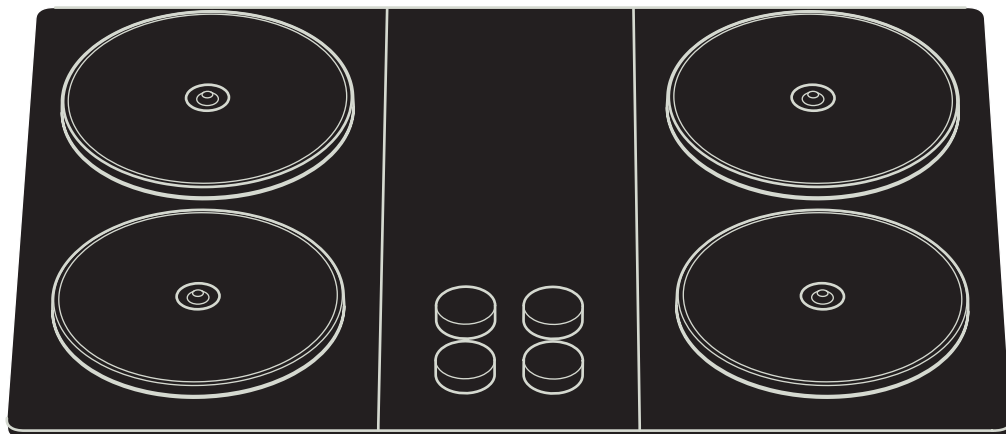


User Manual

HyperCore™ Induction Cooktop ZHCT130AC, ZHCT136AC



Powered by **impulse**

Table of Contents

| | | |
|-----|--------------------------------------------|----|
| 1. | Important Safety Instructions | 5 |
| 2. | Preventing Material Damage | 10 |
| 3. | Environmental Protection and Energy-Saving | 11 |
| 4. | Induction Cooking | 12 |
| 5. | Introducing HyperCore Cooktop | 15 |
| 6. | Cooking on HyperCore | 16 |
| 7. | Cooktop Features | 18 |
| 8. | Settings and Connectivity | 21 |
| 9. | Cleaning and Maintenance | 25 |
| 10. | Disposal | 27 |
| 11. | Additional Information | 27 |
| 12. | Troubleshooting Guide | 28 |
| 13. | Customer Service | 34 |
| 14. | Product Warranty | 36 |
| 15. | Product Registration | 37 |

The HyperCore Cooktop is more powerful and cooks more efficiently than most traditional appliances. Please familiarize yourself with all warnings and instructions for use in this user manual before using the cooktop.



You can find the user manual, installation manual, and additional information at: <https://zephyronline.com>

1. Important Safety Instructions

1.1. SAFETY DEFINITIONS

WARNING: This indicates that death or serious injuries may occur as a result of non-observance of this warning.

CAUTION: This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE: This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

NOTE: This alerts you to important information and/or tips.

1.2. GENERAL INFORMATION

- › Read this manual carefully.
- › Keep the user manual, product information, and installation guide safe for future reference or for the next owner.
- › Do not connect the appliance if it has been damaged in transit.

1.3. INTENDED USE

- › Only a qualified electrician may connect appliances without plugs.
- › The manufacturer is not responsible for damage caused by incorrect installation or connections.
- › The appliance can only be used safely if it is correctly installed according to the installation instructions.
- › The installer is responsible for ensuring that the appliance functions properly at its installation location.
- › Only use this appliance to prepare meals and drinks, and in private households or enclosed spaces in a residential environment.
- › Only use up to an altitude of 9,842 ft (3,000 m) above sea level.
- › Only use this appliance in its intended form with the ZHB13A battery attached. The cooktop should never be used without the battery installed.

1.4. SAFE USE

WARNING

- › Improper use of this appliance may present a risk of burns, electric shock, fire, and bodily injury. Read instructions carefully before use to reduce such risk. Follow basic safety precautions, including those in the following pages.
- › This appliance is designed for indoor use only. Do not install or operate outdoors or in areas exposed to moisture or weather.
- › Always use cookware appropriate for the surface element.
- › Controls may be operated unintentionally by spills covering the control panel.
- › Cookware 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 place metallic objects such as knives, forks, spoons, and lids on the cooktop surface as they can get hot.
- › Wear proper apparel. Secure loose garments. Loose-fitting or hanging garments should never be worn while using the appliance.

WARNING

- › Never use the appliance for warming or heating the room.

WARNING

- › Supervise the cooking process.

WARNING

- › Each surface element has a max output of 10 kW.
- › Induction heats faster than other cooking methods.
- › Overheating may cause serious injury, fire, damage to cookware, and damage to cooktop.
- › Do not overheat empty pots or pans.
- › Use appropriate power levels suitable for your cooking.

WARNING

- › Do not use induction adapters, silicone pads, silicone protectors, cloth, spacers, or other material between the surface element and the cookware. Usage of these materials can create unsafe high temperatures. The temperature sensor must have direct contact with the cookware.

WARNING

- › Overheating materials can cause fire or burns.
- › Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers.
- › Do not allow pans to boil dry.
- › Always have a working smoke detector near the kitchen and an appropriate fire extinguisher available, nearby, and easily accessible.

WARNING

- › Hot oil is capable of causing extreme burns and injury.
- › To avoid bubbling and splattering, heat oil slowly.
- › Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.
- › Spills of hot food may cause burns.
- › Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.
- › Surface units may be hot, even when they are off due to residual heat.

WARNING

- › Do not touch surface units or areas near units when the hot indicator is on. Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns due to residual heat. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.

WARNING

- › Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.

WARNING

- › Flammable materials should not be stored on the appliance or near surface units.

WARNING

- › Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

WARNING

- › If the display does not work when a cooking area is heating up, disconnect the circuit breaker or fuse in the electrical panel. Contact customer service for support.

WARNING

- › Do not cook on a broken cooktop. If the cooktop or surface element should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Discontinue use and contact customer service immediately.

1.5. RESTRICTIONS ON USER GROUP

- › Appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- › Do not let children play with this appliance. Children should be supervised to ensure that they do not play or tamper with this appliance.

WARNING

- › Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use.
- › When children become old enough to use this appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

WARNING

- › Do not allow anyone to climb, stand, lean, sit, or hang on any part of the appliance. This could damage the appliance, potentially causing severe injury.

CAUTION

- › Do not store items of interest to children anywhere around the appliance. Children climbing on the appliance to reach items could be seriously injured.
- › Do not leave children alone or unattended in the area where the appliance is in use.
- › Children should never be allowed to sit or stand on any part of the appliance.

WARNING

- › To avoid the risk of suffocation, do not allow children to play with packaging material.

1.6. ELECTROMAGNETIC INTERFERENCE

WARNING

- › This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with FCC Rules for ISM equipment. See section 6.2 for additional information regarding FCC compliance.

WARNING

- › People with a pacemaker or similar medical device should exercise caution when standing near an induction cooktop while it is in use.
- › Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields from an induction cooktop.

1.7. PROPER INSTALLATION AND MAINTENANCE

WARNING: PRODUCT WEIGHT

- › The cooktop with the integrated battery weighs a combined ~ 160 lbs (~ 72.5 kg). Safe installation requires 2 people. Make sure to read the installation instructions and use the accessories provided.

WARNING: POWER OFF IN EVENT OF MALFUNCTION

- › In the event of a malfunction, it may be necessary to turn off the power.
- › Have the installer show you the circuit breaker or fuse. Mark it for easy reference.
- › To avoid electrical shock hazard, before servicing the appliance, turn power

off at the service panel and lock the panel to prevent the power from being switched on accidentally.

WARNING: PROPER INSTALLATION

- › Ensure installation has been done properly – improper installation or grounding can cause electric shock
- › Only use the provided power supply cord – 120 V or 240 V cable.
- › The appliance must be properly installed and grounded by a qualified technician.
- › Connect only to a properly grounded outlet or junction box.
- › Refer to installation instructions for details.

WARNING: SERVICE OF PARTS

- › Do not repair or replace any part of the appliance unless specifically recommended by the manufacturer in this manual.
- › All other servicing should be referred to the manufacturer or authorized service provider.
- › If the power cable is damaged, it must be replaced by the manufacturer, authorized service provider, or similar qualified persons in order to avoid hazard.

WARNING: COOLING FANS AND REQUIRED VENTILATION GAPS

- › The cooktop is equipped with cooling fans on its underside. Materials may be sucked into the fan and compromise the cooling of the appliance or damage the fan.
- › This appliance should only be used with proper ventilation. Please review the Installation Guide for ventilation requirements.

WARNING: BATTERY

- › Do not install or use this appliance if the battery has been damaged. Signs of damage include cracks, dents, leaking electrolytes, unusual noise, smell, or smoke.
- › Contact the fire department or other required emergency response team and evacuate the area in case of fire.

WARNING: DO NOT OPERATE THE APPLIANCE IF IT IS NOT WORKING PROPERLY, OR IF IT HAS BEEN DAMAGED

- › Contact the manufacturer or an authorized service provider.

1.8. STATE OF CALIFORNIA PROPOSITION 65 WARNINGS

- › This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:



STATE OF CALIFORNIA PROPOSITION 65 WARNINGS

WARNING

Cancer and Reproductive Harm – www.P65Warnings.ca.gov

2. Preventing Material Damage

CAUTION

- › Do not place items on the center display.

CAUTION

- › Do not place items over 480 °F (250 °C) on the cooking element, such as a hot pan from an oven.

CAUTION

- › Induction heats faster than other cooking methods.
- › Overheating can damage cookware. Do not heat empty pots or pans.
- › Cookware with rough bottoms can scratch the glass ceramic surface. Check the bottom of the cookware before setting it down.
- › Salt, sugar, or grains of sand can scratch the glass ceramic surface. Never use the cooktop as a working surface or for setting things down.
- › Hot cookware can cause the electronics to overheat. Never set down hot pans and pots on the center display.
- › When hard or sharp objects fall on the cooktop, they can cause damage. Do not let hard or pointed objects fall on the cooktop.
- › Do not let aluminum foil and plastic come into contact with hot cooking zones. Do not use cooktop protective film.
- › Unsuitable cleaning agents can harm the glass ceramic surface. Refer to the cleaning recommendations in this manual.

2.1.OVERVIEW OF THE COMMON TYPES OF DAMAGE AND HOW TO AVOID

Here you can find an overview of common types of damage and suggestions on how to avoid them.

STAINS

- › Cause: Boiled-over food
- › How to avoid: Remove boiled-over food immediately with appropriate cleaning agents.
- › Cause: Unsuitable cleaning agents
- › How to avoid: Use appropriate cleaning agents for the surface elements and center display. See section 7.

SCRATCHES

- › Cause: Salt, sugar, and sand
- › How to avoid: Do not use the cooktop as a work surface or storage space.

- › Cause: Cookware with rough bases
- › How to avoid: Check the cookware.
- › Cause: Unsuitable cleaning agents
- › How to avoid: Do not use abrasive scrubs, abrasive sponges, or harsh cleaning agents. Follow recommended cleaning instructions in section 7.

DISCOLORATIONS

- › Cause: Unsuitable cleaning agents
- › How to avoid: Follow the recommended cleaning and maintenance instructions in section 7.
- › Cause: Pot abrasion (e.g. aluminum)
- › How to avoid: Lift pots and pans when moving them. Do not drag the cookware across the surface.

BLISTERS

- › Cause: Sugar, food with high sugar content
- › How to avoid: Remove boiled-over food immediately with appropriate cleaning agents. See section 7.

3. Environmental Protection and Energy-Saving

3.1.DISPOSAL OF PACKAGING

- › Packaging materials are environmentally compatible and can be recycled and/or composted.
- › Sort the individual components by type and dispose of them separately.

3.2.SAVING ENERGY

- › Tips to follow to ensure your appliance consumes less energy:
- › Close cookware with a well-fitting lid; cooking with a lid consumes less energy.
- › Only lift the lid when necessary or use a glass lid.
- › Use cookware with a solid flat bottom; curved cookware bases increase energy consumption.
- › Use a cookware size that matches the amount of food you want to cook. Large cookware with little content consumes more energy.
- › Select a lower power level when suitable for cooking needs.

4. Induction Cooking

4.1. ADVANTAGES OF INDUCTION COOKING

- › Experience unparalleled efficiency and control with our state-of-the-art induction cooktop. Unlike traditional methods, our cooktop uses electromagnetic technology to heat your cooktop directly, offering a multitude of benefits:
- › Faster speed: boil water and cook food faster than ever before.
- › Energy efficiency: save on utility bills with precise heat transfer.
- › Easy cleaning: spills don't burn onto the surface, making cleanup much easier.
- › Responsive control: enjoy instant temperature adjustments for perfect results every time.
- › Enhanced safety: the cooking zone automatically shuts off when cookware is removed.
- › Cool-to-touch surface: the area around your cookware stays cool, reducing accidental burns.
- › Active temperature sensing: maintain precise temperature control.

4.2. COMPATIBLE COOKWARE

- › Only ferromagnetic cookware is suitable for induction cooking. For example: enameled steel cookware, induction compatible stainless steel cookware, cast iron cookware.
- › To find out whether your cookware is suitable for induction cooking, check whether a magnet is attracted to the base of the cookware.

PARTIALLY FERROMAGNETIC COOKWARE

- › It is strongly recommended that you do not use induction cookware that does not have a fully ferromagnetic base.
- › If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking. The ferromagnetic area will also be reduced if the material from which the base of the cookware is made contains aluminum, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected by the cooktop.

EMPTY COOKWARE OR COOKWARE WITH A THIN BASE

- › Do not heat empty cookware and do not use cookware with a thin base.
- › If an excessive temperature is reached, the base of the cookware may warp. In this event, switch off the cooking zone; do not touch the cookware. If the cooking zone no longer works after cooling down, contact customer service.

COOKWARE DETECTION

- › The cooktop uses the temperature sensor and ferromagnetic material of the base to automatically detect the cookware being used. The cooktop determines that a pan is detected if the temperature sensor is depressed and the cookware responds to a low power check.

COOKWARE SIZE AND WEIGHT

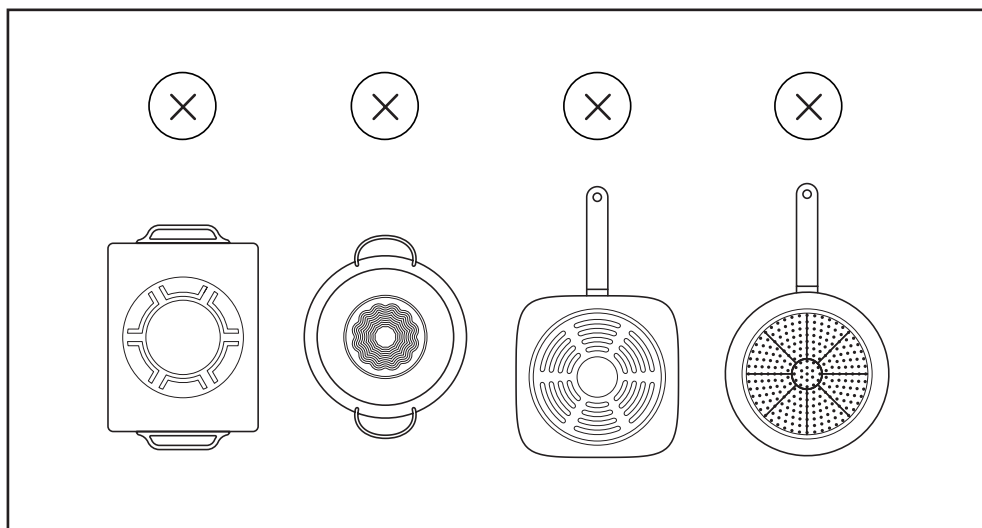
- › The cookware must be large and/or heavy enough so that the temperature sensor is depressed and the cookware sits level on the surface element.
- › Cookware must touch the temperature sensor. Center the cookware on the temperature sensor for correct temperature control.
- › Cookware must have a smooth and clean bottom.
- › You can use compatible cookware that is not round or is a different size than the cooking element. This does not affect the functioning of the cooktop.

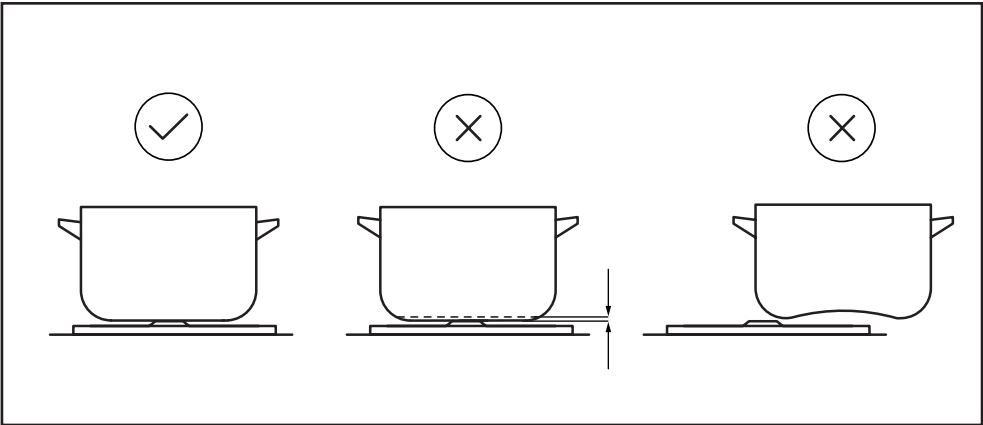
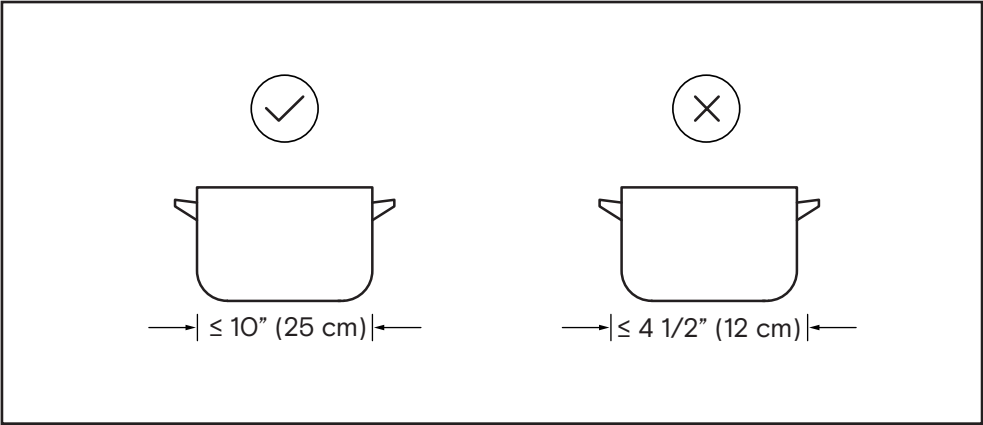
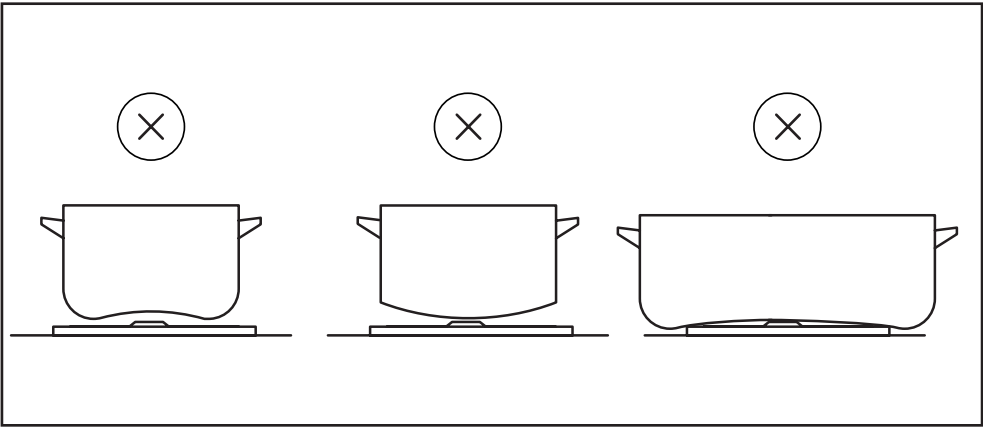
NOTICE

- › Do not use cookware with an excessively curved base, concave or convex. The uneven surface may cause spills and/or incorrect temperature sensing. Do not use cookware where the base curvature covers the side of the surface element, which may damage the LED ring.
- › Cookware with a base smaller than 4 1/2" (12 cm) may not work.
- › For the most even heating, the cookware base should be ≤ 10" (25 cm).
- › You can use compatible cookware that is not round or is a different size than the cooking element. This does not affect the functioning of the cooktop.

NOTICE

- › Cookware of different sizes and shapes may have areas that do not heat evenly.





5. Introducing HyperCore Cooktop

5.1. COOKTOP OVERVIEW

- › There are 4 induction elements with temperature sensing technology. You can place the cookware on top of any element, centering it as much as possible on the temperature sensor. You can heat up to 4 items, one on each element, at the same time.

CONTROL PANEL

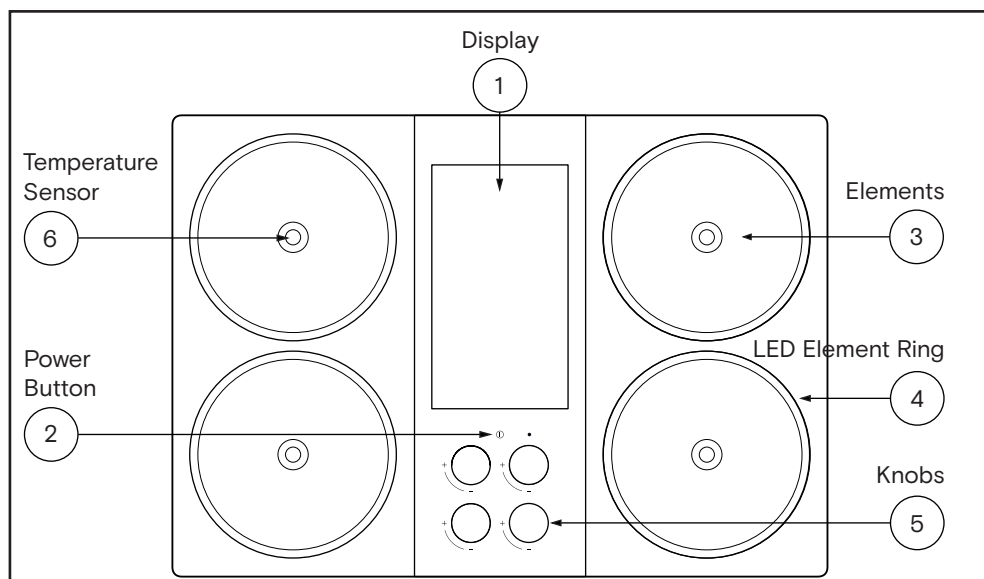
- › The central control panel features a display (1), a capacitive touch power button (2), and 4 magnetic knobs (5).
- › Each knob controls a element in the corresponding quadrant. The display is not a touch screen.

COOKING SURFACE

- › The cooktop features 4 high-performance induction elements (3), each equipped with patented temperature control technology.

VISUAL INDICATORS

- › The cooktop provides visual indicators on the display (1) and the LED element rings (4) around each element.



5.2.SETUP BASICS

- › When turning on your cooktop for the first time, follow the on-screen instructions to learn about cooking modes, set temperature units, and connect to Wi-Fi.
- › Once connected to Wi-Fi, the cooktop will check for and install the latest software update.
- › Preferences can be updated in Settings at any time.

6. Cooking on HyperCore

6.1. POWERING ON AND OFF

TURNING ON THE COOKTOP

- › Touch and hold the power button until the a wave appears. This display will illuminate.

TURNING OFF THE COOKTOP

- › Touch and hold the power button for 2 seconds until the display sleeps. The screen will go dark and all elements will turn off.

NOTE

- › When all elements are off, the cooktop will sleep after a few minutes. To wake the cooktop, touch and hold the power button.

6.2.CONTROLLING AN ELEMENT

- › Each knob is paired to an element in the corresponding quadrant.

TURNING ON AN ELEMENT

- › Press the knob once, then turn the knob clockwise to activate.

TURNING OFF AN ELEMENT

Choose either of the following:

- › Rotate the knob counter-clockwise until “Off” appears.
- › Lift the knob off the panel.

TIP

- › In moments that require quick action, like a boil-over, removing the knob is the fastest way to turn off the element.

6.3.SWITCHING BETWEEN TEMPERATURE AND POWER MODES

- › Your HyperCore Cooktop offers two modes of cooking: Power Mode and Temperature Mode.
- › Cooking begins in Power Mode, giving you precise control of the energy output from the element.
- › To switch cooking modes, simply press the knob once. You can switch modes at any time during cooking.

TIP

Learn more about cooking modes:

- › What is Power Mode?
Control how much power an element uses, from a gentle simmer to a roaring boil. Power Mode does not target a specific temperature. It delivers steady energy (in Watts) to your cookware, just like traditional cooktops.
- › What is Temperature Mode?
Set a target temperature, and the cooktop does the rest. Built-in sensors monitor the temperature of the pan and automatically adjust power to keep temperature constant. Ideal for temperature sensitive cooking tasks like melting and frying.

TIP

Get started cooking on HyperCore:

- › See [Getting Started Guide](#) for more tips.

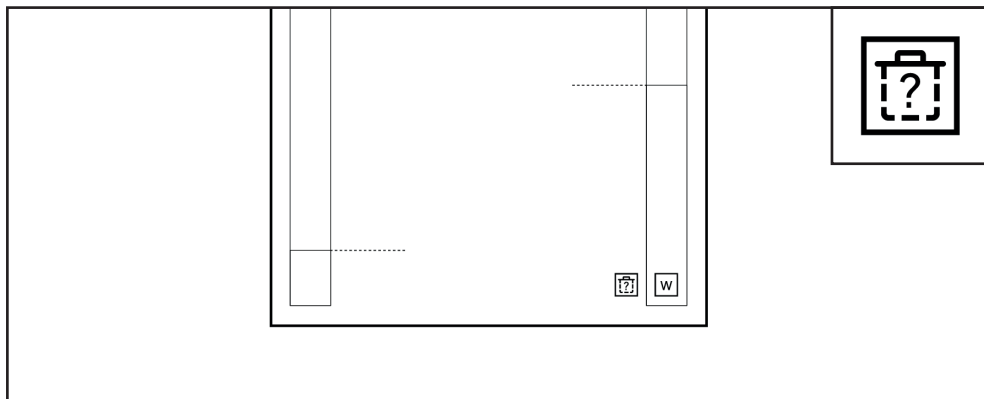
7. Cooktop Features

- › HyperCore Cooktop is designed to support a seamless cooking experience. Visual indicators and responsive control elements give you real-time feedback as you cook.

7.1. PAN DETECTION

If no compatible induction pan is detected:

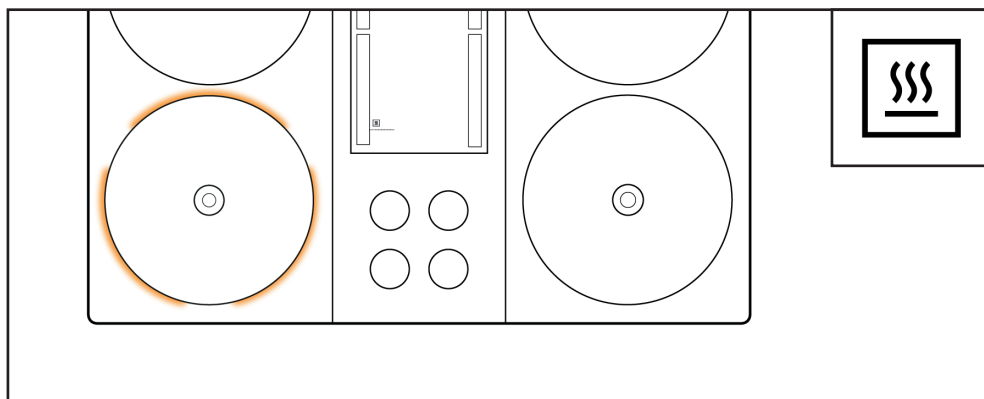
- › A missing pan icon will appear on the screen for the corresponding element.



- › The element will automatically turn off within 30 seconds when a pan is not detected.
- › To resume cooking, place the cookware on the element. If the element has turned off, press and rotate the knob to restart.

7.2. RESIDUAL HEAT INDICATOR

- › When an element is hot, its LED element ring illuminates orange and a residual heat icon appears on the screen.



CAUTION

- › Do not touch the element while this indicator is on. Even if the glass seems cool, residual heat may still be present.

7.3. KNOB REMOVAL AND SAFETY LOCK

- › Lift a knob off the panel to turn off its corresponding element.
- › Remove all four knobs to limit unwanted use of the cooktop.

TIP

- › Store knobs on a magnetic surface such as a range hood or refrigerator to keep them out of reach of children or pets.

TIP

- › Remove all knobs for cleaning.

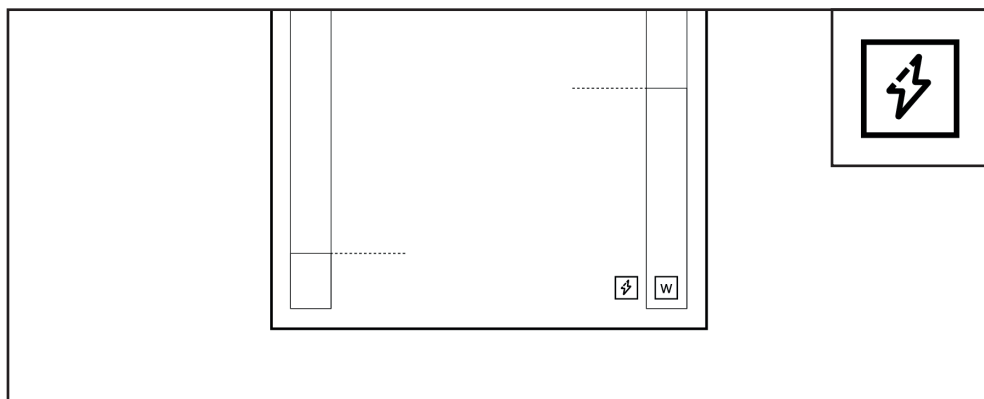
7.4. ACTIVE POWER MANAGEMENT

- › The cooktop has a maximum power output of 10 kW per element, and a total cooktop output of 15 kW. When using multiple elements simultaneously, power is dynamically shared across active cooking surfaces.

NOTE

The cooktop may automatically reduce power to an element in these situations:

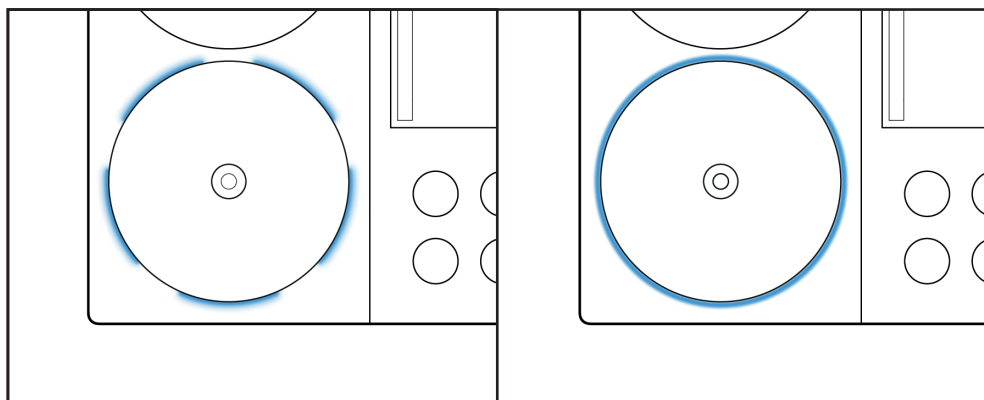
- › When it detects that a pan is heating unusually or may be getting too hot.
- › When it notices that a pan isn't responding in an expected way. This can sometimes happen with very small pans, or pans with layered or bonded bases.
- › When in low battery.
- › To maintain balanced performance across all elements.



- › In these situations a power throttling icon will appear on the screen.

7.5. SYSTEM PAUSE

- › The cooktop may pause cooking temporarily as a precautionary step. The LED element ring will illuminate blue, alternating between a solid and dashed animation.



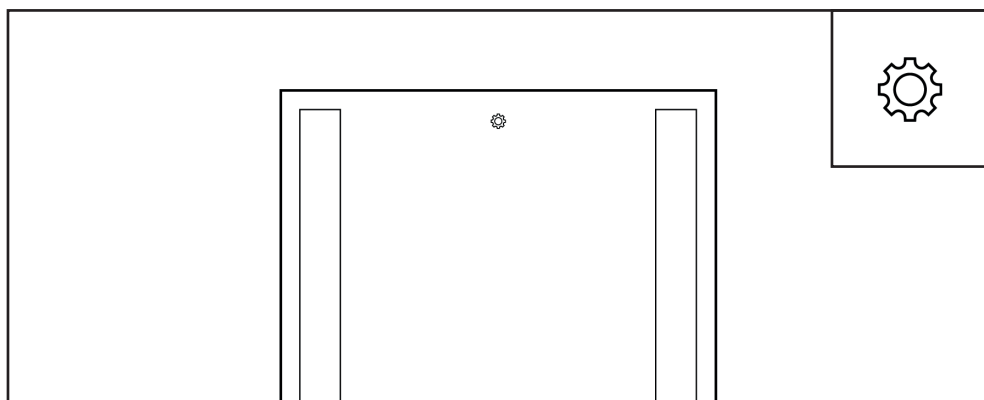
8. Settings and Connectivity

8.1.ACCESS SETTINGS

- › To access settings, ensure all elements are off.

NOTE

- › A settings icon is positioned at the top center of the cooktop.
- › Press and hold any knob for 2 seconds.
- › The settings menu is disabled during active cooking.

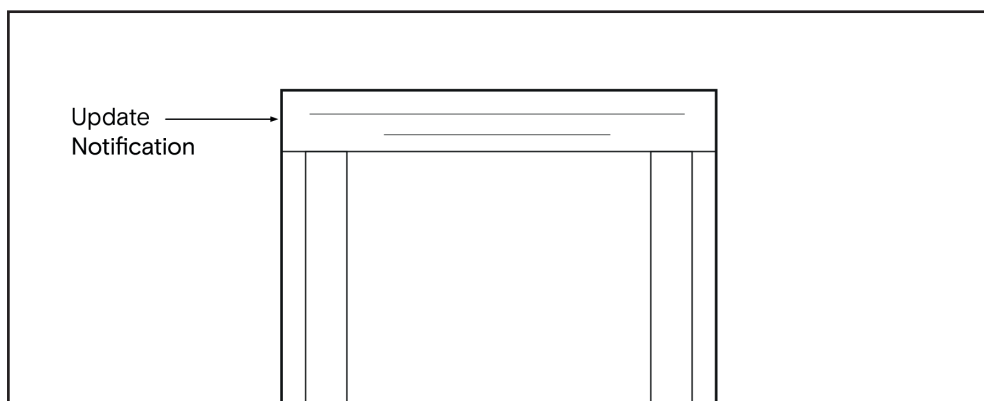


8.2.VIEW SOFTWARE VERSION AND UPDATE YOUR COOKTOP

- › View the current cooktop version in the main settings page.
- › Updating to the latest version keeps your data and settings unchanged
- › A banner at the top of the screen will notify you when an update is available and scheduled for installation.

UPDATE AUTOMATICALLY

- › When an update is available, the cooktop automatically downloads and installs the update overnight while connected to wall power and Wi-Fi.



UPDATE MANUALLY

- › At any time, you can check for and install software updates.
- › Go to Settings > Software.
- › The screen shows the current version and whether an update is available.

8.3.VIEW OR CHANGE WI-FI CONNECTIVITY

- › This cooktop is network-capable, and Wi-Fi connectivity is required. This ensures your cooktop receives safety and performance updates. If your cooktop is not able to confirm it has the latest software version, it will remind you to confirm Wi-Fi connectivity.
- › If the appliance is disconnected from Wi-Fi for 14 days, it will remind you to reconnect every day. The reminder can be dismissed.
- › After 30 days of being disconnected, the appliance will perform a factory reset. You will need to go through the setup process again.
- › Go to Settings > Wi-Fi
Connect to Wi-Fi using one of the following methods:
- › Select your Wi-Fi network and enter the password using the on-screen keyboard.
- › Connect with QR code using your smart-phone or tablet.

NOTE

If you are having trouble connecting using the QR code, check the following:

- › If VPN is enabled, disable the VPN before joining.
- › Verify your phone is connected to the HyperCore Pairing network from your phone's Wi-Fi settings.
- › If your phone asks you whether you'd like to "Use Cellular Data or Keep Trying Wi-Fi," select "Keep Trying Wi-Fi"
- › For Android phones, turn on airplane mode before scanning QR codes. The HyperCore Pairing QR code does not have internet connection, and Android defaults to cellular network.

8.4.CHANGING COOKING TEMPERATURE UNITS

Go to Settings > Cooking Units:

- › Select Fahrenheit or Celsius

8.5.ACCESS USER GUIDE, TUTORIALS, AND OTHER RESOURCES

Go to Settings > Resources to view information including:

- › Tutorials.
- › Installation and user guides.
- › Legal and regulatory information, including warranty.
- › Open source licenses.

8.6.ERASE AND RESET THE COOKTOP

Go to Settings > Erase and Reset Cooktop to erase your setting configurations.

- › When you erase your cooktop, it is restored to factory settings.
- › Get information about your cooktop.

8.7. POWER AND BATTERY INFORMATION

Go to Settings > Power and Battery to see:

- › Battery charge percentage.
- › Battery status, charging or idle.
- › Input voltage.

8.8.COOKTOP SERIAL NUMBER, IP ADDRESS, AND MORE

Go to Settings > System Information.

8.9.PRIVACY

- › The HyperCore Cooktop is connected to the internet and collects certain diagnostic and other information as described in our HyperCore Cooktop Privacy Policy, including to monitor performance, troubleshoot and improve its features. For more information, see our HyperCore Cooktop Privacy Policy at: <https://zephyronline.com/privacy-policy>

8.10.FCC COMPLIANCE

- › The cooktop contains transmitters:
FCC ID XPYMAW2A
FCC ID XPYUBX19KM01
FCC ID 2ATPO-RA-01SH
- › This device complies with part 18 of the FCC Rules.
- › This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 - › Reorient or relocate the receiving antenna.
 - › Increase the separation between the equipment and receiver.
 - › Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
 - › Consult the dealer or an experienced radio/TV technician for help.

NOTICE

- › Changes or modifications not approved could void your authority to use this equipment.

9. Cleaning and Maintenance

9.1. CLEANING THE COOKTOP FRAME AND CENTER DISPLAY

CAUTION

- › To maintain the pristine condition of your cooktop, it is essential to use appropriate cleaning agents:
- › Use gentle cleaning agents such as dish soap with warm water.
- › Use a soft cloth, soft sponge, or towel.
- › Do not use harsh chemicals. Abrasive cleaners, scouring pads, or harsh chemicals may damage the surface.
- › Do not use abrasive cleaners, such as steel wool or rough sponges. This may scratch and damage the protective coating of the metal and display glass.
- › Do not use bleach, cleaners containing ammonia, strong acidic or basic cleaners like vinegar and baking soda, strong solvents, petroleum based cleaners, and harsh chemical cleaners.

UNSUITABLE CLEANING AGENTS:

- › Glass cleaners which contain ammonia or chlorine bleach. These cleaners may damage or permanently stain the cooktop.
- › Caustic cleaners such as Easy-Off®. These cleaners may stain the cooktop surface.
- › Abrasive cleaners.
- › Metal scouring pads. These cleaners may scratch the cooktop surface and/or leave metal marks.
- › Abrasive scrub sponges such as Scotch-Brite®. These cleaners may scratch the cooktop surface.
- › Soap-filled scouring pads such as S.O.S.®. These cleaners may scratch the cooktop surface.
- › Powdery cleaners containing chlorine bleach. These cleaners may permanently stain the cooktop surface.
- › Flammable cleaners such as lighter fluid or WD-40®.

9.2. CLEANING THE GLASS ELEMENTS

WARNING

- › Do not clean when the cooking surface is hot.
- › For daily cleaning:
- › Ensure the cooktop is cool before cleaning.
- › Wipe down with a damp cloth and mild dish soap or other recommended cleaning agent.
- › Dry thoroughly with a clean soft cloth to avoid streaks.

- › For spills and boil-overs:
- › Remove spills with a soft cloth as soon as it is cool enough and safe to do so.
- › Follow with a glass cooktop cleaner to restore shine.
- › For stubborn stains and debris, use a non-abrasive cooktop cleaner, Cerama-bryte®, or other ceramic glass cleaners specifically designed for induction cooktops.

CAUTION

- › Do not use ceramic glass cleaners on the display glass. The glass on the display is different from the glass on the cooking element. Please refer to section 9.1 for instructions on cleaning the center display.

9.3.CLEANING THE TEMPERATURE SENSORS

- › To clean temperature sensors:

WARNING

- › Ensure the hot indicator is off and the cooktop is cool.

CAUTION

- › Do not pour water or other liquid onto the temperature sensor.

CAUTION

- › Gently press down on the temperature sensor using a soft cloth. Do not force the temperature sensor in a direction.
- › While pressing the temperature sensor, gently wipe around the sensor with your other hand. Wipe in a circle around the sensor, focusing on the lowest point of the silicone diaphragm.
- › Lightly wetting the cloth can help catch crumbs.

9.4.CLEANING THE KNOBS

- › The control knobs on your appliance are removable for easy cleaning.

CAUTION

- › Clean the knobs by hand using a soft cloth dampened with mild soap and lukewarm water. Dry each knob with a soft cloth before reattaching them to the appliance.
- › Avoid using hot water.
- › Do not submerge knobs in water or other liquid. Do not wash knobs under the faucet.
- › Do not clean knobs in a dishwasher or use abrasive materials and harsh chemicals.

9.5.MAINTENANCE

- › Perform routine cleaning after each use to maintain the cooktop's appearance and functionality.
- › Clean your cooktop regularly. Dirt and food particles sitting on the cooktop surface for days can harbor germs and damage the cooktop finish.
- › Clean with a mild dish soap and water. Use a soft foam sponge or a microfiber towel.
- › Avoid all abrasive scrubbing pads such as Scotch-Brite®.
- › Avoid all abrasive cleaning agents such as SoftScrub®, Bar Keepers Friend®.
- › Avoid ammoniated products such as window cleaner, tile cleaners, etc.
- › Avoid bleach.

10. Disposal

10.1.DISPOSING OF YOUR OLD APPLIANCE

- › Environmentally compatible disposal allows valuable raw materials to be recycled. Dispose of the appliance in an environmentally responsible manner.
- › Information about current disposal methods can be obtained from your specialist dealer or local authority.

11. Additional Information

- › All marks in this user manual other than the Company's trademarks are the trademarks of the registered owner. Inclusion of those trademarks is for informational purposes only, and nothing herein is meant to suggest any affiliation with or endorsement by the registered trademark owner.

12.Troubleshooting Guide

| PROBLEM | POSSIBLE CAUSE | POSSIBLE SOLUTION |
|---------------------------------------------------------------------------|----------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|
| COOKTOP DOES NOT TURN ON | | |
| | Tripped breaker | Check and reset the breaker. |
| | Power supply disconnected | Ensure the cooktop is connected to wall power. |
| | Battery is depleted | Connect the cooktop to wall power for 5-10 minutes before resuming normal operation. |
| | Battery not integrated properly | Ensure battery integration matches instructions. See page 21 in the Installation Manual . |
| | Cooktop not connected properly | Ensure installation matches instructions. See page 21 in the Installation Manual . |
| | Electronics fault | Contact customer support. |
| WI-FI IS NOT CONNECTING | | |
| | VPN is enabled on your phone | Disable VPN and try again. |
| | Phone or tablet is not updated | Ensure your phone or tablet has the latest update. |
| | QR scanning not enabled | Enable QR code scanning in device settings. |
| THE COOKTOP RESPONDS IN AN UNUSUAL MANNER OR CANNOT BE OPERATED PROPERLY. | | |
| | Electronics fault | Contact customer support. |
| COOKING SHUTS OFF AUTOMATICALLY | | |
| | Prevent overheating | Let cooktop cool before resuming cooking. |
| | Water or oil on the power button | Wipe power button clean. |
| | Hot cookware on display | Remove hot object. Avoid placing hot cookware on the display. |
| | Cookware not detected | Ensure the cookware is appropriate for induction cooking. See page 12 in the User Manual and learn why some pans are better than others. |

| PROBLEM | POSSIBLE CAUSE | POSSIBLE SOLUTION |
|---------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| COOKTOP TURNS OFF WHEN COOKING | | |
| | Accidental power off | Wipe the power button clean. Avoid pressing during use. |
| | Water or oil on power button | Wipe the power button clean. |
| SYSTEM PAUSE IS DISPLAYED | | |
| | HyperCore is checking the system | No action needed. The cooktop is performing a system check and should resolve automatically. If the system remains paused for more than 5 minutes, contact customer support. |
| FAN NOISE | | |
| | Cooling fan may automatically turn on | This is normal. There are multiple fans that automatically turn on to cool the cooktop. Fan noise may vary depending on power use and internal temperature. |
| | Cooling fan stays on after cooking or when cooktop is off | This is normal. All induction cooktops use cooling fans. After cooking, fans may remain on to cool the system. |
| | Insufficient ventilation in cabinet | Airflow helps cool the system. Ensure the cooktop has sufficient ventilation. See page 13 in the Installation Guide . |
| COOKTOP NOISE | | |
| | Some noise is expected and normal. This can include deep buzzing, whistling, or crackling. Cookware is empty or made of different multilayer materials or used on a high power level. | Reduce the power level for this pan. Ensure the cookware is appropriate for induction cooking. See page 12 in the User Manual and learn why some pans are better than others. |
| | Pan has a clicking noise due to power cycling on and off. This is not a good pan for the cooktop. | Ensure the cookware is appropriate for induction cooking. See page 12 in the User Manual and learn why some pans are better than others. |
| | Debris in cooktop fans | Ensure installation matches instructions. Cooktop fans should not be exposed to avoid debris entering fans. See page 13 in the Installation Manual . |

| PROBLEM | POSSIBLE CAUSE | POSSIBLE SOLUTION |
|------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| THE POWER LEVEL OF A COOKING ZONE IS NOT INCREASING | | |
| | <p>Cookware is not suitable for consistent heating</p> <ul style="list-style-type: none"> › Cookware has a thin base › Cookware is too light and does not fully depress the temperature sensor. › Cookware material is less responsive › The base is smaller than 4.5" or larger than 10" › The base has an uneven surface or embossed logo › The base is partially ferromagnetic › The base is dirty | <p>Ensure the cookware is appropriate for induction cooking. See page 12 in the User Manual and learn why some pans are better than others.</p> |
| | <p>Cooktop reached max output of 15 kW across cooking surfaces</p> | <p>Reduce total number of active elements or reduce power on one or more elements.</p> |
| | <p>Overheating or limited airflow</p> | <p>Let cooktop cool. Ensure the cooktop has sufficient ventilation. See page 13 in the Installation Manual.</p> |
| | <p>Cooktop detected the pan is heating unusually or getting too hot</p> | <p>Reduce the power level for this pan. Ensure the cookware is appropriate for induction cooking. See page 12 in the User Manual and learn why some pans are better than others.</p> |
| UNABLE TO REACH SET TEMPERATURE IN TEMPERATURE MODE | | |
| | <p>New technology</p> | <p>HyperCore is continuing improvements to its temperature sensing technology.</p> |
| | <p>Boiling and simmering in Temperature Mode</p> | <p>Boiling and simmering are best in Power Mode for better results.</p> |
| | <p>Cookware is not suitable for consistent heating</p> <ul style="list-style-type: none"> › Cookware has a thin base › Cookware is too light and does not fully depress the temperature sensor. › Cookware material is less responsive › The base is smaller than 4.5" or larger than 10" › The base has an uneven surface or embossed logo › The base is partially ferromagnetic › The base is dirty | <p>Ensure the cookware is appropriate for induction cooking. See page 12 in the User Manual and learn why some pans are better than others.</p> |

| PROBLEM | POSSIBLE CAUSE | POSSIBLE SOLUTION |
|--------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| TEMPERATURE READING IS NOT ACCURATE | | |
| | <p>Cookware is not suitable for consistent heating</p> <ul style="list-style-type: none"> › Cookware has a thin base › Cookware is too light and does not fully depress the temperature sensor. › Cookware material is less responsive › The base is smaller than 4.5" or larger than 10" › The base has an uneven surface or embossed logo › The base is partially ferromagnetic › The base is dirty | <p>Ensure the cookware is appropriate for induction cooking. See page 12 in the User Manual and learn why some pans are better than others.</p> |
| | <p>There is liquid or material between the cooking surface and the cookware</p> | <p>Wipe bottom of cookware and the cooking surface clean and dry before use. Do not use silicone pads or other material between the cookware base and the cooking surface.</p> |
| | <p>Poor contact between temperature sensor and cookware base</p> | <p>Lift and replace the pan on the temperature sensor. Sliding pans can sometimes lead to poor contact with the temperature sensor.</p> |
| | <p>Normal variability and new technology</p> | <p>Some temperature variability is expected. It is normal to experience a learning curve with a novel cooking mode. HyperCore is continuing improvements to its temperature sensing technology.</p> |
| TEMPERATURE READING IS NOT ACCURATE | | |
| | <p>Temperature sensor is dirty or damaged</p> | <p>See page 25 in the User Manual for instructions on cleaning and maintenance of the temperature sensor.</p> |

| PROBLEM | POSSIBLE CAUSE | POSSIBLE SOLUTION |
|---------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| FOOD IS UNDER OR OVERCOOKED AT THE EXPECTED TEMPERATURE OR POWER SETTING | | |
| | Cookware is not appropriate <ul style="list-style-type: none"> - Cookware has a thin base - Cookware is too light and does not fully depress the temperature sensor. - The base is smaller than 4.5" or larger than 10" - The base has an uneven surface or embossed logo - The base is partially ferromagnetic - The base is dirty | Ensure the cookware is appropriate for induction cooking. See page 12 in the User Manual and learn why some pans are better than others. |
| | Cookware is not positioned correctly | Center the pan on the cooking surface. Lift and replace the cookware on the cooking surface to ensure better temperature sensor contact. |
| | Boiling and simmering in Temperature Mode Boiling | Boiling and simmering are best in Power Mode for better results. See Getting Started Guide for more tips. |
| FOOD IS NOT EVENLY COOKED | | |
| | Cookware is not suitable for consistent heating <ul style="list-style-type: none"> › Cookware has a thin base › Cookware is too light and does not fully depress the temperature sensor. › Cookware material is less responsive › The base is smaller than 4.5" or larger than 10" › The base has an uneven surface or embossed logo › The base is partially ferromagnetic › The base is dirty | Ensure the cookware is appropriate for induction cooking. See page 12 in the User Manual and learn why some pans are better than others. |
| | Cookware is not positioned correctly | Center the pan on the cooking surface. Lift and replace the cookware on the cooking surface to ensure better temperature sensor contact. |
| | There is liquid or material between the cooking surface and the cookware | Wipe bottom of cookware and the cooking surface clean and dry before use. Do not use silicone pads or other material between the cookware base and the cooking surface. |

| PROBLEM | POSSIBLE CAUSE | POSSIBLE SOLUTION |
|----------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| THE DISPLAY IS NOT RESPONDING OR HAS FROZEN | | |
| | Unexpected software issue | 1) Turn the cooktop on using the power button. 2) If the above does not resolve the issue, wait until the cooktop has cooled and then force restart the cooktop. Press and hold the power button for 10 seconds. |
| COOKTOP EMITS AN UNEXPECTED OR BURNT SMELL | | |
| | Overheated component | Contact customer support. |
| SCRATCHES ON THE COOKTOP SURFACE | | |
| | Improper cleaning methods | Use recommended cleaning procedures. See page 25 in the User Manual . |
| | Wear and tear on surfaces | Use caution when moving cookware around. Lift and place cookware. Limit dragging cookware bases across the surface. Never put cookware or other items on the display. Use recommended cleaning procedures. |
| EXCESSIVE CONDENSATION | | |
| | <p>This is normal for induction cooking.</p> <p>Energy efficient technology means that no heat is lost to surrounding surfaces.</p> <p>This results in condensation forming on cooler surfaces when steam is produced by cooking.</p> | <p>To minimize condensation:</p> <ul style="list-style-type: none"> › Use a range hood with filters installed at an angle. › Mount the range hood higher above the cooktop. › Turn your range hood on 5 minutes before cooking and let it run for at least 5 minutes after cooking. › Use your range hood on a lower speed setting when boiling. › Use the cooktop on a lower heat setting when boiling. › Use pot lids to stop moisture from escaping. › If condensation forms, wipe down surrounding walls and cabinetry as needed. › Ensure the product is correctly installed to the right specification. |

13. Customer Service

- › If you have questions on use, are unable to eliminate an issue in the appliance yourself, or the appliance needs to be repaired, please contact our customer service.
- › With any warranty repair, we will make sure your appliance is repaired by an authorized service provider using genuine replacement parts.
- › Before calling customer service, please make a note of the model and production number of your appliance.
- › zephyronline.com/contact

13.1. NAMEPLATE LOCATION, MODEL, AND PRODUCTION NUMBER

- › You can find the nameplate on the underside of the appliance. [A]
- › The model and production number is on the nameplate.
- › You can find the battery information on the side of the battery pack. [B]

Electrical rating

AC only

Voltage: 120 V

Max current rating: 12.5 A

Max power rating: 1.5 kW

Voltage: 240 V

Max current rating: 8.3 A

Max OCPD rating: 30 A

Max power rating: 2 kW

Frequency: 60 Hz

ZEPHYR

MODEL: ZHCT130AC

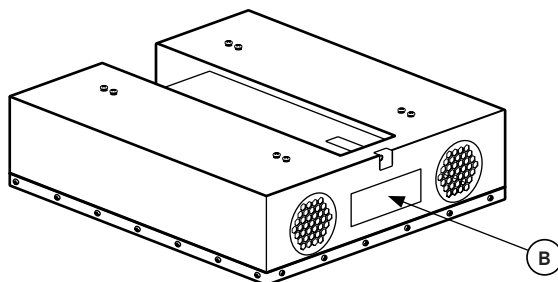
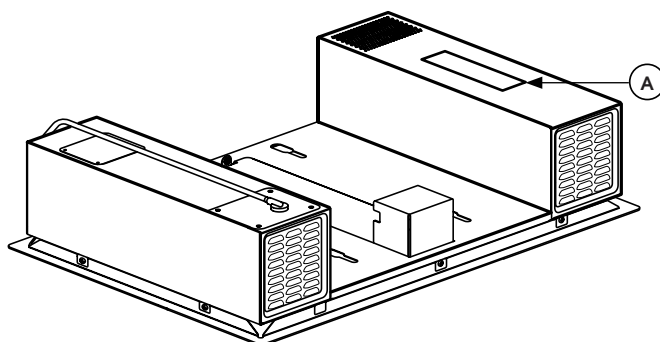
Designed in California, assembled in China

containing transmitters
with FCC ID
WU-S-397MAWQ2A
LoRa 2ATPO-RA-01SH

complies with
UL 856
E116125

CAUTION
FOR ELECTRICAL
SAFETY ONLY
AVIS
POUR SECURITE ELECTRIQUE ET PAS D'AVERTISSEMENT

101234ANZY



14. Product Warranty

TO OBTAIN SERVICE UNDER WARRANTY OR FOR ANY SERVICE RELATED QUESTIONS
United States Customers please call: 1-888-880-8368 or contact us at: zephyronline.com/contact-us
Canada Customers please call: 1-888-812-8311 or email: ven-tech@broan.com

Zephyr Ventilation, LLC (referred to herein as “we” or “us”) warrants to the original consumer purchaser (referred to herein as “you” or “your”) of Zephyr products (the “Products”) that such Products will be free from defects in materials or workmanship as follows:

Two Years Limited Warranty for Cooktop: For two years from the date of your original purchase of the Products, we will provide coverage against manufacturing defects subject to the exclusions and limitations below. We may choose, in our sole discretion, to repair the Products before we elect to replace the Products.

Ten Years Limited Warranty for ZHB13A Battery: For ten years from the date of your original purchase of the Products, we will provide, free of charge, the battery to replace the one that failed due to manufacturing defects subject to the exclusions and limitations below.

To Obtain Service Under Limited Warranty: To qualify for warranty service, you must: (a) notify us at www.zephyronline.com/contact within 60 days of discovering the defect; (b) give the model number and serial number; and (c) describe the nature of any defect in the Product or part. At the time of the request for warranty service, you must present evidence of your proof of purchase and proof of the original purchase date. If we determine that the warranty exclusions listed above apply or if you fail to provide the necessary documentation to obtain service, you will be responsible for all shipping, travel, labor and other costs related to the services. This warranty is not extended or restarted upon warranty repair or replacements.

Warranty Exclusions: This warranty covers only repair or replacement, at our option, of defective Products or parts and does not cover any other costs related to the Products including but not limited to: (a) normal maintenance and service required for the Products and consumable parts such as filters, light bulbs, fuses; (b) any Products or parts which have been subject to freight damage, misuse, negligence, accident, faulty installation or installation contrary to recommended installation instructions, improper maintenance or repair (other than by us); (c) commercial or government use of the Products or use otherwise inconsistent with its intended purpose; (d) natural wear of the finish of the Products or wear caused by improper maintenance, use of corrosive and abrasive cleaning products, pads, and oven cleaner products; (e) chips, dents or cracks caused by abuse or misuse of the Products; (f) service trips to your home to teach you how to use the Products; (g) damage to the Products caused by accident, fire, floods, acts of God; or (h) Custom installations or alterations that impact serviceability of the Products. (i) Damage to personal property or food spoilage from use of this product. If you are outside our service area, additional charges may apply for shipping costs for warranty repair at our designated service locations and for the travel cost to have a service technician come to your home to repair, remove or reinstall the Products. After two years from the date of your original purchase, you are also responsible for all labor costs associated with this warranty. All Products must be installed by a qualified professional installer to be eligible for warranty repairs or service.

Limitations of Warranty: OUR OBLIGATION TO REPAIR OR REPLACE, AT OUR OPTION, SHALL BE YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS WARRANTY. WE SHALL NOT BE LIABLE FOR INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE USE OR PERFORMANCE OF THE PRODUCTS. THE EXPRESS WARRANTIES IN THE PRECEDING SECTION ARE EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS WARRANTIES. WE HEREBY DISCLAIM AND EXCLUDE ALL OTHER EXPRESS WARRANTIES FOR THE PRODUCTS, AND DISCLAIM AND EXCLUDE ALL WARRANTIES IMPLIED BY LAW, INCLUDING THOSE OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. Some states or provinces do not allow limitations on the duration of an implied warranty or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. To the extent that applicable law prohibits the exclusion of implied warranties, the duration of any applicable implied warranty is limited to the same three-year and two-year periods described above if permitted by applicable law. Any oral or written description of the Products is for the sole purpose of identifying the Products and shall not be construed as an express warranty. Prior to using, implementing or permitting use of the Products, you shall determine the suitability of the Products for the intended use, and you shall assume all risk and liability whatsoever in connection with such determination. We reserve the right to use functionally equivalent refurbished or reconditioned parts or Products as warranty replacements or as part of warranty service. This warranty is not transferable from the original purchaser and only applies to the consumer residence where the Product was originally installed located in the United States and Canada. This warranty is not extended to resellers.

Please check our website for any additional product information, www.zephyronline.com

15. Product Registration

Don't Forget to Register your Zephyr Product!

Congratulations on your Zephyr purchase! Please take a moment to register your new product.



Register

zephyronline.com/registration

Why is it important?

Prompt registration helps in more ways than one:

- Ensures warranty coverage should you need service
- Ownership verification for insurance purposes
- Notification of product changes or recalls



Review

qrs.ly/c7ea9sj

How about a review?

While you're at it, leave a review to let us know how much you love your product.

Search your Zephyr model number in the top navigation bar

ZEPHYR

zephyronline.com | 2277 Harbor Bay Pkwy. | Alameda, CA 94520

ZEPHYR