

OUTDOOR · INDUCTION GRIDDLE

36" OUTDOOR INDUCTION GRIDDLE

The world's first induction-electric BBQ griddle — built in, or on the cart

BIG-36 · BIG-36-CRT WITH CART · FOR OUTDOOR USE ONLY



SHOWROOM

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RECORD HERE

MODEL & SERIAL

One griddle, two ways to own it.

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.**



BIG-36
Built-in · drops into a counter



BIG-36-CRT
The same griddle, cart-mounted



8MM CARBON STEEL
Removable · PFAS-free

TABLE OF CONTENTS

Quick Start Guide	3	Electrical Connection	12
Safety Instructions	4–5	Dimensional Drawing	13
Parts & Features — Included	6	Operation — Knobs & Zones	14
Optional Cart & Components	7	Temperature Levels & Shut-Off	15
Control Panel & Product Dimensions	8	Cleaning & Maintenance	16–17
Specifications	9	Troubleshooting	18
Assembly & Installation	10	Error Codes — Beep Alarm Reference	19
Optional Cart Assembly	11	Warranty	20
		For Your Records & Contact	21

Up and running, **safely.**

Before cooking for the first time, follow these steps. This griddle is for outdoor use only and must be connected by a licensed electrician.

UNPACKING

Every included component is listed with a picture on page 6, and the optional cart components on page 7. Check them all off before any packaging is thrown away.



FIRST-USE CHECKLIST

- 1** Inspect the packaging and confirm all parts are present before discarding any material.
- 2** Remove all shipping protection from the unit before assembly.
- 3** Choose an outdoor location with access to a 240V 40A GFCI-protected dedicated circuit.
- 4** Assemble the griddle — and the cart, if fitted — per pages 10 and 11.
- 5** Have a licensed electrician make the electrical connection. See page 12.
- 6** Before cooking, run the griddle on Level 3 for 15 minutes to burn off factory residue. Ventilate the area.
- 7** Place induction-compatible cookware on the zone and turn the matching knob clockwise.
- 8** After cooking, set all knobs to 0 and wait 5 seconds for automatic shutdown. Allow to cool before covering.

THREE WAYS TO COOK

- | | |
|------------------|---|
| Single | One side of the plate heats. The other stays cool for holding or plating. |
| Dual-zone | Left and right run independently — sear one side, simmer the other. |
| Bridge | The centre knob bridges both sides into one surface at a single setting. |

FOR OUTDOOR USE ONLY

Never operate this appliance indoors, in a garage, tent or any enclosed space. Read the safety instructions on pages 4 and 5 before first use.

Read and obey every **safety message**.



This is the safety alert symbol.

It alerts you to potential hazards that can kill or hurt you and others. All safety messages follow this symbol and one of the words below.

DANGER! You can be killed or seriously injured if you do not immediately follow instructions.

WARNING! You can be killed or seriously injured if you don't follow instructions.

CAUTION! Hazards or unsafe practices could result in minor personal injury if you don't follow instructions.

Always read and obey all safety messages.

DANGER

⚠ DANGER • ELECTRIC SHOCK HAZARD

This appliance operates on 240V 40A. Never touch electrical connections, terminals or internal components. Always disconnect power at the circuit breaker before servicing.

⚠ DANGER • FIRE HAZARD

Never allow grease or oil to accumulate in the grease tray — excess fat is a fire risk. Clean the tray regularly. In the event of a grease fire, cut power immediately. Do NOT use water to extinguish a grease fire.

WARNINGS

⚠ WARNING • FOR OUTDOOR USE ONLY

Do not operate this appliance indoors, in a garage, tent or any enclosed space.

⚠ WARNING • ELECTRICAL REQUIREMENT

Connect to a dedicated 240V 40A single-phase GFCI-protected circuit. The GFCI breaker and all outdoor receptacles must be weather-proof and outdoor-rated. Installation must comply with the National Electrical Code (ANSI/NFPA 70) and all local codes.

⚠ WARNING • POWER CORD

The power cord cannot be replaced. If it is damaged in any way, discontinue use and contact Induction Hardware Customer Service. Do not attempt to repair the cord.

⚠ WARNING • HOT SURFACES

Accessible surfaces — the griddle plate, ceramic glass and surrounding panels — become very hot during and after use. Never touch them with bare hands. Use heat-resistant gloves and long-handled BBQ tools at all times.

⚠ WARNING • DO NOT OPERATE IN RAIN OR WIND

Never use this appliance in standing water, heavy rain or strong winds. Wind can cause dangerous overheating by disrupting cooling airflow.

⚠ WARNING • DO NOT LEAVE UNATTENDED

This is an attended appliance. Never leave it operating unattended. The unit shuts down automatically after 2 hours as a safety measure, but this does not substitute for active supervision.

Cautions and important instructions.

CAUTIONS

⚠ CAUTION • CHILDREN

Children must be kept away from the appliance at all times. Do not allow children to cook, clean or perform any maintenance.

⚠ CAUTION • COOKWARE COMPATIBILITY

Use only induction-compatible cookware — a magnetic base, tested with a magnet. Never use glass, ceramic or plastic utensils directly on the griddle heating zone.

⚠ CAUTION • CLEARANCES

Maintain a minimum clearance of 1.5 m (60") from combustible walls, fences or surfaces. Do not install under combustible overhead construction without a compliant exhaust hood and a minimum 5-foot vertical clearance.

⚠ CAUTION • FLAMMABLE MATERIALS

Keep combustible materials, gasoline and flammable vapours well away from the appliance at all times. Do not store flammable liquids near or under the unit.

GENERAL

Read all instructions before installing or using this appliance.

This appliance is intended for residential outdoor use only.

Do not modify any part of this appliance. Unauthorised modifications void the warranty and create safety hazards.

Do not use this appliance as a space heater or for any purpose other than outdoor cooking.

Do not obstruct ventilation openings or place any item on top of the appliance that blocks airflow.

Do not tilt or move the appliance while it is energised or in operation.

ELECTRICAL SAFETY

All electrical work must be performed by a licensed electrician in compliance with ANSI/NFPA 70 (National Electrical Code) and all local codes.

Use only a properly grounded outlet. Never remove or bypass the grounding plug.

Do not use extension cords. Connect directly to a dedicated outdoor-rated GFCI-protected circuit.

Before servicing or cleaning, turn all knobs to OFF, disconnect power at the circuit breaker and allow the unit to cool completely.

Inspect the power cord before each use for damage, cuts or abrasion. Do not use if the cord is damaged.

DURING COOKING

Allow the unit to preheat for at least 15 minutes before cooking for optimal performance.

Keep face and body away from the unit during operation. Avoid loose-fitting clothing that could contact hot surfaces.

Use heat-resistant gloves when handling the grease tray, griddle plate or any hot component.

After cooking, set all knobs to 0. The unit shuts down automatically after 5 seconds with all knobs in the OFF position.

Do not disconnect power until the unit has fully cooled.

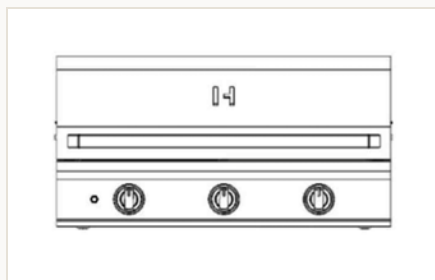
Persons with diminished physical, sensory or cognitive abilities should only operate this appliance under supervision.

SAVE THESE INSTRUCTIONS

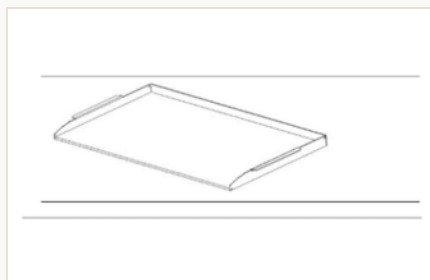
Retain this guide for future reference and make it available to anyone who installs, uses or services the appliance.

What ships in the carton.

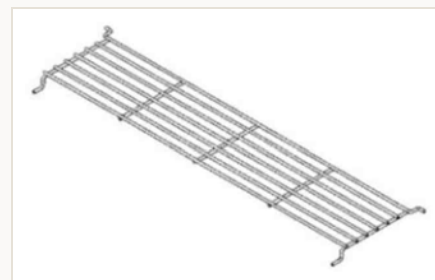
INCLUDED COMPONENTS



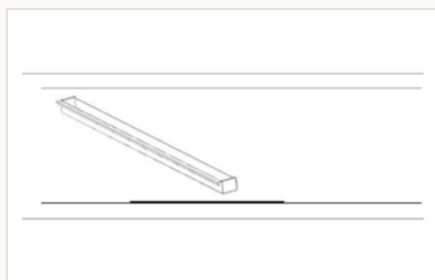
1 Induction unit (BIG-36) — main cooktop body with knob controls and ceramic glass surface



2 Griddle plate — sits above the ceramic glass; the primary cooking surface



3 Shelf — slides into the locator brackets on the unit



4 Grease tray — collects cooking grease; mounts into the grease tray base



5 Cover bag — protective cover

THE SURFACE

A removable 8mm carbon-steel griddle — a first of its kind — free of PFAS and toxic coatings, naturally non-stick once seasoned, with serious heat retention. Lift it off entirely and cook directly on the coils with oversized pots and pans.

CHECK BEFORE DISCARDING

Confirm every item above is present before any packaging is thrown away. Report a damaged or missing part to the retailer or dealer that sold you the product.



UNIT, PLATE, SHELF AND GREASE TRAY ASSEMBLED

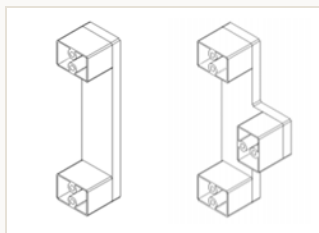
Optional cart and components.

The BIG-36-CRT is the same griddle on a 304-stainless cart — no counter and no cutout. The parts below ship with the cart; assembly steps are on page 11.

OPTIONAL CART AND COMPONENTS



1 Cart body



2 & 3 Left and right handles



4 Upper rear panel cover plate + M4 screws



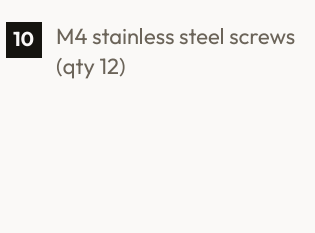
5 Power cord protective ring



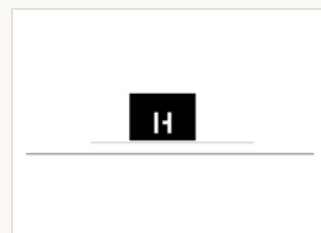
6 Storage shelf (qty 2)



7 & 8 Left and right storage shelf brackets (qty 2 each)



10 M4 stainless steel screws (qty 12)



11 Cover for griddle and cart

CART DIMENSIONS

Cart W × D × H (with side tables extended)

63.8 × 24.2 × 34.4"

Metric

1620 × 615 × 875 mm

NO CUTOUT REQUIRED

The cart version needs no cutout and no counter — set it on a hard, level, non-combustible surface and keep the required clearances before use.



Three knobs, four zones.

CONTROL PANEL

The control panel carries three rotary knobs — left, bridge and right — with matching indicator lights. Six heat levels are available. A built-in work light uses a 12V 10W G9 halogen bulb.

Knob	Controls
1 • left	Left side of the griddle — the knob 1 indicator light illuminates when active
2 • centre	Bridges the left and right sides to control the entire surface at one setting
3 • right	Right side of the griddle — the matching indicator light illuminates when active

PRODUCT DIMENSIONS

Item	W × D × H
Griddle unit	36.0 × 26.4 × 18.6" 915 × 670 × 473 mm
Installation cutout	33.9 × 24.0 × 6.9" 860 × 610 × 174 mm
Cart (side tables extended)	63.8 × 24.2 × 34.4" 1620 × 615 × 875 mm
Shipping package	39.4 × 30.3 × 26.4"



Knobs, left to right — Zone 1, Bridge, Zone 3



NO SEPARATE POWER SWITCH

The knobs both energise the unit and select the heat level. Turning any knob clockwise from OFF powers on the matching zone.

8000 watts of **even heat.**

PRODUCT

Model	BIG-36
Overall W × D × H	36.0 × 26.4 × 18.6"
Total induction power	8000 W
Induction zones	2 · 4000 W each
Cooking zones	4 modules · left & right zones
Cooking surface	8 mm carbon steel, removable
Control	Knob control
Heating modes	Single · dual · bridge
Construction	Outdoor-certified 304 stainless
Product weight (Unit & Griddle Plate)	67 lb

ELECTRICAL & PERFORMANCE

Input voltage	240 V, single-phase
Required circuit	40 A dedicated, GFCI-protected
Included plug	NEMA 14-50P
Supply tolerance	240 V ±10%
Temperature range	140–450°F · levels 1–6
Auto shut-off	2 hours from activation
Work light	12 V 10 W G9 halogen
Cutout W × D × H	33.9 × 24.0 × 6.9"
Clearance from backsplash	2.5" (64 mm) min
Outdoor rating	Outdoor residential use only
Warranty	Lifetime Induction-Clad



ATTENTION ELECTRICIAN

The griddle arrives with a NEMA 14-50P cord and requires a dedicated 240 V 40 A GFCI-protected circuit in a weather-proof, in-use covered receptacle.

Specifications are approximate. Weights and dimensions may change without notice as we continue to improve our products.

Built to drop right in.

⚠ WARNING

All electrical connections must be made by a licensed electrician. This unit must be connected to a dedicated 240 V 40 A GFCI-protected circuit in compliance with ANSI/NFPA 70 and all local codes.

LOCATION REQUIREMENTS

Outdoors only. Never install indoors.

Place on a hard, level, non-combustible surface.

Maintain a minimum clearance of 1.5 m (60") from any combustible wall, fence or surface, on all sides.

Minimum 2.5" (64 mm) clearance from any rear wall or backsplash.

Do not install under combustible overhead construction without a compliant exhaust hood and at least 5 feet of vertical clearance.

Orient the unit so wind blows toward the front — wind entering the rear vents can cause overheating.

Ensure ventilation openings remain unobstructed at all times.

COUNTER OPENING

Cutout width	33.9" [860]
Cutout depth	24.0" [610]
Cutout height below counter	6.9" [174]

TWO PEOPLE MINIMUM

The griddle with its pan weighs 167 lb. The counter and its substructure must carry that load without deflection, and two people minimum should set the unit.

STEP 1 — GRIDDLE ASSEMBLY

⚠ CAUTION

When handling the griddle plate, avoid touching the ceramic glass surface. Damage to the ceramic glass can create a safety hazard.

- 1 Place the griddle plate on the work surface and slide it rearward until it sits flush with the back cover of the unit.
- 2 Hold both ends of the grease tray, tilt the front end slightly, and insert it into the grease tray mounting base until it clicks into position.
- 3 Slide the shelf into the shelf locators on the unit until it is fully seated.



BUILT IN • FULL DIMENSIONAL DRAWING ON PAGE 13

Step 2 — optional cart assembly.

HANDLE INSTALLATION

Open the left cart door. Align the left handle with the mounting holes on the cabinet door and secure with two M4 stainless steel screws. Repeat for the right handle.

REAR COVER PLATE INSTALLATION

- 1** Partially lower the induction unit onto the top of the cart, ensuring the unit corners align with the cabinet sides.
- 2** Fit the rubber cord-protection ring into the groove of the rear cover plate and route the power cord through the ring.
- 3** Push the unit fully into position. While inserting, tilt the switch panel upward — the foot pads at the bottom must clear the cart's horizontal support.
- 4** Once the switch panel is level with the cabinet front, insert the upper rear cover plate into the rubber ring and tighten with M4 stainless steel screws.

SIDE BRACKET INSTALLATION

Secure the left and right brackets to the side plate mounting holes using M4 stainless steel screws.

SHELF INSTALLATION

- 1** Insert the shelf into the mounting location of the cart cabinet, leaving one side bottom screw loose initially.
- 2** Slide the shelf from one side into the bracket slot and attach with the included screws.
- 3** Repeat for the opposite shelf.



BIG-36-CRT ASSEMBLED — HANDLES, SHELVES AND REAR COVER FITTED

BEFORE YOU COOK ON THE CART

Set the cart on a hard, level surface, keep the 60" combustible clearance on all sides, and never tilt or move the appliance while it is energised or in operation.

Step 3 — electrical connection.

⚠ DANGER

All electrical work must be performed by a licensed electrician. Disconnect power at the circuit breaker before making any connections. Failure to comply can result in death or serious injury.

REQUIREMENTS

Connect to a dedicated 240 V 40 A single-phase GFCI-protected circuit.

The GFCI breaker, disconnect and any outdoor receptacle must be weather-proof and IN-USE covered — outdoor-rated.

Use wiring suitable for the load and rated for at least 105°C (221°F).

Installation must comply with ANSI/NFPA 70 (National Electrical Code) and all applicable local and state codes.

After connection, test the GFCI before use: press TEST to trip the breaker, then RESET.

SUPPLY SUMMARY

Voltage	240 V, single-phase
Circuit	40 A dedicated • GFCI
Plug supplied	NEMA 14-50P
Conductor temperature rating	105°C min
Extension cords	Not permitted

⚠ NOTE • POWER CORD

If the power cord is damaged, immediately discontinue use, turn off at breaker, and contact Induction Hardware Customer Service. Do not attempt to splice or repair the cord.

ONCE ENERGISED

The unit beeps once, for about a second, to confirm it is properly energised.

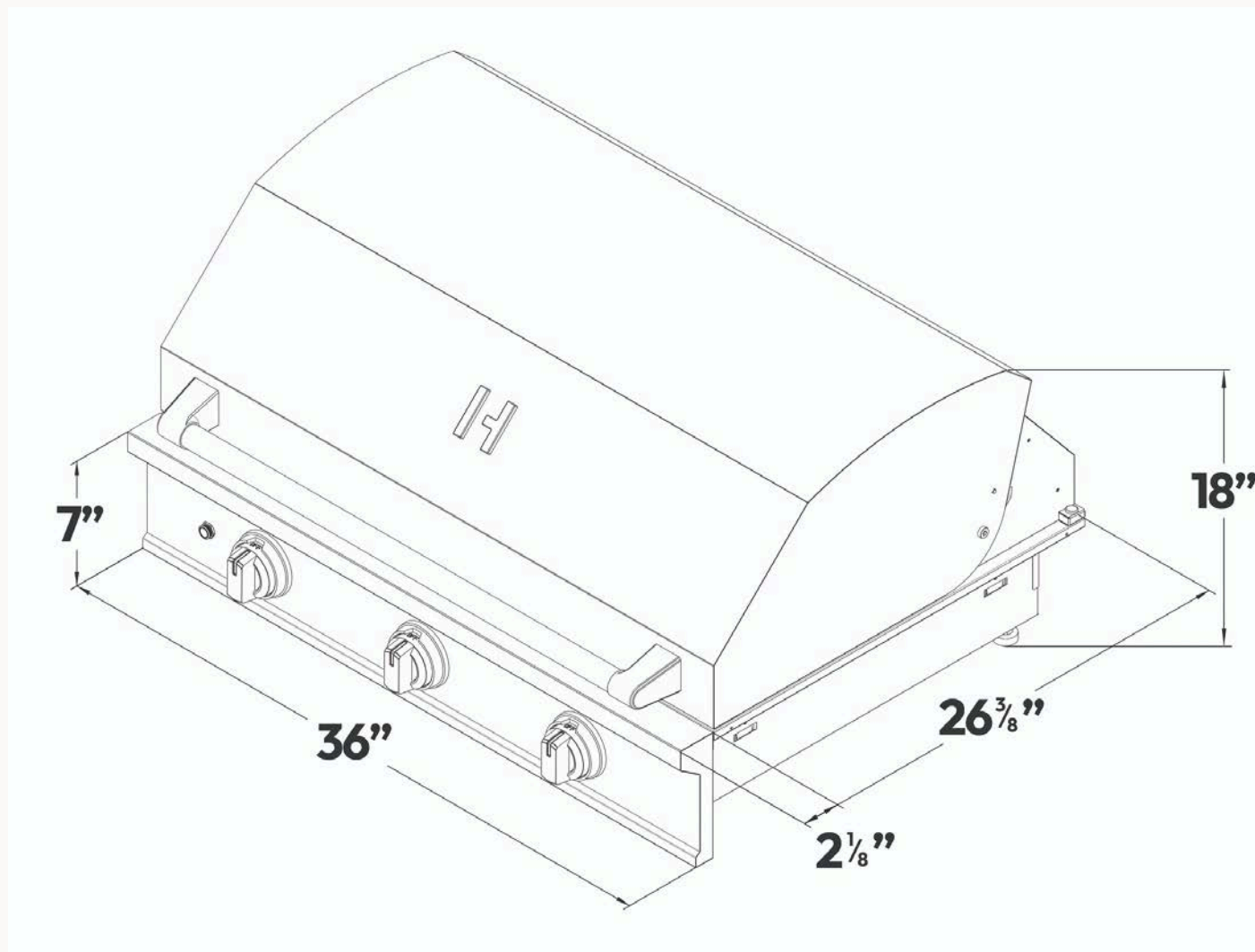
There is no separate power switch — the knobs energise the unit and select the level.

Do not disconnect power at the breaker immediately after shut-off. Allow the unit to cool naturally first.



FLAMELESS AND PROPANE-FREE — SAFE ON BALCONIES AND IN FIRE-RESTRICTED SPACES. CONFIRM LOCAL CODE BEFORE INSTALLING.

BIG-36 · BIG-36-CRT dimensions



Griddle unit
36.0 × 26.4 × 18.6"

Counter cutout
33.9 × 24.0 × 6.9"

Cart (side tables extended)
63.8 × 24.2 × 34.4"

Rear clearance
2.5" (64 mm) min

Turn a knob, and **cook.**

BEFORE FIRST USE

Turn on a range hood or make sure the area is well ventilated.

Set knob 2 (centre) to Level 3.

Allow the griddle to run for 15 minutes. Odour during this burn-off is normal — it is factory protective coating evaporating.

Turn all knobs to 0 and allow the unit to cool completely.

Wipe the griddle surface with a dry cloth. The unit is now ready for use.

BEFORE EACH USE

Inspect the power cord for damage, cuts or abrasion. Do not use if the cord is damaged.

Confirm the grease tray is properly installed and clean.

Ensure no combustible materials are within the required clearances.

Confirm ventilation openings are clear and unobstructed.

POWERING ON

Connect to the power supply. The unit beeps once, for about a second, to confirm it is energised.

Turn any knob clockwise from the OFF position to power on and select a heat level.

⚠ NOTE

The unit has no separate power switch. The knobs both activate the unit and select heat levels — turning any knob to a heating position turns on the corresponding zone or zones.

KNOB AND ZONE CONTROL

The griddle has four heating zones controlled by three knobs.

KNOB	CONTROLS
1 • left	Left side of the griddle — the knob 1 indicator light illuminates when active
3 • right	Right side of the griddle — its indicator light illuminates when active
2 • centre	Bridges the left and right sides to control the entire surface



PREHEAT

Allow the unit to preheat for at least 15 minutes before cooking for the most even surface temperature.

Six levels, 140 to 450°F.

TEMPERATURE LEVELS

LEVEL	APPROXIMATE SURFACE TEMPERATURE
1	140°F (60°C) — warming / low
2	250°F (121°C) — low-medium
3	300°F (149°C) — medium
4	350°F (177°C) — medium-high
5	400°F (204°C) — high
6	450°F (232°C) — maximum

⚠ NOTE

Temperatures are approximate. Actual surface temperature varies with ambient temperature and air conditions.

COOKWARE DETECTION

If a zone is active but no suitable cookware is present, the unit will not heat and beeps once per second for five cycles — “no pot detected”.

Place induction-compatible cookware (magnetic base) in the active zone and the unit begins heating automatically.

If no cookware is detected within 30 seconds, the zone shuts down automatically.

Cookware must be large enough to cover the zone adequately — undersized pots are not detected.

Detection works with the griddle plate in place, or with the plate removed and cookware used directly.

AUTO-SAFETY SHUT-OFF

All active heating zones shut off automatically after 2 hours of continuous operation. This does not replace attentive supervision. Restart by turning the knob to the level you want after the shut-off.

POWERING OFF

- 1 Set all knobs to the 0 (OFF) position.
- 2 Wait 5 seconds. The unit shuts down automatically.
- 3 Allow the unit to cool completely before covering or cleaning.



⚠ CAUTION

Do not disconnect power at the circuit breaker immediately after shut-off. Allow the unit to cool naturally first.

Clean it cool, clean it **often**.

⚠ WARNING

Before cleaning, set all knobs to OFF, disconnect power at the circuit breaker and allow the unit to cool completely. Never clean a hot appliance.

AFTER EACH USE — GRIDDLE PLATE

While still warm — not hot — wipe away excess residue with the scraper tool.

Once cool, wash with warm water and a soft cloth. Rinse and dry thoroughly. Re-season with high smoke point oil like Avocado Oil regularly to protect your griddle and enhance non-stick coating.

AFTER EACH USE — GREASE TRAY

⚠ WARNING

Allow the grease tray to cool completely before handling. Use heat-resistant gloves when removing it.

When the unit is cool, carefully remove the tray by tilting the front end upward and lifting it out.

Dispose of accumulated grease responsibly, then rinse and wash the tray with warm soapy water.

Dry completely before reinstalling. Never allow excess grease to accumulate — this is a fire hazard.

⚠ CAUTION

Do not use corrosive detergents, citric acid-based cleaners, abrasive powders, steel wool, chlorine bleach, rust removers or flammable solvents on any surface of this appliance.

REGULAR CLEANING

Stainless steel Clean after each use with a mild detergent and warm soapy water, dry with a soft non-abrasive cloth, then apply a stainless cleaner or protectant to prevent rust. Always wipe in the direction of the grain.

Ceramic glass Clean regularly with a mild soap and water solution and a soft cloth. Do not use abrasive pads, steel wool or ceramic cooktop powders — these scratch the glass.

Shelf Use a scraper tool to loosen charred deposits, then wash with a mild soap solution. A nylon scrub pad may be used on stubborn stains.

Control panel Wipe with a soft, slightly damp cloth. Never spray water or cleaning solutions directly on the panel.



COVER THE UNIT WHEN IT IS NOT IN USE

Periodic care and the work light.

STEEL SURFACES — MAGNETIC CLIPS & UNCOATED PARTS

These surfaces may develop surface rust. Wipe them clean and apply WD-40 or an equivalent protective spray.

COASTAL AND CORROSIVE ENVIRONMENTS

If the unit is installed near the ocean, a pool, or anywhere with high salt, chloride or chemical exposure, clean all surfaces at least monthly.

Do not store corrosive or flammable chemicals near the unit.

Inspect regularly and clean accordingly.

UNAUTHORISED MODIFICATIONS & REPAIRS

Parts sealed by the manufacturer must not be altered and no modifications may be made to any component. Maintenance and repairs may only be performed by a registered service engineer. Unauthorised repairs or non-standard parts void the manufacturer warranty. Only original Induction Hardware replacement components may be used.

PROTECT FROM WATER

Cover the unit when it is not in use, with the provided griddle cover — or the griddle and cart cover.

BULB REPLACEMENT

⚠ CAUTION

Turn all knobs to OFF and disconnect power at the circuit breaker before replacing the bulb. The unit must be completely cool.

Use only a 12 V 10 W G9 halogen bulb. Do not touch the new bulb with bare hands — skin oils shorten bulb life.

- 1 Use a Phillips screwdriver to remove the screws securing the lamp lens to the lamp panel.
- 2 Gently pull the lens downward to release it from the housing.
- 3 Wearing gloves, remove the old bulb from the socket and discard it.
- 4 Insert the new bulb into the socket.
- 5 Reinstall the lens and secure it with the Phillips screws.



THE WORK LIGHT SITS UNDER THE HOOD, ABOVE THE COOKING SURFACE

Most of it is the **pan** or the **breaker**.

GENERAL ISSUES

PROBLEM	POSSIBLE CAUSE / CORRECTIVE ACTION
Unit does not turn on when a knob is rotated	Check that the GFCI circuit breaker has not tripped. Check the power cord for visible damage. Verify the circuit is live.
Unit turns on but the zone does not heat	No pot detected — place an induction-compatible pot on the zone and wait up to 30 seconds for detection.
Beeping once per second for five cycles	No pot detected in an active zone. Place induction-compatible cookware in the zone.
Unit shuts off automatically during cooking	The 2-hour auto shut-off has been reached — rotate the knob to restart. Overvoltage or undervoltage protection may also have triggered; check the supply voltage.
Zone heats unevenly	Cookware is too small or not flat against the surface. Use flat-bottomed induction-compatible cookware.
Indicator lights not working	Contact Induction Hardware Customer Service.



THIS IS NORMAL

The griddle shuts down on its own after two hours, and the cooling fan may keep running after the zones are off. Neither is a fault.

NEVER LIFT A HOT PLATE

The griddle plate is 8 mm of carbon steel and holds heat long after the coils are off. Use heat-resistant gloves, and only once it has cooled.

Error codes — count the beeps.

When an error occurs the unit emits an initial long beep of about one second, followed by a sequence of short beeps — half a second on, half a second off — that counts out the error number.

CODE	ERROR	BEEPS	CORRECTIVE ACTION
Rx 1	Input overvoltage	1 short	Check supply voltage is within 240 V $\pm$ 10%. If voltage is correct, the power module PCB may be damaged — contact service.
Rx 2	Input undervoltage	2 short	Check supply voltage. If voltage is correct, the power module PCB may be damaged — contact service.
Rx 3	Cookware sensor open-circuit	3 short	Check the coil sensor connection. Replace the coil sensor if faulty, or contact service.
Rx 4	Cookware sensor short-circuit	4 short	Check the wire-wound sensor connection. Replace the coil sensor if faulty, or contact service.
Rx 5	Cookware sensor overheat	5 short	Wait for the griddle plate to cool — recovery is automatic. If the problem persists, replace the coil sensor or contact service.
Rx 6	IGBT sensor open-circuit	6 short	Electromagnetic module damaged — contact service.
Rx 7	IGBT sensor short-circuit	7 short	Electromagnetic module damaged — contact service.
Rx 8	IGBT sensor overheat	8 short	Allow components to cool — recovery is automatic. Check that the cooling fan is operating. If the problem persists, contact service.
Rx 9	Communication error	9 short	Check the communication cable connection and replace it if loose or faulty. If the problem persists, the control board or module may need replacement — contact service.

⚠ NOTE

If an error cannot be resolved with the steps above, do not attempt to open the unit. Contact Induction Hardware Customer Service or an authorised service technician.

Backed for as long as **you own it.**

Induction Hardware products are backed by our warranty as part of our commitment to quality, craftsmanship and long-term reliability. The lifetime “Induction-Clad” warranty covers parts and repair support for as long as you own the griddle — no deductibles, no tiers.

WARRANTY CONDITIONS

This warranty applies to the original purchaser only, for products installed and used in accordance with this guide.

Proof of purchase is required for all warranty claims.

The warranty is void if the product has been modified, repaired by unauthorised personnel, or damaged through misuse, negligence or failure to follow installation and operating instructions.

The warranty does not cover damage caused by improper installation, use of non-original parts, or operation in non-residential or commercial settings.

The warranty does not cover damage caused by the environment.

ACCESSORIES & PARTS

8 mm carbon-steel griddle plate — included, also sold separately

Shelf, grease tray and cover bag — included

304-stainless cart — BIG-36-CRT only

12 V 10 W G9 halogen work light bulb — replacement part

Smash burger set and oak utensils — sold separately



2026 KBIS SUSTAINABLE STANDOUT · ENGINEERED IN LAKE TAHOE

FULL TERMS

For complete warranty terms, coverage periods and exclusions, visit inductionhardware.com/pages/warranty-and-service.

Keep this manual with the receipt.

Thank you for purchasing your outdoor induction griddle. This manual contains important information regarding the proper installation, use and maintenance of your griddle. Following it will ensure the product works at its peak performance and efficiency.

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

MODEL NUMBER

SERIAL NUMBER

DATE OF PURCHASE

INSTALLER / ELECTRICIAN

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 on pages 18 and 19 — it will help you diagnose and solve common issues.

CONTACT US

Website **www.inductionhardware.com**

Phone **(775) 898-7562**

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