CT Induction Cooktop
Service Manual

INTRODUCTION

This Technical Service Manual has been compiled to provide the most recent technical service information about this series, starting with serial #17600000. 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 the appliance and/or this manual, please contact:

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

Customer Assistance
Phone #: (800) 332 - 9513
Facsimile #: (608) 441 - 5887

Technical Assistance
(For Technicians in Customer's Homes Only)
Phone #: (800) 919 - 8324

Warranty Claims
Phone #: (800) 404 - 7820
Facsimile #: (608) 441 - 5886

Service Department e-mail Address:
customerservice@wolfappliance.com

Main Office Hours:
8:00 AM to 5:00 PM Central Time
Monday through Friday
(24/7 Phone Coverage)

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.
- ll 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.

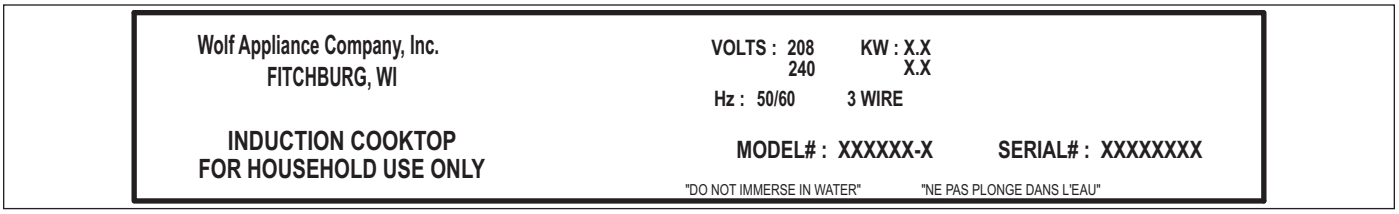


Figure 1-1. Serial Tag Layout

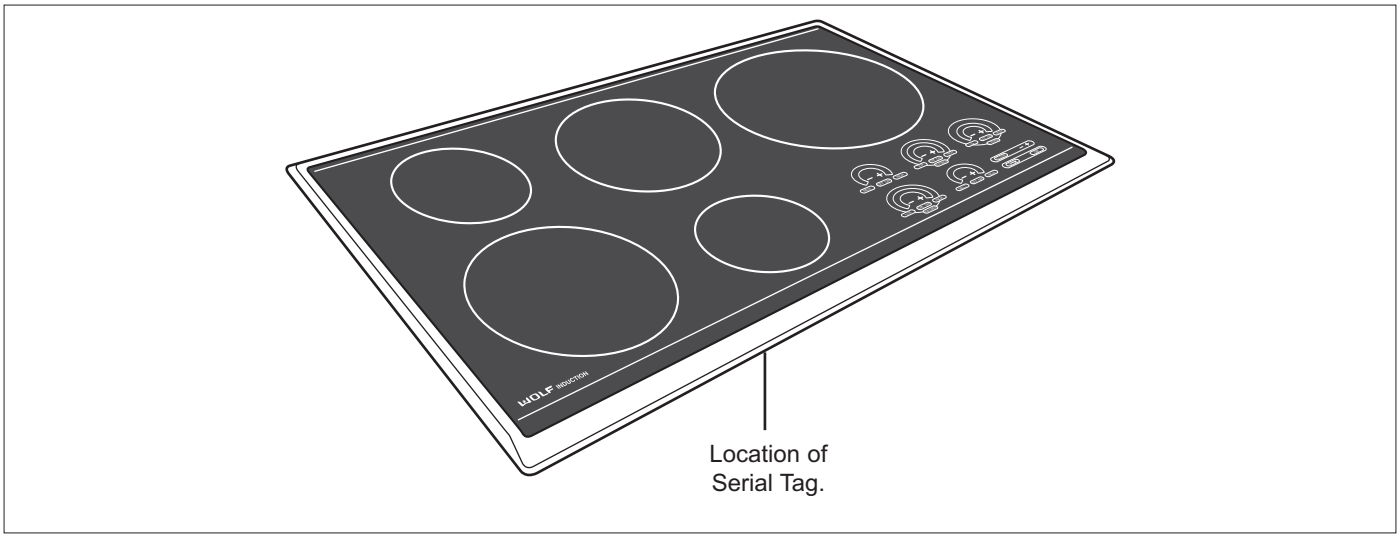
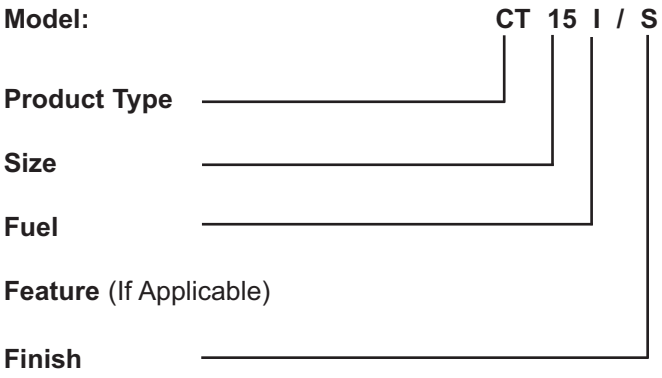


Figure 1-2. Serial Tag Location

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

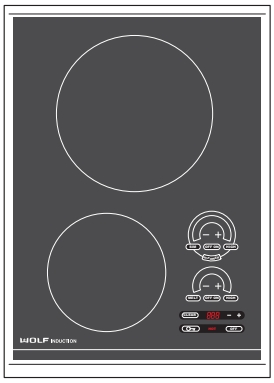
S Classic Stainless Steel

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)*

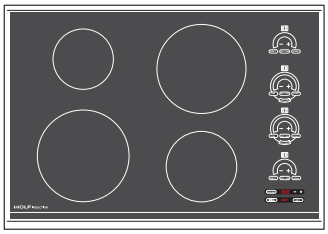
MODEL CONFIGURATIONS

15” Induction Cooktop Framed (CT15I/S)



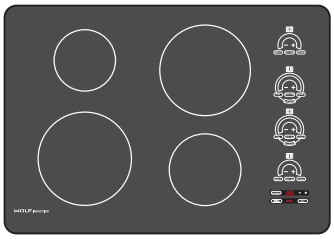
Model Numbers	Descriptions
CT15I/S	Cooktop 15” Induction, Stainless Steel Trim

30" Induction Cooktop Framed (CT30I/S)



Model Numbers	Descriptions
CT30I/S	Cooktop 30” Induction, Stainless Steel Trim

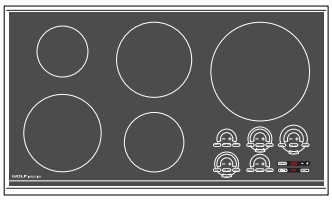
30" Induction Cooktop Unframed (CT30IU)



Model Numbers	Descriptions
CT30IU	Cooktop 30” Induction, without Stainless Steel Trim

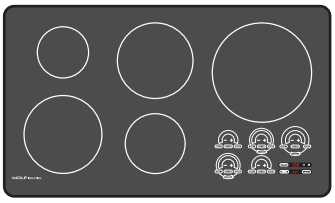
MODEL CONFIGURATIONS

36" Induction Cooktop Framed (CT36I/S)



Model Numbers	Descriptions
CT36I/S	Cooktop 36” Induction, Stainless Steel Trim

36" Induction Cooktop Unframed (CT36IU)



Model Numbers	Descriptions
CT36IU	Cooktop 36” Induction, without Stainless Steel Trim

MODEL FEATURES

- Classic stainless steel trim finish. (Unframed Models do not have a Stainless Trim)
- Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat.
- High-efficiency induction elements deliver power and control.
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface.
- Cookware sensing elements will not be energized without an induction-compatible pan on the cooktop surface.
- Hi-Power mode boosts power to the element.
- Temperature limiter to ensure that safe operating temperature of glass ceramic is never exceeded.
- Illuminated touch controls with graduated control lighting and adjustable sound frequency and volume.
- Hot-surface indicator light in control panel.
- Lock mode - cooktop will be locked so that no elements can be turned on.
- Universal off turns all elements off.
- Countdown timer with one to 99 minute range.
- CSA certified for US and Canada.
- Two and five year residential warranty

PRE-INSTALLATION SPECIFICATIONS

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, please refer to the Installation Guide or contact the Wolf Appliance Customer Service Department.

Electrical Requirements - Induction

Nominal Voltage

Model CT15I	240 VAC / 50/60 Hz / 20 amp service 208 VAC / 60 Hz / 20 amp service
Model CT30I & CT30IU	240 VAC / 50/60 Hz / 40 amp service 208 VAC / 60 Hz / 40 amp service
Model CT36I & CT36IU	240 VAC / 50/60 Hz / 50 amp service 208 VAC / 60 Hz / 50 amp service

Maximum Connected Load

Model CT15I	3.6 kW at 240 VAC, 3.1 kW at 208VAC
Model CT30I & CT30IU	7.2 kW at 240 VAC, 6.3 kW at 208VAC
Model CT36I & CT36IU	10.2 kW at 240 VAC, 8.9 kW at 208VAC

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 APPLIANCE WITH NEUTRAL (WHITE) HOUSE SUPPLY WIRE. A SEPARATE GROUND WIRE MUST BE UTILIZED.**
- **IF ALUMINUM HOUSE SUPPLY WIRING IS UTILIZED, SPLICE APPLIANCE COPPER WIRE TO 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.**
- **TO ELIMINATE RISK OF BURNS OR FIRE 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 PROTECTS HORIZONTALLY A MINIMUM OF 5"(127mm) BEYOND BOTTOM OF THE CABINETS.**

Electrical Requirements (Continued)

The cooktop is provided with a flexible conduit with electrical leads that must be connected to residential wiring.

For electrical installation attach the conductors to the residence wiring in accordance with National Electrical Codes and all state, provincial, municipal and local codes.

Site Preparation

NOTE: *Installation of the Wolf induction cooktop must meet the following location requirements. All dimensions listed are minimum requirements for safe operation.*

⚠ WARNING

- **FAILURE TO LOCATE THE COOKTOP WITHOUT THE PROPER CLEARANCES WILL RESULT IN A FIRE HAZARD.**
- **TO ELIMINATE RISK OF BURNS OR FIRE 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 PROTECTS HORIZONTALLY A MINIMUM OF 5"(127mm) BEYOND BOTTOM OF THE CABINETS.**

Location In Countertop (Refer to Figure 2-1)

A. Minimum flat counter top surface. Must be equal to or greater than cooktop width.
B. Minimum 1” (25mm) wide clearance from the cooktop side edge to any combustible surface up to 18” (457mm) above the cooktop (noted by shaded area).
C. Minimum 1” (25mm) from rear wall.

Overhead Cabinet Dimensions

D. Minimum 18” (457mm) vertical distance from the counter top to the bottom of side cabinets within minimum side clearance.
E. Minimum vertical distance between the counter top and combustible materials above the cooktop must be 30” (762mm).
F. Minimum spacing between overhead side cabinets must be greater than or equal to the nominal width of the cooktop unit(s).
G. Maximum 13” (330mm) depth of overhead and side cabinets directly above and within side clearance (See letter B).

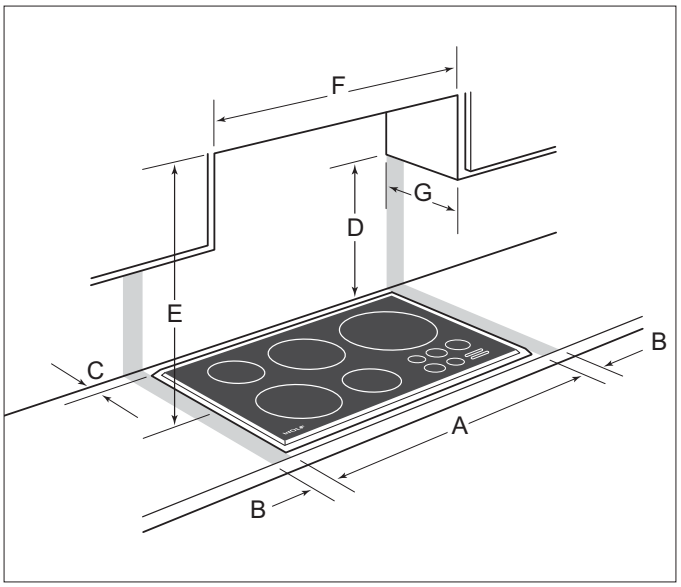
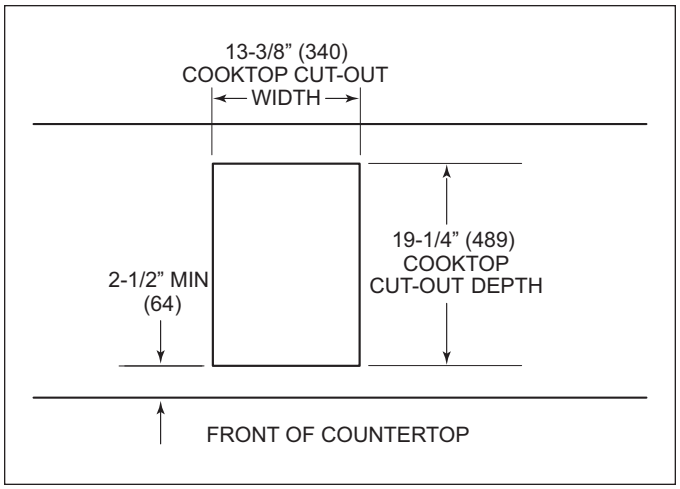


Figure 2-1. Installation Specifications.

INSTALLATION DIMENSIONS FOR CT15I

(Refer to Illustrations to the right & below):

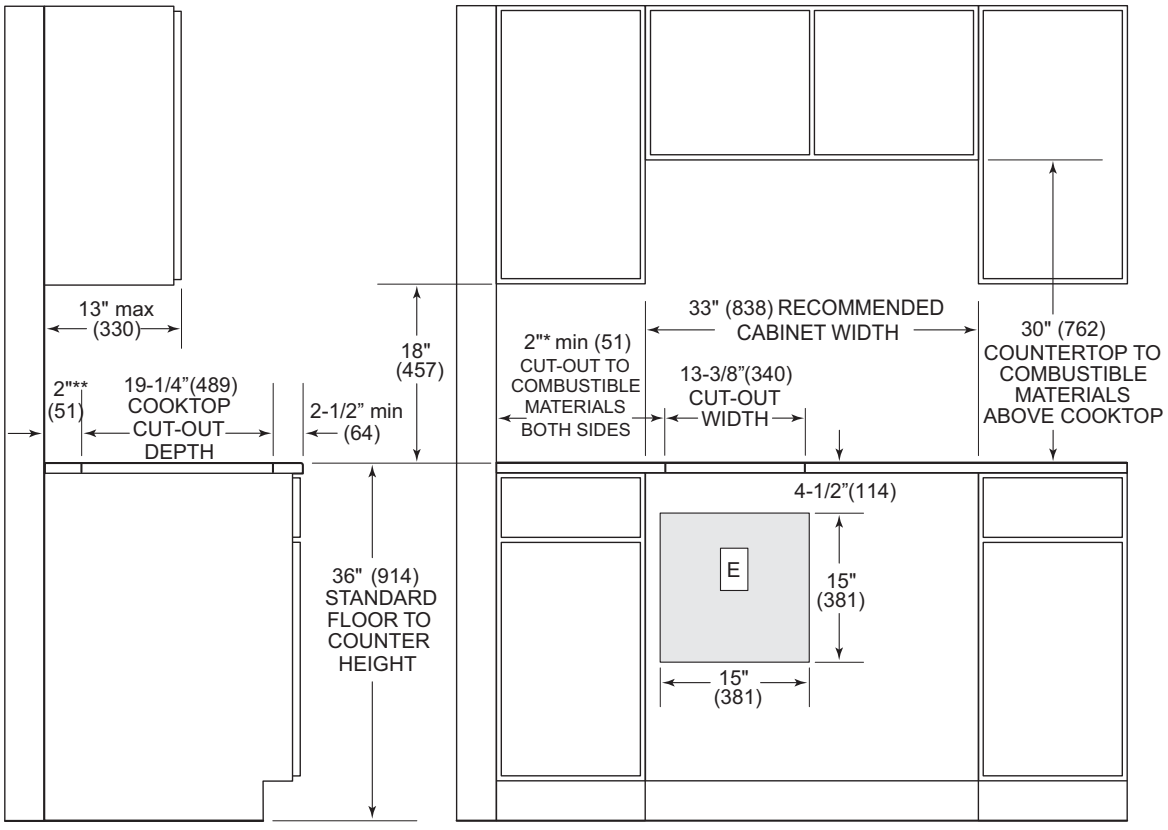
This cooktop is designed to fit a standard 24” (610 mm) width base cabinet with a 25” (635 mm) deep counter top. Before making the counter top cut-out, verify that the cooktop will clear the side walls of the base cabinet below. There should be at least 6” (152mm) clearance between the top counter top surface and any combustible surface directly below the unit. This includes upper edges of drawers located directly below unit. If a shelf is installed below the unit, a 1” (25mm) gap at the rear of the cabinet shelf is necessary to allow for proper ventilation. Failure to do so could result in decreased performance or product damage.



Overhead View of Countertop.

NOTES:

- *Locate junction box within reach of 48"(1219 mm) conduit, so it is accessible when the cooktop is installed.*
- *Plastic or other utensils with low melting temperatures should not be located in drawers directly below unit.*



NOTES:

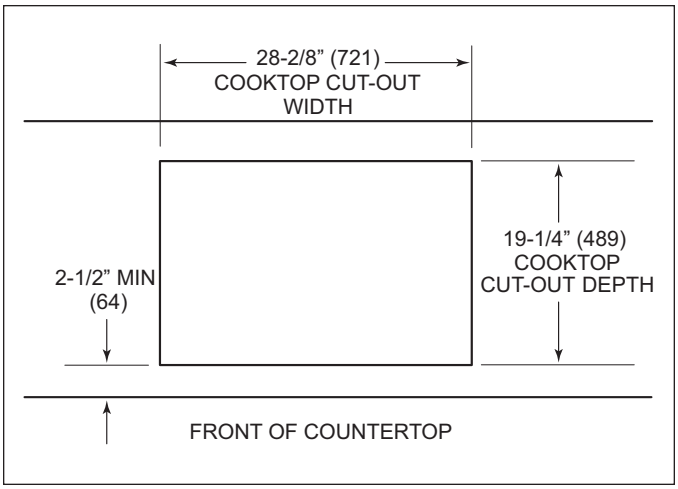
- *Application shown allows for installation of two 15”(381mm) modules side-by-side with 33”(838mm) recommended cabinet width. 18”(457mm) recommended cabinet width for installation of single 15”(381mm) cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18”(457mm) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18”(457mm) above countertop.*
- *If cooktop is to be used with any combination of additional cooktops or modules with a filler strip, the cut-out width increases to 14”(356mm).*
- *Unit dimensions may vary to ± 1/8” (3mm).*

INSTALLATION DIMENSIONS FOR CT30I

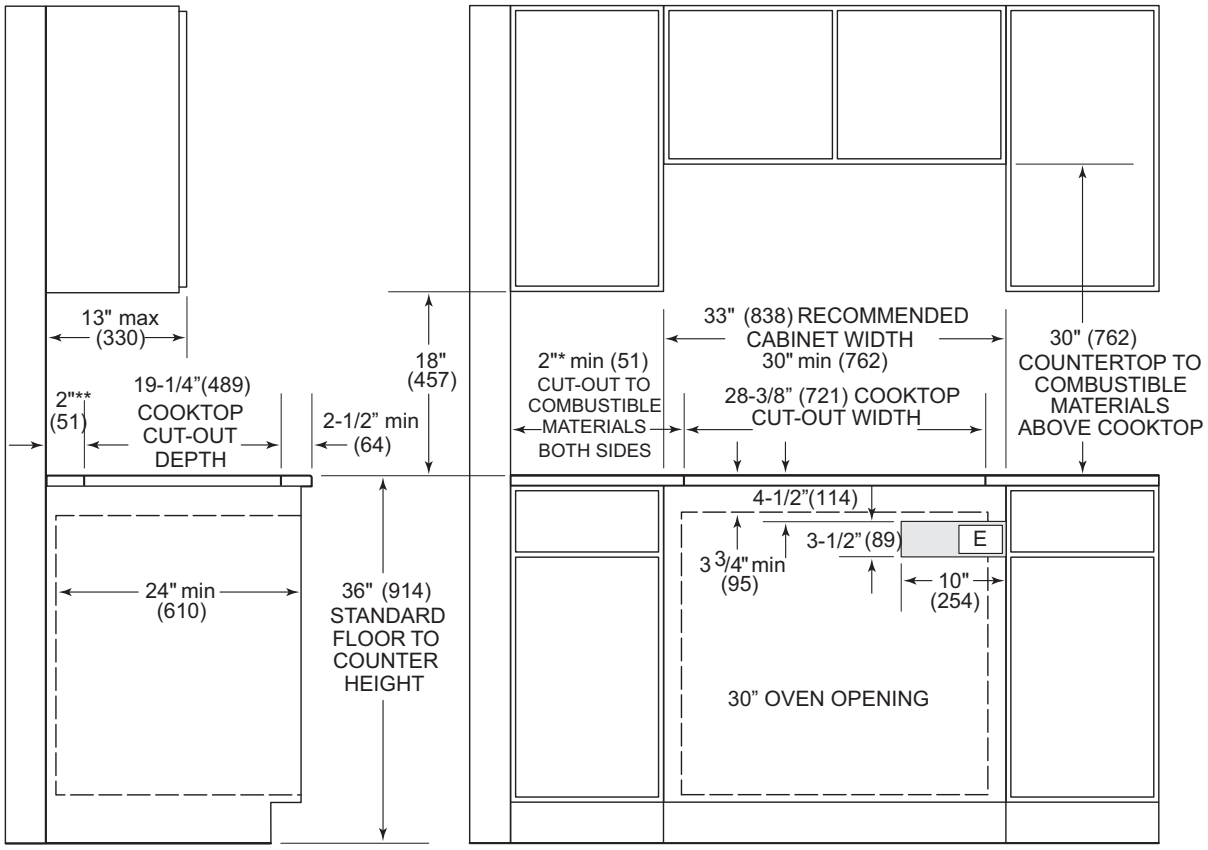
(Refer to Illustrations to the right & below):

This cooktop is designed to fit a standard 33” (838mm) width base cabinet with a 25” (635mm) deep counter top. Before making the counter top cut-out, verify that the cooktop will clear the side walls of the base cabinet below. A Wolf 30” (762mm) or 36” (914mm) built-in single oven may be installed below Model CT30I. For this installation, unless the cabinets are deeper than 24” (610mm), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to installation instructions provided with the built-in oven for additional specifications.

NOTE: *Locate junction box within reach of 48”(1219 mm) conduit, so it is accessible when cooktop is installed.*



Overhead View of Countertop.



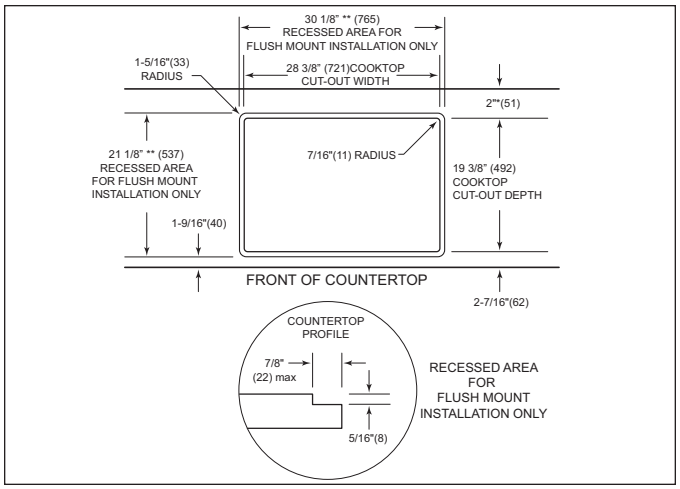
NOTES:

- **Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18” (457mm) above counter top. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18” (457mm) above counter top.*
- *Unit dimensions may vary to ± 1/8” (3mm).*

INSTALLATION DIMENSIONS FOR CT30IU

(Refer to Illustrations to the right & below):

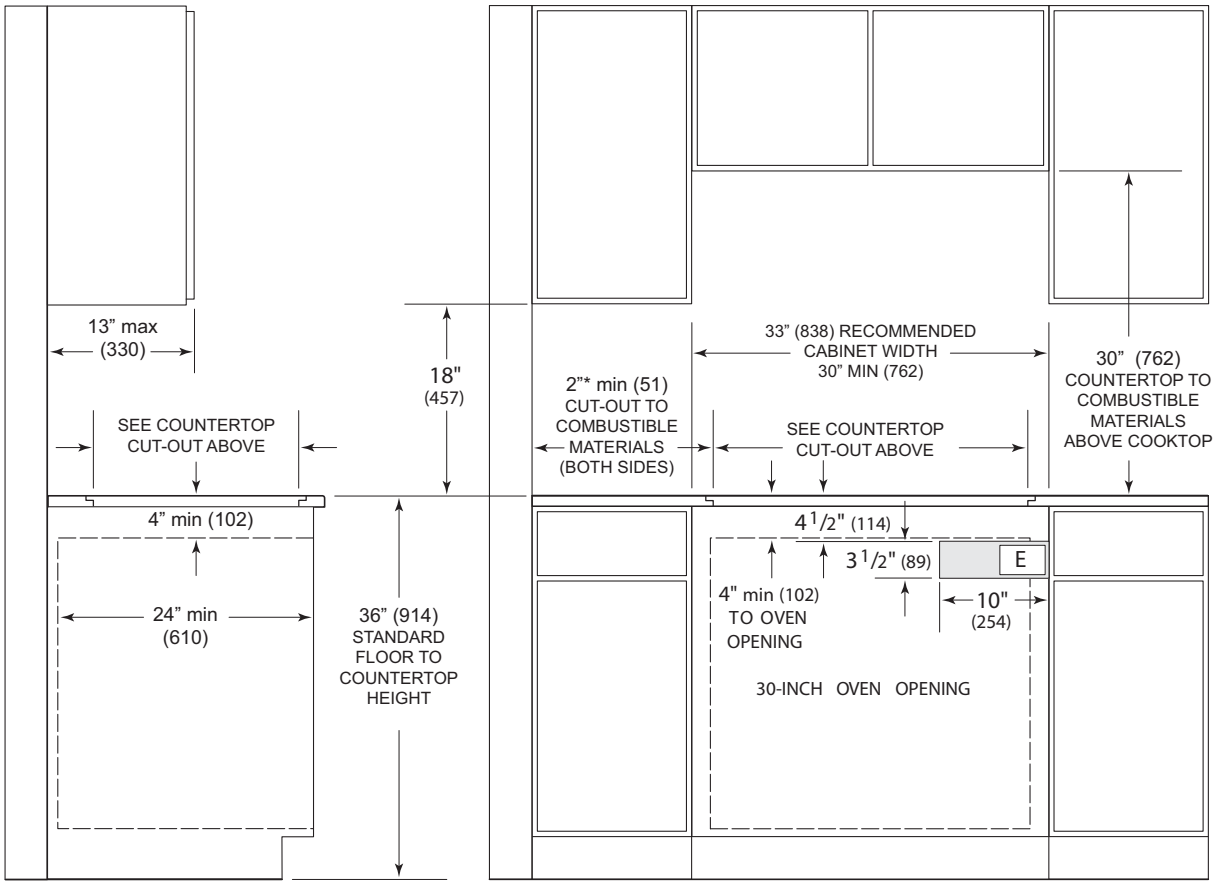
This cooktop is designed to fit a 33”(838mm) width base cabinet with a 25”(635mm) deep countertop. Before making countertop cut-out, verify that cooktop will clear the side walls of the base cabinet below. A Wolf 30” (762mm) built-in single oven may be installed below a CT30IU. For this installation, unless the cabinets are deeper than 24”(610mm), it is recommended that the electrical supply be placed in base cabinet to right of the oven.



Overhead View of Countertop.

NOTES:

- *Locate junction box within reach of 48”(1219 mm) conduit, so it is accessible when cooktop is installed.*
- *Do not block cooling fan located at bottom of cooktop. Minimum 6-1/4”(159mm) clearance is required between countertop and any combustible surface directly below cooktop.*
- *For flush mount application, it is recommended to measure the glass before cutting the countertop to ensure a proper fit. Small variances may exist between the template and the cooktop.*



NOTES:

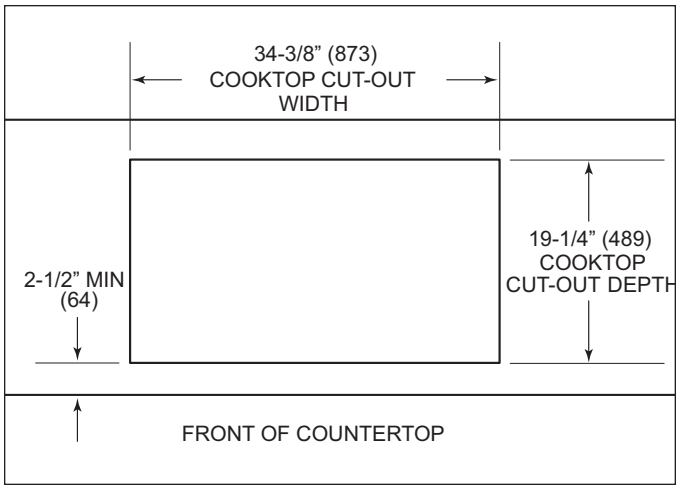
- **Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18” (457mm) above counter top. **Minimum dimension, but may be exceeded by up to 1/8” (3).*
- *Unit dimensions may vary to ± 1/8” (3mm).*

INSTALLATION DIMENSIONS FOR CT36I

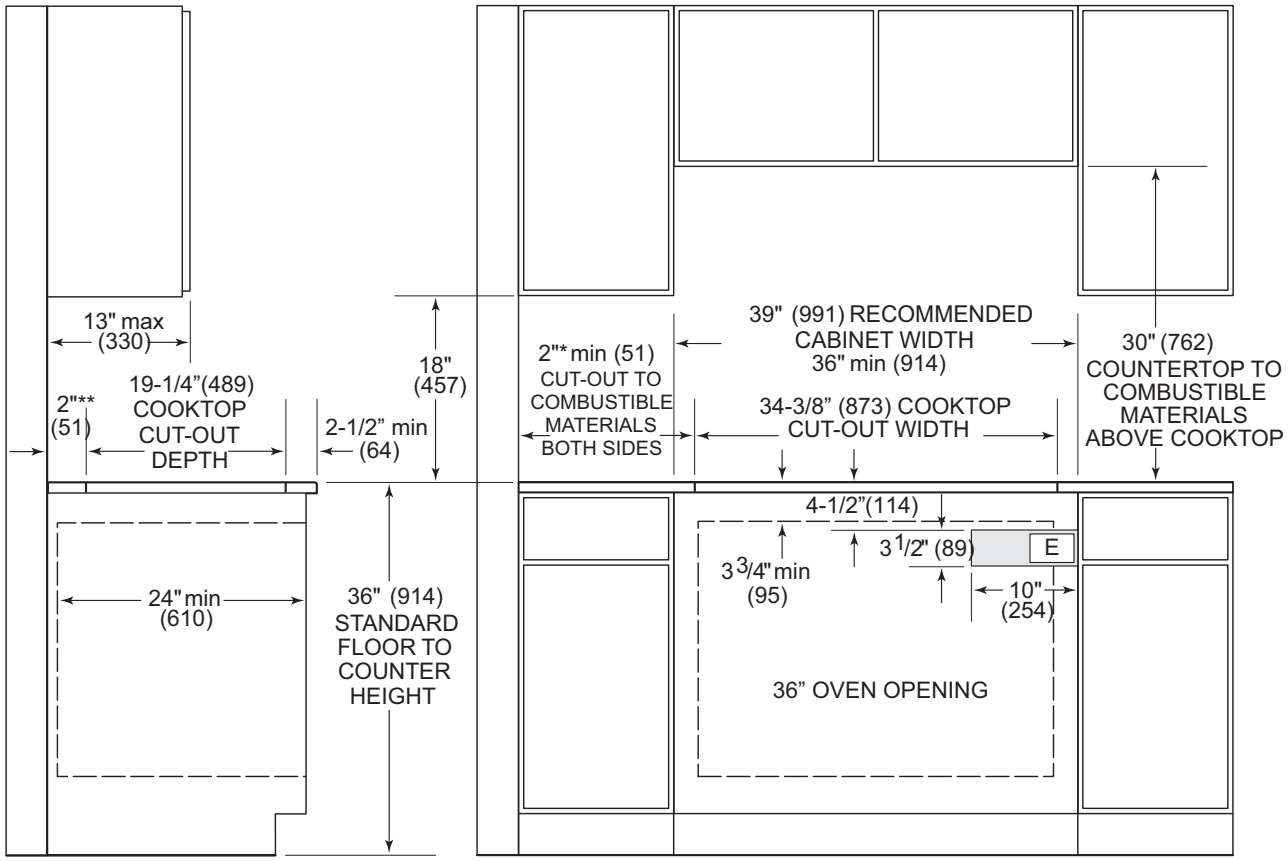
(Refer to Illustrations to the right & below):

This cooktop is designed to fit a 39” (838mm) minimum width base cabinet with a 25” (635mm) deep counter top. Before making the counter top cut-out, verify that the cooktop will clear the side walls of the base cabinet below. A Wolf 30” (762mm) or 36” (914mm) built-in single oven may be installed below Model CT36I. For this installation, unless the cabinets are deeper than 24” (610mm), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to installation instructions provided with the built-in oven for additional specifications.

NOTE: *Locate junction box within reach of 48”(1219 mm) conduit, so it is accessible when cooktop is installed.*



Overhead View of Countertop.



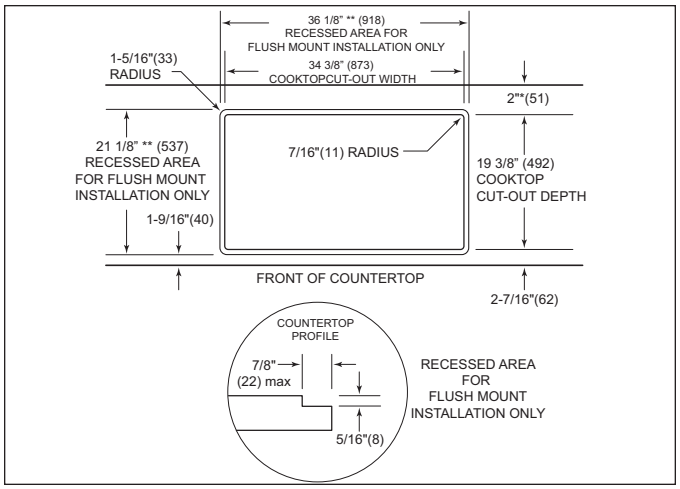
NOTES:

- **Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18” (457mm) above counter top. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18” (457mm) above counter top.*
- *Unit dimensions may vary to ± 1/8” (3mm).*

INSTALLATION DIMENSIONS FOR CT36IU

(Refer to Illustrations to the right & below):

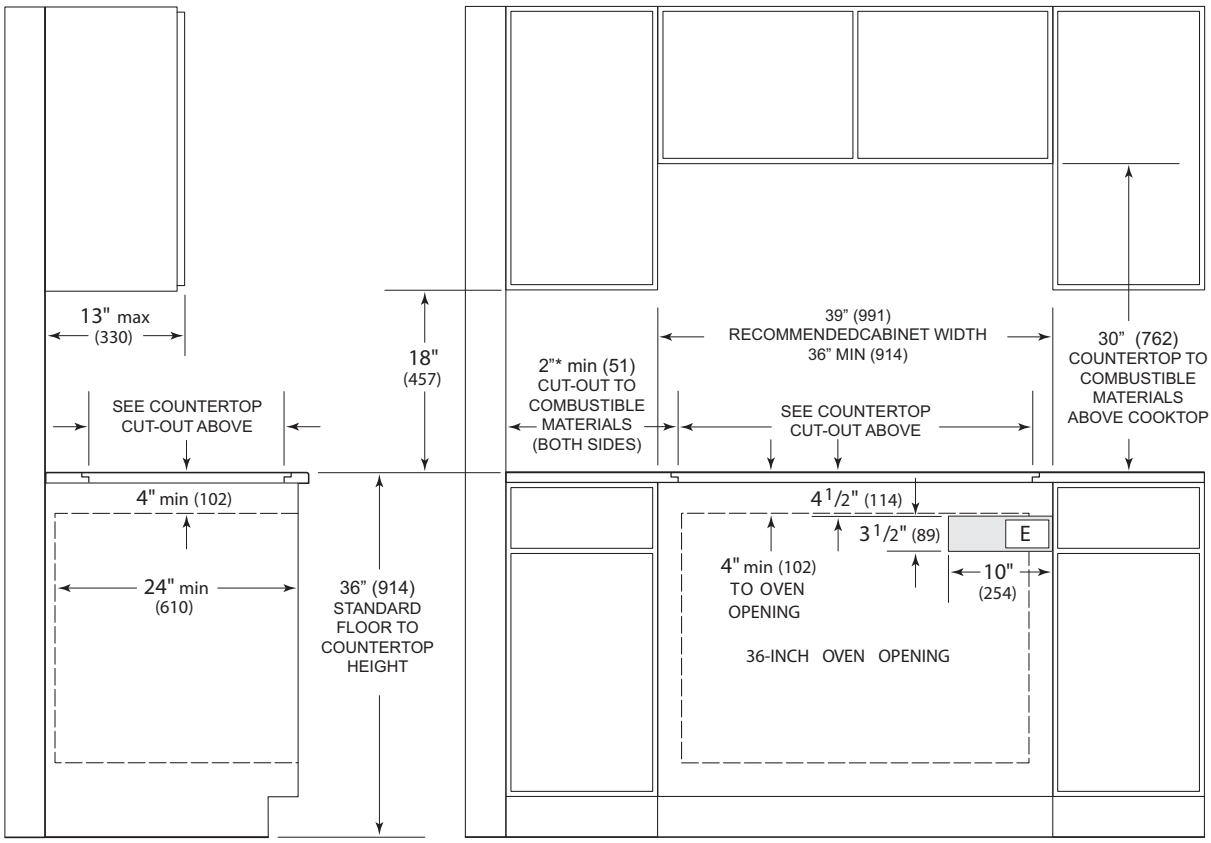
This cooktop is designed to fit a 39” (914mm) width base cabinet with a 25” (635mm) deep counter top. Before making the counter top cut-out, verify that the cooktop will clear the side walls of the base cabinet below. A Wolf 36” (762mm) built-in single oven may be installed below Model CT36IU. For this installation, unless the cabinets are deeper than 24” (610mm), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven.



Overhead View of Countertop.

NOTES:

- *Locate junction box within reach of 48”(1219 mm) conduit, so it is accessible when cooktop is installed.*
- *Do not block cooling fan located at bottom of cooktop. Minimum 6-1/4”(159mm) clearance is required between countertop and any combustible surface directly below cooktop.*
- *For flush mount application, it is recommended to measure the glass before cutting the countertop to ensure a proper fit. Small variances may exist between the template and the cooktop.*



NOTES:

- **Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18” (457mm) above counter top. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18” (457mm) above counter top.*
- *Unit dimensions may vary to ± 1/8” (3mm).*

MULTIPLE COOKTOP INSTALLATIONS

If the induction 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" (32mm) for each additional unit (See Figure 2-2).

NOTES:

- *For Model CT15I, the cut-out width should be increased from 13-3/8" (340mm) to 14" (356mm) when installed with multiple units.*
- *When multiple units are installed side by side, each unit must have its own separate recommended electrical circuit.*
- *It is recommended that you operate the Wolf induction cooktop with either a Wolf cooktop ventilation hood, downdraft system or Pro ventilation hood.*

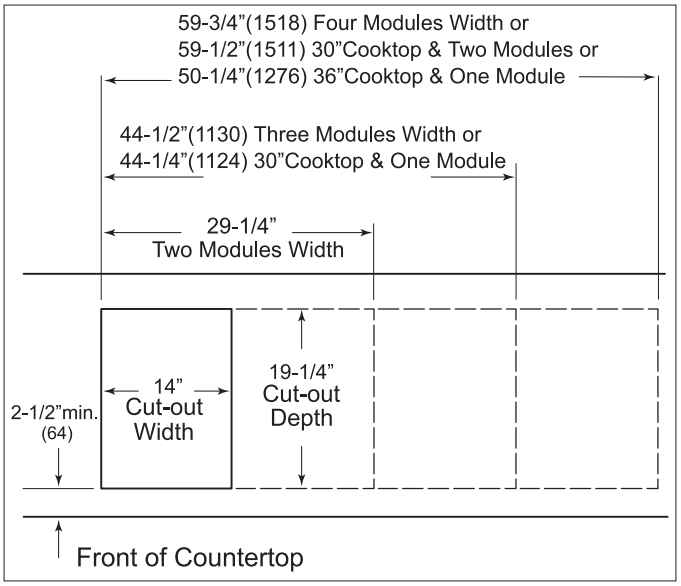


Figure 2-2. Multiple Cooktop Arrangements.

When two or more modules are installed together, an integrated module filler strip (IFILLER/S) is recommended. If a 30" (762mm) downdraft ventilation system is also installed, an integrated module support for downdraft ventilation (ISUPPORT) is also required. Contact your Wolf dealer for information on these accessory components.

Ventilation Options

NOTE: *It is recommended that you operate the Wolf induction cooktop with either a Wolf cooktop ventilation hood, downdraft system or Pro ventilation hood. Contact your Wolf dealer for details.*

The following is a list of ventilation units that can be used with the induction cooktops.

Cooktop Wall Hood	30"(762mm) or 36"(914mm) widths in classic stainless steel.
Cooktop Island Hood	42"(1067mm) width in classic stainless steel.
Downdraft Ventilation System	30"(762mm), 36"(914mm) or 45"(1143mm) widths, with top cover and control panel in classic, platinum and carbon stainless steel finishes. 45"(1143mm) downdraft available in classic finish only.
Pro Wall Hood	22"(559mm), 24"(610mm) or 27"(686mm) depths and 30"(762mm) to 66"(1676mm) widths in classic stainless steel.
Pro Island Hood	36"(914mm) to 66"(1676mm) widths in classic stainless steel.
Pro Hood Liner	Available in widths to accommodate 36"(914mm) to 60"(1524mm) hoods.

NOTE: *When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to counter top.*

COOKTOP INSTALLATION

Attach the foam strip to the underside of the cooktop frame. Gently lower the cooktop into the cut-out area in the counter top and center. Check that the front edge of the cooktop is parallel to the front edge of the counter top. Check that all required clearances are met.
Attach the brackets to the bottom of the unit, as shown in the illustration below. Install the clamping screws into the bracket and tighten until the screws contact the underside of the counter top. Do not over-tighten the screws (See Figure 2-3).

NOTE: *Do not seal the cooktop to the counter top. The cooktop must be removable if service is necessary.*

⚠ WARNING

IF THE CERAMIC GLASS TOP OF COOKTOP IS BROKEN, TURN OFF POWER TO UNIT. DO NOT OPERATE UNTIL GLASS HAS BEEN REPLACED BY A WOLF AUTHORIZED SERVICE CENTER.

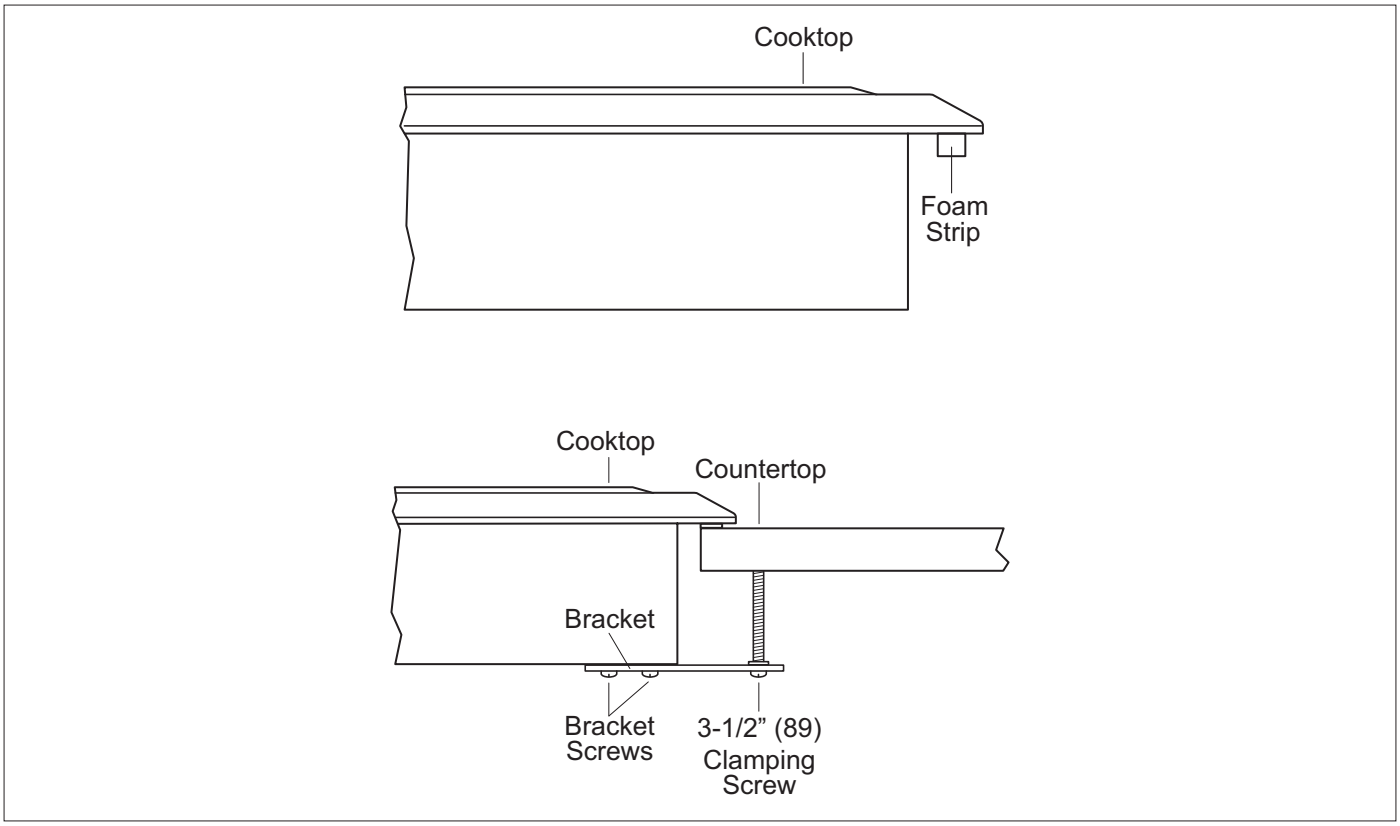


Figure 2-3. Cooktop Installation.

ELECTRONIC CONTROL & COMPONENT DESCRIPTIONS

Wolf Induction cooktops utilize an electronic control system. The electronic control system monitors, regulates and controls a variety of functions. The control system also displays error codes to identify possible problems with the unit. The table below defines some of the basic electronic control system terminology and describes some of the electronic system components. An understanding of the following information is needed in order to comprehend the input operations and functions of the electronic control system.

Term / Component	Definition / Description
Control PCB Assembly	The printed circuit board that controls the functions and communication between the glass and keypad assembly and generator boards.
Generator Board	The circuit board attached to the induction plate which provides power to inductors
Induction Plate	A metal plate that the inductors, generator boards and filter boards are attached to.
Filter Board	The circuit board which filters incoming power and passes it on to the generator.
Glass & Keypad Assembly	The assembly containing the display(s), keyboard, and glass top.
Microprocessor	An electrical component on the control board which receives electrical signals from other components, processes that information, then sends an electrical signal to the relays on the board to open or close, and other components in the unit to switch on or off.
Keyboard	An assembly of glass and PCB which connects onto the glass top.
Error Codes	Number which appears on the 3 digit display if the unit experiences specific problems related to electrical signals supplied by the electrical components.
LED	Light Emitting Diode
EOC	End of Cycle
CZ	Controlled Zone - The user interface that controls each hob.

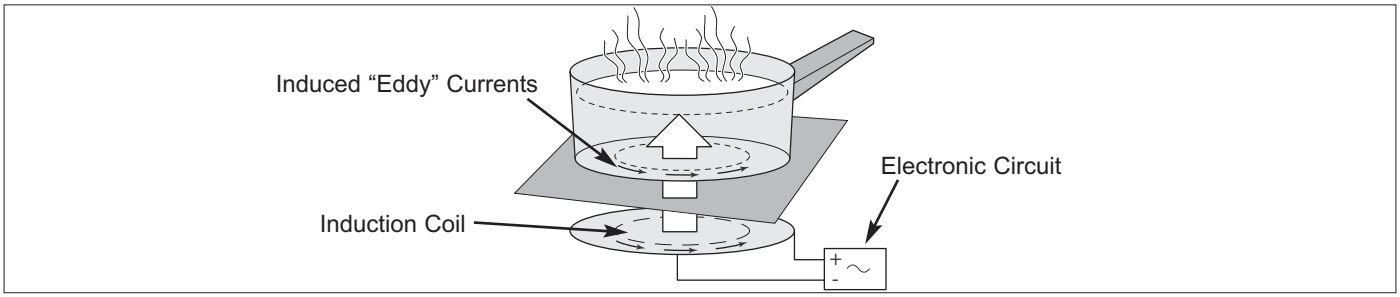
PRINCIPLES OF INDUCTION

Introduction

There are two techniques of glass-ceramic heating:

- Infrared
- Induction

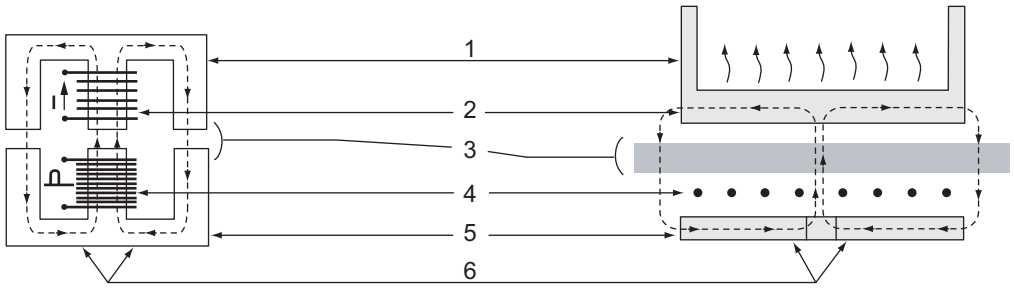
The difference is only obvious once the cooking zones are turned on. Induction has no visible indication of operation. The Infrared is provided with radiant or halogen sources that transmit heat by radiation or conduction. Induction Cooktops produce a magnetic field which passes through the glass ceramic 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. The principle of heating by induction is a natural phenomenon discovered in the 19th century by several physicists, among them Leön Foucault. He discovered the induced currents that are named eddy currents. Eddy currents are caused by a conductor (such as a pot or pan) intersecting a varying magnetic field (created by the inductor hob). These currents transform electromagnetic energy into heat. The glass surface then remains relatively cool and the cooking response time is very quick. The flexibility of the quick response time and increased safety due to the glass staying cool are not the only advantages to the induction cooktop. The energy efficiency of an induction cooktop is up to 90% and cleaning is easy due to the glass cooking surface staying cool.



Principles of Induction.

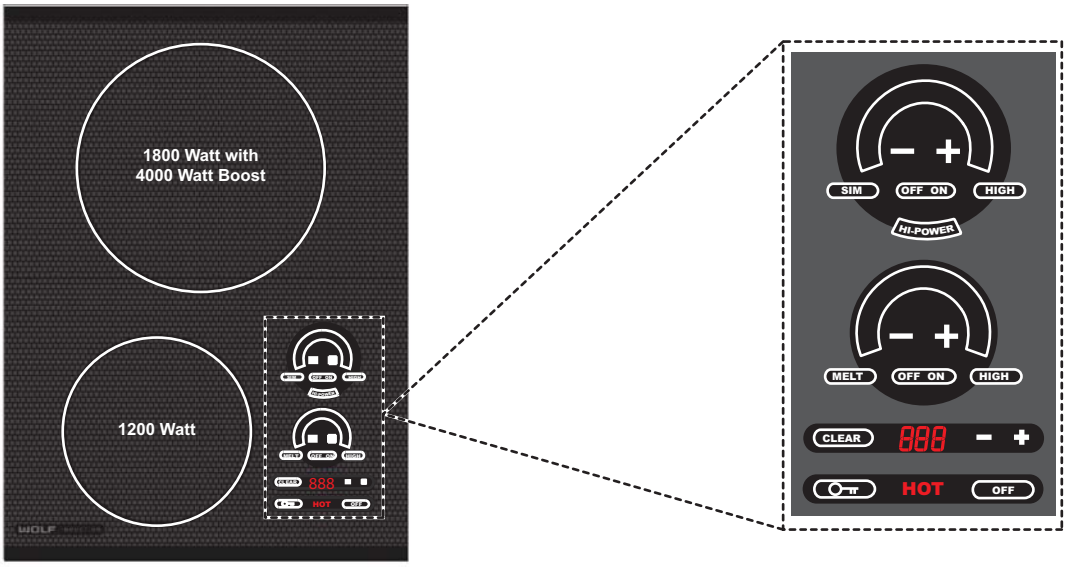
Operational Principles

An induction cooktop operates thanks to the electromagnetic properties of most containers used on the traditional cooktop. You can compare this cooktop with a transformer of which the secondary winding would be shorted. A significant internal current arises and causes quick heating. The saucepan can be compared with a shorted set of concentric coils 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 immediately heat the container, which transmits the produced heat to the food contained inside. Cooking is performed practically without any loss of energy.



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

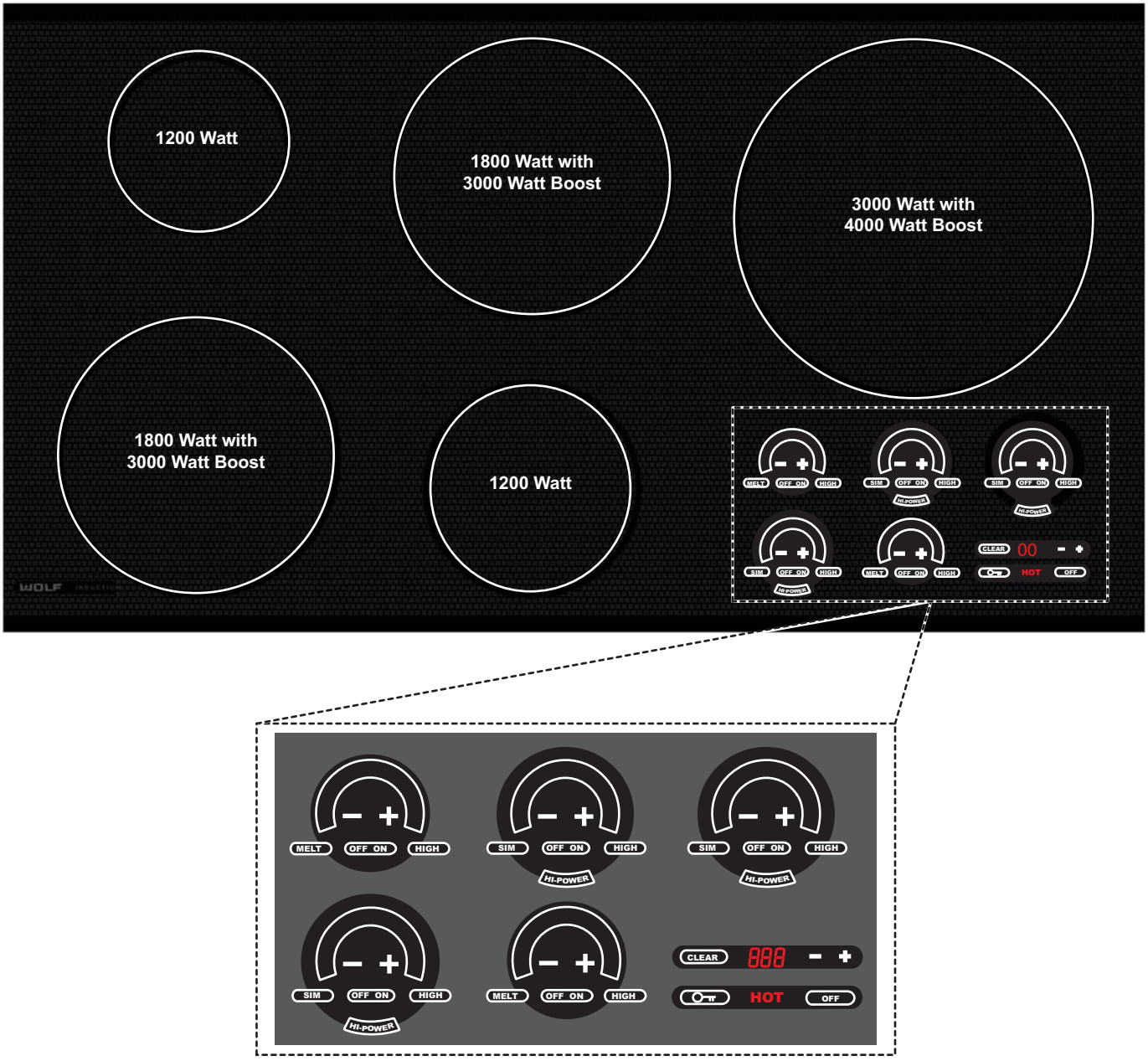
TOUCH CONTROL PANEL LAYOUTS: CT15I/S, CT30I/S & CT30IU



15" Induction Cooktop (CT15I/S Shown) Touch Control Panel Layout.

30" Induction Cooktop (CT30I/S Shown) Touch Control Panel Layout.

TOUCH CONTROL PANEL LAYOUT: CT36I/S & CT36IU



36" Induction Cooktop (CT36I/S Shown) Touch Control Panel Layout.

INDUCTION COOKTOP OPERATION

Control Operation

The Wolf Induction cooktop operates by adjusting the current to the induction coils. As the power level is increased on the control panel, the induction coils will output more power.

Modes of Operation

LOCK Mode: All keypad operation on the control panel are disabled and all induction coils are de-energized. A steady glowing red light within the LOCK KEY indicates the unit is locked.

To unlock the control panel, press and hold the LOCK KEY for three seconds. The unit will beep twice and the light within the LOCK KEY will go out. The unit is now in Idle Mode (See Figure 3-1).

To lock the control panel, press and hold the LOCK KEY for three seconds. The unit will beep three times and the light within the LOCK KEY will illuminate. (See Figure 3-1).

NOTES:

- *The unit cannot enter LOCK Mode while elements are active, an error tone will sound if attempted.*
- *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 will enter the Idle Mode. The only valid keypad operations are the OFF/ON key for each cooking zone, the LOCK KEY , and the timer keys.

NOTE: *Unit will enter LOCK Mode after 5 minutes of IDLE Mode.*

Operation Mode: Press the OFF/ON key to enable the corresponding element. The left side 8 LED's of the U-Shaped Bar Graph light up and blink on the corresponding Control Zone (See Figure 3-2)

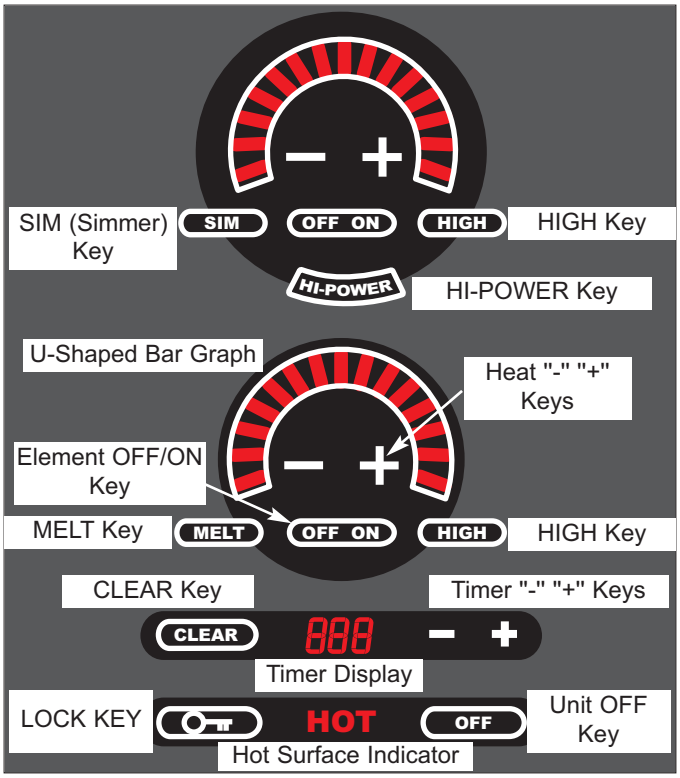
After the OFF/ON key is pressed, the following keys are valid for the corresponding Control Zone.

Pressing the "-" key, activates 8 LEDs with a power level equivalent to 5. Pressing and holding the "-" key will lower the power level by 1 for every .5 seconds the key is depressed (See Figure 3-2).

Pressing the "+" key, activates 8 LEDs with a power level equivalent to 5. Pressing and holding the "+" key will raise the power level by 1 for every .5 seconds the key is depressed (See Figure 3-2).

NOTE: *2 LED's = 1 level in some cases.*

Operation Mode (Continued on Page 3-7)



Touch Control Panel Layout.

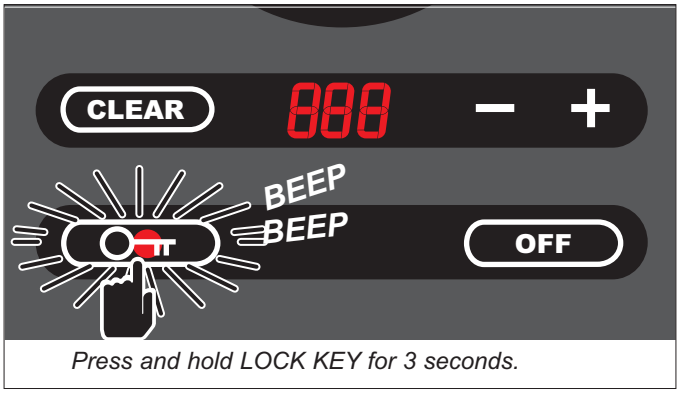


Figure 3-1. Lock Mode.

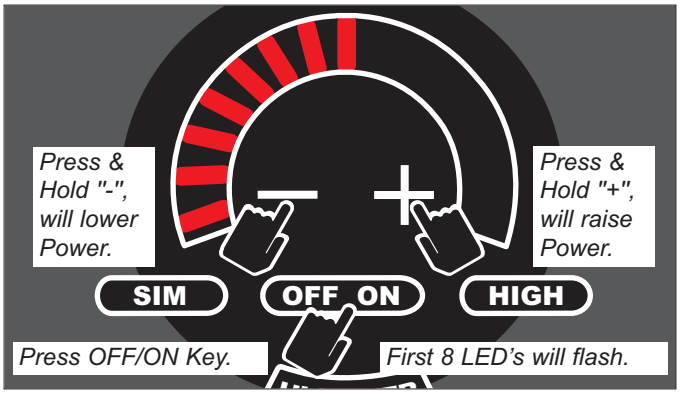


Figure 3-2. Operation Mode.

Pressing the SIM key, activates 1 LED with a power level equivalent to 1 (See Figure 3-3). The same action takes place when the MELT key is pressed.

Pressing the HIGH key activates 16 LEDs with a power level equivalent to 10 (See Figure 3-4).

Pressing the HI POWER key activates the power boost LED in addition to the 16 LED's (See Figure 3-5).

NOTES:

- *If any other key not within the respective Control Zone is pressed, or if no other keypad is activated within 10 seconds, the control will return to the previous state before the last OFF/ON key was initiated.*
- *If the Control Zone is activated within 10 seconds with no pan on the Control Zone for more than 30 seconds, the keyboard turns off the Power Level Indicator-LED's and begins to initiate Idle Mode or the previous state of operation. During these 30 seconds of no pan detection, the selected Power Level Indicator- LED's flash at 1/2 second ON and 1/2 second OFF.*

Timer Mode

The timer can be used in any mode except the Lock Mode. When the timer is not in use, the Timer display will be blank. The timer sets minutes only. During the countdown, when the timer reaches 1 minute left, the timer will switch to seconds and display 59, 58, etc. until 00 seconds is reached. The annunciator will continually beep every 5 seconds.

The timer is paused while entering the time and will start 3 seconds after the last change in value. Editing a running timer causes the seconds to be reset so that the displayed time is what will be counted down. As a result, if the minute timer is counting down seconds, the "-" key will stop the timer without an alarm.

To initiate the timer, press and release the "+" key. Upon start up, the timer will display "1" (one minute). The unit will increment/decrement with the press of the "+" key, 1 count every .5 seconds (See Figure 3-6). If the "+" key is held down for more than three seconds and the count is divisible by 5, the display will increment/decrement at a rate of 5 counts per every .5 seconds.

Likewise, if the "+" key is held down for more then three intervals and the count is divisible by 10, the rate of change will become 10 counts per interval (i.e. 0,1,2,3,4,5,10,15,20,30,40,50,…).

When the timer has counted down to 0 seconds, the reminder tone will sound and the display will flash "00" for the duration of the reminder tone. Press the CLEAR key to stop the reminder tone and clear the display (See Figure 3-6).

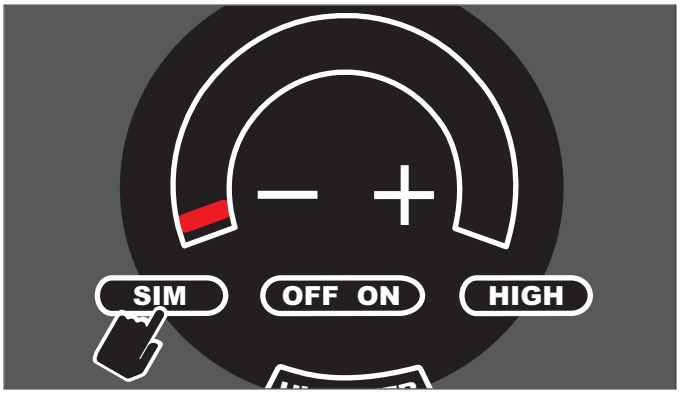


Figure 3-3. Operation Mode.

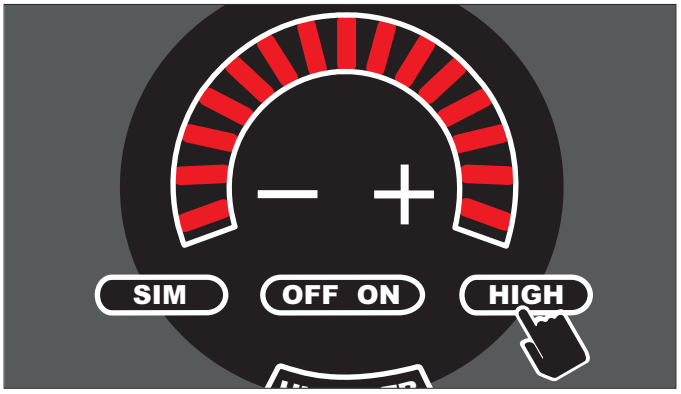


Figure 3-4. Operation Mode.

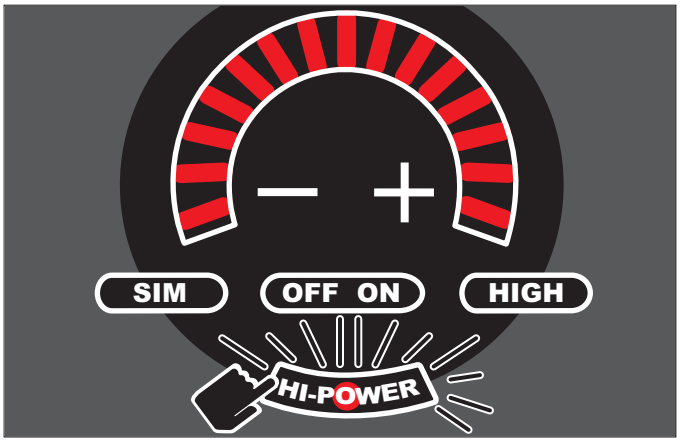


Figure 3-5. Operation Mode.

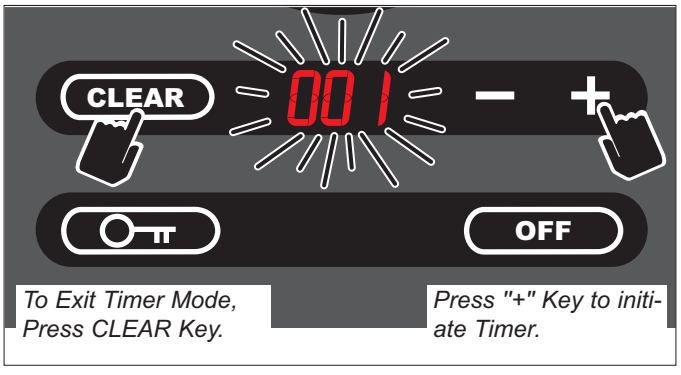


Figure 3-6. Timer Mode.

Hot Surface LED

As an added safety precaution, a HOT surface indicator light will illuminate when the surface temperature of the glass is above 140°F(65°C). Even if the cooktop controls are turned off, the indicator light will illuminate to show the user that the cooktop surface remains hot (See Figure 3-7).

Universal OFF Key

In an emergency situation where there is a need to turn off all of the heating elements, press the universal OFF key to turn the entire unit off (See Figure 3-7).

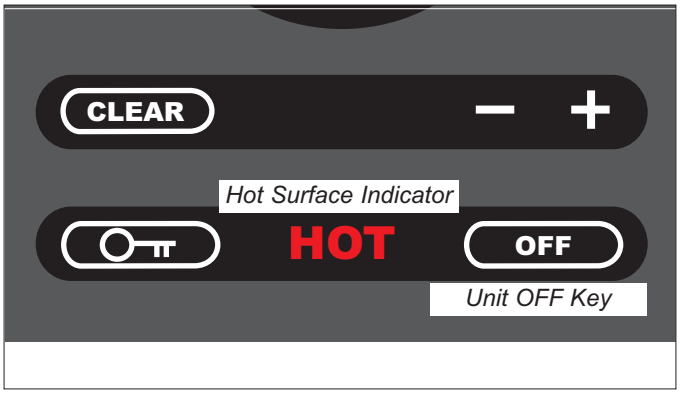


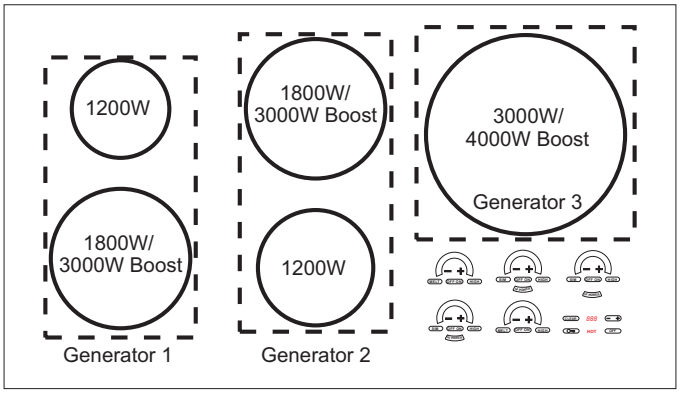
Figure 3-7. Hot Surface Indicator & OFF Key.

HI-Power Boost: CT15I, CT30I and CT36I

Turn on and activate an element. Press the HI POWER key to boost the rear element wattage output from 1800W maximum to 3000W maximum. The indicator light under the HI POWER key will be illuminated.

NOTE: *When HI POWER is active, the corresponding 1200W element will be limited to 600W maximum output, and LEDs will display this change in power.*

Press the HI POWER key again to de-activate the HI POWER Mode. The light under the HI POWER key will go out.



Unit Wattage Layout.

Showroom Mode

This mode deactivates the induction coils while still giving the user complete functionality of the controls at either 120V or 240V power.

To activate Showroom Mode, press and hold the front element MELT key for 5 seconds while in Diagnostic Mode (See page 3-11). The controls will enter showroom mode (See Figure 3-10).

NOTES:

- *If any other key pad sensor detects another input signal, the Showroom Mode will not engage.*
- *If the MELT key is not released after seven seconds, the Showroom Mode will be cancelled and will not engage. The unit will return to Lock Mode.*

The controls will light all LEDs for 5 seconds to let the user know that Showroom Mode has been entered. During Showroom Mode, “SHO” will be continually displayed in the Timer Display unless the CLEAR, ‘‘+” or “-” keys are pressed. If there are no keys pressed for 5 minutes, the “SHO” will return.

While in Showroom Mode, all of the inductors will be disabled and all visual and audible feedback will function as normal.

To exit Showroom Mode from Diagnostic Mode, press and hold the front element MELT key for 5 seconds. The controls will exit the Showroom Mode (See Figure 3-11). The Controls will go through the start up sequence to indicate that the Showroom Mode has been exited.

NOTES:

- *An interruption of power will also exit the showroom mode and the unit will start up in Lock mode when power is restored.*
- *If any other key pad sensor detects another input signal, the Showroom Mode will not dis-engage.*
- *If the MELT key is not released after seven seconds, the Showroom Mode will not be cancelled. The unit will return to Lock Mode in the Showroom Mode.*

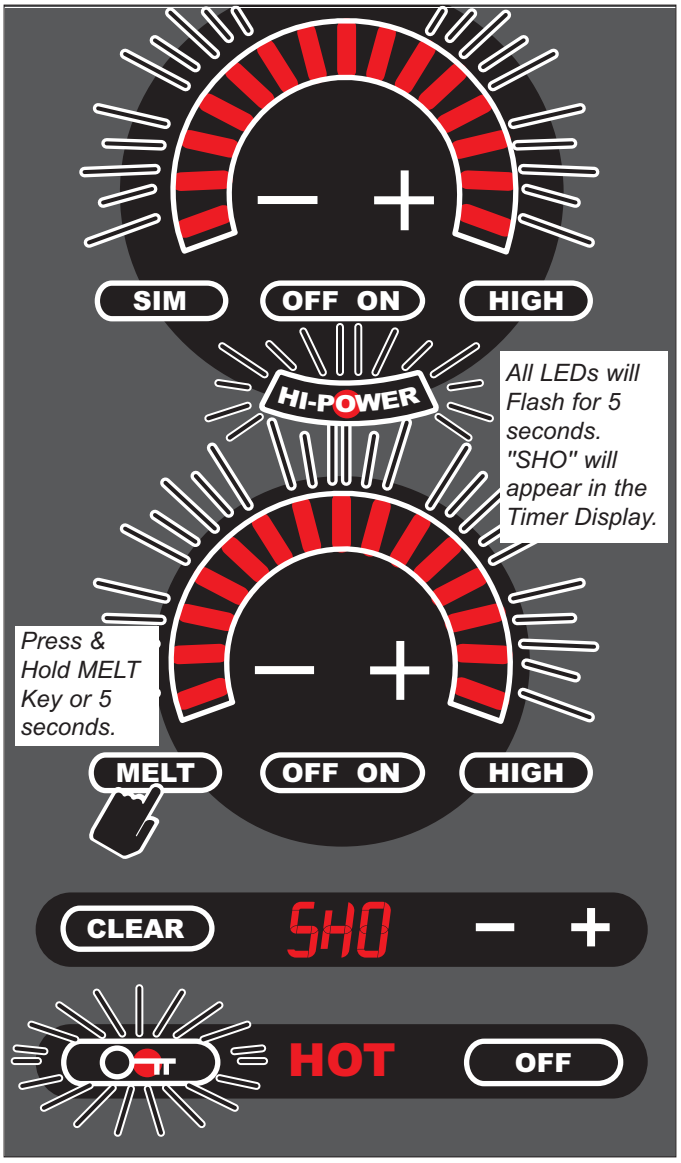


Figure 3-10. Showroom Mode.

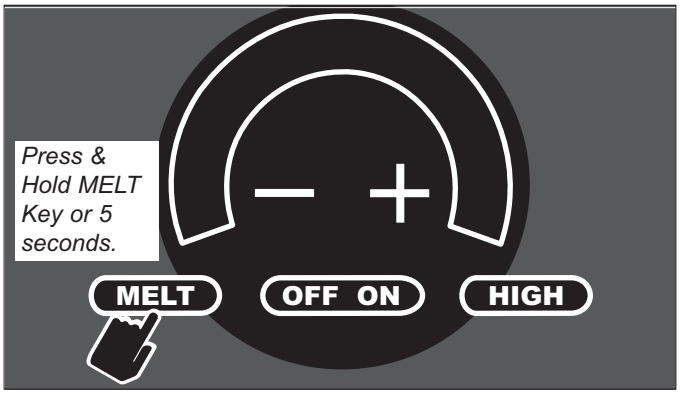


Figure 3-10. Exit Showroom Mode.

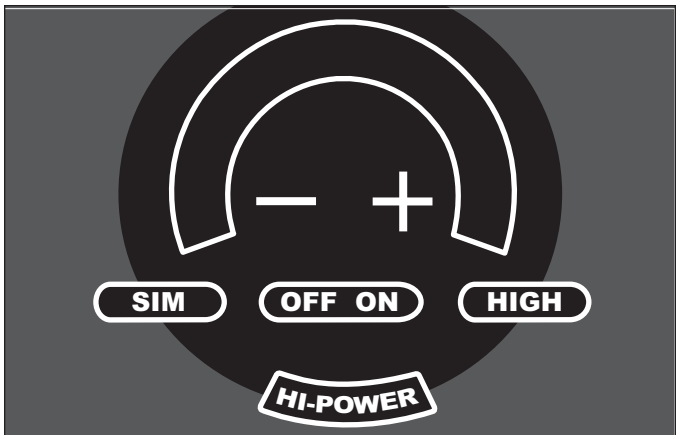
Annunciator

The annunciator volume is adjustable. The volume can be adjusted through the timer controls as a User Option. The unit must be in Idle Mode (see page 3-6) in order to adjust either the volume or the frequency.

To enter User Options from Idle Mode:

1. Pressing and holding the CLEAR key for three seconds, will activate the Volume adjustment. The 3-digit display (Timer Display) will show “Vol” (See Figure 3-11).
2. Pressing and holding the CLEAR key for more than five seconds, will activate the Frequency adjustment. The 3-digit display (Timer Display) will show “FrE”.
3. Both the Volume and the Frequency are adjustable using the timer “-” and “+” keys. One touch equals 1 step up/down in volume or frequency. Power Level Indicator - LEDs will show the current status of the volume/frequency and change with the user’s input. (1 LED = Low, 8 LEDs = Med. and 16 LEDs = High) (See Figure 3-12). As the volume/frequency is adjusted, the annunciator will beep with each change. The beep will represent the volume/frequency level that is currently displayed by the Power Level Indicator - LEDs.
4. The change will be accepted if you press and hold the CLEAR key for three seconds or if no keys are pressed for more than 10 seconds.

NOTE: *Holding the CLEAR key for more than seven seconds or not pressing any keys for 10+ seconds will deactivate the User Options and return the unit to Idle Mode.*



Press & Hold the CLEAR Key for 3 seconds. "Vol" will appear in the Timer Display. Holding for 5 seconds, "FrE" will appear in the Timer Display.

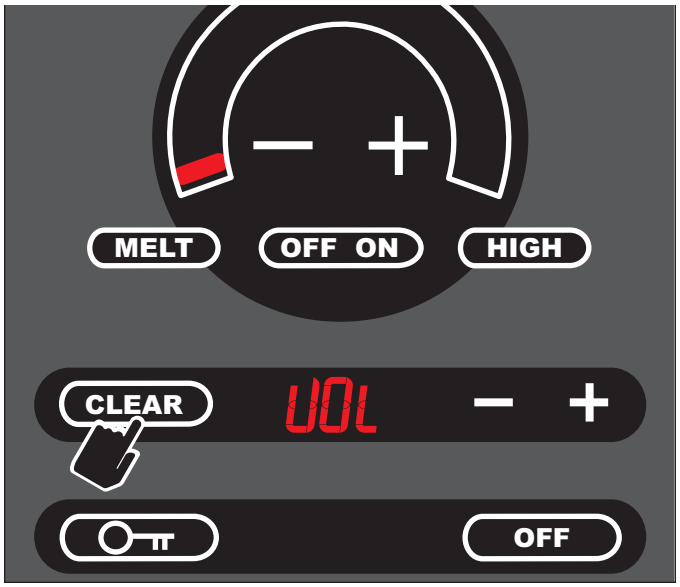


Figure 3-11. Annunciator Volume.

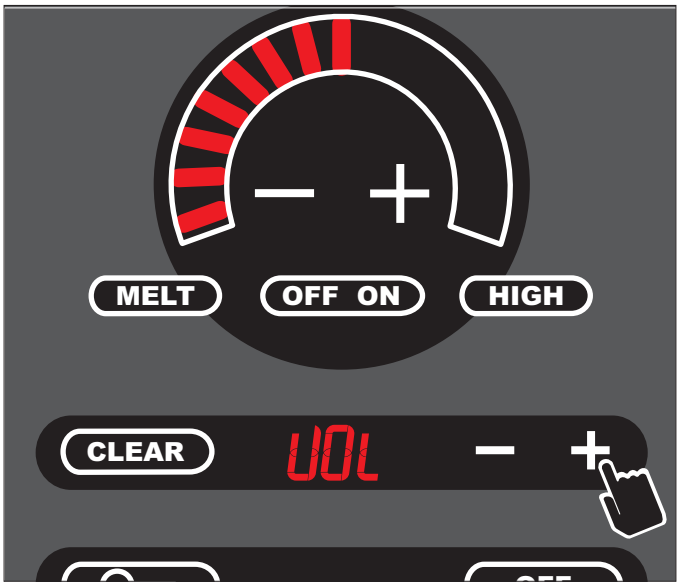
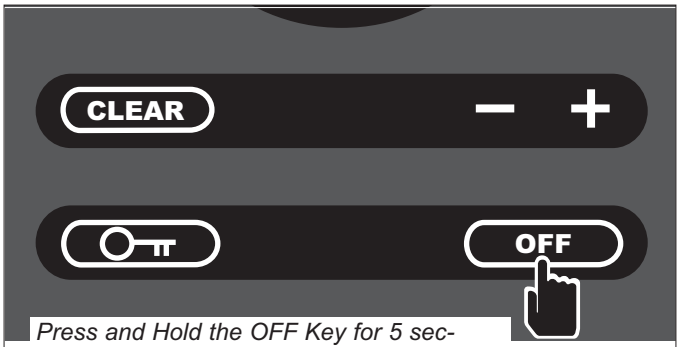


Figure 3-12. Annunciator Volume.

DIAGNOSTICS MODE

To enter Diagnostics Mode, the unit must be in Lock Mode (See page 3-6). Press and hold the universal OFF key for five seconds, the controls will enter Diagnostics mode 1. A beep will sound after five seconds to let the user know that they can lift their finger from the key. (See Figure 3-13).



Press and Hold the OFF Key for 5 seconds. Unit will beep after 5 seconds

Figure 3-13. Diagnostic Mode.

NOTES:

- *See Section 5, Troubleshooting Guide, for Diagnostic Test Procedures.*
- *If any other keypad sensor detects another input signal, the diagnostics mode will not engage.*
- *If the universal OFF key is not released after seven seconds, Diagnostics Mode will be cancelled and not engage. The unit will return to Lock Mode.*
- *All Induction Zones are disabled and there will be no audible signals during Diagnostic Mode.*
- *If after 60 seconds no other inputs are detected, the controls exit Diagnostics Mode and return to Lock Mode.*

Error Mode

Error codes are organized in a priority-based scheme which allows for different behavior based on the priority of the error. There are three priority levels:

Priority 1: Priority 1 errors are considered safety related or of such catastrophic scope that the control is considered inoperable. These errors will be continuously displayed to the end user, indicating that a service call is required. No user functions will be allowed, and any active functions will be cancelled upon generation of the priority 1 error. The error can be canceled, but will re-generate if the condition which caused the error still exists. These errors will be displayed as a stationary LOCK KEY LED and an error code in the 3-digit display indicating a permanent error and will not allow the control to return to Stand-By Mode.

Priority 2: Priority 2 errors will be displayed to the user only during an active operational mode or upon an attempt by the user to enter an operational mode. The criteria for these errors, is that they are likely to limit the proper functionality of the system and would normally cause some customer dissatisfaction. These errors can be cancelled and will not be displayed again until the user again attempts to start an operational mode. Any active function on the CZ for which the error has scope will be cancelled upon generation of the priority 2 error. Errors with system scope will apply to all CZ's; errors with CZ scope will apply only to the appropriate CZ unless otherwise noted. This level of error will be expressed by a flashing LOCK (KEY) LED indicating a temporary error and allows the control to return to Stand-By once the situation is permissible.

Priority 3: Priority 3 errors are defined as errors which could cause some possible or conditionally impaired functionality, most likely to be never noticed by the end user. These errors, although logged internally, will never be displayed to the end user.

Error Logging

Multiple instances of the same error will not be repeatedly logged, the error log will only show one instance of a particular error.

NOTE: *See Section 5, Troubleshooting Guide, for error code diagnosis and repair.*

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, 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.

⚠ WARNING

TO AVOID ELECTRICAL SHOCK, POWER TO THE UNIT MUST BE DISCONNECTED BEFORE ATTEMPTING TO REMOVE THE GLASS TOP.

Glass Top Assembly Removal

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

NOTE: *Refer to section 2, Installation Information, or the Installation Guide included with the cooktop for additional information if needed.*

Extract the screws that secure the glass top and the trim to the burner box (See Figure 4-1). Next, carefully lift the glass top up until access to the control board cable connection is obtained. Locate the cable connector on the glass top and gently disconnect them from the control board (See Figure 4-2).

NOTES:

- *There are clips that needs to be depressed in order to disconnect the cables from the keyboard.*
- *Care must be taken to protect glass surface from scratches or damage. Place on protective surface.*

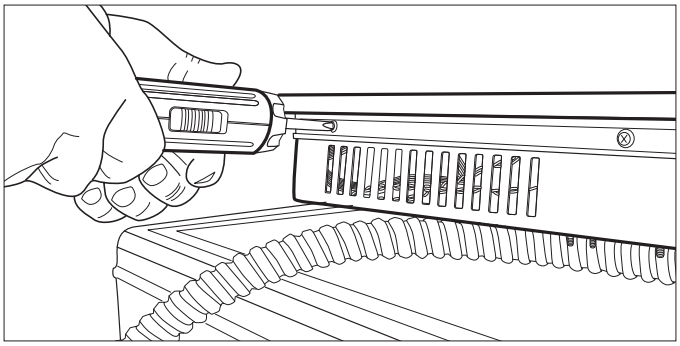


Figure 4-1. Glass Top Removal.

⚠ CAUTION

To avoid Injury from sharp edges, always wear gloves when handling sheet metal components.

Inductor Plate (Generator) Removal

The cooktop will need to be removed from its installation in order to service the inductor assembly.

NOTES:

- *Refer to the installation section of this manual or the Installation Guide additional information needed.*
- *Care must be taken not to apply pressure to the ribbon cables as the inductor plate is lifted.*

After the unit has been removed from its installation the glass top must be removed. (See glass top removal above)
The inductor plate just rests on springs that set over the alignment pins. Once the glass top is removed the inductor plate can be lifted off the pins.
Disconnect fast-on terminals, which connect power from the terminal to the board(s).

NOTE: *If you are replacing ribbon cable to the inductor board the orientation (at plate connector) will always require the ribbon extend towards the outer edge of the board.*

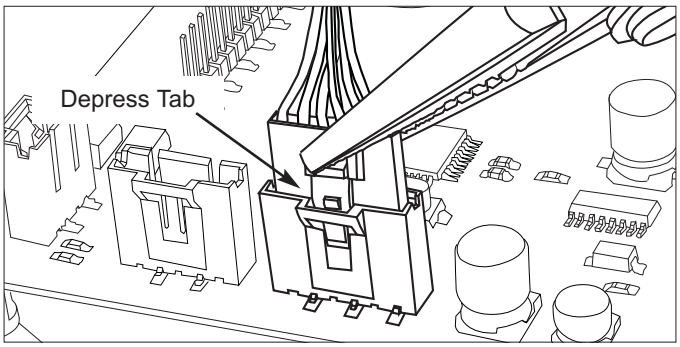
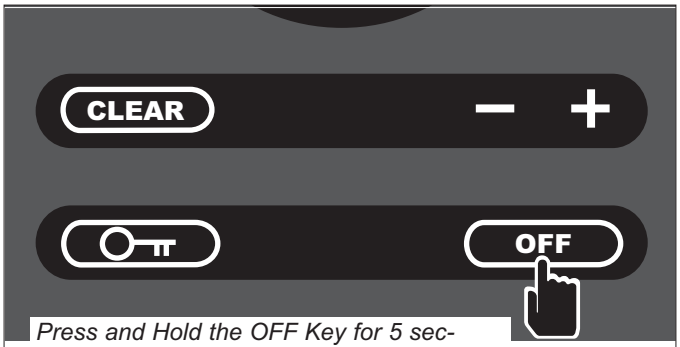


Figure 4-2. Disconnect Ribbon Cable.

DIAGNOSTICS MODE

To enter Diagnostics Mode, the unit must be in Lock Mode (see Section 3, Electronic Control, page 3-6, for a description of how to put the unit into Lock Mode). Press and hold the universal OFF key for 5 seconds, the controls will enter Diagnostics Mode 1. A beep will sound after 5 seconds to let the user know that they can lift their finger from the key (See Figure 5-1).



Press and Hold the OFF Key for 5 seconds. Unit will beep after 5 seconds

Figure 5-1. Diagnostic Mode.

NOTES:

- *If any other keypad sensor detects another input signal, Diagnostics Mode will not engage.*
- *If the universal OFF key is not released after seven seconds, Diagnostics Mode will be cancelled and not engage. The unit will return to Lock Mode.*
- *All Induction Coils are disabled and there will be no audible signals during Diagnostics.*
- *If after 60 seconds no other inputs are detected, the controls exit Diagnostics Mode and return to Lock Mode.*
- *While in Diagnostics Mode, 1200W will refer to front 1200W coil for all sized cooktops, and 3000W will refer to the control that operates the rear 3000W boost coil for all sized cooktops.*

Upon entry to Diagnostics Mode, the LED Test will automatically start. To step through tests, the user will use the "+" and "-" keys of the 3000W coil (the rear element, HI-POWER). The 3000W control will step up one LED for each test to identify which test is being performed. See the individual descriptions for each model, in Figure 5-2 below).

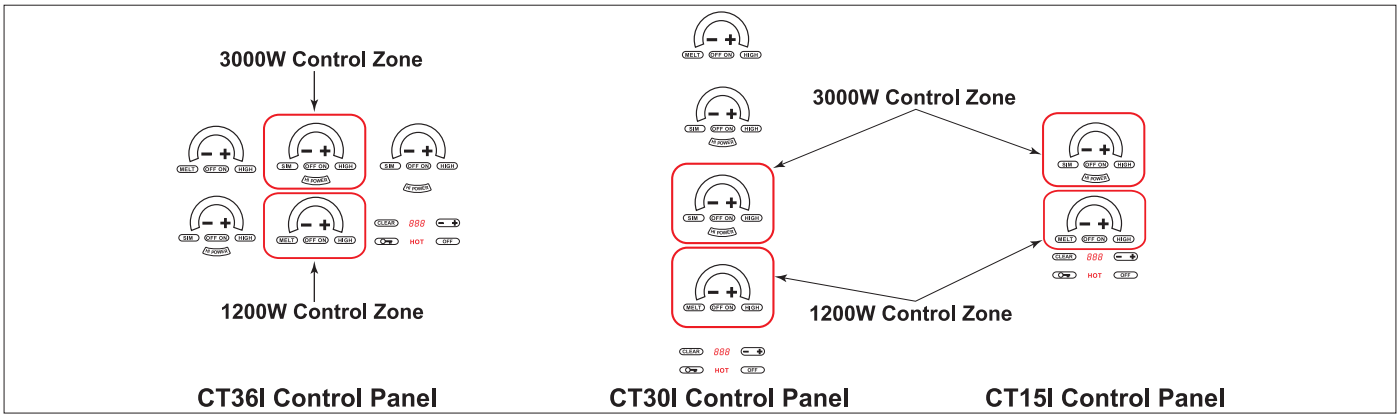


Figure 5-2.

LED Test (First Test)

1. Upon entry to Diagnostics Mode, the LED Test will automatically start. To step through tests, the user will use the "+" and "-" keys of the 3000W (the rear element, HI-POWER) inductor (See Figure 5-2).
2. During this test, all LEDs will stay on. Press the "+" or "-" keys of the 1200w inductor to turn all LED's on or off.
3. To step back to the last known state test, press the "-" key under the HI-POWER Control Zone that pertains to the appropriate Model being Diagnosed.

COOLING FAN TEST (Second Test)

1. To enter Cooling Fan Test, press the "+" key of the 3000W inductor. The bar graph will show 2 LEDs.
   NOTE: *This Test is only used for units that include a 120mm cooling fan (prior to serial #17600000).*
2. The 1200W inductor will have all of the bar graph lights illuminated.
3. The cooling fan relay will turn ON causing the cooling fan to turn ON.
4. Press the "-" key of the 1200W inductor, all bar graph LEDs (1200W Control only) and fan will turn OFF.
5. Press the "+" key of the 1200W inductor, all bar graph LEDs (1200W Control only) and fan will turn ON.
6. Press the "-" key on the 3000W inductor to step back to the LED Test.

CONTROL TEMPERATURE TEST (Third Test)

1. To enter Control Temperature Test, press the “+” key of the 3000W inductor controls. The 3000W bar graph will show 4 LEDs.
2. The 3-digit display illuminates Ambient Control Temperature in °F.
3 Press the “-” key on the 3000W inductor to step back to the Cooling Fan Test.

HEAT SINK THERMISTOR TEMPERATURE TEST (Fourth Test)

1. To enter Heat Sink Thermistor Temperature Test, press the “+” key of the 3000W element controls. The 3000W bar graph will show 5 LEDs.
2. The 3-digit display illuminates Heat Sink THERMISTOR temperature in °F.
3. The 1200W control will show LEDs 1, 2 and 3 to indicate each heatsink temp. (36” has 3, 30” has 2 & 15” has 1)
4. To access each heatsink temperature, press the “+” and “-” keys of the 1200W controls.
   1 LED = Generator Board #1: Center board for 15”; Right side of 30” or middle two coils of 36” units
   2 LEDs = Generator Board #2: Left board 30” & 36” units
   3 LEDs = Generator Board #3: Right board 36” units
5. Press the “-” key on the 3000W element to step back to the Control Temperature Test.

ERROR CODE INDICATOR (Fifth Test)

NOTES:

- *See Error Code Chart, for a description of the error and action that should be taken.*
- *If one possible cause of an error code has been corrected, reset error history and verify operation. Only proceed to other possible sources if problem still exists or if the error reoccurs.*
- *To clear Error code history press and hold the HI POWER key of the 3000W controls for 5 seconds.*
- *Error codes should be cleared after service is complete.*

1. To enter Error Code Indicator Test, press the “+” key of the 3000W element controls. The 3000W bar graph will show 6 LEDs.
2. The 1200W bar graph will show 0-16 bars based on which error code is being displayed in the Timer display. If no errors were recorded, zero bars will illuminate and the Timer display will be blank.
3. The Timer display will show the corresponding error code stored in memory, and will be displayed as Exx.
4. Pressing the “+” & “-” keys of the 3000W will step through any of the recorded error codes. If there are no additional error codes.
5. When there are no errors stored or if you are displaying the first error code, press the “-” key of the 3000W inductor to step back to the Heat Sink Thermistor Temperature Test.
6. To clear Error code history press and hold the HI POWER key of the 3000W controls for 5 seconds.

SOFTWARE VERSION (Seventh Test)

1. To enter Software Version, press the “+” key of the 3000W element controls. The 3000W bar graph will show 15 LEDs.
2. The Timer display will illuminate the software version (scrolling if necessary).
3. Press the “-” key of the 3000W inductor to step back to the Power Cycling Information.

LAST KNOWN STATE (Eighth Test)

All priority 1 errors will take precedence over priority 2 errors. If there are no known priority 1 errors recorded, the software will record the LKS of the last recorded priority 2 error. If there are no priority 1 or 2 errors, the Timer display will continue to display LS. If a priority 1 error should occur, the LKS would be recorded and not any subsequent priority 2 error’s LKS.

1. To enter Last Known State, press the “+” key of the 3000W element controls. The controls will light up the LEDs of the last known state.
2. The 3-digit display will display a “LS” right justified in the window.
3. Press the “-” key of the 3000W Inductor to step back to the Software Version.
4. Press the “+” key of the 3000W inductor will step forward to the LED TEST.

Error Mode

Error codes are organized in a priority-based scheme which allows for different behavior based on the priority of the error. There are three priority levels, defined as follows:

Priority 1: Priority 1 errors are considered safety related or of such catastrophic scope that the control is considered inoperable. These errors will be continuously displayed to the end user, indicating that a service call is required. No user functions will be allowed, and any active functions will be cancelled upon generation of the priority 1 error. The error can be canceled, but will re-generate if the condition which caused the error still exists. These errors will be displayed as a stationary LOCK (KEY) LED and an error code in the 3-digit display indicating a permanent error and will not allow the control to return to Stand-By Mode.

Priority 2: Priority 2 errors will be displayed to the user only during an active operational mode or upon an attempt by the user to enter an operational mode. The criteria for these errors, is that they are likely to limit the proper functionality of the system and would normally cause some customer dissatisfaction. These errors can be cancelled and will not be displayed again until the user again attempts to start an operational mode. Any active function on the CZ for which the error has scope will be cancelled upon generation of the priority 2 error. Errors with system scope will apply to all CZ's; errors with CZ scope will apply only to the appropriate CZ unless otherwise noted. This level of error will be expressed by a flashing LOCK (KEY) LED indicating a temporary error and allows the control to return to Stand-By once the situation is permissible

Priority 3: Priority 3 errors are defined as errors which could cause some possible or conditionally impaired functionality, most likely to be never noticed by the end user. These errors, although logged internally, will never be displayed to the end user.

Error Logging

Multiple instances of the same error will not be repeatedly logged – the error log will only show one instance of a particular error.

NOTES:

- *If one cause of an error code has been corrected reset error and verify operation. Only proceed to other possible sources of that error if the problem still exists or if the error reoccurs.*
- *To clear Error code history press and hold the OFF/ON key of the 1200W controls for 5 seconds.*

Error Code Chart Abbreviations (used on Pages 5-6 thru 5-9):

F = Front (15")
FC = Front Center (36")
FL = Front Left (30", 36")
FR = Front Right (30")
R = Rear (15") ;
RC = Right Center (36")
RL = Rear Left (30", 36")
RR = Right Rear (30", 36")

ERROR PRIORITY	DISPLAYED ERROR #	ERROR CONDITION	NOTES	POSSIBLE SOURCE(S) OF FAILURE / ACTION REQUIRED
1	No Indicator	Power loss	The control panel will turn off display and shut off all burners.	N/A
1	E1	Ambient temperature too high	If ambient temperature exceeds error temperature limit, unit will enter Lock Mode until ambient temperature falls within acceptable temp. limits.	1. Insufficient venting. Action: Verify air flow is not restricted and verify ambient/control temp. using test #3 2. Fan failure Action: Run cooling fan test #2 3. Faulty fan connection Action: Check (J6) connection 4. Comm Board failure. Action: Change Comm Board
2	E2	Generator 1: Heatsink temperature too high.	The burners will be unavailable until heatsink temperature falls below 194°F (90°C) limit.	1. Ambient temp. too high causing generator heatsink sensor to alert control. Action: Remove/Reduce external heat source.
2	E3	Generator 2: Heatsink temperature too high.		2. Induction generator failure. Action: Verify heatsink temp. test #4.
2	E4	Generator 3: Heatsink temperature too high.		3. Bad generator board. Action: Change generator board.
1	E5	Open ambient thermistor.	Cooktop will enter Lock Mode and display error code. An open sensor error will not be recorded until 5 minutes of consecutive open sensor readings and during burner activation only.	Comm Board failure. Action: Change Comm Board
1	E6	Shorted ambient thermistor.	If the A/D value exceeds error A/D limit, the unit will enter Lock Mode and display error code in timer display.	Comm Board failure. Action: Change Comm Board
1	E7	Diode Configuration Error.	Cooktop keyboard shows incorrect diode configuration.	1. Faulty cable connection. Action: Check (J4) connection 2. Keyboard failure. Action: Change Glass Assy. 3. Comm board failure. Action: Change Comm Board

ERROR PRIORITY	DISPLAYED ERROR #	ERROR CONDITION	NOTES	POSSIBLE SOURCE(S) OF FAILURE / ACTION REQUIRED
2	E8	Generator 1: Comm. Error	Burners associated with generator 1 disabled, if communication between com board and generator 1 fails.	1. Faulty cable connection Action: Check (J1, J2, or J3) connections.
2	E9	Generator 2: Comm. Error	Burners associated with generator 2 disabled, if communication between com board and generator 2 fails.	2. Induction generator failure Action: Change generator board.
2	E10	Generator 3: Comm. Error	Burners associated with generator 3 disabled, if communication between com board and generator 3 fails.	3. Com board failure. Action: Change Com Board
1	E11	A/D Failure	Cooktop enters Lock Mode and display error code in timer display.	Com Board failure Action: Change Com Board
3	E12	Universal OFF key Failure	A watchdog timer will be reset every key release. If key release is not seen for determined debounce time, control will record error.	1. Keyboard failure. Action: Verify key operation 2. Faulty cable connection. Action: Check (J4) connection. 3. Keyboard failure Action: Change Glass Assy.
3	E13	Shorted Key Failure	A watchdog timer will be reset every key release. If key release is not seen for determined debounce time, control will record error and effected burner unavailable, until shorted key error is corrected.	1. Keyboard failure. Action: Verify key operation 2. Faulty cable connection Action: Check (J4) connection. 3. Keyboard failure Action: Change Glass Assy.
1	E19	Read Line Failure	Control will enter Lock Mode and display appropriate error message until error is corrected.	1. Faulty cable connection. Action: Check (J4) connection. 2. Keyboard failure. Action: Change Glass Assy. 3. Com board failure. Action: Change Com Board
2 **2**	E20 E21	Generator 1: Burner (F,FR,FC) sensor shorted. Generator 2: Burner (FL) sensor shorted.	If A/D value exceeds error A/D limit, the effected burner will shutdown.	Induction generator failure. Action: Change affected generator board
2 **2**	E22 E23	Generator 1: Burner (F,FR,FC) sensor open. Generator 2: Burner (FL) sensor open.	If A/D value exceeds error A/D limit, the effected burner will shutdown.	Induction generator failure. Action: Change affected generator board

ERROR PRIORITY	DISPLAYED ERROR #	ERROR CONDITION	NOTES	POSSIBLE SOURCE(S) OF FAILURE / ACTION REQUIRED
2	E30	Generator 1: Burner (F,FR,FC) 'ON LED' Failure	Effected burner is not available.	LED board failure. Action: Perform LED test #1 and if all LEDs work, reset error. Action: If one of the LEDs fails to illuminate change the Glass Assy.
2	E31	Generator 1: Burner (R,RR,RC) 'ON LED' Failure		
2	E32	Generator 2: Burner (RL) 'ON LED' Failure		
2	E33	Generator 2: Burner (FL) 'ON LED' Failure		
2	E34	Generator 3: Burner (RR) 'ON LED' Failure		
2	E40	Generator 1: Burner (R,RR,RC) sensor shorted.	The effected burner will shutdown.	Induction generator failure. Action: Change affected generator board.
2	E41	Generator 2: Burner (RL) sensor shorted.		
2	E42	Generator 3: Burner (RR) sensor shorted.		
2	E43	Generator 1: Burner (R,RR,RC) sensor open.	The effected burner will shutdown.	Induction generator failure. Action: Change affected generator board.
2	E44	Generator 2: Burner (RL) sensor open.		
2	E45	Generator 3: Burner (RR) sensor open.		
2	E50	Generator 1: Open heat sink thermistor.	The effected burner will shutdown.	1. Induction generator failure. Action: Perform Heatsink test #4 and if appears ok, reset error and test operation 2. If error returns. Action: Change affected generator board.
2	E51	Generator : Open heat sink thermistor.		
2	E52	Generator 3: Open heat sink thermistor.		

ERROR PRIORITY	DISPLAYED ERROR #	ERROR CONDITION	NOTES	POSSIBLE SOURCE(S) OF FAILURE / ACTION REQUIRED
2	E53	Generator 1: Shorted heat sink thermistor.	The effected burner will shutdown.	1. Induction generator failure. Action: Perform Heatsink test #4 and if appears ok, reset error and test operation 2. If error returns. Action: Change affected generator board.
2	E54	Generator 2: Shorted heat sink thermistor.		
2	E55	Generator 3: Shorted heat sink thermistor.		

PROBLEMS ASSOCIATED WITH INDUCTION COOKTOP		
PROBLEM	**POSSIBLE CAUSE**	**TEST / ACTION**
"HOT" indicator stays on	Glass Surface too warm	Verify Glass Temp Below 122°F (50 °C) Check for other heat sources (e.g. Sun, warm pans setting on surface …) Check for Error Codes & follow suggested action
	Electrical Noise spike	Turn Breaker off for 5 min., reset and try
	Defective Thermistor	Check Resistance of Generator Thermistor (see Figure 5-4)
	Bad Control Board	Replace Control Board
No Pan Detection	Incorrect Pan Type	Use only pans designed and tested for use with Induction
	Unit not wired properly	Verify unit supplied with correct voltage. Low voltage will allow lights to work but pan detection will not function.

⚠ WARNING

TO AVOID ELECTRICAL SHOCK, POWER TO UNIT MUST BE DISCONNECTED BEFORE DISASSEMBLING COOKTOP.

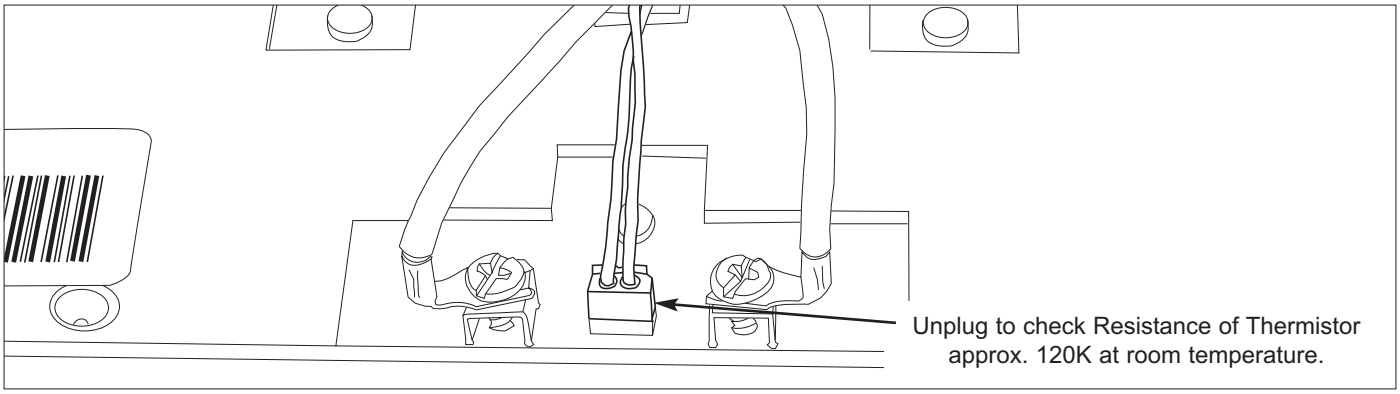


Figure 5-4. Defective Thermistor.

⚠ WARNING

- **THIS APPLIANCE MUST BE PROPERLY GROUNDED AT ALL TIMES WHEN ELECTRICAL POWER IS APPLIED.**
- **DO NOT GROUND APPLIANCE WITH NEUTRAL (WHITE) HOUSE SUPPLY WIRE. A SEPARATE GROUND WIRE MUST BE UTILIZED.**
- **IF ALUMINUM HOUSE SUPPLY WIRING IS UTILIZED, SPLICE APPLIANCE COPPER WIRE TO 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.**
- **TO ELIMINATE RISK OF BURNS OR FIRE 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 PROTECTS HORIZONTALLY A MINIMUM OF 5" (127mm) BEYOND BOTTOM OF CABINETS.**

SUPPLY POWER REQUIRED

Nominal voltage:

Model CT15I	240 VAC / 50/60 Hz / 20 amp service 208 VAC / 60 Hz / 20 amp service
Model CT30I & CT30IU	240 VAC / 50/60 Hz / 40 amp service 208 VAC / 60 Hz / 40 amp service
Model CT36I & CT36IU	240 VAC / 50/60 Hz / 50 amp service 208 VAC / 60 Hz / 50 amp service
Supply voltage range:	177 – 265 VAC, 50 or 60 Hz.

NOTE: *Showroom mode will work on a 120V or 240V power source.*

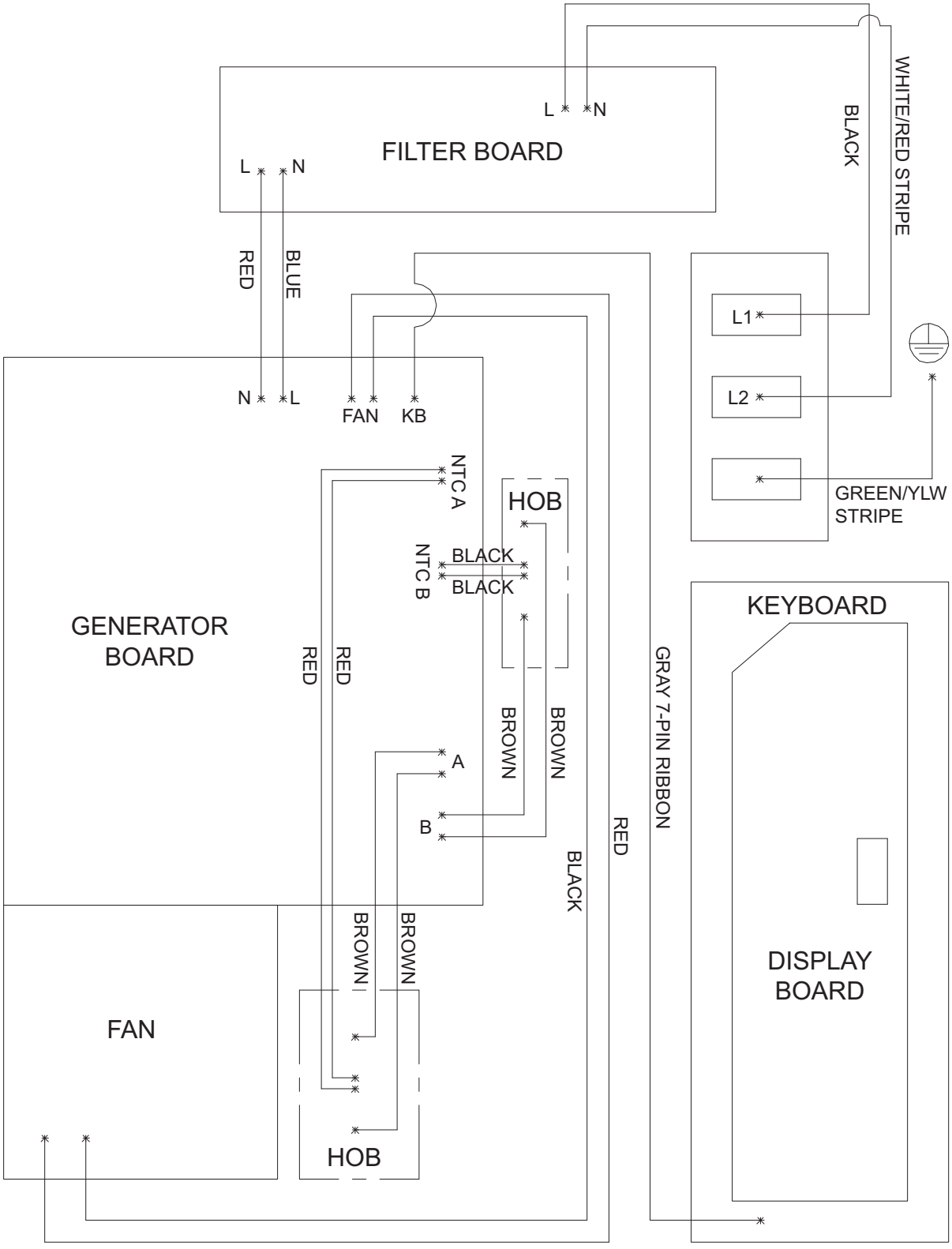
ELEMENT POWER CONSUMPTION

		1200 W Split	1800W Quad	4000W Quad
Power Level	**# of LEDs**	**Watts**	**Watts**	**Watts**
0	Off	0	0	0
1	1	33.36	50	83
2	2	66.72	100	167
3	4	133.32	250	333
4	6	200.04	375	500
5	8	266.64	500	667
6	10	316.68	600	792
7	12	399.96	800	1000
8	14	600	1000	1500
9	15	900	1500	2250
10	16	1200	1800	3000
HIGH POWER	HIGH POWER LED	NA	3000	4000

WIRING DIAGRAM
Model: CT15I/S

⚠ WARNING

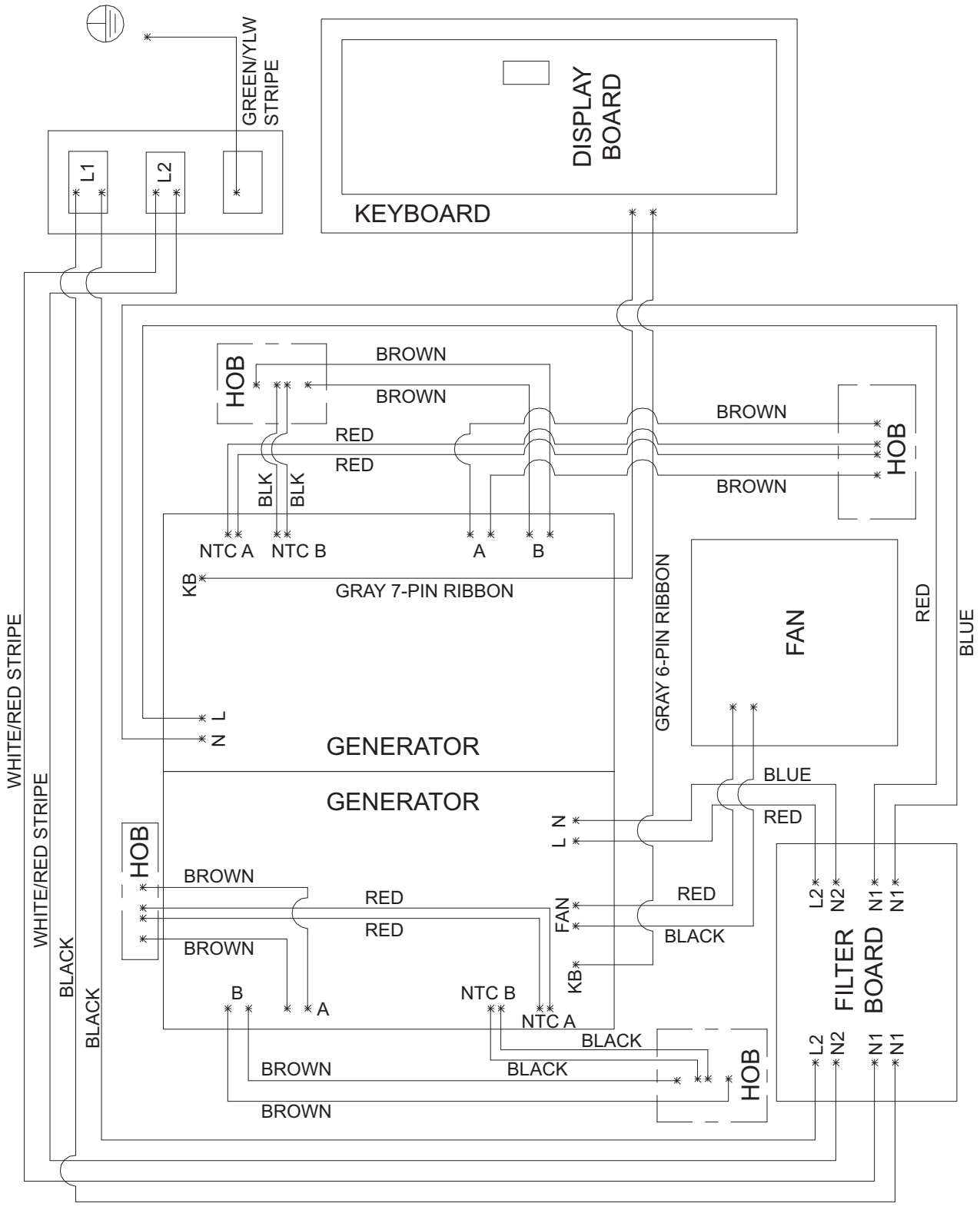
- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRING DIAGRAM
Model: CT30I/S & CT30IU

⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRING DIAGRAM
Model: CT36I/S & CT36IU

⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.