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Electric Cooktop

Instruction For Installation And Use

Model: IC2V-12-CC / IC4V-24-CC
IC4V-30-CC / IC5V-30-CC / IC5V-36-CC



CATALOGS

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⚠ CAUTION

Read the instructions carefully and keep for future reference.

Thanks for purchase this product. Please read the user manual thoroughly before operating the product. The manufacturer reserves the right to make the final interpretation of this manual. The appearance of the product may differ from the images shown, and will be based on the actual product you receive. Kindly note that we will not notify you separately regarding any future technology or software updates to the product.

Important Safety Information

Thank you for choosing our electric cooktop. Please read these instructions carefully before using your new appliance. This manual provides all the essential information you need to operate your cooktop safely and efficiently, helping you avoid potential hazards and equipment damage.

If you have any questions regarding the use of your electric cooktop, our customer service team is always available to assist you. We are committed to providing you with the highest quality support and service.

For your convenience, please keep this manual in a safe place for future reference.

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Read This Manual

This manual contains helpful tips for the proper use and maintenance of your electric cooktop. By following a few simple preventive maintenance steps, you can save both time and money over the lifespan of your appliance.

For solutions to common issues, please refer to the "**Troubleshooting Tips**" section. Checking this chart first may help you avoid unnecessary service calls.

Read the Safety Information

To ensure your safety and the safety of others, important safety warnings are included throughout this manual.

Each safety message is accompanied by a safety symbol and marked with one of the following words: "**CAUTION**," "**WARNING**," or "**NOTICE**."

These words mean:

⚠ CAUTION

A potentially hazardous situation that may result in minor or moderate injury.

⚠ WARNING

A potentially hazardous situation that could result in death or serious injury and/or damage to property.

⚠ NOTICE

Attention is called to observe a specified procedure or maintain a specific condition.

Safety:

- This appliance is manufactured in compliance with relevant safety standards.
- Read all instructions carefully before installing and operating the appliance.
- Failure to follow these warnings could result in fire or explosion, causing property damage, personal injury, or death.

⚠ WARNING

- Do not operate the cooktop if the power cord is damaged, if it malfunctions, or if it has been damaged in any way.
- To protect against electric shock, do not immerse the cord or the main body in water or any other liquid.
- Do not let the cord hang over the edge of a table or counter.
- Do not allow the cord to touch hot surfaces.
- For induction burners, use only induction-compatible cookware.
- Do not allow pans to boil dry or heat empty pans.
- Always attach the plug to the appliance first (if applicable), then plug the cord into the wall outlet. To disconnect, turn all controls to the OFF position, then remove the plug from the wall outlet.
- If the cooktop does not have a plug, it must be connected to a separate, grounded, single-phase AC electrical supply with its own circuit breaker. This appliance must be

supplied with the correct voltage, frequency, and amperage, protected by a properly sized circuit breaker or time-delay fuse. A plug must not be added.

- Never leave the cooktop unattended while in use.
- Close supervision is necessary when the cooktop is used by or near children or individuals with reduced physical or mental capabilities.
- Even after turning off the cooktop, do not touch the surface as it retains residual heat.
- Do not use the cooktop as a work or storage surface.
- Do not store detergents or flammable materials in the cabinet beneath the cooktop.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or proper instruction.
- After use, always turn off the cooking zones and the cooktop using the touch controls as described in this manual. Do not rely on the pan detection feature to shut off the cooking zones when the pans are removed.
- Do not use a steam cleaner to clean the cooktop.
- Do not place or drop heavy objects on the cooktop.
- Do not stand on the cooktop.
- Please dispose of or recycle this appliance in accordance with local environmental regulations.
- Never leave the appliance unattended during use. Boil-overs can cause smoke and greasy spillovers that may ignite. Unattended cooking with fat or oil can be dangerous and may result in fire. NEVER attempt to extinguish a fire with water. Instead, switch off the appliance and cover the flame with a lid or a fire blanket.
- People with a heart pacemaker should consult their doctor before using this appliance.

SAVE THESE INSTRUCTIONS

Specifications Table

Model				IC2V-12-CC
Electrical				120V ~ 60Hz
Number of Burners				2 induction burners
Total Power				1800W
Power Levels				9+B
Rear Burner	1400W Boost 1800W	Front Burner	1400W Boost 1800W	
Product Dimensions				20.08"x3.19"x11.61"
Cut-out Dimensions				19.29"x10.63"

Noted: When all 2 burners are turned on at the same time, the cooktop's software manages the power to ensure it does not exceed the 1800W limit supported by a 120V power supply.

Model				IC4V-24-CC
Electrical				240V ~ 60Hz
Number of Burners				4 induction burners
Total Power				7400W
Power Levels				9+B
Left Rear Burner	1200W Boost 2000W	Right Rear Burner	2100W Boost 2700W	
Left Front Burner	2100W Boost 2700W	Right Front Burner	1200W Boost 2000W	
Product Dimensions				23.23"x20.47"x3.46"
Cut-out Dimensions				22.05"x19.49"

Model				IC4V-30-CC
Electrical				240V ~ 60Hz
Number of Burners				4 induction burners
Total Power				7800W
Power Levels				9+B
Left Rear Burner	2100W booster 2500W	Middle Burner	2400W booster 3700W	
Left Front Burner	2100W booster 2500W	Right Front Burner	1400W booster 1800W	
Product Dimensions				30"x20.98"x3.46"
Cut-out Dimensions				28.82"x19.80"

Model				IC5V-30-CC
Electrical				240V ~ 60Hz
Number of Burners				5 induction burners
Total Power				9200W
Power Levels				9+B
Left Rear Burner	1800W booster 2000W	Right Rear Burner	1500W booster 1800W	
Left Front Burner	1500W booster 1800W	Right Front Burner	1800W booster 2000W	
Middle Burner				2000W booster 2200W
Product Dimensions				30.31"x20.47"x3.46"
Cut-out Dimensions				29.13"x19.29"

Model		IC5V-36-CC	
Electrical		240V ~ 60Hz	
Number of Burners		5 induction burners	
Total Power		9600W	
Power Levels		9+B	
Left Rear Burner	1600W booster 2000W	Right Rear Burner	1800W booster 2400W
Left Front Burner	1600W booster 2000W	Right Front Burner	1800W booster 2400W
Middle Burner		2400W booster 3700W	
Product Dimensions		36.02"x20.98"x3.46"	
Cut-out Dimensions		34.83"x19.80"	

Installation

Intended Use

- This appliance is designed for built-in household use only.
- Do not use it outdoors.
- Do not use the appliance to heat a room.

⚠ NOTICE

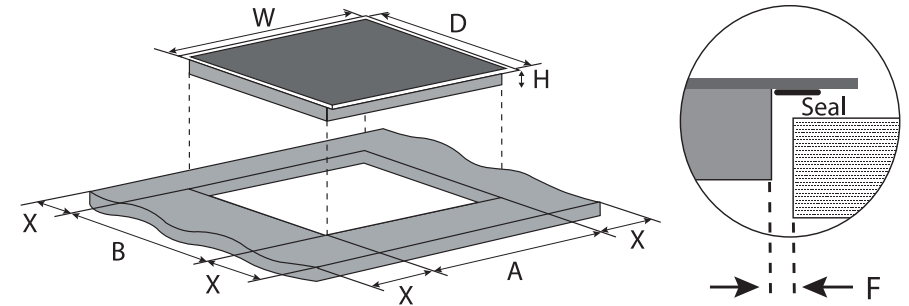
The installation must be carried out by a suitably qualified person in accordance with local electrical and building regulations, as well as the instructions provided in this manual.

Installing the cooktop

- Visually inspect the cooktop for any damage. Also, ensure that all screws on the cooktop are securely tightened.
- Ensure that the wall coverings, countertop, and cabinets surrounding the cooktop can withstand heat up to 200°F (95°C).
- Before cutting the countertop, verify that the dimensions in the diagram match the actual dimensions of the product.
- Make sure the work surface is heat-resistant and at least 30 mm (1.18") thick.
- Ensure that there is a safety distance of at least 3 mm (0.12") between the sides of the cooktop and the inner edge of the countertop.
- Maintain a clearance of at least 50 mm (1.97") around the cut-out area.
- Complete all cutting of the unit and work surface, and thoroughly remove any shavings or sawdust before installing the appliance.
- The electric cooktop must be installed into the cabinet before it is used or tested.
- Gently lower the cooktop into the prepared cut-out on the countertop.
- Prepare the cut-out as specified (see installation dimensions).

⚠ NOTICE

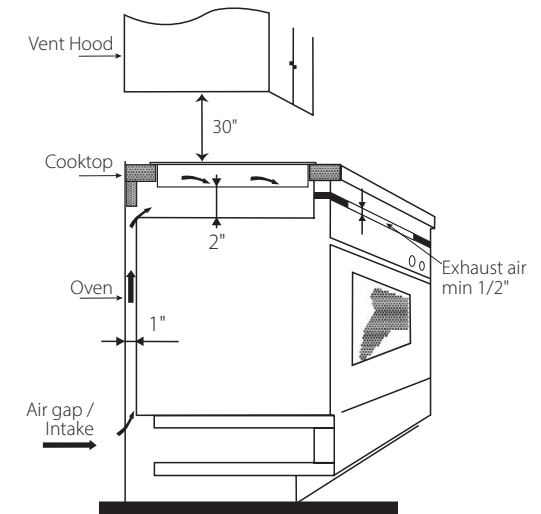
If sealing the cooktop to the countertop, ensure that the cooktop remains removable in case service is required.



Model	Cooktop Dimensions			Cutout and Spacing			
	W (Width)	D (Depth)	H (Height)	A	B	X	F
IC2V-12-CC	11.61"	20.08"	3.19"	19.29"	10.63"	Min 1.97"	Min 0.12"
IC4V-24-CC	23.23"	20.47"	3.46"	22.05"	19.49"	Min 1.97"	Min 0.12"
IC4V-30-CC	30"	20.98"	3.46"	28.82"	19.8"	Min 1.97"	Min 0.12"
IC5V-30-CC	30.31"	20.47"	3.46"	29.13"	19.29"	Min 1.97"	Min 0.12"
IC5V-36-CC	36.02"	20.98"	3.46"	34.83"	19.80"	Min 1.97"	Min 0.12"

Ventilation and safety distances

- Ensure that the following conditions are met to provide adequate ventilation for the cooktop and that neither the supply nor exhaust air is obstructed:
- The safety distance between the cooktop and the cabinet or vent hood must be at least 762 mm (30").
- If the cooktop is installed above an oven, the oven must be equipped with its own cooling fan.
- The safety distance between the bottom of the cooktop and the top of the oven must be at least 50.8 mm (2").
- The installation must comply with all applicable clearance requirements and local regulations.



IMPORTANT: To prevent overheating, it is recommended to maintain a clearance of at least 12.7 mm (1/2") on all four sides between the cooktop and the surrounding cabinet.

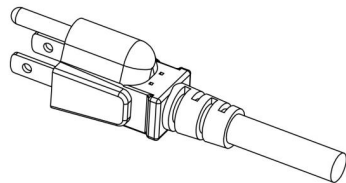
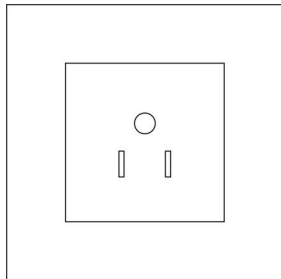
Electrical Connections

The cooktop must be connected to a separate, grounded, single-phase AC-only electrical supply with its own circuit breaker. Installation must comply with the National Electrical Code (NEC) as well as all applicable state, municipal, and local regulations. The appliance must be supplied with the correct voltage, frequency, and amperage, and protected by a properly sized circuit breaker or time-delay fuse.

- Ensure that the voltage and frequency marked on the cooktop's rating plate (located on the bottom of the appliance) match the specifications of the wall outlet. If in doubt, consult a qualified electrician.
- Do not use a multi-plug outlet adapter, as it increases the risk of fire.
- Inspect the power cord for damage. Do not route it under the appliance or over hot or sharp surfaces.
- Electrical safety is only guaranteed when the appliance is connected to a properly installed and fused power system. Using the appliance without a fuse is prohibited. Consult a qualified electrician if you are unsure. The manufacturer is not liable for any damages resulting from a missing or damaged protective conductor.
- If the cooktop includes a plug, always use a grounded wall socket.
- If an extension cord is necessary, ensure that its electrical rating is at least equal to that of the appliance.
- Arrange the extension cord to prevent it from draping over countertops or tabletops where it may be pulled by children or cause tripping hazards.
- Always fully unwind extension cords before use.
- Do not modify the plug in any way.
- The manufacturer accepts no liability for injuries to persons or animals, or for property damage resulting from failure to follow the safety instructions provided in this section.

Model: IC2V-12-CC

IMPORTANT: Voltage : AC 120V Frequency: 60Hz (See below figure).

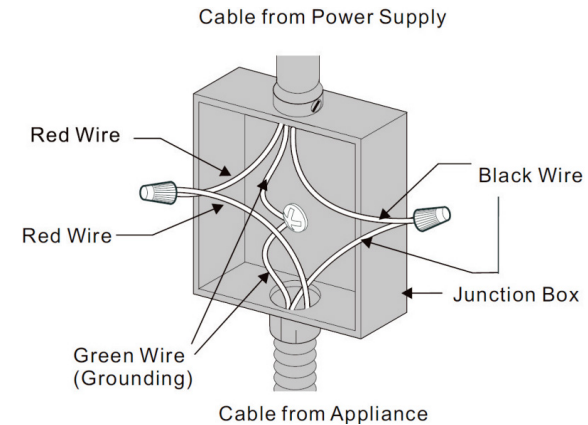


Model: IC4V-24-CC / IC4V-30-CC / IC5V-30-CC / IC5V-36-CC

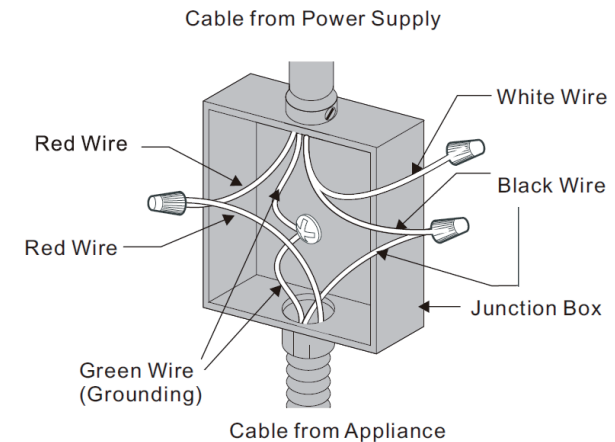
Voltage : AC 240V Frequency: 60Hz (See below figure).

The cable from appliance is equipped with 3-wires

If 3-Wire Cable from Home Power Supply
IMPORTANT: Use the 3-wire cable from Home Power Supply where local codes permit a 3-wire connection.



If 4-Wire Cable from Home Power Supply
IMPORTANT: Use the 4-wire cable from Home Power Supply where local codes do not allow grounding through neutral.



⚠ NOTICE

- The electric cooktop must be installed by a qualified installer.
- Do not place the cooktop next to open flames, heaters, or other sources of heat.
- Ensure that the mains connection cable is neither damaged nor compressed beneath the cooktop.
- Ensure that the mains connection cable does not come into contact with sharp edges or hot surfaces.

- The cooktop should be connected to a power source that is securely fastened.
- Do not install the cooktop above a dishwasher or washing machine, as steam or moisture could come into contact with the electronic circuits and cause damage.
- Before connecting the cooktop, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. An incorrect connection may cause serious damage to the cooktop and result in injury.
- The cooktop surface is made of temperature-resistant ceramic. If it becomes damaged—even a minor crack—immediately disconnect the cooktop from the power supply and contact customer service.
- We recommend not placing any metal kitchenware, cookware, pan lids, knives, or other metal objects on the cooktop. These items may heat up when the cooktop is turned on.
- Do not place any magnetic objects, such as credit cards, cassette tapes, etc., on the glass surface while the cooktop is in operation.
- To prevent overheating, do not place aluminum foil or metal plates on the cooktop.
- Do not insert objects such as wires or tools into the ventilation slots.
Warning: This may cause electric shock.
- Do not touch the hot surfaces of the cooktop.
- Unopened tins must not be heated on the cooktop, as the buildup of pressure may cause them to explode. Always open the tin before heating.

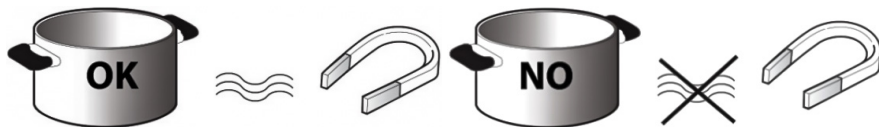
Compatible Cookware

Use only induction cookware or cookware that is induction-compatible.

Check the retail box of your cookware for the induction symbol. Ideally, the packaging will display the following induction symbol:



To determine if your cookware is compatible with induction technology, place a magnet on the bottom of the cookware. If the magnet sticks, the cookware is suitable for use on an induction cooktop.

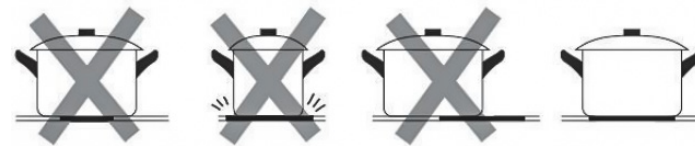


✗ Cookware made from the following materials is NOT suitable for induction cooking: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, round-bottomed cookware, and earthenware.

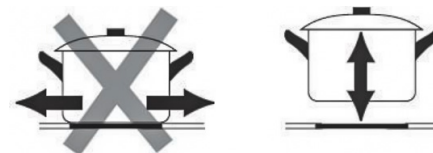
✗ Do not use cookware with jagged edges or a warped or curved base.



Ensure that the base of your pan is smooth, flat, and matches the size of the cooking zone. Use pans with a diameter that is equal to or slightly larger than the marked cooking zone for maximum efficiency. Using a pan that is too small may result in reduced heating performance. Pans with a base diameter less than 120 mm (4.72") may not be detected by the cooktop. Always center the pan on the selected cooking zone.



Always lift pans off the glass surface—do not slide them, as this may scratch the glass.



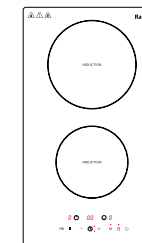
⚠ NOTICE

Some cookware may produce noise during induction cooking. This is not a fault in the cooktop and does not affect its performance.

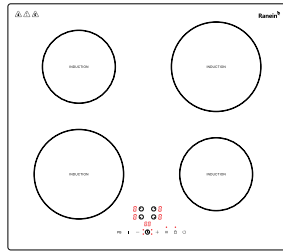
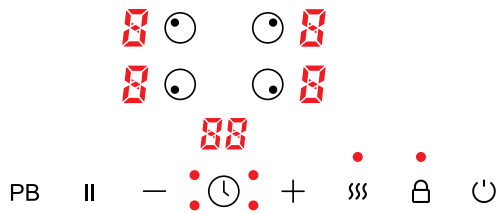
Using certain types of lightweight cookware—especially at high power levels—may cause various sounds or vibrations. For best results, high-quality cookware is recommended.

Control Panel

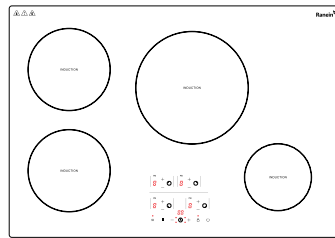
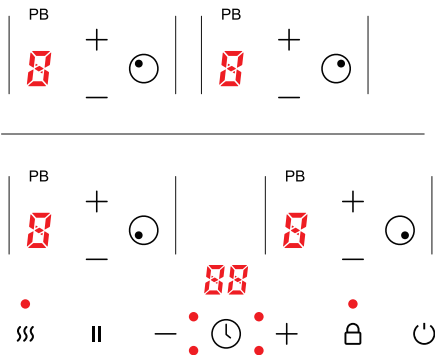
Model: IC2V-12-CC



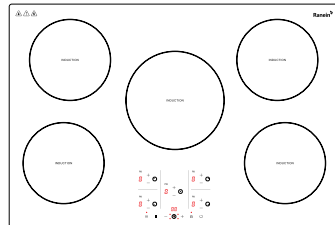
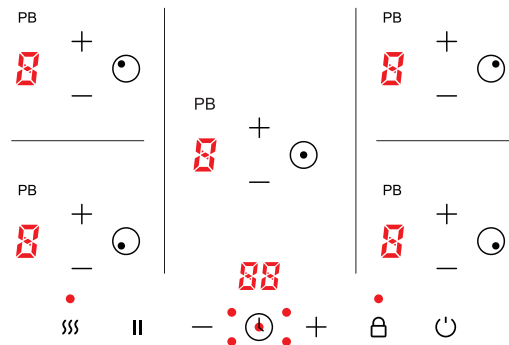
Model: IC4V-24-CC



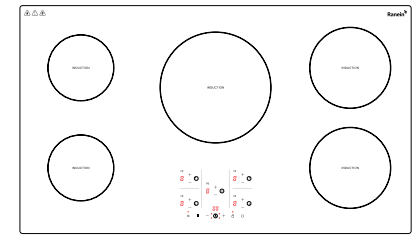
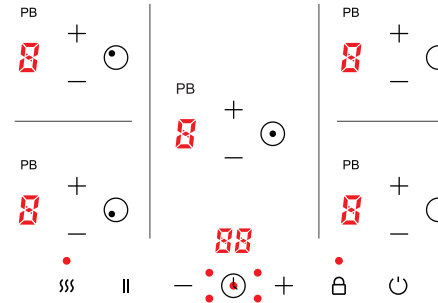
Model: IC4V-30-CC



Model: IC5V-30-CC



Model: IC5V-36-CC



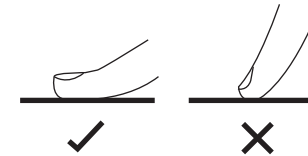
- Power
- Child Lock
- Keep Warm
- Timer
- Increase
- Decrease
- Pause
- Power Boost
- Front Burner Selection
- Rear Burner Selection
- Left Rear Burner Selection
- Left Front Burner Selection
- Middle Burner Selection
- Right Rear Burner Selection
- Right Front Burner Selection

Operating the Cooktop

Ensure the cooktop is connected to a functional power supply.
Place suitable cookware on the cooktop.

Using the Touch Controls

- Use the ball of your finger, not the tip.
- A beep will sound each time a touch is successfully registered.
- Ensure the controls are always clean and dry, and that no objects (e.g., utensils or cloths) are covering them. Even a thin film of water can interfere with proper operation.



Main Power

Press the Power key "" to turn on the cooktop.
You will hear a beep and see flashing lines on the displays next to both burners.

Burners

To select a burner and adjust its power level, press the burner key for the desired cooking zone. Then, use the increase "+" or decrease "-" keys to set the desired heat level.

Residual Heat Indicator

After the cooktop has been operating for some time, residual heat may remain. When the surface temperature reaches approximately 140°F (60°C) or higher, an "H" will appear on the display. This indicator will turn off once the cooktop has sufficiently cooled down.

Timer

Press the Timer key to activate the timer for either burner. Each time the Timer key is pressed, the indicator light for the front or rear burner will illuminate. Once a burner is selected, press the increase + or decrease — keys on the control panel to set the desired cooking time in minutes. The set time will appear on the digital display and will count down as time progresses. If timers are set for both burners, the display will show the one with the shortest remaining time.

To cancel the timer, press the Timer key to select the burner you want to cancel. Then press the "0" key twice on the control panel. Alternatively, press and hold the Timer key for 3 seconds to cancel all timers for all burners.

NOTICE

Each burner on the cooktop is equipped with a safety temperature sensor that will switch off the burner if excessive heat is detected. This feature protects the internal electronics from overheating.

Allow the cooktop to cool down before using it again. If any cracks appear on the surface, immediately disconnect the cooktop from the power supply.

If the cooktop is left on accidentally, it will automatically shut off after a period of time.

Power Boost PB

To quickly heat a burner to a high temperature, use the Power Boost feature. Press the "PB" key, and the display will show "P" while Power Boost is active. The Power Boost level varies by cooking zone (refer to the specification table) and remains active for 5 minutes. After that, the heat level will automatically reduce to level 9. To cancel Power Boost manually, press the burner key, then use the number keys to adjust the desired heat level.

NOTICE

Only one burner can use the Power Boost feature at a time; multiple burners cannot use Power Boost simultaneously.


Child Lock

To ensure the safety of children, the cooktop controls can be locked to prevent accidental operation.


To lock the controls: Press and hold the Child Lock key "  " for 3 seconds until "L0" appears on the display. All keys will be disabled except the Power (On/Off) key.

To unlock the controls: Press and hold the Child Lock key again for 3 seconds. The cooktop will return to normal operation.

Keep Warm

Press the Keep Warm key to activate the feature. The burner will operate at a low temperature to keep food warm, and the display will show "  " (or the corresponding symbol). Press the Keep Warm key again to cancel the feature.

Pause

Press the Pause key "  " to temporarily stop heating. Press the key again to resume cooking. The Pause feature remains active for up to 2 hours. After this time, the burner will automatically turn off.

Over-Temperature Protection

A built-in temperature sensor monitors the internal temperature of the induction hob. If excessive heat is detected, the hob will automatically stop operating to ensure safety.

Auto Shutdown Protection

Auto shut-down is a safety protection feature of the induction hob. The hob will automatically switch off if it is left on for an extended period without user interaction. The default operating times for each power level are shown in the table below:

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

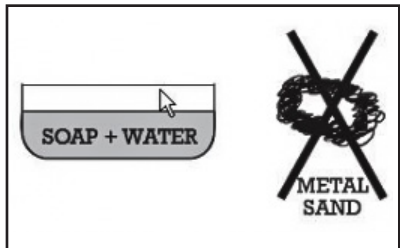
When the pot is removed, the induction hob stops heating immediately and will automatically switch off after 1 minute.

Cleaning and Maintenance

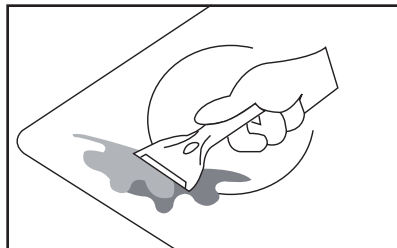
CAUTION

- Cleaning should only be performed when the cooktop is completely cool. Always disconnect the appliance from the power supply before beginning any cleaning.
- Before cleaning, ensure all cooking zones are switched off and that the residual heat indicator ("H") is no longer visible.
- **IMPORTANT:** Do not use abrasive sponges or scouring pads, as they may permanently damage the glass surface.
- Use a mild detergent and a damp cloth to wipe down the cooktop.
- If plastic or sugar spills onto the surface, carefully scrape it off with a suitable scraper while the surface is still hot, using caution to avoid burns.
- Using dirty pots or pans may cause discoloration or burnt-on stains.
- Do not use benzene, thinner, scrubbing brushes, or polishing powder to clean the cooktop.
- Do not use flammable, acidic, or alkaline substances near the cooktop, as they may shorten its lifespan or lead to combustion when the cooktop is in use.

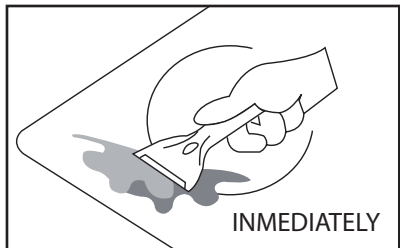
- Clean the glass surface regularly when it is cool, using dishwashing liquid and a damp cloth.
- Use a vacuum cleaner to remove dust from the intake and exhaust vents.
- Do not use a steam cleaner to clean your cooktop.
- Never pour or spray water directly over the unit, as it may cause malfunction.



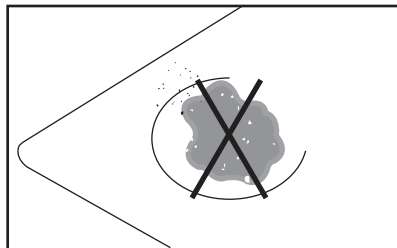
Clean the radiant glass surface frequently, when it is cool. Never use abrasive products or pads, Clean with a wet cloth.



Once a week, clean thoroughly with specific products that preserve and protect the cooktops. Scrape off stuck on stuck dirt with a scraper.



If sugar (or sugary matter) or plastic is accidentally burnt on the cooktop, remove at once with the scraper while still hot. Otherwise it may leave a permanent mark.



Do not use the cooktop as a work surface. Be particularly careful with dirt or dust from vegetables, cleaning powders, etc. which may scratch the surface when pans are slid over it.

Trouble Shooting

In most cases, when your cooktop fails to operate, the issue can be easily resolved without the need to call a technician. Before requesting assistance, always check the following points. Repairs should only be performed by an authorized service agent.

Problem	Possible Cause	Solution
Burner does not maintain a rolling boil or cooking is slow	Improper cookware being used.	Use pans that are flat and match the diameter of the burner.
Burners do not work properly	Cooktop controls improperly set.	Check to be sure the correct control is set for the burner you are using.
Scratches on cooktop glass surface	Incorrect cleaning materials being used.	Use mild cleaning solution and soft damp cloth.
Scratches on cooktop glass surface	Cookware with rough bottoms being used or coarse particles (salt or spices) are on the surface of the cooktop. Cookware has been dragged across the cooktop surface.	To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms. Don't drag cookware over the cooktop.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	Cleaning the cooktop after each use.
Plastic melted to the surface	Plastic placed on the hot cooktop.	Gently scrape off plastic.
Control panel not operating	Control panel is dirty.	Clean the control panel.
	A fuse may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.

Error Codes

Information codes may be displayed to help you understand better what is wrong with the appliance.

Error Codes	Possible Cause	Solution
E0	No pan or incorrect pan on burner.	Place correct pan on burner on it.
E2	NTC short or not connected.	Contact the after-sales service and specify the error code.
E3	Over-high voltage.	Ensure voltage is below this range.
E4	Over-low voltage.	Ensure voltage is above this range.
CC-C-C-C	Liquid flow on the control panel	Please clean the control panel, after 2mins, re-power the stove to work again.

Customer Care Service

If a fault occurs, please follow these steps before contacting After-Sales Service:

- Check that the appliance is properly plugged in or that the hardwiring is correctly connected.
- Refer to the fault code and display table above. If you are still unable to resolve the issue, switch off the appliance. Do not attempt to dismantle it. Contact After-Sales Service for further assistance.