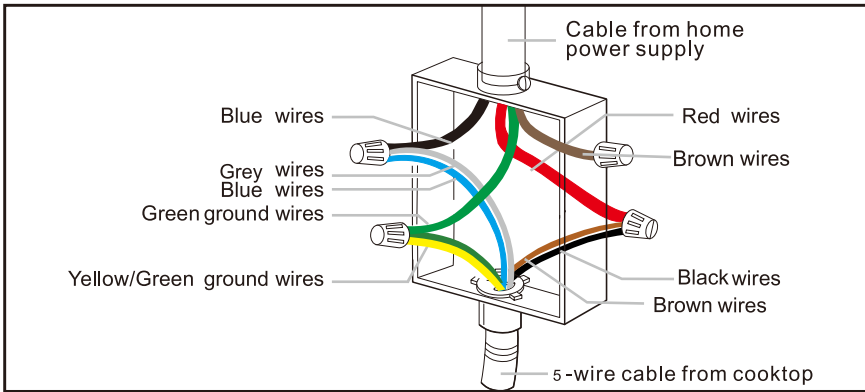
Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

Connecting the hob to the mains power supply



The power supply should be connected in compliance with the relevant standard, The method of connection is shown below.





1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.

Recycling and Disposal

Environmental Protection

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



The symbol on the product or its packaging indicates that this product cannot be treated as normal household waste. This product must be handed over to an electric and electronic equipment collection point for recycling.

On ensuring that this product is disposed of correctly, you will help to avoid possible negative consequences for the environment and public health, which could occur if this product is not handled correctly. To receive more detailed information about recycling this product, contact your local government, domestic waste disposal services or the outlet where the product was bought.

FCC Warning Statement

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.