

Read me  
FIRST

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# KENYON®

*Make any day a weekend*

## COMBI SYSTEM - 240V OWNERS MANUAL

Part # 145492  
Created: June 26, 2018

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## Please read & save these instructions

Thank you for choosing **Kenyon**, the world's leading manufacturer of specialty cooking appliances. By following the instructions in this owners manual, your unit will provide you with many years of reliable service.

To ensure our ability to continue serving you, please use this page to record important product information.

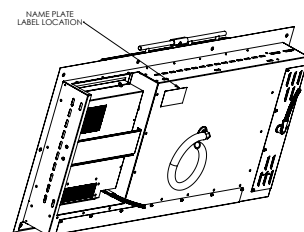
## For quick reference please keep a record here:

Purchase date

Model number

Serial number

## Name plate location



# IMPORTANT SAFETY INSTRUCTIONS

**Read this section BEFORE operating the unit.  
The following information applies to all  
KENYON Grills and Cooktops.**

**THIS UNIT, LIKE ALL APPLIANCES, HAS THE POTENTIAL TO  
CREATE SAFETY PROBLEMS THROUGH CARELESS AND  
IMPROPER USE. PLEASE OBSERVE ALL OF THE  
FOLLOWING SAFETY PRECAUTIONS.**

## **CAUTION**

**Do not touch hot surfaces.** Use handles or knobs.

**To protect against electrical shock,** do not immerse cord or plugs in water or other liquid.

## **CAUTION**

**Do not leave children alone.**

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

**Do not operate appliance with a damaged power cord or plug.** If the appliance malfunctions, discontinue use. Contact KENYON Customer Care immediately at (860) 664-4906.

**The use of accessory attachments not supplied by the manufacturer** of the appliance may cause injuries.

**Suitable shelter must be provided** to prevent direct exposure to rain.

**Do not let cord hang over edge of table or counter, or touch hot surfaces.**

**Do not use appliance for other than intended use.**

**Never use your appliance for warming or heating the room.**

**Allow the grill to cool** before taking off cooking grates, disposable drip trays or lids.

**Fuel, such as charcoal briquettes,** are not to be used with this appliance.

## **USER SERVICING**

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

**Never Leave Surface Units Unattended at High Heat Settings.**

Boilover causes smoking and greasy spillovers that may ignite.

**Keep flammable materials away from the appliance.**

# IMPORTANT SAFETY INSTRUCTIONS

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**Ensure the unit is installed per instructions** and properly grounded by a qualified electrician.

**Do not use water to extinguish a grease fire,** use dry chemical fire extinguisher.

**Do not store plastic material (such as plastic utensils) in storage areas beneath the appliance.**

Plastic items with low melting temperatures should not be stored under/over or near the unit.

**Do not cook on broken cooktop.**

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

**Clean appliance with caution.**

If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid steam burns. Some cleaners produce noxious fumes if applied to a hot surface. Read the cleaner label for details prior to using.

**Cookware should always be dry.**

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

**Glazed cooking utensils will not work with induction cooktops.**

**DO NOT USE ALUMINUM FOIL ON THE SURFACE OF THE COOKTOP.**

**Storage in or on Appliance**

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

**Wear proper clothing/apparel.**

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

**NEVER HEAT AN EMPTY PAN.**

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

**Use proper pan size.**

This appliance is equipped with one or more surface units of different size. Select pans having flat bottoms large enough to cover the cooking zone. The use of undersized pans will possibly not activate the induction zone.

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

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

**DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.**

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

# IMPORTANT SAFETY INSTRUCTIONS

## DO NOT COOK ON BROKEN GRILL GRATE OR GRIDDLE

If the grate should break, grease and oils may come into direct contact with the electric element and create a risk of electric shock or fire. Contact **KENYON Customer Care** immediately at (860) 664-4906.

## TO PREVENT SMOKE

To prevent the contents of the drip trays from smoking, place 1 cup of water (or enough to cover the bottom of the pan) in the drip trays before cooking.

## DO NOT CLEAN UNIT WITH PRESSURIZED WATER

Never clean the grill with any form of pressurized water or other types of cleaners. Doing so will void the warranty and may pose a serious risk of electric shock. Always clean the stainless steel surface with a cloth and a stainless steel polish and ceramic surfaces with glass cleaner.

**DO NOT DISCARD THESE INSTRUCTIONS, KEEP THEM WITH THE KENYON UNIT FOR FUTURE REFERENCE.**

**QUICK START TIPS**

**IntelliKEN Touch™**

Thank you for purchasing the World's Finest All Seasons® Electric Grill! Here are a few simple steps you can take to ensure your good decision will lead to years of World-Class Grilling:

1. Remove grate(s) and drip tray(s), clean both.
2. Insert the drip tray(s) into the bottom of grill. Make sure the burner brackets are not resting on the drip tray(s).
3. **Always fill the drip tray(s) with 16 oz. of liquid.** Water will work, but why not try beer or wine to add flavor to your favorite food. Then re-install cooking grate.
4. You have the choice of temperature or power setting. Adjust type of food, for example:  
Vegetables - Temp setting 350°F / Power setting 4  
Pork and fish - Temp setting 400°F / Power setting 5  
Burgers - Temp setting 500°F / Power setting 9  
Steak - Temp setting 550°F / Power setting 16  
Preheat grill with the lid closed for 7 to 9 minutes. Enjoy the best grilled food you have ever tasted!
5. Once cool, place grate/griddle in the dishwasher along with the dirty dishes so that it's ready for its next tour of duty!
6. While the grate is in the wash, don't forget to **clean out the drip tray contents.** *This is an important step in preventing a grease fire.*

**VISIT OUR WEBSITE**  
to purchase recipe books, cooking utensils, griddles, grill covers, and more!

[www.CookWithKenyon.com](http://www.CookWithKenyon.com) | 860.664.4906 |

**REMOVE & READ PRIOR TO GRILLING**

**THE ABOVE INSERT IS LOCATED UNDERNEATH YOUR GRILL LID. PLEASE READ INSERT AND REMOVE PRIOR TO GRILL USE.**

# Product Specifications

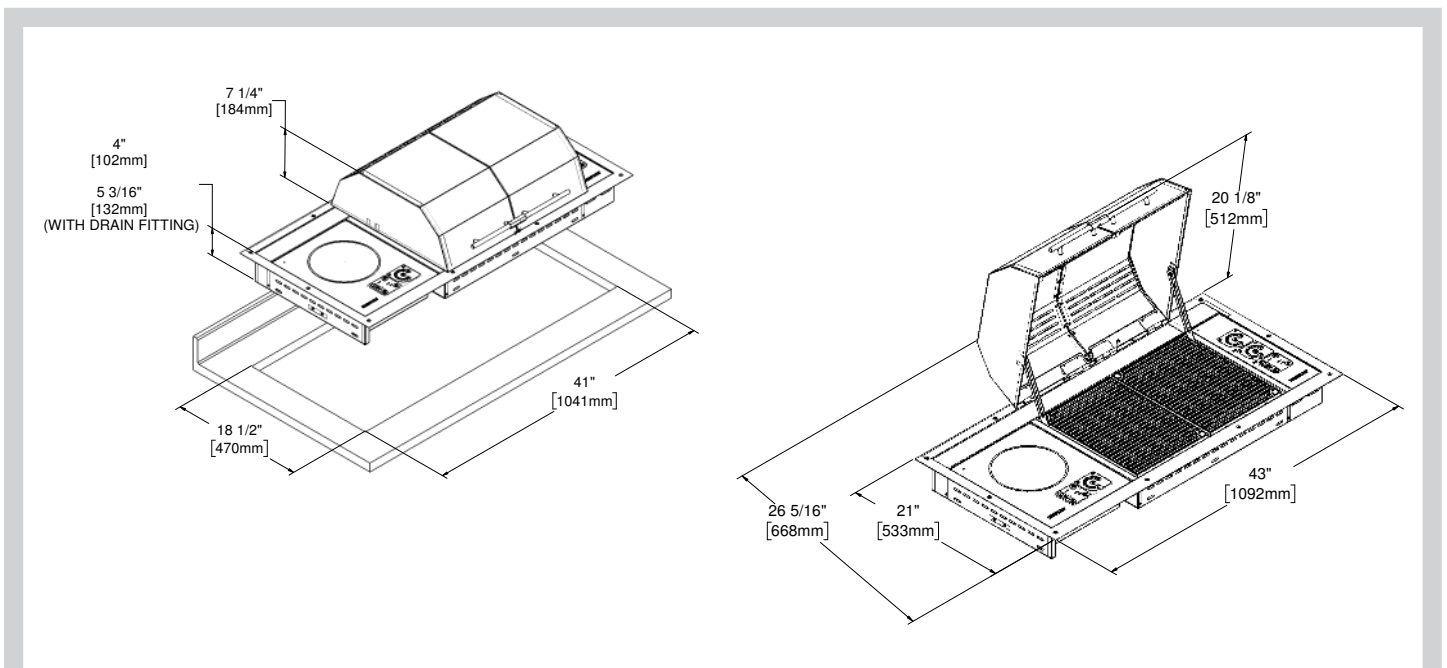
## Combi System - Model B70450 (240V)

GRILL BURNER DATA		
VOLTAGE	AMPS	OUTPUT IN WATTS
240V AC	13	3000

COOKTOP BURNER DATA		
VOLTAGE	DIAMETER	OUTPUT IN WATTS
240V AC	One 8" (203mm)	1800

PRODUCT DIMENSIONS		
WIDTH	DEPTH	HEIGHT
43"	21"	5 3/16" (12 7/16" with lid)
1092mm	533mm	132mm (316mm with lid)
<i>Height includes 1" drain fitting not visible in drawing</i>		

CUTOUT DIMENSIONS		
WIDTH	DEPTH	RADIUS
41"	18 1/2"	1/4"
1041mm	470mm	6mm



**Overall & Cutout Dimensions**

# Before Using the Grill

**1** Remove the cooking grates and drip trays from the grill. Wash the grill with warm soapy water using a non-abrasive cloth. **USE ONLY HIGH TEMP PLASTIC UTENSILS WHEN GRILLING.** Visit our web site to purchase a set of high quality stainless steel/high temp plastic grill utensils, [www.cookwithkenyon.com](http://www.cookwithkenyon.com).



**2** Make sure the drip trays are inserted all the way into the bottom of grill and electric element brackets are resting on the element support bracket.

**3** Cover the bottom of the drip trays with a liquid. Water is fine. **PLEASE DO NOT USE A FLAMMABLE LIQUID!** Doing so would ruin your cookout. Using apple juice if you are grilling pork adds a nice flavor to the meat. A can of lime soda is wonderful if you are grilling fish. **Just remember always add liquid to the drip trays prior to grilling.**



**4** To keep your grill smoke free, always clean the grilling surfaces after each use. Simply wash with warm soapy water using a non-abrasive cloth or place in your dishwasher. Empty the drip trays and wipe with a damp paper towel. The disposable drip trays can be used multiple times before needing to be replaced.



**5** Place your cooking grates or optional griddles (part #B96000) onto the element with drip trays installed. Use the griddles for foods such as eggs, pancakes or french toast.

**6** Preheat grill for 5 to 9 minutes on heat setting for type of food.

- Steak - Temp setting 550°F/ Power setting 16
- Burgers - Temp setting 500°F/ Power setting 9
- Pork and Fish - Temp setting 400°F/ Power setting 5
- Vegetables - Temp setting 350°F/ Power setting 4

**7** Close the lid(s) and cook. Enjoy the best grilled food you have ever tasted!

**8** Clean up. Take a few pieces of paper towel and place on the grilling surface. Pour about one ounce of water on the towel and then using your high temperature nylon tongs, swab the paper toweling back and forth to loosen up the residue from your grilling. Throw the paper towel away and wipe the grates off with a dry paper towel.

**9** Once the grates have cooled sufficiently, remove the grates and place in your dishwasher for a thorough cleaning.

**10** With the grates removed, lift up the electric elements and remove the drip trays. Empty the contents of the drip trays in an appropriate place. Wipe the trays out with a dry paper towel and reuse the trays. The trays can last for several uses.

**11** After you have used your grill many times, you may want to wash the lids. They can be placed in your dishwasher and run on the pots & pans cycle. This will restore your grill to its original pristine look.

**12** To clean the grill, first be sure the cooking surface has cooled enough to handle. Then remove the grates, lift up the electric elements until they lock in the up position, remove the middle grate support cross bar, then the drip trays. The grate support cross bar is removed by lifting the rear and pulling the front notch off of the supporting tab. To install the support reverse the procedure. Do not cook on the grill without the support cross bar in place!

# Before Using the Grill

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**13** Wipe the stainless steel surfaces with a damp cloth to remove any residue from previous grilling sessions.

**14** Your Kenyon grill came with a sample bottle of stainless steel cleaner. Use this cleaner once a month to protect the stainless.



**15** The touch control area is ceramic glass which is sealed from the effects of rain, snow and ice. To clean the glass, use a glass cleaner and soft towel. If stains appear, use a ceramic glass cleaner which can be found in your local grocery store.



# Grill Operation

## Indicator Lights

There are a series of lights that provide indications of element operation and hot surfaces.

These lights are located adjacent to the control panels. When the control is ON, a LED light array will illuminate indicating that the element is on.

For your safety, we have incorporated a “HOT” indicator light. When lit, this light indicates that some part of the cooking grate is too warm to touch or place articles upon.



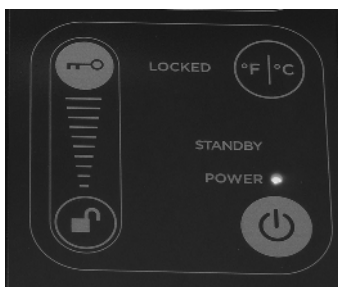
Do not place articles on the cooking surface while this light is glowing.

After turning off the element, the “HOT” indicator light will remain illuminated until the cooking grate is safe to touch.

## Turning On

Touch the controls firmly with the flat part of your fingertips.

With the unit unlocked, touch the POWER button in the main control frame. Activate the element by holding the element power button in the control frame for 2 seconds and choose a cooking option. If the element is not activated within 15 seconds, the grill will de-power by itself.



## Safety Lock Feature

The lock feature can be activated as a safety measure at any time whether the grill is ON or OFF.



### When the Grill is ON:

Locking the grill when it is ON will deactivate the power settings from adjusting up or down. Pressing either the zone power or the master power button will turn off the grill even when the lock is on.

### When the Grill is OFF:

Locking the grill when it is off will deactivate all functions of the control panel until it is unlocked. The master power button will not power on the grill when the lock is on.

## Cooking Mode Options

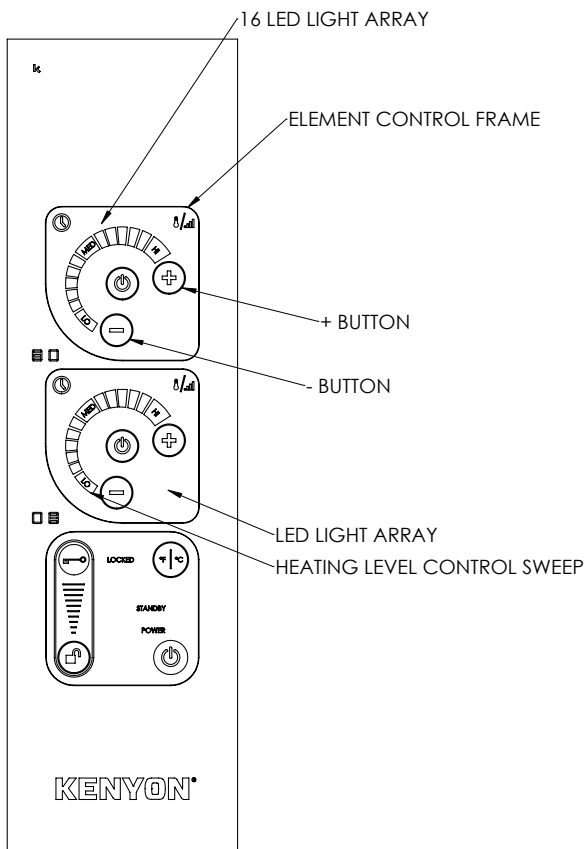
The grill element can be independently operated by either a heating level ranging from low to high, or by setting a specific cooking temperature.

# Grill Operation

## Heat Level Cooking Mode

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

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



## Temperature Cooking Mode

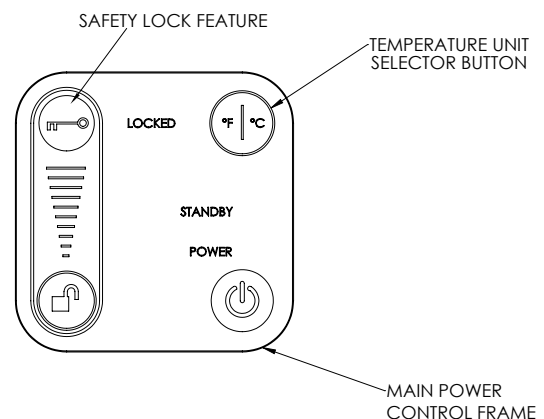
Select the temperature cooking mode by touching the thermometer/graphic within the chosen element control frame.



Select the desired cooking temperature, ranging from 150° to 550°F (65° to 287°C), in 10°F (12°C) increments. The selection can be made by pressing + or – buttons for each increment change, or swiping the arc. The selected cooking temperature value will illuminate and flash in the control frame while the selection is in progress. The value will flash until the temperature is reached. After the temperature has been reached the value will illuminate steady, and the cooking temperature will remain set unless it is changed. The default temperature setting is always 150°F (65°C) upon startup in temperature cooking mode.

## Changing Temperature Units

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



## Timer Options

### Kitchen Timer

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

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

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

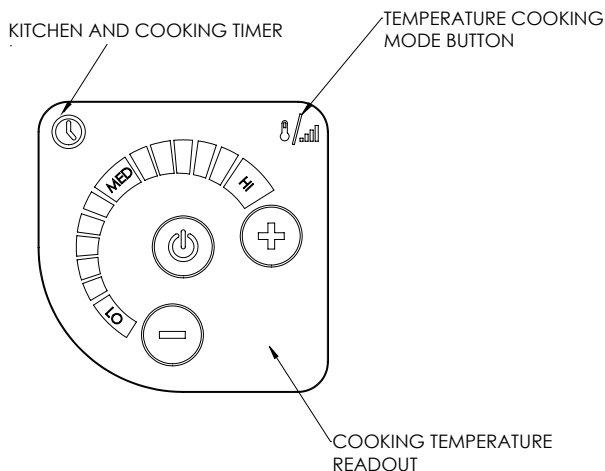
### Cooking Timer

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

At any time during cooking for each element, set the desired time duration by first touching the clock graphic then touching the + and – buttons, holding the button to increase or decrease the setting. A beep will sound at the start of the setting and the set time will display in the control frame. The time increments will run from 1-10 minutes in 1 minute increments, and then change to 5 minute increments.

The time reading will speed up as the touch is held. Touch the timer button to start. If no time is set, the timer will deactivate after 20 seconds and normal cooking will resume.

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



# Grill Operation

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## Automatic Shut-Off Time

The table below displays the automatic shut-off time corresponding to each heat setting.

SETTING	AUTOMATIC SHUT-OFF (min)
1	90
2	90
3	90
4	90
5	70
6	70
7	70
8	70
9	70
10	70
11	60
12	60
13	60
14	60
15	60
16	60

## Temperature Guide

The following is meant to be a guideline. Factors such as wind, and outside temperatures, food temperature when placed on grill can affect cooking times. The grill is designed and engineered for optimal cooking performance with the lid down or closed.

SETTING	FOOD TYPES
1-2	Fried eggs on griddle
3-4	Pancakes - French toast on griddle
5-6	Vegetables
7-8	Vegetables - Fish
9-10	Fish - Chicken
11-12	Chicken - Hamburgers
13-14	Hamburgers - Steaks
15-16	Steaks

# Grill Operation

## KENYON GRILL MAINTENANCE

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

## Error Code Readout

In the event that the Kenyon Grill is not operating correctly, the control readout will display an error code that will identify the problem. If an error code is shown on the display, identify the code in the troubleshooting index below and take action as noted.

De-power and re-start the unit to clear the display. Allow the unit to cool as necessary. Lock out the main power supply to the unit by closing the breaker before performing any wiring operations. If the problem persists, please call Kenyon Customer Care at 860-664-4906, M-F, 8AM – 5PM EST or email at [customer care@cookwithkenyon.com](mailto:customer care@cookwithkenyon.com).

### TROUBLESHOOTING INDEX

ERROR CODE	DESCRIPTION	ACTION TO REMEDY ERROR
<b>E04</b>	Unit operating at high temperature.	Allow unit to cool. Ensure correct cooking utensil type is used. Lower the cooking level or temperature setting.
<b>E06</b> <b>E07</b> <b>E08</b> <b>E09</b>	Internal electronic control issue.	Refer to <b>Kenyon Customer Care</b> .
<b>E10</b>	More than two control functions activated at the same time for three seconds, unit de-powered.	Re-power unit and command one control input at a time.

# Grill Operation

## Grill Parts

### Heating Elements

The heating elements are designed to pivot as shown to remove/replace the baffle tray and drip trays. They will stay in the up position. To put down apply slight downward pressure.

### Baffle Tray

The baffle tray supports the drip trays, heating elements and grates and must always be used when operating the grill. The cross bar must also be installed to support the elements and grates.

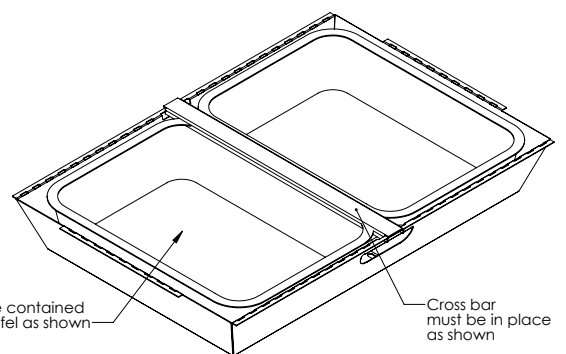
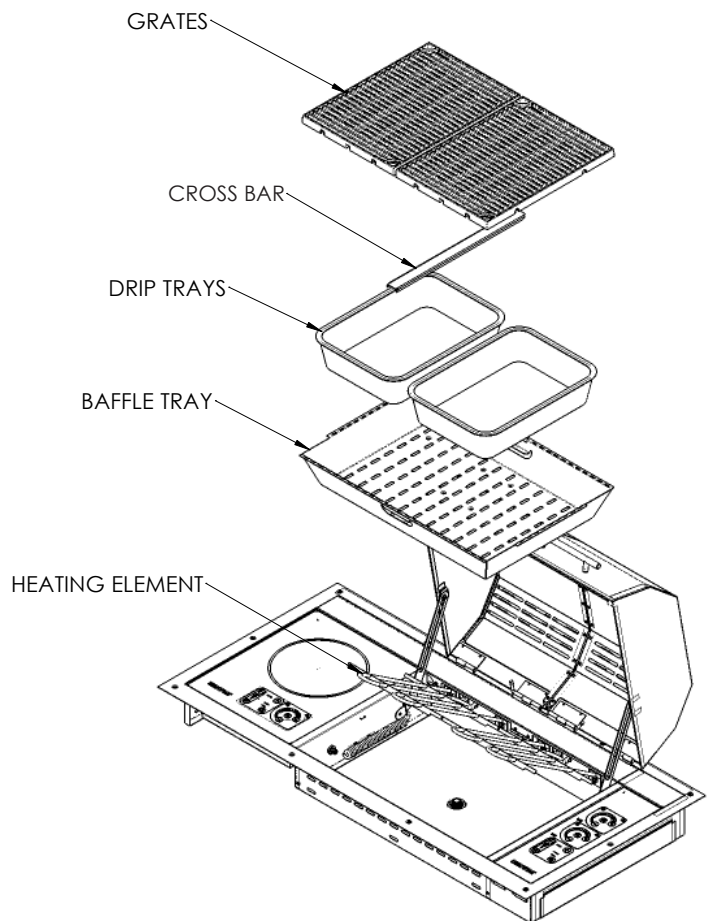
### Drip Trays

The disposable drip trays collect all the fat and juices created during the cooking process. The drip trays must be emptied after each use. When replacing the drip trays, position the drip trays so that they are completely contained inside the baffle tray and ensuring that the side or the rim of the drip trays do not protrude outside of the baffle tray.

**To prevent the contents of the drip trays from smoking, place 1 cup of water (or enough to cover the bottom of the pan) in the drip trays before cooking.** The replacement for the disposable drip tray is Kenyon part #B96001.

### Grates

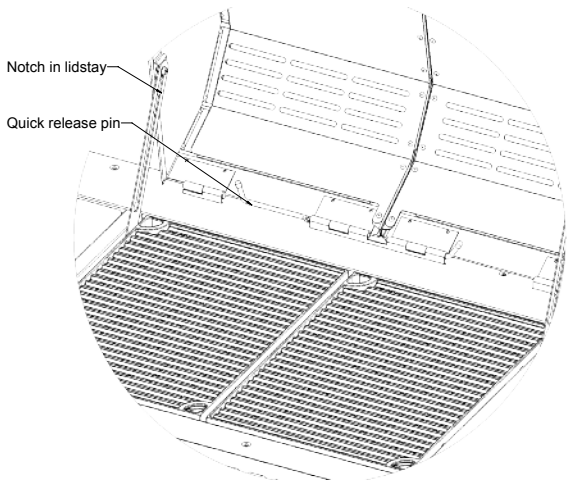
Grates must be cleaned after every use. The grates have a nonstick coating for ease of cleaning. Wash grates after each use in warm soapy water.



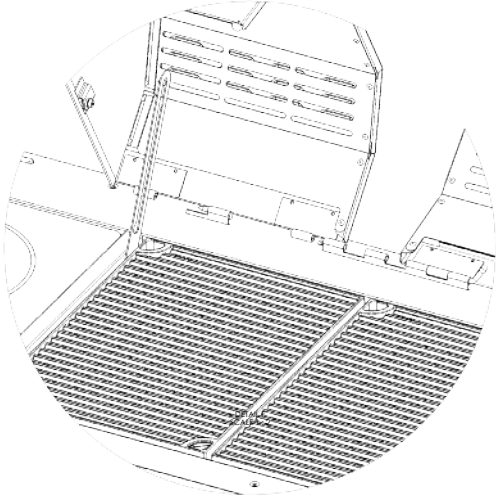
# Grill Operation

## Lid Removal

The grill lids are removable for cleaning. To remove the lids, open it so the bearing is aligned with the notch in the lidstay. Pull the lidstay toward the center of the grill, over the bearing, releasing the lid from the lidstay mechanism. Then slide the quick release pin out of the middle hinge.

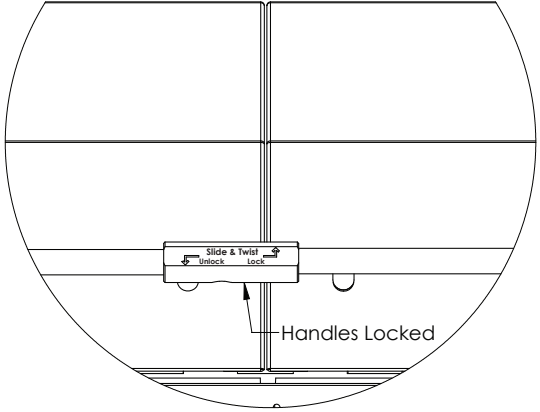


With the quick release pin removed, grasp the lid, pushing back on the center to clear the middle hinge and slide the lid away from the center of the grill until the outer hinge is free of its pivot pin. Once the lid(s) have been removed they can be washed in warm, soapy water. Installation is reverse of removal.

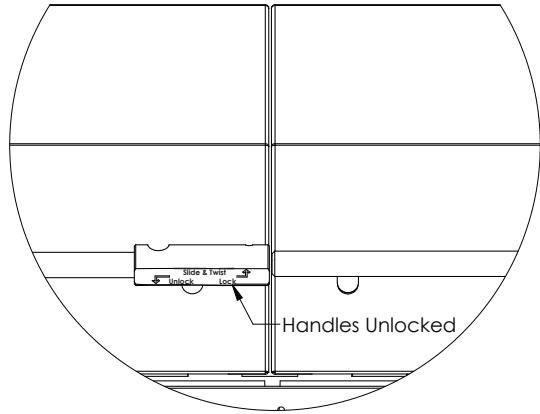


## Handle Lock

The handle lock allows the user to lock both lids together for ease of opening and accessing the entire grilling surface.



The lids can also be unlocked and opened individually for access to either half of the grilling surface.



This is a great feature allowing the user to access only half of the grill, allowing the other half to continue cooking uninterrupted.

# Induction Cooktop Cleaning and Care

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## Cleaning the Cooktop

The cooking surface and control areas of your ceramic glass cooktop are identified by permanent patterns in the cooktop. The appliance is easy to maintain and clean. Keep the cooktop in top performance by following these simple guidelines for use and cleaning.

### NOTE:

To prevent accidental activation of the touch controls, it is recommended that you enable the **LOCK MODE** feature before cleaning.

Clean the cooktop before you use it for the first time. A thorough cleaning with a recommended cooktop cleaner (**Cerama Bryte Ceramic Cooktop Cleaner**). A sample is included with your Kenyon cooktop.

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

When the cooktop is cool, clean it with a paper towel or a clean, soft cloth and **Cerama Bryte Ceramic Cooktop Cleaner**. After cleaning, always wipe the cooktop with a clean, damp cloth to avoid cooked-on cleaner residue, then wipe the cooktop dry.

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

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

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

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

## Use Good Quality Cookware

Since cookware plays an important role in cooking efficiency and convenience, keep in mind the following information when selecting your cookware.

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

Use cookware of the correct diameter only. The base of the pot or pan should be about as wide as the cooking zone on which it is used – not much wider or much narrower. By using utensils with the correct diameter, you should achieve maximum heating efficiency with the shortest possible boiling times.

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



# Induction Cooktop Operation

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## How Induction Cooking Works

Induction is the most energy efficient method of cooking. The electromagnetic field under the ceramic glass top excites the atoms in the ferrous metal cookware directly above, immediately producing heat saving time and energy.

The induction cooktop will heat up 25% to 50% faster and distribute heat more evenly than radiant cooktops, and offers quick, fine temperature adjustment.

## Indicator Lights

There are a series of lights that provide indications of burner operation and hot surfaces.

These lights are located adjacent to the control panel. When the control is ON, a LED light array will illuminate indicating that the burner is on.

For your safety, we have incorporated a “HOT” indicator light. When lit, this light indicates that some part of the ceramic cooktop is too warm to touch or place articles upon.



Do not place articles other than cookware on the cooking surface while this light is glowing.

After turning off the burner, the “HOT” indicator light will remain illuminated until the cooking zone is safe to touch.

## Turning On

Touch the controls firmly with the flat part of your fingertips.

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

## Safety Lock Feature

The lock feature can be activated as a safety measure at any time whether the cooktop is ON or OFF.



### When the Cooktop is ON:

Locking the cooktop when it is ON will deactivate the power settings from adjusting up or down. Pressing either the zone power or the master power button will turn off the cooktop even when the lock is on.

### When the Cooktop is OFF:

Locking the cooktop when it is off will deactivate all functions of the control panel until it is unlocked. The master power button will not power on the cooktop when the lock is on.

## Cooking Mode Options

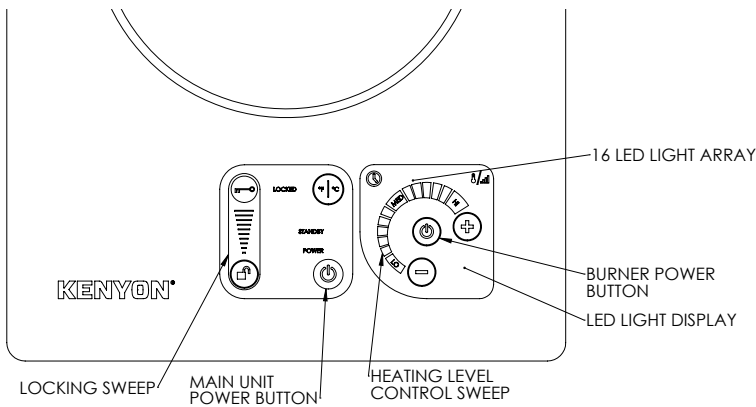
The cooktop burner can be independently operated by either a heating level ranging from low to high, or by setting a specific cooking temperature.

# Induction Cooktop Operation

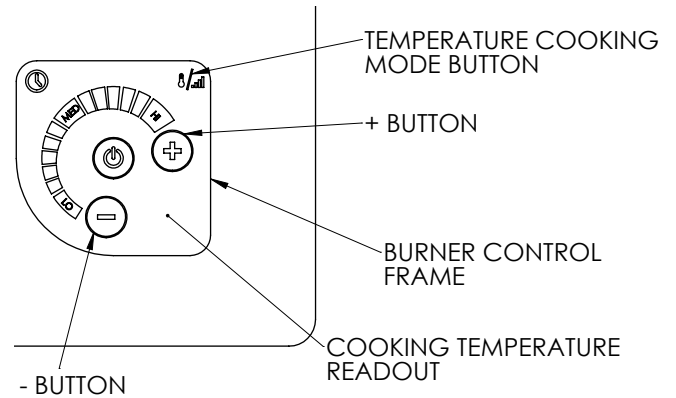
## Heat Level Cooking Mode

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

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



The selected cooking temperature value will illuminate and flash in the control frame while the selection is in progress. The value will flash until the temperature is reached. After the temperature has been reached the value will illuminate steady, and the cooking temperature will remain set unless it is changed. The default temperature setting is always 150°F (65°C) upon startup in temperature cooking mode.

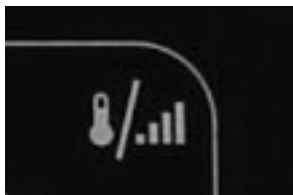


## Changing Temperature Units

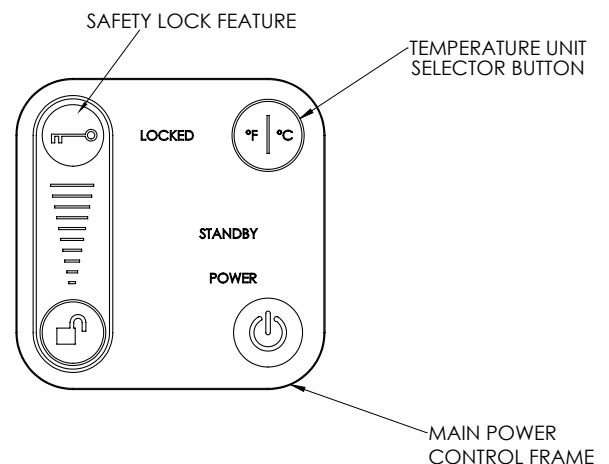
The temperature units can be changed from Fahrenheit to Celsius by touching the °F/°C button in the main power control frame. The chosen default units will remain with every use unless changed.

## Temperature Cooking Mode

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



Select the desired cooking temperature, ranging from 150° to 550°F (65° to 287°C), in 10°F (12°C) increments. The selection can be made by pressing + or – buttons for each increment change, or swiping the arc.



# Induction Cooktop Operation

## Timer Options

### Kitchen Timer

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

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

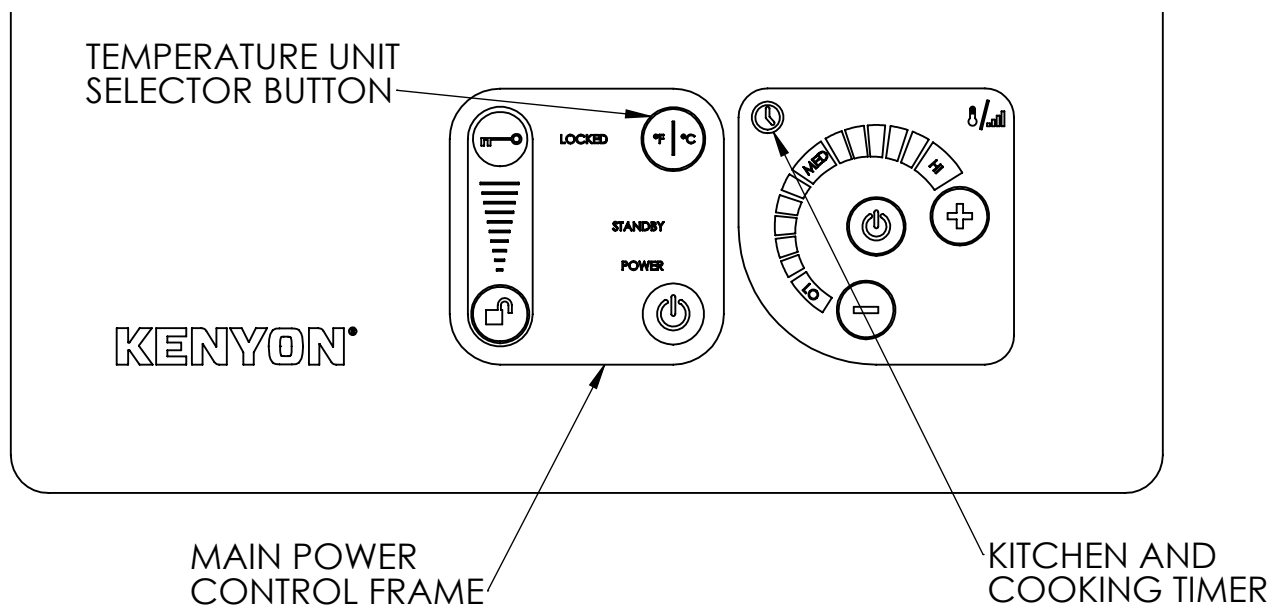
As the set time elapses, the display will show the time remaining in minutes until it reaches one minute, after which the display changes to seconds remaining to zero. The display will flash and a double beep alarm will sound every ten seconds until the power button is touched or after 3 minutes, the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

### Cooking Timer

The cooking timer can be activated to shut the burner off at the end of the set time.

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

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



# Induction Cooktop Operation

## INDUCTION COOKTOP MAINTENANCE

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

## Error Code Readout

In the event that the induction cooktop is not operating correctly, the control readout will display an error code that will identify the problem. If an error code is shown on the display, identify the code in the troubleshooting index below and take action as noted.

De-power and re-start the unit to clear the display. Allow the unit to cool as necessary. Lock out the main power supply to the unit by closing the breaker before performing any wiring operations. If the problem persists, please call Kenyon Customer Care at 860-664-4906, M-F, 8AM – 5PM EST or email at [customer care@cookwithkenyon.com](mailto:customer care@cookwithkenyon.com).

### TROUBLESHOOTING INDEX

ERROR CODE	DESCRIPTION	ACTION TO REMEDY ERROR
<b>E01</b>	Incorrect operating voltage - line voltage lower than specified or internal electronic control issue	Ensure that the electrical hookup voltage to the unit is correct. Refer to the identification label affixed to the underside of the unit. If correct, <b>call Customer Care</b> .
<b>E02</b>	Incorrect operating voltage - line voltage higher than specified or internal electronic control issue.	Ensure that the electrical hookup voltage to the unit is correct. Refer to the identification label affixed to the underside of the unit. If correct, <b>call Customer Care</b> .
<b>E03</b> <b>E04</b>	Unit operating at high temperature.	Allow unit to cool. Ensure correct cooking utensil type is used. Lower the cooking level or temperature setting.
<b>E05</b>	No pot on burner.	Place cooking vessel with food placed within onto cooktop before turning on the burner.
<b>E06</b> <b>E07</b> <b>E08</b> <b>E09</b>	Internal electronic control issue.	Refer to <b>Kenyon Customer Care</b> .
<b>E10</b>	More than two control functions activated at the same time for three seconds, unit de-powered.	Re-power unit and command one control input at a time.

# Installation



## IMPORTANT!

Save this document for future reference. This appliance must be properly installed and grounded by a qualified technician.

## Unpacking the Unit

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

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



## IMPORTANT!

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

## Check the Electrical Supply Requirements

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

## PARTS INCLUDED



Combi System



(1) Magnet



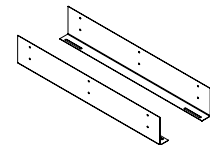
3 feet of drain hose with brass fitting



(1) Ceramic cooktop cleaner & (1) Stainless steel cleaner



(9) Mounting Screws



(2) Mounting brackets

## ELECTRICAL SUPPLY REQUIREMENTS

The supply for **each wire cord** must be from an **individual grounded circuit** that is protected by a circuit breaker and rated per the specifications shown in the table below:

UNIT TYPE	MAX CONNECTED LOAD	POWER SUPPLY INPUT	PLUG TYPE
Electric Grill	3000 Watts	240V AC 13A 50/60Hz	3 wire cord no plug
Induction Cooktop	1800 Watts	240V AC 8A 50/60Hz	3 wire cord no plug



### IMPORTANT!

The supply for each wire cord must be on independent circuits.



### IMPORTANT!

If the electrical supply does not meet the product specifications, consult with a licensed electrician before proceeding with installation!

## Countertop Preparation

- 3 Your Combi System is supplied with a factory installed polished stainless steel flange that accepts nine oval head wood screws for mounting. The trim flange of this unit is designed to hold the unit firmly in place in the countertop. If desired, you may seal the edge of the countertop beneath the trim flange. We recommend a **NON-ADHESIVE** such as plumbers putty. This will help reduce the chance of damage to the trim flange should the unit need to be removed from the countertop. Should you need to remove the unit from the countertop after installation simply take a piece of fishing line and run back and forth under the trim flange to break the caulk bond.



### WARNING!

Allow a 2 inch (2") minimum clearance between the bottom of the unit and combustible surface located below, ie: the upper edge of a drawer installed below the unit (see page 25). Failure to provide proper clearances and ventilation may result in a fire hazard.

# Installation

**PLEASE READ THIS SECTION PRIOR TO MAKING CUTOUT FOR THE UNIT.**

It is important to plan ahead for installation of the unit, keeping the following dimensions in mind.

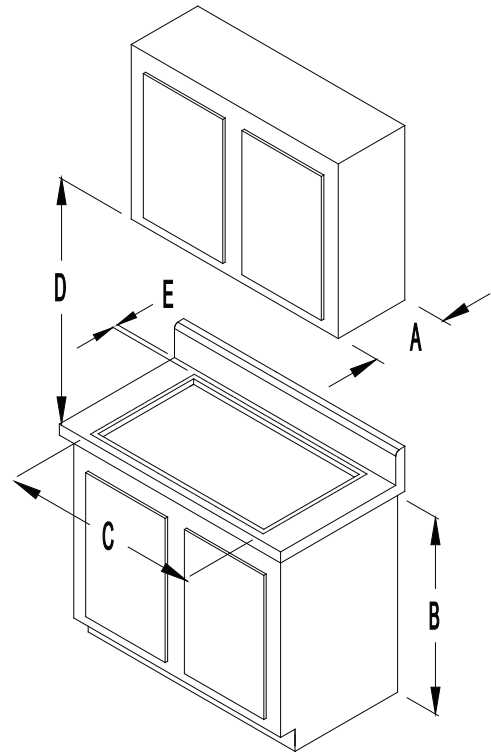
**A** - 13 inches maximum depth of overhead cabinets

**B** - 36 inches is minimum height of countertop above floor

**C** - The minimum flat countertop surface that the unit will rest upon must be equal to or greater than the overall grill dimensions (refer to **page 6** for overall unit dimensions).

**D** - 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet or 24 inch minimum clearance when the bottom of the wood or metal cabinet is protected by not less than 1/4-inch-thick flame retardant mill board covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminum or 0.020-inch-thick-copper.

**E** - 6-inch minimum from backsplash of countertop to edge of unit (refer to **page 6** for overall unit dimensions). 1-1/2 inches minimum from front of counter to the unit.



**FOR INSTALLATIONS IN CANADA:**

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

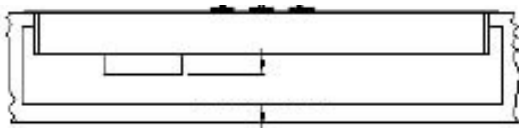


## WARNING!

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

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

Adequate ventilation of the space below the countertop must be provided to ensure proper operation of the unit. Heat transferred from the unit bottom pan during operation will overheat an improperly ventilated area.



**2 INCH (51mm) MINIMUM**

When making countertop cutout, radius the corner to help prevent cracking of the countertop material. A 1/4 inch radius is typical, but follow the countertop manufacturer's instructions regarding the minimum radius and any reinforcements required to prevent damage to the countertop over time.

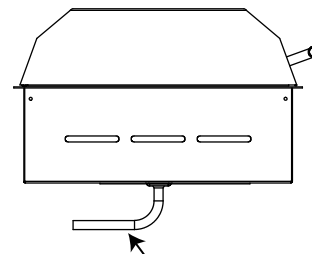
Use Plumber's Putty to seal grill to countertop. Plumber's Putty is a soft, pliable sealing compound that is used to make watertight seals around faucets, drains, and other plumbing parts.

The putty is hidden under the flange, lip, or edge of the grill and is not visible when the grill is installed. If caulk were used instead of putty, it would be difficult to access these areas to cut through the caulk to remove the part.

Plumber's Putty is a very inexpensive material that is sold in small plastic tubs. It is always shaped by hand before it is applied to the plumbing part. Follow the basic instructions on the container of the Plumber's Putty. If your countertop is made of granite, marble, quartz, sandstone or Corian use a stain-free Plumber's Putty to prevent the staining of the countertop.

## Grill Drain Connection

- 4 For your convenience, the grill is equipped with a 1/2" NPT brass pipe fitting and 90° brass elbow which you can attach the 5/8" ID flexible hose that came with your grill.



Drain fitting for 5/8" ID hose

## Final Preparations Prior to Use

- 5 Remove the protective plastic film from the lid and ceramic glass. Clean the unit before you use it for the first time. A thorough cleaning with a stainless steel or glass cleaner will remove any traces of plastic film adhesives and manufacturing oils.

**Wash the nonstick coated grates in warm soapy water before using the grill.**



Kenyon International, Inc (the "Company") warrants its products in normal usage to be free of defects in materials and workmanship subject to the conditions and limitations below. Any part, which proves to be defective in normal usage during the warranty period will be repaired or replaced by the Company.

**In order for product to be covered under this warranty it must be returned to the Company for evaluation. Please contact [kenyonservice@cookwithkenyon.com](mailto:kenyonservice@cookwithkenyon.com) for return instructions.**

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

1. The Company's liability shall be limited to repair or replacement (choice of remedy at Company's option) of electronic components as may be defective in materials or workmanship. This liability is limited to three years from the date of original installation or 42 months from invoice date, whichever comes first; this warranty covers parts and labor at pre-approved rates. Stainless steel is warranted with a lifetime guarantee to be rust free when cared for monthly as outlined in owner's manual. If corrosion begins, contact the Company with photo evidence of corrosion for replacement components.
2. Determination of suitability of the product for the use contemplated by the Buyer is the sole responsibility of the Buyer and the Company shall have no responsibility in connection with such suitability.
3. The Company shall not be liable for any damage resulting from:
  - failures due to use of the product in applications for which they are not intended;
  - failures due to corrosion, wear and tear, abuse, neglect, improper installation or maintenance;
  - failures due to breakage of glass, accidental or otherwise.
4. The Company shall be responsible for ground shipping charges to the location of the appliance (home) within the Continental United States and Canada. Any duties, express or special shipping charges are at the expense of the Buyer.
5. All labor allowed by the Company under this warranty must be pre-authorized and performed by an Authorized Kenyon International Service Center, unless otherwise specified in writing by the Company.

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

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

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

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