

# KENT INDUCTION COOKTOP KT-4

Safe | Fast | Economical Cooking

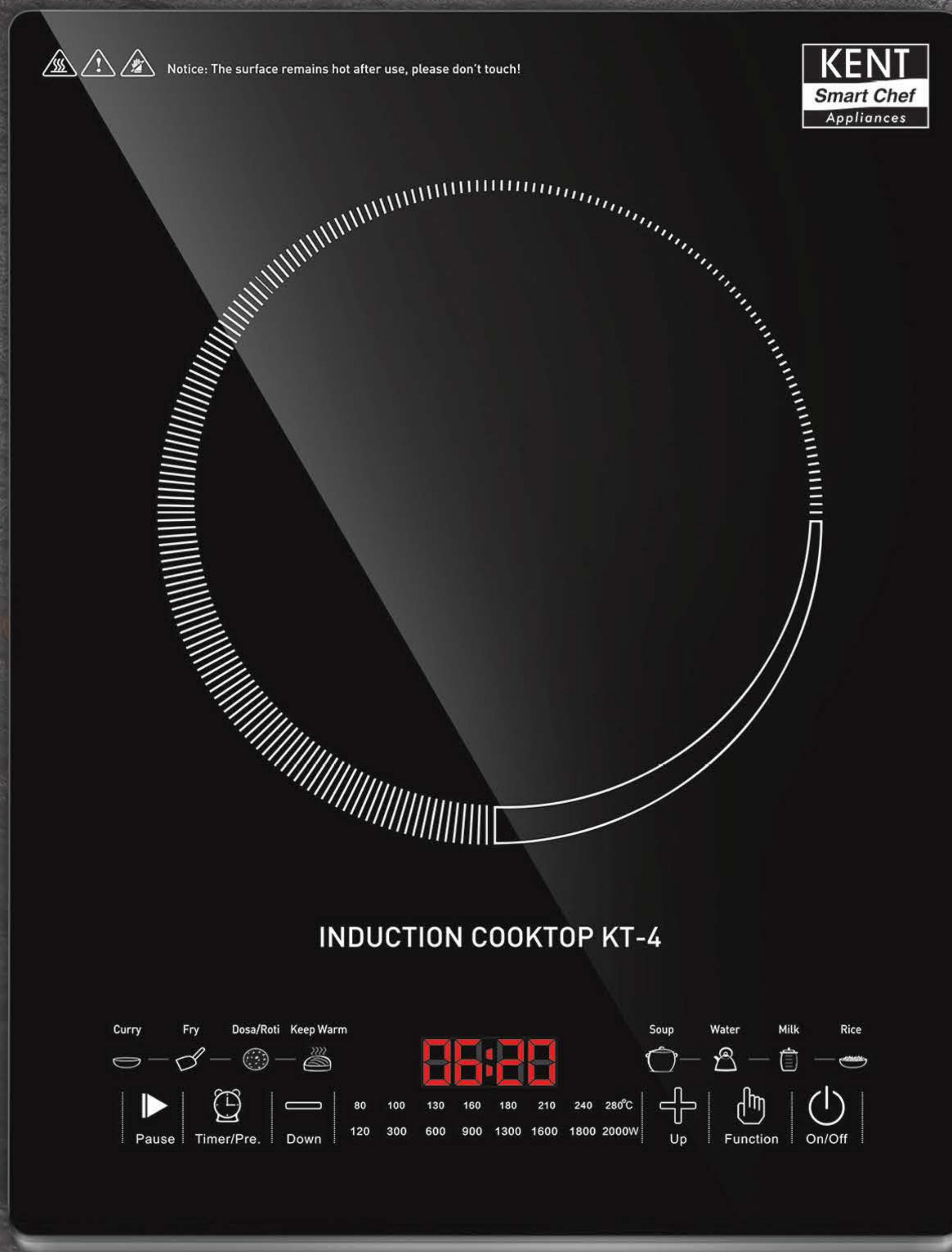


HOUSE of PURITY

## Instruction Manual

SLIM & LIGHTWEIGHT

LARGE GLASS TOP  
370 X 290 MM



- FEATHER TOUCH BUTTONS
- 8 PRESET MENUS
- MILK BOILING FUNCTION
- KEEP WARM FUNCTION
- TURBO COOKING





# Welcome to KENT

Dear Customer,

Congratulations on your purchase and welcome to **KENT!**

At the outset, allow us to thank you for your trust in **KENT Smart Chef Appliances**. At KENT, we take pride in our reputation for quality products and industry proven performance. We are certain that you will be more than satisfied with the performance of **KENT INDUCTION COOKTOP KT- 4**, and that it will serve you and your family's need without any compromise.

This guide will help you in getting the best out of your appliance. Please go through the booklet to familiarize yourself with its operation and maintenance.

With the robust build and high quality, you can look forward to years of trouble-free service.

To ensure that the warranty of your appliance is effective, it is important that you fill up the enclosed warranty card and mail it to us within 15 days of purchase.

In case you require any further information, please contact your nearest KENT dealer or branch.

Bon Appétit!

**KENT RO Systems Ltd.**



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## INTRODUCTION

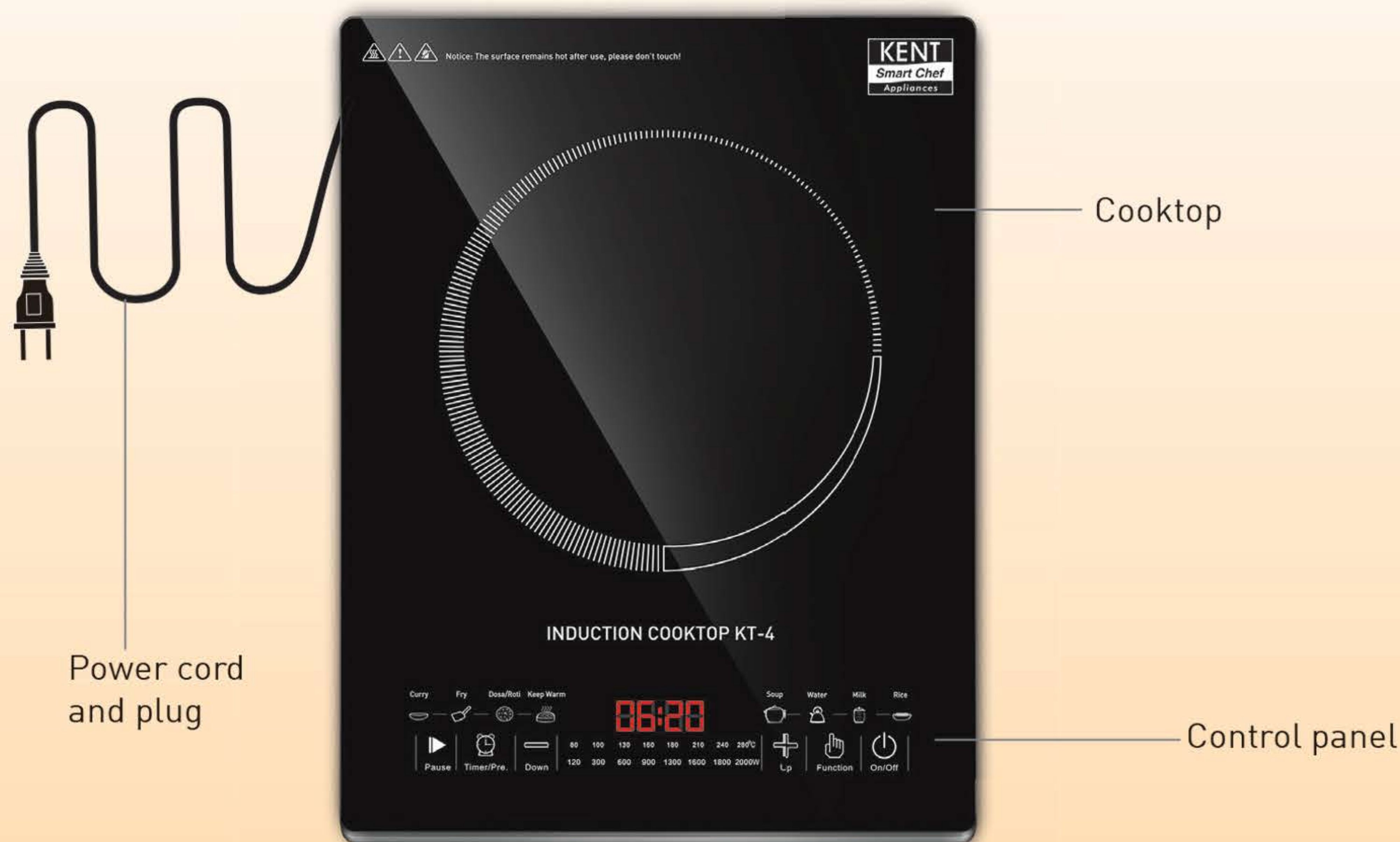
We, at KENT, have always believed that a clean and healthy life is the right of every individual. This ethos is what made us embark on the journey to develop innovative solutions for purifying the water that we drink, the vegetables and fruits that we eat, the homes that we live in and the air that we breathe.

Use of innovative technology and the support of a competent service network, have enabled us to create a brand which has become synonymous to well-being. Continuing with the tradition, we now present the KENT Induction Cooktop KT- 4, an environment friendly kitchenware developed on advanced induction technology. This product is of international standards and safer than using traditional gas stores or electrical cooker, for any kind of cooking. This model is slim & lightweight with just 40mm height. This is a portable product for indoor use and works silently & efficiently.

## FEATURES OF KENT INDUCTION COOKTOP KT-4

- Energy efficient
- Safer than traditional gas and electric cookers
- 8 preset cooking options
- Adjustable temperature
- Overheat protection via Auto Off feature
- Easy to clean

## KNOW YOUR PRODUCT

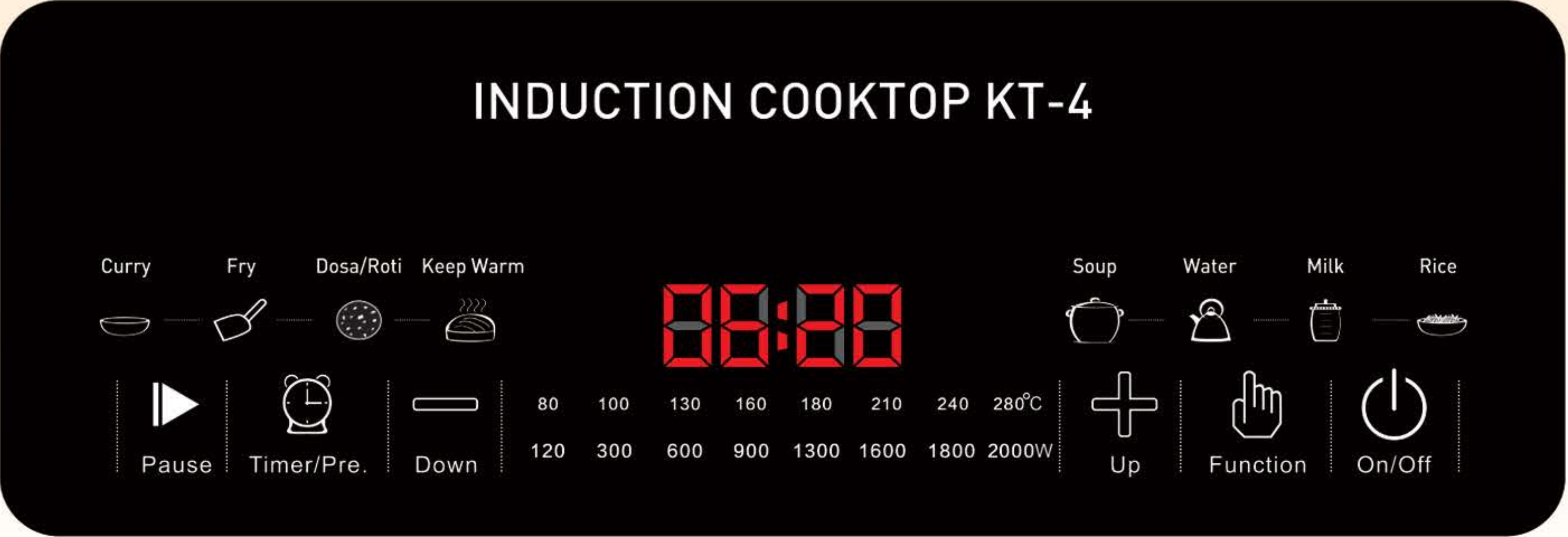




## ITEMS IN THE BOX

- 1. KENT Induction Cooktop : 1 No.
- 2. User Manual : 1 No.

## OPERATION PANEL EXPLAINED



Automatic Functions Include: Curry, Fry, Roti, Keep Warm, Soup, Water, Milk and Rice. Selecting any one of them will start the induction cooktop on a preset mode of temperate appropriate for the specified food item.

The functions are controlled by intelligent technology and uses dynamic control. According to the food, it adjusts the heat, and there is no intervention required.

## INSTRUCTIONS FOR USING KENT INDUCTION COOKTOP KT-4

- 1. Place suitable cooking utensils in the centre of the top plate.
- 2. Insert the plug into a wall socket, the screen shows “----“, touch ON/OFF to switch on, then touch function buttons to select different cooking functions, setting and adjustments.
- 3. To switch off, touch ON/OFF again, then plug out to shut off power supply.

## WARNING

- 1. Overheat Protection: The unit is equipped with overheat protection. If the pot or pan gets too hot, the unit will switch off automatically, and an the alarm will sound. After few minutes, the appliance will be ready for use again.
- 2. This appliance is liable to get hot during usage.



## SUITABLE COOKWARE

### 1. Usable pans

Steel, cast iron, enameled iron, stainless steel, flat-bottom pan / pots with diameter form 12 to 26 cm.



### 2. Non-usable pans

Heat – resistant glass, ceramic container, copper, aluminum pans/post. Rounded-bottom pans/pots with bottom measuring less than 12 cm



## TIPS

1. Choose compound pans as the device won't function with thinner pots.
2. You cannot reset power and timer after selecting the automatic function.
3. To avail the preset functions, it is advised to cook suitable amount of food.

## IMPORTANT SAFETY INSTRUCTIONS

When using an electrical appliance, basic precaution should always be followed, including the following:

1. Unplug when not in use and before servicing.
2. To reduce the risk of electric shock, do not use near or on wet surfaces.
3. Use the appliance only as described in the manual.
4. Do not use the appliance if cord or plug is damaged or worn out. Replace the damaged cord or plug immediately.
5. Do not try to service the appliance on your own. Send it to an authorized service centre only.
6. Keep cord away from heated surfaces.
7. Do not unplug the appliance by pulling the cord. Always unplug by pulling the plug and not the cord.
8. To avoid electric shocks, do not use the appliance with wet hands.



9. Turn all controls off before unplugging.
10. This appliance is suitable for indoor use only.
11. Keep away from children.
12. The appliance is not designed to be used by people, who are physically or mentally disabled or mentally handicapped or lack relevant experience and knowledge, unless a person, responsible for their safety, is present for supervision or guidance.

## **CLEANING & MAINTENANCE**

1. Switch off and unplug the appliance before cleaning it.
2. Wipe the main unit with a moist cloth and non-abrasive liquid cleaner.
3. Do not immerse the appliance in water or any other liquid.
4. Never put any part of the appliance in the dishwasher.
5. Ensure that the appliance is completely dry before storing it.

## **PRECAUTIONS**

1. Do not disassemble, repair or alter the machine on your own.  
It may cause appliance failure or breakdown.
2. The input voltage must not exceed the rating; it might damage the appliance.
3. Unplug before cleaning / moving the appliance.
4. Do not use the appliance with damaged power cord or plug.
5. If power cord is damaged, replace it with a genuine KENT spare.
6. Do not install the machine near any heat source, e.g., heater.
7. If the appliance is not in use for a longer time, unplug it.
8. Do not sit on, stand on or shake the appliance.
9. Do not use the appliance when it is in an inclined position.



TROUBLESHOOTING

Trouble Code	Possible Reasons	Solution
E0	There is no pot/pan or unsuitable pot/pan on induction cooker.	Change the suitable pot/pan, or contact the qualified service centre.
E1	Supply voltage is too low (less than 85V).	Check power supply. Power on after power supply is back to normal.
E2	Supply voltage is too high (more than 275V).	Check power supply. Power on after power supply is back to normal.
E3	Plate surface tamperature sensor is not connected well, or short-circuited.	Please restart (OFF/ON) the unit once. If the error still exists, please contact the qualified service centre.
E4	The Heat sensor of radiator (IGBT) is not connected well, or short-circuited.	Please restart (OFF/ON) the unit once. If the error still exists, please contact the qualified service centre.
E5	The temperature of plate surface is too high.	Please wait for few minutes until the unit cools down.
E6	The heat sensor of radiator temperature is over heated.	Check for air exhaust block or fan stuck.

TECHNICAL SPECIFICATIONS

Product Name	KENT INDUCTION COOKTOP KT- 4
Product Code	16035
Net Weight	2.3 kg
Input Power Supply	Single Phase 110-250 V, AC 50 Hz.
Total Power Consumption	2000 W
Temperature Adjustment	80°C - 270°C
Dimensions (mm)	370 (L) X 290 (W) X 40 (H)





HOUSE of PURITY



Imported & Marketed by:  
**KENT RO SYSTEMS LTD.**

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