



OWNER'S MANUAL

FOR THE COOKTEK 4-HOB AND 6-HOB COOKTOPS



CAUTION: Read all instructions before using this appliance.

PART NUMBERS

VIC-9400-35-1	4-HOB, 3500W, DOMESTIC
VIC-9400-35-2	4-HOB, 3500W, INTERNATIONAL
VIC-9400-25-1	4-HOB, 2500W, DOMESTIC
VIC-9400-25-2	4-HOB, 2500W, INTERNATIONAL
VIC-9600-35-1	6-HOB, 3500W, DOMESTIC
VIC-9600-35-2	6-HOB, 3500W, INTERNATIONAL
VIC-9600-25-1	6-HOB, 2500W, DOMESTIC
VIC-9600-25-2	6-HOB, 2500W, INTERNATIONAL

ELECTRIC CONNECTION

Wiring Connection:

- a. Domestic: Black – Phase A, Red – Phase B, White – Phase C, Green – Ground
- b. International: Black – Phase A, Grey – Phase B, Brown – Phase C, Blue – Neutral, Yellow/Green – Ground

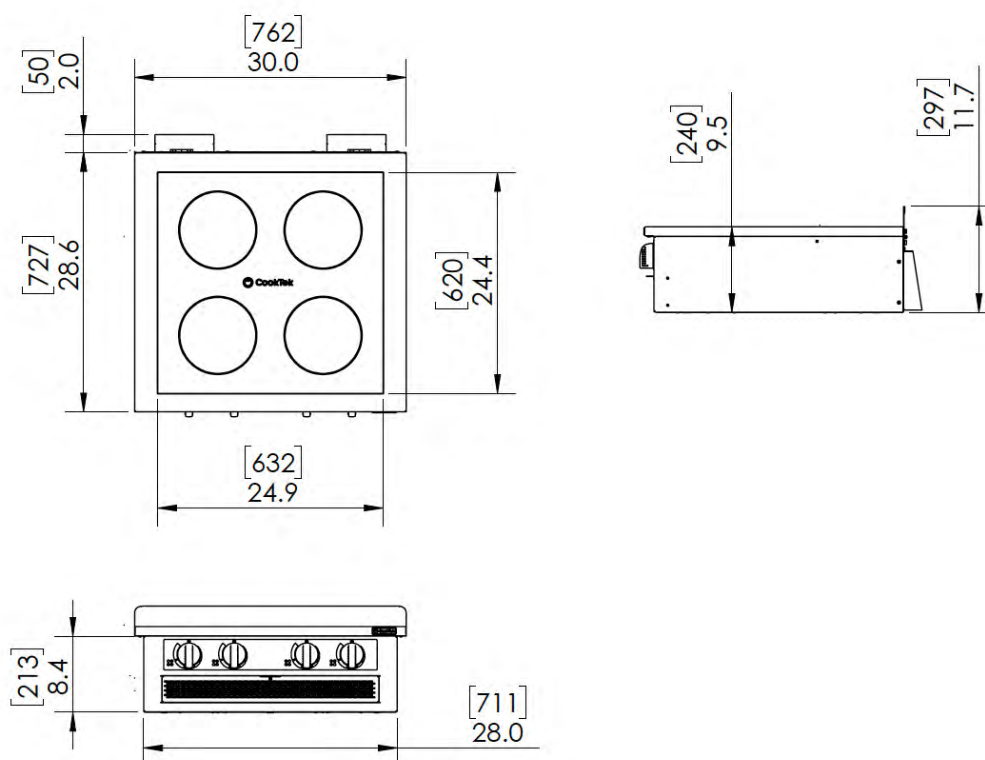
NOTE: For proper operation, an independent, dedicated circuit should be used in all installations.

ALL WIRING MUST BE PERFORMED BY A LICENSED ELECTRICIAN.

CLEARANCES & DIMENSIONS

Allow at least 2 inches (51 mm) of clearance at the front and back of the unit. For 4- or 6-hob models, internal fans require up to 460 CFM (3.9 m³/min) of unobstructed airflow. The ambient operating temperature must not exceed 115°F (46°C).

4-Hob Units (VIC-9400-25-1, VIC-9400-35-1, VIC-9400-25-2, VIC-9400-35-2)



4-HOB SHIPPING DIMENSIONS:

Full Unit Height	11.7" 297 mm
Full Unit Width	30" 762 mm
Full Unit Depth	28.6" 727 mm
Cooking Surface Width	24.9" 632 mm
Cooking Surface Depth	24.4" 620 mm
Weight	115 lb 52.1 kg

4-HOB CLEARANCE:

Front	2" 51 mm
Sides	N/A
Rear	2" 51 mm
Below	N/A

4-HOB COOLING REQUIREMENTS & SPECIFICATIONS:

Max Ambient Temperature	122°F 50°C
Internal Cooling Fan Displacement	460 CFM 13.0 m ³ /min

4-HOB SHIPPING INFORMATION:

Packaged Height	22" 559 mm
Packaged Width	35" 889 mm
Packaged Depth	36" 914 mm
Packaged Weight	134 lb 60.8 kg
Item Class	100

6-Hob Units (VIC-9600-25-1, VIC-9600-35-1, VIC-9600-25-2, VIC-9600-35-2)**6-HOB DIMENSIONS:**

Full Unit Height	11.7" 297 mm
Full Unit Width	38" 965 mm
Full Unit Depth	28.6" 727 mm
Cooking Surface Width	33.9" 861 mm
Cooking Surface Depth	24.4" 620 mm
Weight	149 lb 67.6 kg

6-HOB CLEARANCE:

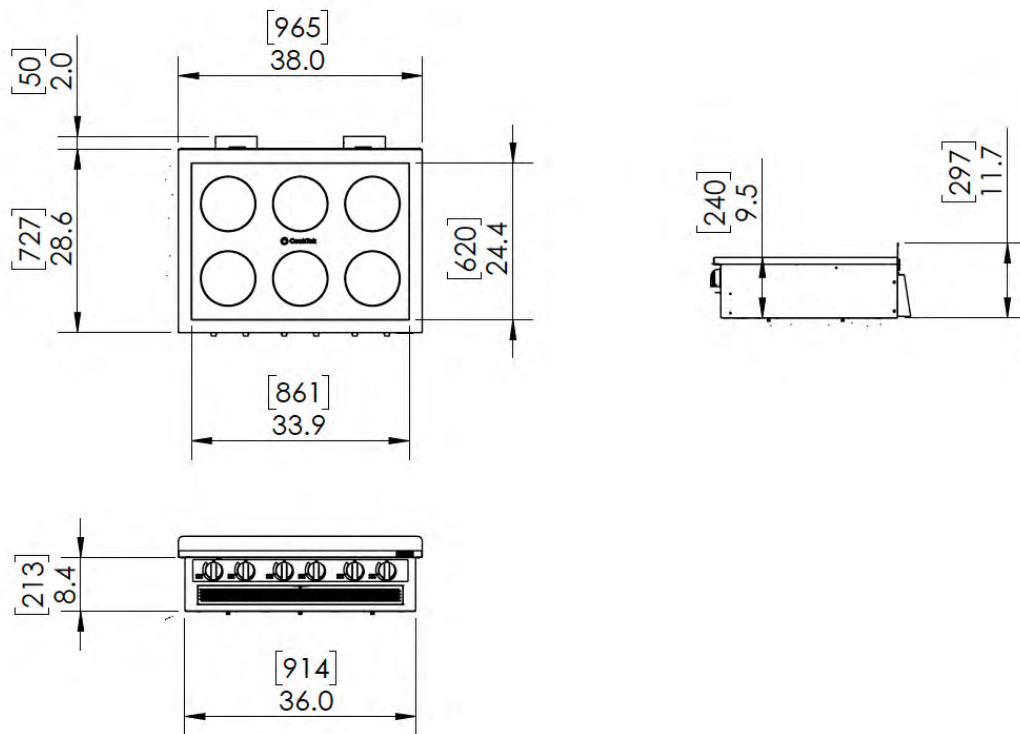
Front	2" 51 mm
Sides	N/A
Rear	2" 51 mm
Below	N/A

6-HOB COOLING REQUIREMENTS & SPECIFICATIONS:

Max Ambient Temperature	122°F 50°C
Internal Cooling Fan Displacement	460 CFM 13.0 m ³ /min

6-HOB SHIPPING INFORMATION:

Packaged Height	22" 559 mm
Packaged Width	44" 1118 mm
Packaged Depth	36" 914 mm
Packaged Weight	172 lb 78.0 kg
Item Class	100



6-HOB DIMENSIONS:

Full Unit Height	11.7" 297 mm
Full Unit Width	38" 965 mm
Full Unit Depth	28.6" 727 mm
Cooking Surface Width	33.9" 861 mm
Cooking Surface Depth	24.4" 620 mm
Weight	149 lb 67.6 kg

6-HOB CLEARANCE:

Front	2" 51 mm
Sides	N/A
Rear	2" 51 mm
Below	N/A

6-HOB COOLING REQUIREMENTS & SPECIFICATIONS:

Max Ambient Temperature	122°F 50°C
Internal Cooling Fan Displacement	460 CFM 13.0 m ³ /min

6-HOB SHIPPING INFORMATION:

Packaged Height	22" 559 mm
Packaged Width	44" 1118 mm
Packaged Depth	36" 914 mm
Packaged Weight	172 lb 78.0 kg
Item Class	100

BEFORE OPERATION

Before operating your 4- or 6-hob unit, perform the following tasks:

- Remove all packing material and save for subsequent shipment or in case of concealed shipping damage.
- Keep unit away from other heat sources and allow at least 2" (51 mm) clearance for air circulation at front, and rear of the unit. If either the air intake or exhaust outlet is blocked, the internal temperature will rise, causing an error code to occur.
- Have a qualified electrician connect the unit to the power supply.

Grounding Instructions:

The unit must be properly grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing a safe path for the electric current. Have a qualified electrician connect the appliance to the power supply.

For your safety, never cut, remove, or disable the electrical (ground) connection.

WARNING: Electric shock can result from an improperly grounded connection. Please consult a qualified electrician if you have any questions about these grounding instructions.

Every installation site has different electrical wiring. Because many different local codes exist, it is the Owner and Installer's responsibility to comply with those codes. CookTek is not responsible for any consequential damages as a result of failure to comply with installation requirements.

- Read all installation instructions carefully before starting installation.
- Remove 4- or 6-hob unit carefully from carton.
- Remove all loose packaging and accessories and save for subsequent shipment or in case of concealed shipping damage.
- It is the responsibility of the installer to comply with all federal, state, and local codes.
- Any installation not matching the specifications discussed in this manual automatically voids the product's warranty.

APPROVED FOR COMMERCIAL USE

CookTek's 4- or 6-hob units are in conformance with UL 197 and CSA 22.2 No. 109 standards and bears the commercially rated approvals

GENERAL OPERATION

Wire the 4- or 6-hob unit into a grounded, three-phase receptacle. Models will run on 208V drawing 14000W or 21000W, depending on model. Check rating plate on unit to verify correct voltage and wattage. Voltages below 200V can result in less than rated power and slower heating times.

NOTE: For proper operation, an independent, dedicated circuit should be used in all installations.

CAUTION! PAN HANDLE HEATING!

Pans with loop handles that are low on the pan and placed off center as shown will heat much the same as they will on a gas stove. Care needs to be taken when a pan is off center on the hob to use insulated mitts when handling the pan.



User Interface

The CookTek 4- or 6-hob units have a single knob for setting the power from 1-10 on each hob. Power setting is a proportion of the maximum power available. Each hob has a bar graph display indicating the power setting next to the burner.

Knobs

- Each knob has three detents to aid in setting the power level.
- When a knob is pointing straight up, there is a detent set for off.
- Rotating the knob clockwise 45 degrees, there is a detent for power setting 1.
- Rotating the knob counter-clockwise 45 degrees, there is a detent for power setting 10.
- All other power setting are proportional between 1 and 10.

The Display

- On the top of the unit, there is a row of 10 LEDs per knob which light up in proportion to the power setting.
- The display will also flash out the error code in the event of a failure.

Operation

When the unit is initially turned on, the display will flash if it has not detected a pan to heat.

Once a pan is present, the display will stop flashing and display the power setting.

If the unit is left without a pan for 5 minutes, it will go into sleep mode and the display will have a moving LED. To exit sleep mode, simply adjust the knob.

CARE AND CLEANING

IMPORTANT: Ensure the appliance is powered off before cleaning. Use the disconnect switch or circuit breaker to fully shut off power.

Your CookTek Induction 4- or 6-hob unit is easy to keep clean. Be sure to follow these easy instructions:

Turn the unit off by setting all knobs to the OFF position, then unplug it from the power outlet before cleaning.

Wipe off the outside with an appropriate cleaner, rinse, and dry.

The filter should be removed and cleaned whenever it shows dirt.

Remove the thumbscrew and pull the filter guard forward to access the air filters. Lift the filter, slide it forward, and remove it. Filters can be washed in cold water or cleaned in a dishwasher. Ensure they are completely dry before reinstalling. Monthly cleaning is recommended.

IMPORTANT: Never reinstall a wet filter into the unit. Always ensure filters are completely dry before reinstallation to avoid damage or operational issues.



IMPORTANT SAFETY PRECAUTIONS

! WARNING: When operating this appliance, strictly adhere to the following safety precautions to reduce the risk of burns, electric shock, fire, injury, and damage to appliance or property near appliance.

- Read all instructions before using this appliance.
- This appliance must be grounded. See "Grounding Instructions" on page 4.
- Install or locate this appliance only in accordance with the provided installation instructions on page 2 of this manual.
- DO NOT touch the glass surface immediately after use. The heat from the cookware will transfer to the glass, causing it to be hot to the touch.
- Keep appliance away from person(s) with reduced physical, sensory, or mental capabilities unless supervised/instructed on how to properly use the appliance.
- Keep children away from the appliance when in operation. DO NOT allow children to clean or perform maintenance on this appliance without adult supervision. DO NOT allow children to play with this appliance.
- This product may only be serviced by an authorized service agent or by CookTek personnel. DO NOT attempt to open the unit or perform service of any kind. For service information, contact CookTek at +1 (800) 908-8726.
- DO NOT use the 4- or 6-hob unit for anything other than its intended use as described in this manual. This unit is designed to heat food and is not intended for laboratory or industrial use.
- This appliance is for commercial use only. It is not intended for sale to the general public.
- Always turn off all knobs immediately after use and allow for cooling time if handling, transporting, or storing.
- Never move the appliance while cookware or hot liquids are on it.
- DO NOT use the 4- or 6-hob unit's surface for storage purposes.
- DO NOT use any accessories or attachments that are not recommended by the manufacturer. Use of unapproved accessories may cause injuries and void the warranty.
- The cookware on the appliance will heat continuously as long as the power is ON. The cookware will be hot and caution should be exercised when working on or near the appliance.
- DO NOT move the appliance when electric power is connected.
- Never immerse the appliance in water.
- DO NOT put food or unopened cans on the 4- or 6-hob unit's surface.
- DO NOT overcook food or leave the appliance unattended while in use.

- Users wearing a pacemaker should consult their doctor or the pacemaker manufacturer prior to operating CookTek induction equipment. The electromagnetic field may interfere with the proper function of the pacemaker.
- The 4- or 6-hob unit is designed to work with CookTek recommended induction-compatible cookware only.
- Never heat empty cookware. Doing so may damage the 4- or 6-hob unit or cookware and overheat the unit. When overheating occurs, an error code will flash on the display and the unit will shut itself off automatically. When the temperature returns to normal, the 4- or 6-hob unit can be used again.
- Turn off the 4- or 6-hob unit after each use using the control knob. DO NOT rely on the pan detector to turn the unit off.
- Keep the 4- or 6-hob unit away from metallic surfaces, gas and electric ranges, and open flames. If the ambient air temperature is above 115°F (46°C), the unit may not function properly.
- Metallic objects such as kitchen utensils, knives, spoons, etc. should not be placed on appliance. Use caution when wearing rings, watches, and other metallic objects as they may get hot if placed near the unit's surface.
- Be sure to dry off the outside of the cookware before use. Otherwise, as the cookware temperature rises, the water droplets on the outside of the cookware may begin to boil and spatter.
- DO NOT place aluminum foil or plastic objects on top of the 4- or 6-hob unit.
- DO NOT use the unit near a faucet, swimming pool, sink, or other areas where water can be found. Never store the unit upside down or in a non-climate controlled environment.
- DO NOT strike or damage the unit. Throwing or dropping the unit can damage the internal components or crack it, voiding your warranty. If the unit's surface becomes cracked, unplug the unit immediately and do not use it.
- DO NOT obstruct, block, or alter openings or holes in the 4- or 6-hob unit's housing. DO NOT stick foreign objects into these openings.
- DO NOT use a water jet to clean the appliance.

WARRANTY INFORMATION









Please visit www.cooktek.com/warranty-service for CookTek Warranty information.

TECHNICAL SERVICE CONTACT INFORMATION

1-800-908-8276

CSR@TURBOCHEF.COM

ERROR CODES

Error	Error Cause	Display	Troubleshooting
1	RTD (temperature sensor) is malfunctioning (short)		Reconnect or replace RTD. Service required.
2	RTD (temperature sensor) is too high (open)		Reconnect or replace RTD. Service required.
3	Over current (peak)		Try different induction-efficient pan. Service may be required.
4	Overheat		Turn the unit off. Let unit cool for 15 minutes. Keep surrounding air temperature below 115°F/46°C
6	High line voltage		Reset the unit by using the circuit breaker panel to disconnect power. Wait 5 seconds, then reconnect power. If the problem persists, have an electrician monitor the line voltage.
7	Hardware failure		Service required
8	Zero cross failure		Reset the unit by using the circuit breaker panel to disconnect power. Wait 5 seconds, then reconnect power. If the problem persists, have an electrician monitor the line voltage.
9	Hardware failure		Service required

TROUBLESHOOTING

Symptom	Probable Cause	Possible Solution
No power (No lights or fan noise)	<ul style="list-style-type: none"> Unit unplugged No power to receptacle 	<ul style="list-style-type: none"> Plug unit into appropriate receptacle Make sure that receptacle is energized Check wall switches Check circuit breaker Plug a different electronic device into the receptacle to make sure that power is present
Pan does not heat	<ul style="list-style-type: none"> Pan is not induction efficient Pan diameter is less than 7 inches Pan not centered over cooktop logo 	<ul style="list-style-type: none"> Use induction efficient pan Use a larger induction efficient pan Center pan
Cooktop suddenly stops heating	<ul style="list-style-type: none"> Possible power brown out Circuit shared with another electrical device Air vents blocked or insufficient air circulation Safety shut off engaged 	<ul style="list-style-type: none"> Assure proper voltage/power levels Make sure the cooktop is not sharing a circuit with other electrical devices Check air vents to make sure that they are not blocked. Make sure that there is sufficient air flow around the appliance. The safety shut-off will engage if an empty pan is left on the cooktop surface while the unit is working at full power. Make sure that the cooktop surface is clear. Wait 15-20 minutes for the unit to reset.
Pan does not get hot enough even though power levels are set to maximum - induction efficient pan in use	<ul style="list-style-type: none"> Extension cord in use Circuit shared with another electrical device 	<ul style="list-style-type: none"> DO NOT use extension cords. Extension cords may affect the power levels reaching the appliance. Make sure that the cooktop is not sharing a

		circuit with other electrical devices.
Pan cooks unevenly, does not maintain heat level, or overheats	<ul style="list-style-type: none"> • Pan is not induction efficient • Pan bottom may not be flat enough • Pan not centered over cooktop logo • Pan diameter is less than 7 inches 	<ul style="list-style-type: none"> • Use induction efficient pan • Use flatter pan • Center pan • Use a larger induction efficient pan