



Owner's Manual

For CookTek Single Hobs, Double Hobs, and Woks

CAUTION: Read all instructions before using these units.

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MODEL NUMBERS

Countertop Single Hobs: HTF-9500-SH18-1, HTF-9500-SH25-1, HTF-9500-SH35-1

Drop-in Single Hobs: HTD-9500-SH18-1, HTD-9500-SH25-1, HTD-9500-SH35-1



Countertop Double Hobs: HTF-9500-FB25-1, HTF-9500-FB35-1, HTF-9500-SS25-1, HTF-9500-SS35-1

Drop-in Double Hobs: HTD-9500-FB25-1, HTD-9500-FB35-1, HTD-9500-SS25-1, HTD-9500-SS35-1



Countertop Woks: HTF-9500-WK18-1, HTF-9500-WK25-1, HTF-9500-WK35-1

Drop-in Woks: HTD-9500-WK18-1, HTD-9500-WK25-1, HTD-9500-WK35-1



PREPARING YOUR COOKTOP

CAUTION: Read all instructions before using this appliance.

Before operating your cooktop, do the following:

- Remove all packing material and save for subsequent shipment or in case of concealed shipping damage.
- Place the unit on a dry, level, hard, stable, and non-flammable surface.
- Keep unit away from other heat sources. See "Spacing Requirements" on page 3 of this manual for detailed spacing and clearance information for all cooktop units.

Grounding Instructions:

The cooktop must be properly grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing a safe path for the electric current. The cooktop has a power cord with a 3-prong grounding plug, which must be used in a compatible and properly grounded outlet. It is the owner's responsibility to replace any 2-prong wall outlet with a properly grounded 3-prong wall receptacle. For your safety, never cut, remove, or disable the electrical (ground) connection from the plug. Never use an adapter plug or an extension cord with the cooktop.

WARNING: Electric shock can result from an improperly grounded plug. Please consult a qualified electrician if you have any questions about these grounding instructions.

Before you Begin:

Some units may come equipped with a removable IEC power cord. Please make sure that this power cord is firmly attached to your CookTek unit BEFORE plugging the unit into the power receptacle and before attempting operation.

ELECTRICAL INSTALLATION REQUIREMENTS

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

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

INSTALLATION GUIDELINES FOR ALL COOKTOPS AND WOKS

Please follow the listed guidelines below to ensure product reliability:

Spacing Requirements

- All units require a minimum clearance of two 2" (51 mm) between all sides of the housing and any surface or obstacle.
- All drop-in units require a minimum clearance of open space below the unit of 6" (152 mm). The space must have openings allowing for the flow of cool air (ambient temperature not to exceed 50°C/122°F) to the cooktop housing intake vents. If either the air intake or exhaust outlet is blocked, the internal temperature will rise, causing an error code to occur (NOTE: The 6" (152 mm) can be reduced if additional fans and ducting are added to provide forced ventilation).
- Do not install the unit near other equipment that generates excessive heat or grease that can be pulled into the CookTek unit by its fan (i.e. griddles, fryers, etc.).
- Do not place the unit near items that generate excessive steam that can be pulled into the CookTek unit by its fan (i.e. pasta cookers, steam baths, dishwashers, etc.).

Electrical Requirements

- Line voltage should never exceed 265VAC for 240VAC units and 132VAC for 120VAC units.
- Always provide a dedicated electrical circuit for the equipment.
- Never use an extension cord or power strip.

General Maintenance

- If your unit comes equipped with a grease filter on the bottom of the unit, please read the section on cleaning and maintenance of the grease filter (page 5).
- All units should be checked for build up and debris around the intake and exhaust vents on the bottom of the unit.
- If debris is found on the vents, you should unplug the unit and clean away the debris with a dry cloth to ensure proper airflow is provided to the equipment.

Air Flow and Ambient Temperature

- Avoid ambient temperatures exceeding 50°C/122°F.
- Units dropped into the counter will require the following:
 - Single units require a minimum 70CFM (2.0m³/min) of fresh air to the unit
 - Double units require a minimum of 140CFM (4.0m³/min) of fresh air to the unit.

General

- Never leave an empty pan on the unit.
- Always turn the unit off when not in use.

INSTALLATION OF DROP-IN COOKTOPS AND WOKS

- When installing the drop-in cooktop or wok, use the dimensions provided in this manual to trace the cutout dimensions onto the countertop.
- All drop-in units require a minimum clearance of open space below the unit of 6" (152 mm). The space must have openings allowing for the flow of cool air (ambient temperature not to exceed 50°C/122°F) to the cooktop housing intake vents. If either the air intake or exhaust outlet is blocked, the internal temperature will rise, causing an error code to occur (NOTE: The 6" (152 mm) can be reduced if additional fans and ducting are added to provide forced ventilation).
- Cut out and drill holes as required in countertop.
- Drill holes for control box mounting.
- When installing the drop-in cooktop or wok, apply a bead of an NSF Standard 51 approved sealant (such as Dow Corning 732 Multi-Purpose Sealant or GE RTV 108) around all four edges of the countertop cutout. Carefully follow sealant manufacturer's instructions to insure proper adhesion.
- Locate cooktop or wok over countertop cutout. Pass control panel and cord through the cutout, then pass the base of the cooktop or wok through the hole until flange rests on the countertop.
- Mount control panel using screws supplied. Mounting options are illustrated in the attached drawing.
- Plug cooktop or wok into a grounded 120V or 200-240V (depending on the model purchased), single-phase receptacle. Check rating plate on the cooktop or wok to verify correct voltage.

NOTE: For proper operation, a dedicated circuit must be used for each unit installed. Each circuit must be protected with a 20 amp minimum circuit breaker. For proper operation, the counter must have an opening near the unit for fresh air to circulate underneath.

APPROVED FOR COMMERCIAL USE

CookTek cooktops have been tested to be in conformance with UL 197 and CSA C22.2 standards and bear the commercially rated approvals. CookTek's cooktops have been tested to be in conformance with the European Economic Area standards and bear the CE marking signifying European Conformity.

COOKING IN POWER MODE

Your CookTek Cooktop has two different cooking modes: Temperature Mode and Power (%) Mode.

NOTE: Woks only operate with Power Mode.

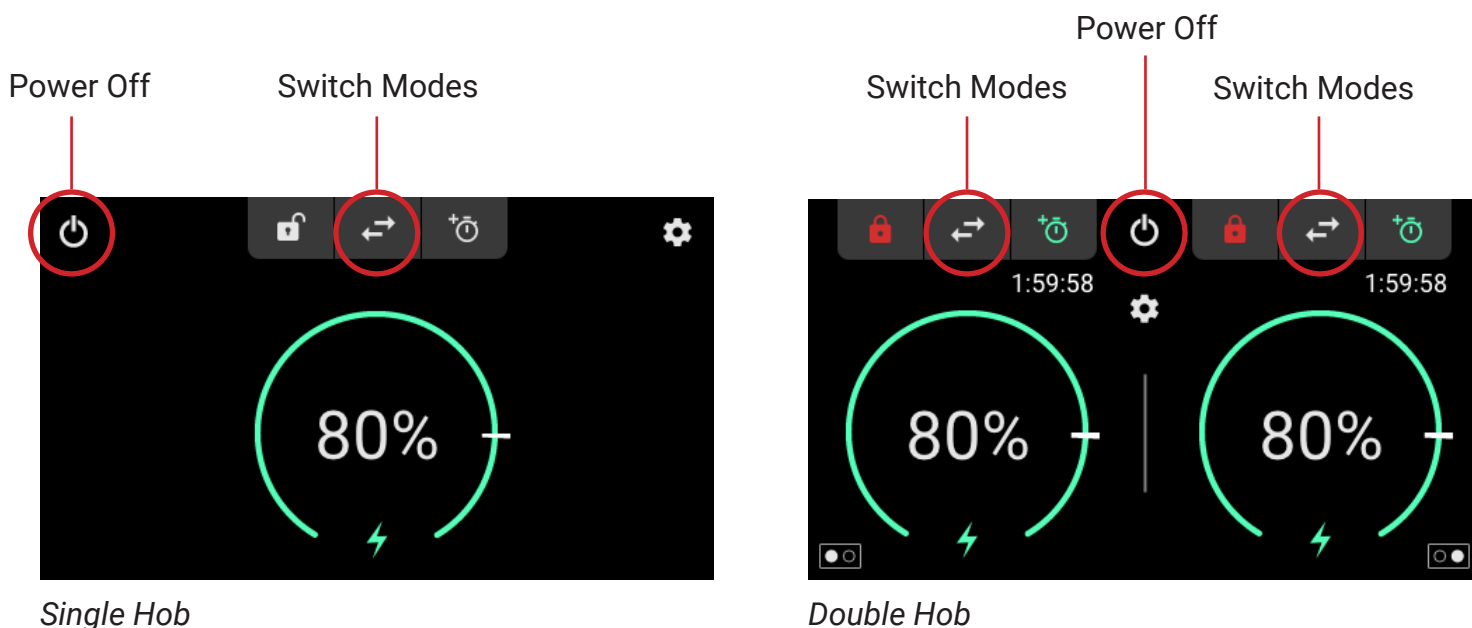
General Operation:

Plug cooktop into a grounded, single-phase receptacle. Models will run on 100-120VAC drawing up to 1800W depending on model, or on 200-240VAC drawing a maximum of 3500W per hob depending on model. Check rating plate on the unit to verify the correct voltage and wattage. Voltages below 120VAC or 240VAC can result in less than rated power and slower heating times.

NOTE: For proper operation, an independent dedicated circuit must be used for each unit installed. Each circuit must be protected with a 20 amp circuit breaker. When your application requires high intense heat or you want a quick temperature increase, the Power mode should be used.

- Turn the cooktop "ON" by pressing the power button on the user interface.
- Turn the control knob until the desired power % appears on the user interface.
- Turn the control knob to the left to decrease power and to the right to increase power.
- To turn the cooktop or wok off, press the power button. See images below.

IMPORTANT: You can switch between Temperature Mode and Power Mode at any time by pressing the toggle arrows on the interface (single and double hobs only). See images below.



COOKING IN TEMPERATURE MODE - SINGLE AND DOUBLE HOBS ONLY

When your recipe requires a precise and even temperature to be maintained over a period of time, use Temperature Mode.

NOTE: Temperature Mode monitors the temperature of the bottom of the pan. For actual temperature of the food contents, a contact thermometer should be used.

- Turn the cooktop "ON" by pressing the power button on the user interface.
- Units default to Temperature Mode.
- Press the toggle arrows on the user interface to switch to Power Mode.
- Place cookware containing ingredients on the cooktop.
- Turn the control knob until the desired cooking temperature appears on the user interface. The temperature displayed will change from the set temperature to the measured temperature three seconds after the control knob is moved. The interface will show the measured temperature until the desired temperature is achieved.
- To turn the cooktop or wok off, press the power button.

DOUBLE HOB COOKTOPS

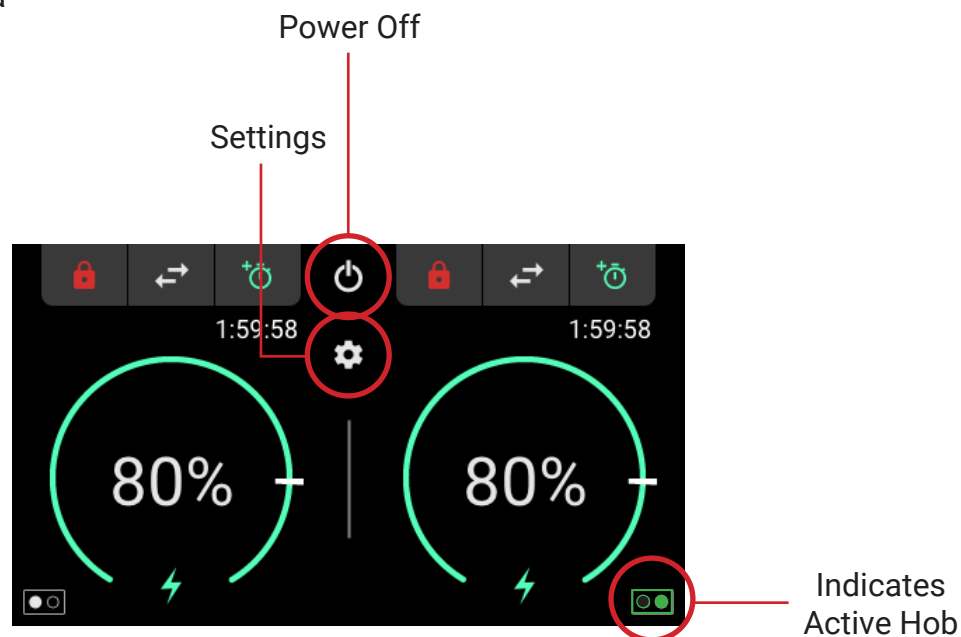
- Turn the cooktop “ON” by pressing the power button on the user interface.
- The unit defaults to Power Mode.
- Each hob has its own, separately controlled Temperature/Power Mode toggle arrows.
- To select a hob to adjust the temperature or power percentage, press the control knob down, or press the temperature/power percentage ring for the hob you want to select.
- The icons in the bottom corners indicate what hob is active by highlighting the circle green. See image below.
- Turn the control knob until the desired power % appears on the user interface.
- Turn the control knob to the left to decrease power and to the right to increase power.
- To turn the cooktop off, press the power button. See image below.

NOTE: For proper operation, a dedicated circuit must be used for each unit installed. Each unit must be protected with a 30A minimum circuit breaker.

SETTINGS

Press the settings gear icon to view the following:

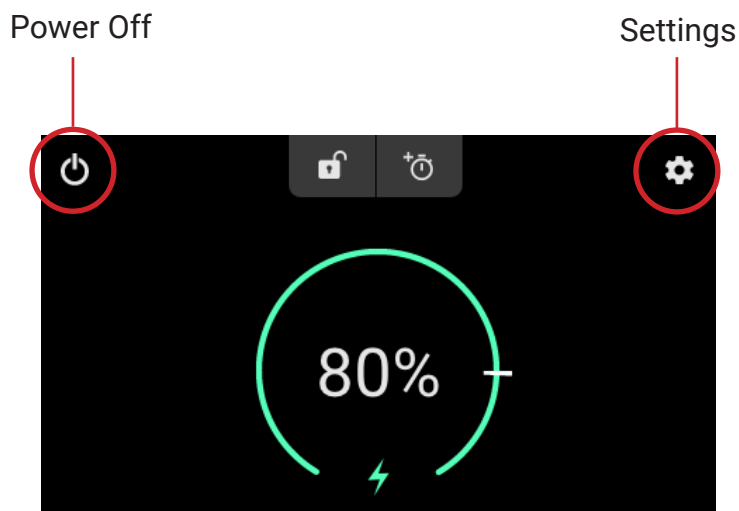
- Temperature Scale - Choose Fahrenheit or Celsius
- Error Log
- Screen Brightness
- Firmware Versions
- Performance Data



WOKS

Wok operation is similar to the standard single hob cooktop operation with a few differences.

- On wok units, as with cooktop units, after turning the power off, you will notice that the internal cooling fan will continue to run for a short period of time. This is perfectly normal and should not be a matter of concern.
- Woks only operate in Power Mode.
- The control knob on the wok unit is used to select a power percentage.
- Turn the control knob to the left to decrease power and to the right to increase power.
- DO NOT leave any unattended pan on the wok.
- Make sure that you turn the wok off when not in use.
- DO NOT place an empty pan on the wok. This may cause overheating of the pan and the unit and may cause damage to the unit. The interface will display a “No Pan” message.
- This wok unit is intended for use with 14” induction compatible wok pans. Use of smaller pans may result in the unit not recognizing a pan and will not heat the pan.



CLEANING AND MAINTENANCE

Your CookTek Induction Cooktop is easy to keep clean. Follow the instructions below.

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

Grease Filter Maintenance

This unit comes equipped with a grease filter(s) to protect the electronics from contaminants. Grease filter cleaning procedures:

Frequency

- Grease filter(s) should be removed and cleaned every two weeks. More frequent cleaning may be necessary if they appear clogged and/or operate in heavy grease laden environments.

Procedure

- Slide filter(s) out of the track on the bottom of the unit.
- Rinse with hot water to remove dirt and grease.
- Shake remaining water out and let stand until completely dry before reinstalling.
- Reinstall filter(s) ensuring the arrow on the edge of the filter(s) is pointing into the unit.

NOTE: Filters are also dishwasher safe.

CAUTION

- Do not operate the unit without the grease filter(s) installed.
- If the unit displays an error code of "E4" - the overheat error - this may indicate a clogged filter. Follow the procedure above and let the unit cool down before resuming operation (turn off for approximately five minutes).

IMPORTANT INFORMATION AND SAFETY PRECAUTIONS

WARNING: When operating this appliance, strictly adhere to the following safety precautions to reduce the risk of burns, electric shock, fire, injury, and damage to appliance or property near appliance.

- Read all instructions before using this appliance.
- This appliance must be grounded. Connect only to a properly grounded outlet. See “Grounding Instructions” on page 2. Do not use an extension cord.
- Install or locate this appliance only in accordance with the provided installation instructions on Page 2 of this manual.
- Always unplug the appliance immediately after use and allow for cooling time if handling, transporting, or storing.
- Turn off the cooktop/wok after each use.
- To disconnect the appliance, turn off the unit completely by pressing the power button and then pressing “Power Off.” Then remove the plug from the outlet.
- DO NOT use the cooktop/wok surface for storage purposes.
- Never heat empty cookware. Doing so may damage the unit or cookware and overheat the unit. When overheating occurs, an error code will flash on the display and the unit will shut itself off automatically. When the temperature returns to normal, the unit can be used again.
- The cookware in the appliance will heat continuously as long as the power is ON. The cookware will be hot and caution should be exercised when working on or near the appliance.
- This product may only be serviced by an authorized service agent or by CookTek personnel. Do not attempt to open the unit or perform service of any kind. For service information, contact CookTek at +1 (214) 379-6000.
- DO NOT use the cooktop/wok for anything other than its intended use as described in this manual. This unit is designed to heat food and is not intended for laboratory or industrial use.
- Drop-in CookTek cooktops and woks come with a stand-alone (not built-in) control box for unit operation. Use ONLY the control box that comes with the unit to avoid any possible operation hazards.
- DO NOT use any appliance that has a damaged cord or plug, or one that has malfunctioned or been damaged. Consult the warranty at cooktek.com/warranty-service and follow instructions for service.
- DO NOT use any accessories or attachments that are not recommended by the manufacturer. Use of unapproved accessories may cause injuries and void the warranty.
- DO NOT let the power cord touch hot surfaces or hang over the edge of the counter.
- DO NOT move the appliance when electric power is connected.
- DO NOT immerse cords, plugs, or the appliance in water.
- DO NOT put food or unopened cans on the cooktop/wok surface.
- DO NOT leave the appliance unattended while in use.
- In the unlikely event of a grease fire, smother flame by covering cookware with a tight-fitting lid, cookie sheet, or flat tray. DO NOT USE WATER. When the fire is under control, turn off the appliance and unplug from wall.

- The cooktops/woks are designed to work with CookTek recommended induction compatible cookware only.
- Users wearing a pacemaker should consult their doctor or the pacemaker manufacturer prior to operating CookTek induction equipment. The electro-magnetic field may interfere with the proper function of the pacemaker.
- Keep the cooktop/wok away from metallic surfaces, gas and electric ranges, and open flames. Do not place in the oven. If the ambient air temperature is above 122oF (50oC), the unit may not function properly.
- Metallic objects such as kitchen utensils, knives, spoons, etc. should not be placed on appliance. Use caution when wearing rings, watches, and other metallic objects as they may get hot if placed near the unit's surface.
- DO NOT place aluminum foil or plastic objects on the cooktop/wok surface.
- DO NOT use the cooktop/wok near a faucet, swimming pool, sink, or other areas where water can be found. Never store the unit upside down or in a non-climate controlled environment.
- Throwing or dropping the unit can damage the internal components or crack it, voiding your warranty. If the cooktop/wok becomes cracked, unplug the unit immediately and do not use it.
- DO NOT obstruct, block, or alter openings or holes in the cooktop/wok housing. DO NOT stick foreign objects into these openings.
- DO NOT use a water jet to clean the appliance.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person.

WARRANTY

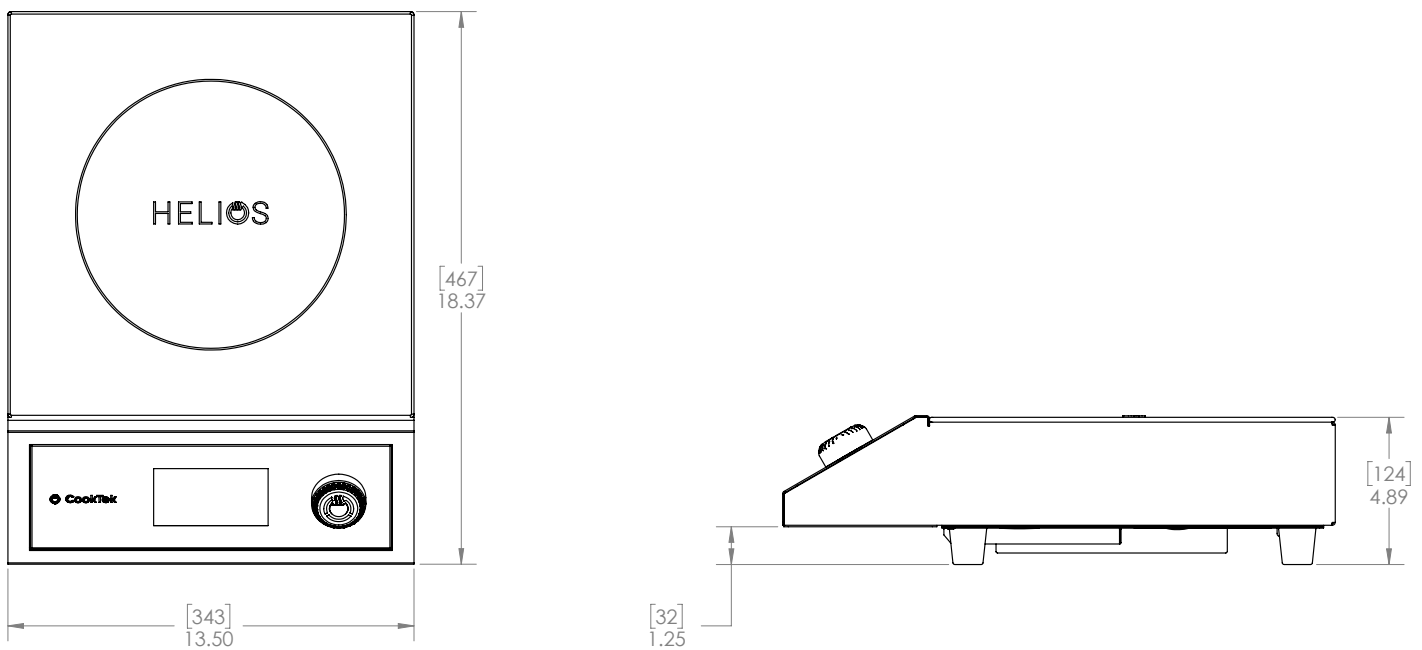
Please visit cooktek.com/warranty-service for CookTek Warranty information.

CLEARANCE AND DIMENSIONS

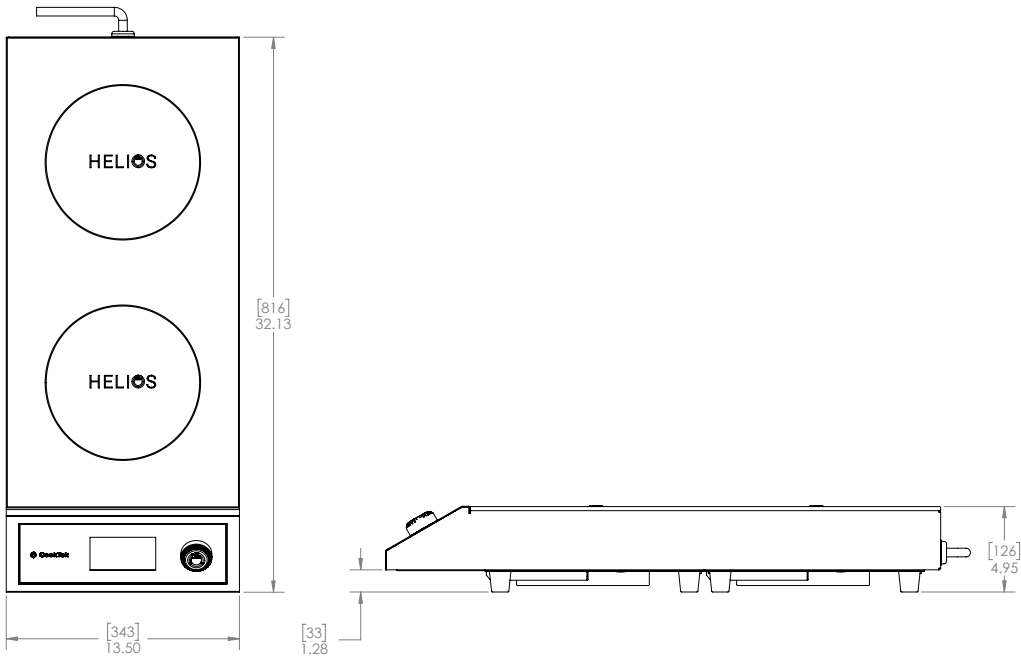
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NOTE: The 6" (152 mm) can be reduced if additional fans and ducting are added to provide forced ventilation.

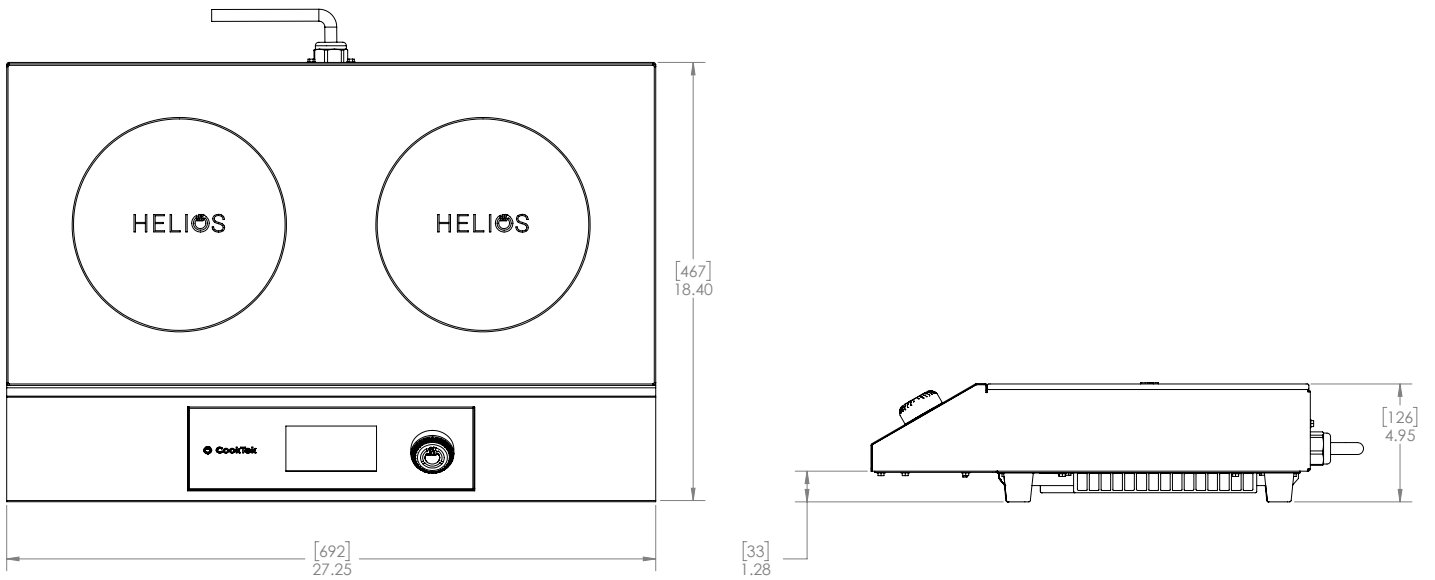
Countertop Single Hobs: HTF-9500-SH18-1, HTF-9500-SH25-1, HTF-9500-SH35-1



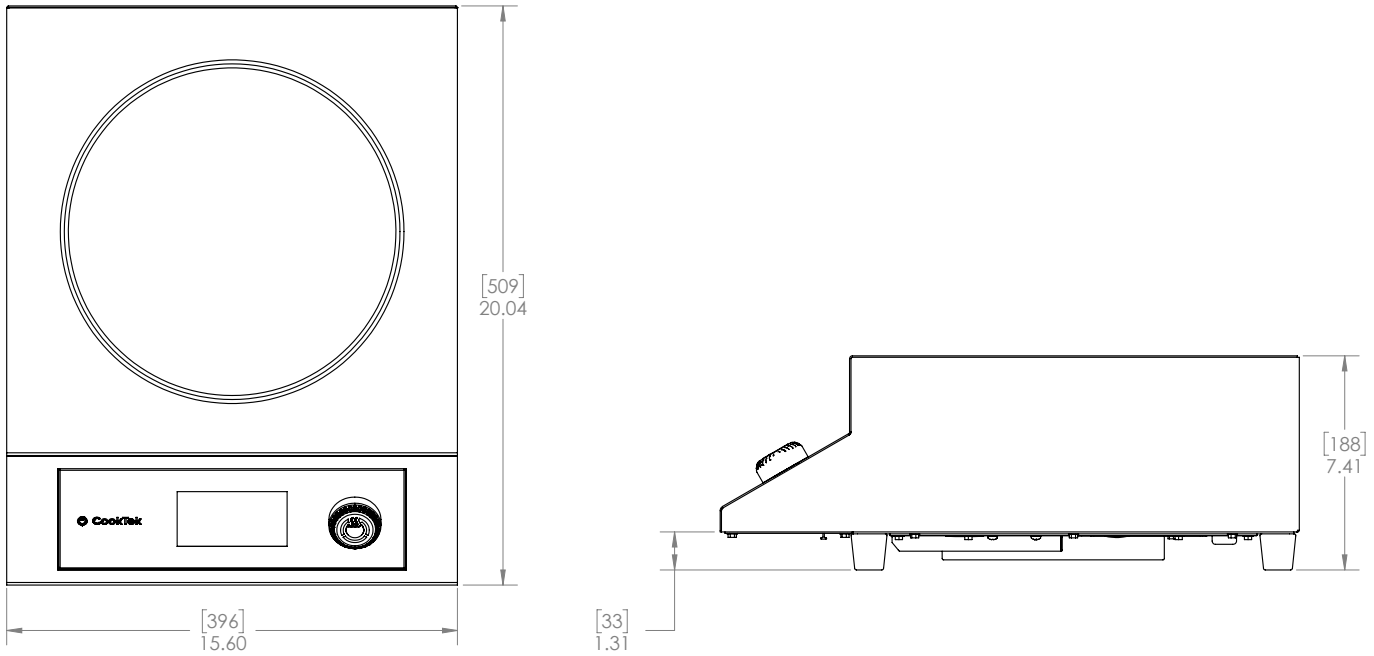
Countertop Double Hobs, Front-to-Back: HTF-9500-FB25-1, HTF-9500-FB35-1



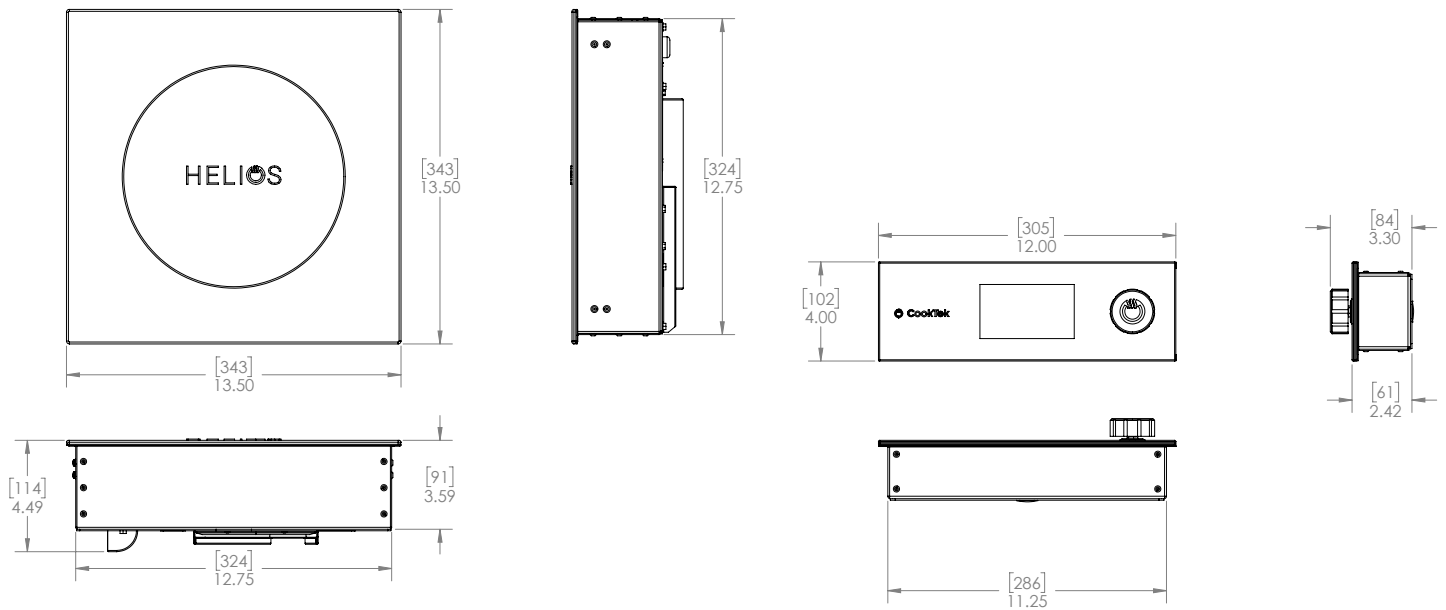
Countertop Double Hobs, Side-to-Side: HTF-9500-SS25-1, HTF-9500-SS35-1



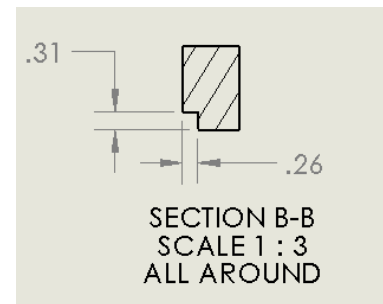
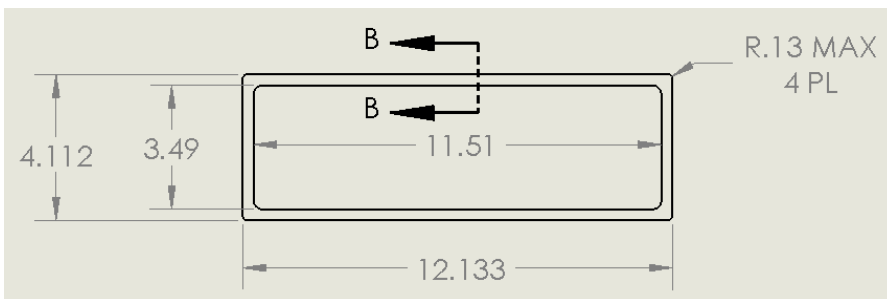
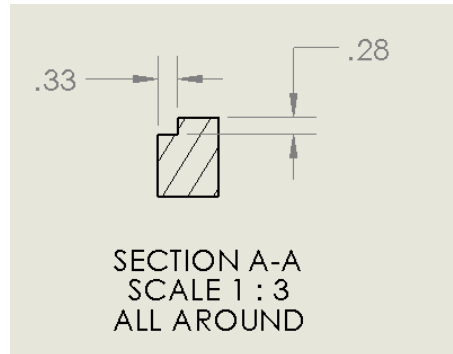
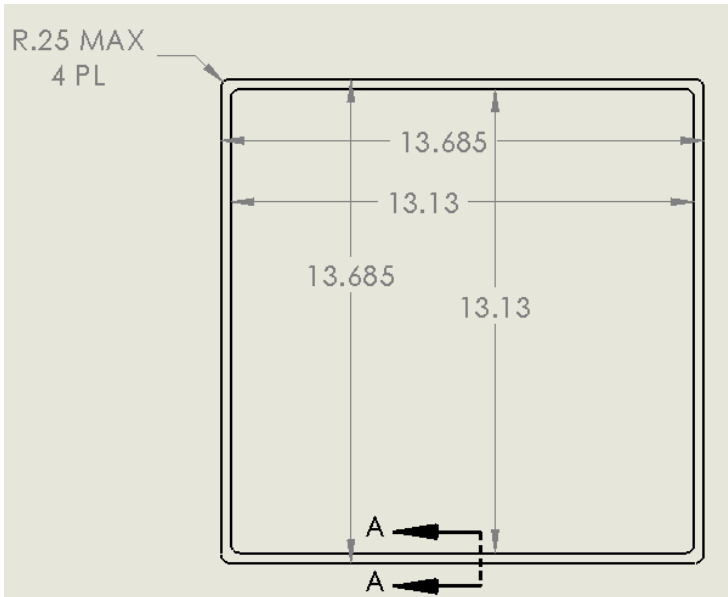
Countertop Woks: HTF-9500-WK18-1, HTF-9500-WK25-1, HTF-9500-WK35-1



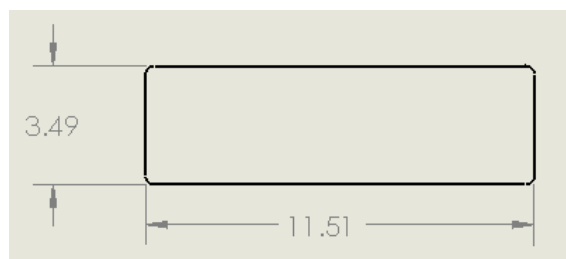
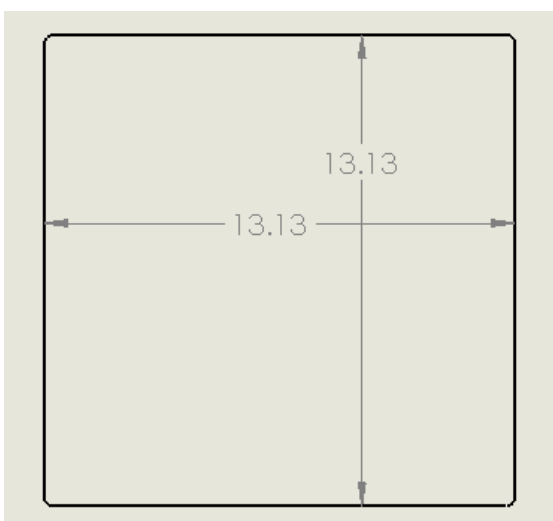
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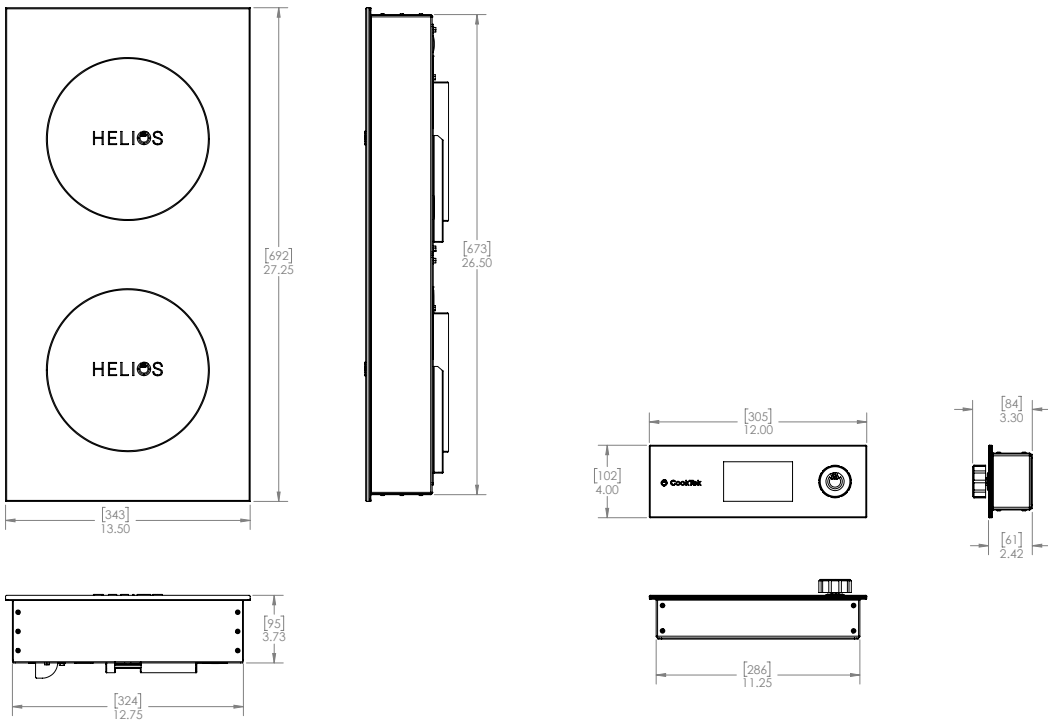
Drop-in Single Hobs Cutout Dimensions - FLUSH MOUNT



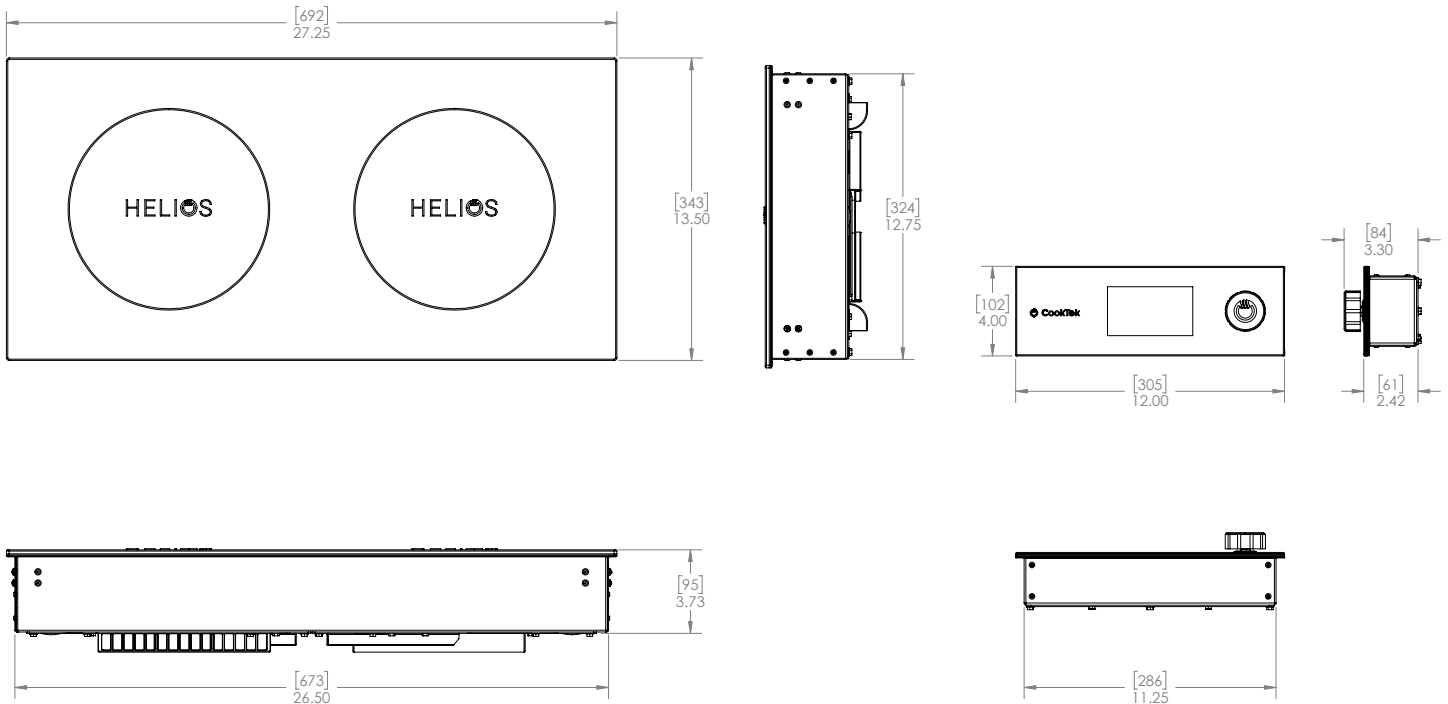
Drop-in Single Hobs Cutout Dimensions - TOP SURFACE MOUNT



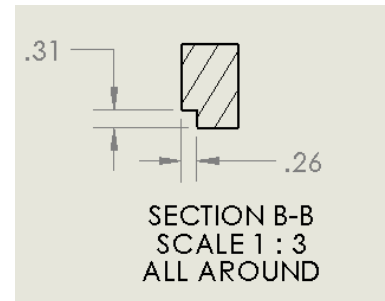
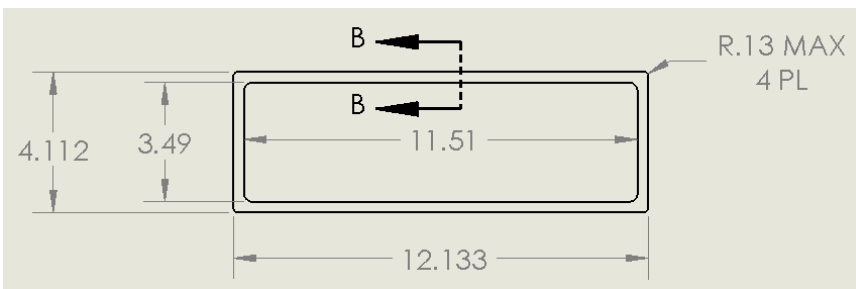
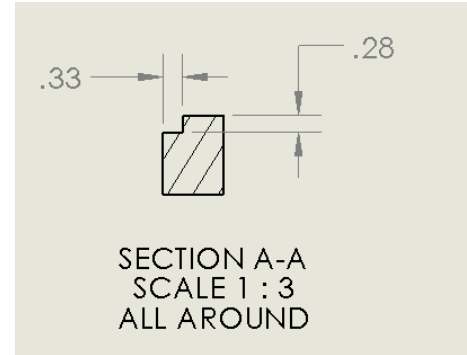
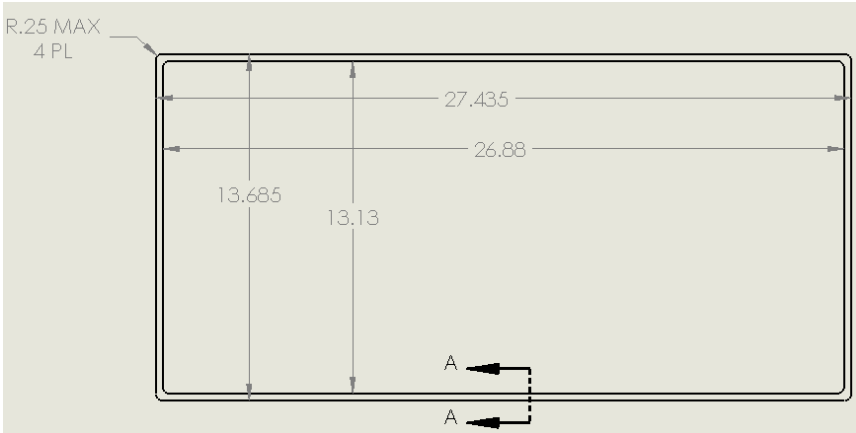
Drop-in Double Hobs, Front-to-Back: HTD-9500-FB25-1, HTD-9500-FB35-1



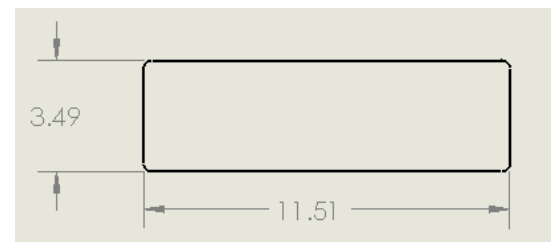
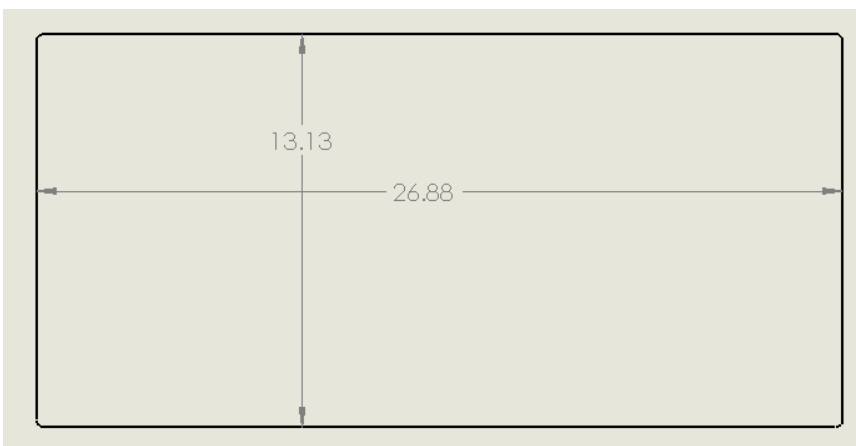
Drop-in Double Hobs, Side-to-Side: HTD-9500-SS25-1, HTD-9500-SS35-1



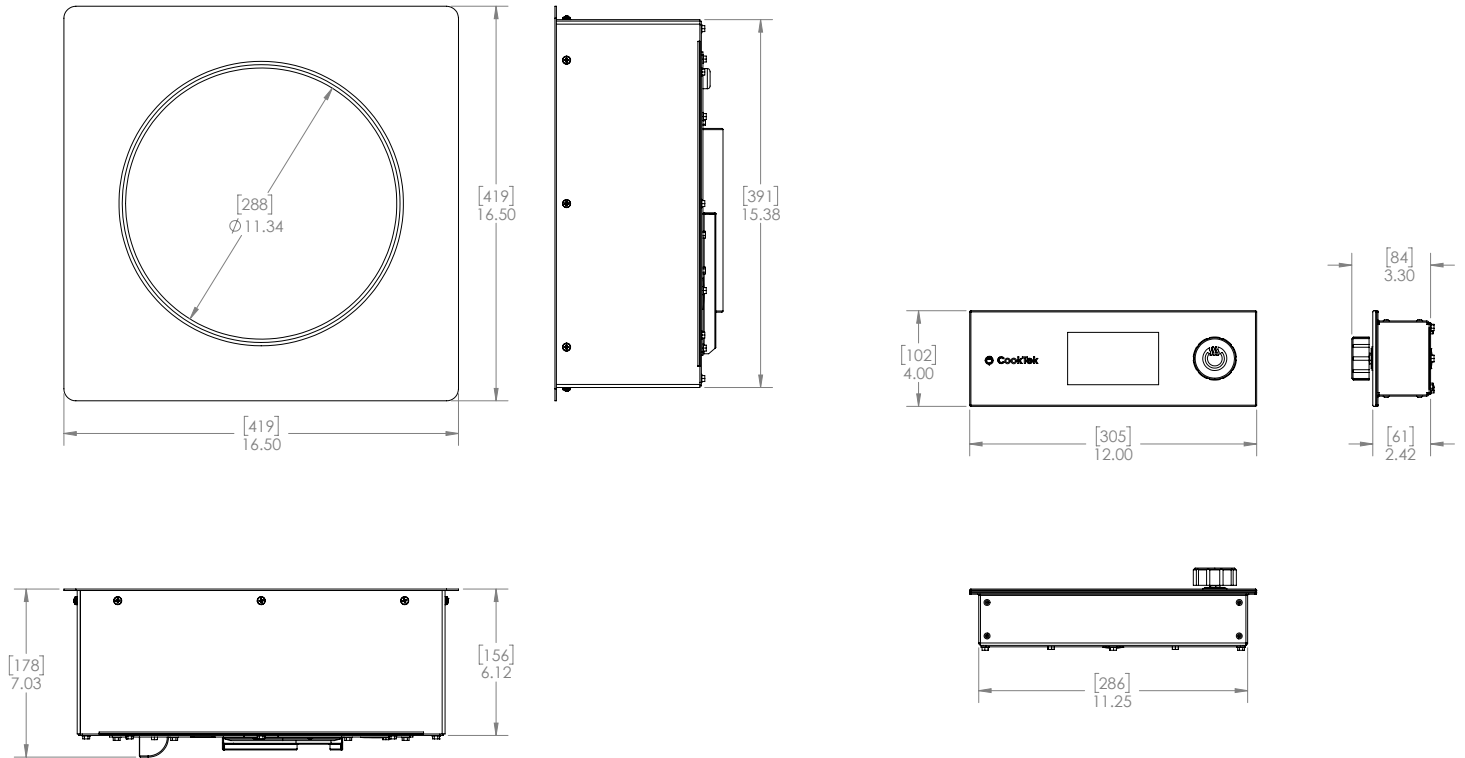
Drop-in Double Hobs Cutout Dimensions - FLUSH MOUNT



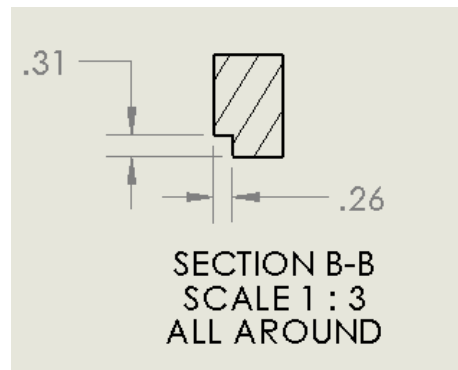
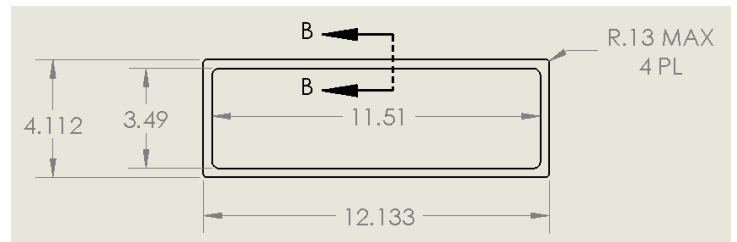
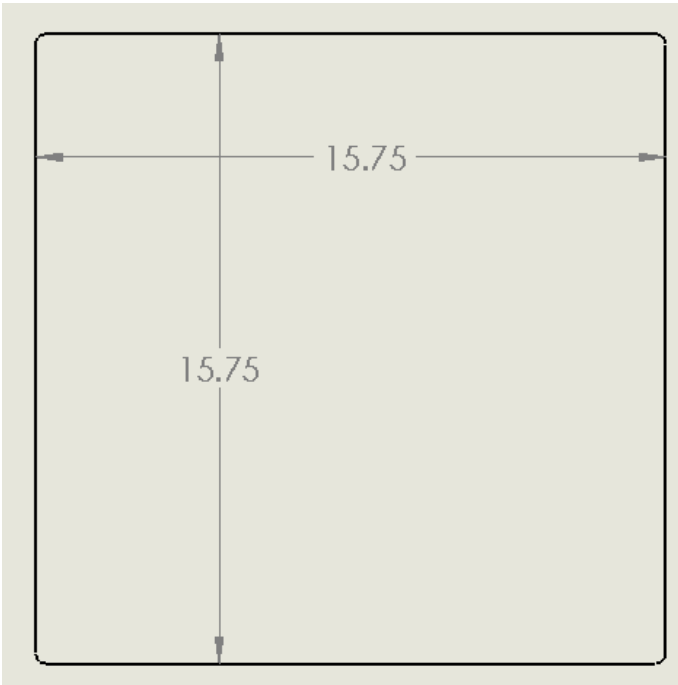
Drop-in Double Hobs Cutout Dimensions - TOP SURFACE MOUNT



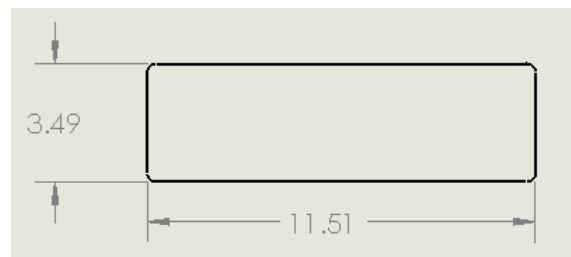
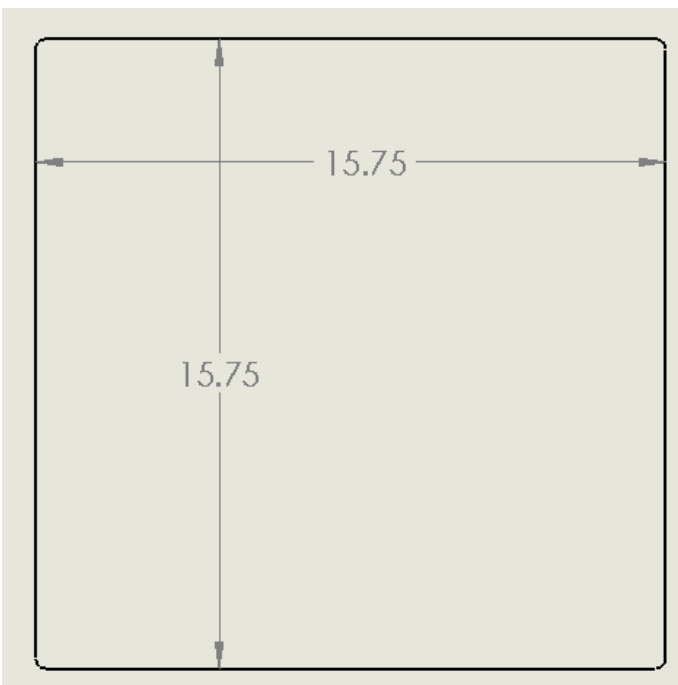
Drop-in Woks: HTD-9500-WK18-1, HTD-9500-WK25-1, HTD-9500-WK35-1



Drop-in Woks Cutout Dimensions - FLUSH MOUNT



Drop-in Woks Cutout Dimensions - TOP SURFACE MOUNT



TROUBLESHOOTING

Symptom	Error Cause	Displayed Message
No power (no lights or fan noise.)	<ul style="list-style-type: none"> • Unit unplugged. • No power to receptacle. 	<ul style="list-style-type: none"> • Plug unit into appropriate receptacle. • Make sure that receptacle is energized. • Check wall switches. • Check circuit breaker. • Plug a different electronic device into the receptacle to make sure that power is present.
Pan does not heat.	<ul style="list-style-type: none"> • Pan is not induction compatible. • Pan not centered. 	<ul style="list-style-type: none"> • Use an induction compatible pan. • Center pan.
Cooktop or wok suddenly stops heating.	<ul style="list-style-type: none"> • Possible power brown out. • Circuit shared with another electrical device. • Air vents blocked or insufficient air circulation. • Safety shut-off engaged. 	<ul style="list-style-type: none"> • Assure proper voltage/power levels • Make sure the cooktop is not sharing a circuit with other electrical devices. • Check air vents to make sure that they are not blocked. Make sure that there is sufficient air flow around the appliance. • The safety shut-off will engage if an empty pan is left on the cooktop surface while the unit is working at full power. Make sure that the cooktop surface is clear. Wait 15-20 minutes for the unit to reset.
Pan does not get hot enough even though power levels are set to maximum – induction compatible pan in use.	<ul style="list-style-type: none"> • Extension cord in use. • Circuit shared with another electrical device. 	<ul style="list-style-type: none"> • DO NOT use extension cords. Extension cords may affect the power levels reaching the appliance. • Make sure that the cooktop is not sharing a circuit with other electrical devices.
Pan heats unevenly, does not maintain heat level, or overheats.	<ul style="list-style-type: none"> • Pan is not induction compatible. • Pan bottom may not be flat enough. • Pan not centered. • Pan diameter is less than 7" (178 mm). 	<ul style="list-style-type: none"> • Use induction compatible pan. • Use flatter pan. • Center pan. • Use a larger induction compatible pan.

ERROR CODES

In the event of a possible malfunction, your CookTek cooktop/wok will display and Error Code on the interface, and the unit will beep the number of times indicated by the error. Please consult the following table when encountering an Error code. To reset the error conditions, remove the pan from the unit and press the POWER button or unplug the unit.

Error	Error Description	Potential Cause	Action Required
1	RTD (temperature sensor) is malfunctioning.	RTD sensor has shorted.	Reconnect or replace RTD. Service may be required.
2	RTD (temperature sensor) temperature is too high.	Glass surface is too hot or RTD sensor has broken.	Remove any pans from cooktop surface and let the unit cool. Then turn unit off, then on. If problem was temperature related, the unit will return to normal operation. Otherwise, service is required.
3	Current is too high.	Possible mechanical damage to coil or foreign object on cooktop.	Try different cookware. Service may be required.
4	Electronics are overheating.	Fan is broken, bad ventilation, ambient temperature too hot.	Check airflow. Clear air vents. Listen for fan operation.
6	Input line (from power outlet) voltage too high.	Something else is on the same circuit. Line voltage fluctuations at end or beginning of work day. (Voltage > 132VAC for 120V model or >264VAC for 240V model)	To reset, unplug unit, wait 5 seconds, and plug in again. If problem persists, have an electrician monitor the line voltage.
7	Hardware failure.	Inverter I/O problem.	To reset, unplug unit, wait 5 seconds, and plug in again. Service may be required.
8	Zero cross error.	Bad AC source, board component failure.	Turn unit off, then on. Plug the unit into outlet on different circuit breaker. If problem persists, service is required on the device.
16	System error.	CPU I/O problem.	To reset, unplug unit, wait 5 seconds, and plug in again.

Owner's Manual
For CookTek Single Hobs, Double Hobs, and Woks

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