

## Karinear KNI-B23527-VDE-DE

# Karinear Induction Cooktop User Manual

Model: KNI-B23527-VDE-DE

## 1. IMPORTANT SAFETY INFORMATION

Please read this manual carefully before using the appliance and keep it for future reference. Improper use may cause damage to the appliance or personal injury.

### General Safety Precautions

- Ensure the appliance is installed correctly by a qualified person.
- Do not operate the cooktop if the glass surface is cracked or broken.
- Keep children away from the appliance during operation and cooling.
- Do not place metallic objects such as knives, forks, spoons, and lids on the cooktop surface as they can get hot.
- Always unplug the appliance when not in use or before cleaning.
- Do not immerse the appliance in water or any other liquid.
- Ensure adequate ventilation around the appliance.

### Electrical Safety

- The appliance is designed for 220-240V electrical supply.
- Ensure the power outlet is properly grounded and rated for the appliance's power consumption (3500W).
- Do not use extension cords or adapters.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

### Induction-Specific Safety

- Only use cookware suitable for induction cooking. Refer to the "Compatible Cookware" section.
- Individuals with pacemakers or similar medical implants should consult their doctor before using an induction cooktop.
- Do not place credit cards, magnetic storage devices, or other items sensitive to magnetic fields near the cooktop during operation.

## 2. PRODUCT OVERVIEW

---

The Karinear Induction Cooktop is a compact and efficient cooking solution featuring two powerful induction zones and intuitive knob controls. Designed for easy installation and high performance, it offers a safe and convenient cooking experience.



Figure 2.1: Top view of the Karinear 2-burner induction cooktop, showing a pan with cooked food on the active burner and the control knobs below.

## Key Features:

- **Knob Control:** Easy adjustment of 9 heating levels with simple rotary knobs.
- **Plug and Go:** Pre-installed plug for immediate use, no complex wiring required.
- **Powerful Cooking Zones:** Two zones (2000W + 1500W) for simultaneous cooking.
- **Residual Heat Indicator:** Visual warning when the cooktop surface is still hot.
- **Overheat Protection:** Automatic shutdown to prevent overheating.
- **High Efficiency:** 85-90% heat conversion for energy-saving cooking.



Figure 2.2: Visual representation of the key features of the Karinear induction cooktop, including its VDE plug, knob control, 9 power levels, residual heat indicator, overheat protection, and auto switch-off function.

## 3. SETUP AND INSTALLATION

This induction cooktop is designed for built-in installation and comes with a pre-installed plug for convenience. Follow these steps for proper setup.

## Unpacking

- Carefully remove the cooktop from its packaging.
- Inspect the appliance for any damage. Do not install if damaged.
- Ensure all components listed in the "What's in the Box" section are present.

## Dimensions and Cut-out

The cooktop requires a specific cut-out in your countertop for proper built-in installation. Refer to the diagram below for precise measurements.



Figure 3.1: Detailed dimensions of the cooktop (520mm x 290mm x 55mm) and the recommended cut-out size (490mm x 270mm) for built-in installation. Also shows power specifications (220-240V~16A/1.2M, Total Power 3500W).

- **Product Dimensions:** 52 cm (Length) x 29 cm (Width) x 6.1 cm (Height)
- **Recommended Cut-out Dimensions:** Approximately 49 cm (Length) x 27 cm (Width)
- Ensure at least 5 cm of clear space around the cooktop for ventilation.

## Electrical Connection

This cooktop comes with a pre-installed plug for easy connection to a standard 220-240V electrical outlet. The total power consumption is 3500W.



Figure 3.2: The cooktop highlighting its "Plug & Use" design, indicating that no complex wiring or installation is needed, saving time and money.

- Plug the cooktop directly into a suitable wall socket.
- Do not use multi-sockets or adapters.

## 4. OPERATING INSTRUCTIONS

---

Operating your Karinear induction cooktop is straightforward with its intuitive knob controls.

### Powering On/Off

- To turn on, rotate the desired knob clockwise from the '0' position.
- To turn off, rotate the knob counter-clockwise back to the '0' position.

## Adjusting Power Levels

Each cooking zone has its own rotary knob for precise control over 9 power levels.



Figure 4.1: Demonstrates the simple knob control for adjusting the 9 power levels on the cooktop.

- Rotate the knob clockwise to increase the power level (1 to 9).
- Rotate the knob counter-clockwise to decrease the power level.
- Level 1 is the lowest heat setting, and Level 9 is the highest.

## Cooking Zones

The cooktop features two independent cooking zones:

- **Left Zone:** 2000W (suitable for larger pots/pans)
- **Right Zone:** 1500W (suitable for smaller pots/pans)

## Residual Heat Indicator

After cooking, the cooktop surface may remain hot. An indicator light will illuminate to warn you that the zone is still hot.

Do not touch the surface until the indicator light turns off.

### Overheat Protection and Auto Switch Off

The cooktop is equipped with safety features that automatically shut down the appliance in case of overheating or prolonged inactivity, ensuring safe operation.

### Compatible Cookware

Induction cooktops require cookware with a magnetic base. Use a magnet to test if your cookware is suitable. If the magnet sticks to the bottom, it is compatible.



Figure 4.2: Illustrates various types of cookware, indicating which are compatible (e.g., cast iron, stainless steel) and incompatible (e.g., ceramic, glass, copper, aluminum) with induction cooktops.

- **Compatible:** Cast iron, iron pot, stainless steel pot (with magnetic base), deep-fry pans with magnetic base.
- **Incompatible:** Ceramic cookware, glass cookware, copper cookware, aluminum cookware (unless specifically designed for induction).

## 5. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your Karinear induction cooktop.

### Daily Cleaning

- Always ensure the cooktop is cool before cleaning.
- Wipe the glass surface with a soft cloth and mild detergent.
- For stubborn stains, use a ceramic hob cleaner.
- Dry the surface thoroughly to prevent water spots.



Figure 5.1: Demonstrates the ease of cleaning the cooktop surface using a cloth and cleaning solution. A scraper is also shown, which can be used for tougher residues.

### Removing Burnt-on Food

- For burnt-on food, use a specialized hob scraper (often included or sold separately) at an angle to gently lift the

residue.

- Do not use abrasive cleaners, scouring pads, or harsh chemicals as they can scratch the glass surface.

General Care

- Avoid dropping heavy objects on the glass surface.
- Do not slide rough-bottomed pots and pans across the surface to prevent scratches.

6. TROUBLESHOOTING

If you encounter any issues with your Karinear induction cooktop, refer to the following common problems and solutions before contacting support.

| Problem                               | Possible Cause                                                | Solution                                                                                                           |
|---------------------------------------|---------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|
| Cooktop does not turn on.             | No power supply; appliance not plugged in; power outage.      | Check if the plug is securely inserted into the outlet. Verify power supply to the outlet.                         |
| Cooking zone not heating.             | Incompatible cookware; pan not centered; power level too low. | Ensure cookware is induction-compatible. Center the pan on the cooking zone. Increase power level.                 |
| Cooktop makes noise during operation. | Normal fan operation; resonance from cookware.                | A slight humming or buzzing sound is normal due to the induction technology and cooling fan. This is not a defect. |
| Cooktop shuts off unexpectedly.       | Overheat protection activated; prolonged inactivity.          | Allow the cooktop to cool down. Ensure proper ventilation. Restart the appliance.                                  |
| Residual heat indicator stays on.     | Surface is still hot.                                         | This is a safety feature. Wait for the surface to cool down; the light will turn off automatically.                |

If the problem persists after trying these solutions, please contact Karinear customer support.

7. SPECIFICATIONS

Detailed technical specifications for the Karinear Induction Cooktop.

| Feature                    | Detail                    |
|----------------------------|---------------------------|
| Brand                      | Karinear                  |
| Model Number               | KNI-B23527-VDE-DE         |
| Installation Type          | Drop-In                   |
| Burner Type                | Induction                 |
| Number of Heating Elements | 2                         |
| Control Type               | Rotary Knob               |
| Voltage                    | 220-240 Volt              |
| Total Wattage              | 3500 Watt (2000W + 1500W) |

| Feature                        | Detail                 |
|--------------------------------|------------------------|
| Material                       | Tempered Glass         |
| Product Dimensions (L x W x H) | 52 cm x 29 cm x 6.1 cm |
| Color                          | 30cm Knob (Black)      |
| First Available Date           | May 9, 2024            |

**What's in the Box:**

- Karinear Induction Cooktop
- Power Cord (pre-installed)
- User Manual (this document)

**8. WARRANTY AND SUPPORT**

---

For warranty information and customer support, please refer to the documentation provided with your purchase or contact the manufacturer directly.

**Warranty Information**

Specific warranty terms and conditions may vary by region and retailer. Please retain your proof of purchase for any warranty claims. Typically, Karinear products come with a standard manufacturer's warranty covering defects in materials and workmanship.

**Customer Support**

If you have any questions, require technical assistance, or need to report an issue, please contact Karinear customer service through their official website or the retailer from whom you purchased the product. You can often find contact details on the product packaging or the Karinear brand store on Amazon.

Visit the official Karinear store:[Karinear Appliances Store](#)