

COOKING · PRO SERIES DROP-IN

DROP-IN INDUCTION COOKTOPS

24" · 30" · 36" — a 2.3" profile that disappears into the counter

ID-PRO-24 · ID-PRO-30 · ID-PRO-36



SHOWROOM

INDUCTIONHARDWARE.COM
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RECORD HERE

MODEL & SERIAL

Three widths, one **standard**.

Induction cooking uses electromagnetic fields to heat the pan directly — faster, more efficient and more precise than a ceramic electric cooktop, with a surface that stays cooler to the touch. Every Induction Hardware product is electric, built to last and designed to be easy to maintain. **Induction technology is the future of cooking.**



ID-PRO-24
24" · 4 zones · 7,200W



ID-PRO-30
30" · 4 zones · 7,200W



ID-PRO-36
36" · 5 zones · 9,300W

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Induction is the new **electric**.

Induction cooking uses electromagnetic fields to directly heat pots and pans, making it faster, more energy-efficient and more precise than traditional electric ceramic cooktops. Unlike ceramic cooktops, induction surfaces stay cooler to the touch and allow instant temperature control.

BEFORE FIRST USE

Read this guide fully, paying special attention to the Safety Instructions on pages 4–6. Remove any protective film from the cooktop surface.

CHOOSING THE RIGHT COOKWARE

Only use cookware with a base suitable for induction. To check, hold a magnet against the bottom of the pan — if it sticks, the pan works. Cast iron, carbon steel and magnetic stainless steel all work well.

NOT SUITABLE FOR INDUCTION

Pure stainless steel (non-magnetic)

Aluminum or copper without a magnetic base

Glass, wood, porcelain, ceramic or earthenware

MINIMUM COOKWARE DIAMETER BY ZONE

ZONE DIAMETER	MINIMUM PAN
6.30"	4.72"
7.09"	5.51"
10.5"	9.0"

Always center the pan on the cooking zone, and make sure the base is smooth, flat and about the size of the zone. Do not use cookware with jagged edges or a curved base. Lift pans rather than sliding them to avoid scratching the glass.

NO MAGNET HANDY?

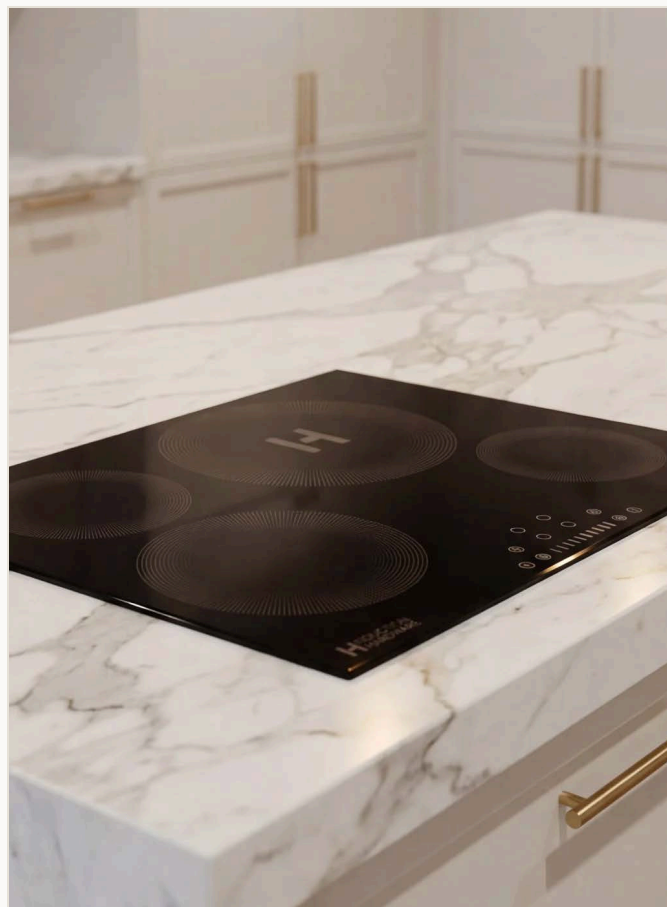
Put a little water in the pan, follow “Starting to cook” on page 9, and if the display does not flash and the water heats, the pan is suitable.

USING THE TOUCH CONTROLS

The controls respond to touch, so no pressure is needed — use the ball of your finger, not the tip. A beep confirms each touch. Keep the controls clean, dry and uncovered; even a thin film of water makes them difficult to operate.



ID-PRO-30 — TARGET ZONES MARKED IN THE GLASS



INSTANT RESPONSE, AT EVERY SETTING

Safety instructions.

THIS IS THE SAFETY ALERT SYMBOL

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.

Always read and obey all safety messages.

To reduce the risk of fire, electrical shock or injury when using this cooktop, follow all basic precautions including the following. **This product is intended for household use only.**

Proper installation — Be sure your cooktop is properly installed and grounded by a qualified technician.

Servicing — Do not repair or replace any part unless specifically recommended in this manual. All other servicing should be performed by a qualified technician.

Apparel — Loose-fitting or hanging garments should never be worn while using the cooktop.

Flammable materials — Do not store flammable materials near the cooktop or surface burners.

Utensil handles — Turn handles inward so they do not extend over adjacent surface units, reducing the risk of burns and spillage.

Grease fires — Do not use water on grease fires. Smother the fire or use a dry chemical or foam-type extinguisher.

Unattended cooking — Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.

Children — Children should not be left alone or unattended where the cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.

Hot surfaces — Do not touch surface units or areas near units. Surfaces may be hot even though dark in color. Residual heat in the glass can cause burns.

Broken cooktop — Do not cook on a broken cooktop. Cleaning solutions and spillovers may penetrate and create a risk of electric shock. Contact Induction Hardware immediately.

Room heating — Never use the cooktop to warm or heat the room. If no cookware is detected, the cooktop will auto shut off.

Shock and burn hazards.

Metallic objects — Do not place metallic objects such as knives, forks, spoons or lids on the cooktop surface — they can get hot.

Cleaning — Use caution when wiping spills on a hot cooking area to avoid steam burns. Some cleaners produce noxious fumes when applied to hot surfaces.

Steam cleaning — Do not use a steam cleaner on the cooktop.

Cabinet storage — Do not store items of interest to children in cabinets above the cooktop. Children climbing on the cooktop could be seriously injured.

Pan size — Select utensils with flat bottoms large enough to cover the surface unit. Undersized utensils expose the heating element and may ignite clothing.

ELECTRICAL SHOCK HAZARD

Do not cook on a cracked cooktop — switch off at the main breaker box immediately and contact a qualified technician.

Switch the cooktop off at the main breaker box before cleaning or maintenance.

Failure to comply may result in electrical shock or death.

STANDARD ON EVERY ELEMENT

Child lock	All models
Auto shut-off	By power level
No-pan detection	All zones
Residual heat indicator	“H” in display



Hazards, and how to **avoid them.**

HOT SURFACE HAZARD

During use, accessible parts of this appliance become hot enough to cause burns.

Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.

Children under 8 years of age must be kept away unless continuously supervised.

Saucepan handles may be hot to touch. Check that handles do not overhang other cooking zones that are on, and keep them out of reach of children.

CUT HAZARD

The blade of a cooktop scraper is razor-sharp when the safety cover is retracted. Use with extreme care and always store it safely and out of reach of children.

HEALTH

This appliance complies with electromagnetic safety standards.

NEVER

Use the cooktop as a work or storage surface, or leave objects or utensils on it.

Place or drop heavy objects on the glass, or stand on the cooktop.

Use pans with jagged edges, or drag pans across the glass.

Store combustible material on the appliance at any time.

Use damp potholders on hot surfaces — steam causes burns. Use dry potholders only, never a towel or bulky cloth.

Operate the appliance by means of an external timer or a separate remote-control system.

SERVICE AND USE

Damaged supply cord — It must be replaced by the manufacturer, its service agent or a similarly qualified person.

Cooktop guards — Use only guards designed by the manufacturer of the appliance, or indicated as suitable in these instructions. Inappropriate guards can cause accidents.

Error code displayed — An error code signals a component failure. Disconnect the power supply and call a qualified technician before using the appliance again.

Assisted use — Anyone whose ability to use the appliance is limited should be instructed by a responsible, competent person who is satisfied they can use it safely.

FIRE — NEVER USE WATER

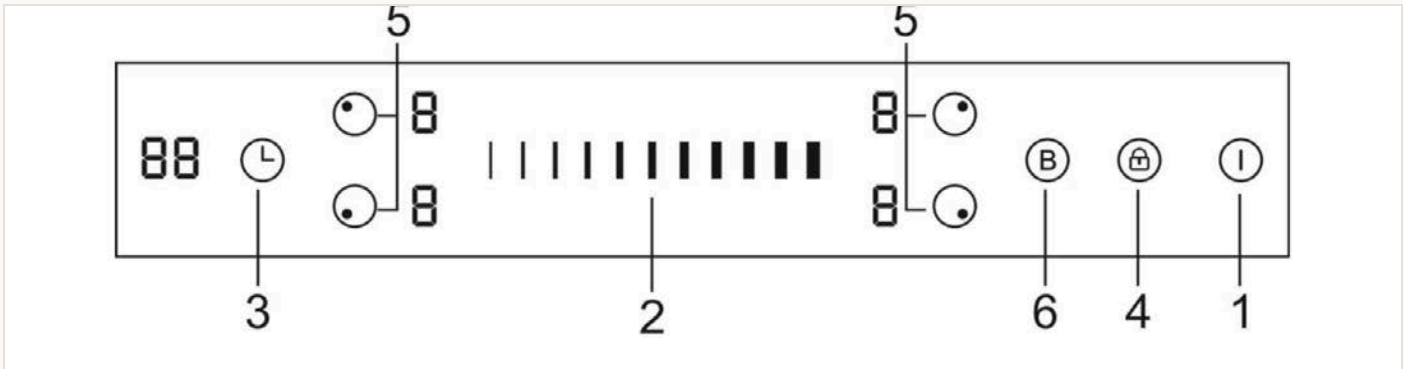
Unattended cooking with fat or oil can be dangerous and may result in fire. Never try to extinguish a fire with water: switch the appliance off, then cover the flame with a lid or a fire blanket.

HOUSEHOLD USE ONLY

This appliance is intended for domestic household use. Commercial use of any kind is not covered by the warranty. Save these instructions.

ID-PRO-24 — six controls.

This guide covers the ID-PRO-24, ID-PRO-30 and ID-PRO-36. Locations and appearances of features may vary by model.

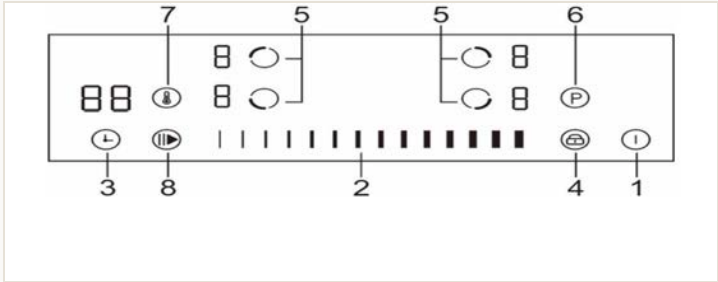


CONTROL	FUNCTION
1. ON/OFF switch	Powers the cooktop on or off.
2. Slider control	Adjust heat output (levels 1–9) or navigate functions.
3. Timer	Set a countdown timer per zone or as a minute reminder, up to 99 minutes.
4. Child lock	Locks all controls to prevent unintended use.
5. Zone display / select	Shows power level or status symbol; selects the heating zone.
6. Boost control	Activates maximum power on a supported zone, up to 5 minutes.

DISPLAY SYMBOLS

SYMBOL	MEANING
—	Zone is activated but not in use (standby).
H	Surface is too hot to touch. Clears when cooled to a safe temperature.
P	Boost function is active.
L	Child lock is engaged.
A	Auto Rapidheat function is active.
1–9	Power level indicator.

ID-PRO-30 / 36 — eight controls.



CONTROL	FUNCTION
1. ON/OFF	Powers the cooktop on or off.
2. Slider	Adjust heat output (1-9) or navigate functions.
3. Timer	Countdown per zone or minute reminder, up to 99 minutes.
4. Child lock	Locks all controls to prevent unintended use.
5. Zone display	Shows power level or status; selects the zone.
6. Boost	Maximum power on a supported zone, up to 5 minutes.
7. Keep Warm	Maintains food at a low warm temperature. ID-PRO-30 / 36 only.
8. Pause	Pauses all active zones; press again to resume. ID-PRO-30 / 36 only.

DISPLAY SYMBOLS

SYMBOL	MEANING
—	Zone is activated but not in use (standby).
H	Surface is too hot to touch. Clears when cooled to a safe temperature.
P	Boost function is active.
L	Child lock is engaged.
A	Auto Rapidheat function is active.
	Pause is active — all zones paused. ID-PRO-30 / 36 only.
I	Keep Warm is active. ID-PRO-30 / 36 only.
1-9	Power level indicator.



ID-PRO-36 — FIVE ZONES

Starting and finishing.

STARTING TO COOK

- 1** Touch the ON/OFF switch to power on. All indicators light briefly, then the unit enters standby — all zones show “—”.
- 2** Place an induction-compatible pan on the zone. Both the pan base and the glass must be clean and dry.
- 3** Touch the zone selection control for the zone you want — the indicator flashes.
- 4** Set the heat level with the slider. If no heat setting is selected within one minute, the cooktop switches off automatically.
- 5** You may adjust the heat level at any time during cooking.

FINISHING COOKING

Touch the zone selection control for the zone you want to turn off.

Slide the control to “0” to turn off the zone.

Touch ON/OFF to power off the entire cooktop.

RESIDUAL HEAT

“H” displays if a zone is still hot after cooking. It disappears when the surface cools to a safe temperature.

CHILD LOCK

To activate, touch and hold the child lock control until the display shows “L”. All controls except ON/OFF are disabled. To deactivate, with the cooktop on, touch and hold the child lock control for three seconds. The ON/OFF control always remains functional in an emergency.

BOOST FUNCTION

Activates maximum power on a supported zone. Slide to “P” — the display shows “P”. Limited to five minutes, after which the zone drops automatically to power level 9. To cancel, slide back to “P” to return to level 9, or slide to “0” to power off the zone.

KEEP WARM — ID-PRO-30 / 36

Select the zone and touch the Keep Warm control. The display shows “|”. To cancel, slide the control to a different level or activate another function.

PAUSE — ID-PRO-30 / 36

Touch Pause to pause all active zones — displays show “||”. Touch Pause again to resume. If not resumed within 30 minutes, the cooktop shuts off automatically.

Setting the timer.

AS A MINUTE REMINDER

Counts down and beeps when the time is up without switching any zone off. Set it before or after the zone power is set.

- 1 · With the cooktop on and no zone selected — the “–” is not blinking — touch the timer key. “00” shows and the first digit blinks.
- 2 · Set the tens digit with the slider, touch the timer key again, then set the units digit.
- 3 · The countdown starts immediately and the display shows the remaining time.
- 4 · When the time is up the buzzer beeps for 30 seconds and the timer shows “– –”.

CANCELING A TIMER

- 1 · Touch the zone selection control for the timer you want to cancel.
- 2 · Touch the timer control — the indicator flashes.
- 3 · Use the slider to set the timer back to “00”. The timer is canceled.

AS A CUT-OFF TIMER

- 1 · Touch the zone selection control for the zone you want to time.
- 2 · Touch the timer control — “00” shows and the first digit flashes.
- 3 · Set the tens digit with the slider, touch the timer control again, then set the units digit. Maximum 99 minutes.
- 4 · The countdown starts immediately. A red dot at the lower right of the power-level display marks the timed zone.
- 5 · When the timer expires that zone switches off automatically. Any other zone that was already on keeps running.

MORE THAN ONE ZONE TIMED

Red dots mark every timed zone. The display shows the shortest remaining time and the dot for that zone blinks. When it expires, that zone switches off and the display moves to the next shortest. Touch any zone selection control to see that zone’s own timer.

AUTO SHUT-DOWN BY POWER LEVEL

LEVEL	DEFAULT WORKING TIME
1 · 2 · 3	8 hours
4 · 5 · 6	4 hours
7 · 8 · 9	2 hours

RESIDUAL HEAT IS USEFUL

“H” warns that a zone is still hot. It is also an energy saving: if you have more pans to heat, use the zone that is already warm.

Choosing a heat level.

Levels run 1 to 9, with Boost shown as “P”. Use the guide below as a starting point and adjust — induction responds to a change in setting almost immediately.

HEAT SETTINGS GUIDE

LEVEL	SUITABLE FOR
-------	--------------

1–2	Delicate warming of small amounts, melting chocolate or butter and foods that burn quickly, gentle simmering, slow warming
3–4	Reheating, rapid simmering, cooking rice
5–6	Pancakes, maintaining a steady simmer
7–8	Sautéing, cooking pasta
9 / P	Stir-frying, searing, bringing soup to the boil, boiling water

NO-PAN DETECTION

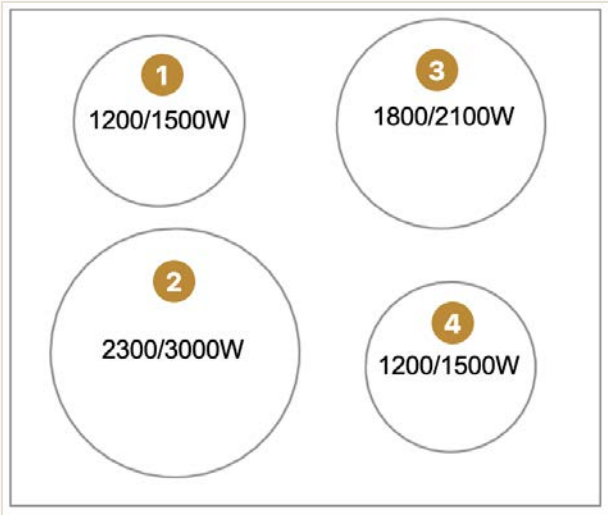
If no cookware is detected on an active zone, the cooktop shuts that zone off automatically. Never use the cooktop to warm a room.



BOOST TAKES ONE LITER TO A ROLLING BOIL IN UNDER 90 SECONDS

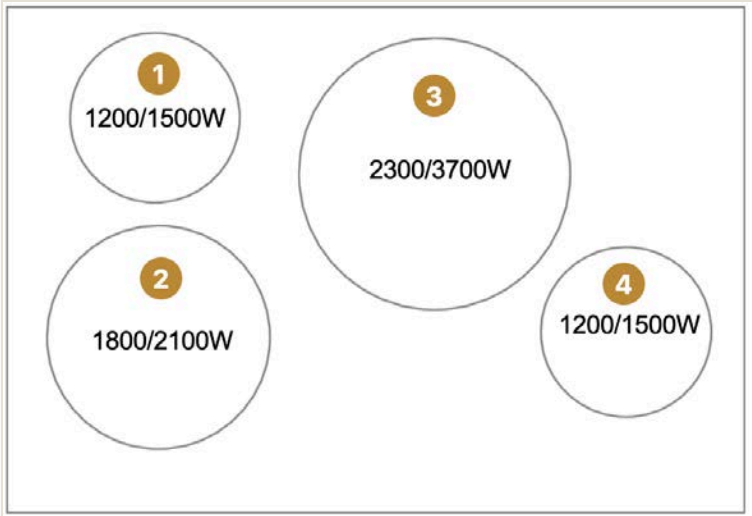
Burner **power** by zone.

Each zone carries a standard and a higher Boost rating, printed inside each circle as **standard / boost**. Layouts are viewed from above, control panel at the front.



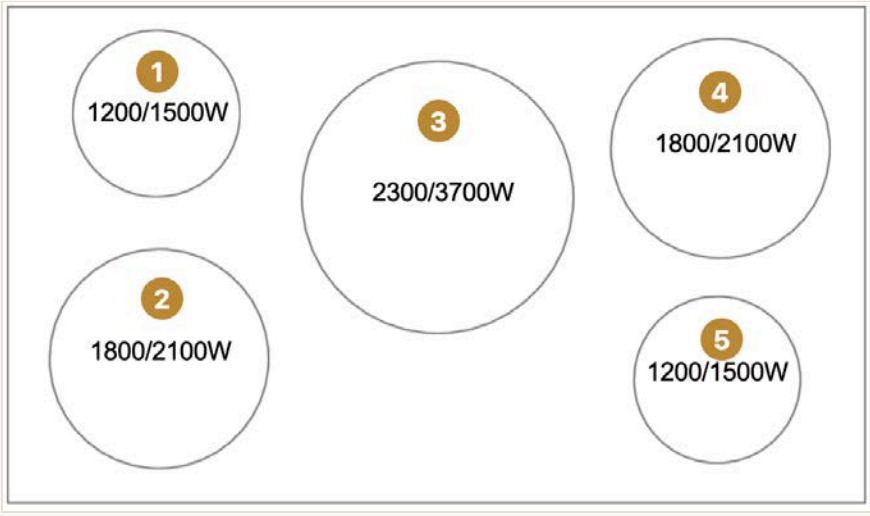
ID-PRO-24
24" · 4 zones · 7,200W

ZONE	STD	BOOST
1	1,200W	1,500W
2	2,300W	3,000W
3	1,800W	2,100W
4	1,200W	1,500W



ID-PRO-30
30" · 4 zones · 7,200W

ZONE	STD	BOOST
1	1,200W	1,500W
2	1,800W	2,100W
3	2,300W	3,700W
4	1,200W	1,500W



ID-PRO-36
36" · 5 zones · 9,300W

ZONE	STD	BOOST
1	1,200W	1,500W
2	1,800W	2,100W
3	2,300W	3,700W
4	1,800W	2,100W
5	1,200W	1,500W

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

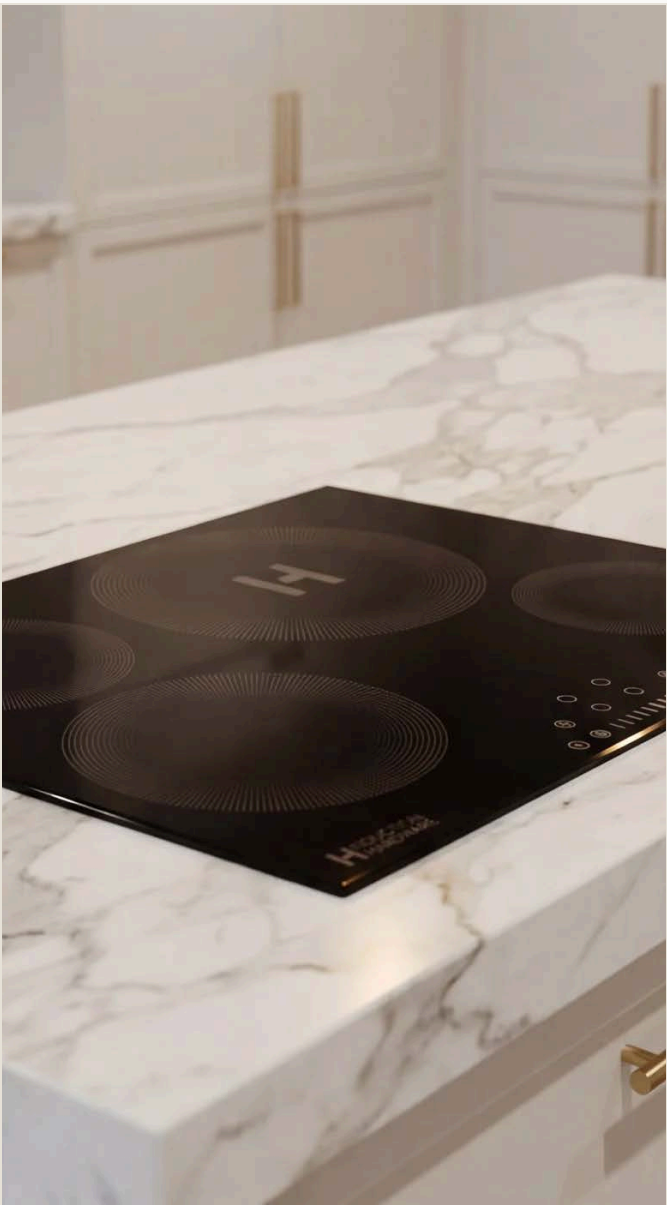
- 1 Stand the meat at room temperature for about 20 minutes before cooking.
- 2 Heat a heavy-based frying pan on a high setting.
- 3 Brush both sides of the steak lightly with oil. Add a small drizzle of oil to the hot pan, then lower the steak onto the surface.
- 4 Turn the steak only once. Exact times 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.

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.



FLUSH TO THE COUNTER — 2.3" PROFILE

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

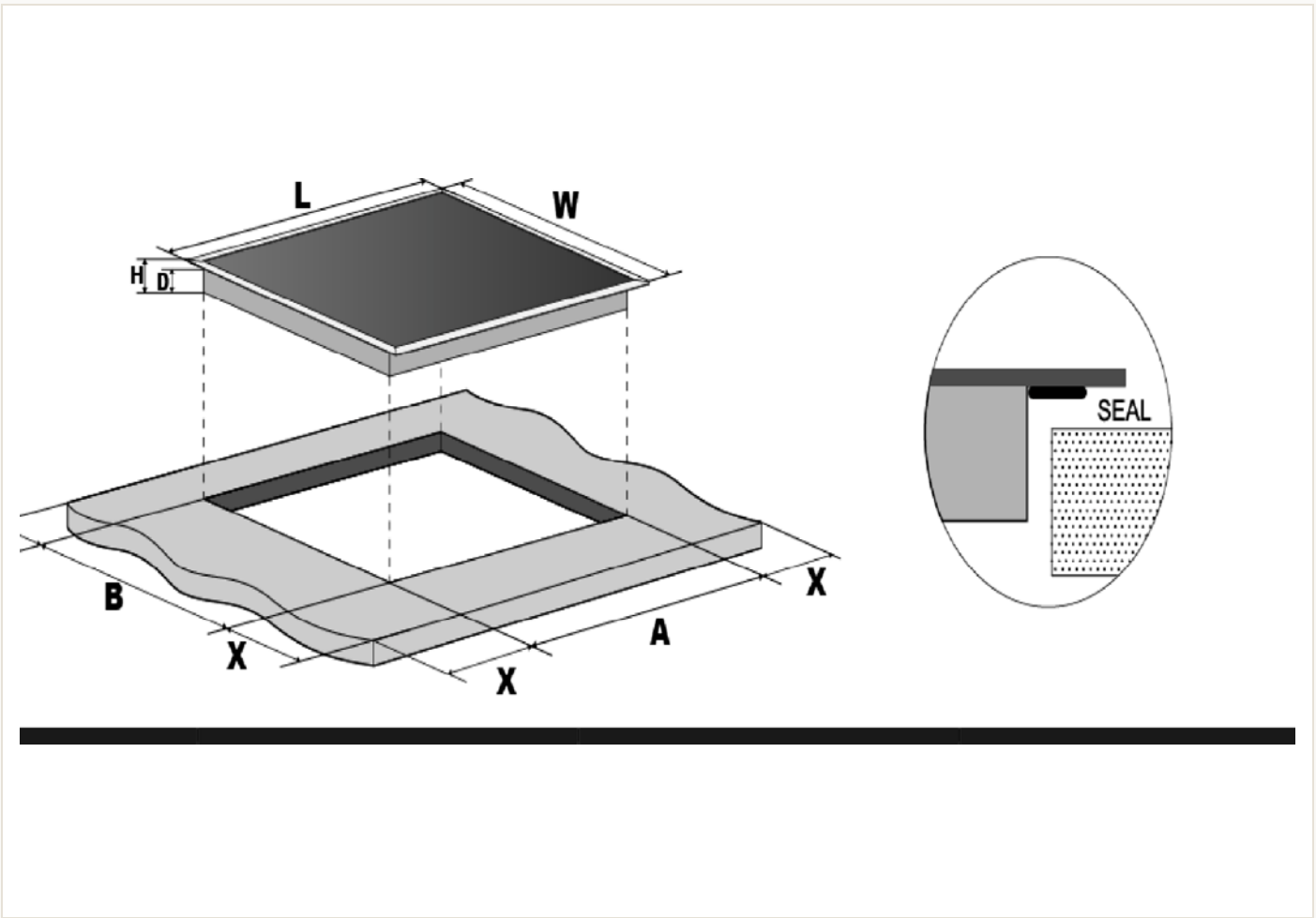
Product and cutout dimensions.

PRODUCT DIMENSIONS

MODEL	LENGTH (L)	WIDTH (W)	HEIGHT (H)
ID-PRO-24	23-5/8"	20-1/2"	2-5/16"
ID-PRO-30	30"	21"	2-5/16"
ID-PRO-36	36"	21"	2-5/16"

BUILT-IN (CUTOUT) DIMENSIONS

MODEL	CUTOUT A (LENGTH)	CUTOUT B (WIDTH)	DEPTH
ID-PRO-24	22-1/16"	19-5/16"	2-1/8"
ID-PRO-30	28-3/4"	19-5/16"	2-1/8"
ID-PRO-36	33-7/8"	19-5/16"	2-1/8"



L × W × H PRODUCT · A × B CUTOUT · X CLEARANCE AROUND THE OPENING

Weights and dimensions are approximate. Induction Hardware reserves the right to change specifications without prior notice.

Installation made clear.

Proper installation ensures your Induction Hardware appliance performs exactly as designed. For additional resources and installation videos, visit inductionhardware.com.

INSTALLATION WARNING

Minimum **30"** clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet.

24" minimum when the cabinet bottom is protected with flame-retardant millboard and appropriate metal sheet.

If cabinets above the cooktop are unavoidable, fit a range hood that projects at least **5" farther out from the wall** than those cabinets, so it captures heat and steam before it reaches them. Avoid storage above the cooking surface wherever possible.

BEFORE INSTALLING — CHECKLIST

Work surface is square, level and clear of structural members.

An approved isolating switch with 0.12" minimum air gap is installed in permanent wiring and accessible.

Work surface is heat-resistant — stone, ceramic tile or impregnated wood. Minimum thickness 1.18".

If installed above an oven, the oven has a built-in cooling fan.

A minimum clearance of 1.97" is preserved around the cutout.

If installed above a drawer or cabinet, a thermal protection barrier is fitted below the cooktop.

PROTECTED CABINET BOTTOM — WHAT COUNTS

The 24" clearance applies only where the bottom of the wood or metal cabinet is protected by at least 1/4" flame-retardant millboard covered with no less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.

SEALING THE EDGE

The glass sits on the counter face with the supplied seal between the two. Run the seal unbroken around the full perimeter of the cutout so no liquid can reach the cabinet below, and keep the cut edge of a stone or engineered surface clean of chips where the seal bears on it.

CUT ONCE

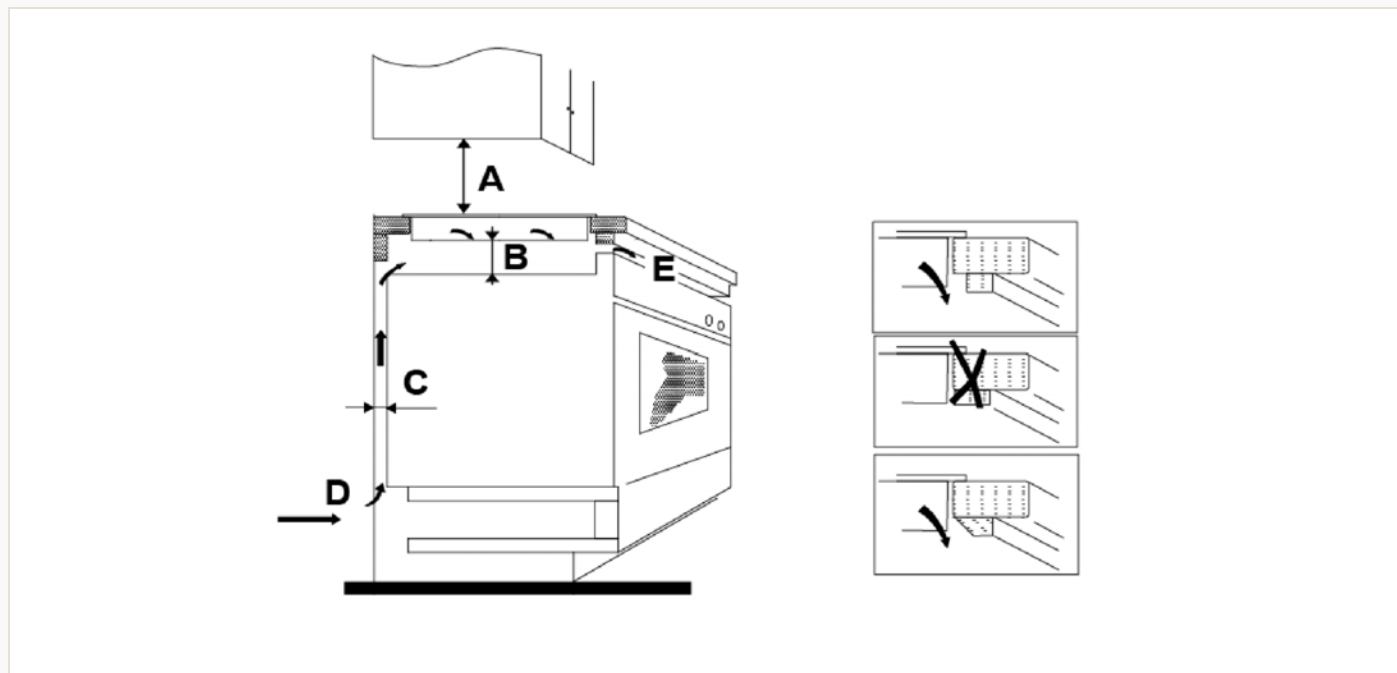
Cut to the cutout figures on page 15, not to the product dimensions. Full-size dimensioned sheets for each width are on pages 20–22.

DO NOT MOUNT ABOVE

The cooktop must not be mounted above cooling appliances or dishwashers.

Clearances, brackets and fitting.

CLEARANCE REQUIREMENTS

**A • 30"**

Above the cooking surface

B • 1.97" min

Under the counter

C • 0.79" min

Cabinet set-back

D

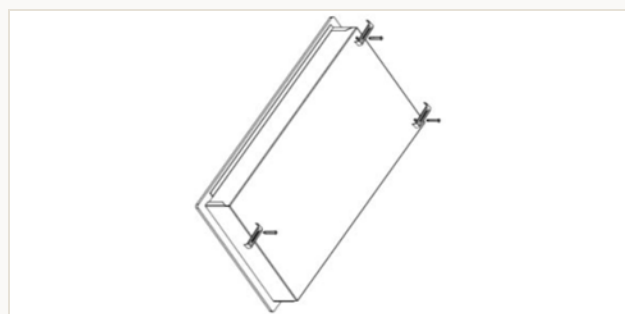
Air intake

E • 0.20"

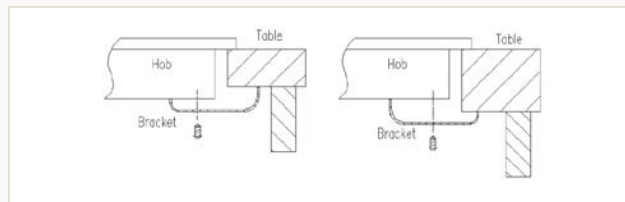
Air exit

RIGHT-HAND DETAILS SHOW CORRECT AND INCORRECT BRACKET SEATING

MOUNTING BRACKETS



Secure the cooktop by screwing the four mounting brackets to the underside of the unit. Adjust bracket positions to match your work surface thickness.



BRACKET SEATING — THIN COUNTER, LEFT; THICK COUNTER, RIGHT

INSTALLING THE COOKTOP

- 1 Cut the work surface to the cutout dimensions on page 15.
- 2 Place the cooktop on a stable, smooth surface — use the packaging — to prepare the mounting brackets. Do not apply force to the controls.
- 3 Lower the cooktop into the cutout.
- 4 Secure with the four mounting brackets, adjusted to the work surface thickness.
- 5 Verify adequate airflow — the air inlet and outlet must not be blocked.
- 6 Connect the electrical supply per Making Electrical Connection, page 18.

VENTILATION ABOVE

Match the hood width to the cooking surface below. The 34" insert suits a 36" cooktop; the 28" insert suits 30". See the Insert Range Hood care & install guide for duct sizing and mounting heights.

Making the electrical connection.

WARNING — ELECTRICAL SHOCK HAZARD

Disconnect power before servicing.

Use 8 gauge copper wire minimum.

Electrically ground the cooktop.

Failure to follow these instructions can result in death, fire or electrical shock.

This cooktop is manufactured with a frame-connected green or bare ground wire. Connect the cooktop cable to the junction box through a UL-listed or CSA-approved conduit connector. Connect only to a 3-wire, 240-volt power supply.

SUPPLY REQUIREMENTS

Supply voltage	240V~ 60Hz
Circuit — ID-PRO-24 / 30	240V • 30A dedicated
Circuit — ID-PRO-36	240V • 40A dedicated
Minimum conductor	8 AWG copper
Certification	ETL listed

4-WIRE SUPPLY TO 3-WIRE COOKTOP

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

1 • Disconnect power. 2 • Remove the junction box cover, if present.

3 • Connect the flexible cable conduit from the cooktop to the junction box with a UL-listed or CSA-approved conduit connector. 4 • Tighten the connector screws.

5 • Join the two black wires with UL-listed wire connectors. 6 • Join the two red wires the same way.

7 • Connect the green or bare ground wire from the cooktop to the green or bare ground wire in the junction box.

8 • Cap the white (neutral) wire with a UL-listed wire connector.

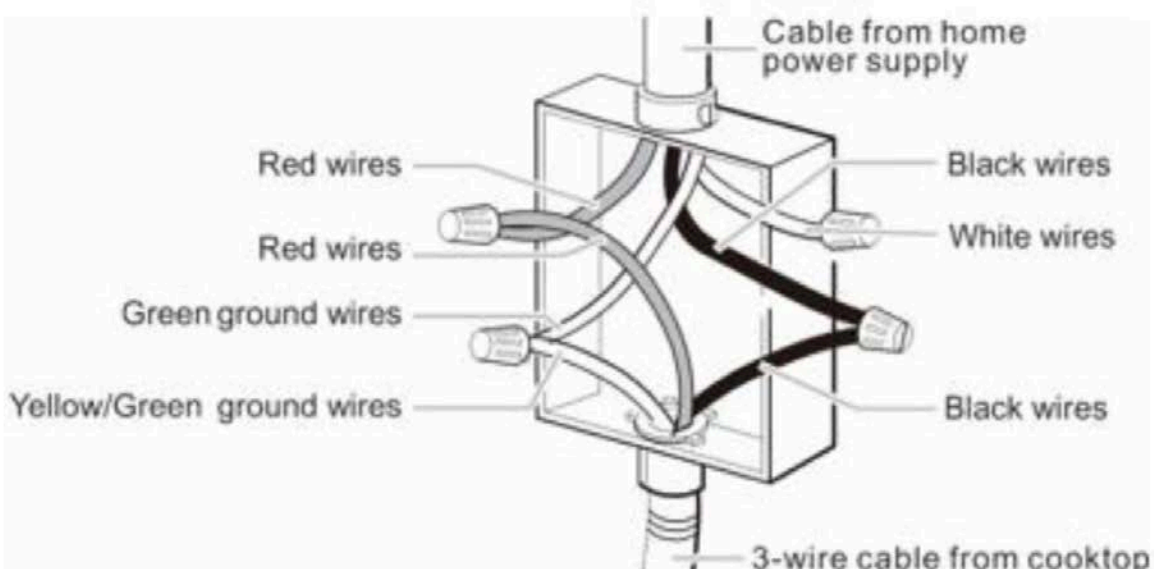
9 • Install the junction box cover. 10 • Reconnect power.

Note — do NOT connect the bare ground wire to the neutral (white) wire in the junction box.

ALSO REQUIRED

The cable must not be bent or compressed, must be checked regularly, and may only be replaced by a qualified person using the proper tools.

JUNCTION BOX — 4-WIRE SUPPLY TO 3-WIRE COOKTOP



3-wire supply and completion.

3-WIRE SUPPLY TO 3-WIRE COOKTOP

Use where local codes permit connecting the frame-ground conductor to the neutral (white) junction box wire.

1 • Disconnect power. 2 • Remove the junction box cover, if present.

3 • Connect the flexible cable conduit from the cooktop to the junction box. 4 • Tighten the connector screws.

5 • Join the two black wires. 6 • Join the two red wires.

7 • Connect the green or bare cooktop cable wires to the white (neutral) wire in the junction box.

8 • Install the junction box cover. 9 • Reconnect power.

COMPLETE INSTALLATION

- 1 Verify all parts are installed — if an extra part remains, review the steps for a missed step.
- 2 Collect all tools.
- 3 Dispose of or recycle all packaging materials.
- 4 Clean the cooktop with a mild liquid household cleaner and warm water. Dry thoroughly with a soft cloth.
- 5 Reconnect power.

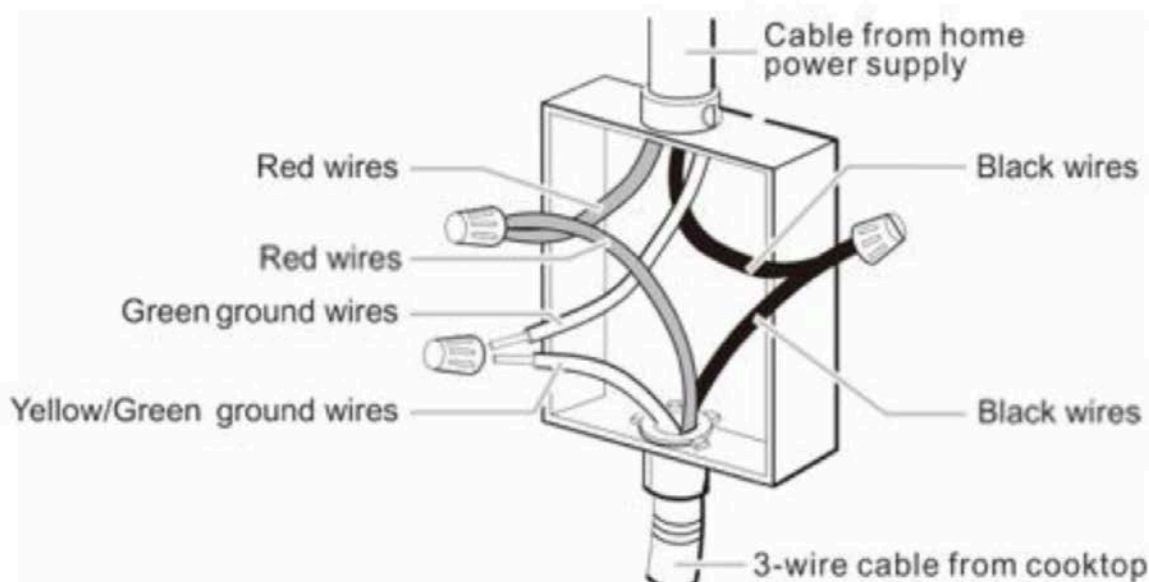
IF IT DOES NOT POWER UP

Check that a circuit breaker has not tripped before calling for service.

CUTOUT SHEETS

Full-size dimensioned cutout sheets for each width follow on pages 20–22. Print at 100% and verify every figure on site before cutting.

JUNCTION BOX — 3-WIRE SUPPLY TO 3-WIRE COOKTOP (FIGURE 2)

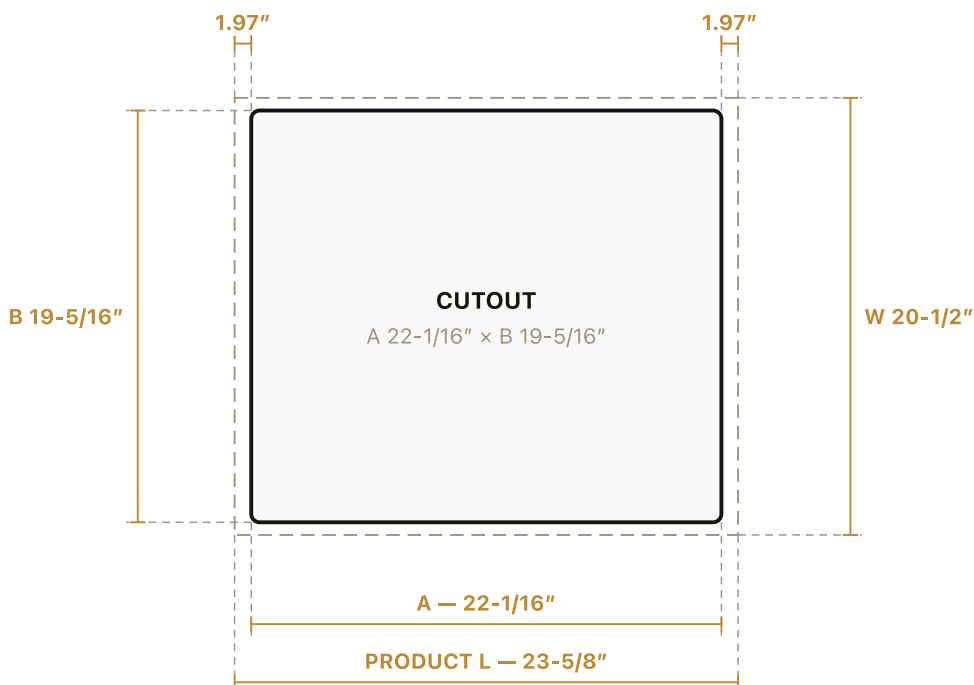


ID-PRO-24 — 24" Drop-In

PLAN — WORKTOP CUTOUT

ID-PRO-24 — 23-5/8" drop-in induction cooktop

Cutout A × B · product outline dashed · 240V~ 60Hz · 7,200 W installed



SECTION — WORKTOP & PRODUCT DEPTH

Aligned to the plan above. Vertical scale exaggerated for legibility.



Installed electric power 7,200 W at 240V~ 60Hz — about 30 A. Confirm the breaker rating on the nameplate before wiring.

Worktop must be heat-resistant (stone, ceramic tile or impregnated wood), square, level and clear of structural members. Minimum thickness 1.18".

30" minimum from the cooking surface to an unprotected cabinet above — 24" where the cabinet bottom is protected with flame-retardant millboard and metal sheet.

Secured with four mounting brackets, adjusted to worktop thickness. Do not mount above a cooling appliance or dishwasher.

Isolating switch with 0.12" minimum air gap in the permanent wiring, accessible after install.

Three-wire 240V supply, 8 gauge copper, frame grounded.

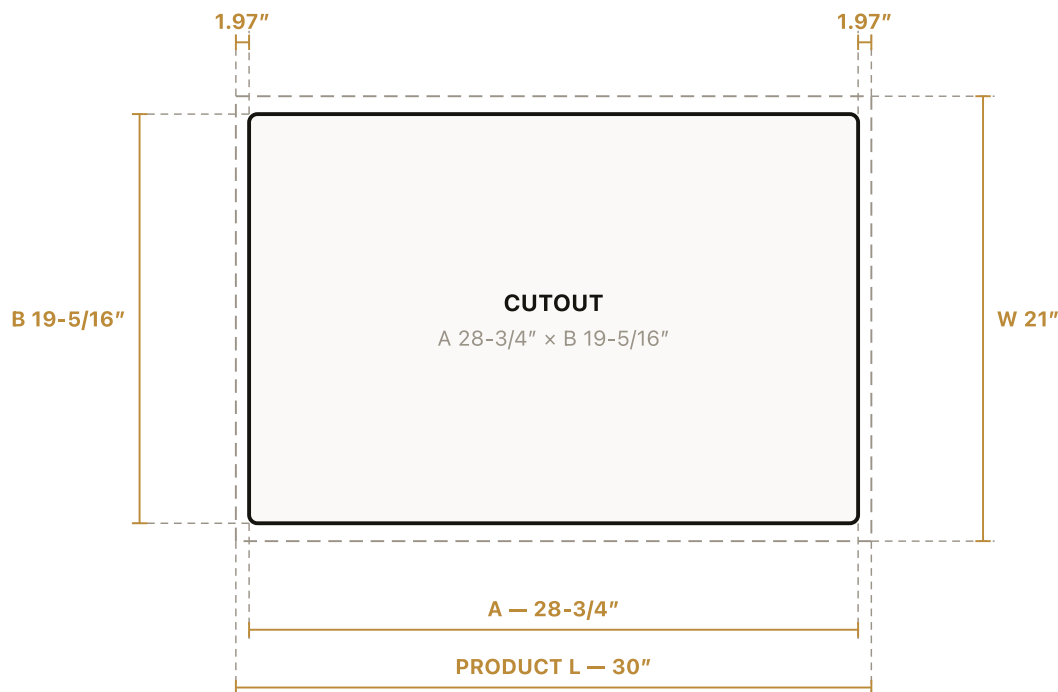
INDUCTION HARDWARE · ID-PRO-24 CUTOUT · DIMENSIONS IN INCHES · VERIFY ON SITE BEFORE CUTTING

ID-PRO-30 — 30" Drop-In

PLAN — WORKTOP CUTOUT

ID-PRO-30 — 30" drop-in induction cooktop

Cutout A × B · product outline dashed · 240V~ 60Hz · 7,200 W installed



SECTION — WORKTOP & PRODUCT DEPTH

Aligned to the plan above. Vertical scale exaggerated for legibility.



Installed electric power 7,200 W at 240V~ 60Hz — about 30 A. Confirm the breaker rating on the nameplate before wiring.

Worktop must be heat-resistant (stone, ceramic tile or impregnated wood), square, level and clear of structural members. Minimum thickness 1.18".

30" minimum from the cooking surface to an unprotected cabinet above — 24" where the cabinet bottom is protected with flame-retardant millboard and metal sheet.

Secured with four mounting brackets, adjusted to worktop thickness. Do not mount above a cooling appliance or dishwasher.

Isolating switch with 0.12" minimum air gap in the permanent wiring, accessible after install.

Three-wire 240V supply, 8 gauge copper, frame grounded.

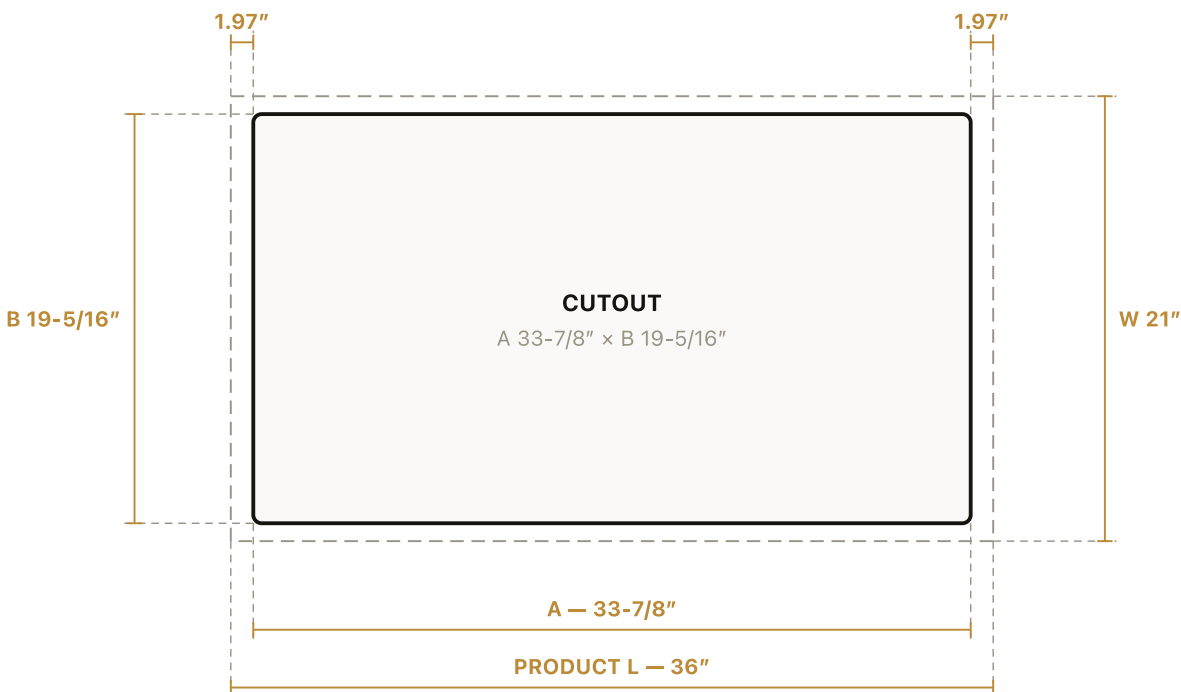
INDUCTION HARDWARE · ID-PRO-30 CUTOUT · DIMENSIONS IN INCHES · VERIFY ON SITE BEFORE CUTTING

ID-PRO-36 — 36" Drop-In

PLAN — WORKTOP CUTOUT

ID-PRO-36 — 36" drop-in induction cooktop

Cutout A × B · product outline dashed · 240V~ 60Hz · 9,300 W installed



SECTION — WORKTOP & PRODUCT DEPTH

Aligned to the plan above. Vertical scale exaggerated for legibility.



Installed electric power 9,300 W at 240V~ 60Hz — about 38.8 A.

Confirm the breaker rating on the nameplate before wiring.

Worktop must be heat-resistant (stone, ceramic tile or impregnated wood), square, level and clear of structural members. Minimum thickness 1.18".

30" minimum from the cooking surface to an unprotected cabinet above — 24" where the cabinet bottom is protected with flame-retardant millboard and metal sheet.

Secured with four mounting brackets, adjusted to worktop thickness. Do not mount above a cooling appliance or dishwasher.

Isolating switch with 0.12" minimum air gap in the permanent wiring, accessible after install.

Three-wire 240V supply, 8 gauge copper, frame grounded.

INDUCTION HARDWARE · ID-PRO-36 CUTOUT · DIMENSIONS IN INCHES · VERIFY ON SITE BEFORE CUTTING

Care and cleaning.

IMPORTANT

Before cleaning, make sure all controls are off and the cooktop is completely cool. Always follow label instructions on cleaning products. Start with gentle soap, water and a soft cloth unless otherwise noted.

LIQUID ON THE CONTROLS

The cooktop may beep and switch off if liquid contacts the controls. Make sure the area is dry before powering back on.

CERAMIC GLASS SURFACE

Never use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia on the glass surface.

Step 1 — remove residue. Use a cooktop scraper while the surface is still warm, not hot. Hold the scraper at 45° and apply firm pressure. Allow the cooktop to cool completely before the next step.

Step 2 — apply cleaner. Apply a few dime-sized drops of cooktop cleaner. Rub with a nylon cleaning pad. Allow to dry to a white haze.

Step 3 — polish. Buff with a clean, dry cloth or paper towel.

EVERYDAY SOILING

Switch the power off, apply a cooktop cleaner while the glass is still warm but not hot, then rinse and wipe dry with a clean cloth or paper towel before switching back on. With the power off there is no hot-surface indication, but the zone may still be hot — take extreme care. Never leave cleaning residue on the glass; it may stain. Heavy-duty and some nylon scourers scratch ceramic glass, so always read the label to check a cleaner or scourer is suitable.

Boil-overs and sugary spills should be removed immediately — left to cool, they may permanently damage the glass. Use a razor blade scraper at 30° to move the spill to a cooler area first.

TOUCH CONTROLS

Switch the cooktop off.

Soak up any spill.

Wipe the control area with a clean, damp sponge or cloth.

Wipe completely dry with a paper towel.

Switch the cooktop back on.

Before you call for service.

COMMON ISSUES

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cooktop will not turn on	No power supply	Check the power connection and circuit breaker.
Touch controls unresponsive	Child lock is engaged	Hold the child lock key for three seconds to unlock.
Controls difficult to operate	Water film over controls, or using a fingertip	Dry the control area; use the ball of your finger.
Glass surface scratching	Rough-edged cookware or abrasive cleaners	Use cookware with flat, smooth bases. See Care & Cleaning.
Crackling or clicking from pan	Layers of different metals in the cookware	Normal — not a fault.
Low humming on high heat	Normal induction operation	Normal — decreases when the heat setting is reduced.
Fan noise	Cooling fan preventing electronics overheating	Normal. Do not switch power off at the wall while the fan runs.
Pan does not heat	Pan not induction-compatible or not centered	Use induction-compatible cookware; center the pan.
Zone shuts off with error code	Technical fault	Note the code, switch off at the wall, contact a technician.

ERROR CODES

CODE	CAUSE	ACTION
E2 / E3	Abnormal supply voltage	Check the supply is normal, then power back on.
E4 / E5	Temperature sensor failure	Contact Induction Hardware support.
E7 / E8	IGBT temperature sensor failure	Contact Induction Hardware support.
E6 / E9	Poor heat radiation / overheating	Allow the cooktop to cool, then restart.

Do not attempt to disassemble the unit yourself. Contact support@inductionhardware.com for service.

Every detail, on the **record**.

Rated figures for all three widths. Model and serial numbers are printed on the rating label on the underside of the unit — record them on page 26 before the cooktop is dropped into the counter.

SPECIFICATION	ID-PRO-24	ID-PRO-30	ID-PRO-36
Cooking zones	4	4	5
Supply voltage	240V~ 60Hz	240V~ 60Hz	240V~ 60Hz
Installed electric power	7,200W	7,200W	9,300W
Product L × W × H	23-5/8 × 20-1/2 × 2-5/16"	30 × 21 × 2-5/16"	36 × 21 × 2-5/16"
Built-in A × B	22-1/16 × 19-5/16"	28-3/4 × 19-5/16"	33-7/8 × 19-5/16"
Product weight	33 lb	34 lb	45 lb
Control & certification	LED touch • ETL	LED touch • ETL	LED touch • ETL

LIFETIME INDUCTION-CLAD WARRANTY

Parts and labor, for as long as you own the product. No deductibles, no tiers.

DISPOSAL

Do not dispose of this product as unsorted municipal waste. It is labeled in compliance with WEEE directive 2012/19/EU and requires specialist disposal — take it to a collection point for recycling of electrical and electronic goods, or contact your local council or the shop where you bought it.

Keep this manual with the receipt.

Thank you for purchasing your drop-in 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 works at its peak performance and efficiency.

Please write down the model number and serial number below for future reference. Both numbers are on the rating label on the underside of the unit 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 on page 24 — it will help you diagnose and solve common issues.

CONTACT US

Website **www.inductionhardware.com**

Phone **(775) 898-7562**

Email **support@inductionhardware.com**

Address **12920 Old Virginia Road, Suite 160
Reno, Nevada 89521, USA**


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