

FIH2ZEA-BG Induction Cook-top

Operating and Installation Instructions



Please read this manual before installing or using the cook-top

Welcome

**FURRION FIH2ZEA-BG INDUCTION COOK-TOP
SUITABLE FOR DOMESTIC HOUSEHOLD USE, RV's, MODULAR HOMES OR ANY
RESTRICTED POWER APPLICATION.**

Thank you for choosing a Furrion Induction Cook-top.

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 INSTRUCTIONS

READ THESE INSTRUCTIONS CAREFULLY BEFORE INSTALLING OR USING THE COOKTOP

- Before use, ensure the cook-top is installed and grounded by a qualified technician.
- Do not use outdoors. The Furrion FIH2ZEA-BG is intended for indoor use only.
- Before servicing, disconnect the appliance from the main power supply.

Use

- **DO NOT TOUCH SURFACE COOK-TOPS OR AREAS NEAR COOK-TOPS** - Surface areas may be hot even though they are dark in color. Areas near surface cook-tops may become hot enough to cause burns. During and after use, do not touch, or let clothing, pot-holders, or other flammable materials contact surface cook-tops or areas near cook-tops until they have had sufficient time to cool.
- Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Child Safety

- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.
- Never allow children to sit or stand on any part of the cook-top.
- Keep all pots and pans out of children's reach.

Fire safety

- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot surface element. Do not allow pans to boil dry.
- Do not let flammable materials, i.e. cooking grease, accumulate on the appliance.
- Never cover the cook-top with a cloth. A fire may result.
- Flammable materials should not be stored on or near the appliance.
- Never leave the cook-top unattended at high settings or when cooking with oil or fat.
- If installing in a RV or Manufactured Home, please refer to the relevant safety standards & guidelines.

IMPORTANT SAFETY INSTRUCTIONS

Cook-top damage

- Never set down hot pans and pots on the control panel or frame. This may cause damage.
- Cookware with rough bottoms will scratch the glass ceramic surface.
- Salt, sugar or grains of sand will scratch the glass ceramic surface.
- Never use the cook-top as a working surface or for setting things down.
- Do not use a steam cleaner to clean this appliance. Steam could penetrate electrical components and cause a short circuit.
- Clean the cook-top following the instructions outlined in this manual.

Cooking by induction

Suitable cookware

Only ferromagnetic (magnetic) pans are suitable for induction cooking, these can be made from:

- enamelled steel
- cast iron
- special stainless steel utensils for induction cooking

Unsuitable cookware

Never use pans made of:

- thin normal steel
- glass
- clay
- copper
- aluminum

Never use cookware with support rings such as woks.

Check that the bases of your pans are attracted by a magnet to find out if they are suitable.



Never heat up empty pans

This could damage the appliance and cookware.

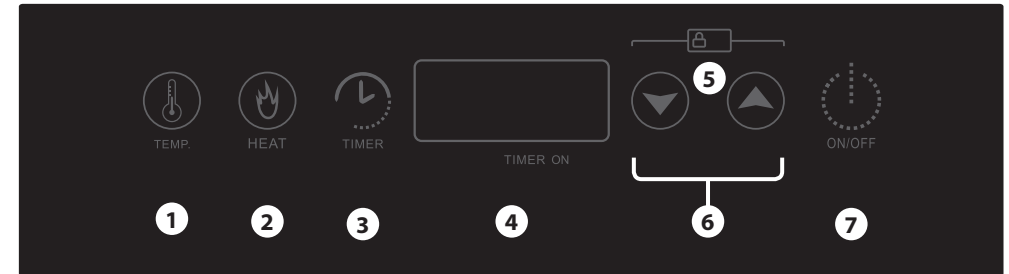
Cookware size

Optimal cookware has a flat bottom and a diameter of 4.5" to 10".

Round, flat bottom pans give the best results. Pans with warped or curved bottoms will not heat evenly.

Control Panel

Control panel functions



1 - Used to start the **TEMP** settings.

2 - Used to start the **HEAT** function.

3 - Used to start the **TIMER** function.

4 - LED Display that displays settings, function and error notifications.

5 - **Child Safety Lock** Indicator. Lights up when the Safety Lock is activated.

6 - These **UP & DOWN** keys are used to set values for **HEAT, TEMP & TIMER**
- Press the **UP & DOWN** keys simultaneously to Lock or Unlock the **Child Safety Lock**


7 - Turns the cook-top **ON & OFF**.


Turning on the cook-top

Plug the power plug into a suitable connection. The indicators will flash and a beep will sound.



The cook-top is now in stand-by mode.

Turning the hotplates


With suitable cookware on a hotplate, press and hold the  key for one second.

Press the  key and the hotplate will turn on at its default Heat function setting of 5.

Adjusting the Heat level

Use the   keys to adjust and set the Heat level.

There are 10 Heat function levels, 1-10. The Heat level can be adjusted at any time.

Once the heat level is set, this icon  will flash to confirm setting.

Heat balancing functionality

When using a single hotplate, the maximum Heat level is 10. When using both hotplates, the maximum Heat level is 10 across both hotplates.


In use this means that if the Heat level on one hotplate is increased, the level on the other hotplate is automatically decreased.



Example: Both hotplates are at Heat level 5. If one hotplate's level is increased to 6, the other will decrease to 4.


If one hotplate is using the Heat function and the other is using the Temp function, the maximum Heat level is 5.

Using the Temp setting

Once the cook-top is on, the Temp setting can be used.

Press the  once and the Temp setting will activate at the default temperature of 270 °F


Use the   keys to adjust and set the temperature.



Once the temperature level is set, this icon  will flash to confirm setting.

Selectable temperatures

150°F	180°F	210°F	240°F	270°F
300°F	330°F	360°F	390°F	420°F
450°F				

Timer function

Once the Heat or Temp modes are set up, press the  key once to activate the Timer function. The timer indicator will light up and the display will blink **0:00**.

Use the   keys 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 3 hours.

Once set, the timer will count down in 1 minute decrements.



Once set, the selected time will blink for a few seconds and then the cooker will start.

When the set time has elapsed, a beep will sound and the cook-top will automatically switch off.

Child Safety Lock function


The cook-top is equipped with a safety lock to prevent the it from accidentally being turned on or any settings changed.

To activate the Child Safety Lock

Press the   keys simultaneously to Lock the cook-top.

The Safety Lock indicator  will light up.

When the safety lock is activated, the cooktop has only limited functions:

- The Heat level, Temp Setting and Timer Settings cannot be changed.
- Only the  key, to turn the cook-top off, functions.

Press the   keys simultaneously for several seconds to Unlock the cook-top.

The Safety Lock indicator  will go off.

Auto Shut Off

As a safety feature, the cook-top is designed to automatically turn off after 2 hours of continuous use; this is unless the timer has been set for over 2 hours, then it will turn off after the timer setting has elapsed. This applies to both Heat and Temp modes.

To continue cooking, start the cook-top as per normal.

Turning off the cook-top

To turn off the cook-top, press the  key.

Cleaning

Daily cleaning

Clean the surface when it is completely cool (except for the specific circumstances listed).

Wipe off spatters with a clean, damp sponge or a paper towel. Rinse and dry. Use white vinegar if smudge remains; rinse.


Apply a small amount of the glass ceramic cook-top cleaner. When dry, buff surface with a clean paper towel or cloth.

Stubborn soiling is best removed with a shielded scraper blade.

Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items REQUIRE IMMEDIATE REMOVAL. Failure to remove these immediately can permanently damage the surface.

Remove these types of spills while the surface is hot using a shielded scraper blade. Remove pan and turn off the element.

Wearing an oven mitt, hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area. After the surface has cooled, remove the residue and apply the glass ceramic cook-top cleaner.

 Use caution when handling the shielded scraper blade. Use caution while the surface is still hot.

DO NOT

Do not use any kind of cleaner on the glass while the surface is hot. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

Do not use a steam cleaner to clean this appliance. Steam could penetrate electrical components and cause a short circuit. Pressurized steam could cause permanent damage to the surface and to components.

Do not use any sharp pointed objects which could damage the seal between the ceramic surface, the surrounding frame and the counter-top.

Do not use glass cleaners which contain ammonia or chlorine bleach. These ingredients may damage or permanently stain the cook-top.


Do not use caustic or abrasive cleaners

Do not use metal scouring pads and scrub sponges.

Troubleshooting

Error codes

In the unlikely event of a fault, the display will show an error code.

Error	Possibly cause	Solution
 displayed & alarms sounds	Incompatible cookware unsuitable for the induction cook-top. There is no cookware on the induction cook-top.	Make sure the cookware is induction compatible. See page 6
E1	A sensor is faulty or there may be an open circuit.	Please contact seller for support if this problem persists.
E2	A sensor is faulty or there may be a short circuit.	Please contact seller for support if this problem persists.
E3	Extended use and/ or at maximum temperature.	Turn power OFF, remove plug from outlet, and allow the cook-top to cool fully. When fully cooled, plug the cook-top back into the outlet and restart.
E4	A sensor is faulty or there may be an open circuit.	Please contact seller for support if this problem persists.
E5	A sensor is faulty or there may be a short circuit.	Please contact seller for support if this problem persists.
E6	The ventilation area is blocked, this can cause the internal device to over-heat. Please keep a minimum distance of 2 to 6 3/4 inches from the cook-top to the walls or other obstructions.	Turn power OFF, remove plug from outlet, and allow the cook-top to cool fully. After allowing ventilation space, plug the cook-top back into the outlet and restart.
E7	Voltage is under 80V	
E8	Voltage is over 140V	

Troubleshooting

Error	Possibly cause	Solution
EA	The cooking utensil may be empty.	Please contact seller for support if this problem persists.
EB	Possibly caused by a big pot of water heating using a low setting with a low indoor temperature.	Please contact seller for support if this problem persists.
EC	A fan may be faulty.	Please contact seller for support if this problem persists.

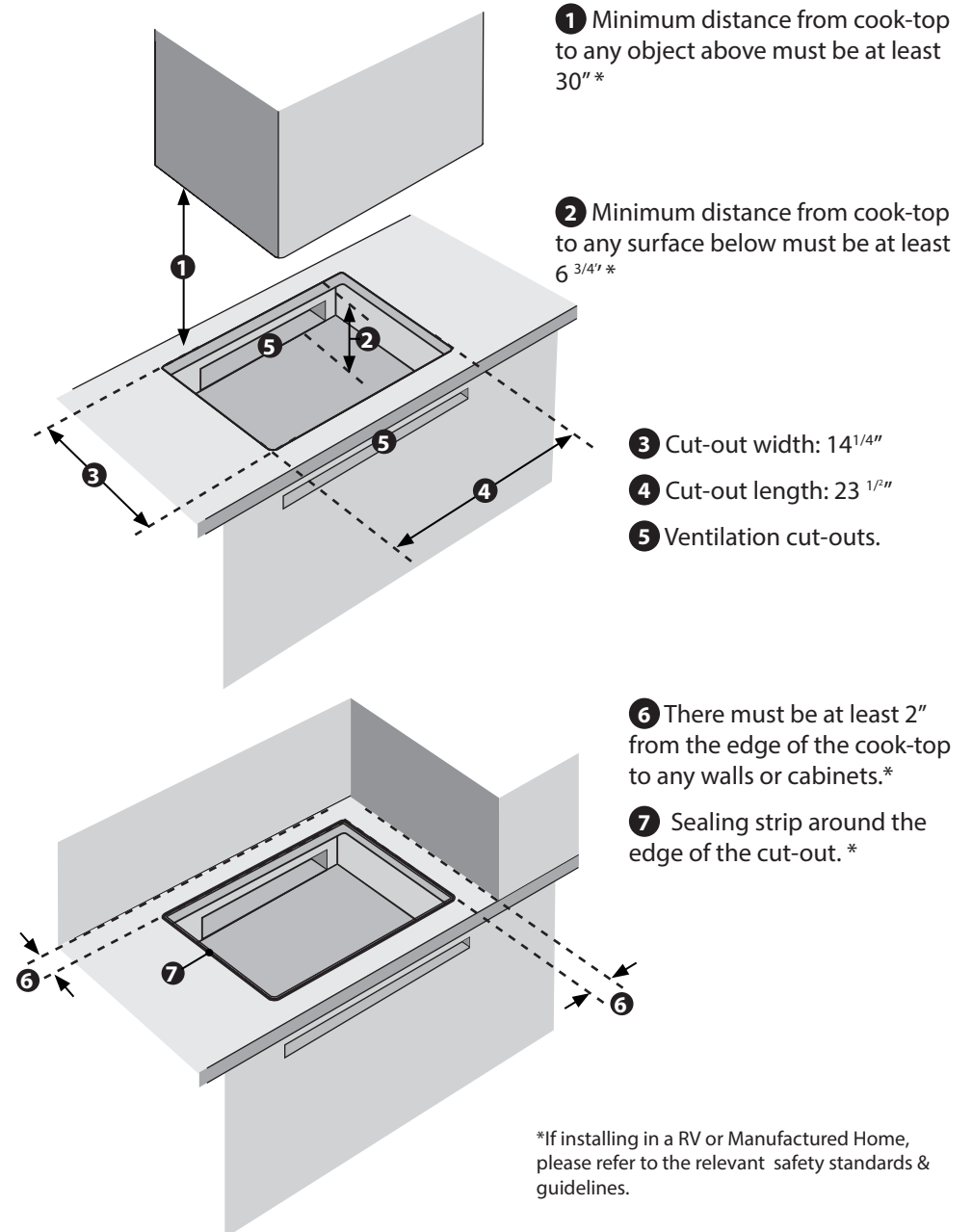
Noise

When cooking with an induction cook-top, the following noises may be heard from the cookware, depending on construction and the material of the cookware.

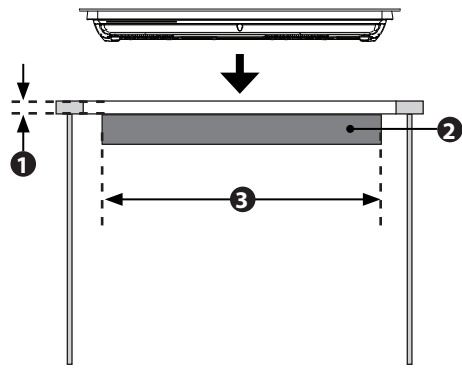
The appliance has a cooling fan to help extend the life of the electronics. When the cook-top is being used at high levels for a long period of time, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

- **Buzzing** may be heard when the cook-top is being used on higher power settings. This may decrease or cease when the power settings are reduced.
- **Cracking** sounds may be heard if the cookware base is made of layers of different material.
- **Whistling** can occur if both elements are being used at the same time at the highest power settings, and the cookware has bases made of layers of different material.
- **Clicking** may be heard from the electronic switches, especially when the cook-top is being used at lower power settings.

Installation



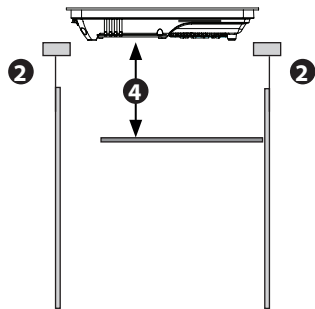
Ventilation



1 Maximum thickness 1 1/2"

2 Ventilation cut-out.
To ensure proper ventilation for the cook-top, there should be a ventilation cut-out at the back or front.*

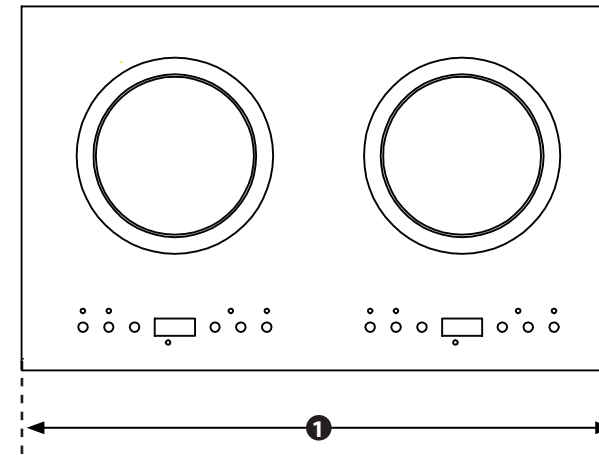
3 Ventilation cut-out width 22"*



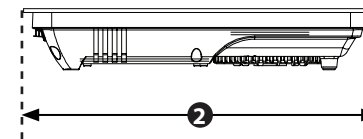
4 If a protective base/ other appliance is fitted beneath, there should be at least 6^{3/4}" from the protective base/ appliance to the top of the counter-top.*

*If installing in a RV or Manufactured Home, please refer to the relevant safety standards & guidelines.

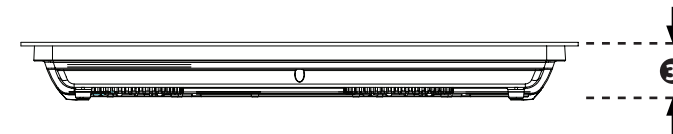
Dimensions & Specifications



1 Length 24 6/16"



2 Width 14 15/16"



3 Height 2 1/2"

Specifications

Model	FIH2ZEA-BG
Maximum Power	1800W combined 1500W per hotplate
Voltage	120V AC 60Hz
Cook-top	Black Crystal Glass
Control	Touch Sensor
Display	4 Digit LED

