



USER'S MANUAL Freestanding Cooktop

Models FE-35-KP-4-N
Models FE-35-KP-6-N

Thank you for purchasing GUZZINI induction cooker.

INSTALLATION • OPERATION

PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE

PREPARING YOUR COOKTOP FOR USE

CAUTION: Read the instructions before using the machine.

Before operating your cooktop, do the following:

- Remove all packing material and save for subsequent shipment or in case of concealed shipping damage.
- Place the unit on a dry, level, stable, and non-flammable surface.
- Keep unit away from other heat sources.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then removed plug from wall outlet.
- Do not use appliance for other than intended use.
- Save these instructions.
- Where this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material, or if not, that they shall be clad with a suitable non-combustible heat-insulating material, and that the closest attention be paid to fire prevention regulations.
- The appliance is not to be cleaned with a water jet.
- The instructions for appliances incorporating induction heating sources shall indicate the size of the smallest cooking vessel to be used
- They shall include a statement that the appliance is not to be cleaned with a water jet.
- The instructions shall state that any repairs shall be carried out only by persons trained or recommended by the manufacturer.
- The instructions shall give recommendations regarding the rating and type of the additional protective devices, such as residual current device(s), to be installed.
- The instructions shall also state the maximum weight of the empty appliance.
- Children should be supervised to ensure that they do not play with the appliance.

WARNING: Appliances must be disconnected from their power supply during cleaning or maintenance and when replacing parts.

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GUARANTEE

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

- This Guarantee is subject to the following terms:
 - GUZZINI must be notified of the fault.
 - Proof of purchase must be present to GUZZINI's nominated representative.
 - All replacement parts will be new or reconditioned.
 - The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
 - If the power cord has broken, please do not hesitate to send the unit to the nominated representative.
 - The warranty after repair will not be extended beyond the original one-year period.
 - All replacement parts will be new or reconditioned.
 - Parts, which are replaced, become the property of GUZZINI.
 - The warranty applies for the use of the product in the New Zealand only.

What is NOT COVERED:

- Warranty DOES NOT include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

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SPECIFICATION

Model No.	FE-35-KP-4-N	FE-35-KP-6-N
Voltage	230V/400V 50Hz, 3 Phase+N	3500W X 6
Power Consumption	3500W X 4	3500W X 6
Safety Device	Overheat protection, Automatic hazard detection, Circuit protection sensor, High voltage, Small object heat prevention, Thermostat, Pan detection	
Dimensions	750X700X920 MM	750X1050X920 MM

TROUBLESHOOTING

If LED displays any of the following error codes, unit needs to be sent in for service: EC/E16, E0, E1, E2, E3, E4, E7, E8, E9.

Error	Error Code	Failure Analysis
Main board can not connect with control panel	EC/E16	Check the wire connection between the main PCB board and display control board.
Circuit failure	E0	Check the coil is it open circuit.
Empty Pan Protection	E1	Is the pan be placed on the induction cooker? Or is it an induction compatible pan?
Low Voltage Protection	E2	Check if the voltage is low
High Voltage Protection	E3	Check if the voltage is high
Temperature sensor open circuit	E4	Check if the Temperature sensor on heating sink was open circuit, broken or unplugged.
Temperature sensor short circuit	E4	Check if the Temperature sensor on heating sink, is the insulated leather was broken or metal wire is exposed? Check if the outlet was broken.
IGBT sensor open circuit	E7	Check if the IGBT sensor on heating sink was open circuit, broken or unplugged.
IGBT sensor short circuit	E7	Check if the IGBT sensor on heating sink, is the insulated leather was broken or metal wire is exposed? Check if the outlet was broken.
Temperature sensor overheat	E8	Check if the oil container had not any liquid, or the exhausted fans under the coil was broken, or poor heat dissipation.
IGBT sensor over heat	E9	Check if the fans in main board was broken or air inlet was blocked, result in poor heat dissipation.

SYMBOL

	Dangerous voltage
	Non-ionizing electromagnetic radiation

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ELECTRICAL INSTALLATION REQUIREMENTS

Every installation site has different electrical wiring. Because many different local codes exist, it is the Owner and Installer's responsibility to comply with those codes. GUZZINI is not responsible for any consequential damages as a result of failure to comply with installation requirements:

- Read all installation instructions carefully before starting installation.
- Remove all loose packaging and accessories and save for subsequent shipment or in case of concealed shipping damage.
- It is the responsibility of the installer to comply with all federal, state and local codes.
- Any installation not matching the specifications discussed in this manual automatically voids the product's warranty.
- GUZZINI recommends that a dedicated electrical line be used for each cooktops installed. Electrical circuits should not be shared with any other electrical equipment.

INSTALLATION GUIDELINES FOR ALL COOKTOPS AND WOKS

Please follow the listed guidelines below to ensure product reliability:

Spacing Requirements:

- All units requires a minimum clearance of four 4" (101.6mm) between all sides of the housing and any surface or obstacle.
- All drop-in/built-in units requires a minimum clearance of open space below the unit of six 6" (152mm). The space must have openings allowing for the flow of cool air to the cooktop housing intake vents. If either the air intake or exhaust outlet is blocked, the internal temperature will rise, causing an error code to occur(NOTE: The 6" (152mm) can be reduced if additional fans and ducting are added to provide forced ventilation).
- Avoid installing the unit near other equipment that generates excessive heat that can be pulled into the unit by its fan(i.e.griddles, fryers, etc.).
- Avoid placing the unit near items that generate excessive steam that can be pulled into the unit by its fan(i.e.pasta cookers, steam baths, dishwashers, etc.).

Electrical Requirements:

- Always provide a dedicated electrical circuit for the equipment.
- Never use an extension cord or power strip.

General Maintenance:

- All units should be checked for build up and debris around the intake and exhaust vents on the bottom of the unit.
- If debris is found on the vents, you should unplug the unit and clean away the debris with a dry cloth to ensure proper airflow is provided to the equipment.

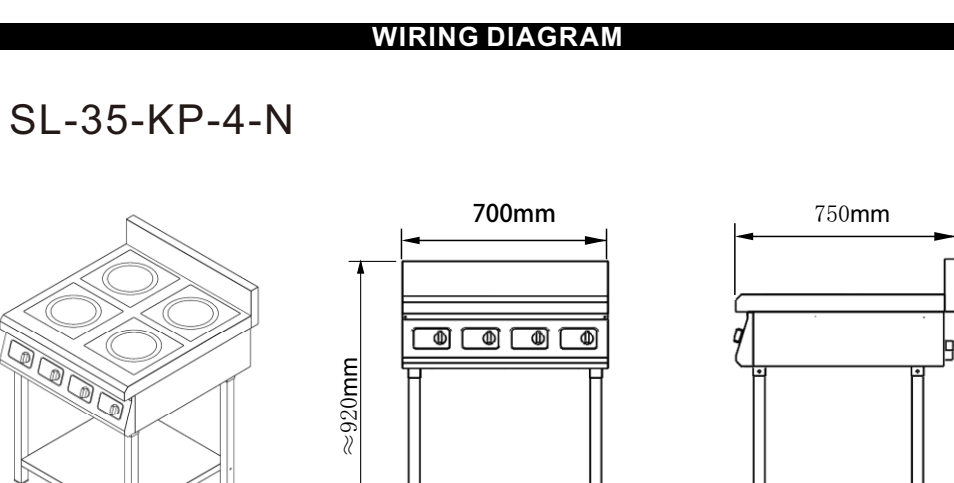
Air Flow and Ambient Temperature:

- Avoid ambient temperatures exceeding 50°C/122°F.
- Never leave an empty pan on the unit.
- Always turn the unit off when not in use.

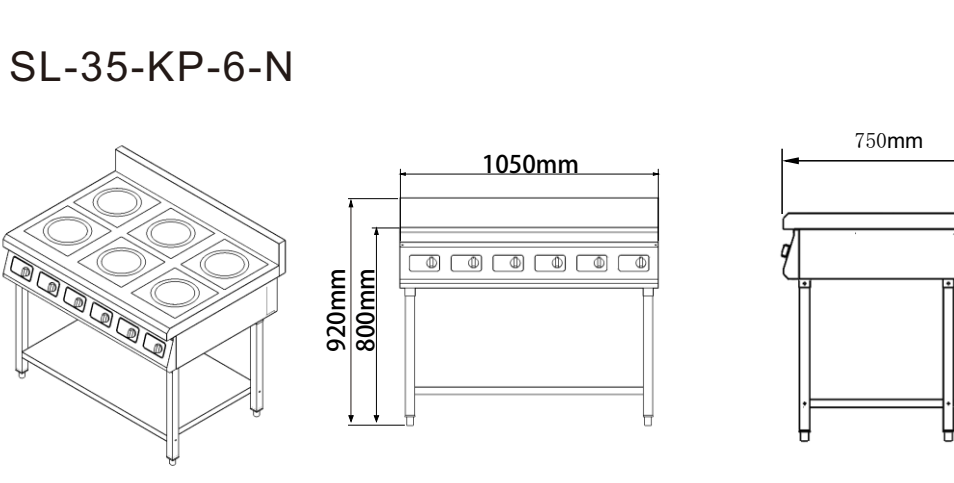
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WIRING DIAGRAM

SL-35-KP-4-N



SL-35-KP-6-N



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UNSUITABLE COOKWARE

The about cookware are not suitable for the induction cooktop.

- Ceramic, glass, copper, bronze, aluminum bottom, or diameter less than 12cm(4.5in) .
- Copper, bronze and aluminum cookware
- Glass cookware
- Pottery
- Ceramic cookware(without special coating)
- Pans with feet
- Flat tray

BEFORE USE

- Place cooktop on flat surface, but keep away from the wall or other articles. For best results, leave at least 4 inches from all sides.
- When the air entrance or the air outlet is blocked, the internal temperature of the cooktop rises and may automatically shut off during cooking.
- Keep away from water source; the cooktop will not work if the air inlet and the air outlet are wet.
- Keep away from gas range or coal oil stove. If the surrounding temperature is high, cooker will stop heating.
- Please do not use this cooktop near credit card, disc, watch or radio.

DURING USE

- Do not place a sealed can on the cooktop. It may explode.
- Do not place paper or cloth in between the cooktop and cookware to prevent over heating.
- If the cooking is not enough or an empty pan is left on the cooktop for too long, it will damage the cookware.

CARE AND CLEANING

Your GUZZINI Induction Cooktop is easy to keep clean. Be sure to follow these easy instructions:

- Turn the unit OFF and remove the plug from any power outlets prior to cleaning.
- When the unit is cool, wipe the surface and body with a damp cloth. Use a mild scouring agent on the stainless steel housing for greasy or resistant soiling. DO NOT use a lye-based cleaner, such as an oven cleaner, as it may damage the cooktop.
- To clean the glass surface, use a mild detergent or glass cooktop cleaning cream.
- Never immerse the cooktop in water or put it in the dishwasher.

NOTE

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 harm 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 equipment to an outlet that's on a different circuit than the receiver.
- Consult the dealer or an experienced radio/TV technician for help.
- Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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COOKING BY POWER(WATTAGE)*

Cooktops has two different cooking modes: Timer Mode and Power Mode. Professional cooks will appreciate the special features and advantages of each mode.

General Operation: Plug cooktop into a grounded, single-phase receptacle. Models will run on 220-240V drawing a maximum of 3500W each zone depending on model. Checking rating plate on unit to verify correct voltage and wattage. Voltages below 220-240V can result in less than rated power and slower heating times.

NOTE: For proper operation, an independent dedicated circuit should be used for each unit installed. Each circuit should be protected with a 15A circuit breaker. When your application requires high intense heat or you want a quick temperature increase, the Power mode should be used.

Operation:

- Turn the cooktop 'ON' by turning the control knob to the right.
- Turn the control knob until the desired Power Cook setting(1-10) appears on the LED display.
- Turn the control knob to the left to decrease power and to the right to increase power.
- To turn the cooktop off, turn the control knob to far left until it 'clicks' and the LED display no longer illuminates.

COOKING IN TIMER MODE

Operation:

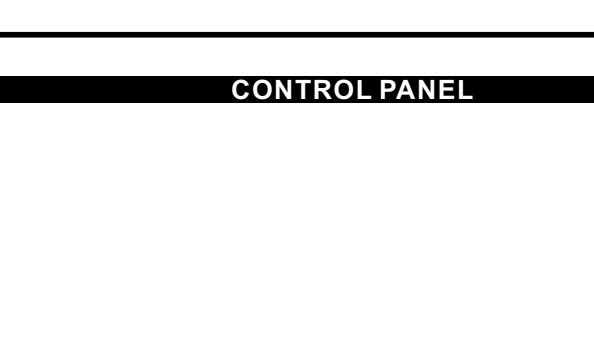
- Turn the cooktop 'ON' by turning the control knob to the right, OR depress 'ON/OFF' button.
- Place cookware containing ingredients on the cooktop.
- Depress the Timer Mode button.(0~24 hours)
- Press "+" or "-" buttons to set in 1-minute increments (0-60 min), long-press "+" or "-" buttons to set in 5-minute increments.
- Press Timer button again and use "+" or "-" button to adjust in 1-hour increments (0-24 hrs).
- Press Timer button for the third time, then the Timer will be shut off.
- To turn the cooktop off, depress the 'ON/OFF' button or turn the control knob to 'OFF'.

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CLEARANCE AND DIMENSIONS

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CONTROL PANEL



- Power regulator rotary knob.
- Timer function.
- Power indicator light.
- Timer indicator light.
- "+" increase
- "-" decrease
- LED display screen.
- Power Level display LED lights.
- Power ON/OFF key.
- Power indicator light.

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