Read me
FIRST

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KENYON®

Make any day a weekend

INDUCTION COOKTOPS

OWNERS MANUAL

Part # 145523
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Contents

IMPORTANT SAFETY INSTRUCTIONS.....3

Product Specifications
Electrical Supply Requirements.....6
Burner Specifications.....7
Product Dimensions.....8

Cleaning and Care
Cleaning the Cooktop.....11
Use Good Quality Cookware.....11

Operation
How Induction Cooking Works.....12
Cookware Noise.....12
Indicator Lights.....12
Available Power.....12
Turning On.....13
Operating the Cooking Zone(s).....13
Turning Off.....13
Automatic Zone Power-Off.....13
Power Levels.....13
Bridge Mode.....14
Boost Mode 15
Simmer Mode 15
Cookware Detection.....16
Operation Time Limitation.....16
Temperature Setting Guide.....16
Safety Lock Mode.....17
Child Lock.....17
Timer Options.....18
Optional Silicone Mat.....19
Error Code Readout.....20

Installation
Unpacking the Cooktop.....21
Check Electrical Supply Requirements.....21
Countertop Preparation.....22
Installing the Cooktop.....23
Electrical Connection.....24
Final Preparations Prior to Use.....24

Warranty.....25

Please read & save these instructions

Thank you for choosing **Kenyon**, the world's leading manufacturer of specialty cooking appliances. By following the instructions in this owners manual, your cooktop will provide you with many years of reliable service.

To ensure our ability to continue serving you, please use this page to record important product information.

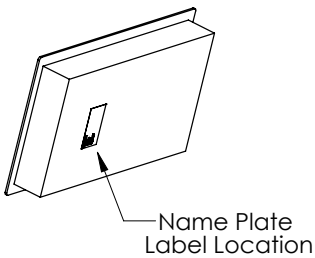
For quick reference please keep a record here:

Purchase date

Model number

Serial number

Name plate location



IMPORTANT SAFETY INSTRUCTIONS

Read this section BEFORE operating and installing the cooktop. The following information applies to all KENYON Electric Cooktops.

THIS COOKTOP, LIKE ALL APPLIANCES, HAS THE POTENTIAL TO CREATE SAFETY PROBLEMS THROUGH CARELESS AND IMPROPER USE. PLEASE OBSERVE ALL OF THE FOLLOWING SAFETY PRECAUTIONS.

Proper Installation.
Be sure your appliance is properly installed and grounded by a qualified technician.

Never use your appliance for warming or heating the room.

CAUTION
Do not leave children alone.
Children should never be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Do not let children play with cooktop. Do not store items of interest to a child in cabinets above the cooktop, children climbing on the cooktop to reach such items could be seriously injured.

Wear proper clothing/apparel.
Loose fitting or hanging garments should never be worn while using the appliance. Fabric or other flammable materials may contact hot surfaces during operation and may ignite and result in personal injury.

USER SERVICING
Do not repair or replace any part of the appliance. If service ever becomes necessary, this appliance should be serviced by **AUTHORIZED PERSONNEL ONLY** or call **KENYON Customer Care** at **(860)664-4906**.

Storage in or on Appliance
Flammable materials should not be stored above, under or near surface cooking units.

Keep flammable materials away from cooktop.

Do not store plastic material (such as plastic utensils) in storage areas beneath cooktop.
Plastic items with low melting temperatures should not be stored under/over or near the cooktop.

Do not use water on grease fires.
Smother fire or flame or use dry chemical or foam-type extinguisher.

Use only dry potholders.
Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch the heating elements on the appliance. Do not use a towel or other bulky cloth in place of a potholder.

IMPORTANT SAFETY INSTRUCTIONS

Do not cook on a broken cooktop.
If the cooktop should break or crack, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact an authorized service center or KENYON Customer Care immediately at (860) 664-4906.

Clean cooktop with caution.
If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid steam burns. Some cleaners produce noxious fumes if applied to a hot surface. Read the cleaner label for details prior to using.

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.
Surface units may be hot. Areas near surface may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units until they have had sufficient time to cool. Among these areas are the cooking zone and surrounding glass surface.

DO NOT TOUCH COOKING ZONES
The cooking zones on the cooktop may be hot. These areas may be hot enough to cause burns. Never touch cooking zones until they have had sufficient time to cool. Likewise, never allow clothing or flammable materials to come in contact with cooking zones or cooktop surfaces until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns.

Use proper pan size.
This appliance is equipped with one or more surface units of different size. Select pans having flat bottoms large enough to cover the cooking zone. Proper relationship of pan size to cooking zone will improve efficiency.

Never Leave Surface Units Unattended at High Heat Settings.
Boilover causes smoking and greasy spillovers that may ignite.

Glazed cooking pans will not work with induction cooktops.

DO NOT USE ALUMINUM FOIL ON THE SURFACE OF THE COOKTOP.

Pan Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units.
To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the pan, the handle of a pan should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Cookware should always be dry.
Do not heat cookware with excess water droplets on the outside of the pan. The droplets may begin to boil and splatter.

NEVER HEAT AN EMPTY PAN.
It may damage the cooktop or cookware and overheat the unit.

IMPORTANT SAFETY INSTRUCTIONS

WARNING:
If the glass is cracked, switch off the appliance to avoid the possibility of electric shock.

Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop/ hob surface since they can get hot.

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.

Children should be supervised to ensure that they do not play with the appliance.

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Danger of fire: Do not store items on the cooking surfaces.

CAUTION:
The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

WARNING:
Unattended cooking on a cooktop/hob with fat or oil can be dangerous and may result in a fire.

If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

DO NOT DISCARD THESE INSTRUCTIONS, KEEP THEM WITH THE KENYON COOKTOP FOR FUTURE REFERENCE.

Product Specifications

ELECTRICAL SUPPLY REQUIREMENTS

KENYON PART NUMBER	MAX CONNECTED LOAD	POWER SUPPLY INPUT	WIRE SIZE
B80401 **B80405** **B82405**	7000 Watts	240V AC 30A 50/60Hz	#10 AWG
B80301 **B80305**	3500 Watts	240V AC 15A 50/60Hz	#14 AWG
B80321 **B80325** **B82321** **B82325**	1750 Watts	120V AC 20A 50/60Hz	3 wire molded plug, NEMA 5-20
B80331P2 **B80331P2EU** **B80335P2** **B80335P2EU** **B82331P2** **B82331P2EU** **B82335P2** **B82335P2EU**	2000 Watts	208V-240V AC 10A 50/60Hz	#12 AWG
B80331P3 **B80331P3EU** **B80335P3** **B80335P3EU** **B82331P3** **B82331P3EU** **B82335P3** **B82335P3EU**	3000 Watts	208V-240V AC 15A 50/60Hz	#12 AWG
B80331P4 **B80331P4EU** **B80335P4** **B80335P4EU** **B82331P4** **B82331P4EU** **B82335P4** **B82335P4EU**	3700 Watts	208V-240V AC 18A 50/60Hz	#12 AWG

⚠ WARNING!

If the electrical supply does not meet the product specifications, consult a licensed electrician before proceeding with installation!

MODELS THAT ARE UL/C-UL APPROVED

B80301, B80305, B80321, B80325, B80331P2, B80331P3, B80331P4, B80335P2, B80335P3, B80335P4, B80401, B80405, B82321, B82325, B82331P2, B82331P3, B82331P4, B82335P2, B82335P3, B82335P4, B82405

Product Specifications

BURNER SPECIFICATIONS

	BURNER 1		BURNER 2		BURNER 3		BURNER 4		
Model #	**Size**	**Wattage** (normal / boost mode*)	**Size**	**Wattage** (normal / boost mode*)	**Size**	**Wattage** (normal / boost mode*)	**Size**	**Wattage** (normal / boost mode*)	**Max Combined Wattage**
B80401	6.75” (171mm)	1400 / 2200	8” (203mm)	1850 / 3000	8” (203mm)	1850 / 3000	9” (228mm)	2300 / 3500	7000
B80405 **B82405**	5.75” (146mm)	1400 / 2200	7” (178mm)	1850 / 3000	7” (178mm)	1850 / 3000	8.25” (210mm)	2300 / 3500	7000
B80301 **B80305**	8” (203mm)	1850 / 3000	8” (203mm)	1850 / 3000	*N/A*	*N/A*	*N/A*	*N/A*	3500
B80321 **B80325** **B82321** **B82325**	6.25” (160mm)	1100 / 1500	6.25” (160mm)	1100 / 1500	*N/A*	*N/A*	*N/A*	*N/A*	1750
B80331P2 **B80331P2EU** **B80335P2** **B80335P2EU** **B82331P2** **B82331P2EU** **B82335P2** **B82335P2EU**	6.25” (160mm)	1400 / 2000	6.25” (160mm)	1400 / 2000	*N/A*	*N/A*	*N/A*	*N/A*	2000
B80331P3 **B80331P3EU** **B80335P3** **B80335P3EU** **B82331P3** **B82331P3EU** **B82335P3** **B82335P3EU**	6.25” (160mm)	1400 / 2100	6.25” (160mm)	1400 / 2100	*N/A*	*N/A*	*N/A*	*N/A*	3000
B80331P4 **B80331P4EU** **B80335P4** **B80335P4EU** **B82331P4** **B82331P4EU** **B82335P4** **B82335P4EU**	6.25” (160mm)	1400 / 2100	6.25” (160mm)	1400 / 2100	*N/A*	*N/A*	*N/A*	*N/A*	3700

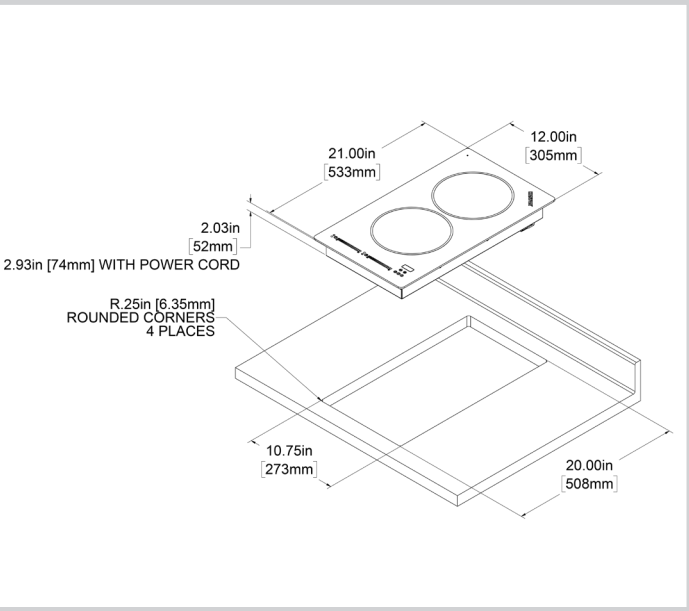
**See boost mode details on page 15.*

Product Specifications

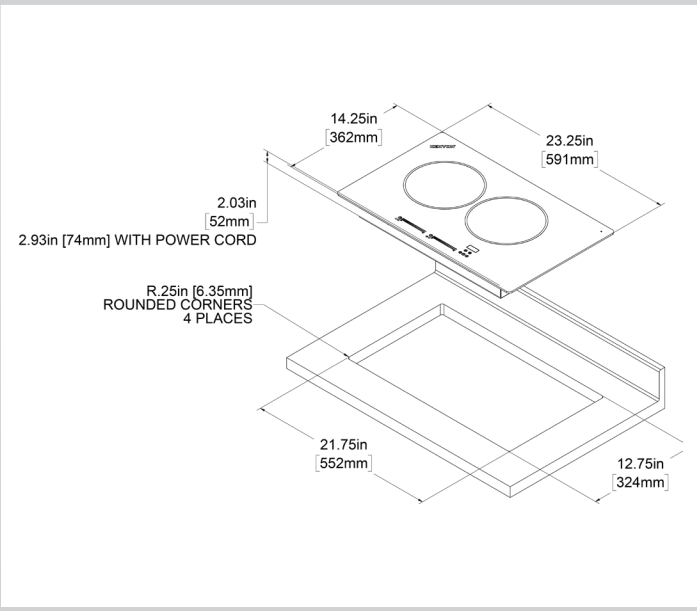
PRODUCT DIMENSIONS

	PRODUCT DIMENSIONS			CUTOUT DIMENSIONS		
Model #	**Width**	**Depth**	**Height**	**Width**	**Depth**	**Radius**
B80401	30” 762mm	21.25” 540mm	2.93” 74mm	29” 737mm	20.25” 514mm	.25” 6.35mm
B80405 **B82405**	24” 610mm	21.75” 552mm	2.93” 74mm	23” 584mm	20.25” 514mm	.25” 6.35mm
B80301	12” 305mm	21” 533mm	2.93” 74mm	10.75” 273mm	20” 508mm	.25” 6.35mm
B80305	23.25” 591mm	14.25” 362mm	2.93” 74mm	21.75” 552mm	12.75” 324mm	.25” 6.35mm
B80321 **B80331P2** **B80331P2EU** **B80331P3** **B80331P3EU** **B80331P4** **B80331P4EU** **B82321** **B82331P2** **B82331P2EU** **B82331P3** **B82331P3EU** **B82331P4** **B82331P4EU**	12” 305mm	21” 533mm	2.93” 74mm	11.25” 286mm	19.25” 489mm	.25” 6.35mm
B80325 **B80335P2** **B80335P2EU** **B80335P3** **B80335P3EU** **B80335P4** **B80335P4EU** **B82325** **B82335P2** **B82335P2EU** **B82335P3** **B82335P3EU** **B82335P4** **B82335P4EU**	21” 533mm	13” 330mm	2.93” 74mm	19.25” 489mm	12” 305mm	.25” 6.35mm

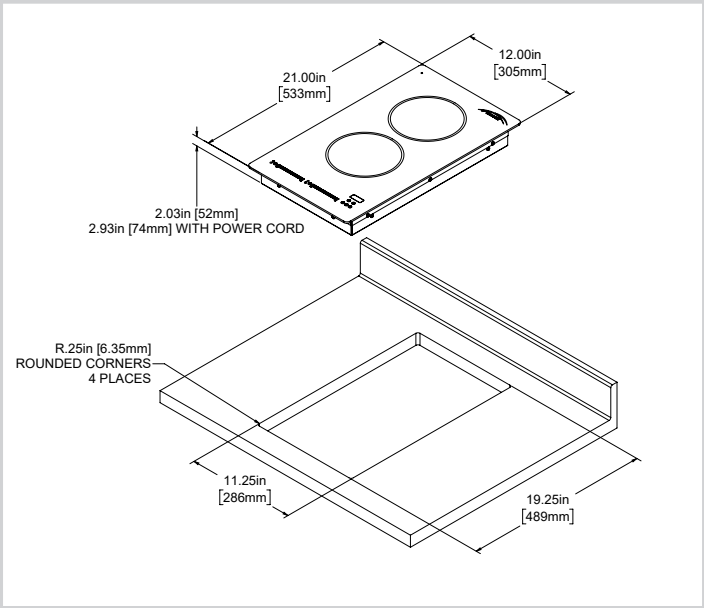
Product Specifications



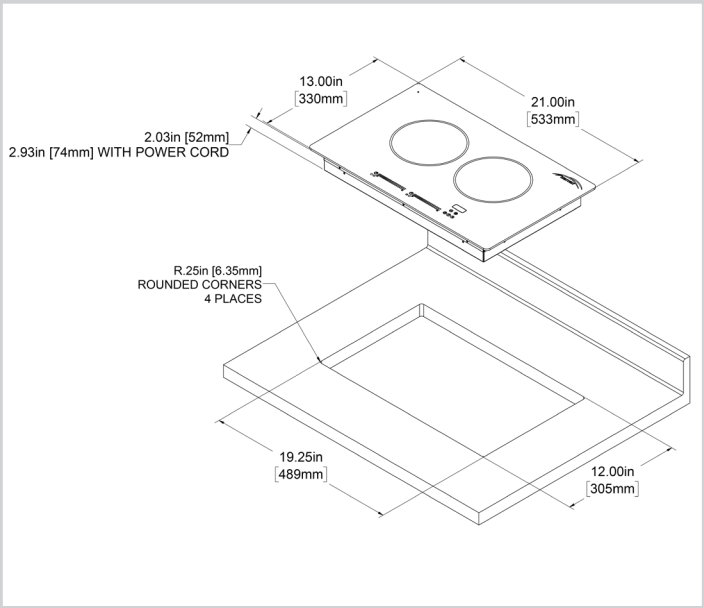
B80301



B80305

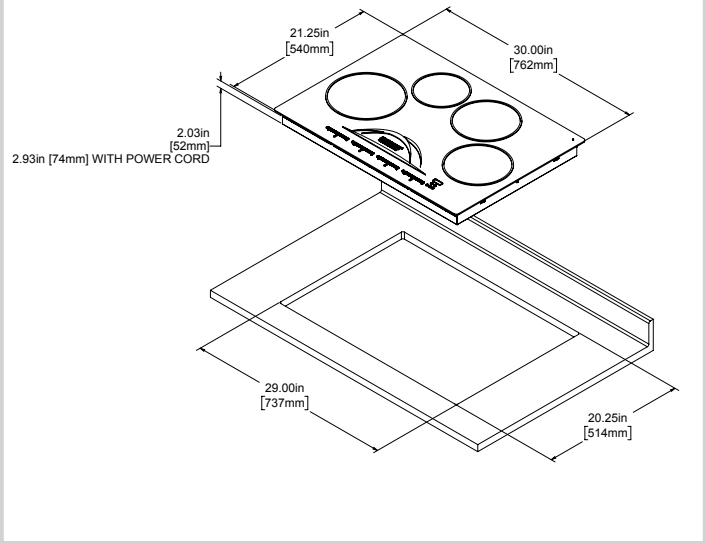


B80321, B80331P2, B80331P2EU, B80331P3, B80331P3EU, B80331P4, B80331P4EU, B82321, B82331P2, B82331P2EU, B82331P3, B82331P3EU, B82331P4, B82331P4EU

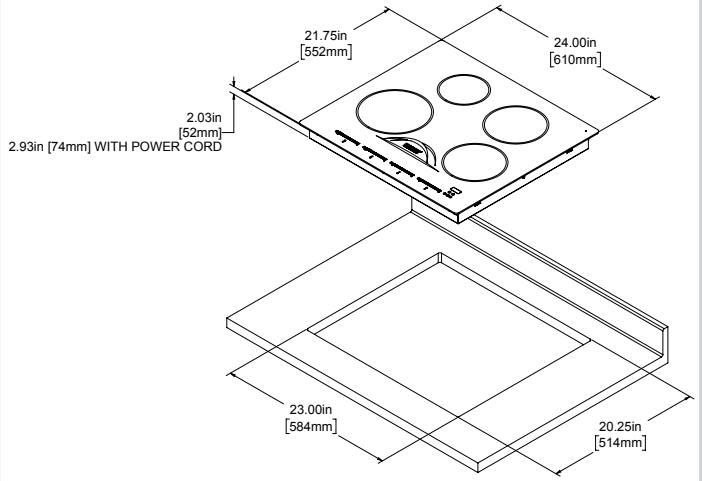


B80325, B80335P2, B80335P2EU, B80335P3, B80335P3EU, B80335P4, B80335P4EU, B82325, B82335P2, B82335P2EU, B82335P3, B82335P3EU, B82335P4, & B82335P4EU

Product Specifications



B80401



B80405 & B82405

Cleaning the Cooktop

The cooking surface and control areas of your ceramic glass cooktop are identified by permanent patterns in the cooktop. The appliance is easy to maintain and clean. Keep the cooktop in top performance by following these simple guidelines for use and cleaning.

NOTE:
To prevent accidental activation of the touch controls, it is recommended that you enable the **LOCK MODE** feature before cleaning.

Clean the cooktop before you use it for the first time. A thorough cleaning with a recommended cooktop cleaner.

Always remove food spills, grease spatters and metal rub-off from cookware.

When the cooktop is cool, clean it with a paper towel or a clean, soft cloth and cooktop cleaner. After cleaning, always wipe the cooktop with a clean, damp cloth to avoid cooked-on cleaner residue, then wipe the cooktop dry.

Do not use a dish towel or sponge to wipe off the cooktop. A film may be left by the detergent and may cause discoloration of the cooktop surface.

Avoid abrasive scouring cleaners of any kind. Also avoid using plastic, nylon or metal cleaning pads. They may scratch or melt onto the cooktop.

Avoid chemical cleaners such as chlorine bleach, ammonia, hydrofluoric acid or chemical oven cleaners. They can etch or discolor the surface.

Do not let anything that melts - plastic, aluminum foil, sugar, etc. come into contact with the cooktop surface when it is hot. Should something melt onto the surface, immediately move it to a cool area of the cooktop with a razor blade scraper and then remove it from the cooktop as soon as possible. If they are allowed to harden the cooktop may become pitted.

Use Good Quality Cookware

Since cookware plays an important role in cooking efficiency and convenience, keep in mind the following information when selecting your cookware.

Avoid pans with shaped and rounded bottoms as this inhibits the pan or pot in cooking evenly. The best quality pans and pots to use are the multi-ply stainless steel type. Kenyon sells such pots and pans called **StacKEN™**. They come with a lifetime guarantee and are made in the USA. These pans and pots work exceptionally well on induction cooktops as well as radiant glass top stoves.

Use cookware of the correct diameter only. The base of the pot or pan should be about the same size as the cooking zone on which it is used – not much wider and not much smaller. By using utensils with the correct diameter, you should achieve maximum heating efficiency with the shortest possible cooking time.

Be certain that both the cooktop glass panel and the bottom of your pots and pans are clean and dry before use. By doing so, you will help prevent scratches and stains on your cooktop glass panel.

Operation

READ SAFETY INSTRUCTIONS BEFORE OPERATING YOUR APPLIANCE

How Induction Cooking Works

Induction is the most energy efficient method of cooking. The electromagnetic field under the ceramic glass top excites the atoms in the ferrous metal cookware directly above, immediately producing heat saving time and energy.

The Bridge induction cooktop will heat up 25% to 50% faster and distribute heat more evenly than radiant cooktops, and offers immediate temperature adjustment.

Cookware Noise

Some noise may occur from cookware when using the cooktop. It may vary according to cookware construction and power level.

In addition, the noise may vary according to the use of adjacent cooking zone. Possible noises include a low humming sound or whistle. A cookware piece that completely covers the cooking zone will produce less noise.

These noises may be reduced or eliminated by lowering or raising the power level setting on one or both cooking zones or by using different cookware. Using StacKEN™ cookware is the quietest cookware for the Bridge induction cooktop.

Indicator Lights

There are a series of lights that provide indications of cooking zone operation and hot surfaces.

These lights are located adjacent to the control panels. When the control is ON, an LED light will illuminate indicating which cooking zone is on.

For your safety, we have incorporated a “HOT” indicator light. When lit, this light indicates that some part of the ceramic glass on the cooktop is too warm to touch or place articles upon.

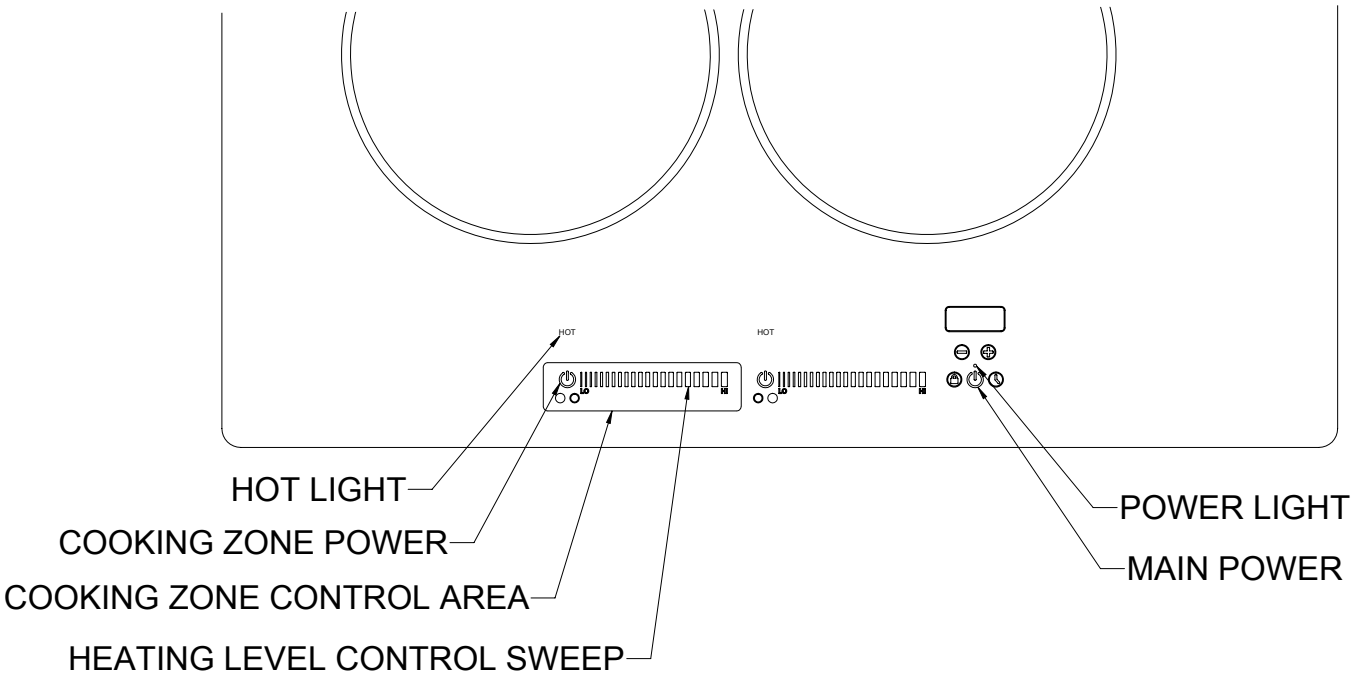


Do not place articles other than cookware on the cooking surface while this light is glowing.

After turning off the cooking zone, the “HOT” indicator light will remain illuminated until the cooking zone is safe to touch.

Available Power

The cooktop has a limited total power available. To ensure that the induction cooktop power usage does not exceed the maximum combined wattage limit for safe operation, the power of the previously set cooking zone will automatically decrease when another cooking zone is activated and set to use an amount of power that may amount to the maximum load.

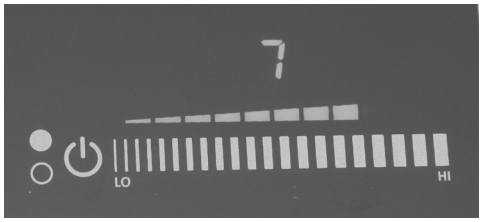


Turning On

Touch the controls firmly with the flat part of your fingertips. With the unit unlocked, touch the **Main Power** button. If a cooking zone is not activated within 10 seconds, the cooktop will de-power by itself.

Operating the Cooking Zone(s)

Position a cookware piece and touch and hold the **Cooking Zone Power** button for 1 second in the cooking zone control area for the selected cooking zone. Slide your finger on the **Heating Level Control Sweep** to the right to increase the cooking level or slide your finger to the left to decrease it. The power level indicator visually indicates the power selected along with the numeric value in the power level display.



Turning Off

A single cooking zone can be turned off directly by touching the **Cooking Zone Power** in the **Cooking Zone Control Area** for the cooking zone that is working. You can turn off all cooking zones immediately at any time using the **Main Power** button.

Automatic Zone Power-Off

If a cooking zone is active but it does not detect a pan for more than 10 seconds, it will shut off.

Power Levels

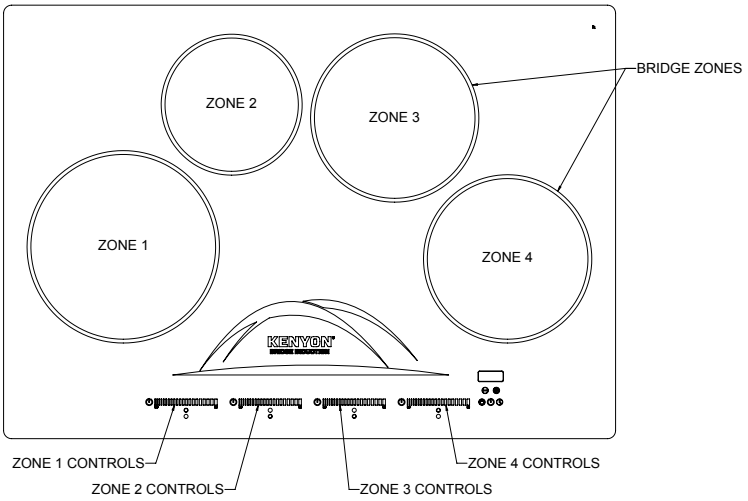
The power level of the cooking zone can be set from Lo and level 1 to level 9. An additional level (Boost mode) is available for very rapid heating of food.

Operation

Bridge Mode

This mode facilitates cooking with elongated cookware, and allows the two cooking zones to work together as one. When the Bridge mode is active, the following symbols will be displayed in the **Cooking Zone Control Area**:





TWO BURNER MODEL INSTRUCTIONS:

Activate Bridge Mode
1. Turn the **Main Power** ON.
2. Simultaneously touch and hold anywhere on both **Heating Level Control Sweeps** until you see the bridge symbol displayed.
3. Touch the power button on the left cooking zone.
4. Adjust setting to desired level using the left **Heating Level Control Sweep**.

Deactivate Bridge Mode by simultaneously touching and holding anywhere on both **Heating Level Control Sweeps**.

Boost Mode is not available when the cooking zones are actively bridged.

FOUR BURNER MODEL INSTRUCTIONS:

The two right side (zone 3 & 4) cooking zones feature Bridge Mode.

Activate Bridge Mode
1. Turn the **Main Power** ON.
2. Simultaneously touch and hold anywhere on the two right side **Heating Level Control Sweeps** (zone 3 & 4) until you see the bridge symbol displayed.
3. Touch the power button for zone 3.
4. Adjust setting to desired level using the zone 3 **Heating Level Control Sweep**.

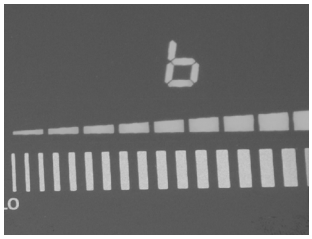
Deactivate Bridge Mode by simultaneously touching and holding anywhere on the two right side **Heating Level Control Sweeps** (zone 3 & 4).

Boost Mode is not available when the cooking zones are actively bridged.

Boost Mode

Boost Mode makes additional power available to each cooking zone (for example, you want to bring a large volume of water to a boil). The power of a cooking zone can be increased or "boosted" for up to 10 minutes.

When Boost is active, the display of the boosted cooking zone will show:



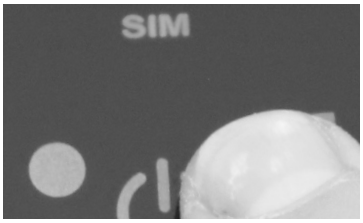
Activate Boost by sliding your finger right to the end of the **Heating Level Control Sweep** of the cooking zone.

Deactivate Boost by sliding left on the **Heating Level Control Sweep** to lower the temperature setting of the cooking zone.

Simmer Mode

This function allows for gentle cooking even for the most delicate of sauces and chocolate.

Activate Simmer by pressing and holding the "**LO**" setting on the **Heating Level Control Sweep** of the cooking zone. This will first activate "low" mode, continue holding the "**LO**" button as this will activate the "simmer" mode indicated by the **SIM** light.



When simmer or low mode are active, the following symbols will be displayed in the **Cooking Zone Control Area**:



Deactivate Simmer by switching to a higher level, lift and touch the **Heating Level Control Sweep** to the right until the desired level is displayed.

LOW (48˚C, 118˚F)	Melting Chocolate or butter
SIM (70˚C, 158˚F)	Simmering

These temperatures are approximate and are greatly dependent on the cookware and the quantity of food.

NOTE: Simmer mode is only applicable to B80401, B80405, B80301, B80305, & B82405 models. The simmer mode operates for a maximum of 2 hours.

Operation

Cookware Detection

The cooktop will only apply power to a cooking zone where cookware is detected. In the event that no cookware is identified a “missing pot” error will be displayed on the Cooking Zone Control Area. Below is the error that will be displayed:

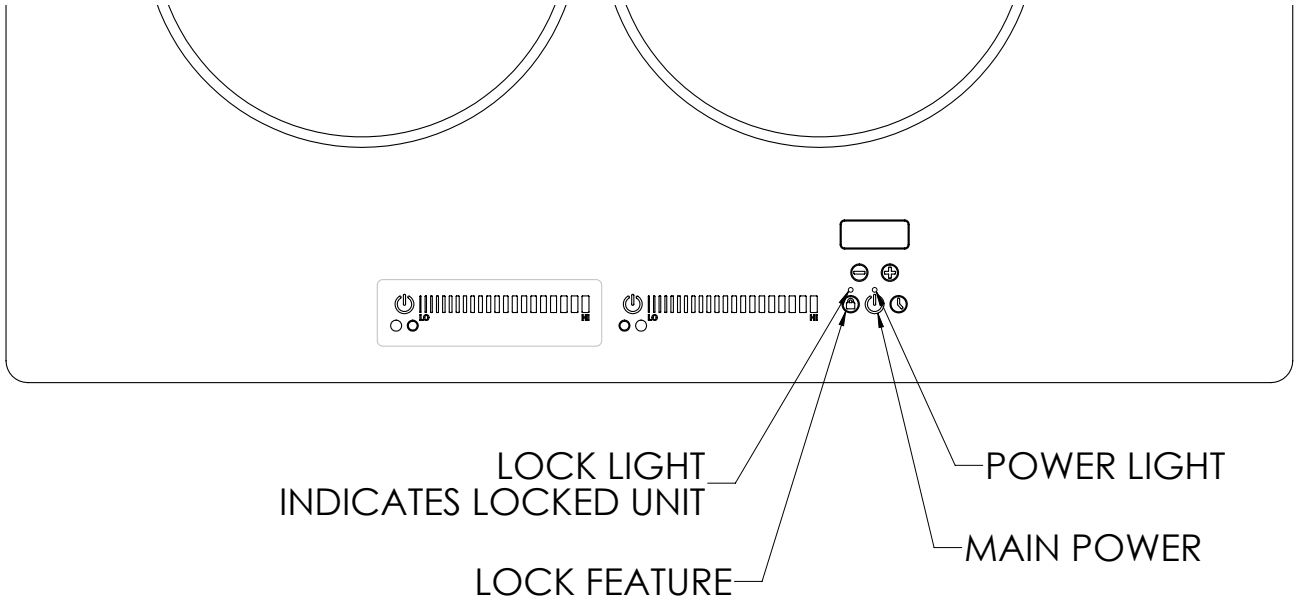


Operation Time Limitation

SETTING	OPERATION TIME LIMIT (MIN)
LOW	120
SIM	120
1	516
2	402
3	318
4	258
5	210
6	138
7	138
8	108
9	90
b (Boost)	10

Temperature Setting Guide

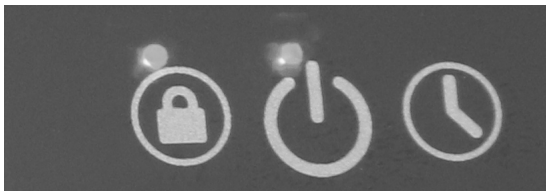
SETTING	USES
LOW	Keeps food gently warm or slowly reheats already prepared items.
SIM	Maintains soups or sauces at serving temperature. Keeping foods hot without boiling.
1 - 2	Melt chocolate or butter. Heating delicate sauces. Warming food.
2 - 3	Simmer sauces. Steaming rice. Melting large quantities.
3 - 5	Range of simmer levels for simmering with or without lid.
4 - 5	Maintain a slow boil. Stew or steam food.
5 - 6	Fry or sauté foods. Cook soups, sauces and gravies.
6 - 7	Hold a rapid boil.
7 - 8	Brown or sear food.
9	Start food cooking, boiling, frying and roasting.
b (Boost)	Bringing liquid to a boil, frying and roasting.



Safety Lock Mode

You can lock the entire cooktop at any time during use or when the unit is powered off but you must first turn the cooktop ON in order to use the lock. Locking the cooktop prevents unwanted cooktop operation.

To Lock the cooktop touch the lock graphic. An audible beep will be heard and the light above the lock graphic will illuminate. The cooktop is now locked.



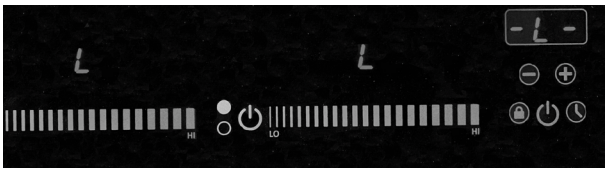
To Unlock the cooktop touch the lock graphic. An audible beep will be heard and the light above the lock graphic will go out. The cooktop is now unlocked and all functions operate.

NOTE: When the cooktop is locked and the cooking zones are ON, the heat settings cannot be raised. Only the OFF function for both cooking zones and Main Power will still work for safety reasons.

Child Lock

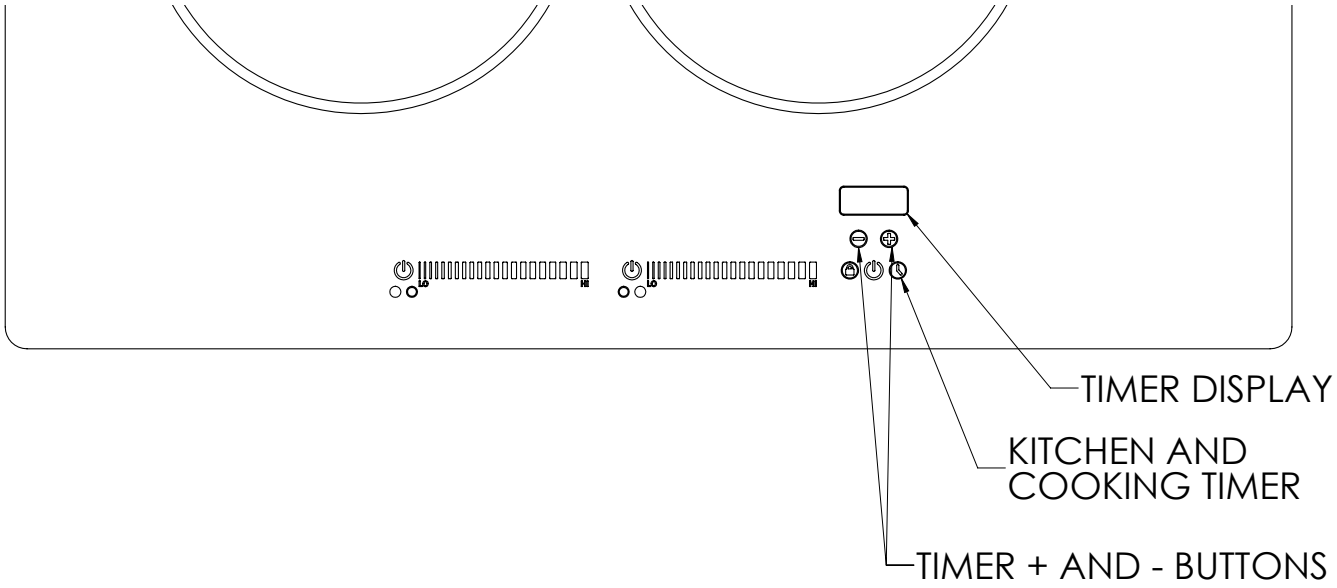
You can use the Child Lock to safeguard against a child unintentionally turning on a cooking zone and activating the cooktop surface. Also, the control panel, with exception of the Main Power button.

To Turn On the Child Lock simultaneously touch and hold the lock and clock graphic. An audible beep will be heard and the cooktop will be locked. An “L” will be displayed in the both **Cooking Zone Control Areas** and in the **Timer Display**.



To Turn Off the Child Lock simultaneously touch and hold the lock and clock graphic. An audible beep will be heard and the cooktop will be unlocked.

Operation



Timer Options

Kitchen Timer
This is a general timer that has many uses around the kitchen, independent of cooking activity on the induction cooktop. The timer can be set for periods of up to 1 hour 59 minutes.

Activate the Kitchen Timer by touching the clock graphic. Set the desired time duration by touching the + or - buttons, holding the button to increase or decrease the setting. A beep will sound at the start of the setting and the set time will display in the timer display box. The time increments will run from 1-10 minutes in 1 minute increments, and then change to 5 minute increments up to the next full hour, from there on, it's in increments of 10 minutes. The time reading will speed up as the touch is held. The timer automatically starts a few seconds after you adjust the time. A clock will appear between the + or - buttons indicating the kitchen timer has been set.



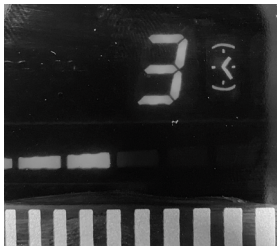
Cancel the Kitchen Timer by pressing the clock graphic, then dial down to zero.

Change the Kitchen Timer by pressing the clock graphic then the + or – buttons to adjust to the desired time.

NOTE: The kitchen timer does not control the cooking zones. If no time is set, the timer will deactivate after 5 seconds. When the time has elapsed the Kitchen Timer will beep for 2 minutes then shut off. Touch the clock graphic to stop the alarm.

Cooking Timer
You can use the timer function to set a cook time for any cooking zone. The cooking zone will lower to power level 1 once the set time has elapsed. The timer can be set for periods of up to 1 hour 59 minutes.

Activate the Cooking Timer by first selecting the desired cooking zone and power level. Touch the clock graphic and then set the desired time duration by touching the + or - buttons, holding the button to increase or decrease the setting. A beep will sound at the start of the setting and the set time will display in the timer display box. The time increments will run from 1-10 minutes in 1 minute increments, and then change to 5 minute increments up to the next full hour, from there on, it's in increments of 10 minutes. The time reading will speed up as the touch is held. The timer automatically starts a few seconds after you adjust the time. A clock will appear next to the power level in the cooking zone control area indicating the timer has been set.



Cancel the Cooking Timer by pressing the clock graphic, then dial down to zero.

Change the Cooking Timer by pressing the clock graphic then the + or – buttons to adjust to the desired time.

Cancel the Cooking Timer by pressing the clock graphic, then dial down to zero.

Change the Cooking Timer by pressing the clock graphic then the + or – buttons to adjust to the desired time.

NOTE: All three timers are viewed and controlled by the **Timer Display** and **Clock** graphic. Press the Clock graphic to advance through each set timer. A clock indicator will display in the Cooking Zone Control Area next to the power level for each cooking zone. When the clock indicator light appears between the + or - buttons the Kitchen Timer is being controlled.

Silicone Mat

The patented silicone mat covers the entire cooking area and provides spill and pot retention, glass top protection, quick heat dissipation and easy cleanup. Made from a unique textile core and food grade silicone wrap. Simply throw the mat in the dishwasher or sink for easy clean up after cooking.

Operation

BRIDGE INDUCTION COOKTOP MAINTENANCE

The Kenyon Bridge Induction Cooktop is a sealed unit that does not require regular maintenance. Please follow our operating instructions as mentioned above. If your cooktop requires service, this must be performed by **Authorized Personnel only**.
Please call **Kenyon Customer Care** at **860-664-4906**.

Error Code Readout

In the event that the Bridge induction cooktop is not operating correctly, the Cooking Zone Control Area will display an error code that will identify the problem. If an error code is shown in the Cooking Zone Control Area, identify the code in the Troubleshooting Index below and take action as noted.

De-power and restart the unit to clear the display. Allow the unit to cool as necessary. Lock out the main power supply to the unit by turning off the breaker before performing any wiring operations. If the problem persists, please call Kenyon Customer Care at 860-664-4906, M-F, 8AM – 5PM EST or email at customercare@cookwithkenyon.com.

TROUBLESHOOTING INDEX

ERROR CODE	DESCRIPTION	ACTION TO REMEDY ERROR
	Too many control functions activated at the same time	Water or cooking utensils on the glass; Clean the glass
ER20	Internal Error	Contact customer support
ER21	Over temperature	Let cooktop cool down
ER22	Internal Error	Contact customer support
ER31	Internal Error	Contact customer support
ER36	Internal Error	Contact customer support
ER40	Power supply voltage too low	Ensure that the electrical hookup voltage to the unit is correct.
ER47	Internal Error	Contact customer support
EA	Internal Error	Contact customer support
U400	Over voltage	Ensure that the electrical hookup voltage to the unit is correct.
E2	Cooking zone over temperature	Allow cooking zone to cool down
E3	Inapplicable Pot	Use suitable pot
E4	Internal Error	Contact customer support
E5, E6	Internal Error	Contact customer support
E7	Internal Error	Contact customer support
E8	Internal Error	Contact customer support
E9	Internal Error	Contact customer support

IMPORTANT!

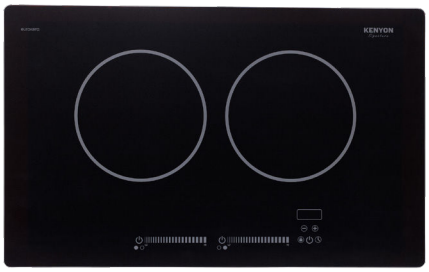
Save this document for future reference. This appliance must be properly installed and grounded by a qualified technician.

Unpacking the Cooktop

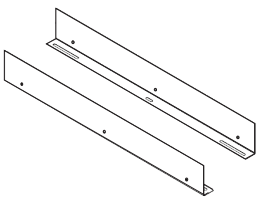
1. Carefully unpack the cooktop from its shipping container. If possible, retain the original shipping carton and protective packaging in the event the unit ever has to be returned for service.

Verify and identify the package contents. The following items should be included in the carton. If any components are missing or damaged, call KENYON immediately.

PARTS INCLUDED



Induction Cooktop



(2) Mounting brackets



(1) Package of mounting screws

IMPORTANT!

Do not remove the clear plastic covering film on the ceramic glass until cooktop is ready to be used.

Check the Electrical Supply Requirements

2. This product must be installed in accordance with national, state and local electric codes. The table on page 6 provides the correct voltage, amperage and frequency that must be supplied to the cooktop.

The supply must be from an individually grounded circuit that is protected by a circuit breaker and rated per the specifications for the various models as shown in the table on page 6.

Countertop Preparation

3 ***Please read this section prior to making cutout for cooktop.***

It is important to plan ahead for installation of the cooktop, keeping the following dimensions in mind.

A - 13 inches maximum depth of overhead cabinets

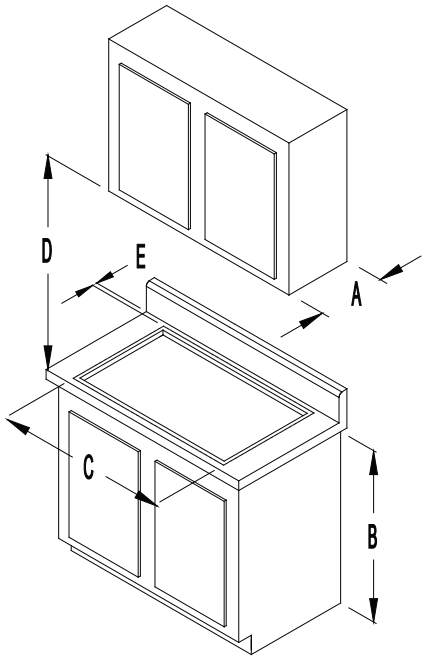
B - 36 inches is minimum height of countertop above floor

C - The minimum flat countertop surface that the cooktop will rest upon must be equal to or greater than the overall cooktop dimensions (refer to page 8 for overall cooktop dimensions).

D - 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet or 24 inch minimum clearance when the bottom of the wood or metal cabinet is protected by not less than 1/4-inch-thick flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminum or 0.020-inch-thick-copper.

E - 1-inch minimum from backsplash of countertop to edge of glass (refer to the page 6 for overall cooktop dimensions).

FOR INSTALLATIONS IN CANADA:
"Do Not Install Closer Than 1/2 Inch (12mm) From Any Adjacent Surface", and **NE PAS INSTALLER A'MDINS DE 12MM DETOUTE SURFACE ADJACENTE.**



⚠ WARNING!

To eliminate the risk of burns by reaching over heated surface units, cabinet storage space located above surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

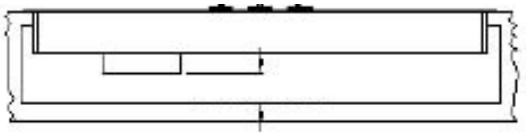
Before making the countertop cutout, check for clearance. Check to see if the cooktop will clear the front and side walls of the base cabinet. It is also important to provide enough ventilation.

Adequate ventilation of the space below the countertop must be provided to ensure proper operation of the cooktop. Heat transferred from the cooktop bottom pan during operation will overheat an improperly ventilated area.

Installation

Countertop Preparation Continued...

Allow a 2” minimum clearance between the bottom of the metal pan of the cooktop and any combustible surface located below, ie: the upper edge of a drawer installed below the cooktop (**see figure below**). Failure to provide proper clearances and ventilation may result in a fire hazard.



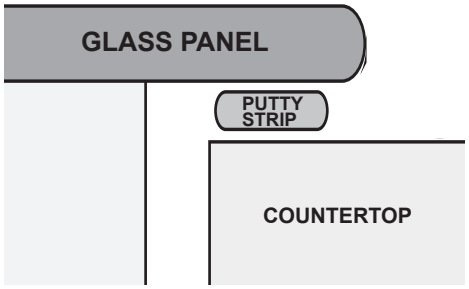
2 INCH (51mm) MINIMUM

Since the appliance requires a sufficient supply of fresh air to operate at maximum performance, the cabinet must be designed accordingly. The following is required for this:

- The cabinet must have a minimum of two openings; one to allow fresh air to enter and the other for hot air to escape the cabinet.
- Opening sizes must be equal to 8 square inches each. This is for ambient temperatures of 85ºF / 30ºC and below. If the ambient temperature around the appliance is above 85ºF / 30ºC then larger ventilation opening sizes may be required.

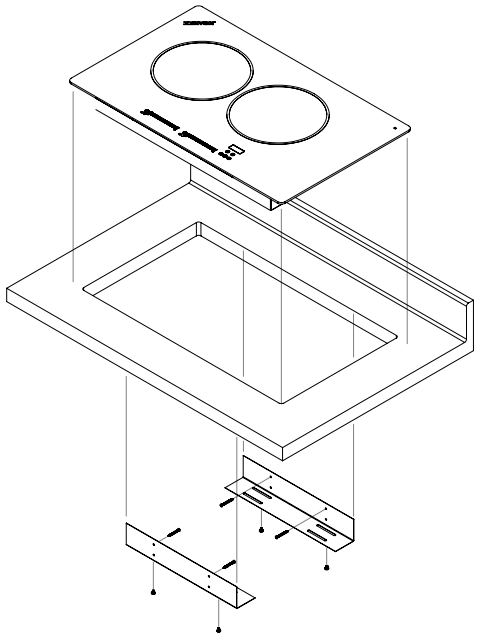
Installing the Cooktop

4 The cooktop is supplied with two metal mounting brackets. These brackets are designed to hold the cooktop firmly in place. The cooktop does not have a metal frame and should be sealed to the countertop. **Use a soft bedding compound that will prevent damage if later removal for service is necessary. We recommend a nonadhesive type of sealant, such as plumber’s putty, *maximum compressed thickness of 1/16”*.**



Attach the two mounting brackets as shown (**see figure below**) to the inside vertical surface of the cutout. The brackets are to be mounted on opposing sides. If your counter material is granite you will need to glue two wood strips underneath the counter to accept the mounting brackets. Center the bracket in the opening, ***flush with the countertop*** and secure with #6 self-tapping screws that are provided. Position the cooktop in the cutout opening and press firmly on all sides to seal the glass into the bedding compound. Secure the cooktop to the brackets from underneath with the small sheet metal screws that are supplied.

BE CAREFUL NOT TO OVERTIGHTEN THE SCREWS.



Electrical Connection

5 Before proceeding further, verify that the power supply is disconnected. Verify that the appropriate electrical supply requirements have been met. Please refer to the table on page 6 for appropriate electrical requirements. The cooktop is supplied with a 36-inch long conduit for a connection to an accessible junction box. The conduit consists of three insulated wires. There are two insulated hot lead conductors (red and black) and one insulated ground conductor (green).

Attach conductor wires to residence wiring in accordance with national, state and local electric codes.

WARNING!

The entire appliance must be grounded at all times when the electrical power supply is on. Do not ground the appliance with the neutral house supply wire (white). A separate ground must be used.

Final Preparations Prior to Use

6 Remove the plastic film from the cooktop. Clean the cooktop before you use it for the first time. A thorough cleaning with a recommended cooktop cleaner (***Cerama Bryte Ceramic Cooktop Cleaner***) will provide a clean, shiny coating on the cooktop surface.

KENYON | Statement of Warranty

Kenyon International, Inc (the "Company") warrants its products in normal usage to be free of defects in materials and workmanship subject to the conditions and limitations below.
Any part, which proves to be defective in normal usage during the warranty period will be repaired or replaced by the Company.

In order for product to be covered under this warranty it must be returned to the Company for evaluation. Please contact Support@cookwithkenyon.com for return instructions.

This warranty covers Bridge Induction products built by the Company and is subject to the following conditions and limitations:

1. The Company's liability shall be limited to repair or replacement (choice of remedy at Company's option) of electronic components as may be defective in materials or workmanship. This liability is limited to five years from the date of original installation or 66 months from invoice date, whichever comes first; this warranty covers parts and labor at pre-approved rates. Stainless steel is warranted with a lifetime guarantee to be rust free when cared for monthly as outlined in owner's manual. If corrosion begins, contact the Company with photo evidence of corrosion for replacement components.

2. Determination of suitability of the product for the use contemplated by the Buyer is the sole responsibility of the Buyer and the Company shall have no responsibility in connection with such suitability.

3. The Company shall not be liable for any damage resulting from:
   • failures due to use of the product in applications for which they are not intended;
   • failures due to corrosion, wear and tear, abuse, neglect, improper installation or maintenance;
   • failures due to breakage of glass, accidental or otherwise.

4. The Company shall be responsible for ground shipping charges to the location of the appliance (home) within the Continental United States and Canada. Any duties, express or special shipping charges are at the expense of the Buyer.

5. All labor allowed by the Company under this warranty must be pre-authorized and performed by an Authorized Kenyon International Service Center, unless otherwise specified in writing by the Company.

THERE ARE NO OTHER WARRANTIES OF MERCHANTABILITY, FITNESS FOR PURPOSE OR ANY OTHER KIND, EXPRESSED OR IMPLIED AND NONE SHALL BE IMPLIED BY LAW. The duration of any such warranties that are nevertheless implied by law for the benefit of a consumer, shall be limited to a period of three years from original purchase by the user. Some countries do not allow limitations on how long an implied warranty lasts, so this limitation may not apply to you.

THE COMPANY SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY, WHETHER EXPRESSED, IMPLIED OR STATUTORY. Some countries or states do not allow exclusion or limitation of consequential or incidental damages so this limitation or exclusion may not apply to you.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER LEGAL RIGHTS THAT MAY VARY FROM COUNTRY TO COUNTRY AND STATE TO STATE.

Kenyon International, Inc.
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SAVE THESE INSTRUCTIONS