

## Dual Induction HOB

MODEL: BW-K35 (LIPPERT PN: 2022302181)

## INSTALLATION AND USERS MANUAL



\* Picture shown here is for reference only.

# Table of Contents

I. Important Safety Information	1-2
II. Control Panel Overview	3
III. Specifications & How to Use	4-6
IV. Notes on using your Cooktop	6
V. Compatible Cookware	7
VI. Cleaning and Maintenance	8
VII. Installation Instruction	9-11
VIII. Troubleshooting Guide	12-13



## I. Important Safety Information:

- When using electrical appliance, basic safety precautions should always be followed. For this induction cooktop, even with the built-in safety features, it is essential to heed all precautions.
- Installation of the appliance into a kitchen countertop and its connection to the main power and electrical supply may only be performed by a qualified person.
- While cooking fat or oil on the cooktop may ignite. There is a risk of burning and fire; therefore, never leave the cooktop unattended at anytime.
- When the unit is on, do not touch outside the control panel as the surface may contain residual heat.
- To protect against electric shock, do not immerse cord plugs or cooktop in water (or other liquid substance).
- When using any electric appliance around children, close supervision is required.
- Do not operate any appliance with a damaged cord or plug, after a malfunction or if it has been damaged in any manner. Read seller's guidelines for warranty repairs and returns.
- Do not cook on a broken or damaged cooktop as spillovers may penetrate surface and create a risk of electric shock.
- To avoid potential injury, do not use accessory attachments which aren't recommended by the manufacturer.
- Do not use outdoors, This Induction Cooktop is designed for household use.
- Do not let the cord dangle over the edge of a table or counter. Keep the cord away from hot surface.
- Do not place cooktop on or near: hot gas, electric burner.
- Avoid preparing food in aluminum foil or plastic containers over the hot cooking zones.
- Do not store any temperature-sensitive objects, material, or substances underneath the cooktop, such as: detergents, sprays, etc.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area.
- Items with a magnetic field such as: radios, televisions, credit cards, cassette tape etc., can be affected by the cooktop.
- The marked electrical rating of the cord should be at least as great as the electrical rating on 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.
- Do not use with empty pans/pots.
- Do not use cooktop for another use than directed by the manufacturer.
- Wear proper apparel - loose fitting or hanging garments should never be worn while using the appliance.
- In case of appliance failure. immediately disconnect the appliance from the main power source and contact the manufacturer.

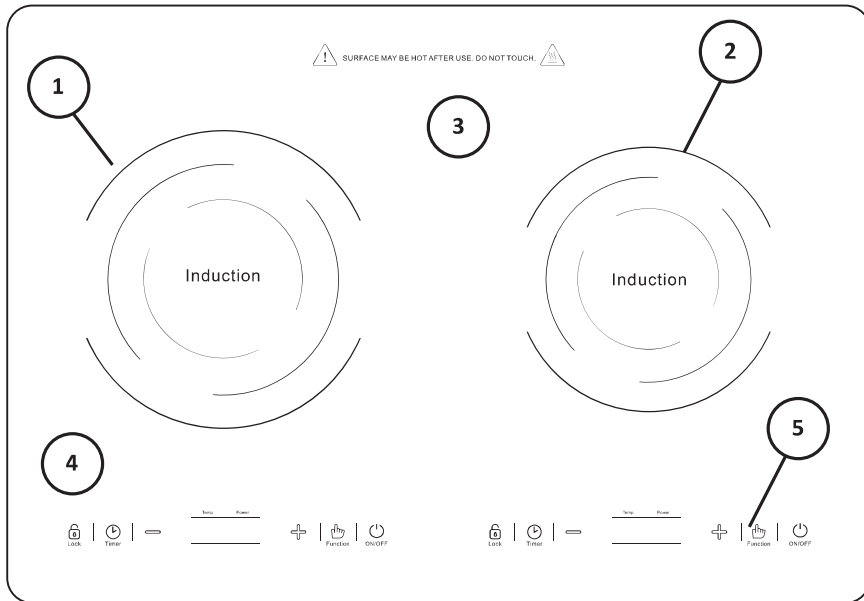
## I. Important Safety Information:

- Do not place metallic objects such as knives, forks, spoons, lids, cans or aluminum foil on the cooktop.
- It is important to be aware that the unit's surface will remain hot for a period of time after use.
- When possible, unplug the cooktop from the outlet when not in use and before cleaning. Allow to cool before performing any maintenance or repairs.
- Clean cooktop with caution - do not clean while unit is still hot, some cleaners produce steam or fumes if applied to a heated surface.
- Do not store items of interest to children in cabinets above the range or on the backguard of a cooktop - children climbing on the cooktop to reach items should get seriously injured.
- The power cord has been sized accordingly, however, with caution and care, an extension cord may be used.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other services should be referred to a qualified technician.
- Use only dry potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other cloth.
- Use proper cookware size - Choose cookware with a flat bottom large enough to cover the unit heating surface. The use of undersized cookware will expose a portion of the heating surface where direct contact may be made and cause serious injury. Compatible cookware is necessary to operate properly.
- Protective liners - Do not use aluminum foil to line cooking zone, drip bowls or oven bottoms; except as suggested in the manual. Improper use of these liners may result in a risk of electric shock or fire.
- To reduce risk of burns, ignition of flammable materials, and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surface.
- Do not use steam cleaners or high pressure cleaners to clean the cooktop, as this may result in electric shock.
- Do not touch cooking zones or areas near units - Cooking zones may be hot even though they are dark in color. Areas near cooking zones may become hot enough to cause burns. During and after use, do not touch, or let clothing or other materials contact the flammable contact the cooking zones or areas near the units until they have had sufficient time to cool.

**This product should not be thrown away as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the store where you purchased the product.**

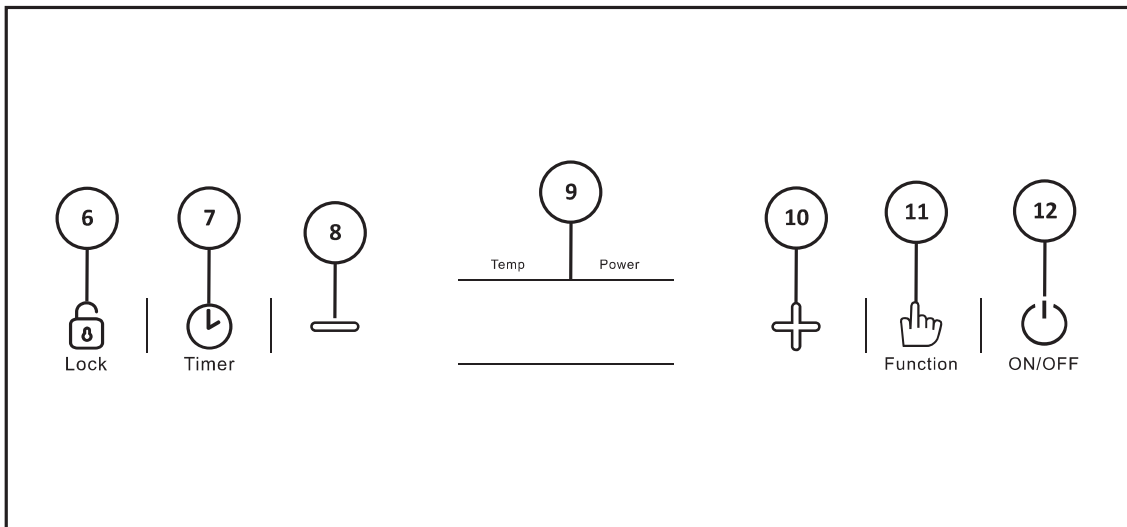
## SAVE THESE WARNINGS

## II. Control Panel Overview:



1. Left Cooking Zone
2. Right Cooking Zone
3. Ceramic Glass
4. Left touch control panel
5. Right touch control panel

*Diagram make look different from actual product.*



- |                                 |                        |
|---------------------------------|------------------------|
| 6. Child safety lock            | 11. Function selection |
| 7. Timer control key            | 12. ON/OFF             |
| 8. Lower power or temp key      |                        |
| 9. Power or temp option display |                        |
| 10. Raise power or temp key     |                        |

## III. Specifications & How to Use:

<b>Power</b>	1800 Watts
<b>Voltage</b>	120V / 60Hz
<b>Minimum Circuit Breaker Amperage</b>	15 amp or 20 amp
<b>Power Range</b>	300W - 1800W (exact power settings)
<b>Level Selection</b>	Right burner includes 8 power setting while the left offers 10
<b>Max Time</b>	Set timer from 1 to 180 minutes
<b>Material</b>	Black Ceramic Glass Top / Metal Body
<b>Unit Measurements(WxDxH)</b>	20 1/2" width x 14 1/8" depth x 2 3/16" height
<b>Installation Type</b>	Drop-in
<b>Installation Dimensions(WxD)</b>	Cut-Out Width Min 19 7/16"(494)/Max 19 11/16"(500) Cut-Out Depth Min 13 5/16"(339)/Max 13 3/4"(350)

### Operating the Keys

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

### Lock Mode

In the **Lock Mode**, press “Lock” key, the unit will make a “beep” sound once and lock light will turn off, indicating the lock has deactivated. The unit is now on **Standby Mode**.

### Lock

**Activating the Child Safety Lock during cooktop use:** Child Lock prevents activation of any sensor key, except for the “ON/OFF” key to turn off the cooktop and the “Lock” key to deactivate the Lock mode.



Manual: Press the Lock key to activate the function. The unit will make a “beep” sound and the indicator light will turn on above the Lock key. The controls are now locked.

**Activating the Child Safety Lock when the cooktop is in the standby mode:** Child Lock prevents activation of any sensor key, except for the “Lock” key, so you must deactivate the child lock, then press the “ON/OFF” key to turn on the cooktop.

### Switch Off the Lock

While in **Lock Mode**, press and hold the lock key for 3 seconds to deactivate the function. The indicator light will turn off.

## III. Specifications & How to Use:

### Readiness Mode

While in the **Standby Mode**, press the “ON/OFF” key, it will make a “beep” sound once and “ON/OFF” indicator light will turn red, indicating that the induction cooktop functions are ready to use. The unit will automatically return to standby mode if **Function** is not turned on within 60 seconds.

### Turning Off Unit



ON/OFF

When use of the cooktop is complete, press the “ON/OFF” key. “ON/OFF” light will turn off, indicating the unit is now on the standby mode. Please do not pull the power plug until the cooling fan has stopped.

### Function

Place cookware on the cooktop. Press the ON/OFF button to turn on the cooktop. Press the function button to select to cook by Temperature (Temp) or by Power.

**Power Setting Mode:** This function cooks at power (wattage) settings. When the unit is in the **Readiness Mode**, or in the **Temperature Mode**, press the “Function” key to select the “Power” mode. “Power” indicator light is lit up, and the digital display show “PL-3”, indicating that the cooktop has entered power setting mode, if the user wants to adjust the power level, please press the “-” or “+” key. If the user wants to set the timer for the unit to shut off automatically, please refer to the **Set Timer Mode**. To stop cooking, please press “ON/OFF” key. Heating power level settings:

#### Power: Left hob

Display level	PL-1	PL-2	PL-3	PL-4	PL-5	PL-6	PL-7	PL-8	PL-9	PL10
Watt	200	400	500	600	800	1000	1200	1400	1550	1800

#### Power: Right hob

Display level	PL-1	PL-2	PL-3	PL-4	PL-5	PL-6	PL-7	PL-8
Watt	200	400	600	800	1000	1100	1200	1300

**NOTE:** This function is equipped with safeguards against parching. The unit might shut off automatically when this function is used for frying, stir-frying, grilling and other high temperature cooking formats.

**Temperature Setting Mode:** This function cooks at temperature settings. When the unit is in the **Readiness Mode**, or in the **Power Mode**, press the “Function” key to select “Temp” mode. The “Temp” indicator light is lit up and the digital display shows “200” °F, indicating that the cooktop has entered the temperature setting mode. if the user wants to adjust the temperature level, please press the “-” or “+” key to adjust the temperature setting. To stop cooking, please press the “ON/OFF” key. Temperature levels:

#### Temperature (Both sides are the same)

Display level	120F	160F	200F	240F	280F	320F	360F	400F	460F
Temp	120	160	200	240	280	320	360	400	460

**NOTE:** If one heating zone is turned on at temp. setting, the max power setting in another heating zone is level 7.

## III. Specifications & How to Use:

### Power Sharing

When both burners are on, one of the two burners would not have a power level higher than 1300W. Both of them together would not be more than Max 1800W. If only one burner is on, the heating zone can maintain its full heat setting, but when operating both burners, their combined total is Max 1800W, meaning that when operating the two burners at the same time, they will self adjust levels accordingly. When you increase the power of one side, the power output of the other side will reduce automatically if their combined total is more than Max 1800W (i.e. one side is at 1200W, the other burner automatically reduces power to level 600W, creating a total max 1800W setting).

### Set Timer Mode

The automatic timer settings range from 1 minute to 180 minutes. (NOTE: There are no seconds seconds display, only minutes are displayed.) When the unit is in the **Power Mode**, press the "Timer" key. The "Timer" indicator light will be blinking, indicating the cooktop has entered Set Timer Mode. The digital display will read "1". Press "+" or "-" key to set the minutes desired, then press the "Timer" key again to complete setting. (Setting is also complete if neither the "+" or "-" key is pressed for 3 seconds). Once activated, the digital display will alternate between showing the remaining cooking time and power level. When the "Timer" has completed, the cooktop will sound a "beep" and the specific heating element will shut off automatically.

To Cancel Timer: While in **Timer Mode**, press the "Timer" key once, the display will show "0". Press timer key again to confirm canceling the timer function. The red LED light will turn off.

### Hot Surface Indicator



After using any of the cooking zones, the cooktop will remain hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for some time. The display for the cooking zones will show an "H" to warn the user that the surface is hot to touch (The temperature of heating zone is more than 140 F.) after the heating zone switch off. Wait until the "H" is no longer displayed to clean the unit. You may turn the unit back on even if the "H" is displayed.

- This appliance will get hot during use and will remain hot for a time after use.
- Never heat empty cookware. This can damage both the cookware and the appliance.
- Remember to turn off cooktop after use.
- Keep unit away from a gas range or other heat source. If the surrounding temperature is too hot, the cooktop will stop heating.
- Make sure to wipe off water from the bottom of the pot before heating.
- Use caution when boiling water. During the boiling process, hot water may splash out.










## V. Compatible Cookware:

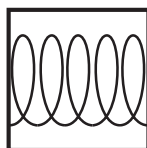
The quality of your cooking is dependent on the cookware you use. Because induction cooking requires a magnetic vessel for heating, only certain materials can be used on your cooktop.

### Proper Cookware

Flat-bottom pots or pans with diameter from 12 to 26 cm (4.7 to 10.83 inches) made from the following:

						
Iron frying pan	Stainless steel pot	Iron pan	Iron kettle	Enamel stainless Steel kettle	Enamel cooking pot	Iron plate

Optimally the cookware will have this induction image on the retail box:



Induction

### Improper Cookware

Pots or pans with or made of the following CANNOT be used on your cooktop:

- Non-magnetic stainless steel
- Bottom measuring less than 12 cm (4.7 inches)
- Pot with stands
- Heat resistant glass
- Ceramic container
- Copper
- Aluminum

If you are unsure about the usability of your cookware, simply take a magnet (such as one on your refrigerator) and hold it under the bottom of your pot or pan. If the magnet sticks, the cookware CAN be used on the induction cooktop.

If unsuitable cookware is used on the induction cooktop, an "E1" will appear in the display.

## VI. Cleaning and Maintenance:

Please follow these directions along with Important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic cooktop cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop, follow these steps:

Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.

1. Daily use of ceramic cooktop cleaner will help keep the cooktop looking new.
2. Shake the cleaning solution well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
3. Use a paper towel or a soft cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse. **Never run the cooktop under water.**

**NOTE:** It is very important that you DO NOT use the cooktop until it has been thoroughly cleaned.

### Cleaning Burned-on Residue:

**WARNING:** Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.

1. Allow the cooktop to cool.
2. Spread a few drops of the ceramic cooktop cleaner on the burned residue area.
3. Using the included ceramic cooktop cleaning pad, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above.
5. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

### Cleaning heavy burned-on residue:

1. Allow the cooktop to cool.
2. Used a single-edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping off the residue, apply a few drops of the ceramic cooktop cleaning solution on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic cooktop cleaner and a paper towel.

### Metal Marks and Scratches:

Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic cooktop cleaner along with the cleaning pad for ceramic cooktops.

If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.

**NOTE:** If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

## VII. Installation Instructions:

### USE ---- DROP-IN

This appliance is not user serviceable. Installation must be completed by a qualified technician.

#### **Warning!**

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

#### **IMPORTANT INSTALLATION INFORMATION**

All electrical cooktops operate off of single phase three wire cable. Connect the cooktop to a 120V, 60HZ, AC only, 15A or 20A dedicated circuit.

The installation should be made using wires, conduits, and fittings size in accordance with the National Electrical Code, ANSI/NFPA 70.

## VII. Installation Instructions:

### Cooktop Installation

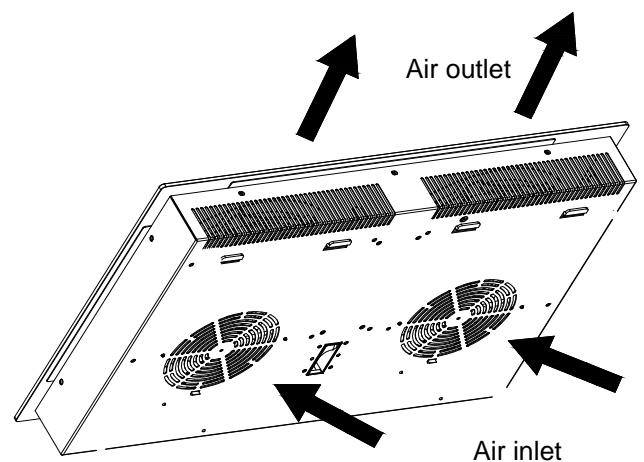
1. Cut an opening in the counter surface. Refer to the drawings on the following pages for appropriate dimension sizes and follow these instructions:
  - Select heat-resistant table material to avoid damage caused by heat radiation.
  - Ensure that the underside of the induction cooktop is well ventilated and the air inlet is not blocked. Allow at least 3" of clearance from the bottom of the induction cooktop to any shelving or storage. The underside of the countertop should not be closed off from the cabinetry underneath for better airflow.
  - The distance between the cooktop and any cupboard above the appliance should be at least 30 inches.
2. After cutting the opening, remove any shavings or other loose material that may interfere with the appliance's operation.
3. **IMPORTANT NOTE:** Do not seal the cooktop to the countertop. It must be removed if service is necessary.
4. **IMPORTANT NOTE:** For installation into an RV countertop, apply butyl tape to the outer edge of the glass underside. Butyl tape will provide adequate adhesion and still allow for removal of the unit if it needs to be serviced.

### Before installing the cooktop

1. Ensure that cooktop is turned OFF.
2. Visually inspect the cooktop for damage.  
Also make sure all cooktop screws are on tight.
3. Place the cooktop into the countertop cutout.

### Model and Serial Number Location

The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.

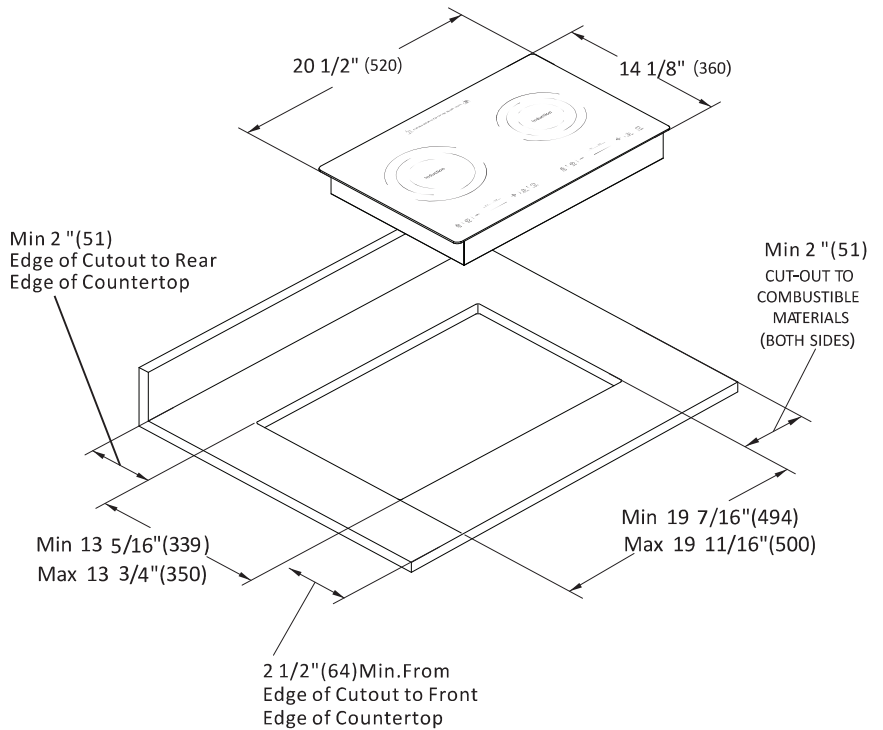
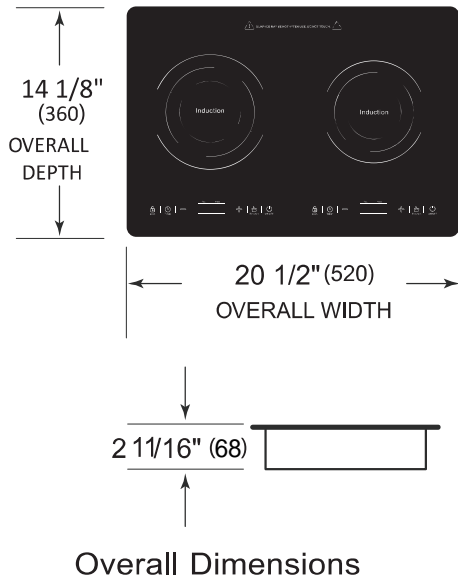


**Serial plate is located under the burner box of the cooktop.**

# VII. Installation Instructions:

## Installation

MODEL BW-K35  
120V 60Hz  
1800W



### MODEL BW-K35

Overall Width 20 1/2" (520)

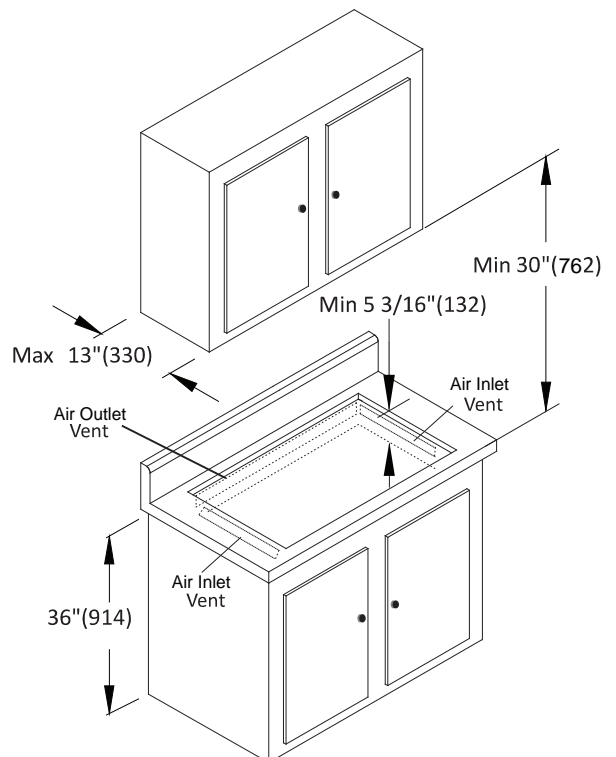
Overall Height 2 11/16" (68)

Overall Depth 14 1/8" (360)

Minimum Height Clearance 5 3/16" (132)

Air Outlet Vent Width 19 11/16" (500)  
Height 25/32" (20 )

Air Inlet Vent Width 13 3/4" (350)  
Height 25/32" (20 )



## VIII. Troubleshooting Guide:

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solutions
<ul style="list-style-type: none"> <li>• Cooktop does not work</li> </ul>	<ul style="list-style-type: none"> <li>• Cooktop controls are locked</li> <li>• Power outage</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure Lock mode is turned off</li> <li>• Check house lights to confirm power outage</li> <li>• Contact manufacturer</li> </ul>
<ul style="list-style-type: none"> <li>• Cooktop does not heat</li> </ul>	<ul style="list-style-type: none"> <li>• No cookware or improper cookware placement on the cooking zone</li> <li>• Incorrect cookware size for the selected cooking zone</li> <li>• Cookware is not properly resting on cooking zone</li> <li>• Incorrect Cooking Zone selected</li> <li>• No power to cooktop</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure that the cookware is centered on the cooking zone, and that cookware is also of correct type for induction cooking. See <b>COMPATIBLE COOKWARE</b></li> <li>• The bottom of the cookware must be large enough to cover Cooking Zone</li> <li>• Cookware bottoms must be flat and centered on the Cooking Zone.</li> <li>• Make sure the correct control is ON for the Cooking Zone being used</li> <li>• See “Cooktop does not work” above</li> </ul>
<ul style="list-style-type: none"> <li>• Cooktop turns off while cooking</li> </ul>	<ul style="list-style-type: none"> <li>• Cooktop internal heat sensor has detected high temperature inside the cooktop, activating automatic shut off</li> <li>• Liquid or object on the controls area</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure the cooktop vents are not blocked</li> <li>• The cooktop features an automatic shutoff feature that turns off the entire cooktop if any Cooking Zone has been on continuously for 2 hours</li> <li>• The cooktop control panel 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</li> </ul>
<ul style="list-style-type: none"> <li>• The fans keep running for one minute after the unit has been switched off</li> </ul>	<ul style="list-style-type: none"> <li>• The electronics are cooling down</li> </ul>	<ul style="list-style-type: none"> <li>• This is a normal occurrence</li> </ul>

## VIII. Troubleshooting Guide

If the display shows an error code, please refer to this sheet for a potential solution.

Error Code	Possible Cause	Solutions
<ul style="list-style-type: none"> <li>• Power sharing</li> </ul>	<ul style="list-style-type: none"> <li>• When two heating zones are turned on, will create a total max power 1800W</li> </ul>	<ul style="list-style-type: none"> <li>• See <b>POWER SHARING</b></li> </ul>
<ul style="list-style-type: none"> <li>• “E1” appears in the digital display</li> </ul>	<ul style="list-style-type: none"> <li>• No cookware found or improper placement of cookware on the cooking zone</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure that the cookware is centered on the cooking zone, and that it is also induction compatible. See <b>COMPATIBLE COOKWARE</b></li> </ul>
<ul style="list-style-type: none"> <li>• “E6” appears in the digital display</li> </ul>	<ul style="list-style-type: none"> <li>• NTC1 (To check the temperature of IGBT) break off</li> </ul>	<ul style="list-style-type: none"> <li>• Turn OFF the cooktop; then shut off the power at the fuse or circuit breaker for about 30 seconds. Turn the power back on to the cooktop then press the POWER button to turn on the unit. If the error message is still being displayed, call for service</li> </ul>
<ul style="list-style-type: none"> <li>• “E6” appears in the digital display</li> </ul>	<ul style="list-style-type: none"> <li>• NTC1 (To check the temperature of IGBT) short circuit</li> </ul>	
<ul style="list-style-type: none"> <li>• “E6” appears in the digital display</li> </ul>	<ul style="list-style-type: none"> <li>• NTC2 (To check the temperature of heating center) Break off</li> </ul>	
<ul style="list-style-type: none"> <li>• “E6” appears in the digital display</li> </ul>	<ul style="list-style-type: none"> <li>• NTC2 (To check the temperature of heating center) short circuit</li> </ul>	
<ul style="list-style-type: none"> <li>• “E9” appears in the digital display</li> </ul>	<ul style="list-style-type: none"> <li>• IGBT (Insulated Gate Bipolar Transistor) overheating</li> </ul>	



# FURRION®

Furrion, LLC (Furrion) are wholly owned subsidiaries of Lippert Components, Inc. (Lippert)  
Furrion, LLC (Furrion) sont des filiales en propriété exclusive de Lippert Components, Inc. (Lippert)  
Furrion, LLC: 52567 Independence Ct., Elkhart, IN, 46514

Furrion Innovation Center & Institute of Technology  
Centre d'innovation et institut de technologie Furrion  
22244 Innovation Drive, Elkhart, IN 46514-5514, USA  
Toll free/Numéro gratuit/Línea telefónica gratuita: 1-800-789-3341  
Email/Courriel/Correo electrónico: support@furrion.com

©2007-2023 Furrion, LLC. All rights reserved.

©2007-2023 Furrion, LLC. Tous droits réservés.

For Patent Info: [www.Lippert.com/patents](http://www.Lippert.com/patents)

Pour des informations sur les brevets: [www.Lippert.com/patents](http://www.Lippert.com/patents)

FURRION.COM



The contents of this manual are proprietary and copyright protected by Lippert. Lippert prohibits the copying or dissemination of portions of this manual unless prior written consent from an authorized Lippert representative has been provided.

Any unauthorized use shall void any applicable warranty.

The information contained in this manual is subject to change without notice and at the sole discretion of Lippert. Revised editions are available for free download from [lippert.com](http://lippert.com).

Please recycle all obsolete materials.

Les renseignements contenus dans le présent manuel peuvent seulement être distribués sous forme de document complet, à moins de recevoir l'approbation explicite de Lippert Components pour distribuer des parties individuelles. Tous les renseignements contenus dans le présent manuel peuvent être modifiés sans préavis. Les éditions révisées pourront être téléchargées gratuitement sur le site [lci1.com](http://lci1.com). Ces renseignements sont considérés comme étant factuels jusqu'à ce qu'une version révisée les rende désuets.

Veuillez recycler tout le matériel désuet.

For all concerns or questions, please contact Lippert.

Communiquer avec Lippert Components si vous avez des questions ou des préoccupations.  
Ph: 432-LIPPERT (432-547-7378) | Web: [lippert.com](http://lippert.com) | Email: [customerservice@lci1.com](mailto:customerservice@lci1.com)