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KENYON[®]

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SIKEN[®] 2 INDUCTION COOKTOP
OWNERS MANUAL

Part # 145089
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SAFETY GUIDELINES

Please read these instructions in their entirety before installation and use. The following information applies to all KENYON Electric Cooktops.

This cooktop, like all appliances, has the potential to create safety problems through careless and improper use. Please observe all of the following safety precautions.

Proper Installation.

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

Never use your appliance for warming or heating the room.

CAUTION

Do not leave children alone.

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

Wear proper clothing/apparel.

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

User Servicing

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

Storage in or on Appliance

Flammable materials should not be stored above, under or near surface cooking units.

Keep flammable materials away from cooktop.

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

Do not use water on grease fires.

Smother fire or flame or use dry chemical or foam-type extinguisher.

Use only dry potholders.

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

Do not cook on broken cooktop.

If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact an authorized service center or KENYON Customer Care immediately at (860) 664-4906.

Clean cooktop with caution.

Do not clean the cooktop while it is still hot. If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid steam burns. Some cleaners produce noxious fumes if applied to a hot surface. Read the cleaner label for details prior to using.

Use proper pan size.

This appliance is equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to activate the induction unit. Proper relationship of cookware to burner size will also improve efficiency.

Never Leave Surface Units Unattended at High Heat Settings.

Boilover may cause smoking and greasy spillovers may ignite.

Utensil Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units.

To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Never heat an empty pan.

It may damage the cooktop or cookware and overheat the unit.

Do not use aluminum foil on the surface of the cooktop.

Cookware should always be dry.

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

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.

Surface units may be hot even though they are dark in color. Areas near surface may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the induction elements and surrounding glass surface.

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

CONSIGNES DE SÉCURITÉ

Veillez lire la totalité de ces instructions avant d'installer ou d'utiliser cet appareil. Les informations suivantes s'appliquent à toutes les tables de cuisson électriques KENYON.

Installation adéquate.

Assurez-vous que votre appareil soit correctement installé et mis à la terre par un technicien qualifié.

N'utilisez jamais cet appareil pour le chauffage domestique.

ATTENTION

Ne pas laisser sans surveillance en présence d'enfants.

Les jeunes enfants ne devraient jamais être laissés sans surveillance dans la pièce où cet appareil est utilisé. Ils ne devraient jamais être autorisés à s'asseoir ou monter sur toute partie de l'appareil. Ne laissez pas les enfants jouer avec la table de cuisson. Ne gardez pas d'articles pouvant intéresser les enfants dans les éléments de rangement au-dessus de la table de cuisson. Les enfants qui monteraient sur la table de cuisson pour atteindre de tels objets pourraient se blesser gravement.

Portez des vêtements appropriés.

Des vêtements amples et des accessoires suspendus ne devraient jamais être portés en cuisinant. Les tissus ou autres matériaux inflammables pourraient entrer en contact avec les surfaces chaudes et s'enflammer, pouvant causer des blessures.

Réparation

Ne remplacez ni ne réparez aucune pièce de l'appareil. Si une réparation s'avérait nécessaire, assurez-vous qu'elle soit effectuée par du PERSONNEL AUTORISÉ SEULEMENT ou contactez le service d'assistance à la clientèle KENYON au 860-664-4906.

Rangement à l'intérieur ou au-dessus de l'appareil

Ne rangez jamais de matériaux inflammables au-dessus, en-dessous ou près des unités de cuisson.

Gardez toute matière inflammable loin de la table de cuisson.

Ne rangez pas d'objets en plastique tels des ustensiles en plastique sous la table de cuisson.

Les articles en plastique qui fondent à basse température ne devraient pas être rangés en-dessous ni au-dessus de la table de cuisson.

Ne jamais arroser d'eau un feu de graisses.

Étouffez le feu ou les flammes ou utilisez un extincteur à poudre chimique sèche ou à mousse.

N'utilisez que des poignées isolantes sèches.

La vapeur produite par des poignées mouillées ou humides pourrait causer des brûlures. Ne laissez pas les poignées entrer en contact avec les surfaces chauffantes de l'appareil. N'utilisez pas de serviette ou de linge épais en guise de poignées isolantes.

Ne cuisinez jamais sur une table de cuisson endommagée.

Les tables de cuisson brisées ou fissurées pourraient laisser pénétrer les déversements ou solutions nettoyantes créant un danger de court-circuit ou d'électrocution. Communiquez immédiatement avec un centre de service autorisé ou avec le Service d'assistance à la clientèle de KENYON au 860-664-4906.

Faites attention lors du nettoyage de la table de cuisson.

Ne nettoyez pas la table de cuisson encore chaude. Si vous utilisez une éponge ou un linge humide pour essuyer les déversements sur la surface de cuisson chaude, faites attention aux brûlures de vapeur. Certains produits nettoyants produisent des émanations nocives lorsqu'ils sont appliqués sur une surface chaude. Lisez l'étiquette du produit nettoyant avant de l'utiliser.

Utilisez une poêle de format approprié.

Cette table de cuisson comprend un ou plusieurs éléments chauffants de diamètres différents. Choisissez des ustensiles à fond plat de diamètre suffisant pour recouvrir toute la surface de l'élément chauffant. L'utilisation d'ustensiles correspondant au diamètre de l'élément augmentera le rendement de l'appareil.

Ne laissez jamais sans supervision la table de cuisson réglée à chaleur élevée.

Les débordements dégagent des fumées et les substances grasses peuvent s'enflammer.

Les poignées des ustensiles de cuisine devraient être tournées vers l'intérieur sans se trouver au-dessus des surfaces chauffantes adjacentes.

Pour réduire le danger de brûlures, d'allumage de matières inflammables et de déversements dus à un contact accidentel avec l'ustensile, les poignées des ustensiles de cuisine devraient être tournées vers l'intérieur sans se trouver au-dessus des surfaces chauffantes adjacentes.

Ne faites jamais chauffer une poêle vide.

Cela pourrait endommager l'ustensile ou la table de cuisson et faire surchauffer l'unité.

N'utilisez pas de papier aluminium sur la surface de la table de cuisson.

N'utilisez que des ustensiles de cuisine secs.

Ne chauffez pas d'ustensiles de cuisine avec des gouttes d'eau sur l'extérieur de la poêle. Les gouttelettes pourraient devenir chaudes et éclabousser.

NE TOUCHEZ PAS L'UNITÉ DE CUISSON NI LA SURFACE ENVIRONNANTE.

Les surfaces de cuisson peuvent être chaudes même si elles sont de couleur sombre. Les surfaces environnantes peuvent être assez chaudes pour causer des brûlures. Pendant et après l'utilisation, ne touchez pas et ne laissez entrer en contact aucun vêtement ou matériau inflammable avec l'unité de cuisson ou sa surface environnante avant qu'elles aient refroidi. Les éléments d'induction et la surface en verre font partie de ces surfaces environnantes.

**NE JETEZ PAS CE MANUEL, CONSERVEZ-LE PRÈS DE VOTRE TABLE DE CUISSON
KENYON SIIKEN® POUR RÉFÉRENCE FUTURE.**

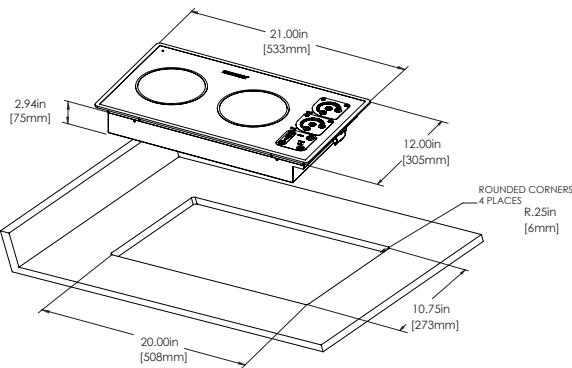
SilKEN® Induction Series Cooktop

PRODUCT SPECIFICATIONS

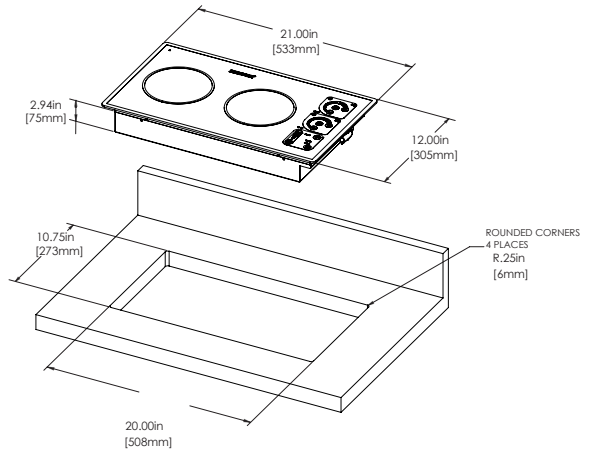
B81321 - 120V AC - two 6.5" (165mm) @ 1300 watts, maximum load 1800 watts combined
 B81331 - 240V AC - two 6.5" (165mm) @ 1300 watts, maximum load 1800 watts combined
 B81325 - 120V AC - two 6.5" (165mm) @ 1300 watts, maximum load 1800 watts combined
 B81335 - 240V AC - two 6.5" (165mm) @ 1300 watts, maximum load 1800 watts combined

Overall dimensions: 21" x 12" x 3.10"
 533.4mm x 304.8mm x 78.74mm

Cutout dimensions: 20" x 10.75" with 1/4" radius
 508mm x 273.05mm with 6.4mm radius



Portrait Models B81321 & B81331



Landscape Models B81325 & B81335

INSTALLATION GUIDE



Important: Save this document for review by local inspector.
Important : Conservez ce document aux fins d'examen par l'inspecteur local.

Important: This appliance must be properly installed and grounded by a qualified technician.

Important : Cet appareil doit être installé correctement et mis à la terre par un technicien qualifié.

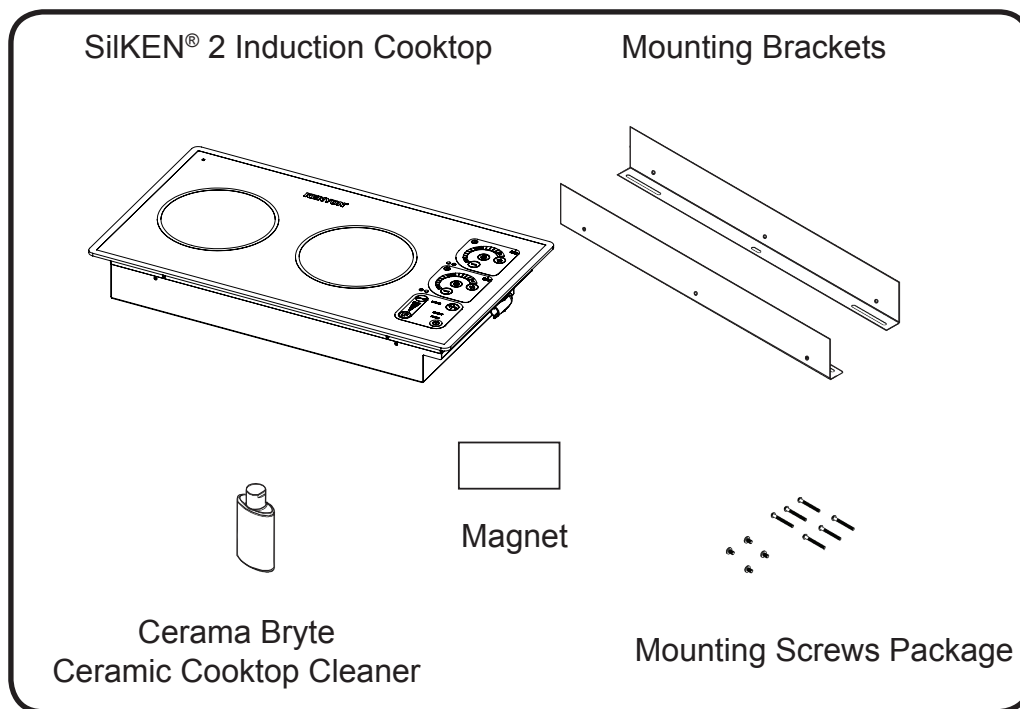
STEP # 1

Unpacking the Cooktop

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

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

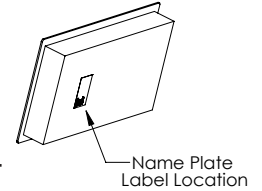
*SilKEN® 2 Induction Cooktop • (2) Mounting brackets
(1) Package of mounting screws • (1) Ceramic cooktop cleaner • (1) Magnet*



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

Important : Ne retirez pas la pellicule plastique transparente de la surface vitrocéramique avant que la table de cuisson soit prête à être utilisée

For future reference, please record the serial number of your cooktop here:



STEP #2

Check the Electrical Supply Requirements

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

| Kenyon Part # | Model # | Max Connected Load | Required Power Supply Input | Minimum Wire Size |
|----------------------|----------------|---------------------------|------------------------------------|--------------------------|
| B81321 | IND2BTL | 1800 Watts | 120VAC/20A/50/60Hz | #14 AWG |
| B81331 | IND2BTL | 1800 Watts | 240VAC/10A/50/60Hz | #14 AWG |
| B81325 | IND2BTL | 1800 Watts | 120VAC/20A/50/60Hz | #14 AWG |
| B81335 | IND2BTL | 1800 Watts | 240VAC/10A/50/60Hz | #14 AWG |

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



Warning: If the electric power supply does not meet the product specifications, consult with a licensed electrician before proceeding with installation.

Avertissement : Si l'alimentation électrique ne répond pas aux exigences des spécifications techniques du produit, consultez un électricien agréé avant de procéder à l'installation.

STEP #3

Countertop Preparation

Please read this section prior to making cutout for cooktop.

It is important to plan ahead for installation of the cooktop, keeping the following dimensions in mind (please refer to Figure A).

- A - 13 inches maximum depth of overhead cabinets
- B - 36 inches is minimum height of countertop above floor
- C - The minimum flat countertop surface that the cooktop will rest upon must be equal to or greater than the overall cooktop dimensions (refer to the following page for overall cooktop dimensions).
- D - 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet or 24 inch minimum clearance when the bottom of the wood or metal cabinet is protected by not less than 1/4-inch-thick flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminum or 0.020-inch-thick-copper.
- E - 1-inch minimum from backsplash of countertop to edge of glass (refer to the following page for overall cooktop dimensions).

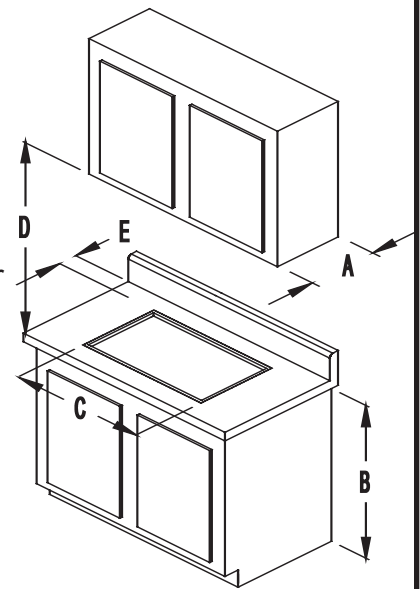


Fig. A

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



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

Avertissement : Pour éliminer les risques de brûlures lorsque quelqu’un tente d’accéder à l’espace au-dessus de la surface de cuisson, évitez d’y installer toute armoire de rangement. Si une armoire de rangement y est installée, les risques peuvent être réduits en installant une hotte qui dépasse horizontalement d’au moins 10 cm (5 po) la partie inférieure des armoires.

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

Adequate ventilation of the space below the countertop must be provided to ensure proper operation of the induction cooktop. The unit employs an internal fan cooling system that requires adequate air exchange to enable it to run efficiently. Heat transferred from the bottom of the unit during operation will overheat an improperly ventilated area.

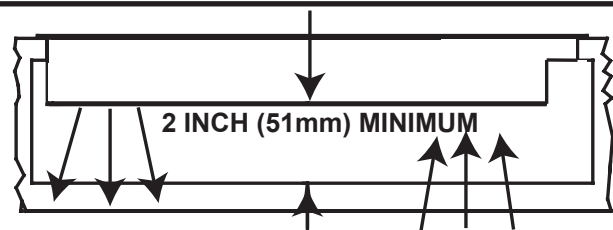


Fig. B

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

NOTE:

When making countertop cutout, **radius** the corner of the cutout (1/4" radius is typical). This will prevent cracking of the countertop. Follow the countertop manufacturer's instructions regarding the minimum corner radius and reinforcement of corners.

STEP #4

Installing the Cooktop

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

silicone to seal the glass edge if desired

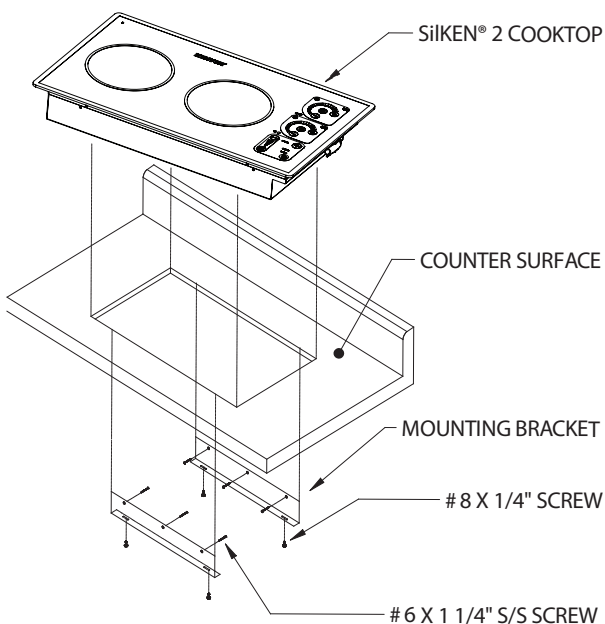
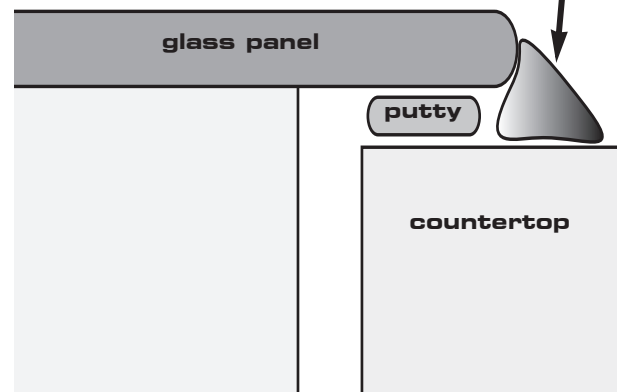


Fig. C

Attach the two mounting brackets as shown (see Fig. C) to the inside vertical surface of the cutout. The brackets are to be mounted on opposing sides. Center the bracket in the opening, ***flush with the countertop*** and secure with #6 self-tapping screws that are provided. Position the cooktop in the cutout opening and press firmly on all sides to seal the glass into the bedding compound. Secure the cooktop to the brackets from underneath with the small sheet metal screws that are supplied.

BE CAREFUL NOT TO OVERTIGHTEN THE SCREWS.

STEP #5

Electrical Connection

Before proceeding further, verify that the power supply is disconnected. Verify that the appropriate electrical supply requirements have been met. Please refer to the table on page 7 for appropriate electrical requirements. The cooktop is supplied with a 55-inch long conduit for a connection to an accessible junction box. The 240V conduit consists of three insulated wires. There are two insulated hot lead conductors (red and black) and one insulated ground conductor (green). The 120V conduit consists of three insulated wires. There is the hot lead conductor (black), the neutral conductor (white) and one insulated ground conductor (green).

Attach conductor wires to electrical service in accordance with national, state and local electric codes.



Warning - Grounding

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

Avertissement – Mise à la terre L'appareil doit être mis à la terre en permanence lorsque l'alimentation électrique est en marche. N'utilisez pas le fil de neutre (blanc) de l'installation résidentielle pour mettre l'appareil à la terre. Un fil de mise à la terre séparé doit être utilisé.

STEP #6

Final Preparations Prior to Use

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

The next section of the manual covers cooktop use, maintenance and service information.

**Please keep these instructions with the
KENYON cooktop for future reference.**

OPERATION

READ SAFETY INSTRUCTIONS BEFORE OPERATING YOUR APPLIANCE

The cooking surface areas of your SilKEN® 2 induction cooktop are identified by permanent patterns in the cooktop. The appliance is easy to maintain and easy to clean. Keeping the cooktop in top performance can be achieved by following the simple guidelines for use and cleaning below:

INDUCTION COOKING

In induction cooking, when a cast iron pan, or any pan that has steel in it, is placed above the induction zone the generator under the glass produces a magnetic field that instantly generates heat in the steel. Induction cooking will not work with aluminum, copper or glass pots.

COOKWARE

Induction only works with cookware made of ferrous metals - metals to which magnets will stick such as cast iron and magnetic stainless steel, and will not work with aluminum or other metals. To test your cookware for induction cooking simply place your Kenyon magnet on the bottom of the pot or pan and see if it sticks. If the magnet does not stick to your cookware it will not work.

Use cookware that will fit the burner size and has a flat bottom. By using cookware with the correct diameter, you should achieve maximum heating efficiency with the shortest possible boiling times.

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

BENEFITS OF INDUCTION COOKING

Once the appropriate cookware is placed on the surface and turned on, heat is immediately generated. The SilKEN® 2 induction cooktop will heat up to 25% to 50% faster and distribute heat more evenly than radiant stovetops, and offers quick, fine temperature adjustment.

By way of background, induction cooking is the most energy efficient method of cooking. The magnetic energy is directly supplied to the cookware so 85% to 90% of the electrical power applied to the cooktop is used to generate heat in the cooking vessel.

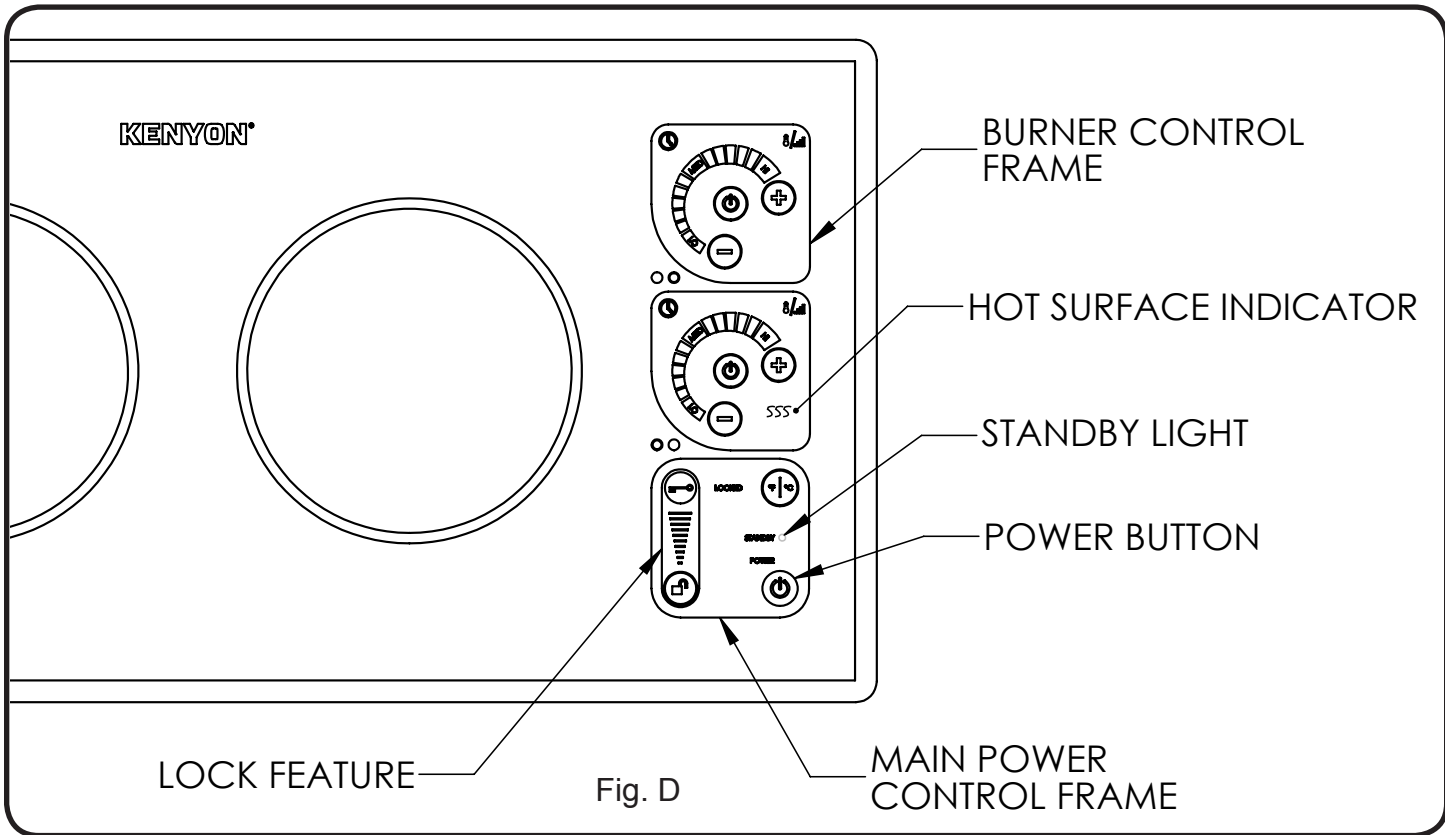
The SilKEN® 2 induction cooktop provides spill retention but if a spill or overflow does occur the surface of the cooktop remains relatively cool and the excess liquid should not stick. However if you cook without the silicone mat wait until the surface has cooled before you attempt to clean the glass surface.

INDUCTION COOKTOP CONTROL SAFETY LOCK FEATURE

When the LOCK LED is illuminated in the main power control frame, the cooktop touch control power settings can't be adjusted from the current setting. Pressing either the zone power button or the master power button however, can turn off the cooktop. The LED arc light array will no longer illuminate when in the lock mode. The lock feature can be activated at any time as a safety measure, whether the unit power is on or off. When the unit has power the STANDBY light will illuminate. Refer to Figure D.

To unlock the cooktop, swipe the LOCK feature with your fingertip along the gradient surface, from the LOCK to the UNLOCK position as indicated by the key and open padlock graphics or touch and hold the UNLOCK graphic for 3 seconds.

To LOCK the cooktop, swipe from the UNLOCK to the LOCK position or touch and hold the LOCK button for 3 seconds.



POWERING UP THE COOKTOP

With the unit unlocked, touch the POWER button in the main control frame. Activate either burner by holding the burner power button in the burner control frame for 1/2 second and choosing a cooking option below. If a burner is not activated within 15 seconds, the cooktop will de-power by itself.

HOT SURFACE INDICATOR

A hot surface indicator light will illuminate in the graphic touch control frame when the glass surface reaches a temperature that is too hot for safe handling. The areas outside of the control frames should not be touched until the hot indicator lamp shuts off. At that point, the remainder of the glass surface is safe for handling and cleaning.

INDUCTION COOKTOP COOKING OPTIONS- HEATING LEVEL OR COOKING TEMPERATURE

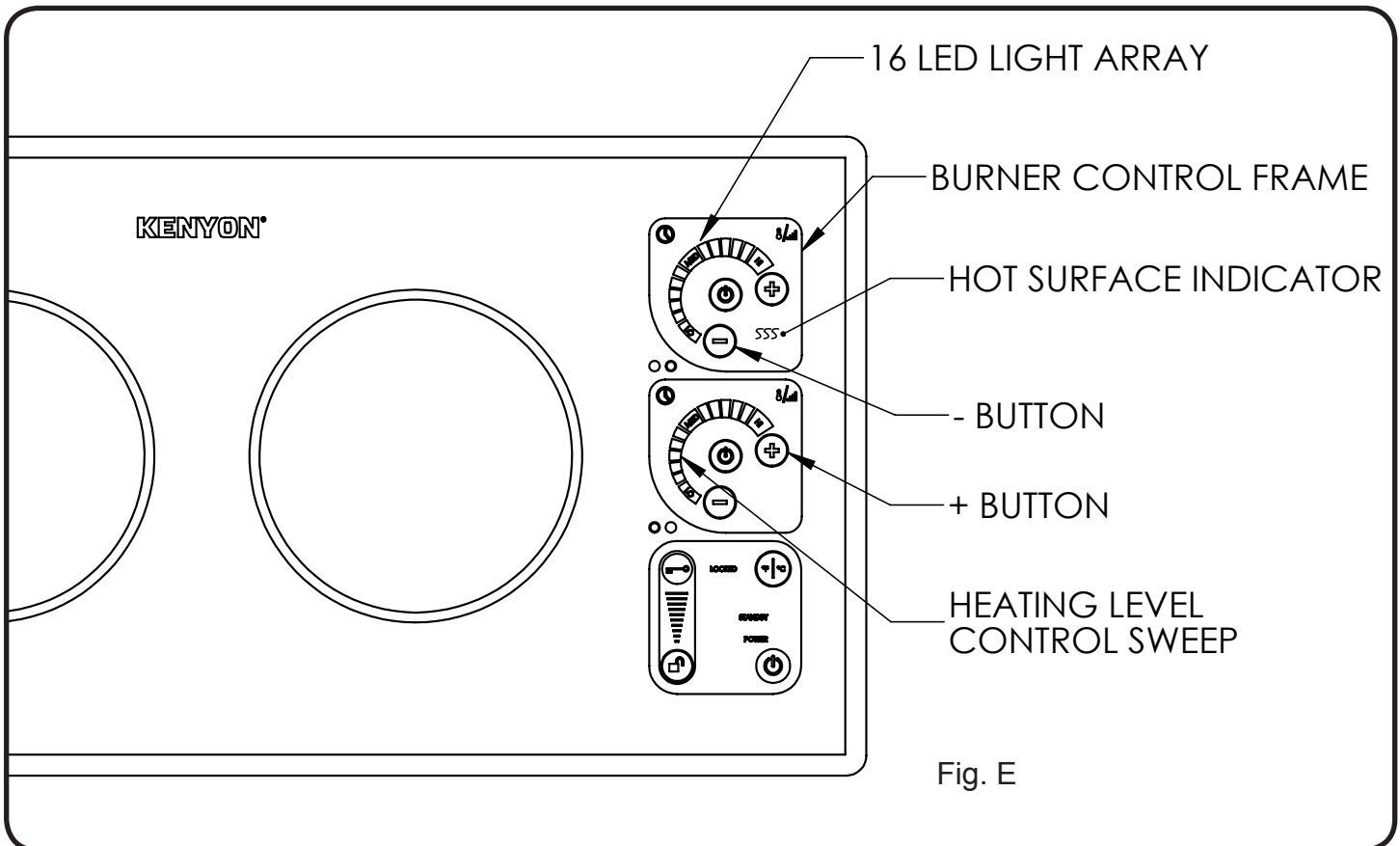
The induction cooktop burners can be independently operated by either a heating level ranging from low to high, or by setting a specific cooking temperature.

Power sharing between burners will take effect when both burners are used. Refer to the Power Sharing section of this manual on page 15.

HEAT LEVEL COOKING MODE

With the unit power on and the burner powered up, swipe your finger along the temperature control arc and release at the desired setting. The settings range from LOW-MED-HIGH in 16 increments, as indicated by the LED light array that illuminates along the control sweep. Also, the arc + and – signs can be toggled to select the desired heat level. The LED light array will indicate the selected setting. Refer to Figure E.

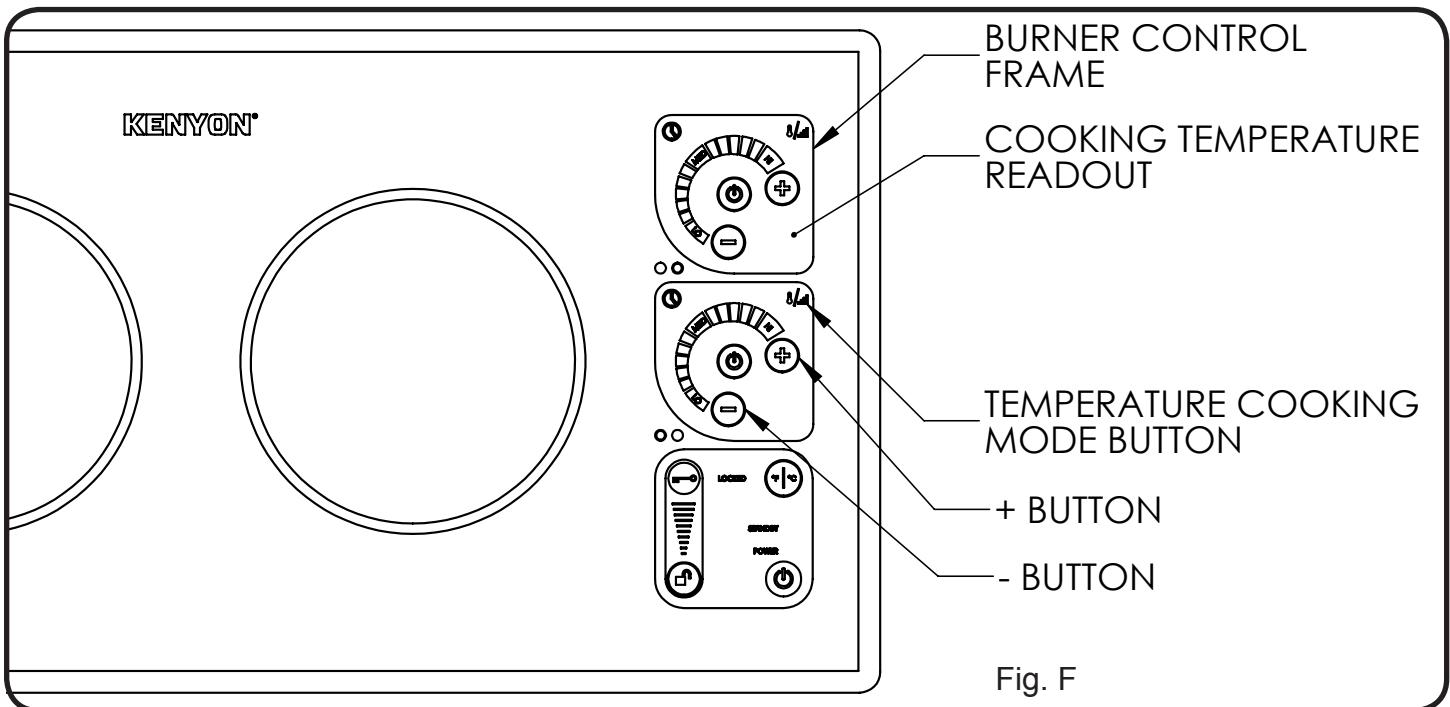
The default heat level upon starting either burner is 0. If the burner is set or remains at 0 for 15 seconds of inactivity, the burner will de-power.



TEMPERATURE COOKING MODE

Select the temperature cooking mode by touching the thermometer/graphic within the chosen burner control frame.

Select the desired cooking temperature, ranging from 150° to 450°F (65° to 232°C), in 10°F (12°C) increments. The selection can be made by pressing + or – buttons for each increment change, or swiping the arc. The selected cooking temperature value will illuminate and flash in the control frame while the selection is in progress. The value will flash until the temperature is reached. After the temperature has been reached the value will illuminate steady, and the cooking temperature will remain set unless it is changed. The default temperature setting is always 150°F (65°C) upon startup in temperature cooking mode. Refer to Figure F.



CHANGING TEMPERATURE UNITS

The temperature units can be changed from Fahrenheit to Celsius by touching the °F/°C button in the main power control frame. All active burners will change accordingly. The chosen default units will remain with every use unless changed. Refer to Figure G.

AUTOMATIC POWER SHARING

Each burner has a capacity of 1300 watts, but the combined wattage of both activated burners will not exceed 1800 watts.

To ensure that the induction cooktop power usage does not exceed the 1800 watt limit for safe operation, the power of the previously set burner will automatically decrease when another burner is activated and set to use an amount of power that may amount to 1800 watts combined (full power). The change in power setting will be evident by a flashing display within the previously set burner control frame. In temperature mode, "full power" will not exceed the difference between 1300 watts and the power usage of the other burner.

COOKTOP TIMER OPTIONS- KITCHEN TIMER AND COOKING TIMER

Kitchen Timer

The kitchen timer is a general timer that has many uses around the kitchen, independent of cooking activity on the induction cooktop.

Activate the main power and touch the timer clock graphic within either burner control frame. Set the desired time duration by touching the + and – buttons, holding the button to increase or decrease the setting. Refer to Figure G. A beep will sound at the start of the setting and the set time will display in the control frame. The time increments will run from 1-10 minutes in 1 minute increments, and then change to 5 minute increments. The time reading will speed up as the touch is held. Touch the timer button again to start. If no time is set, the timer will deactivate after 20 seconds.

As the set time elapses, the display will show the time remaining in minutes until it reaches one minute, after which the display changes to seconds remaining to zero. The display will flash and a double beep alarm will sound every five seconds until the power button is touched or after 3 minutes, the flashing display and alarm will deactivate.

Cooking Timer

Each burner has its own cooking timer that can be activated to shut the burner off at the end of the set time.

At any time during cooking for each burner, set the desired time duration by touching the + and – buttons, holding the button to increase or decrease the setting. Refer to Figure G. A beep will sound at the start of the setting and the set time will display in the control frame. The time increments will run from 1-10 minutes in 1 minute increments, and then change to 5 minute increments. The time reading will speed up as the touch is held. Touch the timer button to start. If no time is set, the timer will deactivate after 20 seconds and normal cooking will resume.

As the set time elapses, the display will show the time remaining in minutes until it reaches one minute, after which the display changes to seconds remaining to zero. The burner will automatically shut-off and stop cooking at the end of the set time. The display will flash and a single beep alarm will sound every five seconds until the power button is touched, within 30 seconds. After 30 seconds of no activity after the time has elapsed, the unit will power off and the hot indicator light will remain illuminated until the unit has cooled.

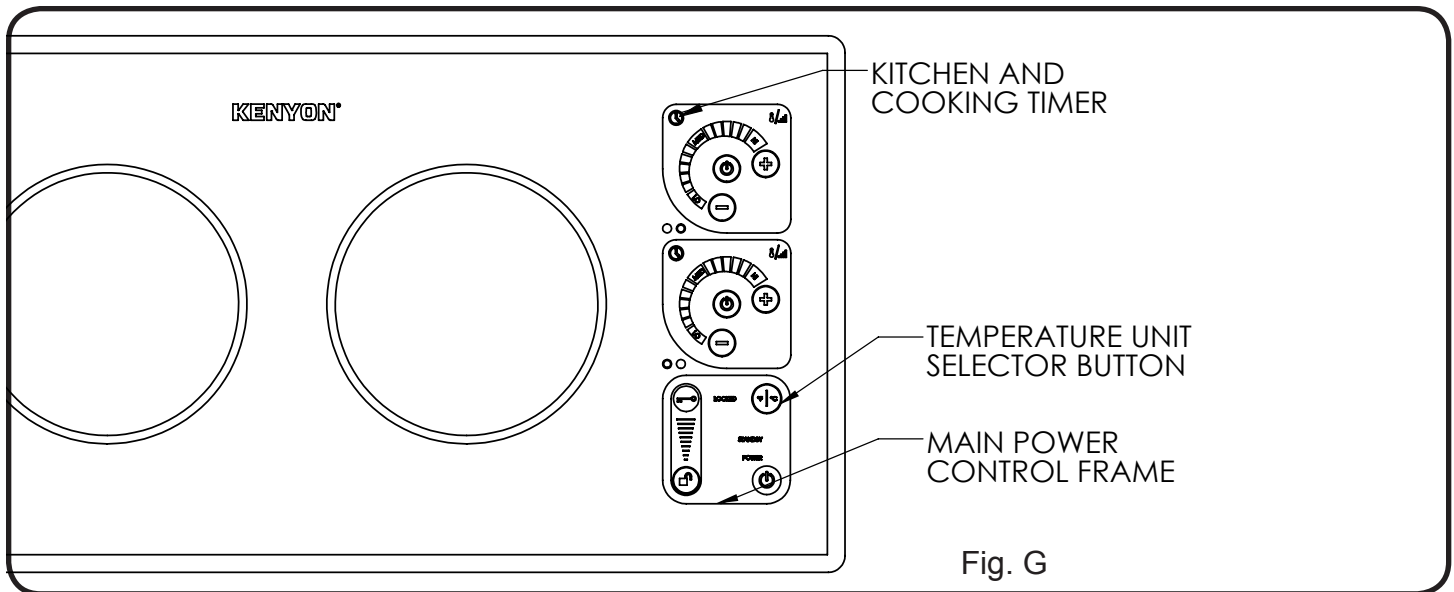


Fig. G

CLEANING

To help ensure that the KENYON cooktop stays clean, follow these easy-care tips:

Lock the cooktop before cleaning by swiping from the LOCK to the UNLOCK position or touch and hold the LOCK button for 3 seconds.

Always remove food spills, grease splatters and metal rub-off from cookware. A razor blade scraper or the equivalent works well to remove spillovers.

Clean the cooktop with a paper towel or a clean, soft cloth and a recommended cleaner. After cleaning, always wipe the cooktop with a clean, damp cloth to avoid cooked-on cleaner residue. Wipe the cooktop dry.

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

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

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

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

SilKEN® 2 Maintenance

The Kenyon induction cooktop is a sealed unit that does not require regular maintenance. Please follow our operating instructions as mentioned above. If your SilKEN® 2 requires service, this must be preformed by **Authorized Personnel only**. Please call **Kenyon Customer Care** at **860-664-4906**.

ERROR CODE READOUT

In the event that the SilKEN® 2 Induction Cooktop is not operating correctly, the control readout will display an error code that will identify the problem. If an error code is shown on the display, identify the code in the SilKEN® 2 Induction Cooktop Troubleshooting Index below and take action as noted. De-power and re-start the unit to clear the display. Allow the unit to cool as necessary. Lock out the main power supply to the unit by closing the breaker before performing any wiring operations. If the problem persists, please call Kenyon Customer care at 860-664-4906, M-F, 8AM – 5PM EST or email at customercare@cookwithkenyon.com.

| SILKEN® 2 INDUCTION COOKTOP TROUBLESHOOTING INDEX | | |
|--|--|---|
| ERROR CODE | DESCRIPTION | ACTION TO REMEDY ERROR |
| E01 | INCORRECT OPERATING VOLTAGE- LINE VOLTAGE LOWER THAN SPECIFIED OR INTERNAL ELECTRONIC CONTROL ISSUE | ENSURE THAT THE ELECTRICAL HOOKUP VOLTAGE TO THE UNITS IS CORRECT. REFER TO THE IDENTIFICATION LABEL AFFIXED TO THE UNDERSIDE OF THE UNIT. IF CORRECT, CALL CUSTOMER CARE |
| E02 | INCORRECT OPERATING VOLTAGE- LINE VOLTAGE HIGHER THAN SPECIFIED OR INTERNAL ELECTRONIC CONTROL ISSUE | ENSURE THAT THE ELECTRICAL HOOKUP VOLTAGE TO THE UNITS IS CORRECT. REFER TO THE IDENTIFICATION LABEL AFFIXED TO THE UNDERSIDE OF THE UNIT. IF CORRECT, CALL CUSTOMER CARE |
| E03 E04 | UNIT OPERATING AT HIGH TEMPERATURE | ALLOW UNIT TO COOL. ENSURE CORRECT COOKING UTENSIL TYPE IS USED. LOWER THE COOKING LEVEL OR TEMPERATURE SETTING. |
| E05 | NO POT ON BURNER | ALLOW UNIT TO COOL. PLACE COOKING VESSEL WITH FOOD PLACED WITHIN ONTO COOKTOP BEFORE TURNING ON THE BURNER. |
| E06 E07 E08 E09 | INTERNAL ELECTRONIC CONTROL ISSUE | REFER TO KENYON CUSTOMER CARE |
| E10 | MORE THAN TWO INDIVIDUAL CONTROL FUNCTIONS ACTIVATED FOR THREE SECONDS, UNIT DE-POWERED | RE-POWER UNIT AND COMMAND ONE CONTROL INPUT AT A TIME |

Warranty

Kenyon International, Inc (the "Company") warrants its products in normal usage to be free of defects in materials and workmanship subject to the conditions and limitations below.

Any part, which proves to be defective in normal usage during the warranty period will be repaired or replaced by the Company.

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

1. The Company's liability shall be limited to repair or replacement (choice of remedy at Company's option) of goods or parts as may be defective in materials or workmanship. This liability is limited to three years from the date of original installation or 42 months from invoice date, whichever comes first; this warranty covers parts and labor at approved Company rates, \$75 per hour.
2. Determination of suitability of the product for the use contemplated by the buyer is the sole responsibility of the Buyer and the Company shall have no responsibility in connection with such suitability.
3. The Company shall not be liable for any damage resulting from:
 - failures due to use of the product in applications for which they are not intended;
 - failures due to corrosion, wear and tear, abuse or improper installation or maintenance.
4. The Company shall be responsible for ground shipping charges to the location of the appliance (home) within the Continental United States and Canada. Any duties, express or special shipping charges are at the expense of the Buyer.
5. All labor allowed by the Company under this warranty must be performed by an Authorized Kenyon International Service Center, unless otherwise specified in writing by the Company.
6. This warranty does not cover the cost of repair or replacement due to damage of any glass surface, cooking grates or cooking griddles.

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

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

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

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