

FUTURA

The Future
of Cooking



IM NO 196



Induction Hob
Instruction Manual



CAUTION: HOT SURFACE



FUTURA



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 use, ensure that the mains supply current or power capacity is compatible with the power rating of the induction cooktop.

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 until the symbol 'H' is no longer displayed, as it indicates that residual heat is being dissipated from inside the cooktop.

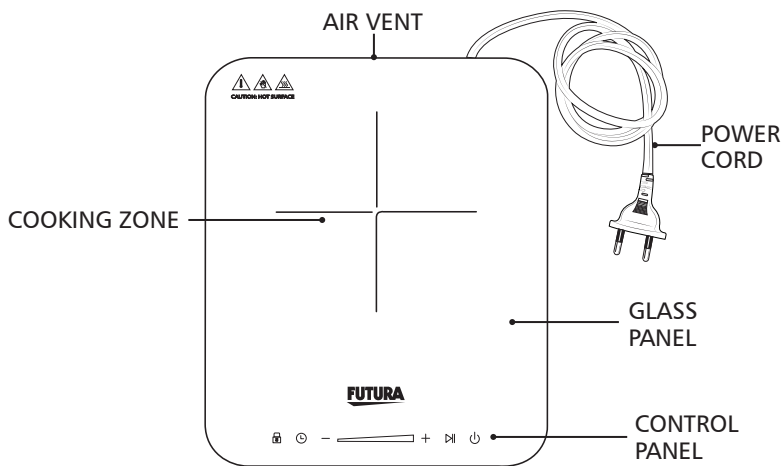
21. Remove plug from the mains before cleaning and when not in use. To disconnect, remove plug from wall outlet. Hold plug always, never pull the cord.

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 Single Hob Induction



6 Features and Benefits

1. Sleek, compact, elegant, with rounded edges: intuitive, space-saving design.

2. Feather-touch Buttons: for precise control with capacitive touch, concealed to maximise life and water resistance.

3. Precise Power Level Settings: can transition instantly from 100 W to 2000 W – control heat settings precisely for best results and to prevent sticking and burning.

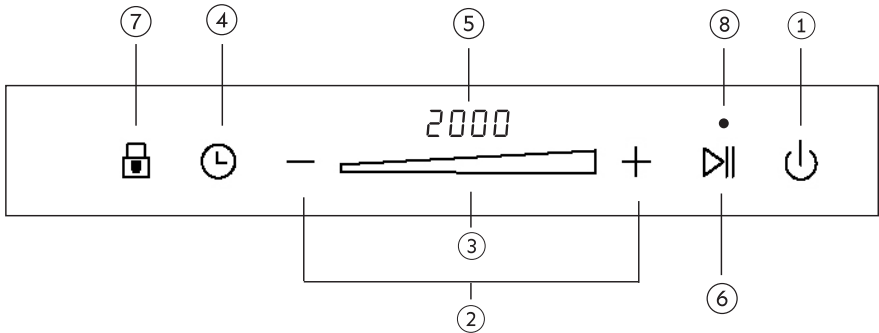
4. Pause/Restart Function Button: a one-touch standby control for even greater









convenience and safety.

5. Extended Cooling System: operates fan after the cooktop is switched off, thereby speeding up system cool-down and enhancing protection of the internal components.


6. 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		Start/Stop: turns the cooktop ON/OFF
②		Set Power: sets the power level
③		Touchscreen controller: sets desired level
④		Timer: sets the Timer function
⑤		Display: shows the power and timer settings
⑥		Pause/Restart: puts all settings into standby mode
⑦		Child Lock: locks/unlocks the control panel
⑧		LED Indicator: shows that the feature is ON

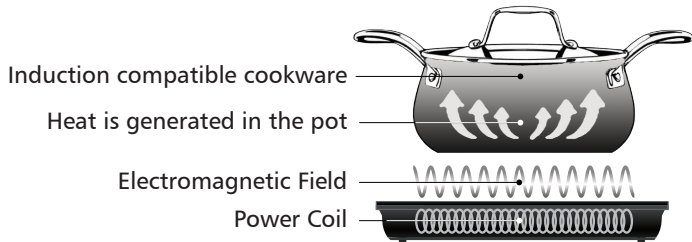
Heat Setting Displays

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 the surface 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
Rated Voltage & Rated Power	220V – 240V & 2000 W (Max.)
Rated Frequency	50 Hz – 60 Hz
Dimensions (W x D x H)	365 x 305 x 46 mm
Timer	0 – 6 hours
Peak Power Level	2000 W (Power Level 20)

How it Works



Induction coil 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 and maintain.

Functions



CHILD LOCK

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



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.



INTELLIGENT BOIL-DRY PROTECTION

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



HIGH PRECISION TIME SETTINGS

Control in 1 minute
intervals for setting
exact cooking
times.



PAN DETECTOR

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



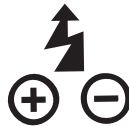
RESIDUAL HEAT INDICATOR

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



PAUSE FUNCTION

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






HIGH VOLTAGE PROTECTION

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

How to Use



START/STOP

Switching ON

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



NOTE: If no power level is set within 10 seconds, the cooktop switches off automatically.

Switching OFF

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

NOTE: Turn cooktop off promptly after use – do not rely on the pan detector.

POWER

- 1 Tap +/-
- 2 The buzzer sounds 
- 3 The  display lights up and starts blinking.
- 4 Tap +/- or slide to set desired power level.




- ☑ Power level is set in about 5 seconds.

NOTE:

- Adjust power 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

Changing the Power Level

- Select the required power level in the settings range. –  +



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 Touch . The  display lights up.
- 2 Set desired time in the settings range:



- 3 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  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:




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 timing/power settings remain unchanged, but on standby.

OVERHEAT PROTECTION

1 Overheat Protection is activated if:

- The cooktop is overheated
- 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:


- Reduces the power drawn
- Switch the cooktop OFF.

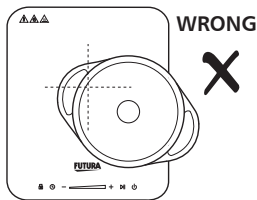
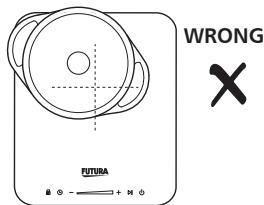
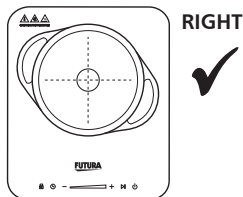
SAFETY SHUTDOWN

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 ferro-magnetic base (cookware such as SS, tri-ply SS, cast iron, or enamelled 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:



GENERAL POWER LEVEL GUIDE FOR DIFFERENT FOOD TYPES

Keep Warm	100 W
Milk	100 W
Simmer	300 W
Roti/Paratha	600 W
Dosa	800 W
Dry Veg	1000 W
Sauté	1200 W
Deep-Fry	1800 W
Pressure Cook	2000 W
After first whistle	400 W

The table given above provides general guidance on suitable power settings for different types of cooking. The ideal heat setting may vary depending on the quantity of food, type and size of cookware, and personal cooking preferences. Some experimentation may be required to achieve the best results.

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.
- Dry heating (heating an empty vessel) may leave marks or discolouration on the surface of the induction cooktop – this does not affect the performance or functioning of the cooktop.
- 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 cooking zone cools 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
A. The cooktop cannot be switched on.	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">● Replace fuse.● Switch circuit breaker back on.
	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. Odours and vapours arise when using the new cooktop.	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

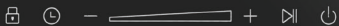
The Induction Cooktop has in-built protections to minimise chances of system failure, which are displayed in the form of specific errors for specific events.

Error Codes		Action to be taken
<i>E0</i>	Startup error/Connection issue	<ul style="list-style-type: none">• Power off and Restart.• Contact the Service Centre if the problem persists.
<i>E1</i>	IGBT temperature sensor error	
<i>E2</i>	Temperature sensor error	
<i>E3</i>	Induction coil overheat/ Temperature measurement issue	
<i>E4</i>	Excessive temperature rise	
<i>E6</i>	Excessive IGBT temperature	<ul style="list-style-type: none">• Power off and Restart.• Contact the Service Centre if the problem persists.
<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

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Intelligent Boil-Dry Protection

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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

FUTURA

GUARANTEE
NO.

1. The Futura Induction Hob 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 all our manufacturing units.
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

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 this 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 this Instruction Manual.



Scan to register guarantee