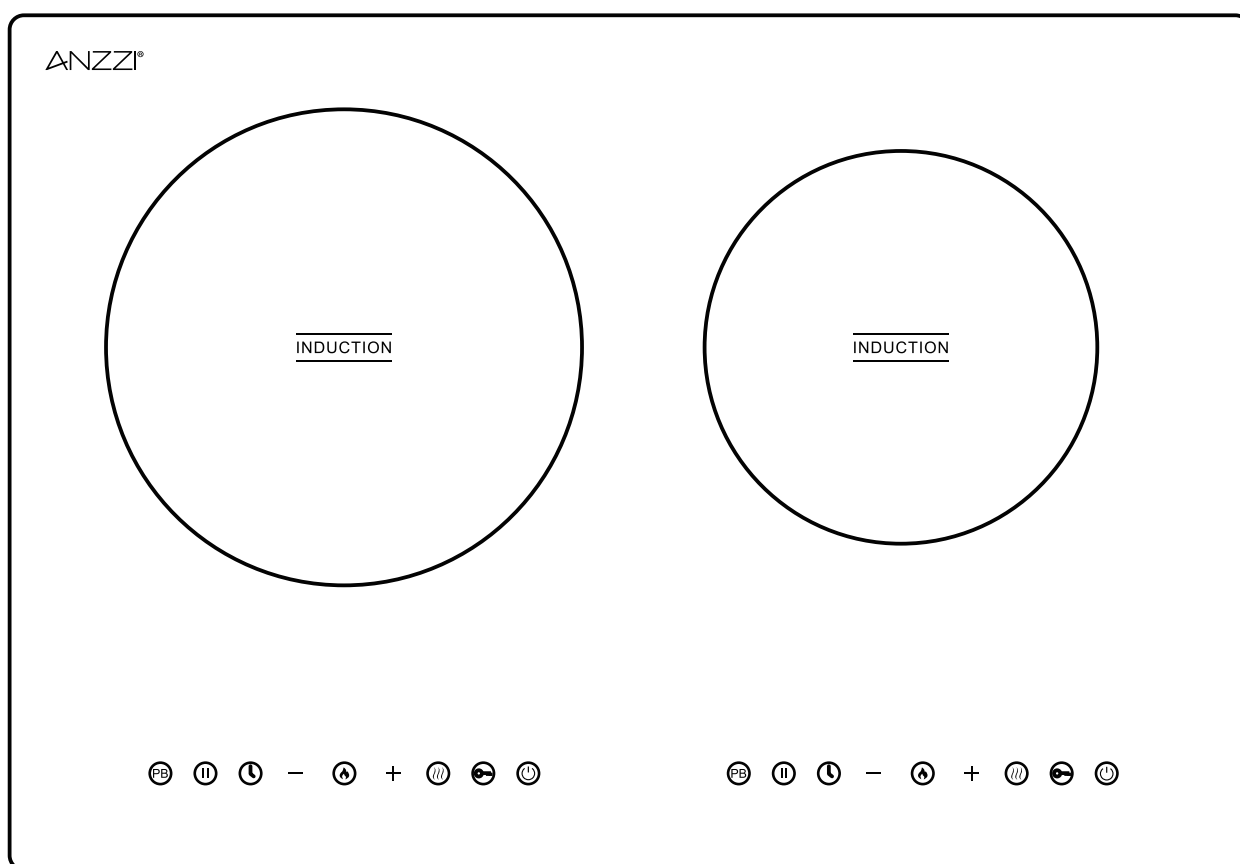


ITEM: AZ-CKTID01
ANZZI INDUCTION COOKTOP
INSTALLATION & OPERATION MANUAL
V1.0
01/16/2025



DON'T WAIT! REGISTER NOW!

Register your product within 90 days to ensure it is recognized as a purchase and covered under warranty.

Register online at <https://anzzi.com/pages/register> or scan the QR code on PG. 2.



PRODUCT REGISTRATION*

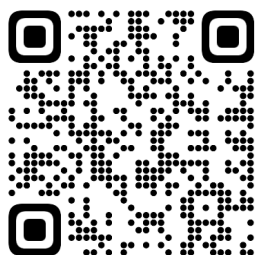
IMPORTANT: Warranty will not be recognized unless product is registered.

Register online at <https://anzzi.com/pages/register> or Scan the QR code below.

Registering your product maximizes your warranty benefits and ensures prompt service and support.

1

USE YOUR PHONE CAMERA
TO SCAN THE QR CODE



2

FILL IN A QUICK
REGISTRATION FORM

Thank you for your purchase!

Registering your products ensures you maximize your warranty benefits and receive prompt service and support.

Name*

Email*

City*

Order #*

Installer Name

Model Purchased*

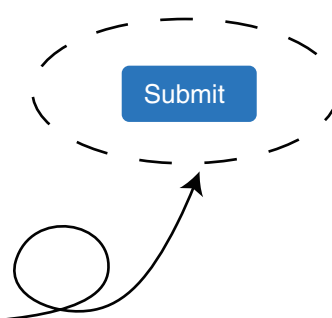
Installer Phone Number

Customer Age Range

Submit

3

CLICK SUBMIT AND
ENJOY PEACE OF MIND



Need help? For technical support call **305-614-4070** or visit us at www.ANZZI.com

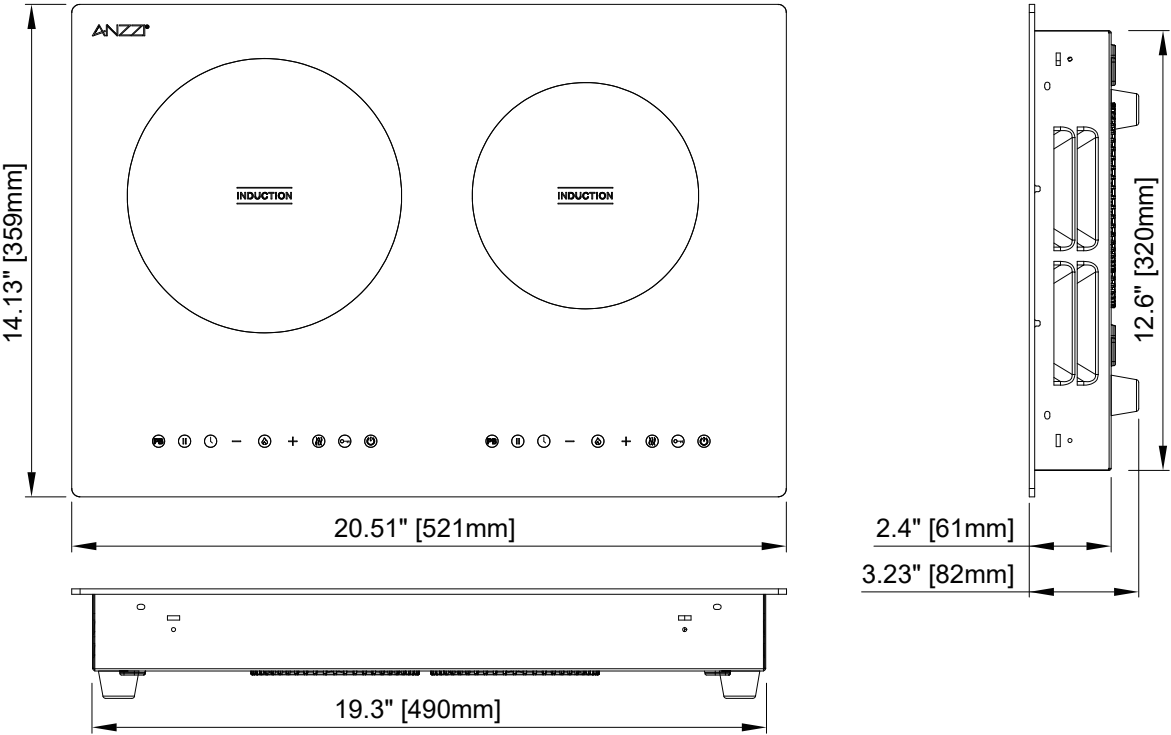
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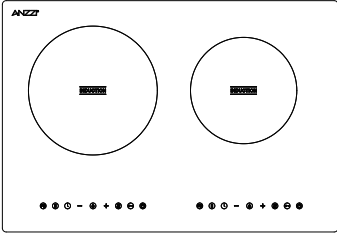
Thank you for purchasing ANZZI INDUCTION COOKTOP. Please read and follow the installation and operation instructions carefully, to ensure the long life and reliable operation of this appliance. **FAILURE TO DO SO COULD CAUSE PROPERTY DAMAGE, SERIOUS INJURY, OR DEATH. Please keep this manual for future reference.** This booklet includes useful information about the product, maintenance requirements and the details of your product warranty.

Installation should only be completed by licensed professionals. The use of professionals ensures the installation is in full compliance with all required building and electrical codes.

PRODUCT SIZE CHART



COMPONENTS



[01]



[04]



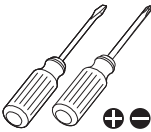
[02]



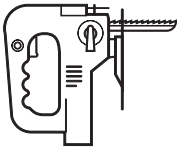
[03]

PART	Description	Qty.
01	Induction Cooktop	1
02	Anchor	4
03	Screws	5
04	Manual	1

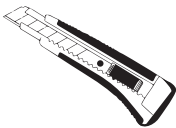
TOOLS AND MATERIALS



Screwdriver



Jig saw



Utility knife



Gloves



Goggles

SAFETY PRECAUTIONS

READ AND SAVE THESE INSTRUCTIONS



WARNING - GENERAL SAFETY INSTRUCTIONS

- Use this cooktop only for its intended purpose as described in this Owner's Manual.
- Be sure your cooktop is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Before connecting, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to grave damage on the cooktop and injured.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other servicing should be performed by a qualified technician.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries and void warranty.
- Before performing any service, unplug the cooktop or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- To protect against electrical shock do not immerse cord, plugs, or whole product in water or other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use outdoors and HOUSEHOLD USE ONLY.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Make sure that the mains connection cable is not damaged or squashed beneath the cooktop.
- Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To reduce the risk of fire, do not mount unit over or near any portion of a heating or cooking appliance or a sink.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- Extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
 - 3) The appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- **Save these Instructions.**



WARNING - COOKTOP SAFETY INSTRUCTIONS

- Close supervision is necessary when any appliance is used by or near children. They should never be allowed to climb, sit or stand on any part of the cooktop.
- Do not touch outside the control panel. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface or areas nearby the surface. Use handles or knobs or allow sufficient time for cooling first.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not touch hot surfaces. Use handles or knobs.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area.
- Do not insert any objects like wires or tools into the ventilation slots.
- In order to avoid a hazard due to inadvertent resetting of the THERMAL CUT-OUT, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Do not placing any metal kitchenware, cookware or pan lids, knives or aluminium foil or other metal objects on the electric cooktop. These may heat up when the cooktop is turned on.
- Do not place any magnetically objects like credit cards, cassettes etc. on the glass surface while the electric cooktop is in operation.
- Never wear loose-fitting or hanging garments while using the cooktop. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the cooktop. Grease on the cooktop may ignite.
- In the event of a fire, do not use water or grease on fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitted lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or a foam-type fire extinguisher.
- Do not store or use flammable materials near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- The cooking surface is made of temperature-resistant ceramics. If it is damaged, even if this concerns only a small tear, disconnect the appliance from the power supply immediately and contact the customer service.
- Do Not Cook on Broken Cooktop. If cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop with Caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface. Sugary spills should be scraped off while still hot using an oven mitt and a scraper.
- Do not use steam cleaners or high pressure cleaners to clean the cooktop, as this may result in electric shock.

CAUTION

- Never use your cooktop for warming or heating the room.
- Do not use with empty pans/pots.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.
- Turn off the cooktop before removing the plug from wall outlet.
- To avoid spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Use the proper pan size - select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction cooktop while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

WARNING - RADIO FREQUENCY INTERFERENCE

This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit 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 unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures,

1. Reorient or relocate the receiving antennae.
2. Increase the distance between the unit and receiver.
3. Connect the unit into an outlet or a circuit different from that to which the receiver is connected.

PROPER DISPOSAL OF YOUR APPLIANCE

Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance

SPECIFICATIONS

Product Dimension(H x W x D)	3.23 x 20.51 x 14.13 inches
Cut-out Dimension(W x D)	Min: 19.6 x 12.9 inches, Max: 19.76 x 13.07 inches
Electric Connections	AC 120Volts, 60Hz
Max Power(Watts)	1800
Minimum circuit breaker Amperage	20
Element	2
Left(Watts)	1400 (Booster 1800)
Right(Watts)	1100 (Booster 1300)

COOKING NOISE

Noise from the cooktop

When the cooktop is in use, the internal fans activate to dissipate heat, producing a low humming sound. This sound may increase at higher power levels due to faster fan operation.

When using two burners at specific power levels, magnetic fields may interact, causing a high-pitched whistle or intermittent hum. These sounds can often be minimized or eliminated by adjusting the power levels of one or both burners.

Noise from the cookware

Slight sounds, such as hums or buzzes, may occur depending on the type of cookware used. This is normal. Heavier cookware made of uniform materials, such as enameled cast iron, typically produces less noise than lighter, multi-layered stainless steel pans or cookware with bonded disks.

Several factors, such as the size and contents of the pan, as well as the flatness of the base, can influence the noise level. For example, cold cookware may produce a louder buzz initially, but this decreases as the pan heats up. Using cookware that does not meet the minimum size requirements for the burner can result in louder noises, as the controller may "search" for the pot, producing clicking or zipping sounds. Refer to the cookware compatibility section for proper sizing recommendations.

INSTALLATION

WARNING

- Electrical power to the cooktop supply line must be shut off during installation. Failure to do so could result in serious injury or death.

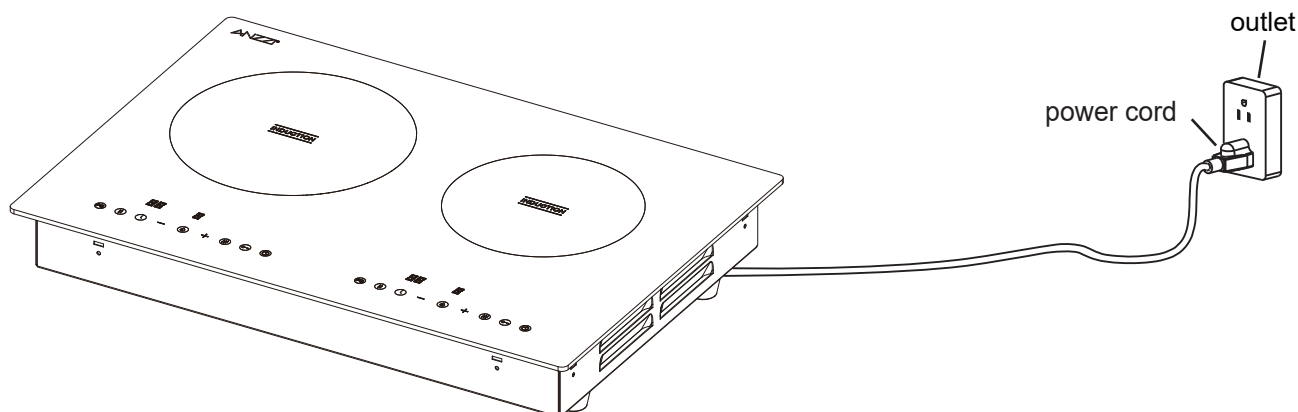
CAUTION

- Remove all packaging materials and literature from the cooktop before starting installation.
- Keep this manual in a safe place for future reference.
- Ensure you have all necessary tools and materials before beginning installation.
- Verify that your home has the appropriate electrical service to safely operate the cooktop (refer to the specifications section).
- Follow all local building codes and ordinances during installation.

INSTALLATION

Countertop installation

1. Place the cooktop directly on the countertop.
2. Connect the cooktop to a GFCI outlet.
3. Turn on the outlet to verify operation.



Drop-in installation

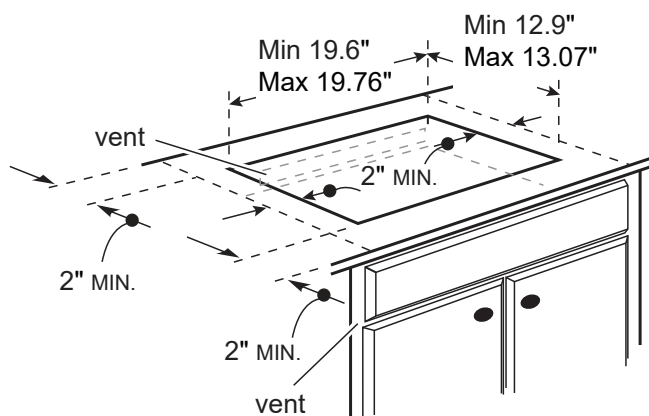
WARNING

- For safety, do not store or use gasoline or other flammable vapors and liquids near the cooktop or any other appliance.
- To reduce the risk of burns or fire due to overheating, avoid installing cabinets directly above the induction cooktop. If cabinets are present, the risk can be minimized by installing a range hood that extends horizontally by at least 5 inches below the bottom of the cabinets.

INSTALLATION CHECKLIST

- ☐ Ensure the cabinet interior and the cooktop do not interfere with each other when preparing the opening (refer to the section on preparing the opening).
- ☐ Confirm that the wall coverings, countertops, and cabinets surrounding the cooktop can withstand heat up to 200°F.
- ☐ Before cutting, verify that the dimensions provided match the dimensions of your product.
- ☐ Ensure the work surface thickness is at least 1.18 inches.
- ☐ Maintain a safety distance of at least 0.12 inches between the cooktop's sides and the inner surfaces of the worktop.
- ☐ Allow at least 2 inches of open space around the cut-out for proper ventilation.
- ☐ Verify the presence of a GFCI outlet underneath the countertop for the cooktop connection.

STEP 1: Preparing the Opening



1. Cut an opening in the countertop according to the dimensions provided (Min: 19.6" x 12.9", Max: 19.76" x 13.07"). Refer to the diagram for exact placement.
2. Use a template for precise cutting.
3. Ensure proper ventilation for the cooktop underside and confirm the air inlet is not blocked.
4. Maintain a minimum distance of 30 inches between the cooktop and any cupboard above it.

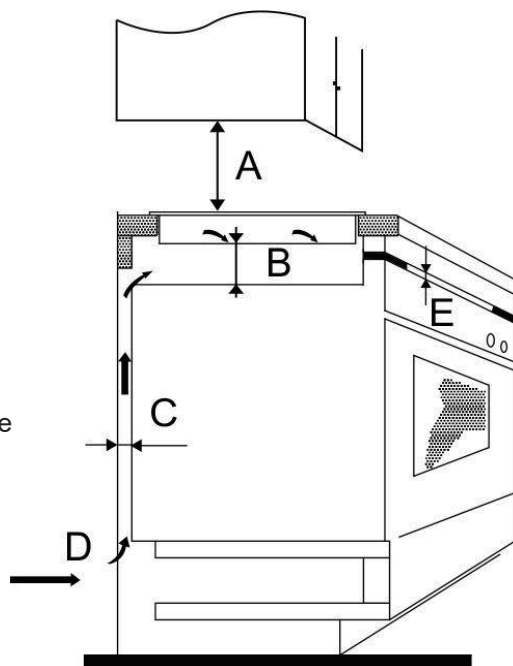
INSTALLATION

Ventilation and safety distances

To ensure proper ventilation and safe operation of the cooktop, adhere to the following guidelines:

- Avoid cabinet storage space above the surface units to reduce the risk of burns or fire caused by reaching over hot areas. If cabinet storage is necessary, install a range hood that extends horizontally by at least 5 inches below the cabinets. Maintain a minimum clearance of 30 inches between the cooking surface and the bottom of unprotected wood or metal cabinets.
- **If installing the cooktop above an oven:**
 - The oven must have its own fan.
 - Maintain a safety distance of at least 1.97 inches between the bottom of the cooktop and the top of the oven.
- Ensure compliance with all relevant distance and safety regulations during installation.

Important Note: To prevent overheating, it is recommended that all four sides of the cabinet have open air exhaust as illustrated below.

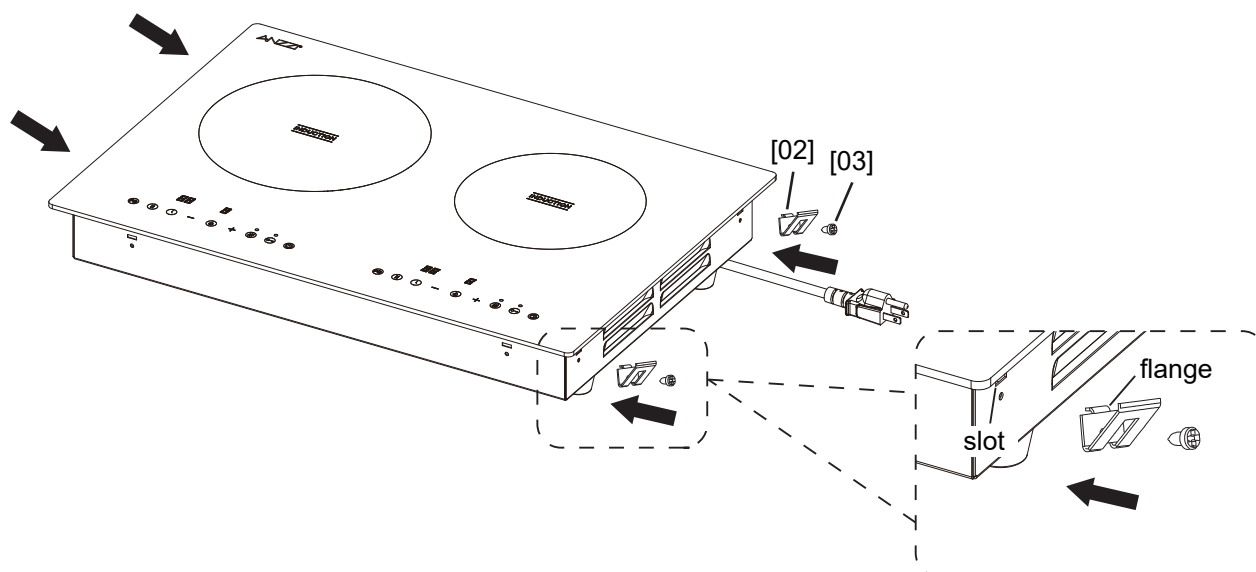


A(inch)	B(inch)	C(inch)	D(inch)	E(inch)
30	1.97	0.8	Air gap/ intake	Exhaust air min. 0.5

STEP 2: Install the Anchors

1. **Install Anchors:** Attach the **Anchors [02]** to the **Induction Cooktop [01]** as shown in the diagram.
2. **Insert the Flange:** Align the **flange** of the **Anchors [02]** with the designated **slot**.
3. **Secure with Screws:** Use **Screws [03]** to firmly secure the **Anchors [02]** in place.

Refer to the illustrated diagram for a visual guide.



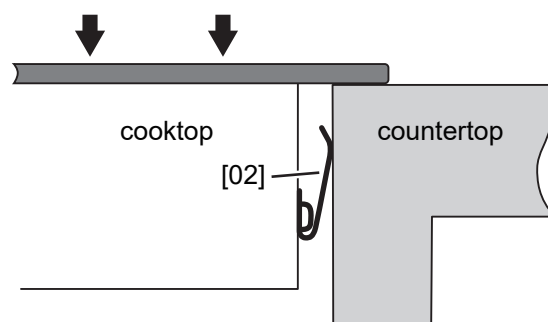
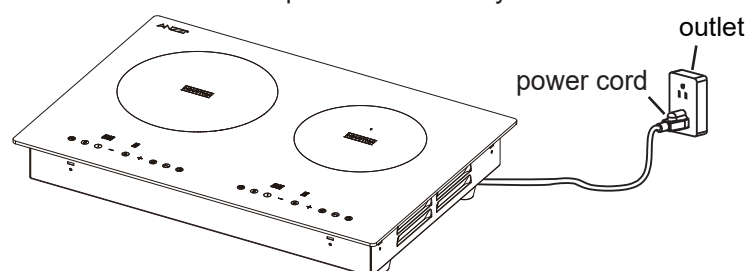
INSTALLATION

STEP 3: Final Installation

⚠ IMPORTANT:

All electric cooktops operate on a single-phase, three-wire cable (120V/60Hz AC) with a ground connection. Ensure installation follows the National Electrical Code (ANSI/NFPA 70) standards using appropriate wires, conduits, and fittings.

1. Connect the cooktop to a GFCI outlet.
2. Install the **Induction Cooktop [01]** into the countertop.
Push the unit into place until it is fully seated.



COOKWARE FOR INDUCTION COOKTOP

CORRECT SIZE OF COOKWARE

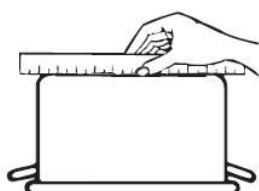
- The induction coils require cookware with a minimum pan size of 12 cm (4.7 inches) to function properly. If the cookware is removed from the cooking zone or does not meet size requirements, the burner will stop, and an error code ("E0") will display along with a beep.
- Cookware larger than the surface elements can be used, but heat will only be generated within the element area.
- For best results, cookware must make full contact with the glass surface.
- **Important:** Do not allow cookware or its handles to overlap the control panel. Using smaller cookware on a larger burner reduces power efficiency.

MATCHING COOKWARE

- Use cookware with heavy bottoms for better heat distribution and even cooking. Suitable materials include:
 - Magnetic stainless steel
 - Enameled cast iron
 - Enameled steel or combinations of these materials
- To test cookware compatibility, use a magnet (e.g., a refrigerator magnet). If the magnet sticks to the bottom of the cookware, it is induction-compatible.

FOR BEST RESULTS

- Use flat-bottomed cookware. Pans with rims, slight ridges, or warped bottoms may not heat evenly.



Use flat bottom pans.



Do not use curved, uneven, warped bottoms pans.

- Avoid using woks with support rings. Only flat-bottomed woks are compatible with glass cooktops.



COOKWARE FOR INDUCTION COOKTOP

FOR BEST RESULTS

- Use only dry pans on the surface elements. Avoid placing lids, especially wet lids, on the cooktop's heating circles as they may stick when cool.



● Incompatible Cookware:

- Non-magnetic stainless steel
- Cookware with bottoms smaller than 12 cm (4.7 inches)
- Pots with stands
- Heat-resistant glass
- Ceramic containers
- Copper or aluminum cookware

Note: Certain cookware may produce sounds when used on induction zones. This is not a defect and does not affect the cooktop's performance.

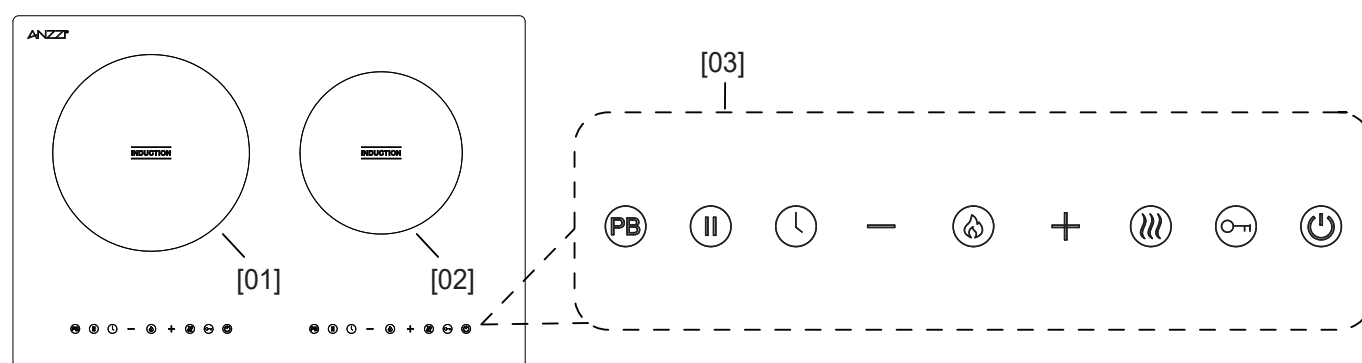
OPERATION INSTRUCTIONS

BEFORE OPERATION

1. Remove all stickers and items from the cooktop surface.
2. Clean the glass surface with a dedicated cooktop cleaner. This protects the surface and makes cleaning easier. Dry thoroughly with a soft cloth.
3. Review the operation instructions provided in this manual.
4. Turn on the cooktop and verify that all functions operate as expected.
5. Place compatible cookware on the cooktop.

Note: If the cooktop does not function correctly, ensure that the circuit breaker has not tripped, and verify that the household power supply is operational. For further assistance, refer to the troubleshooting guide or contact customer support.

FEATURES AND OPERATIONS



Components:

- [01] High-Power Element
- [02] Low-Power Element
- [03] Control Panel

Control Panel Functions:

- Power Button
- Timer Settings
- Heat Level Adjustments
- Pause Function



CAUTION: Do not place hot pots or pans on the control board to prevent damage or malfunction.


OPERATION INSTRUCTIONS

FEATURES AND OPERATIONS

POWER ON/OFF

- Press the **Power** button to turn the cooktop on or off.
- When powered on, you will hear a beep, and the display will show a line (—). If no operation is performed within 30 seconds, the unit will return to standby mode.

ADJUSTING POWER LEVELS — +

- Press the **Element Selector** button  to activate an element and switch its power level to 5.
- Use the + or – buttons to adjust the power level (1 – 9).
- Power level settings vary based on cookware type, food quantity, and cooking needs:
 - **Lower Levels (1–3):** Ideal for melting, simmering, or holding.
 - **Higher Levels (7–9):** Best for quick heating, searing, or frying.

BOOST MODE

- Press **Boost** to activate maximum power mode (P) for 5 minutes.
The element will automatically return to level 9 when the **Boost** mode ends.
To exit **Boost** mode manually, press the **Boost** button again or use the + or – buttons to adjust the power.
- **Note:** When both elements are active, the power is shared. Refer to the “Power Sharing” section for details.

TIMER FUNCTION

- Press the **Timer** button to set a cooking time.
- Adjust the time (1 – 99 minutes) using the + or – buttons. The countdown begins when the display stops flashing.
- The cooktop will turn off automatically when the timer reaches zero, accompanied by several beeps.
- To cancel the timer, press the **Timer** button, then press – button until it shows 00, or hold the **Timer** button for a few seconds.

PAUSE FUNCTION

- Press the **Pause** button to temporarily halt cooking.
- Press the **Pause** button again to resume operation.

CHILD LOCK

- Hold the **Child Lock** button for a few seconds to lock all controls except the **Power** button.
- To unlock, hold the **Child Lock** button again for a few seconds.

WARMING MODE

- Press the **Warming** button to maintain a heating temperature of approximately 140°F.
- Press the **Warming** button again to exit this mode.

HOT SURFACE WARNING

After cooking, the surface elements remain hot. The display will show an "H" to indicate that the surface is too hot to touch. This warning will disappear once the elements cool to a safe temperature.

OPERATION INSTRUCTIONS

POWER SHARING

When both burners are in use, their combined power output will not exceed 1800W.

- High-Power burner can reach a maximum of 1800W individually, Low-Power burner can reach a maximum of 1300W individually, but the output of one burner will adjust automatically when the other is in use.
- For example, if one burner is set at 1100W, the other will reduce to 700W to maintain the total maximum of 1800W.
- **Note:** The display will not reflect this adjustment. Power sharing ensures efficient energy use and safe operation.

CLEANING AND MAINTENANCE

GENERAL GUIDELINES

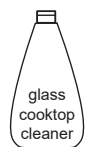
- Before Maintenance: Disconnect the plug and allow the unit to cool completely.
- Avoid cleaning the cooktop with abrasive materials or harsh chemicals, as this can cause damage.
- Do not use benzene, thinner, scrubbing brushes, or polishing powders.
- Keep flammable, acidic, or alkaline substances away from the cooktop to prevent damage or hazardous situations.
- Clean the glass surface regularly with soapy water or a dedicated glass cooktop cleaner and a wet cloth.
- Use a vacuum cleaner to remove dust from intake and exhaust vents.
- Never immerse the cooktop in water, as this can cause malfunction.

 **WARNING:** Any other servicing must be performed by an authorized service representative.

CLEANING INSTRUCTIONS

Regular cleaning

- Clean the glass surface when it is cool.
- Use a dry cloth and glass cooktop cleaner to clean. Do not use abrasive products or pads.



Burnt Residue cleaning

CAUTION: Using abrasive tools may scratch the glass surface.

1. Ensure the cooktop is cool.
2. Apply a small amount of glass cooktop cleaner to the burnt residue.
3. Use a non-scratch cleaning pad to rub the area, applying pressure as needed.
4. Repeat the process if any residue remains.

Heavy Burnt Residue cleaning

CAUTION: Avoid abrasive tools to prevent scratching.

1. Allow the cooktop to cool completely.
2. Use a single-edge razor blade scraper held at a 45° angle to gently scrape off the residue.
3. After scraping, apply a small amount of glass cooktop cleaner and use a non-scratch pad to remove remaining residue.
4. For added protection, polish the surface with a glass cooktop cleaner and a paper towel after cleaning.



Metal Marks and Scratches

- Sliding pots and pans on the cooktop may leave metal marks. These marks can be removed using a glass cooktop cleaner and a non-scratch cleaning pad.
- If aluminum or copper pans boil dry, they may leave black discoloration on the surface. Remove such stains immediately to prevent permanent marks.
- **Tip:** Always ensure the bottom of cookware is smooth to avoid scratching the cooktop.

CLEANING AND MAINTENANCE

Damage from Sugary Spills and Melted Plastic

- Sugary spills (e.g., jelly, syrup, candy) and melted plastics should be removed while still hot to avoid surface pitting (not covered by warranty).
- **Steps for Removal:**
 1. Turn off all surface units and remove hot cookware.
 2. Wearing an oven mitt, follow these steps:
 - a. Use a sharp, single-edge razor blade scraper to move the spill to a cool area.
 - b. Remove the spill using paper towels.
 3. Ensure all residue is completely removed before using the cooktop again.

Note: If the glass surface cracks, stop using the cooktop immediately and arrange for service.

TROUBLESHOOTING

For operational difficulties, refer to the table below. If further assistance is needed, call ANZZI Customer Support at 305-614-4070. Have the product serial number, purchase date, and any diagnostic codes from the control panel ready when you call.

Codes	Possible Causes	Recommended Action
E0	No cookware detected or improper placement.	Ensure cookware is centered on the cooking zone and is induction-compatible (see "Cookware for Induction").
E2	NTC break off or short circuit.	Turn off the cooktop, disconnect power for 30 seconds, then restart. If the error persists, contact ANZZI.
E3	Power supply voltage is too high.	Check house voltage. If correct, wait for it to normalize. If the error persists, contact ANZZI.
E4	Power supply voltage is too low.	As above, verify and allow the voltage to stabilize before using the cooktop.
E5	Over-temperature protection triggered.	Turn off the power, let the cooktop cool, and restart. If the error persists, contact ANZZI.

Symptoms	Possible Causes	Recommended Action
The cooktop cannot be turned on.	No power.	<ol style="list-style-type: none">1. Verify power is restored.2. Reset the circuit breaker if tripped.3. Reset the ground fault circuit interrupter (GFCI) if needed.
Cooktop does not heat or cooking is slow.	Incorrect cookware size for the selected cooking zone.	Ensure the bottom of the cookware is large enough to fully cover the cooking zone.
Surface elements do not work properly.	Cooktop controls improperly set.	Verify that the correct control is set for the surface element being used.
Cooktop turns off while cooking.	<ol style="list-style-type: none">1. Overheat protection activated due to high internal temperature.2. Liquid or object on the control area triggered the power control.	<ol style="list-style-type: none">1. Ensure vents are not blocked. Allow the cooktop to cool and restart.2. Remove any spills or objects as per "Cleaning and Maintenance" on page 14, then restart the unit.
Unresponsive keypad.	<ol style="list-style-type: none">1. Dirty keypad.2. Blown fuse or tripped circuit breaker in the home.	<ol style="list-style-type: none">1. Clean the keypad.2. Replace the fuse or reset the circuit breaker.
Noise.	Normal operating sounds (e.g., buzzing, whistling, or humming).	These sounds are normal. Refer to "Cooking Noise" on page 8 for more details.

TROUBLESHOOTING

Symptoms	Possible Causes	Recommended Action
Fans run for one minute after shutdown.	Remaining heat is being exhausted to protect electronic components.	This is a normal occurrence.
Scratches on the cooktop glass surface.	1. Incorrect cleaning methods. 2. Rough-bottom cookware or coarse particles (e.g., salt, sand) on the surface.	1. Use proper cleaning procedures outlined in "Cleaning and Maintenance" on page 14. 2. Use smooth-bottom cookware and ensure cookware is clean before use to avoid scratches.
Areas of discoloration on the cooktop.	Food spillovers were not cleaned before the next use.	Clean spills as directed in "Cleaning and Maintenance" on page 14.
Plastic melted to the surface.	Hot cooktop came into contact with plastic placed on it.	Clean the surface immediately following the "Cleaning and Maintenance" instructions on page 14.
Pitting (indentation) of the cooktop.	Hot sugary spills on the glass surface.	Contact a qualified technician for replacement if needed.

