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## Karinear KNI-B57228-F1

# Karinear Induction Cooktop User Manual

Model: KNI-B57228-F1

## 1. INTRODUCTION AND PRODUCT OVERVIEW

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Thank you for choosing the Karinear 36-inch Built-in Induction Cooktop. This appliance is designed to provide efficient and precise cooking with its advanced features and robust construction. This manual provides essential information for the safe installation, operation, and maintenance of your new induction cooktop.

Key features of your Karinear Induction Cooktop include:

- 5 High-Efficiency Induction Burners
- Flexible Zone for versatile cookware sizes
- 9 Power Levels with Boost Function for rapid heating
- Sensitive Slider Control for precise temperature adjustments
- Integrated Child Safety Lock
- Over-temperature Protection and Automatic Shutdown
- 99-Minute Timer



Figure 1.1: Karinear 36-inch Induction Cooktop, showcasing its sleek black glass surface and five induction zones, including a flexible zone on the left.

## 2. SAFETY INFORMATION

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Please read all safety instructions carefully before installation and use. Failure to follow these instructions may result in electric shock, fire, or personal injury.

### 2.1 Electrical Safety

- This appliance operates on AC220-240V / 50-60Hz and requires hardwiring. It does not come with a plug.
- Installation must be performed by a properly qualified and licensed electrician in accordance with all local electrical codes and regulations.
- Ensure the electrical supply is disconnected before any installation or maintenance work.
- Do not modify the appliance or attempt repairs yourself. Contact qualified service personnel for assistance.

### 2.2 General Safety Precautions

- This appliance is intended for household use only.
- Keep children away from the cooktop during operation and when it is cooling down. The cooktop features a Child Safety Lock to prevent accidental activation.
- Do not place metallic objects such as knives, forks, spoons, or lids on the cooktop surface, as they can become hot.
- Do not operate the cooktop with wet hands.
- Ensure proper ventilation around the cooktop during use.
- The cooktop is equipped with Over-temperature Protection and Automatic Shutdown features for enhanced safety.

## 3. INSTALLATION

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Proper installation is crucial for the safe and efficient operation of your induction cooktop. It is strongly recommended that installation be carried out by a qualified professional.

### 3.1 Pre-Installation Checks

- Verify that the countertop material is heat-resistant and suitable for built-in appliance installation.
- Ensure the work surface is square and level.
- Confirm that the electrical supply meets the requirements: AC220-240V / 50-60Hz with an installed electric power of 7200W.

### 3.2 Dimensions and Cut-out Requirements

Accurate measurements are essential for a proper fit. Refer to the diagram below for detailed dimensions.

- **StoveTop Size (LxWxH):** 35.43" x 20.47" x 2.28" (900mm x 520mm x 58mm)
- **Cut-out Size (LxW):** 34.25" x 19.29" (870mm x 490mm)
- **Stove Bottom Size (LxW):** 33.86" x 18.98" (860mm x 482mm)

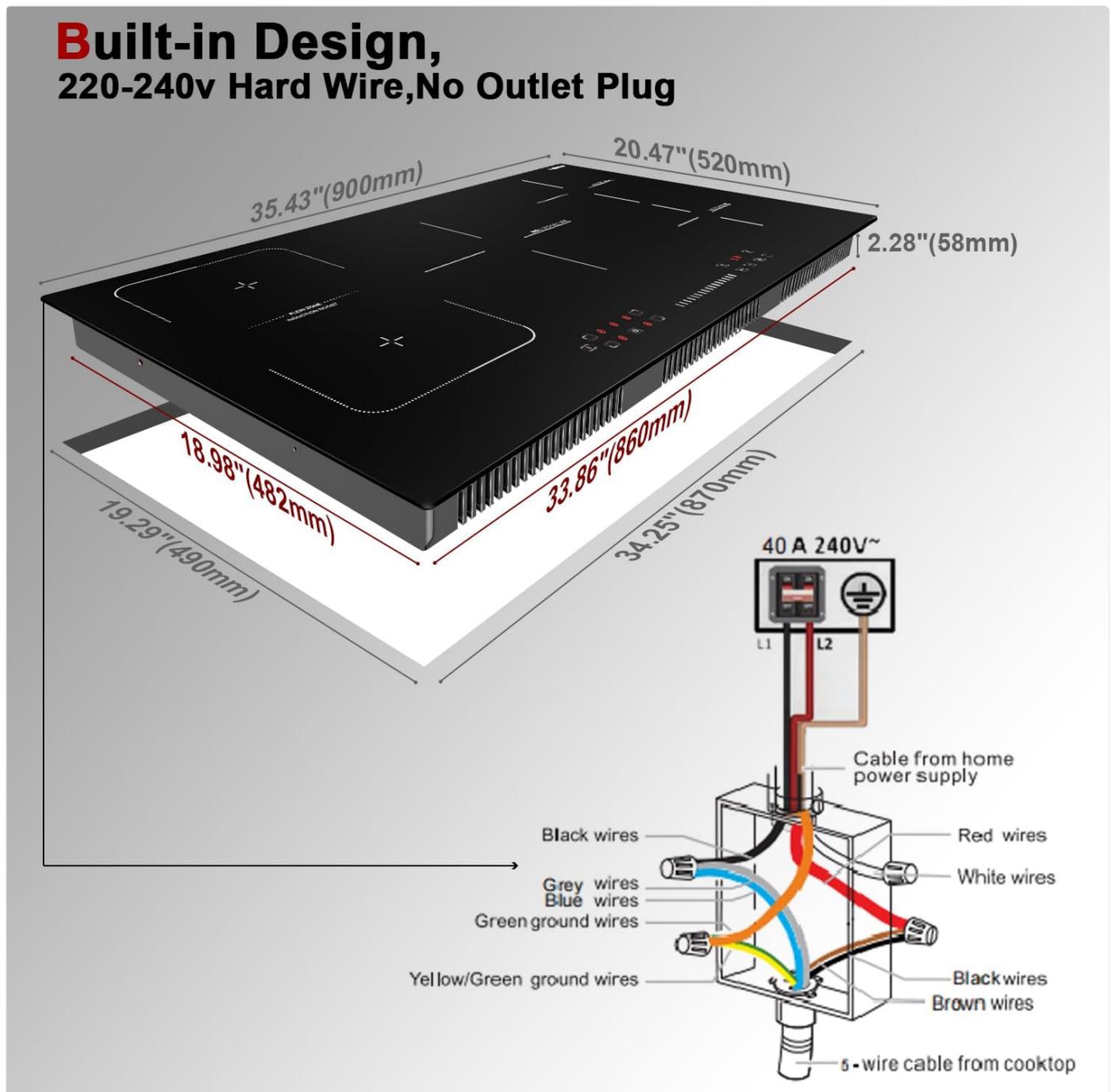


Figure 3.1: Product dimensions and electrical wiring diagram for installation. Note the requirement for 220-240V hardwiring.

### 3.3 Electrical Connection

The cooktop requires a 220-240V hardwired connection. Follow the wiring diagram provided in Figure 3.1 and ensure all connections are secure and comply with local electrical codes. If your home has 110V wiring, consult a qualified electrician for proper adaptation.

## 4. OPERATING INSTRUCTIONS

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Your Karinear Induction Cooktop is designed for intuitive operation. Familiarize yourself with the controls and features for optimal cooking results.

### 4.1 Sensitive Slider Control

The cooktop features a sensitive touch slider control. To adjust the power level, simply slide your finger along the control bar from left (lower power) to right (higher power). There are 9 power levels available for precise heat regulation.



Figure 4.1: Demonstrating the sensitive slider control for easy and precise power adjustment.

### 4.2 Flex Zone Function

The flexible zone on the left side of the cooktop can be used as a single large cooking area or as two separate burners.

This allows for the use of larger or rectangular cookware, such as griddle pans.

**There is a flexible area which can be changed into a big zone that suitable for rectangular baking pans**



Figure 4.2: The flexible zone accommodates larger or uniquely shaped cookware.

### 4.3 Power Levels and Boost Function

The cooktop offers 9 power levels for each burner. Additionally, a Boost function is available for rapid heating, providing extra power when needed. The power distribution for the burners is as follows:

- Lower left: 1800W / 2100W (Boost)
- Upper left: 1800W / 2100W (Boost)
- Lower right: 1500W / 1800W (Boost)
- Upper right: 2000W / 2500W (Boost)
- Middle: 2300W / 3000W (Boost)
- Flex Zone: 3000W / 3400W (Boost)

# 9 Power Levels & Boost Function

9400W High Power, Faster Heating



Figure 4.3: Power distribution and Boost function for various cooking zones.

## 4.4 Timer Function

The integrated timer can be set for up to 99 minutes, allowing for precise control over cooking duration. The cooktop will automatically shut off the selected burner(s) once the set time expires.

## 4.5 Child Safety Lock

Activate the child safety lock to prevent accidental operation of the cooktop, especially useful in households with children. Refer to the cooktop's control panel for the specific button and activation sequence.



Figure 4.4: Overview of cooktop features, including safety and operational functions.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Karinear Induction Cooktop.

### 5.1 Cleaning the Cooktop Surface

- The cooktop surface is made of high-quality black glass. Allow the cooktop to cool completely before cleaning.
- For light spills and daily cleaning, wipe the surface with a damp cloth or sponge and mild detergent.
- For stubborn stains or burnt-on food, use a ceramic cooktop cleaner and the provided scraper. Follow the cleaner manufacturer's instructions.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals that can scratch or damage the glass surface.
- Dry the surface thoroughly after cleaning to prevent water spots.

## 6. TROUBLESHOOTING

This section addresses common issues you might encounter with your induction cooktop. If the problem persists, please contact customer support.

## 6.1 Cookware Compatibility

Induction cooktops require specific types of cookware. Only use cookware with a smooth, flat base that is suitable for induction cooking. You can test compatibility by placing a magnet on the base of the cookware; if it sticks, the pan is suitable.

- **Suitable Cookware:** Iron pots, cast iron cookware, stainless steel cookware with a magnetic base.
- **Unsuitable Cookware:** Copper cookware, ceramic cookware, enameled cast iron cookware (if not magnetic), glass cookware.

## Compatible Magnetic Induction Cookware



Figure 6.1: Guide to compatible magnetic induction cookware.

## 6.2 Flex Zone Not Heating

If the flexible zone is not heating, ensure that your pan is correctly positioned. The pan must be centered on the two areas and cover both crosses in the middle of the zones. If the utensil is not detected, the cooktop will stop heating for safety.

reasons.

## 7. SPECIFICATIONS

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Feature	Specification
Brand Name	Karinear
Model Info	KNI-B57228-F1
Item Weight	22 pounds
Product Dimensions (LxWxH)	35.43 x 20.47 x 2.28 inches
Installation Type	Drop-In
Special Features	Flex Zone, Sensitive Slider Control, Child Safety Lock, Over-temperature Protection, Auto Shutdown Protection
Burner Type	Induction
Heating Elements	5
Voltage	220 Volts (AC)
Wattage	7200 watts
Fuel Type	Electric
Material Type	Tempered Glass
Included Components	Scraper

## 8. WARRANTY AND SUPPORT

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Karinear stands behind the quality of its kitchen stoves with a commitment to excellence that spans 5 years. This warranty covers manufacturing defects and ensures peace of mind regarding the reliability of your cooking experience.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact Karinear customer support. Refer to the product packaging or the official Karinear website for contact information.

When contacting support, please have your product model number (KNI-B57228-F1) and purchase details ready.