

COOKING · INDUCTION COOKTOPS

INDUCTION COOKTOP

30" · 36" · 48" — front-knob rangetop, built into counter or island

IRT30 · IRT36 · IRT48 — SS / BS / VEGA / ORION



SHOWROOM

INDUCTIONHARDWARE.COM
12920 OLD VIRGINIA ROAD, SUITE 160
RENO, NEVADA 89521

SUPPORT

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INFO@INDUCTIONHARDWARE.COM

RECORD HERE

MODEL & SERIAL

Three widths, one **standard**.

Induction Hardware aims to be the industry leader in electric and induction appliances. Every single Induction Hardware product is electric and focused on bringing a better way to cook. We build every product to last and design them to be easy to maintain. **Induction technology is the future of cooking.**



IRT30
30" · four elements



IRT36
36" · five elements



IRT48
48" · seven elements

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READ BEFORE YOU INSTALL

Installation requires a licensed electrician and a dedicated 240 V circuit.

Confirm amperage and connected load on the rating plate before the circuit is specified.

Verify every cutout dimension against the countertop before cutting.

Induction requires magnetic cookware — test a pan with a magnet.

Keep this manual and the receipt for warranty service.

IN THE BOX

Induction cooktop

Mounting brackets and screws

Perimeter seal

Cast-metal knob set, pre-fitted

This manual and warranty card

Pick your width.

	IRT30	IRT36	IRT48
Overall W × D × H	29 7/8 × 27 3/8 × 8 1/8"	35 7/8 × 27 3/8 × 8 1/8"	47 7/8 × 27 3/8 × 8 1/8"
Induction elements	4	5	7
Cooking surface	Hardened ceramic	Hardened ceramic	European ceramic
Electrical service	240 V · 40 A	240 V · 50 A	240 V · 50 A
Cabinet cutout	30 1/8 × 24"	36 1/8 × 24"	48 1/8 × 24"
Weight	88 lbs	116 lbs	130 lbs

COMMON TO EVERY WIDTH

Installation type	Built-in
Control	Front cast-metal knobs
Depth	27"
Height below counter	8.1"
Largest cooking zone	10.5"
Supply conductor	8 AWG copper
Certification	ETL listed
Warranty	Lifetime Induction-Clad

STANDARD FEATURES

Auto Rapidheat on every element (if included on your model)
Child lock
Auto shut-off
No-pan detection
Hot-surface indicators
LED-lit knobs with tactile detents

ATTENTION ELECTRICIAN

240 V single-phase, 40–50 A depending on width, landed on 8 AWG copper at the junction box. Read the exact amperage and connected load off the rating plate before the circuit is specified.

48" glass. The 48" ships with European ceramic glass made in France, edge to edge. The 30" and 36" ship with hardened ceramic glass.

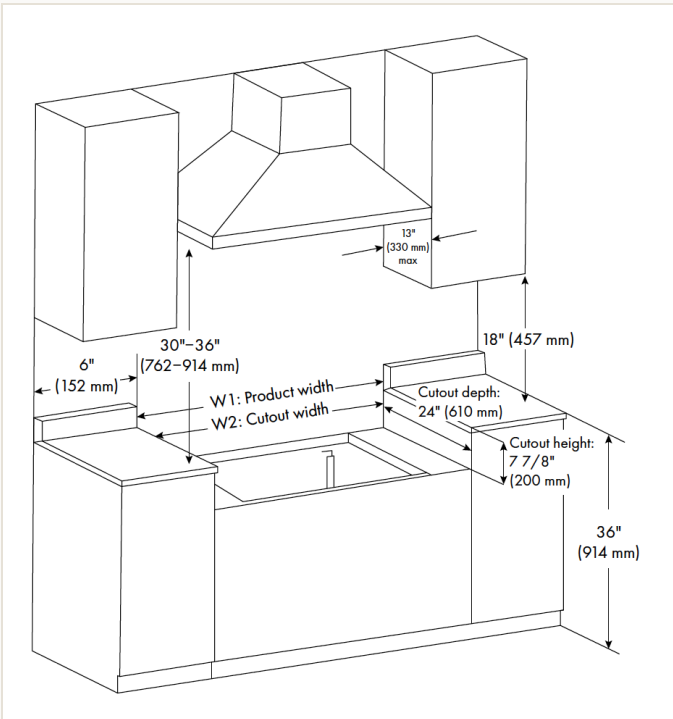


FINISHES

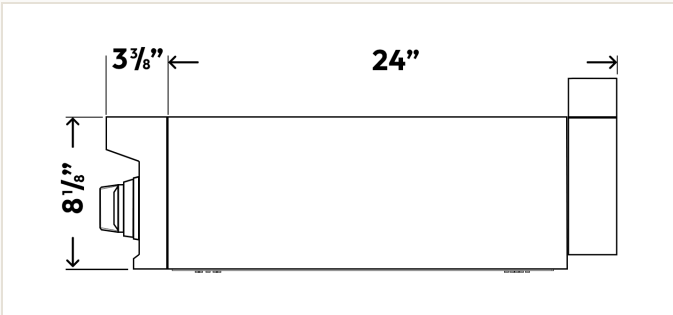
Four finishes. One standard.

Every width comes in all four finishes with identical internals. The Celestial Edition adds gold to the knob bank — Vega on stainless, Orion on black stainless.

Cut once. It drops right in.



PRODUCT ELEVATION



CUTOUT WIDTH BY SIZE

Size	W1 — product	W2 — cutout
30 in	29 7/8"	30 1/8"
36 in	35 7/8"	36 1/8"
48 in	47 7/8"	48 1/8"

Cutout depth 24" [610] · cutout height 7 7/8" [200]. Verify against the cooktop in hand before cutting.

PLANNING DIMENSIONS

Countertop depth, minimum	27" product depth + reveal
Cabinet clear depth below	Min 8.1" below counter
Cooking surface to hood	30–36"
Side to combustible surface	Min 6"
Front knob rail projection	3 3/8" forward of cutout
Counter to upper cabinet	18"
Junction box supply	8 AWG copper — see p. 5

INSTALLATION NOTES

- A** If possible, take the cutout dimensions off the unit in front of you, not off this sheet. This will make for proper fit when cutting out for this unit.
- B** Land 8 AWG copper or ask electrician for appropriate gauge, at the junction box and leave enough slack to draw the chassis forward for service without disconnecting.
- C** Keep the knob rail clear. The knobs must be reachable with every zone in use and a full pan on the front element.
- D** The cooktop is not a room heater. With no cookware detected, every element holds power off.
- E** Support the cabinet feet by adding a 2x4 support system. Each foot sits 2 1/4 inches inside the unit. Do not shim under the center of the pan area, and never seal the seams of the unit in adhesive.

SHIPS IN THE BOX

Cooktop and cordset
Cast-metal knob set
Mounting brackets and fixings
Installation template

Land the supply **once**.

WARNING — ELECTRICAL SHOCK HAZARD

Disconnect power before servicing. Use 8 gauge copper wire. Electrically ground the cooktop. Failure to follow these instructions can result in death, fire or electrical shock.

The cooktop is manufactured with a frame-connected green or bare ground wire. It comes with either a 3 wire separate or prewired pigtail. Connect the cooktop cable to the junction box through a UL listed or CSA approved conduit connector.

WHICH CONNECTION APPLIES

If your home has	You connect to	Figure
4-wire direct 5" conductors	A fused disconnect or circuit breaker box	1
3-wire direct 3 1/2" conductors	A fused disconnect or circuit breaker box	2

Use the 4-wire supply where local codes do not permit connecting the frame-ground conductor to the neutral (white) junction box wire.

LEGEND — BOTH FIGURES

a Cable from power supply	f White wire (power supply)
b Red wires	g UL listed wire connector
c Green or bare ground (cooktop)	h Black wires
d 3-wire cable from cooktop	i Conduit connector, UL/CSA
e Junction box	

COMPLETE THE INSTALLATION

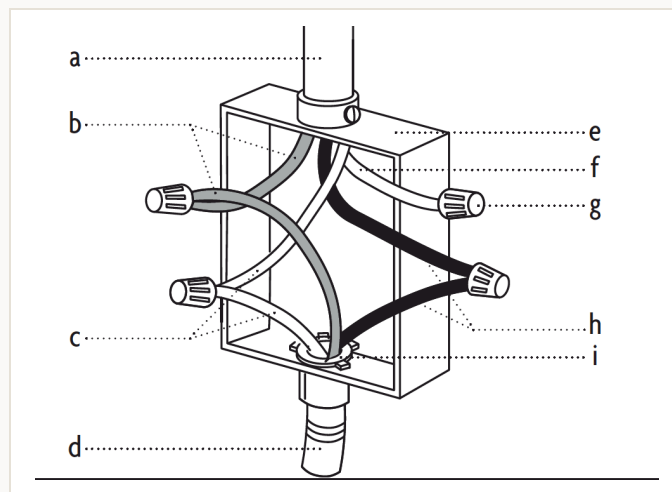
Account for every part. A part left over means a step was skipped.

Recycle the packaging and clear your tools from the cabinet.

Clean the glass with mild household cleaner and warm water, dry with a soft cloth.

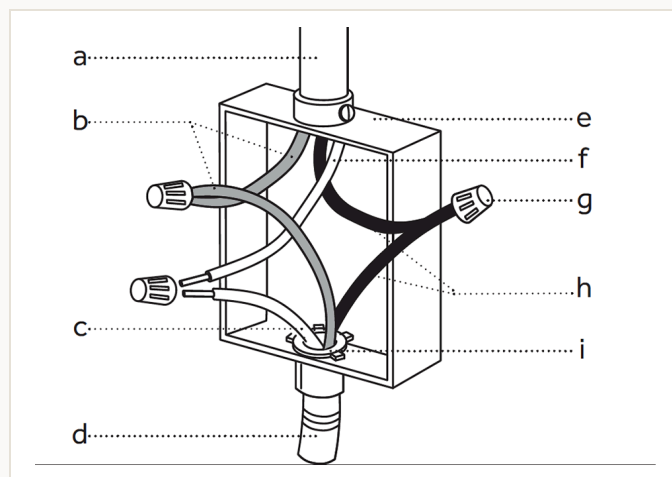
Reconnect power. If nothing comes up, check for a tripped breaker first.

FIGURE 1 — 4-WIRE SUPPLY TO 3-WIRE COOKTOP



- 1 Disconnect power and remove the junction box cover.
- 2 Bring the cooktop conduit into the box on a UL listed or CSA approved connector and tighten its screws.
- 3 Join black to black, then red to red, on UL listed wire connectors.
- 4 Join the cooktop green or bare ground to the ground wire in the box.
- 5 Cap the white supply wire — do not tie the bare ground to neutral. Refit the cover and reconnect power.

FIGURE 2 — 3-WIRE SUPPLY TO 3-WIRE COOKTOP



Follow Figure 1 steps 1–3, then join the cooktop green or bare ground to the **white neutral** in the box — permitted only where local codes allow it. Refit the cover and reconnect power.

Front knobs. No menus to learn.

USING THE COOKTOP

- 1** Center a flat, magnetic pan on the zone. If a magnet holds to the base, the element will drive it.
- 2** Turn the knob for that zone. The LED knob ring lights and the detents give you the power step by feel.
- 3** Auto Rapidheat drives the zone at full power to reach the set level, then holds. The 3700 W element takes a liter to a rolling boil in about 88 seconds.
- 4** Lift the pan and the element stops. Set it back within the hold window and the zone resumes at the same level.
- 5** Hot-surface indicators stay lit while residual heat remains under the glass, after every knob is off.

DISPLAY SYMBOLS

U	Zone is powered but no pan is detected.
H	Residual heat — the glass is too hot to touch. Clears as the surface cools.
P	Boost is running. Limited to 5 minutes, then the zone drops to power 9.
L	Child lock engaged. Knob input is ignored until it is cleared.
A	Auto Rapidheat is active on that zone (if included on your model).
1-9	Power level. Fault codes are on page 10.

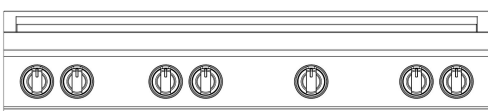
BEFORE FIRST USE

Remove all film and protective tape from the glass and knob rail.

Confirm every knob seats and returns to off with a clean detent.

Wipe the glass down with a ceramic-glass cream before first cook.

Test each zone with a magnetic pan and confirm no-pan detection.



CARE

- 1** Wipe the glass with a damp cloth once it is cool. Sugar and tomato spills come off while warm; left to cool they can mark the glass permanently.
- 2** Exterior porcelain enamel and stainless take glass cleaner, a mild liquid cleaner or a non-abrasive pad, worked with the grain.
- 3** Clean gently around the model and serial plate — abrasives lift the legend and cost you the nameplate.
- 4** Pull the knobs straight off to clean behind them. Never run water into the rail, and never soak a knob.
- 5** Celestial Edition gold knobs are wiped dry only — no stainless polish, no solvent.

SAFETY

Never leave the cooktop unattended at boost.

Do not store anything on the glass. It is a cooking surface, not a shelf.

Keep magnetic-sensitive items — cards, watches, drives — off the surface in use.

A cracked or chipped glass surface takes the cooktop out of service immediately.

Engage child lock whenever the kitchen is unattended.

LIFETIME INDUCTION-CLAD WARRANTY

Parts and repair support for as long as you own the cooktop. Register the model and serial number from the nameplate, then call (775) 898-7562 or email info@inductionhardware.com.

ACCESSORIES & PARTS

Cast-metal knob set — included

Mounting brackets and fixings — included

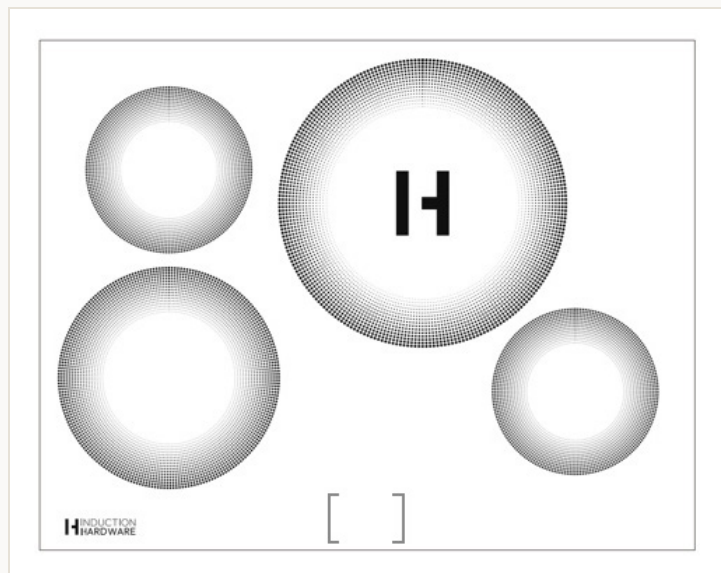
Installation template — included

IH induction cookware — sold separately

Matched DC range hood — sold separately

Match the pan to the **zone**.

COOKING ZONES



Zone layout shown for the 30 in cooktop. The 36 in adds a fifth zone and the 48 in a seventh; sizes and zone power output are the same across models.

BEFORE YOU COOK

Hold a magnet to the base of the pan. If it sticks, the pan will work — cast iron, carbon steel and magnetic stainless all perform well. Center the pan on the printed ring so the base covers the zone; a pan smaller than the ring may not be detected.

HOW TO READ THE ZONES

Large — 10.5". Stock pots, woks, wide sauté. The only zone that reaches 3700 W on Boost.

Medium — 7". Everyday skillets and saucepans; the workhorse setting for most cooking.

Small — 6.3". Butter, sauces, small saucepans and simmering.

THE MAGNET TEST

Aluminum, copper and glass cookware will not heat, whatever the label claims. If a magnet does not hold to the base, the zone reads it as no pan and shuts off.

BURNER SIZE AND POWER

Size	Diameter	Standard	Boost
Small	6.3"	1200 W	1500 W
Medium	7"	1800 W	2100 W
Large	10.5"	2300 W	3700 W

Standard is the continuous output at power level 9. Boost (P) runs above it for five minutes, then drops the zone to power 9.

KNOB FUNCTIONS

Power 1–9 and P. Turn the knob clockwise to start the zone and turn either way to change level at any time. The glass and the pan base must be clean and dry first.

Child lock. With every knob off, turn the first and second knobs from the left to "A" together and hold 2 seconds. Repeat to turn off child lock. While locked the knobs do nothing and each display shows "L" for 2 seconds after any input. On the 48", those two knobs lock the left pair of zones; the third and fourth knobs lock the rest.

Auto Rapidheat (if included on your model). Hold the knob at "A" for half a second — the display shows "A" — then turn to the level you want. The number flashes 5 seconds, then the zone heats at power 9 and settles to the set level, alternating "A" and the number. Turn to "0" and hold 5 seconds to cancel. Available on levels 1–8.

Boost. Turn the knob to "P"; the display shows "P". Turn to "P" again to exit to power 9, or off to stop. Boost runs 5 minutes per zone, then steps down to power 9.

Three zones on Boost at once, maximum. If additional zones are set to Boost, some will revert to lower power.

DISPLAY SYMBOLS

U

Burner activated, not in use

H

Cooking zone still hot

P

Boost activated

L

Child lock activated

A

Auto Rapidheat activated

1–9

Power level indicator

Instant response, precise control.

Induction cooking responds instantly to power changes, making it well suited to techniques that require precise heat control.

GENERAL TIPS

When food comes to a boil, reduce the power setting immediately. A lid retains heat and reduces cooking time.

Minimize the amount of liquid or fat to reduce overall cooking times.

Start on a high setting and reduce the power once the food has heated through.

Take care when frying — oil and fat heat very quickly, particularly on Boost. At extremely high temperatures oil and fat can ignite spontaneously.

SIMMERING & COOKING RICE

Simmering occurs below boiling point, at around 185°F (85°C), when bubbles rise only occasionally to the surface. It is the key to good soups and tender stews — flavors develop without overcooking. Egg-based and flour-thickened sauces should also be cooked below boiling point. Some tasks, including rice by the absorption method, may need a setting higher than the lowest to cook properly in the recommended time.

SEARING STEAK

- 1 Stand the meat at room temperature for about 20 minutes before cooking.
- 2 Heat a heavy-based frying pan on a high setting.
- 3 Brush both sides of the steak lightly with oil. Add a small drizzle of oil to the hot pan, then lower the steak onto the surface.
- 4 Turn the steak only once. Exact times depend on thickness and doneness — roughly two to eight minutes per side.
- 5 Press the steak to gauge doneness — the firmer it feels, the more well done it is.
- 6 Rest the steak on a warm plate for a few minutes before serving.

NO-PAN DETECTION

If no cookware is detected on an active zone, the cooktop shuts that zone off automatically. Never use the cooktop to warm a room.

Stir-frying is **fast**.

- 1** Choose a flat-based wok or a large frying pan compatible with induction.
- 2** Have all ingredients and equipment ready before starting — stir-frying is fast.
- 3** If cooking large quantities, work in several smaller batches.
- 4** Preheat the pan briefly on a high setting, then add two tablespoons of oil.
- 5** Cook any meats first; set aside and keep warm.
- 6** Stir-fry the vegetables. When hot but still crisp, reduce the power, return the meat to the pan and add your sauce.
- 7** Stir gently to heat everything through and serve immediately.

COOKWARE THAT LASTS

Lift pans rather than sliding them, and keep bases flat and clean — rough-edged cookware is the most common cause of scratched glass.



FRONT KNOBS, FULL-SURFACE CERAMIC GLASS

HOW INDUCTION WORKS

Electromagnetic vibrations generate heat directly in the pan rather than indirectly through the glass. The ceramic surface becomes warm only because the pan eventually warms it.

WHY INDUCTION

Boil one liter of water	Under 90 sec
Typical gas burner	≈ 4 min
Heat into the pan, not the room	No combustion

What the display is telling you.

COOKTOP ERROR CODES

E1	Synchronization loss	Power module PCB damaged — replace the induction module.
E2	Input voltage overvoltage protection	Check the supply is in range. If it is, replace the induction module.
E3	Input voltage undervoltage protection	Check the supply is in range. If it is, replace the induction module.
E4	Pot sensor open circuit	Check the coil sensor connection, then replace the sensor, then the module.
E5	Pot sensor short circuit	Check the coil sensor connection, then replace the sensor, then the module.
E6	Pot sensor overheat	Let the plate cool for automatic recovery. If it persists, replace the sensor, then the module.
E7	IGBT sensor open circuit	Module damaged — replace the induction module.
E8	IGBT sensor short circuit	Module damaged — replace the induction module.
E9	IGBT sensor overheat	Let it cool for automatic recovery, check the module cooling fan, then replace the module.
EE	Communication fault	Check the communication cable, replace it, then the control board, then the module.
Ed	Thermistor failure	Module damaged — replace the induction module.

BEFORE YOU CALL FOR SERVICE

Heating elements and controls do not work.	Fuse blown or circuit breaker tripped — no power at the cooktop.	Replace the fuse or reset the breaker. If it continues, have an electrician check the supply.
Heating elements do not heat properly.	Improper cookware.	Use flat, magnetic cookware. If it continues, call for service.
Elements cycle on and off at a steady setting.	Temperature control cycles the elements to hold the pan temperature and protect element life.	Normal operating condition.
Glass surface looks see-through or reads red.	Bright light passes through the transparent glass into the chassis.	Normal property of black ceramic glass panels.

Please have the model and serial number from the nameplate ready when making a service call. The lifetime parts warranty covers the module.

(775) 898-7562
INFO@INDUCTIONHARDWARE.COM

Keep this manual with the receipt.

Thank you for purchasing your induction cooktop. This manual contains important information regarding the proper installation, use, and maintenance of your cooktop. Following this manual will ensure that your product will work at its peak performance and efficiency.

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label on the underside of the chassis and are needed to obtain warranty service. You may also want to staple your receipt to this manual, as it is the proof of your purchase and may also be needed for service under warranty.

MODEL NUMBER

SERIAL NUMBER

DATE OF PURCHASE

INSTALLER / COMPANY

BEFORE CONTACTING CUSTOMER SERVICE

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.

Read and follow this instruction manual carefully to help you install, use and maintain your unit.

Read the troubleshooting section of this manual — it will help you diagnose and solve common issues.

CONTACT US

Website	www.inductionhardware.com
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Thank you for choosing Induction
Hardware.

The Future of Cooking is Now.



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