

# FUTURA

Dual Hob Induction –  
Cook Double Fast

The Future  
of Cooking



IM NO 178



Instruction Manual



**Auto  
Cut - off**

If left on accidentally,  
will shut off to protect  
the cooktop



**Child  
Lock**

For greater safety.  
Prevents accidental  
switch-on or settings change



**Intelligent  
Boil-Dry Protection**

System intelligently  
switches off to prevent  
overheating (such as, empty  
pan, boil-dry or oil  
overheating)



**Pan  
Detector**

Detects if there is no pan, or  
pan not compatible, or base  
too small or pan placed  
incorrectly in cooking zone



**Pause  
Function**

Pause your cooking with one  
touch — all settings intact.  
Restart with a single touch

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# Important Safeguards

**1. Read all instructions before use.**

**2.** Before plugging in the induction cooktop, check that the voltage rating specified for the cooktop corresponds to the local mains voltage.

**3.** Place the cooktop on a flat surface such that the cooking surface is level, without obstructions, stable, and secured so that it cannot tilt, slip or slide during use. Do not let the power cord hang over the counter top edge or touch any hot surface. Do not operate it beside another electrical appliance or a gas stove.

**4.** Never plug in or operate the cooktop with wet hands. Ensure the cooking zone and the base of the cookware in contact with it are clean and dry, else water drops if any may heat up, sizzle and scald the user during operation. Avoid boiling over onto cooktop.

**5.** Do not use the cooktop and any other high-power rated electrical appliance at the same time from the same power source – this may overload and trip the power source.

**6. WARNING** – Do not use the cooktop if the surface is cracked or broken. Switch off to avoid possibility of electric shock. Do not operate the cooktop if the cord or

plug is damaged, if it malfunctions, or if it is dropped or damaged in any manner. Do not try to open or repair the cooktop yourself – return it to an Authorised Service Centre for inspection, adjustment or repair.

**7.** Do not use the cooktop in a high temperature environment, or near a fire. Do not place it on a hot surface. Ensure the room in which it is being used is well-ventilated.

**8.** Ensure proper ventilation on all four sides of the cooktop while it is in operation. Do not keep cloth, paper or any material or object beside cooktop which can block the air vents – this may cause a malfunction.

**9. WARNING** – The cooktop heats up when used. Keep young children safely away. Never touch the cooking zone (+) or any other hot surface during or after operation.

**10.** Do not leave cooktop unattended during operation. Handle with care at all times.

**11.** Do not place metallic objects such as knives, forks, spoons and lids on the cooktop during use, as they can get hot.

**12.** Do not heat an empty vessel on the cooktop – this may damage the vessel and

the heating coil, and trigger the overheating protection.

**13.** Do not place flammable material like paper or cloth between cooktop and vessel to prevent the risk of flame. Do not place cooktop on a metallic/magnetised counter top or near magnetised objects.

**14.** Do not lift or move the cooktop with a vessel on it or while it is in operation.

**15.** Switch off the cooktop after use by its control – don't rely on the pan detector.

**16.** Do not immerse cooktop, cord or plug in water or liquid to protect against fire, electric shock and injury.

**17.** Do not bang vessels down onto the cooktop – doing so may damage or crack the glass cooking surface. Place the vessel gently, centred in the cooking zone. Lift, do not scrape vessel across the cooktop surface. Do not stack or store objects on, or apply pressure or extraneous weight upon, the cooktop surface.

**18.** Do not place cookware outside the cooking zone. Do not place any hot objects on or near the control panel – doing so may damage the electronics underneath.

**19.** Switch off and let the cooktop cool down completely after cooking before moving or cleaning it. Do not clean a hot cooktop surface with water – this may crack the glass panel. Do not use a steam

cleaner for cleaning the cooktop.

**20.** The cooktop has an Extended Cooling System for the safety of its internal components. DO NOT switch off the cooktop from the mains till the fan is completely switched off.

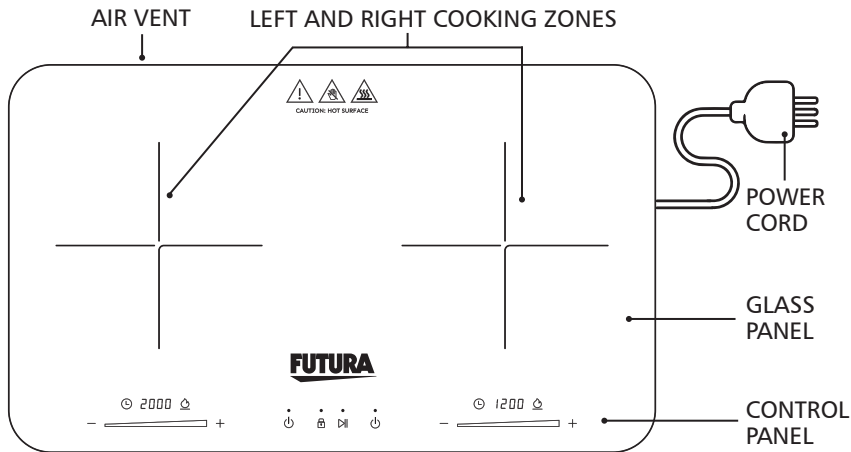
**21.** Remove plug from the mains before cleaning and when not in use. To disconnect, remove plug from wall outlet. Hold plug always, never pull the cord.

**22.** The cooktop is designed for indoor domestic use only – not for prolonged outdoor use, exposure to rain or dirt/dust, or for use in vehicles etc. Do not use the cooktop for any use or in any way other than as instructed herein.

**23.** The cooktop is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or who lack experience or knowledge of its use, unless closely supervised and instructed by an experienced or knowledgeable person responsible for their safety. The high-frequency electromagnetic field generated during operation may affect pacemakers, hearing aids or metallic implants – persons fitted with such devices should consult their doctor prior to operating or coming in the vicinity of the cooktop.

**24. SAVE THESE INSTRUCTIONS.**

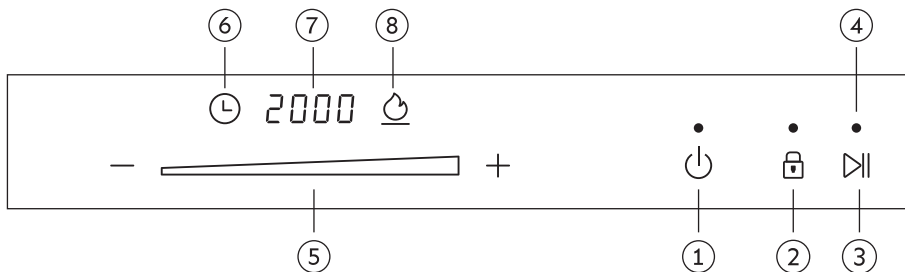
# Know Your Futura Induction Cooktop










## 7 Features and Benefits


- 1. Sleek, compact, elegant, with rounded edges:** intuitive, space-saving design.
- 2. Two interchangeable cooking zones:** cooks two dishes simultaneously, saves time.
- 3. Feather-touch Buttons:** for precise control with capacitive touch, concealed to maximise life and water resistance.
- 4. Precise Power Level Settings:** can transition instantly from 2000 W to 100 W – control heat settings precisely for best results and to prevent sticking and burning.
- 5. Pause Function Button:** a one-touch standby control for even greater convenience and safety.
- 6. Extended Cooling System:** operates fan after the cooktop is switched off, thereby speeding up system cool-down and enhancing protection of the internal components.
- 7. Automatic Switch-Off:** automatically switches cooktop off if it is left switched 'ON' past the default pre-set time (see **Safety Shut-down**, page 12).

# Control Panel



	Control Panel	Function
①		Power switch: turns the cooktop ON/OFF
②		Child Lock: locks/unlocks the control panel
③		Pause: puts all settings into standby mode
④	•	LED Indicator: shows that the feature is ON
⑤	-  +	Touchscreen controller: sets desired level
⑥		Timer: sets the Timer function
⑦		Display: shows the power and timer settings
⑧		Power: sets the power level

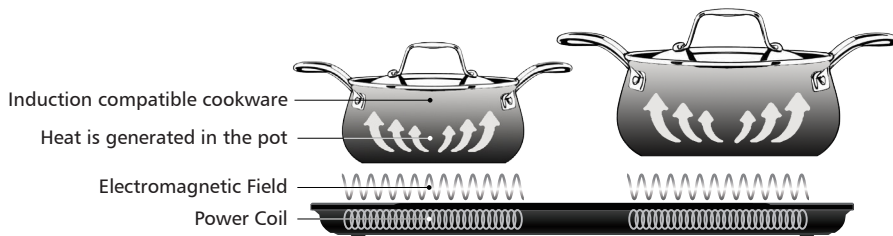
## Heat Setting Displays

Display	Description
----	The cooking zone is ready for use
100 - 2000	The cooking zone is in operation (displaying the power level in W)
0:01 - 6:00	The timer is activated (displaying the time in hh:mm)
E + digit	There is a malfunction (Error), See page 16 for error codes and action required
H	Residual Heat Display: the cooking zone is switched off, but is still very hot (60°C or more) and should not be touched
	Pan Detector: either no pan on cooktop, or incompatible pan, or pan base too small, or pan not properly placed in cooking zone

## Technical Specifications

Parameter	Value
Operating Voltage & Current	220V – 240V, 16A
Rated Frequency	50 Hz – 60 Hz
Total Power	Max. 3600 W (2000 W + 1600 W)
Dimensions (W x D x H)	600 x 360 x 57 mm
Timer	0 – 6 hours
<b>Area</b>	<b>Peak Power Level</b>
Left Cooking Zone (+)	2000 W (Power Level 20)
Right Cooking Zone (+)	2000 W (Power Level 20)

# How it Works



Induction technology generates an electromagnetic field below the glass cooking surface, which causes induction compatible cookware placed on the cooking surface to heat up.

## 4 Benefits of Induction Technology

### SAVES ENERGY



- More energy-efficient than ordinary electric or gas cooktops.
- Generates less heat.
- Keeps kitchens cooler in warm climates.

### SAFE



- No danger of a gas leak.
- No vessel, no heat – cooking surface does not heat up without a pan.
- The heating stops as soon as the vessel is removed from the cooking zone (which will need time, though, to cool down before it is touched).

### SUPER-QUICK



- Heats vessel directly, eliminating the step of heating the element and then transferring heat to the vessel, the conventional heating system in electric cooktops.

### EASY TO CLEAN



- The smooth glass surface is easy to wipe down.
- Easy to clean.
- Easy to maintain.

# Functions



## AUTO CUT-OFF

If left on accidentally, will shut off to protect the cooktop.



## CHILD LOCK

For greater safety. Prevents accidental switch-on or settings change



## INTELLIGENT BOIL-DRY PROTECTION

System intelligently switches OFF to prevent overheating (such as, empty pan, boil-dry or oil overheating)



## PAN DETECTOR

Detects if there is no pan, or pan not compatible, or base too small, or pan placed incorrectly in cooking zone



## PAUSE FUNCTION

Pause your cooking with one touch – all settings intact. Restart with a single touch.



## SET PEAK POWER – LEFT OR RIGHT HOB

Maximum power in each hob is 2000 W. Total power limited to 3600 W at one time, to protect your cooktop.



## 20 POWER SETTINGS

Real, effective power setting. Feather-touch control in steps of 100 W from 100 W to 2000 W, to give precise heat control for perfect cooking results.



## HIGH PRECISION TIME SETTINGS

Control in 1 minute intervals for setting exact cooking times.



## RESIDUAL HEAT INDICATOR

Stays on after cooking till the cooking zone is safe to touch – for greater safety





## HIGH VOLTAGE PROTECTION

Shuts OFF Power if high input voltage is detected and displays 'Error'.



# How to Use

## ON/OFF

### Switching ON





- 1 Touch  button.
  - 2 The buzzer sounds 
  - 3 Power switch indicator lights up - - - -
- ✓ The Cooking Zone is ready for use.

### Switching OFF

- 1 Touch  button.
  - 2 The buzzer sounds 
  - 3 Power switch indicator turns off.
- ✓ The Cooking Zone is switched OFF.

**NOTE:** If no power level is set within 5 seconds, the cooktop switches off automatically. Turn cooktop off promptly after use – do not rely on the pan detector.

## POWER

- 1 Touch  button (of left or right zone).
- 2 The buzzer sounds 
- 3 The display lights up - - - -
- 4 Touch  button and the  display lights up and starts blinking.
- 5 Tap +/- or slide to set desired power level.





- ✓ Power level is set in about 5 seconds.

## NOTE:

- Adjust power in either zone (left or right) in these steps (choose from 20 levels):  
  
*100 » 200 » 300 » 400 » 500 » 600 » 700 »  
800 » 900 » 1000 » 1100 » 1200 » 1300 » 1400  
» 1500 » 1600 » 1700 » 1800 » 1900 » 2000 W*
- Maximum cooktop power is 3600 W.
- When both cooking zones are used at the same time, one will draw a maximum power of 2000 W, and the other, 1600 W.
- You can choose which to set at 2000 W.

## Changing the Power Level

- Touch  button.
- Select the required power level in the settings range. –  +
- The cooking zone's power level changes.


## Pan Detector

The Pan Detector lights up if there is an issue related to the pan, such as:

- No pan on the cooking zone
- Pan improperly placed, or base too small
- Pan not induction compatible.

The selected power level flashes. After a few seconds, the Pan Detector will flash. The cooking zone will switch off automatically after some time to protect the cooktop.

## TIMER ⌚

- 1 Select cooking zone and power level.
  - 2 Touch ⌚. The 0:30 display lights up.
  - 3 Set desired time in the settings range:
- 
- 4 Tap [+] or [-] to increase or decrease time.  
Press and hold to adjust time faster.
- ✔ The Timer is set. The countdown starts.

When time is up:

- the buzzer sounds three times 🔔
- the cooking zone switches OFF
- the Residual Heat Indicator **H** is displayed.

## Changing the Time

- 1 Set the time between 1 minute and up to 6 hours. The default setting is 30 minutes.
- 2 Press [+] / [-] to increase/decrease the time in 1 minute increments.
- 3 Press and hold [+] / [-] to increase/decrease the time in 5 minute increments.
- 4 To adjust time even faster, swipe:



## Changing Timer

- 1 Touch ⌚.
- 2 Change cooking time in the settings range.  
The cooking zone's timer changes.

## Switching Timer OFF

- 1 Touch ⌚ and keep pressed for 3 seconds.
- 2 The timer switches OFF.

## CHILD LOCK 🔒

The cooktop is equipped with a child-proof lock to prevent children from turning the cooktop on or changing any settings.

### 1 Turn on the Child Lock

Touch 🔒 and keep it pressed for 3 seconds until the indicator ● lights up.

✔ The cooktop is locked.

### 2 Turn off the Child Lock

Touch 🔒 and keep it pressed for 3 seconds until the indicator ● goes OFF.

✔ The cooktop is unlocked.

## NOTE:

When the cooktop is switched on, you can lock the control panel, but not the ⏻ button. You can always switch the cooktop off with the ⏻ button (in case of an emergency, for example). When the cooktop is off, if 🔒 is ON, then all buttons are inoperable.

## PAUSE ⏸


The cooktop must be switched ON for this function to work.

- Touch ⏸ until the indicator ● lights up.  
The pause function is activated.
- Touch ⏸ until the indicator ● goes off. The pause function is deactivated.

## NOTE:

When ⏸ is activated, zone(s) timing/power settings remain unchanged, but on standby.

## OVERHEAT PROTECTION


- 1 Overheat Protection is activated if:
  - The cooktop is heated with no vessel
  - Oil or fat overheats in the pan
  - There is insufficient ventilation around the cooktop.
- 2 The system may activate one of the following protective measures:
  - Limit increase of the power level 
  - Lower the set power level
  - Switch the cooktop OFF.

## SAFETY SHUTDOWN

Automatic switch off point when the maximum operating time is exceeded:

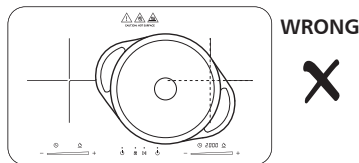
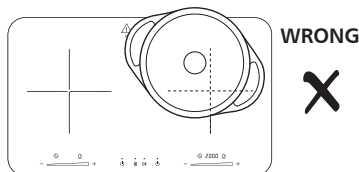
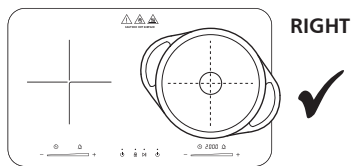
Power Level (W)	Maximum Operating Time
100-1000 W	6 hours
1100-1300 W	4 hours
1400-2000 W	1.5 hours

## SUITABLE COOKWARE

- 1 Suitable cookware must have:
  - A magnetic stainless steel (SS) or ferromagnetic base (cookware such as SS, triply SS, cast iron, or enameled cast iron). Pans with this symbol  are suitable for induction cooktops.
  - A flat base of minimum 120 mm diameter.

A curved base will prevent proper contact and hinder or prevent heating. An uneven base with air gaps may overheat and cause the temperature sensor to malfunction.

- No sharp edges, grooves or parts which will scratch the cooktop.
  - Direct contact with the cooktop. Do not place paper or cloth between the cooktop and the pan.
- 2 The pan must be placed properly in the cooking zone:



# Care and Cleaning

- Follow all the IMPORTANT SAFEGUARDS on pages 3 and 4.
- Read and follow the instructions given in this Manual.

## Care

- Do not use the cooktop as a counter top or shelf. Do not store objects on it.
- Do not drag the pan across the cooktop – lift and place it carefully.
- Use induction cookware suitable for use on glass ceramic cooktops only.
- Always keep cooktop clean. Regular cleaning prolongs its life and optimises functioning. Dirt can create germs and odours and, over time, damage the cooktop.
- Do not put a hot pan on or near the control panel, which may damage the sophisticated electronics underneath.

## Cleaning

- Always remove grains, crumbs or similar foods which may fall onto the cooktop during cooking right away to prevent the surface from being scratched.
- Clean the cooktop after every cooking session, but only when it has cooled down.
- Make sure the cooktop has been switched off, unplugged, and wait till both cooking zones cool down prior to cleaning and maintenance work, to prevent injury.
- Taking care to protect the glass top, use a nylon scrubber or a glass ceramic scraper to remove all coarse soiling and food residues.
- Gently rub a non-abrasive kitchen cleanser, such as 'Odopic' powder, onto the glass top using a dishcloth or paper napkin to remove the burnt marks.
- **Do not let any water get into the cooktop at any time – it can cause damage.** Wipe the cooktop clean with a slightly damp cloth or sponge and mild detergent/soap. Immediately wipe dry with a clean cloth or paper towel. Never spray liquid on the cooktop.
- Do not immerse the cooktop in water. Do not wash the cooktop in running water.
- Never use steam cleaners, abrasive sponges, scouring pads, or chemically

aggressive cleaning agents (e.g. baking oven spray). Make sure that the cleaning agent does not contain any sand, soda, acids or chloride.

- When the cooktop is hot, immediately remove molten residues of plastic, aluminum film, sugar or foods containing sugar, with a glass ceramic scraper from the hot cooking zone to prevent it from getting baked on, after which it is much harder to remove.

### **Heavy soiling**

- Remove heavy soiling and stains (lime scale stains, pearly shimmering stains) with the cleaning agents prescribed above while the cooktop is still warm.
- Soften dried dirt residues using a damp cloth.
- Remove dirt residues with the glass ceramic scraper.
- Colour changes and shiny surfaces are not cooktop damage. They do not adversely impact the functioning of the cooktop or the stability of the glass ceramic. Discolorations to the cooktop can arise from residue which is not removed and has been baked on. Glossy spots are generally caused by the abrasion of the pan base, or by unsuitable cleaning agents. They are hard to remove, but do not affect the functioning of the cooktop.

# Troubleshooting

Issues that may occur, and their possible solutions, are given below.

Problem	Cause	Solution
<b>A. The cooktop cannot be switched on.</b>	1. The fuse or the automatic circuit breaker of the electrical installation of the apartment and/or house is not working properly.	<ul style="list-style-type: none"><li>• Replace fuse.</li><li>• Switch circuit breaker back on.</li></ul>
	2. The fuse or the automatic circuit breaker trips several times.	Contact a Hawkins Authorised Service Centre.
	3. The power supply is disconnected	Have an electrician inspect it.
<b>B. Odours and vapours arise when using the new cooktop.</b>	This is normal and may occur sometimes with brand new cooktops	Wait a few hours, then try again. Contact the Service Centre if problem persists

### C. Error Codes displayed in the Cooking Zone Indicator

The Induction Cooktop has in-built protections to minimise chances of system failure, which are displayed in the form of specific errors for specific events.

Error Codes		Action to be taken
<i>E0</i>	Startup error	<ul style="list-style-type: none"><li>• Power off and Restart.</li><li>• Contact the Service Centre if the problem persists.</li></ul>
<i>E1</i>	IGBT temperature sensor error	
<i>E2</i>	Temperature sensor error	
<i>E3</i>	Induction coil overheat	
<i>E4</i>	Excessive temperature rise	
<i>E6</i>	Excessive IGBT temperature	<ul style="list-style-type: none"><li>• Power off and Restart.</li><li>• Contact the Service Centre if the problem persists.</li></ul>
<i>E7</i>	Input voltage is too low	
<i>E8</i>	Input voltage is too high	
<i>E9</i>	IGBT temperature sensor short circuit	

# Space for your Notes

# The Future of Cooking

**MAX**  
**3600W**  
DUAL POWER



## Set Peak Power — Left or Right Hob

Maximum power in each hob is 2000W. Total power limited to 3600W at one time, to protect your cooktop



## 20 Power Settings

Real, effective power settings. Feather-touch control in steps of 100W up to 2000W, to give precise heat control for perfect cooking results



## High Precision Time Settings

Control in 1 minute intervals for setting exact cooking times



## Residual Heat Indicator

Stays on after cooking till the cooking zone is safe to touch — for greater safety



## High Voltage protection

Shuts off Power if high input voltage is detected and displays 'Error'

# FUTURA

## Dual Hob Induction – Cook Double Fast

NO. GUARANTEE



**1.** The Futura Dual Hob Induction is guaranteed for a period of one year from the date of first purchase by the user against defects in material and workmanship. **2.** Fair wear and tear is not a defect. Normal replacement part, namely anti-skid rubber feet is not covered under this guarantee. The exterior body and the ceramic glass may stain, scratch or dull and are not guaranteed; this will not affect the functioning of the Hob. Damages caused by external electrical faults, surges etc, or caused due to negligence, mishandling, breakage of glass panel and cracks in the body are not covered under this guarantee. **3.** The Hob must be used properly in accordance with the printed instructions contained herein. In particular, all instructions given in the **Caution** alongside must be followed. **4.** The complete Hob under complaint must be returned to us or our Authorised Electrical Service Centre at the user's cost along with this Guarantee. The serial number on the Guarantee must match the serial number on the bottom of the Hob. In case you register your guarantee online (using the QR code below) the facility to repair or replace will be available at any Hawkins Authorised Service Centre. **5.** Genuine Parts of our manufacture must be used at all times. **6.** The Hob should not be damaged, weakened, modified or repaired by any unauthorised person.

For details of  
BIS Certification  
Please visit  
[www.bis.gov.in](http://www.bis.gov.in)

SOLD BY  
Name & Address  
of the Dealer  
& stamp

Date of Purchase:

# 1 Year Guarantee

## TERMS AND CONDITIONS

**7.** Subject to the above mentioned terms and conditions, we shall repair or replace free of cost any defective part or parts or the whole Hob at our option.

### CAUTION

**1.** Do not wet cord, plug or Induction Hob. Do not operate with wet hands. Never immerse Hob in water or any liquid or pour water on the Hob. Clean only as per the instructions provided in the Instruction Manual. **2.** Do not operate Hob at a loose or sparking plug point connection. Operate at the right voltage given at the base of the Hob. Remove plug from the mains before cleaning and when not in use. Always hold the plug, never pull the cord. **3.** Do not use Hob near an operating heat source such as gas stove, electric burner or oven. **4.** Do not place any hot objects on or near the control panel. **5.** Do not place the Hob on a metallic/magnetized counter top or near magnetized objects. **6.** Ensure proper ventilation on all four sides of the Hob while it is in operation. **7.** Do not drop, hit, chop, or cut on Induction Hob. Do not bang vessels down onto the Hob. Do not scrape vessels across or stack or store objects on the Hob surface. **8.** Do not touch/clean hot Hob surface with water. **9.** Do not use the Hob for any use other than prescribed in the Instruction Manual.



Scan to register guarantee