



# DROP-IN ELECTRIC INDUCTION COOKTOP

EL3285 Series

## INSTALLATION INSTRUCTIONS AND OWNER'S MANUAL

**INSTALLER:** Leave these instructions with consumer.  
**CONSUMER:** Retain for future reference.

**IMPORTANT:** READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION OR USE.



**CAUTION:** This unit emits an electromagnetic field. People with pacemakers should consult with their physician before using.

### SAFETY AND WARNING CODES

#### PLEASE READ AND FOLLOW

- Removing permanently affixed rating warning labels **WILL** void the warranty.
- Observe all local codes and ordinances when installing this appliance. If no local codes are applicable, wire unit in accordance with the latest National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1, whichever is applicable.

#### **⚠ WARNING**

When connecting this appliance to a power supply make sure that it is the same voltage as the unit rating. Improper connection may cause severe damage to the components or decrease the performance of your Fire Magic electric induction cooktop. A rating label specifying voltage, hertz, wattage, and amps is attached to the bottom of the unit and can be found in the MODEL SPECIFICATIONS section. Also see the IMPORTANT SAFEGUARDS section. To avoid the risk of property damage and/or personal injury, installation work and of electrical outlet wiring must be performed by a qualified professional service technician. This appliance must be installed in accordance with this instruction.

#### ONLY TO BE USED OUTDOORS

#### **⚠ WARNING**

Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. For proper installation, refer to the installation instructions. For assistance or additional information, consult a qualified professional service technician or service agency.

#### **⚠ WARNING**

To minimize the risk of property damage and/or personal injury, do not use a flexible extension power-supply cord unless it conforms with the specifications as listed in this manual (see IMPORTANT SAFEGUARDS section).

NOT FOLLOWING THESE  
INSTRUCTIONS EXACTLY WILL  
VOID THE MANUFACTURER'S  
WARRANTY.

Certified to:  
ANSI/UL 1026  
CSA C22.2 No. 60335-1  
CSA C22.2 No. 60335-2-6  
CSA C22.2 No. 60335-2-78



# FIREMAGIC®

## INTÉGRÉ DROP-IN ELECTRIC INDUCTION COOKTOP

Série EL3285

### INSTRUCTIONS D'INSTALLATION ET MANUEL DU PROPRIÉTAIRE

**INSTALLATEUR :** Laissez ces instructions avec le consommateur.

**CONSOMMATEUR :** Maintenez pour la future référence.

**IMPORTANT:** LISEZ CES INSTRUCTIONS SOIGNEUSEMENT AVANT DE COMMENCER L'INSTALLATION OU L'UTILISATION.

### SÛRETÉ ET CODES D'AVERTISSEMENT

#### SVP LISEZ ET SUIVEZ

- L'enlèvement de manière permanente a apposé des avertissements d'étiquette d'estimation videra la garantie.
- Observez tous les codes et ordonnances locaux en installant cet appareil. Si aucun code local n'est applicable, unité de fil selon le plus défunt code électrique national, ANSI/NFPA 70, ou le code électrique canadien, CSA C22.1, celui qui est applicable.

#### **⚠ AVERTISSEMENT**

Lors du raccordement de cet appareil à une source d'alimentation, assurez-vous que la tension est identique à celle indiquée sur l'appareil. Un mauvais raccordement peut causer de graves dommages aux composants ou diminuer les performances de votre plaque à induction électrique Fire Magic. Une étiquette de spécification indiquant la tension, la fréquence (hertz), la puissance (watts) et l'intensité (ampères) est fixée sous l'appareil et peut être trouvée dans la section MODEL SPECIFICATIONS. Consultez également la section IMPORTANT SAFEGUARDS. Pour éviter tout risque de dommages matériels et/ou de blessures, les travaux d'installation et de câblage de la prise électrique doivent être effectués par un technicien de service qualifié. Cet appareil doit être installé conformément à cette notice.

#### À UTILISER UNIQUEMENT À L'EXTÉRIEUR

#### **⚠ AVERTISSEMENT**

L'installation inexacte, l'ajustement, le changement, le service, ou l'entretien peuvent causer des dommages ou des dégâts matériels. Pour l'installation appropriée, référez-vous aux instructions d'installation. Pour de l'aide ou des renseignements supplémentaires, consulter une agence de technicien de maintenance ou de service professionnel qualifié.

#### **⚠ AVERTISSEMENT**

Pour réduire au minimum le risque de dégâts matériels et/ou de blessures, n'employez pas une prolongation flexible puissance-fournissent la corde à moins qu'elle se conforme aux caractéristiques comme énuméré en ce manuel (voir la section MISE EN GARDE IMPORTANT).

NON SUIVANT CES INSTRUCTIONS  
EXACTEMENT VIDERONT LA GARANTIE  
DU FABRICANT.

Certifié à :

ANSI/UL 1026

CSA C22.2 No. 60335-1

CSA C22.2 No. 60335-2-6

CSA C22.2 No. 60335-2-78



**ATTENTION:** Cet appareil émet un champ électromagnétique. Les personnes portant un stimulateur cardiaque doivent consulter leur médecin avant utilisation.

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# IMPORTANT SAFEGUARDS



## WARNING!

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

1. **Read all instructions.**
2. This product is for outdoor household use (only with the intended hanger and frame).
3. Do not touch hot surfaces.
4. During use the appliance becomes hot. Care should be taken to avoid touching hot surfaces.
5. To protect against electrical shock, do not immerse cord, plugs or electric induction cooktop in water or other liquids.
6. Close supervision is necessary when any appliance is used by or near children.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
8. Children should be supervised to ensure they do not play with the appliance.
9. Allow the unit to cool before fully shutting off the main power source for cleaning, searching, taking off parts, or when the unit will not be in use.

**Note: After operating, turning off heat and setting to standby, refrain from immediately disconnecting or shutting off the main electrical supply. The electric fans continue operating to cool the electronics rapidly.** Always allow sufficient cooling time prior to disconnecting the electric supply.

10. Do not operate any appliance with a damaged cord, plug, wiring or after the appliance malfunctions or has been damaged in any manner. Contact the nearest authorized service facility for examination, repair or adjustment.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
12. Before disconnecting from electrical supply, set to standby by pressing ON / Standby button, allow time for the unit to cool completely, then shut-off electrical supply or remove plug from outlet as applicable.
13. Do not install this cooktop next to a gas or electric grill (or similar) without the proper clearances specified in the INSTALLATION REQUIREMENTS section.
14. Extreme caution must be used when using the appliance with cookware containing hot oil or other hot liquids.
15. To disconnect, set to Standby mode, allow time for the unit to cool completely, then remove plug from outlet as applicable.
16. Do not use appliance for other than intended use.

## IMPORTANT SAFEGUARDS (cont.)

17. This unit requires a dedicated Ground Fault Circuit Interrupter (GFCI) circuit breaker with the addition of a receptacle located inside the unit enclosure (not included). Use only a properly wired and inspected 120VAC (20 AMP minimum, single-phase) GFCI **GROUND**E**D** 3-wire circuit breaker and receptacle with this outdoor cooking appliance. The receptacle MUST be outdoor-rated WEATHER-PROOF and IN-USE COVERED. Only use a properly grounded outlet. Never remove the grounding plug or use with an adapter of 2 prongs. **Installation and equipment must be in compliance with the National Electric Code and all local codes.**
18. NEVER use the cooktop in the open rain or in standing water as this cooktop is an electric appliance.
19. **FOR YOUR SAFETY, it is recommended to install the unit so that the recommended vent openings and surrounding area of the unit enclosure remain clear and free at all times. See the ELECTRIC INDUCTION COOKTOP ENCLOSURE section for details.**
20. Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors. **ALL MINIMUM CLEARANCES STATED IN THE INSTALLATION REQUIREMENTS SECTION MUST BE MAINTAINED.**
21. The power to the unit must be made readily accessible to the operator through means of a dedicated 20 AMP single-phase GFCI circuit breaker.
22. **The provisions of the National Electric Code as well as any local codes must be observed when installing the product.**
23. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.  
Use only **12AWG (or larger)** extension cords that have a 3-wire grounding plug, are approved for outdoor use, are surface marked with the suffix letter "W", and have a tag stating "suitable for use with outdoor appliances." The length of the cord extension **must NOT exceed 25 feet**. Examine extension cord before using and replace if damaged. Connection to an extension cord shall be kept dry and off the ground.
24. The power supply cord cannot be replaced. If the cord is damaged the appliance should no longer be used.
25. If the glass surface is cracked, disconnect the appliance from power to avoid the possibility of electric shock.
26. This appliance MUST NOT be left in operation when unattended. This appliance is designed as an attended appliance.
27. Liquids in contact with the buttons can cause unwanted button presses. **DO NOT LEAVE THE APPLIANCE UNATTENDED.**
28. Do not clean this product with a water spray, steam cleaner (or similar). See the SERVICING AND CLEANING section for cleaning information.
29. Do not store items on the cooktop surface or lid.
30. The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
31. Unattended cooking on the unit with greasy food or oil can be dangerous and may result in a fire.

**SAVE THESE INSTRUCTIONS**

## IMPORTANT SAFEGUARDS (cont.)

### IMPORTANT

**IN THE EVENT OF A GREASE FIRE, IMMEDIATELY CUT OFF THE POWER SOURCE. KEEP THE LID OFF AND ALLOW THE FIRE TO EXTINGUISH ITSELF. KEEP AT A SAFE DISTANCE. A THOROUGH INSPECTION BY A QUALIFIED PROFESSIONAL SERVICE TECHNICIAN SHOULD BE CONDUCTED BEFORE FUTURE USE OF YOUR UNIT. THE SERVICE TECHNICIAN WILL CHECK ALL ELECTRICAL WIRING FOR DAMAGE. ALL WIRING MUST BE REPAIRED PRIOR TO FUTURE USE.**

### SAFETY POINTS

1. The ceramic plate will retain heat from the cookware; never touch the ceramic plate immediately after use.
2. Do not place paper or cloth in between the cooktop and cookware.
3. Do not damage the ceramic plate. Be careful not to drop anything onto the ceramic plate. If the plate is broken or cracked, stop using immediately. Turn unit off and unplug.
4. Do not heat aluminum foil on the cooktop.
5. Never pour hot oil into cookware that is in use on the cooktop.
6. Do not immerse cord or appliance in water or other liquid; or use in a wet outdoor environment.
7. Install the unit in the enclosure's countertop cutout, ensuring the hangers rest securely on all four sides. Maintain a minimum clearance of 4 inches around the unit and ensure at least 12 inches of separation from any adjacent appliances within the same enclosure.
8. This unit may cause interference to radio or television reception if placed within close proximity.
9. Due to the magnetic heating of the unit, keep objects that may be affected away from unit, such as bank cards, watches, etc.
10. Do not share outlet with other appliances.
11. Do not heat unopened cans of food. The container could explode.
12. Never insert foreign objects into the air inlet or outlet vents.
13. Do not heat empty containers on the cooktop for an extended period of time.
14. Any spillage should be removed from the lid before removing. The unit must be cooled down before replacing the lid.

**WARNING:** Do not place metal objects (forks, knives, lid, etc) on the cooktop other than cookware. They may become very hot during cooking.

**CAUTION:** This unit emits an electromagnetic field. People with pacemakers should consult with their physician before using.

# **WARNING:**

- DO NOT TOUCH HOT SURFACES.
- TO PREVENT ELECTRIC SHOCK, UNPLUG OR DISCONNECT BEFORE MAINTENANCE OR SERVICE.
- DO NOT IMMERSE IN WATER, DO NOT USE WHEN WET.
- OUTDOOR HOUSEHOLD USE ONLY.
- DO NOT INSTALL CLOSER THAN 4" TO A VERTICAL SURFACE.

# **CAUTION:**

**HOT SURFACES WHEN IN USE!**

# **CAUTION:**

**Do not touch surface after use as it retains heat from cookware.**

**REMOVE PROTECTIVE COVERING FROM ALL EXTERIOR SURFACES PRIOR TO USING. ALL EXTERIOR SURFACES (EXCEPT GLASS) MAY BE CLEANED WITH STAINLESS STEEL CLEANER.**

# WARNING:

- TO PREVENT ELECTRIC SHOCK, UNPLUG BEFORE MAINTENANCE AND SERVICE.
- DO NOT IMMERSE IN WATER, DO NOT USE WHEN WET.
- DO NOT OPERATE WITH A DAMAGED CORD.
- DO NOT LET CORD TOUCH HOT SURFACES.
- DO NOT STEP ON CORD.
- OUTDOOR HOUSEHOLD USE ONLY.
- DO NOT CUT OR REMOVE GROUNDING PRONG FROM THIS PLUG.

# WARNING

## ELECTRICAL GROUNDING INSTRUCTIONS

THIS OUTDOOR APPLIANCE IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED GFCI THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

### CAUTION:

- \* TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP CORD PLUG CONNECTION DRY AND OFF THE GROUND.
- \* FULLY INSERT PLUG TO OUTLET
- \* DO NOT LET CORD TOUCH HOT SURFACES.
- \* USE ONLY EXTENSION CORDS APPROVED FOR OUTDOOR USE MARKED WITH W-A AND RATED FOR THE POWER OF THIS APPLIANCE.

# AVERTISSEMENT

## INSTRUCTIONS AU SOL ÉLECTRIQUES

CET APPAREIL EXTÉRIEUR EST ÉQUIPÉ D'UNE FICHE À TROIS BROCHES (MISE À LA TERRE) POUR VOTRE PROTECTION CONTRE LES RISQUES DE CHOC ET DOIT ÊTRE BRANCHÉ DIRECTEMENT DANS UNE PRISE À TROIS BROCHES GFCI CORRECTEMENT MISE À LA TERRE. NE PAS COUPER NI RETIRER LA BROCHE DE MISE À LA TERRE DE CETTE FICHE.

### ATTENTION:

- \* POUR RÉDUIRE LE RISQUE DE CHOC ÉLECTRIQUE, GARDER LA CONNEXION DU CORDON SECE ET HORS DU SOL.
- \* INSÉREZ ENTIÈREMENT LA PRISE À LA SORTIE
- \* NE LAISSEZ PAS LE CORDON TOUCHER LES SURFACES CHAUDES.
- \* POUR L'USAGE EXTÉRIEUR IDENTIFIÉ PAR W-A ET ÉVALUÉ POUR LA PUISSANCE DE CET APPAREIL.

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# IMPORTANTES MESURES DE SÉCURITÉ



## AVERTISSEMENTS!

Lors de l'utilisation d'appareils électriques, des précautions de sécurité de base doivent toujours être suivies, y compris les éléments suivants :

1. **Lisez toutes les instructions.**
2. Ce produit est destiné à un usage domestique extérieur (uniquement avec le support et le cadre prévus). Do not touch hot surfaces.
3. Lors de l'utilisation, l'appareil devient chaud. Il convient de prendre des précautions pour éviter de toucher les surfaces chaudes.
4. Pour protéger contre les chocs électriques, ne pas immerger le cordon, les prises ou la plaque de cuisson à induction électrique dans l'eau ou d'autres liquides.
5. Une surveillance étroite est nécessaire lorsque tout appareil est utilisé par des enfants ou à proximité de ceux-ci.
6. Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, sauf si elles ont reçu une supervision ou des instructions concernant l'utilisation de l'appareil par une personne responsable de leur sécurité.
7. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
8. Laissez l'appareil refroidir avant de couper complètement la source d'alimentation principale pour le nettoyage, l'entretien, le retrait des pièces ou lorsque l'appareil ne sera pas utilisé.

**Note: Après utilisation, après avoir éteint la chaleur et mis l'appareil en mode veille, évitez de déconnecter immédiatement ou de couper l'alimentation électrique principale. Les ventilateurs électriques continuent de fonctionner pour refroidir rapidement l'électronique.** Laissez toujours un temps de refroidissement suffisant avant de déconnecter l'alimentation électrique.

9. N'utilisez aucun appareil avec un cordon, une prise, un câblage endommagé ou après que l'appareil ait mal fonctionné ou ait été endommagé de quelque manière que ce soit. Contactez le centre de service agréé le plus proche pour un examen, une réparation ou un réglage.
10. L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut causer des blessures.
11. Avant de déconnecter de l'alimentation électrique, mettez l'appareil en mode veille en appuyant sur le bouton ON / Standby, laissez le temps à l'appareil de refroidir complètement, puis coupez l'alimentation électrique ou retirez la fiche de la prise, selon le cas.
12. N'installez pas cette plaque de cuisson à côté d'un gril à gaz ou électrique (ou similaire) sans respecter les dégagements appropriés spécifiés dans la section INSTALLATION REQUIREMENTS.
13. Une extrême prudence doit être observée lors de l'utilisation de l'appareil avec des ustensiles de cuisine contenant de l'huile chaude ou d'autres liquides chauds.
14. Pour déconnecter, mettez l'appareil en mode veille, laissez le temps à l'appareil de refroidir complètement, puis retirez la fiche de la prise, selon le cas.
15. N'utilisez pas l'appareil à d'autres fins que celles pour lesquelles il est prévu.

## IMPORTANTES MESURES DE SÉCURITÉ (suite)

16. Cet appareil nécessite un disjoncteur à circuit dédié avec interrupteur différentiel (GFCI) et l'ajout d'une prise située à l'intérieur de l'enceinte de l'appareil (non incluse). Utilisez uniquement un disjoncteur et une prise GFCI correctement câblés et inspectés, 120 VCA (20 A minimum, monophasé), avec prise à 3 fils et **MISE À LA TERRE** pour cet appareil de cuisson extérieur. La prise **DOIT** être étanche et homologuée pour une utilisation en extérieur, avec un couvercle de prise en fonctionnement. Utilisez uniquement une prise correctement mise à la terre. Ne retirez jamais la fiche de mise à la terre et ne l'utilisez pas avec un adaptateur à 2 broches. **L'installation et l'équipement doivent être conformes au Code national de l'électricité et à tous les codes locaux.**
17. N'utilisez JAMAIS la plaque de cuisson sous la pluie ou dans de l'eau stagnante, car il s'agit d'un appareil électrique.
18. **POUR VOTRE SÉCURITÉ, il est recommandé d'installer l'appareil de manière à ce que les ouvertures de ventilation recommandées et la zone entourant l'enceinte de l'appareil restent dégagées et libres en tout temps. Consultez la section ELECTRIC INDUCTION COOKTOP ENCLOSURE pour plus de détails.**
19. Gardez la zone de l'appareil dégagée et libre de matériaux combustibles, d'essence et d'autres vapeurs inflammables. **TOUTES LES DISTANCES MINIMALES INDICQUÉES DANS LA SECTION EXIGENCES D'INSTALLATION DOIVENT ÊTRE RESPECTÉES.**
20. L'alimentation de l'appareil doit être facilement accessible à l'opérateur par l'intermédiaire d'un disjoncteur différentiel (GFCI) monophasé de 20 A dédié.
21. **Les dispositions du Code national de l'électricité ainsi que les codes locaux doivent être respectées lors de l'installation du produit.**
22. Si un cordon d'extension est utilisé, la capacité électrique marquée du cordon d'extension doit être au moins égale à celle de l'appareil.  
Utilisez uniquement des cordons d'extension de calibre **12AWG (ou supérieur)** équipés d'une fiche à 3 fils mise à la terre, approuvés pour une utilisation en extérieur, marqués en surface du suffixe "W" et portant une étiquette indiquant "convient pour une utilisation avec des appareils extérieurs." La longueur du cordon d'extension **ne doit pas dépasser 7,5 mètres**. Examinez le cordon d'extension avant utilisation et remplacez-le s'il est endommagé. La connexion au cordon d'extension doit être maintenue au sec et hors du sol.
23. Le cordon d'alimentation ne peut pas être remplacé. Si le cordon est endommagé, l'appareil ne doit plus être utilisé.
24. Si la surface en verre est fissurée, déconnectez l'appareil de l'alimentation pour éviter tout risque de choc électrique.
25. Cet appareil **NE DOIT PAS** être laissé en fonctionnement lorsqu'il est sans surveillance. Cet appareil est conçu pour être utilisé sous surveillance.
26. Les liquides en contact avec les boutons peuvent provoquer des pressions involontaires. **NE LAISSEZ PAS L'APPAREIL SANS SURVEILLANCE.**
27. Ne nettoyez pas ce produit avec un jet d'eau, un nettoyeur à vapeur (ou similaire). Consultez la section SERVICING AND CLEANING pour des informations sur le nettoyage.
28. Ne stockez pas d'objets sur la surface de la plaque de cuisson ou sur le couvercle.
29. Le processus de cuisson doit être supervisé. Un processus de cuisson de courte durée doit être supervisé en continu.
30. La cuisson sans surveillance sur l'appareil avec des aliments gras ou de l'huile peut être dangereuse et peut entraîner un incendie.

**CONSERVEZ CES INSTRUCTIONS**



## AVERTISSEMENTS!

- NE TOUCHEZ PAS LES SURFACES CHAUDES.
- POUR PRÉVENIR LES CHOCS ÉLECTRIQUES, DÉBRANCHEZ OU DÉCONNECTEZ L'APPAREIL AVANT TOUT ENTRETIEN OU RÉPARATION.
- NE PAS IMMERSER DANS L'EAU, NE PAS UTILISER LORSQUE L'APPAREIL EST MOUILLÉ.
- UTILISATION DOMESTIQUE EN EXTÉRIEUR UNIQUEMENT.
- NE PAS INSTALLER À MOINS DE 10 CM D'UNE SURFACE VERTICALE.

**ATTENTION: SURFACES CHAUDES LORS DE L'UTILISATION!**

**ATTENTION: NE TOUCHEZ PAS LA SURFACE APRÈS UTILISATION CAR ELLE CONSERVE LA CHALEUR DES USTENSILES DE CUISINE.**

- RETIREZ L'EMBALLAGE DE PROTECTION DE TOUTES LES SURFACES EXTÉRIEURES AVANT D'UTILISER L'APPAREIL. TOUTES LES SURFACES EXTÉRIEURES (SAUF LE VERRE) PEUVENT ÊTRE NETTOYÉES AVEC UN NETTOYANT POUR INOX.
- POUR PRÉVENIR LES CHOCS ÉLECTRIQUES, DÉBRANCHEZ L'APPAREIL AVANT TOUT ENTRETIEN ET SERVICE.
- NE PAS IMMERSER DANS L'EAU, NE PAS UTILISER LORSQUE L'APPAREIL EST MOUILLÉ.
- NE PAS FAIRE FONCTIONNER L'APPAREIL AVEC UN CORDON ENDOMMAGÉ.
- NE LAISSEZ PAS LE CORDON TOUCHER LES SURFACES CHAUDES.
- NE MARCHEZ PAS SUR LE CORDON.
- UTILISATION DOMESTIQUE EN EXTÉRIEUR UNIQUEMENT.
- NE COUPEZ PAS ET NE RETIREZ PAS LA BROCHE DE MISE À LA TERRE DE CETTE FICHE.

# ELECTRIC INDUCTION COOKTOP ENCLOSURE

If an electric or gas grill (or similar appliance) is being installed within the same enclosure as this induction cooktop, the **ENCLOSURE REQUIREMENTS** for that appliance **MUST BE FOLLOWED**.

For general guidelines regarding custom-built enclosures, see below.

To ensure proper operation and safety, the enclosure **MUST** comply with the following:

- Proper construction and cutout openings - see INSTALLATION REQUIREMENTS and ENCLOSURE PARAMETERS sections.
- Proper clearances - see INSTALLATION REQUIREMENTS section.

You **MUST** read and follow these sections for complete enclosure requirement details.

## ENCLOSURE PARAMETERS

### General Guidelines

The enclosure can be constructed according to your individual preference, while following all guidelines found in this manual. **The enclosure MUST (see Fig. 12-1):**

- be installed on a hard and level surface
- have ventilation (see Ventilation Recommendations section)
- have the minimum dimensions specified in Fig. 12-1
- have the minimum cutout dimensions (see CUTOUT DIMENSIONS section)
- have the countertop cutout be open and exposed to the interior of the enclosure (not a closed or sealed cutout)
- be setup so that the 5 foot power cord can safely connect and disconnect to/from a properly wired and inspected **120VAC (20 AMP minimum, single-phase) GROUNDED three-wire dedicated GFCI circuit breaker with an in-line electrical disconnect or removable plug with receptacle**
- have access to the interior for ease of installation and service
- be setup so the unit is as close to the vent openings as possible
- be designed so that the electric induction cooktop is supported by the stainless-steel hanger extending from the upper portion of the unit (all sides rest on countertop)- see Cutout Dimensions
- have drainage cutouts (if needed) to prevent the accumulation of water within the enclosure
- meet all requirements found in Fig. 12-1 and the following sections

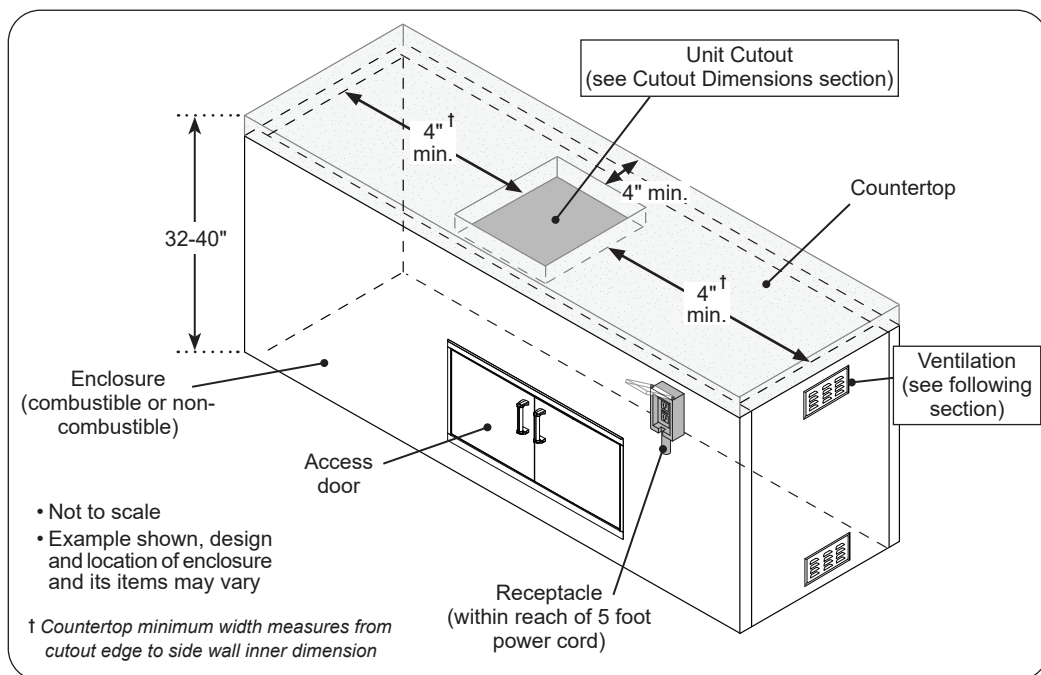


Fig. 12-1 Enclosure specifications

## Ventilation Recommendations

**FOR YOUR SAFETY**, it is recommended to provide the openings for replacement air and ventilation of the enclosure (to prevent overheating).

2 (minimum) ventilation openings should be created (reference Fig. 13-1 and Fig. 13-2):

- Each opening should have a minimum of **10 sq. in.** of free area. The openings should be equally sized. (Total of 20 sq. in. free area.)

- **The openings should remain unobstructed:**

The clearance between the openings and any items outside of the enclosure is a minimum of 6". The clearance between the openings and any items within the enclosure is a minimum of 2". See Fig. 13-2.

- Refer to national and local codes for additional specifications of openings.

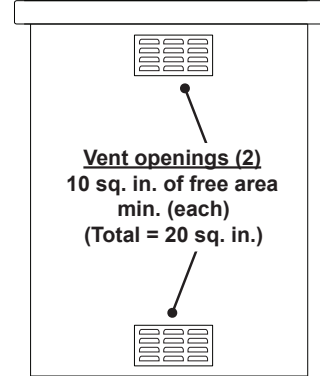
It is acceptable to use RHP venting panels (PN 5510-01). Contact your dealer.

**Note:** These same guidelines apply for each individual electric induction cooktop that exists in the enclosure.

**KEEP THE VENT OPENINGS AND SURROUNDING AREA OF THE ENCLOSURE CLEAR AND FREE AT ALL TIMES.**

### Ventilation Recommendations:

- Minimum 2 openings
- Each vent opening: min. 10 sq. in. of free area (Total = 20 sq. in. free area)
- Refer to national and local codes for additional specifications of openings.

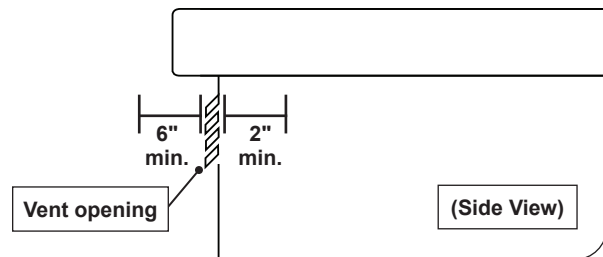


Keep surrounding area and vent openings clear and free at all times.

Note: Vent openings example shown. Your design may vary.

**Fig. 13-1** Ventilation detail

- 6" min. clearance between all vent openings and any items outside of enclosure
- 2" min. clearance between all vent openings and any items within enclosure



**Fig. 13-2** Vent openings clearance

Please use this page to record any information about your unit that you may want to have at hand.

## ELECTRIC INDUCTION COOKTOP ENCLOSURE (Cont.)

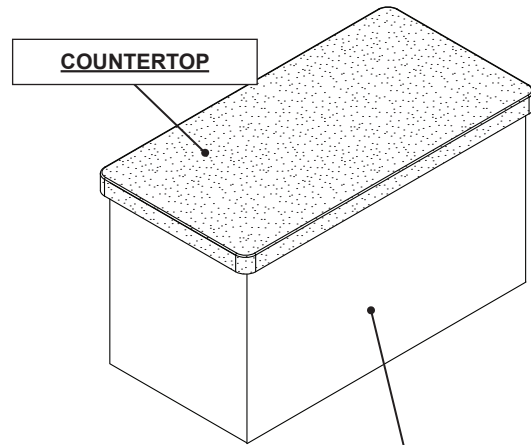
### ENCLOSURE MATERIALS

The countertop and supporting materials may be constructed of combustible or non-combustible materials.

The enclosure can be constructed of non-combustible materials.

**If an electric or gas grill (or similar appliance) is being installed within the same enclosure as this induction cooktop, the ENCLOSURE REQUIREMENTS for that appliance MUST BE FOLLOWED.**

If installing in the same enclosure with other gas or electric appliance, follow the enclosure requirements for those appliances.



**ENCLOSURE**  
Can be constructed of non-combustible materials.

**Fig. 15-1** Enclosure detail

Please use this page to record any information about your unit that you may want to have at hand.



**Cutout Dimensions**

Description	EL3285
<b>A</b> Countertop to unit bottom cutout	6"
<b>B</b> Side to side cutout	12 1/4"
<b>C</b> Front to back cutout	13"

**Table 1 - Cutout Dimensions**

**TOP VIEW**

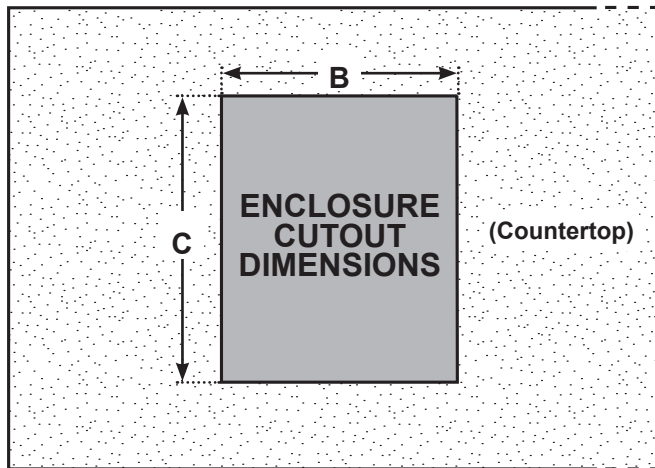


Fig. 17-1

**SIDE VIEW**

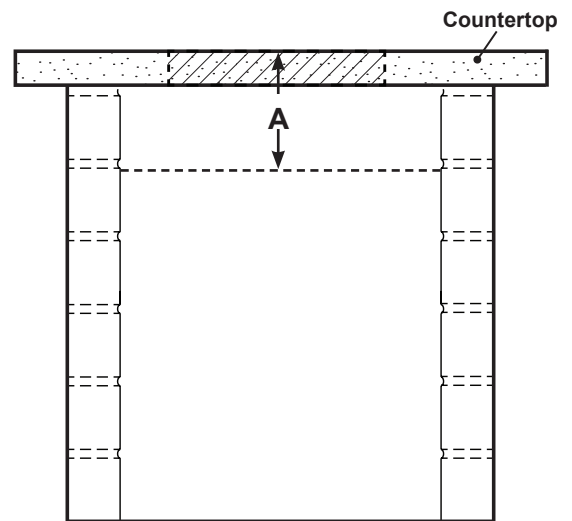


Fig. 17-2

**THE ENCLOSURE COUNTERTOP CUTOUT MUST BE OPEN AND EXPOSED TO THE INTERIOR OF THE ENCLSOURE (NOT A CLOSED OR SEALED CAVITY).**

## INSTALLATION REQUIREMENTS

Installation must be performed by a qualified professional service technician.

Any constructed outdoor area in which the appliance is used shall comply with one of the following:

- An outdoor area with walls on three sides, and no overhead cover
- Within a partial outdoor area that includes an overhead cover and no more than two walls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other
- Within a partial outdoor area that includes an overhead cover with walls on three sides, and at least 30% or more of the horizontal periphery of the enclosure that is open and unrestricted

**Note:** All openings must be permanently open.

**Note:** Sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

Refer to DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS section.

### OVERHEAD CONSTRUCTION REQUIREMENTS

- A minimum clearance of 30" (Fig. 18-1) is required between the countertop and any overhead construction directly above the electric induction cooktop.
- A maximum depth of 13" (Fig. 18-1) is permitted for the overhead construction.
- It is recommended that any construction above the cooking surface of the unit be covered with an exhaust hood. See EXHAUST HOOD section below for more details. Consult the instructions provided with the vent hood for additional requirements.

### EXHAUST HOOD

The exhaust hood helps extract smoke while cooking and provides protection for the overhead construction.

When installed under overhead non-combustible construction, an exhaust hood is highly recommended.

Fire Magic vent hoods, spacers, and duct covers are available. See Table 3 in the MODEL SPECIFICATIONS section. Contact your local dealer.

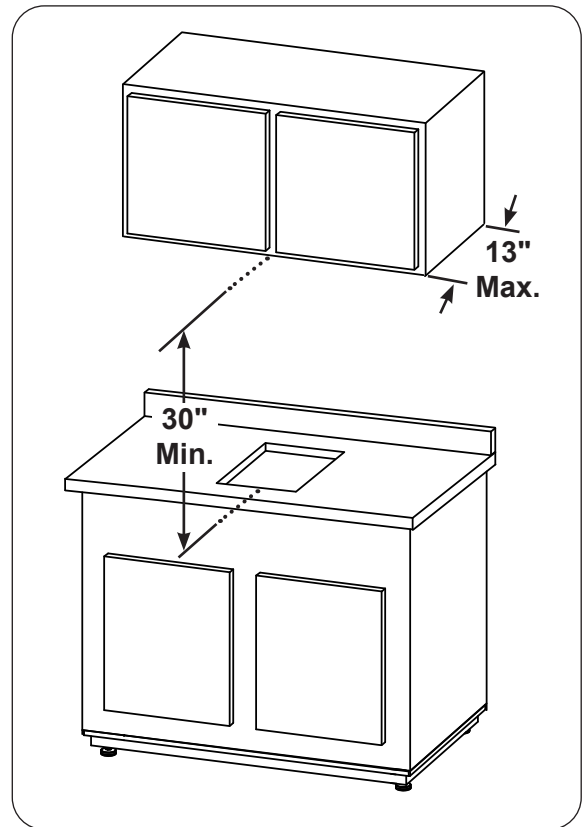


Fig. 18-1 Overhead requirements

## INSTALLATION REQUIREMENTS (Cont.)

### WALL CLEARANCES

The unit must have a minimum clearance of 4" from the rear, side, or corner walls and backsplashes (see Fig. 19-1).

(To allow for proper ventilation and prevent dangerous overheating.)

**Note:** Additional clearances should also be considered if using cookware with long handles.

### CLEARANCE FROM ADJACENT APPLIANCES (if applicable)

This unit must have a minimum clearance of 12" from any other appliances in the same enclosure. See Fig. 19-2.

Clearances continued on following page

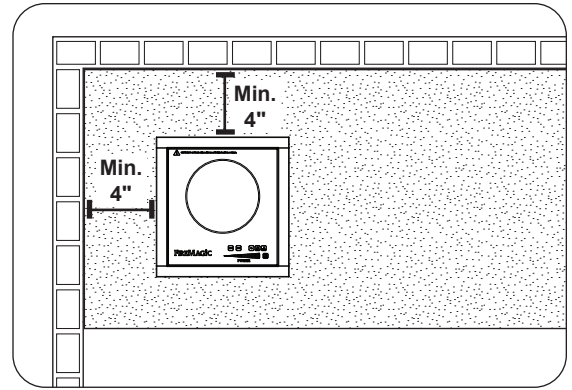


Fig. 19-1 Wall clearances

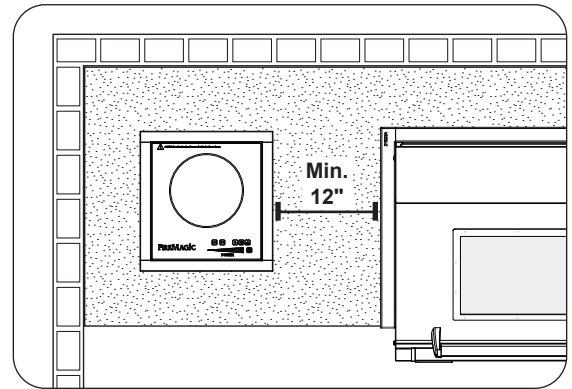
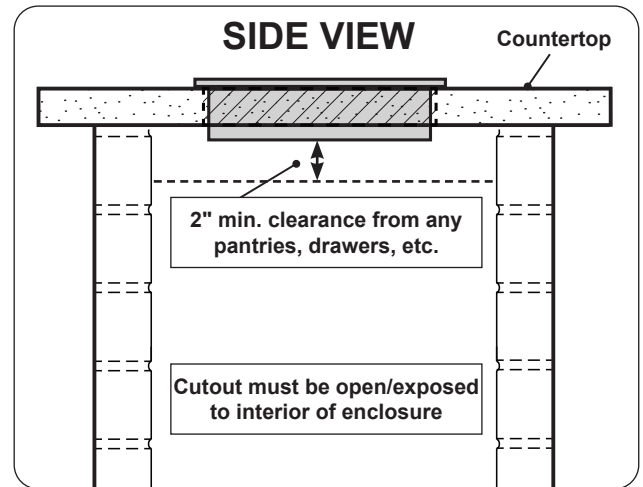


Fig. 19-2 Adjacent appliance clearance

## INSTALLATION REQUIREMENTS (Cont.)

### BELOW UNIT CLEARANCE

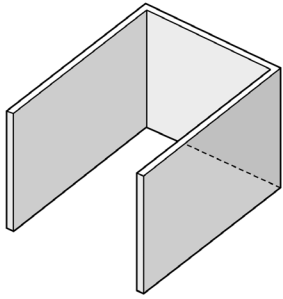
A minimum 2" clearance is required beneath the bottom of the unit to ensure proper operation and ventilation. See Fig. 20-1. The enclosure countertop cutout MUST be open and exposed to the interior of the enclosure (not a closed or sealed cavity).



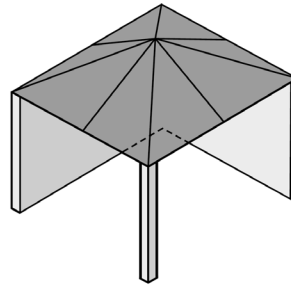
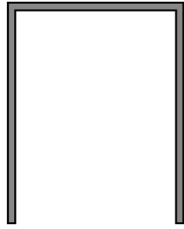
**Fig. 20-1** Below unit clearance

# DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS

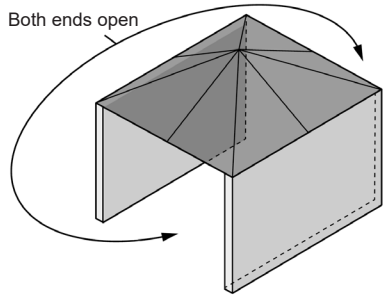
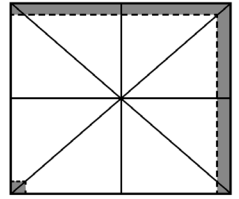
The following figures are diagrammatical representations of outdoor areas. See INSTALLATION REQUIREMENTS section.



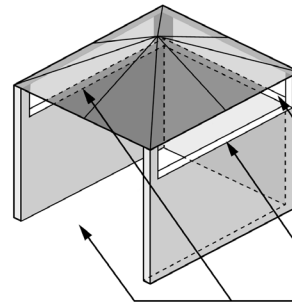
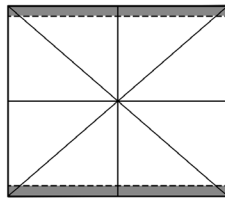
**Fig. 21-1** Outdoor area - Example 1



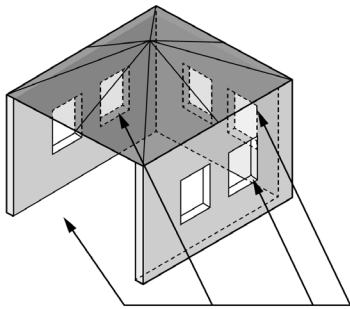
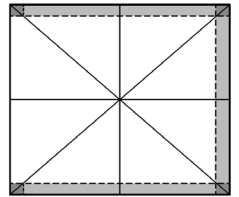
**Fig. 21-2** Outdoor area - Example 2



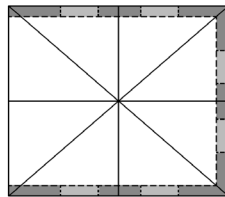
**Fig. 21-3** Outdoor area - Example 3



**Fig. 21-4** Outdoor area - Example 4



**Fig. 21-5** Outdoor area - Example 5




30% or more of the horizontal periphery of the enclosure is open and unrestricted

## ELECTRICAL SAFETY


- To protect against electric shock, do not immerse electrical wires, cord or plugs (as applicable) in water or other liquid.
- Allow the unit to cool before disconnecting from power source for cleaning, servicing, taking off parts or when unit will not be in use.
- Do not operate any outdoor cooking appliance with damaged wiring, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- Do not use an outdoor cooking appliance for purposes other than intended.
- **Use only a properly wired and inspected 120VAC (20 AMP minimum, single-phase) GROUNDED three-wire dedicated Ground Fault Circuit Interrupter (GFCI) circuit breaker *with the recommended addition of an in-line electrical disconnect OR removable plug with outlet with this outdoor cooking appliance.* The electrical disconnect, and plug with receptacle MUST be outdoor-rated WEATHER-PROOF and IN-USE COVERED.**
- **Use only a GFCI circuit breaker rated for 20 AMPS with this outdoor cooking appliance.**
- **Use only 12AWG (or larger) extension cords with a three-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.**
- **Never remove the grounding plug or use with an adapter of two prongs.**
- **The provisions of the National Electric Code as well as any local codes must be observed when installing the product.**


# MODEL SPECIFICATIONS

## Unit Rating Label



CLASS II





Certificate: LC16131-1

MODEL/NUMÉRO DE TYPE:  
EL3285

SERIAL NO./NUMÉRO DE SÉRIE  
XXXXXXXX

VOLTS AC	WATTS	AMPS	Hz	IPX RATING
120	1800	15	60	IPX4

**CAUTION:**  
THREE PRONG PROPERLY GROUNDED GFCI OUTLET REQUIRED. DO NOT IMMERSE IN WATER. RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.

**ATTENTION:**  
GFCI À TROIS BROCHES CORRECTEMENT MISE À LA TERRE REQUIS. NE PAS IMMERGER DANS L'EAU. RISQUE DE CHOC ÉLECTRIQUE, GARDER LA RALLONGE CONNEXION SÈCHE ET HORS TENSION SOL.

**OUTDOOR HOUSEHOLD USE ONLY**  
USAGE DOMESTIQUE EXTÉRIEUR UNIQUEMENT

3908-3814

**STANDARDS:**

A. UL 1026  
C. CSA C22.2 No. 60335-2-6

B. CSA C22.2 No. 60335-1  
D. CSA C22.2 No. 60335-2-78

ROBERT H. PETERSON CO. 14724 E. PROCTOR AVE. CITY OF INDUSTRY, CA 91746 U.S.A

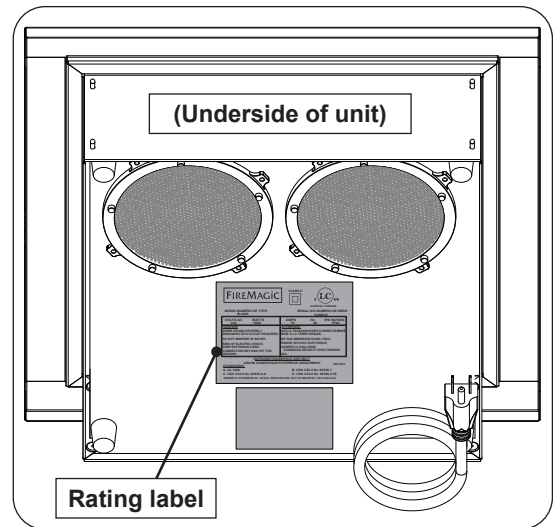
<b>EL3285 Series</b>	Input electrical requirements	120VAC / 20 AMP minimum / single-phase / 60 Hz / Outlet* / GFCI circuit breaker
	Appliance rating	120VAC / 1,800 watts / 15 AMP / 60 Hz
	Ingress protection	IPX4

\*See IMPORTANT SAFEGUARDS section for important details regarding outlets and extension cords.

**Table 2 - Rating label / Product Specifications**

The power cord for this unit measures 5 feet in length.

The unit rating label and serial number can be found affixed to the underside of the cooktop and lid. See Fig. 23-1. An additional label containing the serial number can be found on the underside of the stainless steel lid.



**Fig. 23-1 Location of rating label**

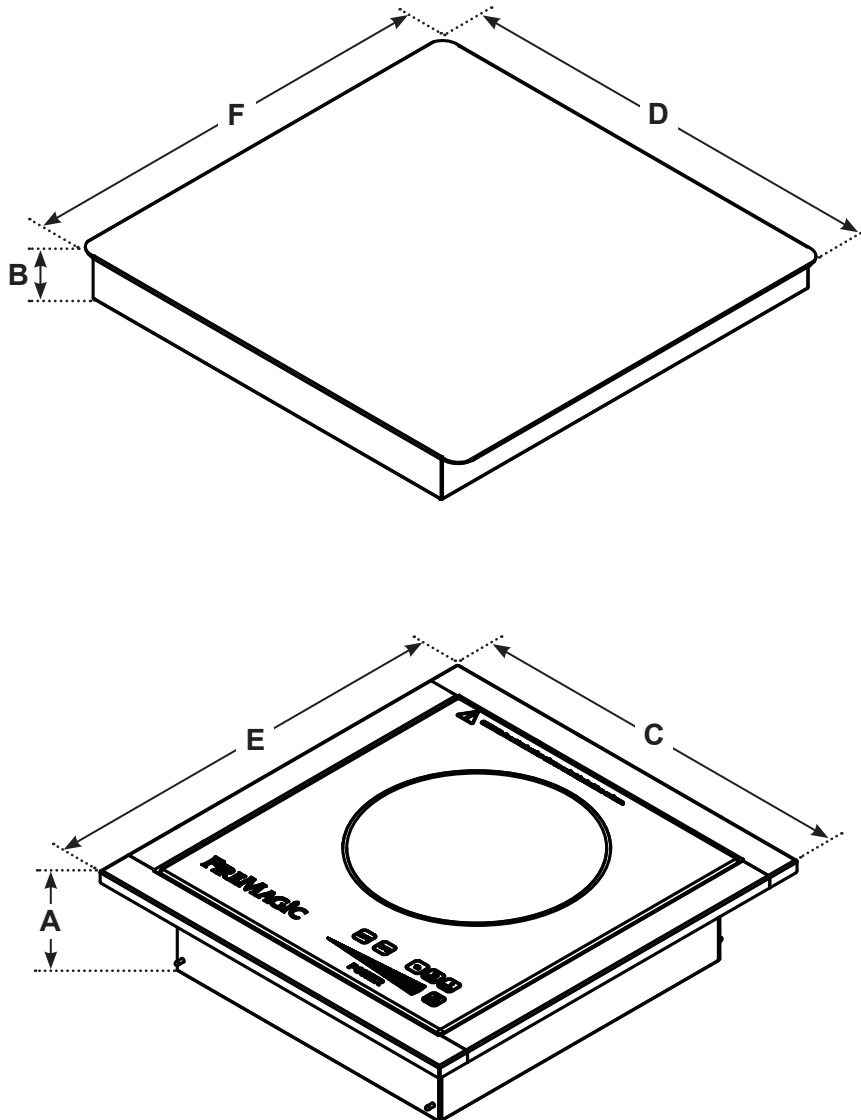
	<b>EL3285</b>
Fire Magic protective fabric cover model # *	3285-4
Fire Magic vent hood model # *	36-VH-7
Fire Magic vent hood spacer model # *	36-VH-7-02
Fire Magic vent hood duct cover model # *	36-VH-7-DC
* Not included	

**Table 3 - Cooktop Supporting Products**

**MODEL SPECIFICATIONS (CONT.)**

	Height		Width		Depth	
	Cooktop	Lid	Cooktop	Lid	Cooktop	Lid
	top to bottom		left to right		front to back	
	Maximum height (A)	Maximum height (B)	Maximum width (C)	Maximum width (D)	Maximum depth (E)	Maximum depth (F)
<b>EL3285</b>	4"	1 5/8"	15 1/4"	17"	16"	16 3/8"

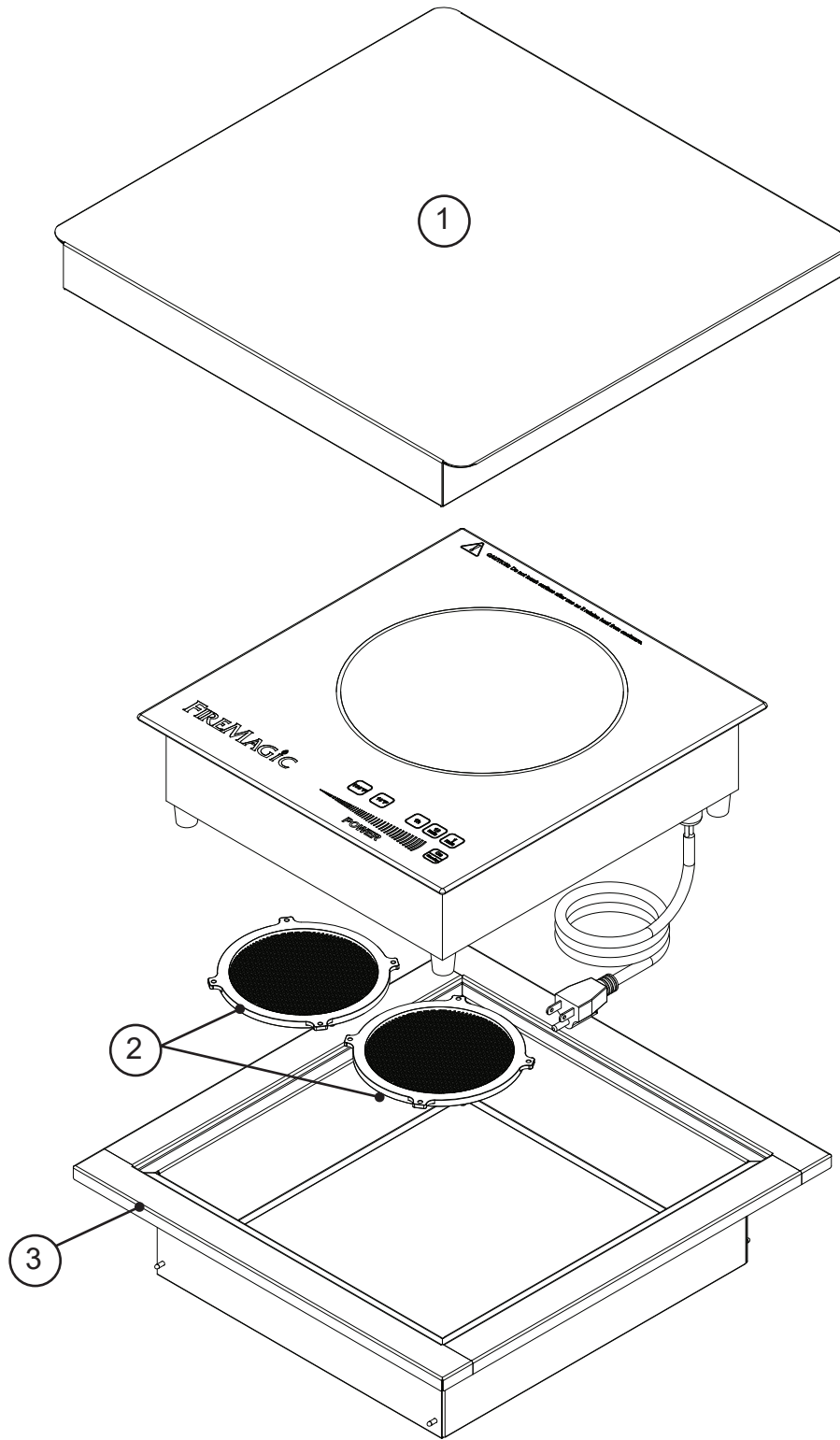
**Table 4 - Dimensions**



**Fig. 24-1**



# ELECTRIC INDUCTION COOKTOP REPLACEMENT PARTS LIST



		EL3285	
Item	Description	Part No.	Qty.
1.	Stainless steel lid	3285-01	1
2.	Filter (set of 2)	3285-02	1
3.	Stainless steel frame with hangers	3285-03	1

**IMPORTANT**  
Remove all packing material and discard prior to use.

**Replacement parts can be ordered from your local Fire Magic dealer.**

# INSTALLATION

## CONSTRUCT ENCLOSURE

Construct the enclosure according to your individual install preference, while following the guidelines found in the **ELECTRIC INDUCTION COOKTOP ENCLOSURE** and **INSTALLATION REQUIREMENTS** sections.

- Construct the enclosure in an appropriate location (ensure all requirements of this manual and all local codes are met when determining location). See Fig. 26-1.
- **Follow all information regarding enclosure parameters, ventilation, drainage, cutout dimensions, and clearances listed in the ELECTRIC INDUCTION COOKTOP ENCLOSURE and INSTALLATION REQUIREMENTS sections.** Failure to do so will prevent proper operation and can cause dangerous overheating.

## INSTALL COOKTOP

### Electrical Setup

**All electrical setup of this unit MUST be performed by a licensed electrician.**

**A 120VAC (20 AMP minimum) GROUNDED 3-wire receptacle (not included) is required** within the vicinity of the electric induction cooktop to provide power to the unit. The receptacle must be an outdoor-rated **WEATHER-PROOF IN-USE COVERED RECEPTACLE** (GFCI recommended). Your individual installation may vary. **Observe the National Electric Code and all local codes.**

The power cord is located on the right rear underside of the unit. Wire the receptacle into that general area of the unit.

- **Verify proper polarity of the receptacle.**
- **If an extension cord is used, ensure it meets all specifications found in the IMPORTANT SAFEGUARDS section.**
- **DO NOT TAMPER WITH THE EXTENSION CORD OR THE UNIT POWER-SUPPLY CORD.**

### Place Unit Inside Enclosure Cutout

Insert the electric induction cooktop into the stainless steel frame.

**Note:** The stainless steel frame is not adhered to the electric induction cooktop. Take caution when placing.

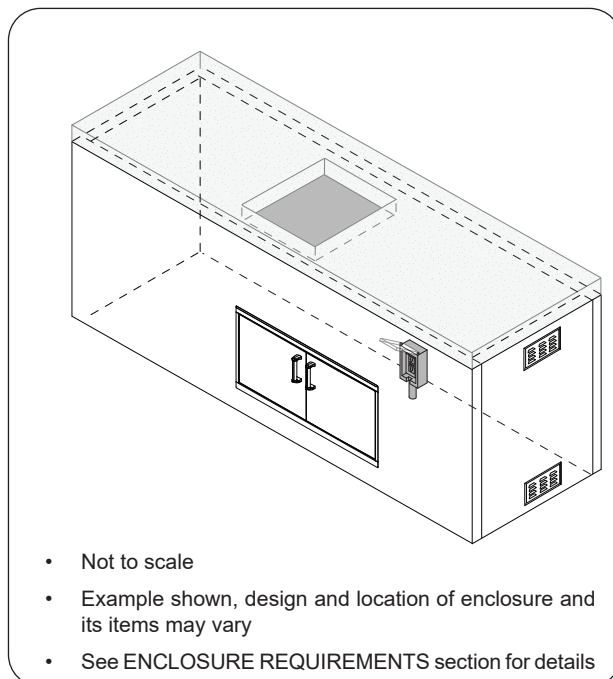
Carefully place the unit into the enclosure cutout being sure to simultaneously route the power cord down into the enclosure. See Fig. 26-2.

- Ensure the power cord is clear, undamaged, and completely inserted into the opening, and that the unit is correctly inserted without any obstructions between it and the countertop.

### Connect To Power

Plug the unit power cord into the **20 AMP** outlet. See Fig. 26-3.

**Important:** **Ensure the power cord is clear and undamaged, and that the electric induction cooktop is correctly inserted without any obstructions between it and the island. It must sit flat. DO NOT pinch any wires. Handle with care.**



- Not to scale
- Example shown, design and location of enclosure and its items may vary
- See ENCLOSURE REQUIREMENTS section for details

Fig. 26-1 Enclosure construction overview

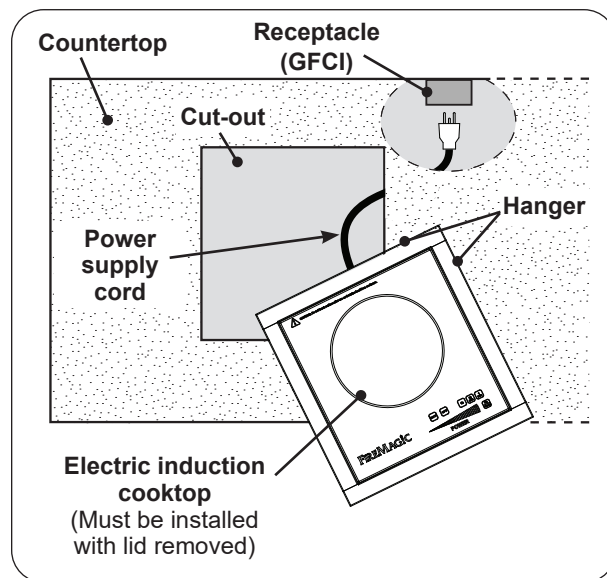


Fig. 26-2 installation overview

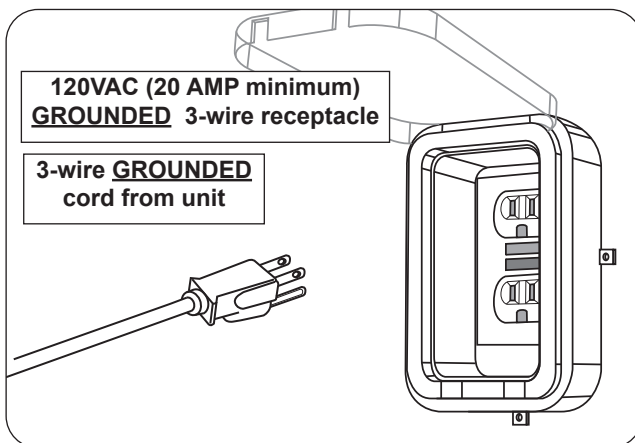


Fig. 26-3 Electrical setup detail

## INSTALLATION (cont.)

### LID PLACEMENT

The stainless steel lid is equipped with built-in handles on the left and right sides for easy handling. To lift the lid, use the designated areas as illustrated (see Fig. 27-1), and carefully place the lid over the induction cooktop. When ready to use the cooktop, simply remove the stainless steel lid as directed above, and store in a safe location.

**Note:** The lid is to remain in place when the unit is not in use.

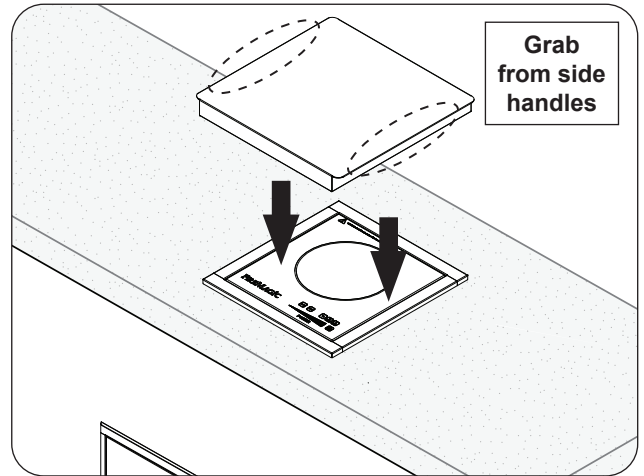


Fig. 27-1 Stainless steel lid

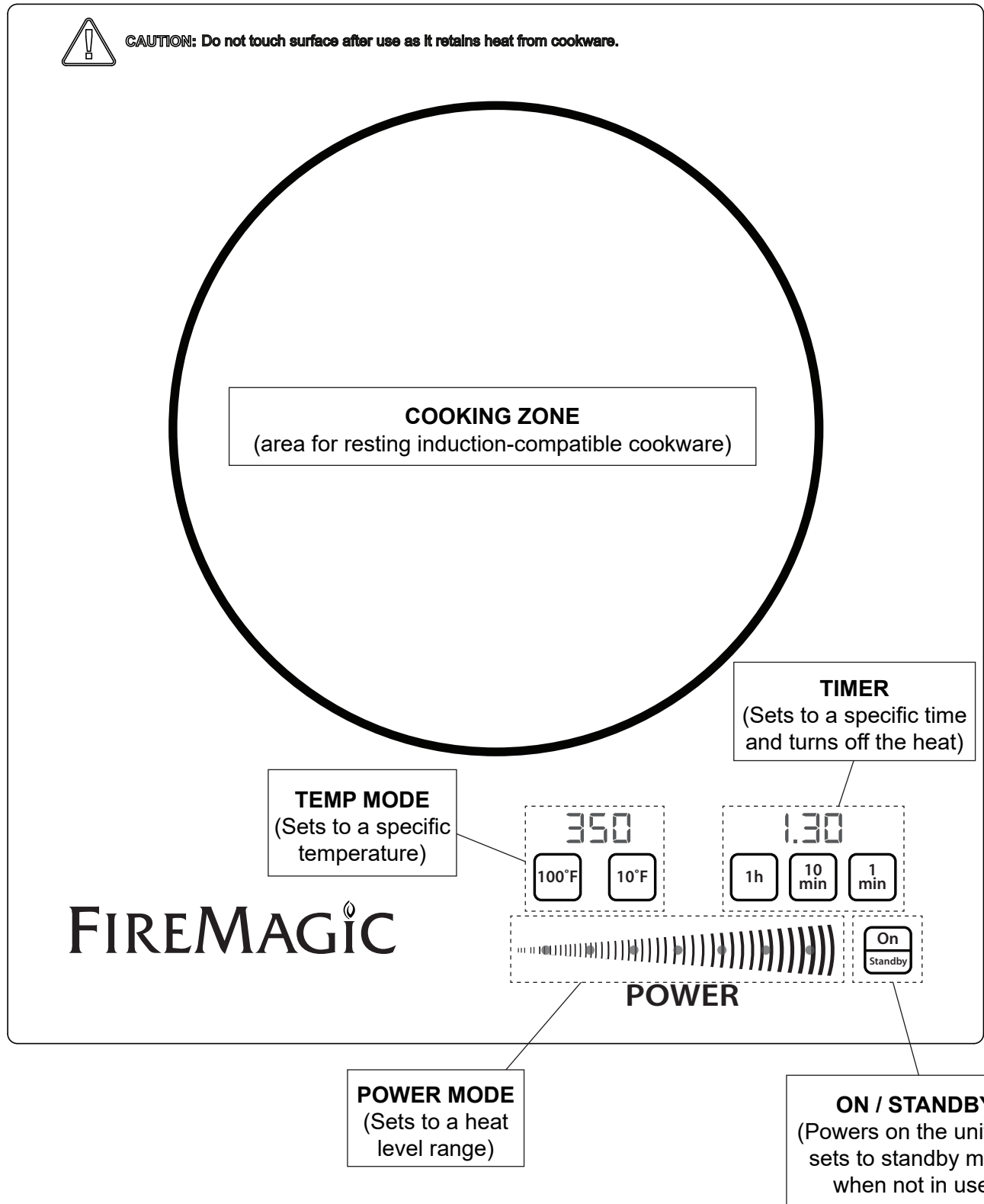
## OPERATION TEST

After installation, perform an operation test of the electric induction cooktop and its features. Refer to the following sections for details.

# IDENTIFICATION OF CONTROLS



**CAUTION:** Do not touch surface after use as it retains heat from cookware.



**Fig. 28-1** EL3285 Electric induction cooktop controls

# USING THE APPLIANCE

## BEFORE INITIAL USE

### Ensure that:

- the unit has been properly installed and tested by a qualified professional service technician and as instructed in this manual.
- you have read and understand all of the information in this manual.

## BEFORE EACH USE

### Ensure that:

- the recommended vent openings and surrounding area of the enclosure are clear at all times.
- the cooking area is clean, and the stainless steel lid is removed.
- you inspect all electrical connections for damage, cuts, wear, and tear. Replace any damaged components prior to use.

## OPERATION OVERVIEW

- Only use the proper cookware designed for use with induction cooktops. See COOKWARE section below.
- The unit (including the ceramic surface) becomes HOT during use. NEVER touch any part of the cooking area or surrounding hot surfaces with bare hands.
- Always keep your face and body as far from the unit as possible during use. Avoid wearing loose-fitting clothing as they could ignite.
- This appliance is designed as an attended appliance. DO NOT leave this appliance in operation when unattended.
- After each use, press the ON/STANDBY button to put on standby mode.
- The unit's fans will stay in operation, even after the unit has been turned off to quickly cool down the electronics.

**Important: DO NOT DISCONNECT THE UNIT FROM POWER UNTIL THE FANS SHUT OFF AUTOMATICALLY AND THE ELECTRONICS HAVE COOLED DOWN TO A SAFE TEMPERATURE.**

- GFCI outlet: Press the TEST button (then RESET button) every month to assure proper operation.

After reading and understanding all bullets above, follow these steps to begin using your electric induction cooktop:

1. Begin by powering **ON** the cooktop and setting it to the desired heat level per the OPERATION section.
2. Place your compatible cookware centered over the outlined circle on the cooktop. See the COOKWARE section below for compatible cookware and additional information.
3. Allow the cookware to preheat until the desired cooking temperature is reached.
4. Place your food in the cookware and cook as desired.
5. See the sections below and the following pages for all other information regarding use.

## COOKWARE

**Note: To check if your cookware is suitable, place a magnet on the bottom. If it sticks, it's induction-compatible.**

The flat surface of the cookware bottom must have a 4" minimum diameter for proper induction cooktop operation

For optimal performance, it is recommended to use an 8" pan or pot. Larger cookware can be used and will not damage the cooktop surface. Please note that the farther the cookware extends from the heat source, the longer it will take to heat up effectively.

### Suitable Cookware Bottom Materials:

- Cast Iron
- Enamel Cast Iron
- Iron alloy (i.e. SUS304 or SUS430)
- Stainless Steel (with magnetic properties)
- Carbon Steel

### Unsuitable Cookware Bottom Materials:

- Aluminum (unless it has a magnetic layer)
- Copper (unless it has a magnetic base)
- Glass
- Ceramic
- Non-Magnetic Stainless Steel

## AFTER EACH USE

1. Set the cooktop to standby mode (see OPERATION section if needed), remove your cookware (take extra caution if hot), and allow the cooktop to cool completely.
2. Clean the cooktop surface and surrounding area, then cover the unit with the supplied stainless steel lid.

**Note:** ENSURE THE UNIT IS IN STANDBY MODE AND COOLED DOWN BEFORE PLACING THE LID.

**Note:** The lid is to remain in place when not in use.

**Note:** For additional cleaning information, refer to the SERVICING AND CLEANING section.

# ELECTRIC INDUCTION COOKTOP OPERATION

## OPERATION

This induction cooktop features a sleek, touch-sensitive glass surface for precise temperature control and convenient timed cooking functions.

Read the following sections completely for detailed operating instructions. Refer to the IDENTIFICATION OF CONTROLS section for an overview of the unit, see the detailed instructions below and the following page, and refer to the illustrations for complete details on operation. See Fig. 30-1.

**DO NOT LEAVE YOUR COOKTOP UNATTENDED WHEN IN USE.**

## CONTROL PANEL

### Standby Mode

As soon as the unit power cord is plugged into the GFRC receptacle and the electrical supply is ON, the unit will emit an audible beep sound and all lights will illuminate for one (1) second. This means that the cooktop is receiving power and is actively in standby mode (but is not officially ON to start cooking).

IF THE UNIT IS NOT BEING USED FOR AN EXTENDED PERIOD OF TIME, IT IS RECOMMENDED TO SHUT OFF THE ELECTRICAL SUPPLY TO THE UNIT OR DISCONNECT THE POWER CORD.

### Power Unit ON (to start cooking)

To power ON the cooktop and begin cooking, press the On/Standby button. See Fig. 30-2. The indicator lights on the Power Level bar will illuminate with "dot" LED's chasing from left to right. This means the unit is ON and ready for an operation mode to be used. The unit WILL NOT start heating until an operation mode is selected AND compatible-cookware is placed on the unit. See the next sections for details on operation modes.

- The light pattern will repeat for approximately one (1) minute. If no button presses are detected within that time frame, the unit will automatically go into standby mode.

### Power OFF heat functions (Standby Mode)

To turn OFF the heat, press the ON/Standby button. See Fig. 30-2. The unit cut heat from the cookware and will enter standby mode until the electrical supply is switched off, the power cord is disconnected, or the ON/Standby button is pressed to continue operation.

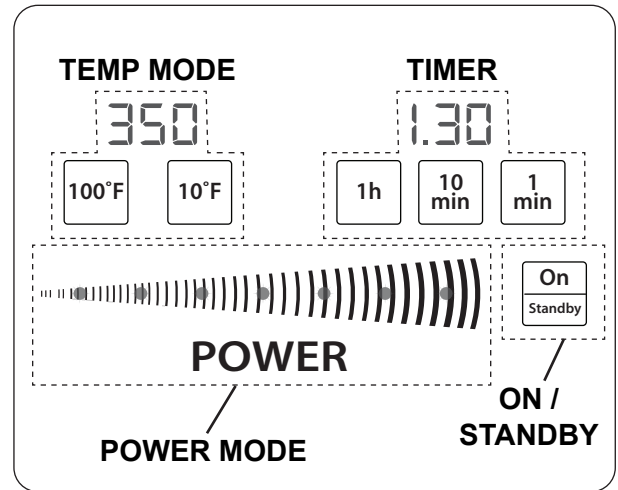


Fig. 30-1 Cooktop controls diagram

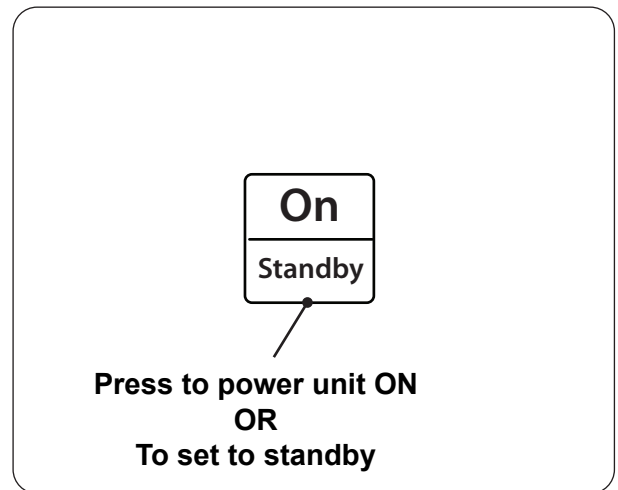


Fig. 30-2 Powering ON and setting to standby

# UTILISATION DE LA TABLE DE CUISSON À INDUCTION ÉLECTRIQUE

## OPÉRATION

Cette table de cuisson à induction est dotée d'une surface en verre lisse et tactile pour un contrôle précis de la température et des fonctions de cuisson chronométrées pratiques.

Veuillez lire attentivement les sections suivantes pour des instructions d'utilisation détaillées. Référez-vous à la section IDENTIFICATION DES COMMANDES pour un aperçu de l'appareil, consultez les instructions détaillées ci-dessous et la page suivante, et référez-vous aux illustrations pour des détails complets sur son fonctionnement. Voir Fig. 31-1.

**NE LAISSEZ PAS VOTRE TABLE DE CUISSON SANS SURVEILLANCE LORS DE SON UTILISATION.**

## PANNEAU DE CONTRÔLE

### Mode Veille

Dès que le cordon d'alimentation de l'appareil est branché sur la prise GFRC et que l'alimentation électrique est ACTIVÉE, l'appareil émettra un bip audible et toutes les lumières s'illumineront pendant une (1) seconde. Cela signifie que la table de cuisson reçoit de l'énergie et est en mode veille (mais n'est pas officiellement ALLUMÉE pour commencer la cuisson).

SI L'APPAREIL N'EST PAS UTILISÉ PENDANT UNE PÉRIODE PROLONGÉE, IL EST RECOMMANDÉ DE COUPER L'ALIMENTATION ÉLECTRIQUE DE L'APPAREIL OU DE DÉBRANCHER LE CORDON D'ALIMENTATION.

### Allumer l'appareil (pour commencer à cuisiner)

Pour allumer la table de cuisson et commencer à cuisiner, appuyez sur le bouton On/Standby. Voir Fig. 31-2. Les voyants sur la barre de Niveau de Puissance s'illumineront avec des LED en 'point' qui se déplacent de gauche à droite. Cela signifie que l'appareil est ALLUMÉ et prêt à être utilisé en mode opérationnel. L'appareil NE COMMENCERAS PAS À CHAUFFER tant qu'un mode opérationnel n'est pas sélectionné ET qu'un ustensile de cuisson compatible n'est pas placé sur l'appareil. Consultez les sections suivantes pour des détails sur les modes de fonctionnement.

- Le motif lumineux se répétera pendant environ une (1) minute. Si aucun appui sur un bouton n'est détecté pendant ce laps de temps, l'appareil passera automatiquement en mode veille.

### Éteindre les fonctions de chaleur (Mode Veille)

Pour éteindre la chaleur, appuyez sur le bouton ON/Standby. Voir Fig. 31-2. L'appareil coupera la chaleur de l'ustensile de cuisson et passera en mode veille jusqu'à ce que l'alimentation électrique soit coupée, que le cordon d'alimentation soit débranché, ou que le bouton ON/Standby soit pressé pour continuer l'opération.

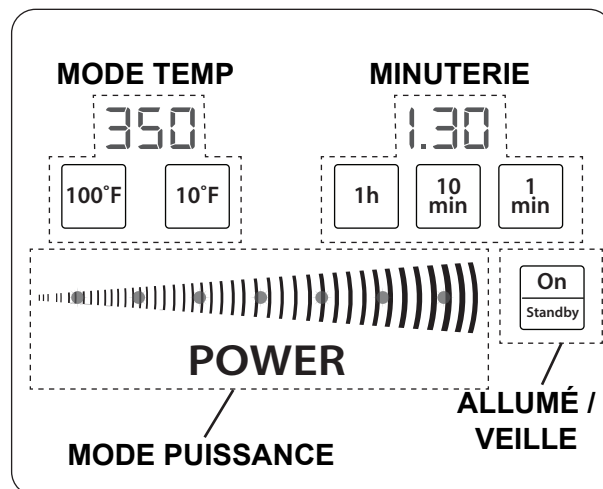


Fig. 31-1 Diagramme des commandes

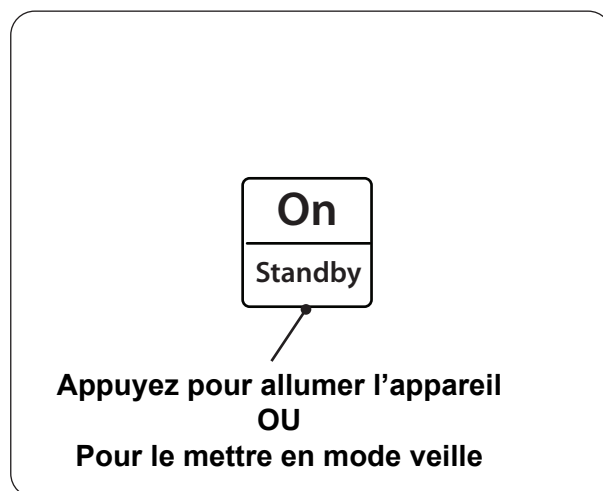


Fig. 31-2 Allumer et mettre en veille.

# ELECTRIC INDUCTION COOKTOP OPERATION (CONT.)

## OPERATION MODES

The heat can be adjusted using either POWER MODE or TEMPERATURE MODE for optimal cooking performance. You may switch to any mode during cooking anytime by pressing any keys of those modes. The LED readout display will show temperature and hour/minutes selected.

**Note:** For fastest maximum cooking temperatures, use Power Mode.

### Power Mode

Select a heat setting from 1-7 by touching on the Power Level area. See Fig. 32-1.

- The first heat setting from the left (one “dot” LED) is the lowest heat setting (approx. 120° F)
- The last setting on the right (seven “dot” LED) is the highest heat level (approx. 450° F)

Heat Levels:

1. Simmer sauces or melt chocolate/butter
2. Ranges for simmering options, suitable for use with or without a lid
3. Maintains a slow boil, stews or steams food
4. Fries or sautés food; ideal for making soups, sauces, and gravies
5. Will hold a rapid boil
6. Will quickly brown or sear food
7. Starts cooking food quickly or good for the fastest way to bring liquids to a boil

### Temperature Mode

Use this mode when a specific cooking temperature is required. Once the set temperature is reached, it will maintain that temperature. Press the 100°F button to select a temperature in increments of 100° and press the 10° F button to adjust in increments of 10°. The temperature will be shown on the display. See Fig. 32-2.

- Lowest temperature setting: 120° F
- Maximum temperature setting: 450° F
- Temperature settings are for your reference only as actual temperature might be slightly different due to ambient temperatures, cooking time, volume, type of cookware, etc.
- For soups with a thick base, it's recommended to stir the pot frequently. This helps prevent burning, as the temperature at the bottom of the soup is usually higher than at the top.

**Note:** The actual temperature will vary depending on the outdoor ambient temperature, wind and the cookware used.

### Timer

This unit offers three (3) buttons for timer settings: 1 hour / 10 minutes / 1 minute. Press the necessary buttons to reach the desired time. Once the time is selected, the timer will automatically begin and the display will begin counting down. See Fig. 32-3.

- The decimal between hour.min will blink indicating the timer is actively counting down
- Time goes down in one-minute increments
- Once the time is up, there will be an audible beep, the induction heat will automatically cut off, and the unit will go to standby mode.
- Max timer length: 10 hours (600 minutes)

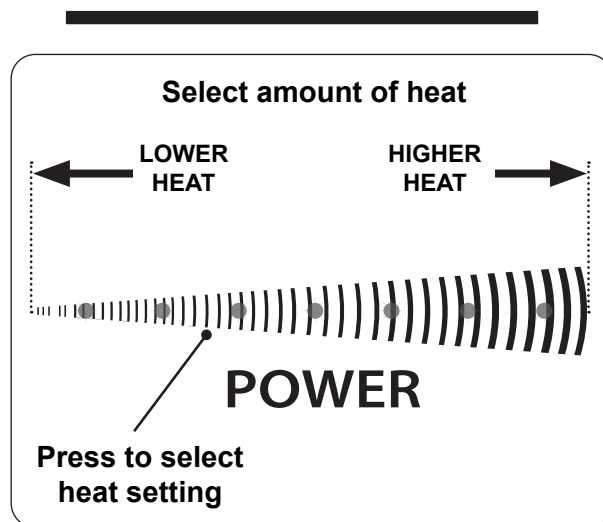


Fig. 32-1 Power Mode

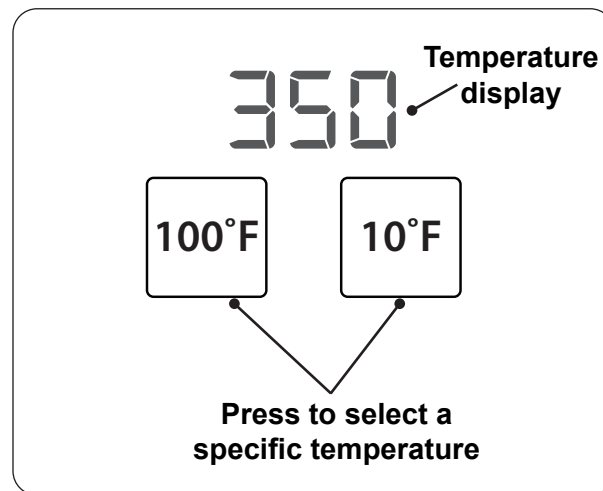


Fig. 32-2 Temp mode

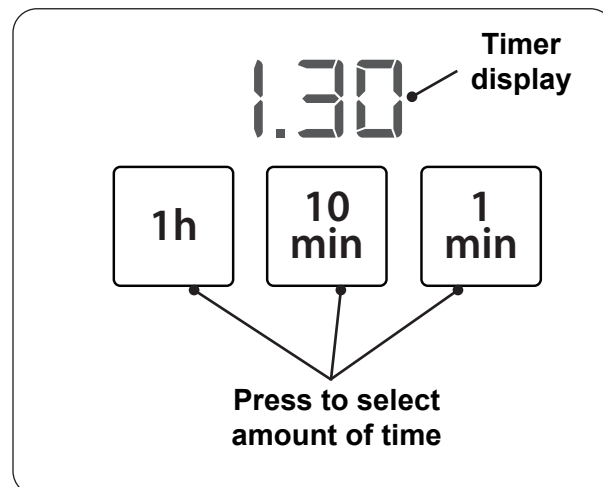


Fig. 32-3 Timer



# — UTILISATION DE LA TABLE DE CUISSON À INDUCTION ÉLECTRIQUE (C.) —

## MODES D'OPÉRATION

La chaleur peut être ajustée en utilisant soit le MODE PUISSANCE, soit le MODE TEMPÉRATURE pour des performances de cuisson optimales. Vous pouvez passer à n'importe quel mode pendant la cuisson à tout moment en appuyant sur les touches correspondantes. L'écran LED affichera la température et l'heure/les minutes sélectionnées.

**Note:** Pour des températures de cuisson maximales les plus rapides, utilisez le Mode Puissance.

### Mode Puissance

Sélectionnez un niveau de chaleur de 1 à 7 en touchant la zone de Niveau de Puissance. Voir Fig. 33-1.

- Le premier niveau de chaleur à partir de la gauche (un LED "point") est le niveau de chaleur le plus bas (environ 120 °F)
- Le dernier niveau à droite (sept LED "points") est le niveau de chaleur le plus élevé (environ 450 °F)

Niveaux de Chaleur:

1. Faire mijoter des sauces ou faire fondre du chocolat/du beurre
2. Options de mijotage, adaptées à une utilisation avec ou sans couvercle
3. Maintient un léger bouillonnement, mijote ou cuit à la vapeur les aliments
4. Fait frémir ou sauter les aliments ; idéal pour préparer des soupes, des sauces et des jus
5. Permet de maintenir un bouillonnement rapide
6. Permet de brunir ou saisir rapidement les aliments
7. Commence à cuire les aliments rapidement ou est la meilleure façon d'amener les liquides à ébullition

### Mode Température

Utilisez ce mode lorsque une température de cuisson spécifique est requise. Une fois la température réglée atteinte, elle sera maintenue. Appuyez sur le bouton 100°F pour sélectionner une température par paliers de 100° et appuyez sur le bouton 10°F pour ajuster par paliers de 10°. La température sera affichée sur l'écran. Voir Fig. 33-2.

- Réglage de température le plus bas : 120 °F
- Réglage de température maximal : 450 °F
- Les réglages de température sont fournis à titre indicatif, car la température réelle peut différer légèrement en raison des températures ambiantes, du temps de cuisson, du volume, du type de ustensiles de cuisson, etc.
- Pour les soupes à base épaisse, il est recommandé de remuer fréquemment la casserole. Cela aide à éviter que cela brûle, car la température au fond de la soupe est généralement plus élevée qu'en haut

**Note:** La température réelle variera en fonction de la température ambiante extérieure, du vent et des ustensiles de cuisson utilisés.

### Minuteur

Cet appareil propose trois (3) boutons pour les réglages du minuteur : 1 heure / 10 minutes / 1 minute. Appuyez sur les boutons nécessaires pour atteindre le temps souhaité. Une fois le temps sélectionné, le minuteur commencera automatiquement et l'affichage commencera le compte à rebours. Voir Fig. 33-3.

- Le point décimal entre heure.min clignotera, indiquant que le minuteur est en train de compter à rebours
- Le temps diminue par paliers d'une minute
- Une fois le temps écoulé, un bip audible se fera entendre, le chauffage à induction s'arrêtera automatiquement et l'appareil passera en mode veille
- Durée maximale du minuteur : 10 heures (600 minutes)

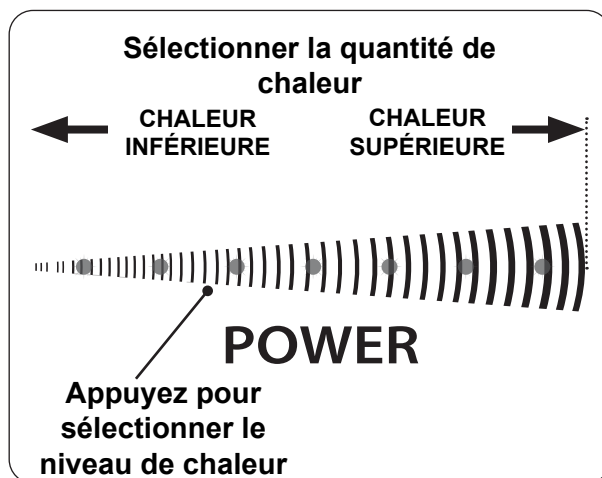


Fig. 33-1 Mode Puissance

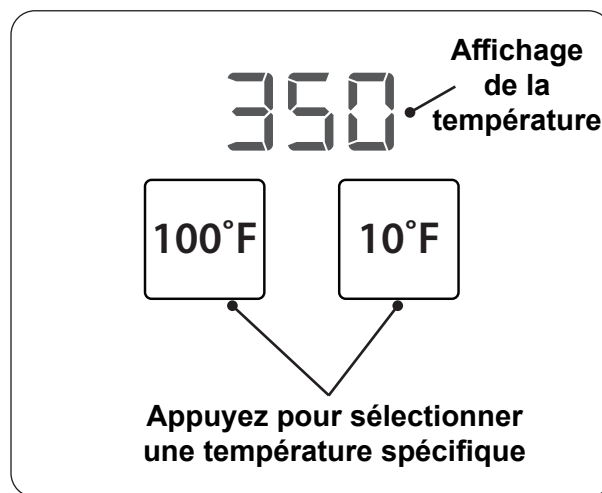


Fig. 33-2 Mode temp

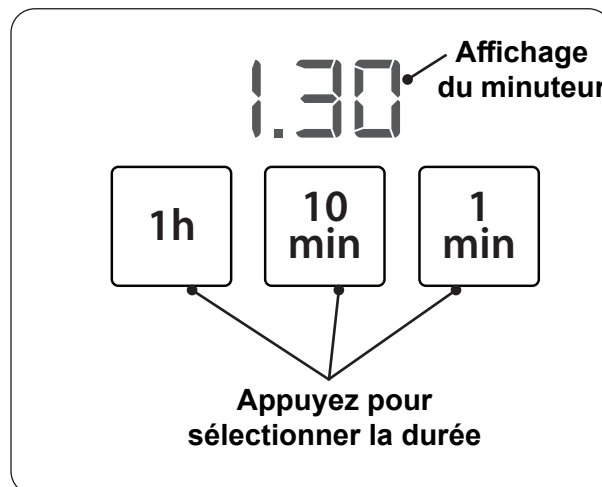


Fig. 33-3 Minuteur

## SERVICING AND CLEANING

Your electric induction cooktop requires regular cleaning and maintenance. Refer to these instructions for details. Performing these procedures will ensure proper operation, appearance, and safety.

### WARNINGS

- Prior to servicing or cleaning make sure the unit is completely cool, the unit is off, and the power supply is disconnected.
- Wear appropriate gloves and safety glasses during any servicing or cleaning.
- DO NOT spray any cleaner or liquids on the unit when hot.
- The unit MUST be cleaned regularly to prevent grease build-up and other food deposits. A clean and well maintained unit prevents the risk of grease build-up and ensures proper operation of the induction cooktop.
- Verify proper operation after servicing or cleaning.
- See IMPORTANT SAFEGUARDS section for additional related information.

### CLEANING YOUR ELECTRIC INDUCTION COOKTOP

#### Before Each Use

1. **Inspect and clean the ceramic glass surface of the unit:** With a cool electric induction cooktop, clean any dust, grease, splatter, or spills as needed with a damp clean cloth.

#### After Each Use

1. **Clean the ceramic glass:** Once unit is cooled down, wipe the glass surface with a damp cloth. If excessively dirty, soak cloth in a mild detergent and water mixture. Do not clean with metal scouring pads, abrasives or solvents.
2. **Clean the stainless steel frame and lid:** With a cool electric induction cooktop, use a grill cleaner (or a soapy water solution) and a clean cloth to remove grease and dirt from the stainless steel surfaces. For tough deposits, a copper pad can be used. Always wipe with the grain. Rinse and dry completely. Then follow up with a stainless steel cleaner and a clean cloth. DO NOT use other cleaners or chemicals. The stainless steel frame can be separated from the cooktop for easier cleaning, if needed.

If this routine cleaning is not performed, the stainless steel may become dull and develop surface rust (due to use and atmospheric conditions). If left uncleaned, significant damage and pitting may occur.

**Important:** DO NOT use steel wool, any other metal tools, or any other cleaners/chemicals to clean the exterior other than recommended above. Such items promote rust.

**Note:** Due to the nature of stainless steel, temperatures produced by the cooking process will cause discoloration. This can be reduced by routine cleaning.

3. **Cover your electric induction cooktop:** Once the unit is dry and cool, cover your appliance with the included stainless steel lid. A Fire Magic protective cover is available for purchase. Call your dealer for ordering information.

### CLEAN FILTERS

1. **Lift unit from cutout:** Carefully lift the unit from the countertop cutout.
2. **Remove filter:** While holding the unit, locate the filters (underneath the unit) and pull them off. See Fig. 34-1. The filters clip onto the outmost vent rings via plastic clips that allow for easy removal and installation.
3. **Clean filters:**

- Wipe any excess grease/lint/dirt with a dry paper towel.
- Soak the filters in hot water and detergent and gently brush or agitate in the water to loosen particles. Do not use products containing ammonia, abrasives, or oven cleaners.
- Rinse the filters and dry before reinstalling.
- Press the filters over the outmost vent rings to clip in place.
- The filters may also be cleaned in a dishwasher (use top rack only and do not include any other items or cutlery in the wash).
- Clean the filters every 1-3 months depending on the frequency.
- Filters can be purchased through your dealer. See parts list for filter model number.

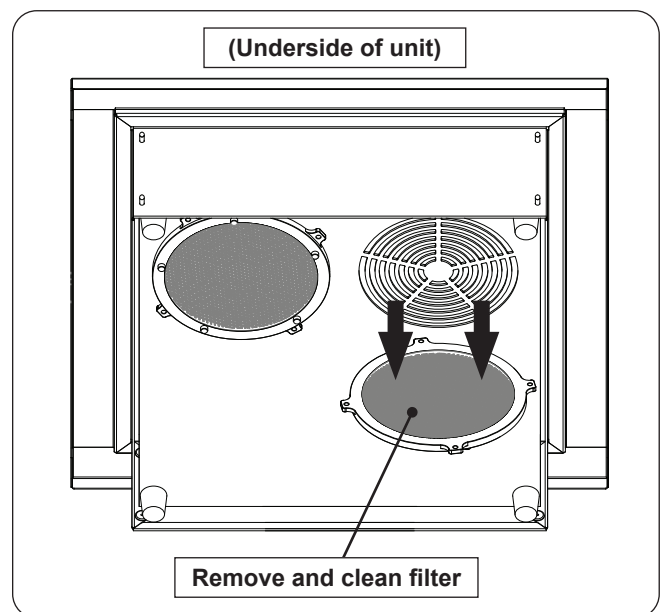


Fig. 34-1 Clean Filters

## SERVICING AND CLEANING (cont.)

### For Environments High In Salt, Chloride, Or Other Corrosive Chemicals

When this electric induction cooktop is installed in a corrosive environment such as near the ocean (salt air), poolside (chlorine and/or pool chemicals) or any other location with exposure to high salt/chloride content or corrosive chemicals/solutions, it will be more susceptible to corrosion and **MUST** be maintained/cleaned **more frequently**.

- **DO NOT** store any corrosive chemicals (chlorine, hydrochloric acid, fertilizer, etc.) near your stainless steel unit.
- **DO NOT** allow any corrosive materials (masonry dust, debris, etc.) to settle on your stainless steel unit.
- These environments, chemicals, and materials may cause the 304 stainless steel to develop surface rust and consequently pitting. Under these conditions the unit exterior **MUST** be cleaned at least monthly. Inspect your electric induction cooktop often and clean accordingly.

### Protecting Your Electric Induction Cooktop

An optional Fire Magic protective cover will protect your electric induction cooktop when not in use. Install the cover on a cool and dry unit. **DO NOT** cover a damp electric induction cooktop. During high humidity or after rainy conditions, remove the cover to dry trapped moisture if present. (If the cover is installed over a damp unit it can cause surface rust on metal components.)

Ensure that the **INSIDE** of the cover is **DRY** before putting it back on the electric induction cooktop.

Please use this page to record any information that you may want to have at hand.

## TROUBLESHOOTING

If you have trouble with the unit, please use this list to identify the problem. By trying one or more of the solutions to the possible cause, you should be able to solve the problem. If this list does not cover your present problem, or if you have other technical difficulties with the unit, please contact your local dealer.

PROBLEM	POSSIBLE CAUSE	CORRECTION
<b>Cooktop is not powering ON</b>	<ol style="list-style-type: none"> <li>1. Power failure</li> <li>2. Power not connected properly</li> <li>3. GFCI or circuit breaker may be tripped</li> </ol>	<ol style="list-style-type: none"> <li>1. Check if power is available.</li> <li>2. Make sure the power cord is connected and the power source and powering equipment is properly connected and tested.</li> <li>4. Reset GFCI or circuit breaker.</li> </ol>
<b>Cooktop is not heating up</b>	<ol style="list-style-type: none"> <li>1. Display reads: <b>E0</b></li> </ol>	<ol style="list-style-type: none"> <li>1. Cookware not detected. Only use compatible cookware and ensure the inductive base material on bottom of cookware is larger than 4" in diameter.</li> </ol>
<b>Cooktop stops heating up</b>	<ol style="list-style-type: none"> <li>1. Display reads: <b>E6</b></li> </ol>	<ol style="list-style-type: none"> <li>1a. Air vents could be blocked. Clean the vents.</li> <li>1b. Check fans for proper operation. Unplug and plug in (allow to cool if needed). If Error code still displayed, contact your dealer.</li> <li>1c. Auto shut-off is engaged due to unit overheating. Wait for unit to cool down.</li> </ol>
<b>Cooktop stops heating frequently</b>	<ol style="list-style-type: none"> <li>1. Display reads: <b>E5</b></li> </ol>	<ol style="list-style-type: none"> <li>1a. Cookware is overheating the unit. Lower the heat setting.</li> <li>1b. If in power mode, change from power mode to temperature mode for more precise temperature control.</li> </ol>
For any other error codes displayed, call your dealer.		

# WARRANTY

## PETERSON FIRE MAGIC GRILLS AND ACCESSORIES LIMITED WARRANTY

R.H. Peterson Co. ("RHP") warrants your Fire Magic® grill to be free from defects in material and workmanship.

Fire Magic cast stainless-steel gas burners, Choice stainless steel U shaped burners, cooking grids, and Barbecue and vent hood housings are warranted **as long as the original purchaser owns them -- LIFETIME**. (Except as described below.)

Fire Magic brass valves, manifold assemblies, inner liners, porcelain housings (including ovens and barbecue faces), and **backburner assemblies** (except ignition systems) are warranted for **FIFTEEN (15) YEARS**.

Fire Magic built-in pizza ovens and griddles (except ignition system and thermostat) are warranted for **TEN (10) YEARS**.

Fire Magic heating elements, Infra-red burners, flavor grids, and charcoal stainless steel grills are warranted for **FIVE (5) YEARS**; except for the charcoal pan, charcoal grid, thermometer, and ash catch tray, which are warranted for **ONE (1) YEAR**.

Fire Magic sideburners, exterior Glass Fiber Reinforced Concrete (GFRC) grill island systems, and all other grill, vent hood, pizza oven and griddle components (except ignition systems and electronic parts) are warranted for **THREE (3) YEARS**.

Fire Magic Echelon gas grill, pizza oven and EL500 electric grill under glass touch screen electronic controls are warranted for **TWO (2) YEARS**.

Fire Magic grill, pizza oven and griddle ignition systems (excluding batteries), electronic components (including lights, thermometers and thermostats) and accessories are warranted for **ONE (1) YEAR**.

### A COPY OF YOUR SALES SLIP FOR PROOF OF PURCHASE IS REQUIRED

This warranty applies to the original purchaser for products which are installed in the United States or Canada and which are operated and maintained as intended for single family residential usage (if the unit is installed in a commercial / multi-user setting, a separate Commercial / Multi-User Limited Warranty applies and is available from RHP). This warranty is valid only with proof of purchase, commences on the date of purchase, and terminates (both as to original and any replacement products) on the anniversary date of the original purchase of the product per the above schedules.

This warranty **does not** cover parts which become defective as a result of negligence, misuse, use not in compliance with the Installation and Owner's Manual, accidental damage, improper handling, improper storage, improper installation, **lack of required routine maintenance** (as specified in the Installation and Owner's Manual), or electrical damage. Product must be installed as specified in the Installation and Owner's Manual by a **qualified professional installer**.

This warranty **does not** apply to rust, corrosion, oxidation, or discoloration unless the affected part becomes inoperable. RHP products including heating elements and controls are designed and certified to be used as a system. Modifications to products which are not specifically authorized will void this warranty and could render the product to be unsafe. Heating elements, controls, accessories, etc. used with this product must be RHP products or this warranty is void.

Warranted items will be repaired or replaced at RHP's sole discretion. This warranty **does not** cover labor or labor related charges, except as provided by separate specific written programs from RHP. All repair work must be performed by a qualified professional service person and requires prior approval of RHP.

RHP may require the defective product or part to be returned to the factory to determine the cause of failure. RHP will pay freight charges if the product or part is determined to be defective. This warranty does not cover breakage in shipment from our independent distributor to its customer if the damage is determined to have occurred during that shipment.

This warranty specifically excludes liability for **indirect, incidental, or consequential** damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. This warranty gives you specified legal rights, and you may have other rights that vary from state to state or province.

For additional information regarding this warranty, or to place a warranty claim, contact the RHP dealer where the product was purchased.

When contacting your RHP dealer or the R.H. Peterson Co., please provide the following information:

- Your name, address, telephone number, e-mail
- Sales receipt showing where purchased and date purchased
- Model number, serial number of product, date code
- Relevant information: installer, additions, repairs, when defect was first noted

**TO REGISTER YOUR PRODUCT ONLINE GO TO: [WWW.RHPETERSON.COM](http://WWW.RHPETERSON.COM),  
AND CLICK ON PRODUCT REGISTRATION. THANK YOU FOR YOUR PURCHASE.**

<p style="text-align: center; font-weight: bold; font-size: 1.2em;">Quality Check</p>	<p>Date: _____</p>	<p style="font-weight: bold; font-size: 1.2em;">Model #:</p>
<p>Electrical Leak Test: _____</p>		<div style="border: 1px dashed gray; height: 150px; width: 100%;"></div>
<p>Operation Test: _____</p>		
<p>Inspector: _____</p>		
		<p style="font-weight: bold; font-size: 1.2em;">Serial #:</p>