CT Induction Cooktop
Service Manual

INTRODUCTION

This Wolf Induction Cooktop Technical Service Manual, Part #806657, has been compiled to provide the most recent technical service information about the Wolf Induction Cooktops. This information will enable the service technician to troubleshoot and diagnose malfunctions, perform necessary repairs and return a Wolf Induction Cooktop to proper operational condition.

The service technician should read the complete instructions contained in this Service Manual before initiating any repairs on a Wolf Appliance.

IMPORTANT SAFETY INFORMATION

Below are the Product Safety Labels used in this manual. The "Signal Words" used are **WARNING** and **CAUTION**.

Please note that these safety labels are placed in areas where awareness of personal safety and product safety should be taken and lists the precautions to be taken when the signal word is observed.

⚠ WARNING
INDICATES THAT HAZARDOUS OR UNSAFE PRACTICES COULD RESULT IN SEVERE PERSONAL INJURY OR DEATH

⚠ CAUTION
Indicates that hazardous or unsafe practices could result in minor personal injury or product and/or property damage

In addition, please pay attention to the signal word ***"NOTE"***, which highlights especially important information within each section.

TECHNICAL ASSISTANCE

If you should have any questions regarding a Wolf appliance and/or this manual, please contact:

Wolf Appliance, Inc.
ATTN: Service Department
P.O. Box 44988
Madison, WI 53744-4988

Customer Service
Phone #: (800) 332 - 9513

Technical Assistance
Phone #: (800) 919 - 8324

Parts / Warranty Claims
Phone #: (800) 332 - 9513

Customer Service E-Mail Address
customerservice@wolfappliance.com

Customer Service & Technical Assistance
Facsimile #: (608) 441 - 5887

Parts / Warranty Claims
Facsimile #: (608) 441 - 5886

Office Hours:
7:00 AM to 7:00 PM Central Standard Time
Monday through Friday

This manual is designed to be used by Authorized Service Personnel only. Wolf Appliance, Inc. assumes no responsibility for any repairs made to Wolf appliances by anyone other than Authorized Service Technicians.

WARRANTY INFORMATION

This page contains a summary of the 2 & 5 Year Warranty that is supplied with every Wolf product, followed by details and notes about the warranties.

TWO & FIVE YEAR Warranty Summary

- Two year TOTAL PRODUCT warranty, *parts and labor.
- Limited Parts Only Warranty for the 3rd through 5th year on the following parts only:
  Electric heating elements
  Electronic Control Boards

Warranty Details:

The warranty applies only to products installed for normal residential use. The warranty applies only to product installed in the United States or Canada.

Warranty Notes:

- All warranties begin at the time of the unit's initial installation.
- All Warranty and Service information collected by Wolf Appliance, Inc., is arranged and stored under the unit serial number and/or the customer's name. Please note that Wolf Appliance, Inc., requests that you have the model serial number available whenever contacting the factory or parts distributor.
- See Figure 1-1 for serial tag layout.
- See Figure 1-2 for serial tag location.

Wolf Appliance Company, Inc.
FITCHBURG, WI

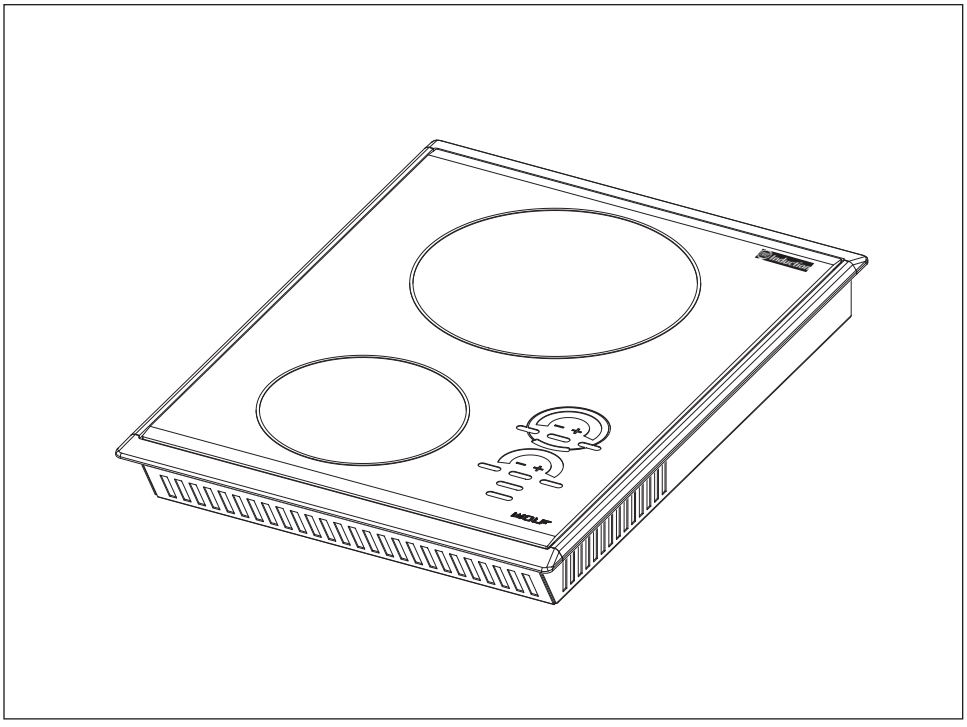
INDUCTION COOKTOP
FOR HOUSEHOLD USE ONLY

C US

VOLTS : 120/208 KW : X.X
120/240 X.X
Hz : 60 3 WIRE

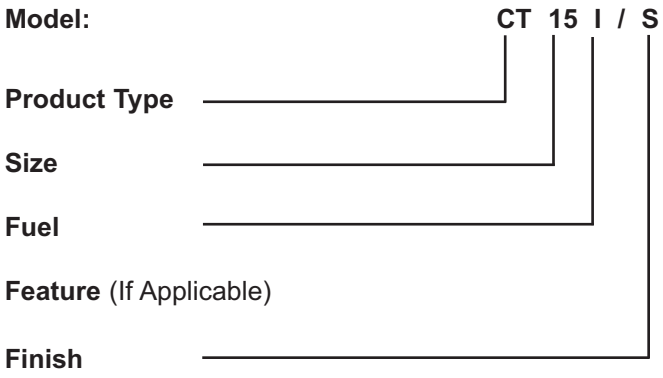
MODEL# : XXXXXX-X -2 SERIAL# : XXXXXXXX

"DO NOT IMMERSE IN WATER" "NE PAS PLONGE DANS L'EAU"



MODEL NUMBER KEY

Refer to this key for an example of the model numbers.



Product Type

CT Cooktop

IM Integrated Gas Multifunction Cooktop

IG Integrated Grill Cooktop

IS Integrated Steamer Cooktop

IF Integrated Fryer Cooktop

Size

15 15 - inch wide unit

30 30 - inch wide unit

36 36 - inch wide unit

Fuel

E Electric

I Induction

G Natural Gas

LP Propane Gas *(Propane Gas will be indicated by **-LP** at the end of the model number. Example: CT36G/S-**LP**)*

Finish

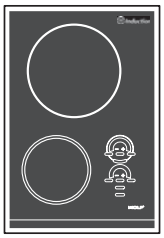
S Classic Stainless Steel

P Platinum Stainless Steel *(Not Available for IM, IG, IS and IF)*

B Carbon Stainless Steel *(Not available for gas models. Not available for IM, IG, IS and IF)*

MODEL CONFIGURATIONS

15” Electric



Model Numbers	Descriptions
CT15I/S	Cooktop 15” Induction, Stainless Steel Trim

MODEL FEATURES

- Illuminated control lighting.
- Graduated control lighting.
- Lock key and universal off.
- True simmer setting on all elements.
- Melt setting on all elements.
- Hot surface indicators on all elements.
- Finish available in classic stainless steel.
- Temperature limiter to ensure that safe operating temperature of glass ceramic is never exceeded.

INDUCTION COOKTOP

INSTALLATION INFORMATION

This section of the manual covers some of the installation issues a service technician may need to know when servicing a Wolf Induction Cooktop. If additional information is needed after reviewing this section of the manual, please refer to the Installation Guide or contact the Wolf Appliance Customer Service Department.

Electrical Requirements - Induction

Nominal Voltage

CT15I – 240V/15amp /60Hz - (20 Amp Service)

***NOTE**: 208VAC installation is not recommended.*

Maximum Connected Load

CT15I – 3.6Kw (240V)

The Wolf Induction Cooktops require a separate, grounded three-wire service with their own circuit breaker. These appliances must be installed in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit which is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the product rating plate. The cooktops are provided with a 48" (1219 mm) conduit consisting of two insulated hot lead conductors (copper) and one insulated ground conductor (copper).

⚠ WARNING

THIS APPLIANCE MUST BE PROPERLY GROUNDED AT ALL TIMES WHEN ELECTRICAL POWER IS APPLIED.

DO NOT GROUND THE APPLIANCE WITH THE NEUTRAL (WHITE) HOUSE SUPPLY WIRE. A SEPARATE GROUND WIRE MUST BE UTILIZED.

IF ALUMINUM HOUSE SUPPLY WIRING IS UTILIZED, SPLICE THE APPLIANCE COPPER WIRE TO THE ALUMINUM HOUSE WIRING USING SPECIAL CONNECTORS DESIGNED AND CERTIFIED FOR JOINING COPPER AND ALUMINUM. FOLLOW THE CONNECTOR MANUFACTURES RECOMMENDED PROCEDURE CAREFULLY. IMPROPER CONNECTION CAN RESULT IN A FIRE HAZARD.

⚠ WARNING

TO ELIMINATE THE RISK OF BURNS OR FIRE BY REACHING OVER HEATED SURFACE UNITS, CABINET STORAGE SPACE LOCATED ABOVE THE SURFACE UNITS SHOULD BE AVOIDED. IF CABINET STORAGE IS TO BE PROVIDED, THE RISK CAN BE REDUCED BY INSTALLING A RANGE HOOD THAT PROTECTS HORIZONTALLY A MINIMUM OF 5" (127 MM) BEYOND THE BOTTOM OF THE CABINETS.

INDUCTION COOKTOP

PRE-INSTALLATION SPECIFICATIONS

Countertop Location

Dimension Description

A Minimum flat countertop surface. Must be equal to or greater than cooktop width.

B Minimum 2-inches (152mm) wide clearance from the cooktop side edge to any combustible surface up to 18 inches (457mm) above the cooktop (noted by shaded area).

C Minimum 2-inches (152mm) wide clearance from the cooktop side edge to any combustible surface up to 18 inches (457mm) above the cooktop (noted by shaded area).

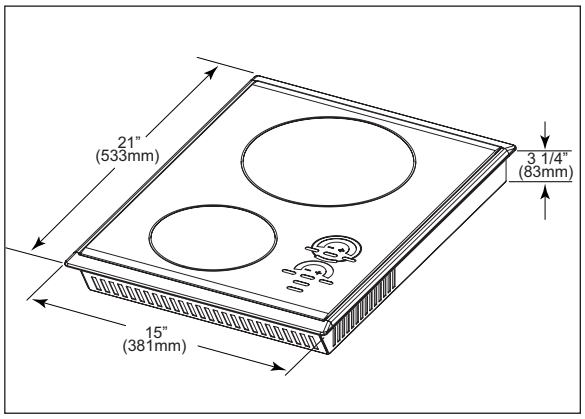


Figure 2-1. Overall Dimensions

Overhead Cabinet Dimensions

Dimension Description

D Minimum spacing between cabinets directly over cooktop, must be greater than or equal to the nominal width of the cooktop unit.

E Minimum 18 inches (457mm) vertical distance from the countertop surface to the bottom of cabinets adjacent to the cabinet directly above the cooktop unit.

F Minimum 24-inches (610mm) clearance between the top of the cooking surface and the bottom of wood or metal cabinet which is protected by not less than 1/4-inch (6mm) flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch (.4mm) stainless steel or 0.024-inch (.5mm) copper. Minimum 30" (762mm) clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet.

G Minimum 1-1/2-inches (38mm) from rear wall.

H Maximum 13-inch (330mm) depth of overhead cabinets.

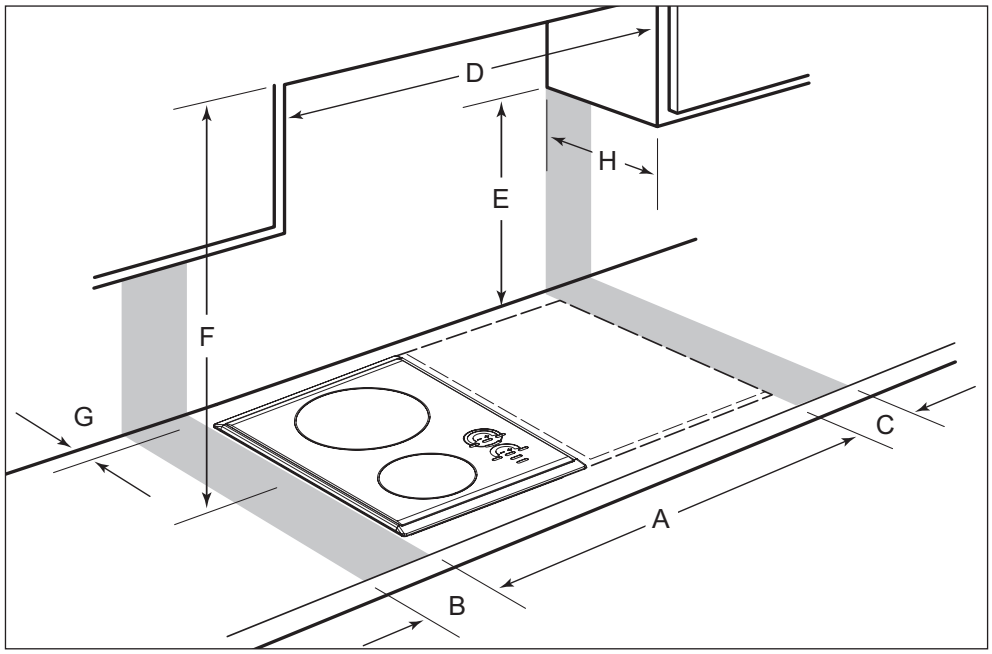


Figure 2-2. Pre-Installation Specifications

NOTE: *Dimension may vary by ± 1/8" (3mm).*

INDUCTION COOKTOP

Countertop Cut-out Dimensions

This cooktop is designed to fit a standard 24" (610 mm) deep base cabinet with a 25" (635 mm) deep countertop. Before making the countertop cut-out, verify that the cooktop will clear the side walls of the base cabinet below. There should be at least 5-1/2" (140 mm) to 7" (178 mm) clearance between the top countertop surface and any combustible surface directly below the unit. This includes upper edges of drawers located directly below unit. Refer to the following illustrations for cut-out dimensions.

NOTE: *Locate the junction box within reach of the 48" (1219 mm) conduit, and so as to be accessible when the cooktop unit is installed.*

NOTE: *Plastic or other utensils with low melting temperatures should not be located in drawers directly below unit.*

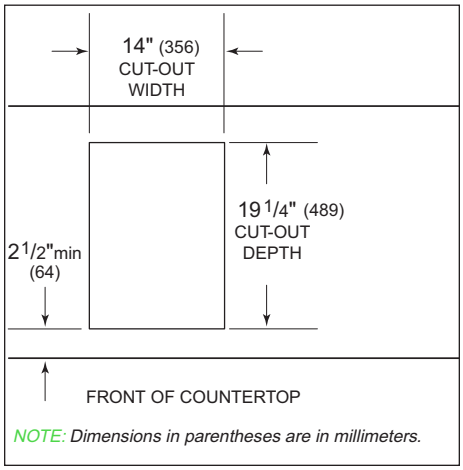
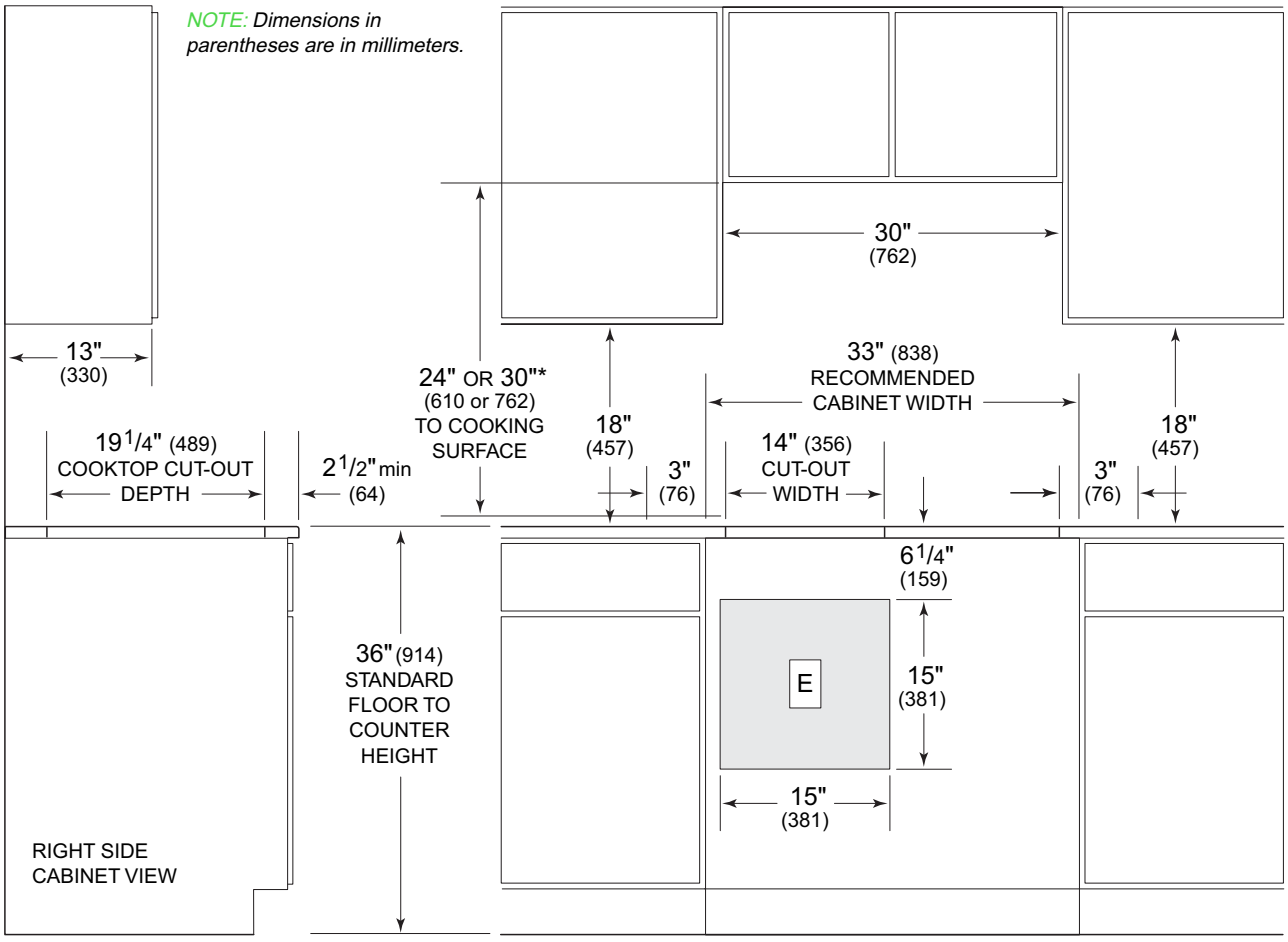


Figure 2-3. Overhead View of Countertop

NOTE: *Dimension may vary by ± 1/8" (3mm).*



NOTE: Application shown allows for installation of two 15" (381 mm) modules side-by-side.
** Minimum 24" (610 mm) from protected cabinet or 30" (762 mm) from unprotected cabinet to cooking surface.*

Figure 2-4. Cut-out Dimensions

INDUCTION COOKTOP

INSTALLATION PROCEDURE

Install

- Insert cooktop into countertop opening and center cooktop. Check that the front edge of the cooktop is parallel to the front edge of the countertop. Check that all required clearances are met.
- To attach hold down brackets to the sides of the unit, insert holddown clip into the rectangular punch-out in the pan and push down.
- Install the clamping screws into the bracket and tighten until screw contacts the underside of the countertop. (See Figure 2-5).

NOTE: *Do not over tighten screws.*

NOTE: *Do not use caulk or silicon to secure the unit to the countertop.*

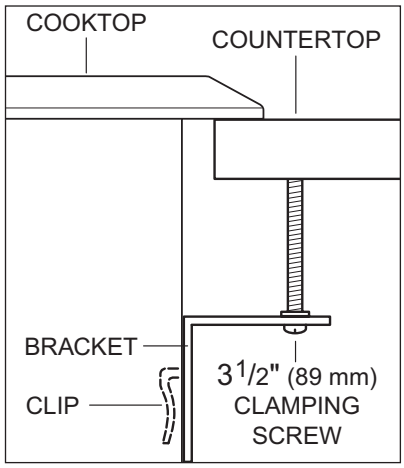


Figure 2-5. Attaching Hold Down Clamp

Installation of Multiple Cooktops

If this cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width is calculated by adding the corresponding units' cut-out dimensions plus 1-1/4" (32 mm) for each additional unit. (See Figure 2-6).

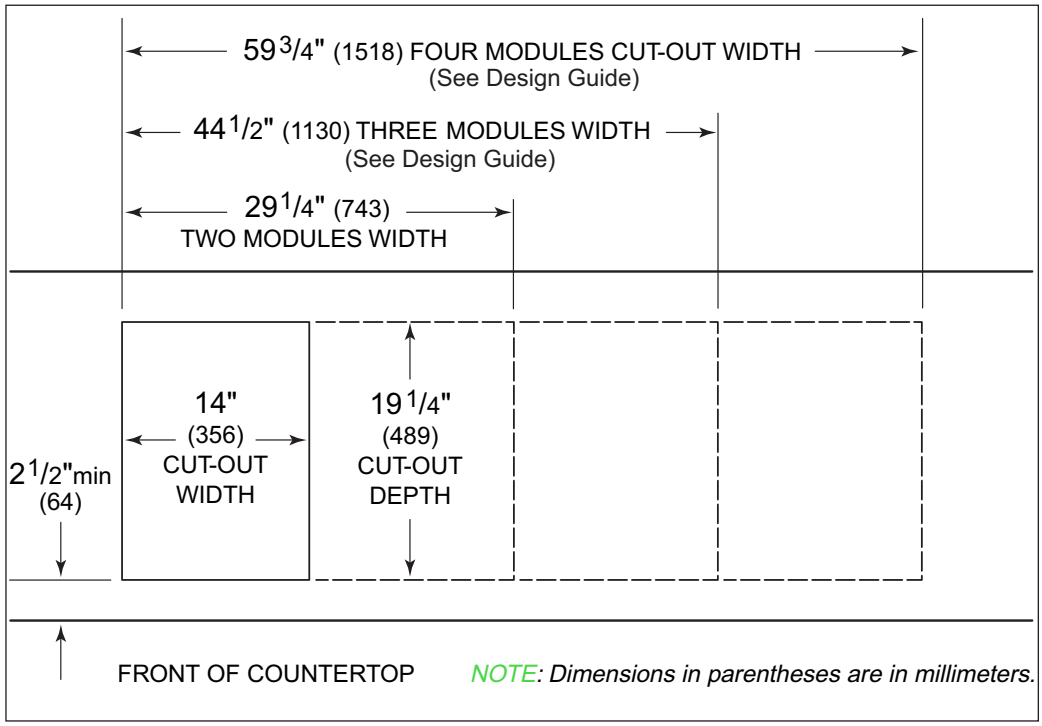


Figure 2-6. Multiple Cooktop Installation

PRINCIPLES OF INDUCTION

Introduction

There are two techniques of glass-ceramic heating:

- Infrared.
- Induction.

The difference is only obvious once the cooking zones are turned on. The Infrared one glows red while the the induction doesn't seem to operate.
The Infrared is provided with radiant or halogen sources that transmit heat by radiation or conduction. Induction Cooktops produce a magnetic field which passes through the glass ceramic to the pan. When ferro magnetic cookware is used, this magnetic field excites the molecules in the pan, causing them to vibrate at a very high frequencies, producing heat.

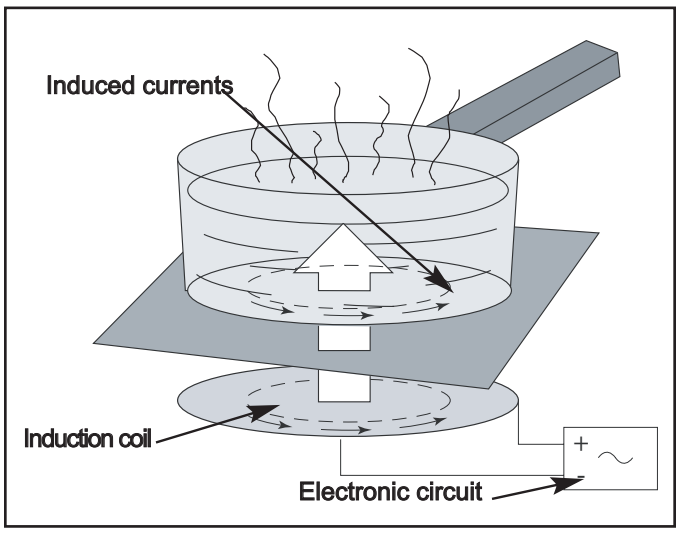


Figure 3.1. Principles of Induction

The principles of heating by induction is a natural phenomenon discovered in the 19th century by several physicists, among whom a certain Leön Foucault. He highlighted the development of currents facing the magnetic field in a moving metallic mass or a fixed metallic mass run though by a variable magnetic flux. These eddy currents comparable to short-circuits cause a heating effect (Joule effect) in the mass.

The operating principle is innovating. Contrary to other cooking modes, it is the container itself, which heats and not the cooking surface. This results in a very responsive method of cooking.

You put a saucepan on the cooking zone that is sufficient to initiate the heat while the cooking surface remains cool. the heating element is nothing but the container metal, which transforms the magnetic energy into thermal energy.

Induction qualities are flexibility, low inertia, easy cleaning, good efficiency and thermal safety. Induction efficiency may reach up to 90% according to the types of cooking. With such a technique, the container only heats. Inertia is therefore low, and above all, the plate stepping from the mildest temperature to the strongest power, in an instant and while diffusing heating a homogeneous way, attracts more and more consumers.

⚠ WARNING

IF A CRACK APPEARS IN THE GLASS SURFACE, DISCONNECT THE APPLIANCE IMMEDIATELY TO AVOID ANY RISK OF ELECTRICAL SHOCK.

NEVER USE COOKING SURFACE AS A STORAGE SPACE OR CUTTING BOARD.

NEVER ALLOW POWER CABLES FOR OTHER ELECTRICAL APPLIANCES TO TRAIL ACROSS THE COOKING SURFACE.

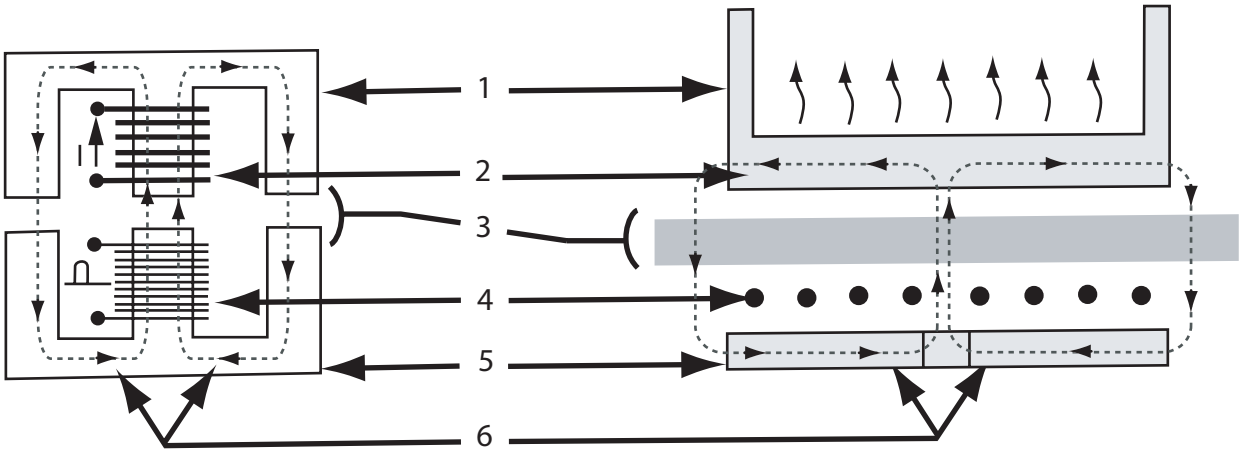
DO NOT LEAVE EMPTY PANS ON THE COOKING SURFACE IN CASE OF RESIDUAL HEAT OR IF THE UNIT IS TURNED ON BY MISTAKE.

PRINCIPLES OF INDUCTION

Operational Principles

An induction cooktop operates thanks to the electromagnetic properties of most containers used on the traditional cooktop.

At a first approximation, you can compare this cooktop with a transformer of which the secondary winding would have been shorted. A significant internal current arises therein and causes quick heating.



TRANSFORMER		INDUCTION UNIT
Magnetic Conductor	1	Saucepan
Secondary Winding	2	Saucepan
Gap	3	Glass-Ceramic Plate
Primary Winding	4	Inductor (Element)
Magnetic Conductor	5	Ferrite
Magnetic Field	6	Magnetic Field

Figure 3.2. Operation Principles

The saucepan can be compared with a shorted set of concentric whose internal resistance is not zero.

From the function keys, you can control the electrical power supply to the transformer primary winding that generates a magnetic field. This field induces currents at the bottom of the container placed on the cooking zone. These induced currents heat immediately the container, which transmits the produced heat to the food contained inside. Cooking is performed practically without any loss of energy. The appliance heating power is pushed to its maximum.

INDUCTION COOKTOP OPERATION

Control Operation

The Wolf Induction cooktop operates by automatically cycling the heating elements between zero power and full power. As the heat is increased on the control panel, the element will stay on at full power for longer periods and the element will have shorter periods of zero power.

Residual Heat Indicators

As an added safety precaution, residual heat indicator lights will illuminate when the surface temperature of the glass is above 150°F. Each heating element has an independently controlled light located to the right of that element. Even if the cooktop controls are turned off, the indicator light(s) will illuminate to show the user that the cooktop surface remains hot.

Modes of Operation

Lock Mode: All keypad operation on the control panel is disabled and all of the heating elements are de-energized. A steady glowing light within the "key" symbol indicates the unit is locked.

- To unlock the control, touch and hold the "key" symbol for 3 seconds. The unit will beep twice and the light with-in the "key" symbol will go out. The control unit is now in the idle mode. (See Figure 3-4).
- To lock the control, touch and hold the "key" symbol for three seconds. The unit will beep three times and the light within the "key" symbol will illuminate. (See Figure 3-4).

NOTE: *When the unit is powered up for the first time or if there was a power outage, the unit will default to this mode.*

Idle Mode: After unlocking the control panel as described in Lock Mode, the unit enters the idle mode of operation. The only valid keypad operations are the "OFF /ON" for each element and the "key" symbol.

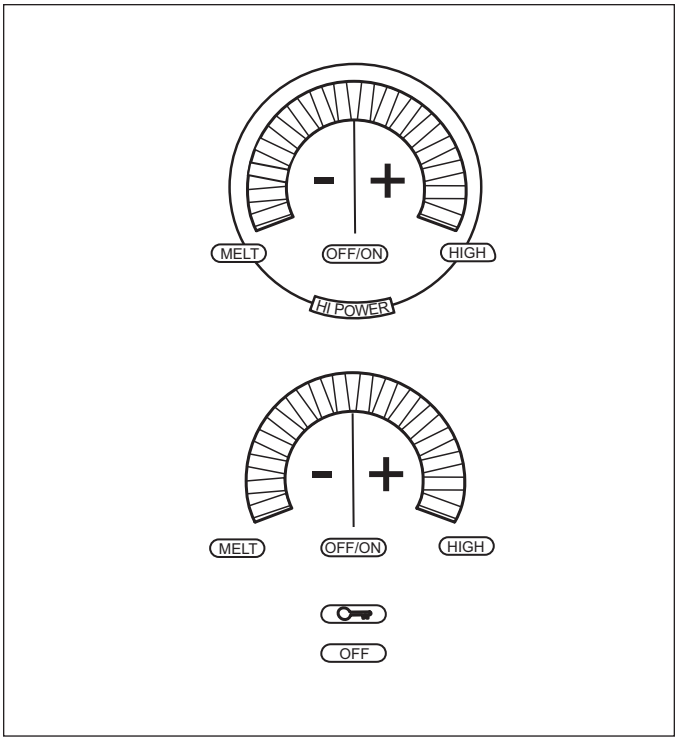


Figure 3-3. Control Panel

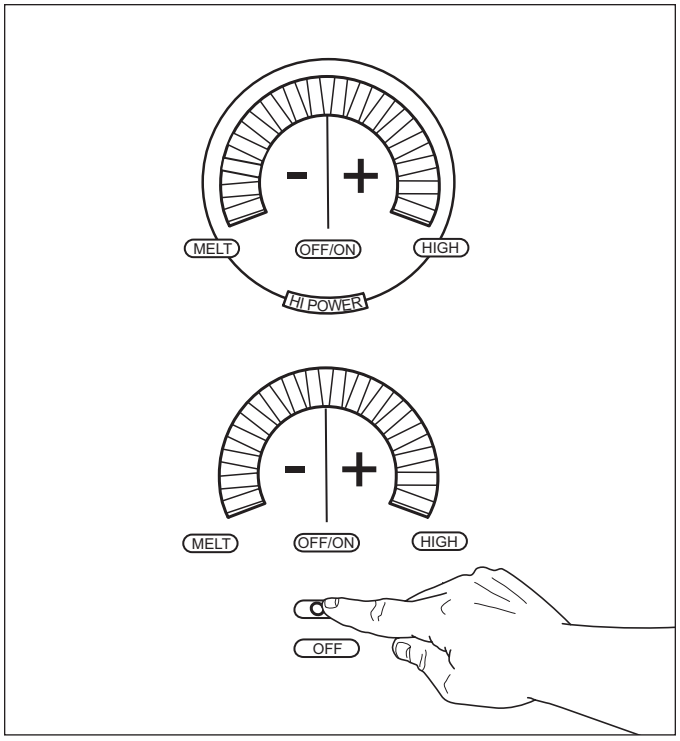


Figure 3-4. Lock Key

Front Element Operation

To activate a heating element, you must first touch the corresponding "OFF/ON" area of the desired element. The power indicator bar graph will begin to blink and show a half power status. To complete the activation of heating element, you must do one of the following while the bar graph is still blinking:

- Touch "+" symbol of the element control to complete the activation and set the power output one indicator light above half mark.
- Touch "-" symbol of the element control to complete the activation and set the power output one indicator light below half mark.
- Touch "HIGH" symbol of the element control to complete the activation and set the power output to full power.
- Touch "MELT" symbol of the element control to complete the activation and set the power output to the lowest power.

NOTE: *Power indicator bar graph continues to blink until cookware is placed on the corresponding element or if cookware is removed from the element. If no cookware is placed on the heating element for 30 seconds, the element will automatically shut off.*

To change power level setting, once the unit is activated and the bar graph lights remain steady on:

- Touch “+” to increase the power level by one light on the bar graph.
- Touch “-” to decrease the power level directly to full power.
- Touch "HIGH" to increase power level directly to full power.
- Touch“MELT” to decrease power level directly to minimum.
- Touch “OFF/ON” to turn the element off.

Rear Element Operation

- Turn on and activate element as described above.
- Touch “HI POWER” to boost the rear element wattage output from 1800W maximum to 2200W maximum. Indicator light under “HI POWER” touch pad will be illuminated.

NOTE: *When “HI POWER” is active, the front element will be limited to 600W maximum output.*

- Touch “HI POWER” again to de-activate “HI POWER” mode. The light under “HI POWER” touch pad will go out.

Universal OFF Key

In an emergency situation where there is a need to turn off all heating elements, use the universal “OFF” touch pad to turn the entire unit off. (See Figure 3-5).

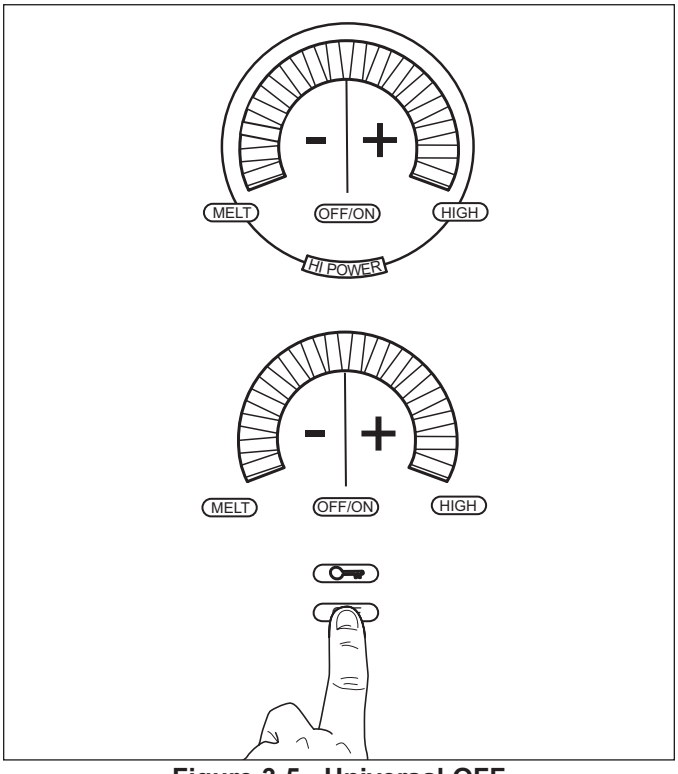


Figure 3-5. Universal OFF

COOKWARE SELECTION:

Glass, Aluminum, Copper, Non-Magnetic Stainless Steel

NOTE: *Refer to "USE & CARE INFORMATION" booklet supplied with the product for further information on cookware selection.*

Pan Test:

Place your pan on a zone. With the selected zone turned on the display will not flash if the pan is compatible. If the display flashes then you cannot use the pan for Induction Cooking.

NOTE: *You can also test the pans compatibility with a magnet. If the magnet sticks to the bottom of the pan it is compatible for Induction cooking.*

Pan Compatible with Induction:

- Pans made of enamel coated steel with or without a non-stick coating.
- Cast iron pans with or without enamel coated base.

NOTE: *Enamel coated base will prevent the glass top of your cooking surface from scratches.*

- Stainless steel pans designed for induction cooking.

NOTE: *Stainless steel pans are suitable for induction cooking if they pass the pan test.*

- Aluminum pans with special base.

NOTE: *Pans which do not have a flat base may be suitable, however they must not be deformed too badly.*

SPECIAL CONSIDERATIONS:

- Choose a pan marked with the logo on its base or packaging to be sure that it is perfectly suitable for use on your induction cooktop under normal conditions of use. (See Photo 3-1)

Photo 3-1. Induction Logo

- Glass, ceramic, earthenware pans, aluminum pans (Without special base) and copper pans, and some non-magnetic stainless steel pans are incompatible with induction cooking. You will be informed by the flashing display.

- For uniform cooking, use of a pan that has a thick flat base is best due to it distribution of heat.

COMPONENT ACCESS AND REMOVAL

This section explains how to access and remove components from a Wolf Induction cooktop. Depending on which component you are going to access or remove in the following sections, you may have to remove some components first. Refer to the appropriate section in this manual that explains how to access and remove those various components. When reassembling, just reverse the steps that were used to access and remove the components.

NOTE: *Before attempting to access or remove any components from a Wolf appliance, take note of the WARNINGS and CAUTIONS below.*

⚠ WARNING

TO AVOID ELECTRIC SHOCK, POWER TO THE UNIT MUST BE DISCONNECTED WHENEVER SERVICING AND/OR ACCESSING COMPONENTS.

KEEP IN MIND THAT GLASS TOP SURFACES AND COMPONENTS GET HOT DURING USE OF THE APPLIANCE.

IF IT IS NECESSARY TO REMOVE A UNIT FROM ITS INSTALLATION, REMEMBER THAT THE UNITS ELECTRICAL POWER CORD IS HARD WIRED AND COMPLETE REMOVAL WILL BE LIMITED. PULLING A UNIT FROM ITS INSTALLATION SHOULD ONLY BE PERFORMED BY AN AUTHORIZED SERVICE TECHNICIAN OR INSTALLER.

⚠ CAUTION

When working on the cooktop and components, be careful when handling sheet metal parts. There may be sharp edges present.

Major Serviceable Components

- Glass Ceran top includes Keypad
- Control Board
- Front Element includes Temperature Sensor
- Rear Element includes Temperature Sensor
- HSI (Hot Surface Indicator) includes bracket
- Generator Assembly includes Power Board, Fan & Front and Rear Element (Inducers) with Temperature Sensors.

Glass Top Assembly Removal

The cooktop will have to be removed from its installation in order to remove the glass top assembly.

NOTE: *Refer to the installation section of this manual or the Installation Guide included with the cooktop for additional information needed.*

Extract screws that secure the glass top and trim to burner box. (See Figure 4.1).

Next, carefully lift glass top up until access to control board connections are obtained.

Locate ribbon cable connector on glass top, gently disconnect from control board. (See Figure 4.2).

Next, lift tabs located on bottom center portion of molex connector and disconnect cable. (See Figure 4.3).

Now remove glass top assembly.

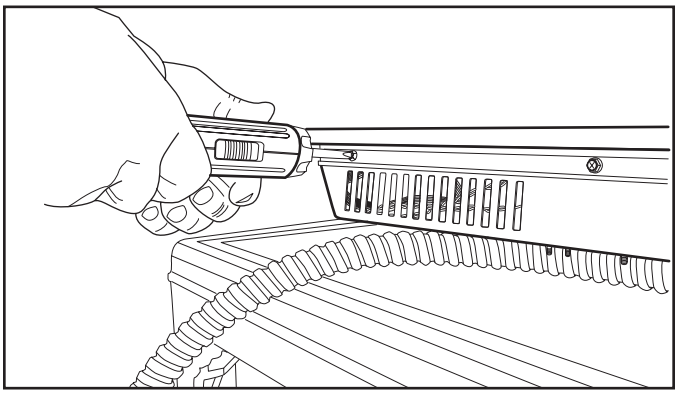


Figure 4.1. Glass Top Removal.

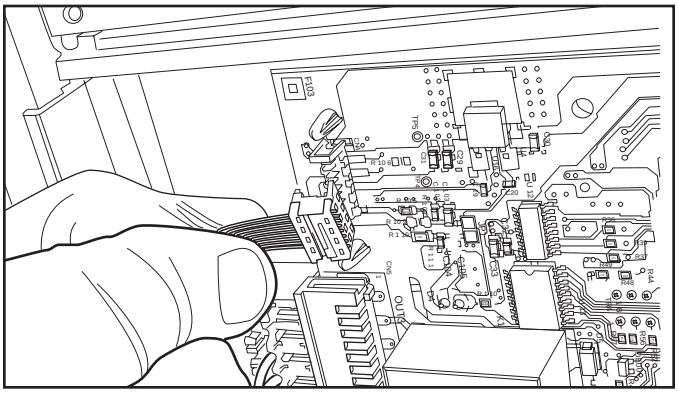


Figure 4.2. Control Board Ribbon Cable Removal.

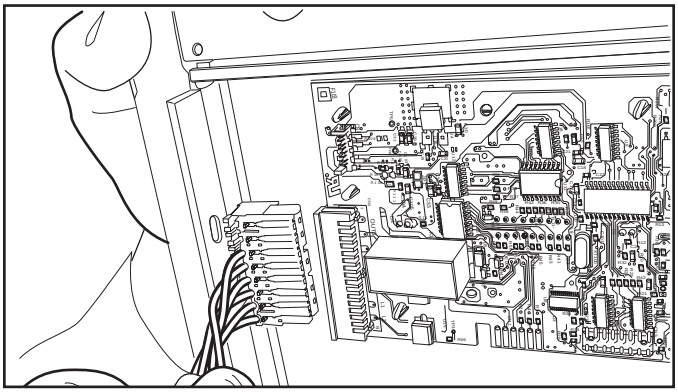


Figure 4.3. Control Board Molex Connector Removal.

Control Board Removal

Lay glass top down so the control board points upward.

NOTE: *Care must be taken to protect glass surface from scratches or damage. Place on protective surface.*

Now, push in the tabs which mount control board to keypad board. (See Figure 4.4).
Next, lift control board straight up and off of tabs and remove. (See Figure 4-5).

NOTE: *Care must be taken to ensure connector pins are not bent.*

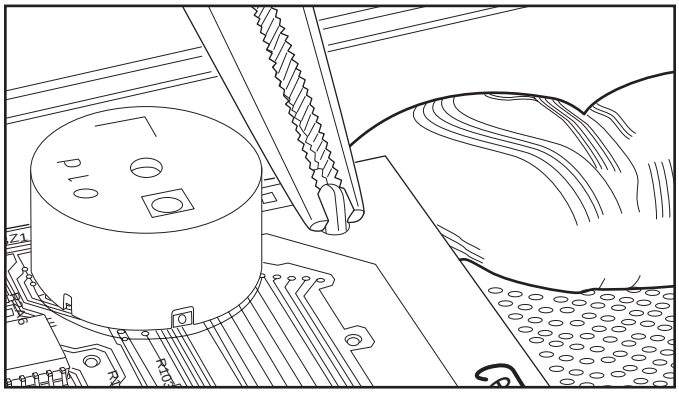


Figure 4.4. Control Board Tabs.

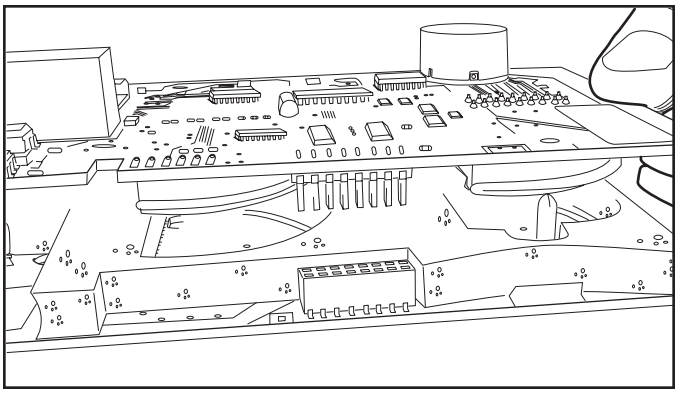


Figure 4.5. Control Board Removal.

Element Removal

First, disconnect wiring to temperature sensor. (See Figure 4.6).

NOTE: *Temperature sensor is part of element. When reinstalling element and temperature sensor assembly, make sure temperature sensor is tucked into tabs on element. (See Figure 4.7).*

Now, lift element straight up and off mounting brackets. Disconnect wiring to element then remove. (See Figure 4-8).

HSI (Hot Surface Indicator) Removal

Disconnect wiring at HSI. Extract screw securing HSI to unit and remove. (See Figure 4.9).

NOTE: *To remove rear HSI, the bracket it is attached to will need to be removed first. (See Figure 4.10)*

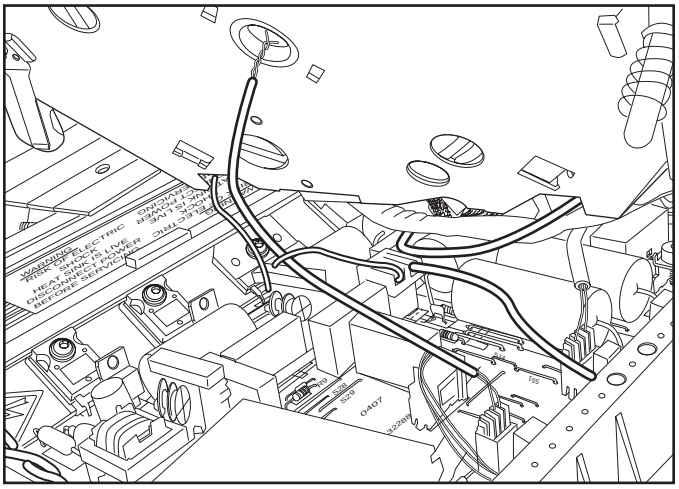


Figure 4.6. Temperature Sensor Removal.

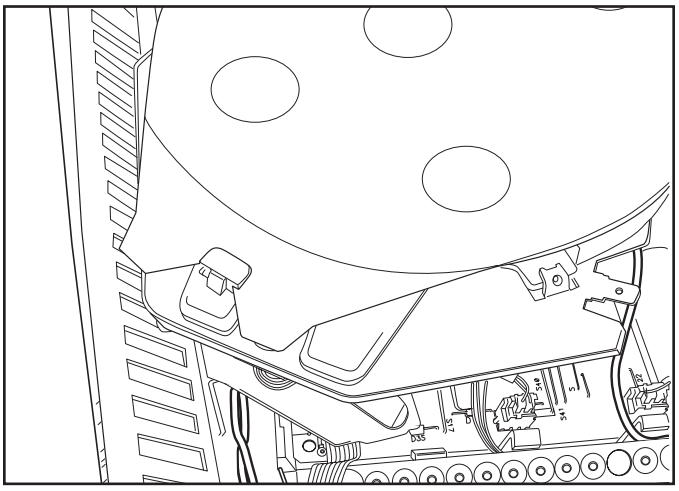


Figure 4.7. Position Temperature Sensor under tab.

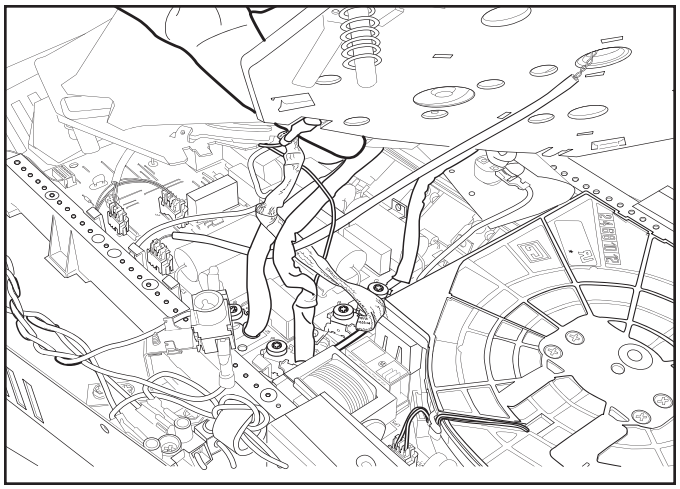


Figure 4.8. Lift element with temperature sensor and disconnect wiring.

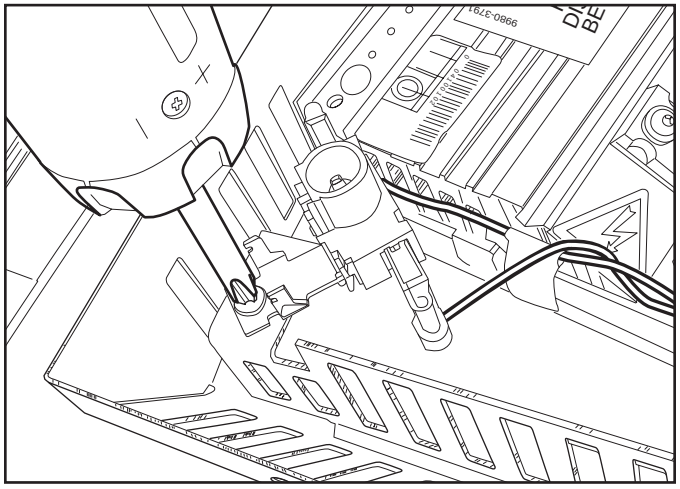


Figure 4.9. Front HSI (Heat Sensor Indicator).

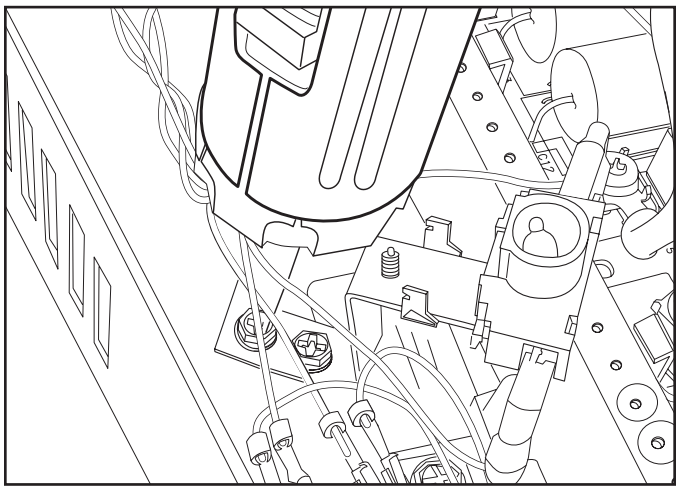


Figure 4.10. Rear HSI (Heat Sensor Indicator).

Generator Removal

First, extract screws securing baffle, located at the front of generator, and remove. (See Figure 4.11).

Next, extract screws securing left front, left rear and right rear burner mounting brackets and remove. (See Figure 4.12 and 4.13).

NOTE: *Care must be taken when removing right rear burner mounting bracket due to wiring in this location.*

Remove two rear screws that secure generator to burner box. (See Figure 4.14).

Remove ground screw located at rear left side of generator and disconnect L1 and Neutral leads. (See Figure 4.15).

Next, lift rear locking clips on generator and slide generator assembly towards front of burner box, then lift to remove generator. (See Figure 4.16).

NOTE: *Generator must be moved forward enough to allow tabs securing generator to burner pan allowing proper room for removal. (See Figure 4.17).*

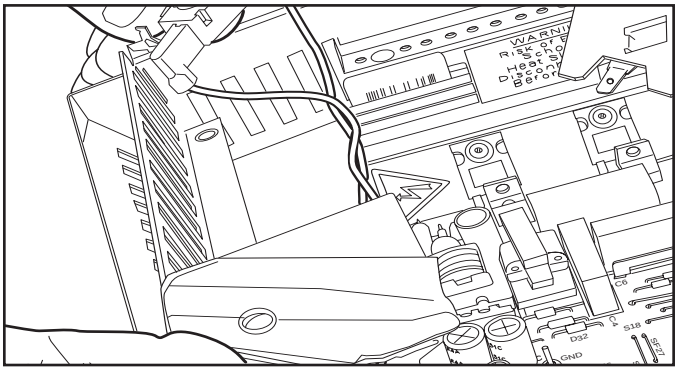


Figure 4.11. Baffle removal.

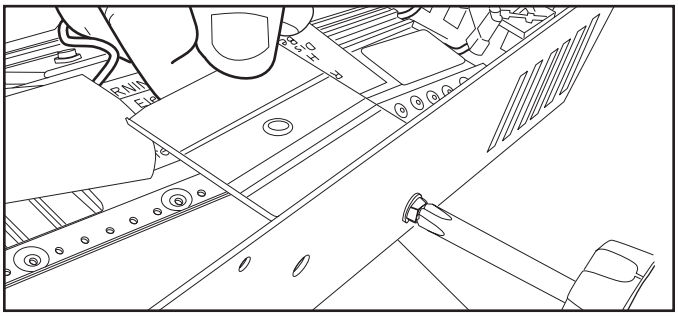


Figure 4.12. Left rear mounting bracket removal.

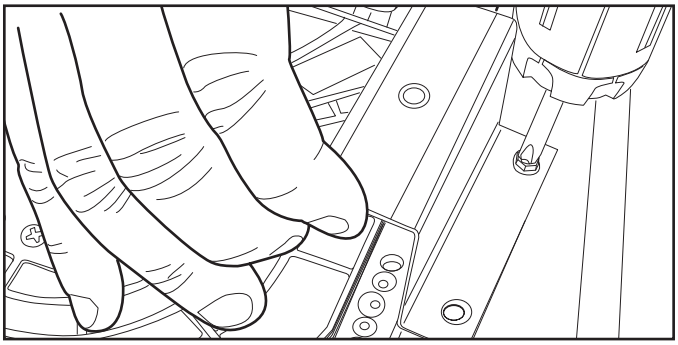


Figure 4.13. Front left and right rear mounting bracket.

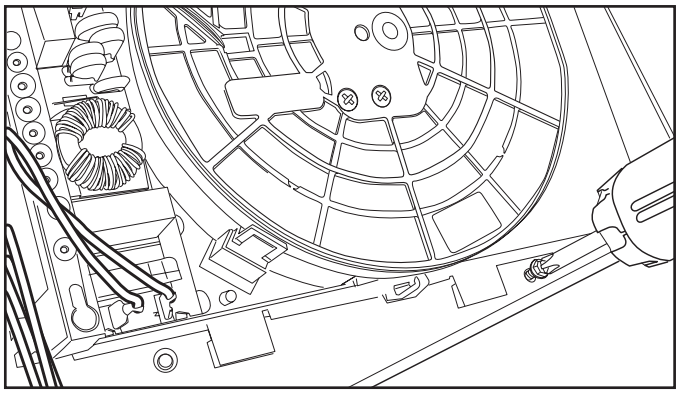


Figure 4.14. Remove rear screws securing generator.

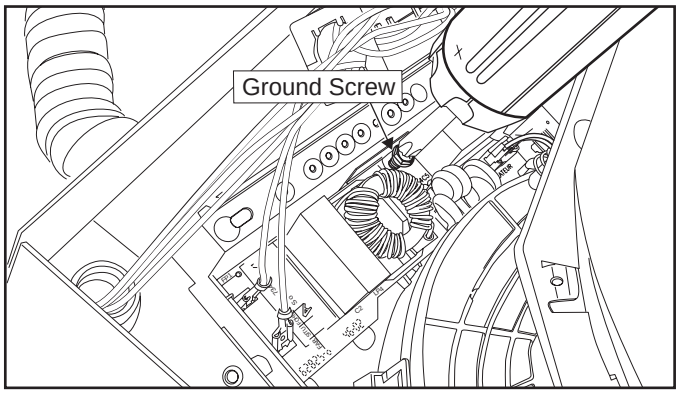


Figure 4.15. Remove gnd screw and L1& N leads.

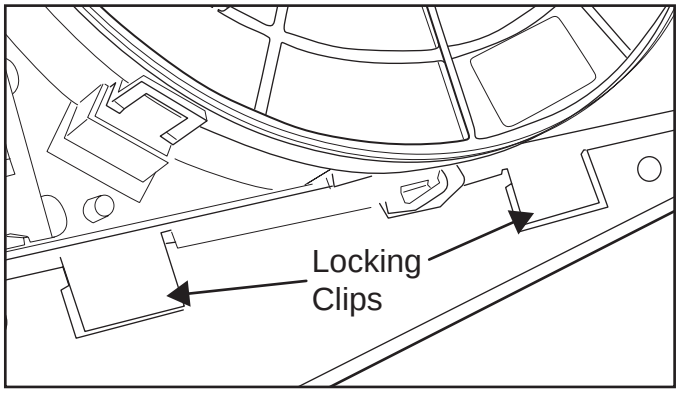


Figure 4.16. Lift locking clips at rear of generator.

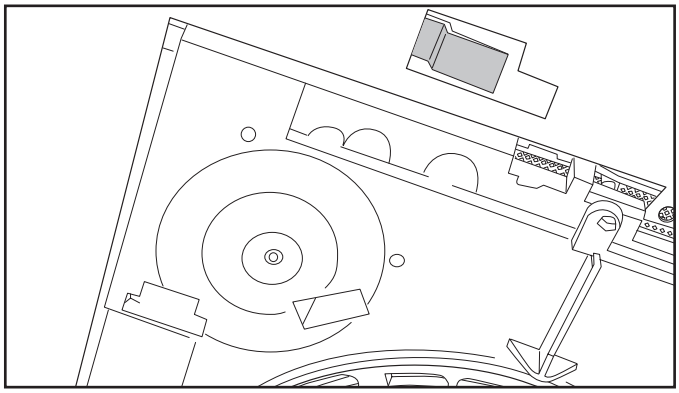


Figure 4.17. Slide generator to front until tabs release.

DIAGNOSTIC MODE

Diagnostic mode allows the Service Technician to determine the cause of the failure. In diagnostic mode only the last error code is displayed.

To initiate diagnostic mode, the unit must to be in the **"LOCK"** mode. Then, press and hold the universal **"OFF"** keypad for 5 seconds. The cooktop controls will now enter into diagnostic Mode.

In diagnostics mode, zone LED bars will illuminate and display the last error code logged.

***NOTE**: If no errors were recorded, no LED's will be illuminated. Unit will beep, and return to "OFF" mode.*

***NOTE:** If the "OFF" keypad is not released after 7 seconds, the diagnostic mode will be cancelled and the unit will return to the "OFF" mode.*

***NOTE:** If any other input signals are detected from the keypad, the unit will not enter diagnostic mode.*

***NOTE:** When in diagnostic mode all heating units are off.*

***NOTE:** The unit will exit diagnostic mode if no inputs are detected from the keypad in 20 seconds.*

***NOTE:** If the "OFF" keypad is pressed again anywhere within the diagnostic program, the unit returns to the "LOCK" mode of operation.*

***NOTE:** There will be no audible signals during the diagnostic mode.*

INTERPRETING HEX DECIMAL CODE

The zone bar light uses the first four LED's from the right (LED 16), to left (LED 1), to display the HEX DECIMAL code used to determine the error code. Each LED has a corresponding numeric value that needs to be added together to determine the corresponding error code. (See Figure 5.1)

When the sum of the corresponding numeric value of the illuminated LED totals 10 - 13, then a letter is assigned in placed of that sum. **Example: 10 = A; 11 = B; 12 = C; 13 = D.**

***NOTE**: The troubleshooting guide list the corresponding illuminated LED's.*
(See Figure 5.2)

***NOTE:** Error code may appear in either display or both simultaneously.*

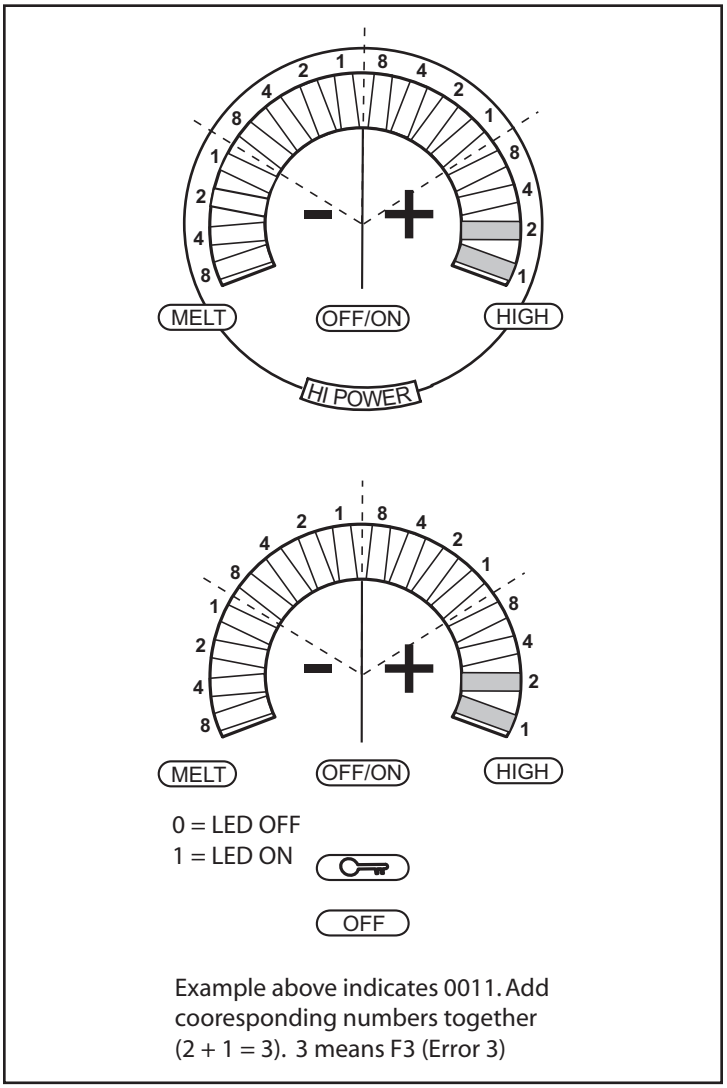


Figure 5.1. Example of Error Code F3.

TROUBLESHOOTING GUIDE

ERROR CODE	LED ON 13	14	15	16	POSSIBLE CAUSE	CORRECTIVE ACTION
F1	0	0	0	1	Shorted Temperature Sensor on front Cooking Zone	Check connection. Replace front element
F2	0	0	1	0	Open Temperature Sensor on front Cooking Zone	Check connection. Replace front element
F3	0	0	1	1	Shorted Temperature Sensor on rear Cooking Zone	Check connection. Replace rear element.
F4	0	1	0	0	Open Temperature Sensor on rear Cooking Zone	Check connection. Replace rear element.
F5	0	1	0	1	Shorted Temperature Sensor as check on transistors	Check connections. Replace generator.
F6	0	1	1	0	Open Temperature Sensor as check on transistors	Check connections. Replace generator.
F7	0	1	1	1	Temperature of electronics exceeded 158°F (70 ° C) during operation.	Check installation of unit. Check for proper ventilation.
F8	1	0	0	0	If the Temperature Sensor's are interchanged during the assembly or after a service call.	Verify and correct Temperature Sensor connections.
F9	1	0	0	1	Mains voltage Vrms < 180 V.	Check Line Voltage Replace Control Board
FA	1	0	1	0	Time out communication	Replace Generator Assy.
FB	1	0	1	1	Check sum error	Replace Generator Assy.
FC	1	1	0	0	Boost Led Error	Replace Control Board
FD	1	1	1	0	Lock Led Error	Replace Control Board

Figure 5.2. Troubleshooting guide.

NOTE: *If the unit is not working and no error codes are recorded, the likely cause is the control board or Generator assembly. In this circumstance replace both control board and Generator assembly together.*

⚠ WARNING

THIS APPLIANCE MUST BE PROPERLY GROUNDED AT ALL TIMES WHEN ELECTRICAL POWER IS APPLIED.

DO NOT GROUND THE APPLIANCE WITH THE NEUTRAL (WHITE) HOUSE SUPPLY WIRE. A SEPARATE GROUND WIRE MUST BE UTILIZED.

IF ALUMINUM HOUSE SUPPLY WIRING IS UTILIZED, SPLICE THE APPLIANCE COPPER WIRE TO THE ALUMINUM HOUSE WIRING USING SPECIAL CONNECTORS DESIGNED AND CERTIFIED FOR JOINING COPPER AND ALUMINUM. FOLLOW THE CONNECTOR MANUFACTURES RECOMMENDED PROCEDURE CAREFULLY. IMPROPER CONNECTION CAN RESULT IN A FIRE HAZARD.

⚠ WARNING

TO ELIMINATE THE RISK OF BURNS OR FIRE BY REACHING OVER HEATED SURFACE UNITS, CABINET STORAGE SPACE LOCATED ABOVE THE SURFACE UNITS SHOULD BE AVOIDED. IF CABINET STORAGE IS TO BE PROVIDED, THE RISK CAN BE REDUCED BY INSTALLING A RANGE HOOD THAT PROTECTS HORIZONTALLY A MINIMUM OF 5" (127 MM) BEYOND THE BOTTOM OF THE CABINETS.

Element Specifications:

Element	Power Output	Ohm	Diameter
Front	1800	2 ± 10%	6”
Rear	2200	2 ± 10%	8 1/2”

Figure 6.1. Element Specifications.

Amperage Test:

Mode	Led's On	Zone On	Watts	Amp Draw
HI	16	Both	3600	15 ± 10%
HI-POWER	16	Both	2800	11.7 ± 10%

Figure 6.2. Amp draw take at L1.

Temperature Sensor: (Part of Element)

Temperature	Minimum (K ohm)	Normal (K ohm)	Maximum (K ohm)
77°F (25°C)	97.21	117.8	142.5
86°F (30°C)	79.5	95.72	115
122°F (50°C)	37.54	44.11	51.69
158°F (70°C)	19.15	22.02	25.25
212°F (100°C)	7.87	8.8	9.81

Figure 6.3. K Ohm Reading.

CT15I Wiring Schematic