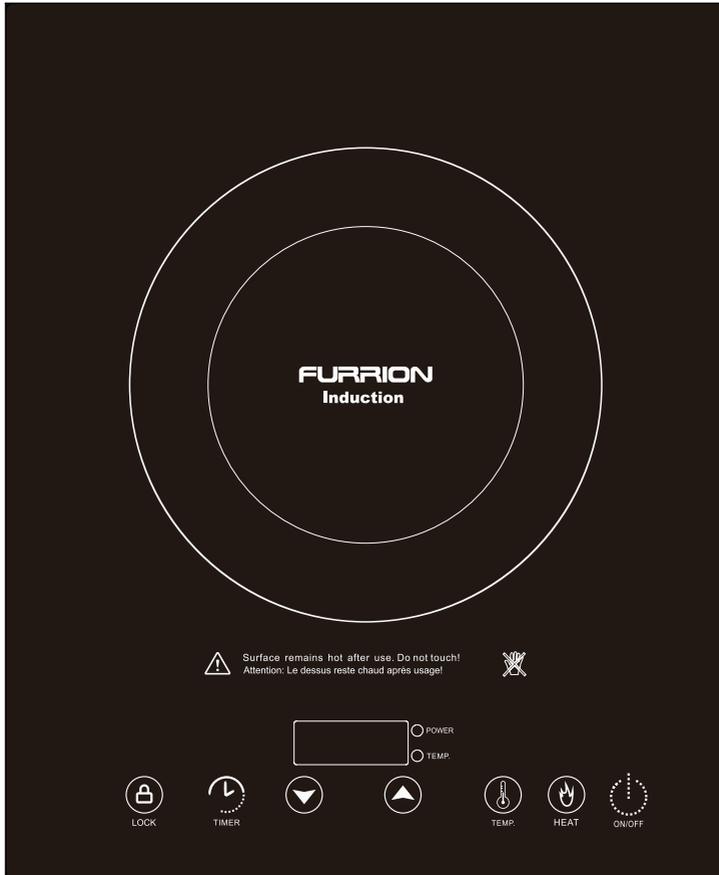


Induction Cooktop Operating and Installation Instructions



This manual is for use with

**Furrion FIH1ZEA-BG
Induction Cooktop**

Welcome

Furrion FIH1ZEA-BG Induction Cooktop

Thank you for purchasing a Furrion FIH1ZEA-BG Induction Cooktop.

Before installation and use, please read all instructions carefully. This will ensure safe use and reduce the risk of injury to persons.

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IMPORTANT SAFETY INSTRUCTION

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before operating the induction cooktop.
2. Do not touch hot surfaces. Do not move the cooktop while in use. Use handles or knobs.
3. To prevent electrical shock, the cooktop should always be placed on a flat, hard and dry surface.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the cooktop from the electrical outlet when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged electrical cord or plug, or if the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. The cooktop is for indoor household use only. Do not use outdoors.
9. Do not let the electrical cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place the cooktop on or near a hot gas or electric burner.
11. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
12. Do not use this appliance for other than its intended use.
13. **WARNING!** To prevent electric shock, unplug before cleaning.
14. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a licensed electrician. Do not attempt to modify the plug in any way.
15. Do not cook on a broken cooktop. If the cooktop should break, cleaning solution and spillovers may penetrate the surface of the broken cooktop and create a risk of electric shock.
16. Clean the cooktop with caution. If a wet sponge or cloth is used to wipe off spills on a hot cooking area, be careful to avoid steam burns. Also, some cleaners can produce noxious fumes if applied to a hot surface.
17. Any other servicing should be performed by an authorized services representative.
18. Do not place metallic objects such as knives, forks, spoons and lids on the Table Stove since they can get hot.

SAVE THESE INSTRUCTIONS

FURRION

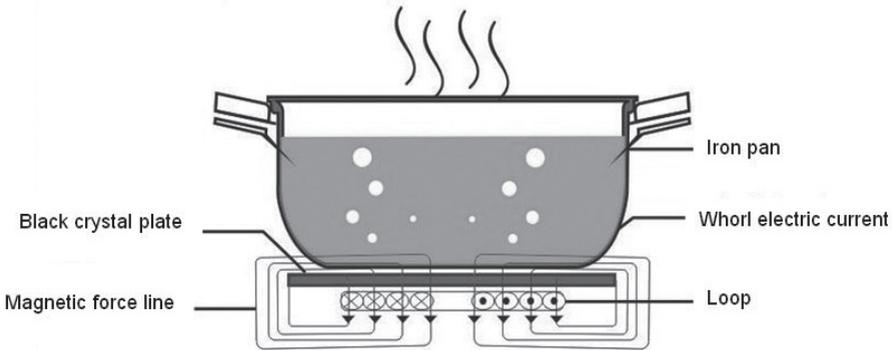
IMPORTANT SAFETY INSTRUCTIONS

19. This appliance is not intended for use by persons (including children) with limited physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
20. The induction cooktop should be placed on a level surface, and used in a well ventilated environment. Do not block or obstruct the area around the unit's base in order to allow proper ventilation and fan operation. A minimum of 4 inches clearance is recommended. Do not place any material under the cooktop other than the counter surface.
21. Please use only cookware designed for induction cooktops. Do not place any metal utensil, object or non ferrous cookware on top of the stove when operating. The unit is designed to automatically shut down ten (10) seconds after detecting inappropriate metals on its surface. Objects made of ferrous materials will heat rapidly and can cause severe burns if not properly handled.
22. In order to avoid accidental fire, particularly when frying or using cooking oil, do not leave the cooktop unattended.
23. Do not handle the electric plug with wet hands.
24. Do not use the cooktop on any surface containing iron or steel.
25. Do not attempt to heat hermetically sealed food containers such as unopened cans, otherwise the can may explode, as any air in the can will become superheated.
26. Do not touch the designated heating coil area of the stovetop until it has cooled down.
27. Do not use aluminum foil, cloth, paper or other combustible goods on the cooktop.
28. Do not use the cooktop to parch ingredients.
29. Do not place the cooktop near an open flame.
30. Use the induction cooktop with a properly rated electrical outlet. It is recommended that the cooktop not share an outlet with another electrical device or appliance.
31. When the cooktop is in use, do not place a credit card, magnetic sheet, wristwatch, small radio or any other electric appliance near the cooktop in order to avoid interference with the cooktop's magnetic field; also, doing so may produce excessive noise.
32. When not in use, please remove the electric plug from the wall outlet.
33. To disconnect the cooktop, turn any control to "off", then remove the electric plug from wall outlet.
34. To protect against electrical shock do not immerse cord, plugs, or the whole unit in water or other liquid.

Introduction to Induction Cooking

How does this Induction cooktop work?

An induction cooktop consists of a series of burners called Induction Coils, that operate based on magnetic principles. These coils will heat the cookware itself, and not the cooktop surface, by generating magnetic fields that induct a warming reaction in steel and iron-based pots and pans.



How is an induction cooktop different?

High Efficiency: Induction cooking utilizes 90% of the energy produced, which is far more energy efficient than a gas or electric cooktop. The induction coils recognize the base of the cookware and will only heat the diameter of the pot, reducing the amount of wasted energy.

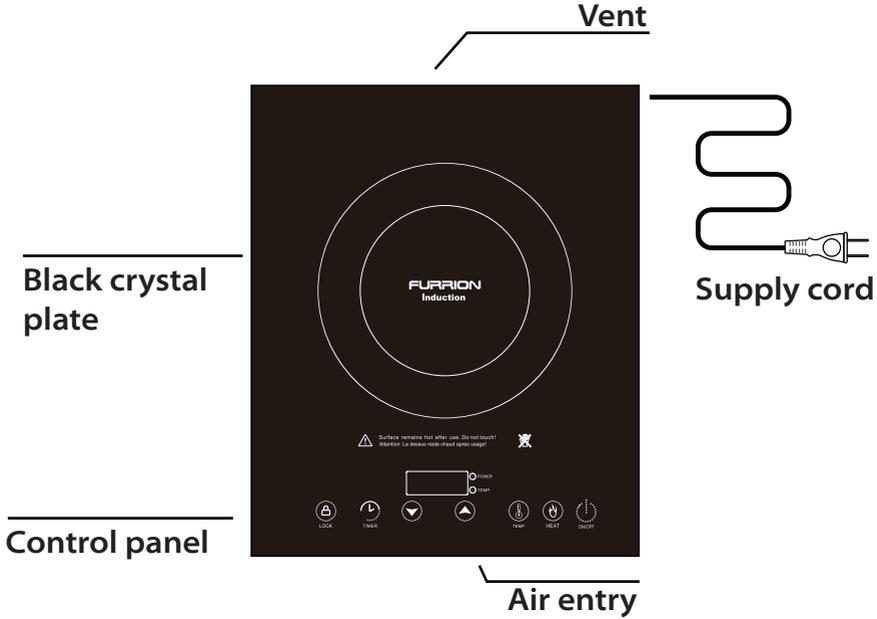
Safety and Environmental-friendly: More than ten safe protection mechanisms are designed to keep you safe, such as a mechanism to avoid magnetic field leakage, the use of a pan without liquids, excessive voltage ($145V\pm 5V$) or insufficient voltage ($80V\pm 5V$), overheating, small object detection, and a “no pan” automatic shutoff. There is no smoke or fire generated during the cooking process, making cooking clean and easy, beneficial to your home environment and to the health of your family members.

Heat Distribution: Induction cooktops directly heat the cookware and not the surface of the cooktop, allowing the heat to distribute uniformly around the cookware. Heating adjustments are nearly instantaneous, reducing the cooking time to about half that of gas and electric.

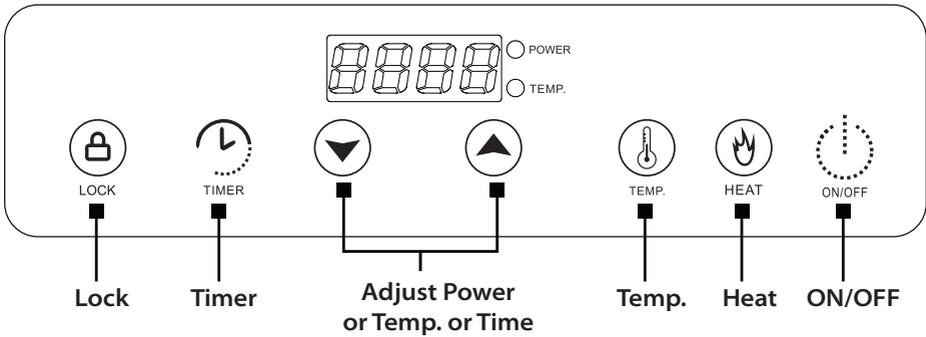
Intelligent: All functions are controlled by a microcomputer.

Product Specifications

Part name



Control Panel



Specification list

Model	Applied voltage/frequency	Rated power	Cut-out(W x D)
FIH1ZEA-BG	120V ~ /60Hz	1500W	11 5/8" x 14 5/16"

1. Standby Mode:

Upon inserting the power plug into an electric socket, the induction cooktop will make a “beep” sound once, and all the digital lights on the cooktop will blink once, indicating the unit enters into the Standby Mode.

2. Lock Mode:

In the Standby mode or Working status, press “Lock” key to activate the function. The unit will make a “beep” sound and the Lock LED will be lit up. The controls are now locked.

A. Manual Lock: Press the Lock key to activate the function during the cooktop use. Controls Lock prevents activation of any sensor key, except for the ON/OFF, and Lock key.

B. Automatic Lock: The induction cooktop will automatically enter into Lock mode if the unit is turned off for 5 minutes. Controls Lock prevents activation of any sensor key, except for the Lock key pad, so you must deactivate the control lock firstly, then touch the “ON/OFF” key to turn on the cooktop.

Switching off the lock

In the Standby Mode, press the Lock key to deactivate the function. The Lock LED will turn off.

In the Working Status, press the Lock key for one second to deactivate the function. The Lock LED will turn off.

3. Readiness Mode:

While in the Standby Mode, press the “ON/OFF” key, it will make a “beep” sound once, indicating that the induction cooktop functions are ready to use. The unit will automatically return to standby mode if Heat or Temp functions are not chosen within 60 seconds.

4. Place cookware on the cooktop. Please select from either Heat Setting or Temp. Setting to begin cooking.

- Heat Setting Mode: This function cooks at power (wattage) settings. When the unit is in the Readiness mode, or in the Temp. mode, press the “Heat” key to enter power setting mode, Heat LED is lit up, and the digital display will show “900” watts. If the user wants to adjust the power level, please press the “+” or “-” key. To stop cooking, please press the “ON/OFF” key. If the user wants to set the timer for the unit to shut off automatically, please refer to the Set Timer Mode. Power levels (in watts): 1500W, 1300W, 1100W, 900W, 700W, 500W, 300W.

Attention: This function is equipped with safeguards against the parched protection. The unit will might shut off automatically when this function is used for frying, stir-frying, grilling and other high temperature cooking formats.

Operation

- **Temp. Setting Mode:** This function cooks at temperature settings. When the unit is in the Readiness mode, or in the Heat mode, press the "Temp." key to enter the temperature setting mode, Temp LED is lit up, and the digital display will show "260" F. If the user wants to adjust the temperature level, please press the "+" or "-" key. To stop cooking, please press the "ON/OFF" key. If the user wants to set the timer for the unit to shut off automatically, please refer to the Set Timer Mode. Temperature levels: 120°F, 150°F, 180°F, 210°F, 260°F, 300°F, 360°F, 420°F, 465°F.

5. Set Timer Mode:

Use "+" or "-" key to adjust and set the desired time. A short key press adjusts the time by 1 minute and a long key press by 10 minutes. The timer is adjustable to a maximum of 1 minute to 2 hours and 59 minutes. (Note: there is no "seconds" display, only hours and minutes.)

When the unit is in the "Power" or "Temp." mode, press "Timer" key, the Timer LED is lit up, indicating the cooktop has entered Set Timer Mode, the digital display reads "0:00" and minute number will be blinking; Press "+" or "-" key to set the desired minute number, then press the "Timer" key again, hour number will be blinking, press "+" or "-" key to set the desired hour number, then press "Timer" key thirdly to complete setting. (Setting would be also completed after 10 seconds if the "+" or "-" key is not pressed.) Once activated, "Timer" or "Time" indicator light will turn long lit, the digital display will alternate between showing the remaining cooking time and power or temp. level. When the countdown is complete, the cooktop will sound "beep" and shut off automatically.

6. To Turn Off:

When use of the cooktop is complete, please press the "ON/OFF" key. "ON/OFF" light will turn off, it will make a "beep" sound once, and all the displays will turn off, indicating the unit is now on the standby mode. Digital display will show "H" if the temperature of the cooking zone is above 140°F. (Hot surface indicator) Wait until the "H" is no longer displayed to clean the unit. You may turn back on even if the "H" is displayed.

Note: Please do not pull the power plug until the cooling fan has stopped.

7. Special explanations:

- a. When the induction cooktop is turned off, the cooling fan will automatically continue working for one (1) minute to eliminate heat built up.
- b. If unsuitable cookware is used, or if the cookware is removed from the cooktop prior to completion of the cooking cycle, the heating function will stop, the digital display will show error message U, and every two (2) seconds, the unit will sound an alert. After ten (10) seconds, the unit will shut down completely unless suitable cookware is placed back on the stovetop.
- c. For best results, use cookware designed for induction cooking.
- d. If the induction cooktop is subjected to high or low voltage fluctuations while in operation, the unit will stop heating, and display error message E3 (or E2). If the voltage does not return to normal within one (1) minute, the cooktop will shut off automatically.

If voltage fluctuations occur while the unit is in standby mode, the unit will display error messages E3 (or E2) together with a warning signal. Please remove the induction cooktop from its power source immediately.

- e. When using the cooktop, please keep the black crystal top clean. Otherwise, some staining or dark discoloration may appear over time. Such stains or discoloration will affect only the physical appearance of the unit, not its actual performance.

Any other servicing should be performed by an authorized service representative.

Selecting the Proper Cookware

Suitable Cookware

You have to select a cookware that is made from iron, cast iron, stainless steel or enamels that has a smooth base and a diameter of no less than 4.7 inches, and no more than 10.2 inches. Induction cooktop requires cookware composed of ferrous materials in order to properly heat.



Iron frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless steel kettle



Enamel cooking top



Iron plate

1. Please take ensure that your cookware meets the following conditions:
 - Materials requirement: Containing magnetic (ferrous) conducting materials;
 - Shape requirement: Flat bottom, with the diameter within the range of 4.7 inches – 10.2 inches.
2. After first use, some white spots would appear at the bottom of the pot, this is normal. Please pour some vinegar into the pot, heat it at about 140-180°F, then wipe the spots away with brush.
3. The induction cooktop sensor array can identify most cookware except for ones made with non-magnetic steels.
4. If the cooktop is operating, and there is no cookware upon it, or if unsuitable cookware is utilized, a warning buzzer will sound for about 10 seconds, and then the unit will turn off automatically.

Unsuitable Cookware

Cookware that is made from ceramic, glass, copper, bronze, or has an aluminum bottom. Any cookware that has a diameter of less than 4.7 inches is also unsuitable.

Cleaning and Maintenance

Please remove the electric power plug from its socket and wait for the unit to cool before cleaning or performing maintenance.

1. **Black crystal plate and control panel**

Slight stain: Please wipe off the plate with soft moistened cloth.

Tough stain: Please clean with a soft moistened cloth dipped in a bit of toothpaste or neutral liquid cleaner until no residue remains.
Never clean the cooktop surface with a rigid brush.

2. The induction cooktop body can be cleaned lightly with soft dry cloth. Any dust around the air entry and air outlet can be cleaned with a flexible brush or a damp cloth.
3. To avoid damaging the casing or any plastic parts of the unit, do not use any oil based cleaning products.
4. To maintain its appearance, try to avoid scraping the cooktop with the bottom of your cookware. Scratches will not impair the operation of the induction cooktop.
5. For longer term storage, the cooktop should be clean and air dried, then packed in a bag and stored in a dry place. To maintain efficiency, the unit should be plugged into an electric outlet for half hour at least every three months.

Trouble Shooting

1. For power cord replacement if the power cord is damaged; please contact an appropriate, licensed electrical repair shop.. For safety purposes, please never replace the cord by oneself.

2. Error Code Quick Guide:

Problem	Possible Cause	Solutions
Cooktop does not work	<ul style="list-style-type: none"> • Cooktop controls are locked • Power outage 	<ul style="list-style-type: none"> • Turn off the child lock • Check house lights to confirm power outage • Contact the dealer
Cooktop does not heat	<ul style="list-style-type: none"> • No cookware or improper cookware placement on the cooking zone • Incorrect cookware size for the selected cooking zone • Cookware is not properly resting on the cooking zone • No power to cooktop 	<ul style="list-style-type: none"> • Make sure that the cookware is centered on the cooking zone, and that cookware is of the proper type for induction cooking. • The bottom of the cookware must be large enough to cover Cooking Zone completely. • Cookware bottoms must be flat and centered on the Cooking Zone. • See "Cooktop does not work" above
Cooktop turns off while cooking	<ul style="list-style-type: none"> • Cooktop internal heat sensor has detected the high temperature inside the cooktop, activating automatic shut off • Liquid or object on the controls area 	<ul style="list-style-type: none"> • Make sure the cooktop vents are not blocked • The cooktop features an automatic shutoff feature that turns the entire cooktop off if any Cooking Zone has been on continuously for 2 hours. • The cooktop control may register liquids or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects and restart the unit.
The fan keep running for one minute after the unit has been switched off	<ul style="list-style-type: none"> • The electronics are cooling down 	<ul style="list-style-type: none"> • This is a normal occurrence
"U" appears in the digital display	<ul style="list-style-type: none"> • No cookware found or improper placement of cookware over 10 seconds on the cooking zone 	<ul style="list-style-type: none"> • Make sure that the cookware is centered on the cooking zone, and that it is also induction compatible
"E0" appears in the digital display	<ul style="list-style-type: none"> • IGBT overheating 	<ul style="list-style-type: none"> • Turn off unit to allow IGBT to cool. Restart unit
"E2" appears in the digital display	<ul style="list-style-type: none"> • Supplied voltage to cooktop is too low 	<ul style="list-style-type: none"> • If the voltage of the power supplied to the cooktop is too low, it cannot operate properly and will show this error code. This may be caused by reduced voltage being supplied to the house circuit. If connections are correct and the supplied voltage returns to normal, the code will disappear.

Trouble Shooting

Problem	Possible Cause	Solutions
"E3" appears in the digital display	• Supplied voltage to cooktop is too high	• If the voltage of the power supplied to the cooktop is too high, it cannot operate properly and will show this error code. This may be caused by increased voltage being supplied to the house circuit. If connections are correct and the supplied voltage returns to normal, the code will disappear.
"E7" appears in the digital display	• NTC1 Break off	• Turn the cooktop OFF; then pull plug out for about 30 seconds. Then re-insert the plug and turn the cooktop on using the ON/OFF pad. If the error message is still displayed, call for service.
"E8" appears in the digital display	• NTC1 Short circuit	
"E9" appears in the digital display	• NTC2 Break off	
"EE" appears in the digital display	• NTC2 Short circuit	
Noise	• Noise like humming, crackling and buzzing	• This is a normal occurrence, What can sometimes produce sound with induction cooking is not the induction equipment but the cookware itself.

E0, E6 = Overheat Protection

If this appears on the screen, there is no more content in the pan. To remedy, add ingredients or remove the pan from the cooktop.

U = Cookware Sensor Detection

If this appears on the screen, proper cookware is not detected. To remedy, place correct cookware on the induction cooktop.

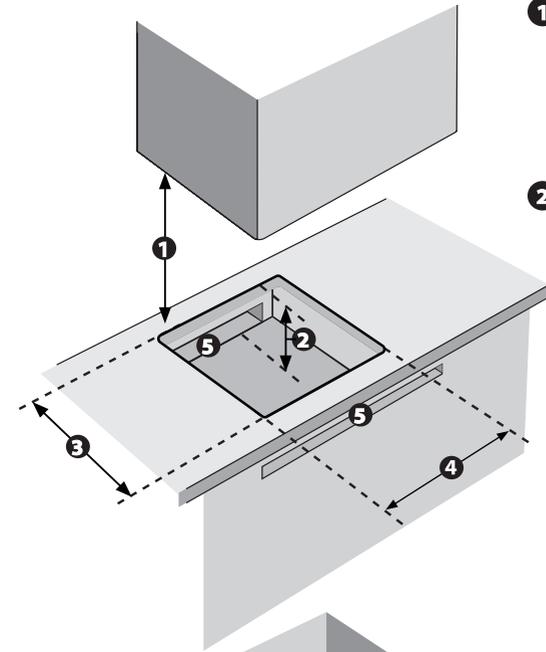
E2 and E3 = Incorrect Voltage Sensor

To remedy, use the correct voltage specified.

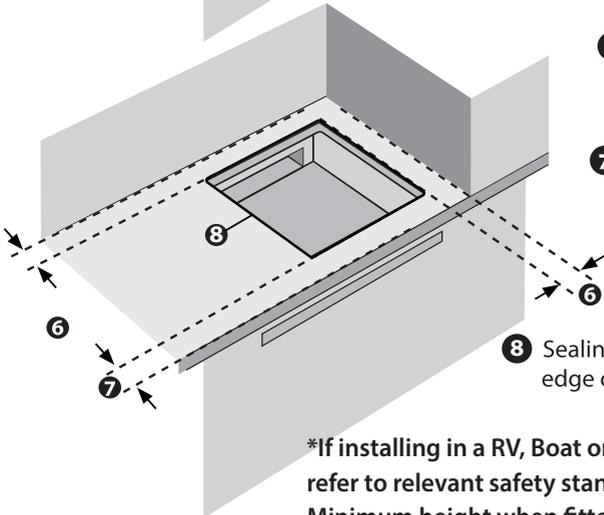
E7, E9 = If this message appears, contact your electrician. This error message is unlikely to appear as voltage is regulated by the government.

E8, EE = If this message appears, contact your electrician. This error message is unlikely to appear as voltage is regulated by government.

Installation



- 1 Minimum distance from cook-top to any object above must be at least 30"
- 2 Minimum distance from cook-top to any surface below must be at least 3 1/2"
- 3 Cut-out Depth: 14 5/16"
- 4 Cut-out Width: 11 5/8"
- 5 Ventilation cut-outs.

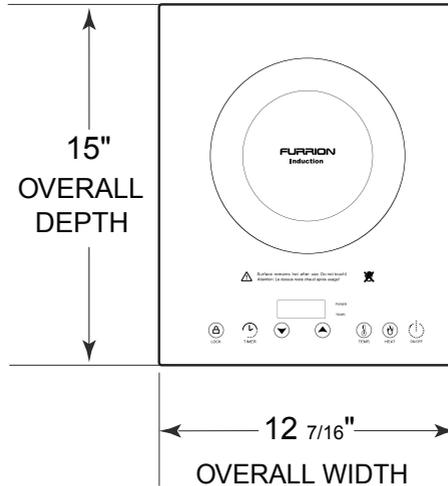


- 6 There must be at least 2" from the edge of the cook-top to any walls or cabinets.
- 7 There must be at least 2 1/2" from Edge of Cutout to Front Edge of Countertop.

- 8 Sealing strip around the edge of the cut-out.

***If installing in a RV, Boat or Manufactured Home, please refer to relevant safety standards and guide lines. Minimum height when fitted with range hood is 19".**

Overall Dimensions



Special Declaration

All of the contents and material in this manual have been subjected to careful review. The manufacturer reserves the right of interpretation of any mistakes and omissions in printing or misunderstanding of the contents.

Addition: Any technical improvements will be placed in a revised manual without notice; for any changes in the appearance and color, those of the actual product shall prevail.

Short cord instruction

1. A short power-supply cord is provided so as to reduce the risk of tripping.
2. Extension cords are available and may be used if caution is exercised.
3. If an extension cord is used:
 - a. The marked electrical rating of the extension cord needs to match or exceed the electrical rating of the cooktop appliance.
 - b. The extension cord should be arranged so that it will not drape over the countertop or tabletop, to reduce handling by children or the possibility of tripping over the cord.

