



HURAKAN

INDUCTION COOKER HURAKAN



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1. TECHNICAL SPECIFICATIONS

Model	Mains parameters	Power, kW	Number of burners, pcs	Type of burner surface	Overall dimensions, mm	Weight, kg		
HKN-ICF18T	220–240 V/ 50 Hz	2	1	Flat	370x290x35	2		
HKN-ICB35W WOK		3.5		WOK	400x400x85 (no remote control)	4.7		
HKN-ICB35M				Flat			326x415x110	4.7
HKN-ICF35M							328x396x110	4
HKN-ICF35D					WOK	350x450x200	5.7	
HKN-ICW35M				Flat	340x423x130	5.2		
HKN-ICF35T					326x415x110	4.6		
HKN-ICF35TM					660x396x110	9.9		
HKN-ICF70D					330x810x110			
HKN-ICF70D2V		7	2	Flat	735x830x150	19.35		
HKN-ICF35DX4	220–240 V (380–415 V)/ 50 Hz	14	4		830x700x150			
HKN-ICF35DX47					HKN-ICF50D	220–240 V/ 50 Hz	5	1
HKN-ICW50D	WOK							

Manufacturer reserves the right to change the appearance and design of the cooker in order to improve its operational characteristics, while leaving its technical characteristics unchanged.

2. INSTALLATION AND SETTING-UP

- **Attention!** Installation and commissioning shall be performed by duly qualified and licensed technical personnel as required by the regulations of the country where this equipment is used.
- Make sure that the mains voltage corresponds to the operating voltage of the cooker, check the installation of protection devices, and make sure that they conform to the respective power and characteristics ratings. Maximum voltage deviation is +5%/-10%; frequency is 50 Hz.
- Protection equipment shall be located in the immediate vicinity of the cooker or in the switch-board if the latter is directly accessible. The socket shall meet the safety requirements and have a reliable grounding.

- HKN-ICF35DX4 and HKN-ICF35DX47 model cookers shall be installed on a stand without a bottom.
- HKN-ICF35DX4 and HKN-ICF35DX47 model cookers shall be connected according to the diagram on the sticker next to the nameplate and the marking on the wires. It is possible to connect to a network with a voltage of 380-415 V.
- Blocking of the cooker ventilation openings is not allowed.
- The electrical wiring shall conform to the rated power of the cooker. Non-conformity may result in a fire.
- HKN-ICF70D and HKN-ICF70D2V model cookers have 2 single-phase cables with E/F type plugs.
- Loosening of the fasteners of the components, electrical connections and moving mechanisms might occur during transportation of the unit, so these shall be checked before the first start.
- Do not allow the cable to be placed between objects and furniture that may exert pressure and damage the power cable. Do not bend or tangle the cable.
- Do not use household extension cords to connect the cooker.
- Improper wiring or plug/socket malfunction may result in a fire.
- The cooker shall be installed on a fireproof stable non-slip flat horizontal base at a distance of at least 100 mm from any walls, ramps, steps, and other equipment. It is not allowed to install the equipment near washing baths and hand washers.
- If the unit is installed near other heating equipment, increase the gap between the latter and the cooker to 200–300 mm. Installation near equipment evaporating fat in its operation (deep fryers, grills, etc.) is prohibited.
- It is not allowed to install the cooker in the immediate vicinity of any flammable and explosive objects and materials.
- It is not allowed to install the cooker in rooms with a significant amount of dust, smoke, and gas (including flour and other types of dust).
- Remove all packaging materials, leaflets, plastic bags, etc., from the cooker surface, then clean the cooker in accordance with Section 6. Maintenance and Service before the first use of the product.
- Never allow any personnel not familiar with this manual and not duly briefed on safety issues to operate the cooker, as this might lead to injury and death.
- Take proper measures to protect the unit from rain and moisture.

3. SAFETY

- **Attention! Only people familiar with this manual and briefed on safety issues may be allowed to use this equipment.**
- It is required to strictly comply with the occupational and fire safety and sanitary regulations in accordance with the rules of the country where this unit is operated during installation, preparation for operation, operation, maintenance and repair, along with the requirement to ensure compliance with the safety requirements described in this manual.
- Keep the cooker out of the reach of children.
- The cooker shall not be left unattended during operation.

- Never use the unit on uneven surface or on a plastic base.
- **Never touch the surfaces of the cooker during its operation, as well as for some time afterwards. Do not lean on it with your body. This will lead to burns!**
- Do not store flammable items in the immediate vicinity of the cooker.
- Never leave foreign items on the surface of the cooker.
- Avoid dropping foreign items and never lean on the surface of the cooker, as this may cause damage. Do not use the unit if there are cracks on its surface.
- Prevent cold water from getting onto the hot glass ceramic surface.
- Prevent detergents or combustible materials (including paper) from getting onto the unit surface under induction-type dishware.
- Never overheat empty dishware. Overheated oil might catch fire.
- Store the unit in a place with an ambient temperature below 45°C and max. humidity of 90%.
- If the cooker is not in use or is used in adverse weather conditions, disconnect it from the power supply to prevent accidents.
- It is strictly forbidden to wash the unit in open water. Failure to comply with this rule may result in equipment damage and personal injury, possibly fatal. Do not allow water to come in contact with the socket and switch.
- Do not wash the surfaces of the cooking without preliminary cooldown.
- Before washing, repairing or moving the cooker, first unplug it from the wall socket.
- If you notice any damage to the power cable, replace it immediately. Otherwise it may cause electric shock or fire.
- Do not touch the power cable with wet hands, or electric shock may occur.
- Perform maintenance or repair only after the cooker has been disconnected from the power supply.
- Do not touch the switch or plug with wet hands.
- Do not move the cooker during operation.
- Never pull the power cable when disconnecting the power, always pull out the plug.
- Persons suffering from heart diseases shall use the cooker only in accordance with their physician's recommendations.
- The unit is not intended for use by children, persons with reduced physical or mental abilities, as well as by those without experience and relevant knowledge. Exceptions can be made if supervision or briefing is provided by a person responsible for the safety of such people.

The unit shall not be operated:

- in case of malfunction of the cooker;
- if it has been damaged or fallen down;
- in case of damage to the power cable or plug.

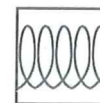
4. OPERATING PROCEDURE

- The induction cooker is intended for heat treatment of foodstuffs in catering establishments using dishware with its bottom made of materials with ferromagnetic properties.
- Never block the ventilation openings of the cooker.
- For normal operation of the cooker, the ambient temperature shall be 5–35°C and relative humidity 30–80%.

- Maximum weight on the burner shall not exceed 30 kg.
- Try not to remove the dishware from the burner during cooking. Avoid repeated loss of contact of the bottom of the dishware with the surface of the burner! (e.g. tossing pancakes or stirring the contents of the dishware without special kitchenware).
- Prevent any liquid from getting onto the surface under the cooker as it may get inside the unit and cause its malfunction.
- Use only clean dishware for cooking. Before cooking, make sure that the contact surfaces of the cooker and dishware are dry. Make sure that no grease remains on the surface of the cooker.
- The glass ceramic surface of the cooker requires careful treatment.
- Do not disconnect the unit from the mains immediately after completion of its operation. The forced ventilation system of the induction cooker will continue operation during 1 minute for proper cooldown of the unit. Only then the unit can be disconnected from the main power supply.

Requirements for dishware:

- Dishware with the bottom made of materials with ferromagnetic properties is required for the cooker operation.
- Dishware with the bottom diameter of 12 to 26 cm and the thickness of at least 5 mm is suitable for use.
- If the dishware do not meet these requirements, use a proper adapter in the form of a metal panel with a high content of ferromagnetic materials (not included in the supply package).
- The dishware shall be labeled as suitable for use on induction cookers.



Induction

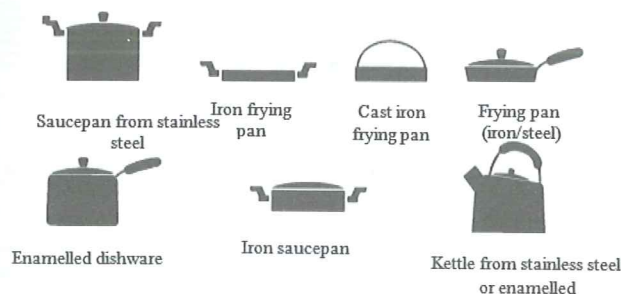
For cookers with flat burners:

- Dishware bottom shall be perfectly flat and have no roughness or irregularities.

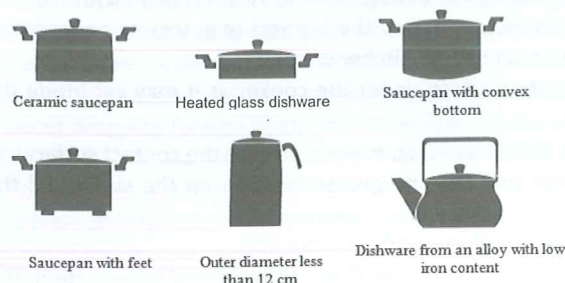
For cookers with WOK burners:

- Dishware bottom shall be placed tightly to the surface and have no roughness or irregularities.

COMPATIBLE DISHWARE



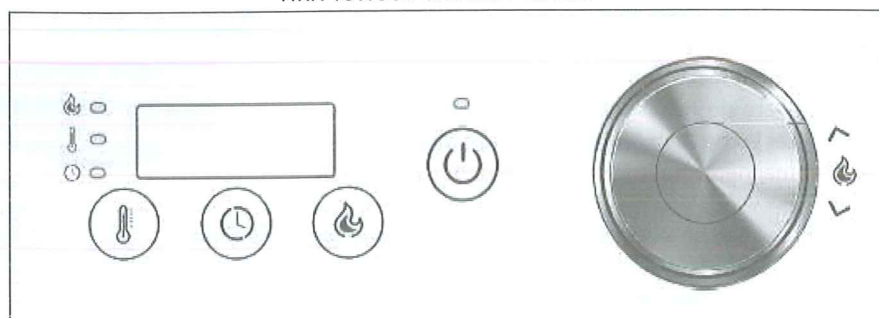
UNSUITABLE DISHWARE

**Operation**


This instruction contains information about operation of one burner. All cooker burners operate in the same way.

Select the description of the control panel present on your cooker model.

HKN-ICW50D and HKN-ICF50D



1. The signal lamp MAINS will light up and the OFF sign will appear on the display after connecting the unit to the mains.
2. Place the dishware on the burner.

3. Press the ON/OFF button  to turn on the cooker, and the ON sign will appear on the display.

4. Select the desired operating mode of the burner by pressing the corresponding button (TIMER mode can work simultaneously with one of the POWER or TEMPERATURE modes):



- POWER mode. The burner will start heating the dishware at 2,500 W.

Turn the knob to set the modes: 500, 1,000, 1,500, 2,000, 2,500, 3,000, 3,500, 4,000, 4,500 to 5,000 W.




- TEMPERATURE mode. Temperature will be set to 160°C after selecting this mode. Turn the knob to set 60, 80, 120, 140, 160, 180, 200, 220, 240 to 280°C.



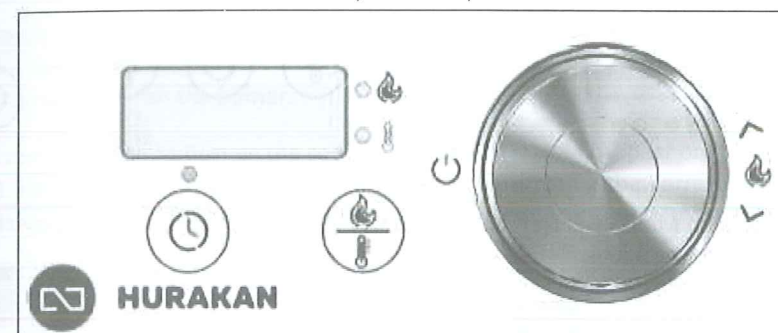
- TIMER mode. "0:00" will appear on the display when this mode is selected, with ":00" blinking. Turn the knob to select the number of minutes you need, then confirm the value by pressing the TIMER button again. "0:" will start blinking, then turn the knob if you need to set a certain number of hours of the burner operation. Wait for 5 seconds, then the timer value will be fixed and the countdown will start on the screen. The timer can be set up to 24 hours of operation. If you need to deactivate the timer, touch the TIMER button 3 times in succession.



5. Press the ON/OFF button  after cooking is finished, and the OFF sign will appear on the display. Remove the dishware from the burner only after it is turned off.

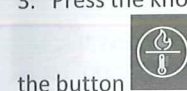
6. Wait for the cooling fans to stop working and shut off the power supply.

HKN-ICF70D2V, ICF35DX4, ICF35DX47



1. The signal lamp MAINS will light up and the OFF sign will appear on the display after connecting the unit to the mains.
2. Place the dishware on the burner.

3. Press the knob  to turn on the cooker, and the ON sign will appear on the display. Press



the button , the burner will start heating the dishware at 2,000 W.

4. Select the desired operating mode of the burner by pressing the corresponding button (TIMER mode can work simultaneously with one of the POWER or TEMPERATURE modes):



- button for changing the POWER or TEMPERATURE modes.

POWER mode.


Turn the knob to set the modes: 300, 500, 1,000, 1,500, 2,000, 2,500, 2,800, 3,000, 3,300 and 3,500 W.

TEMPERATURE mode.

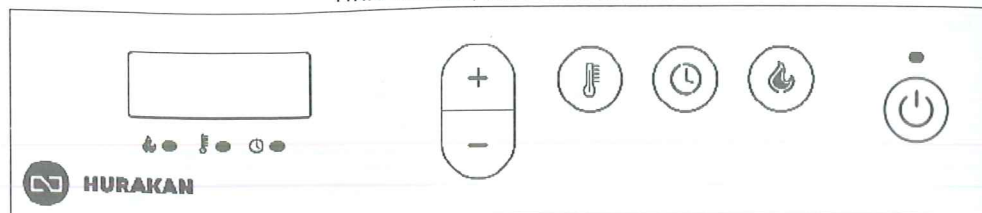
Temperature will be set to 140°C after selecting this mode. Turn the knob to set 60, 80, 100, 120, 140, 160, 180, 200, 220 and 240°C.




- TIMER mode. "0:00" will appear on the display when this mode is selected, with ":00" blinking. Turn the knob to select the number of minutes you need, then confirm the value by pressing the TIMER button again. "0:" will start blinking, then turn the knob if you need to set a certain number of hours of the burner operation. Wait for 5 seconds, then the timer value will be fixed and the countdown will start on the screen. The timer can be set up to 24 hours of operation. If you need to deactivate the timer, touch the TIMER button 3 times in succession.

5. Press the knob  after cooking is finished, and the OFF sign will appear on the display. Remove the dishware from the burner only after it is turned off.
6. Wait for the cooling fans to stop working and shut off the power supply.

HKN-ICF35M, HKN-ICW35M WOK



1. The signal lamp MAINS will light up and the OFF sign will appear on the display after connecting the unit to the mains.
2. Place the dishware on the burner.

3. Press the ON/OFF button  to turn on the cooker, and ON sign will appear on the display.

4. Select the desired operating mode of the burner by pressing the corresponding button (TIMER mode can work simultaneously with one of the POWER or TEMPERATURE modes):



- POWER mode. The burner will start heating the dishware at 1800 W. Press the +/- button to set the modes: 400, 600, 800, 1000, 1200, 1500, 1800, 2100, 2400, 2700, 3000, 3300 to 3500 W.




- TEMPERATURE mode. Temperature will be set to 130°C after selecting this mode. Press the +/- button to set 60, 80, 100, 120, 130, 140, 150, 160, 170, 180, 200, 240 to 280°C.

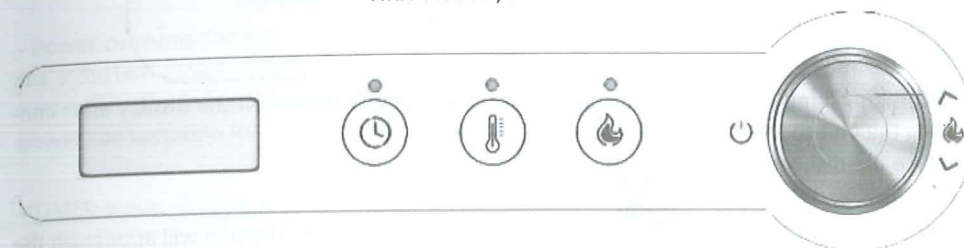


- TIMER mode. "0:00" will appear on the display when this mode is selected, with ":00" blinking. Turn the knob to select the number of minutes you need, then confirm the value by pressing the TIMER button again. "0:" will start blinking, then turn the knob if you need to set a certain number of hours of the burner operation. Wait for 5 seconds, then the timer value will be fixed and the countdown will start on the screen. The timer can be set up to 24 hours of operation. If you need to deactivate the timer, touch the TIMER button 3 times in succession.




5. Press the ON/OFF button  after cooking is finished, and the OFF sign will appear on the display. Remove the dishware from the burner only after it is turned off.
6. Wait for the cooling fans to stop working and shut off the power supply.

HKN-ICF35D, HKN-ICF70D



1. The signal lamp MAINS will light up and the OFF sign will appear on the display after connecting the unit to the mains.
2. Place the dishware on the burner.

3. Press the knob  to turn on the cooker, and the ON sign will appear on the display.
4. Select the desired operating mode of the burner by pressing the corresponding button (TIMER mode can work simultaneously with one of the POWER or TEMPERATURE modes):




5. - POWER mode. The burner will start heating the dishware at 1800 W. Turn the knob to set the modes: 400, 600, 800, 1000, 1200, 1500, 1800, 2100, 2400, 2700, 3000, 3300 and 3,500 W.



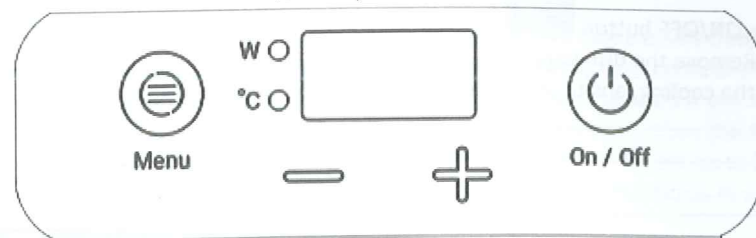
- TEMPERATURE mode. Temperature will be set to 130°C after selecting this mode. Turn the knob to set 60, 80, 100, 120, 130, 140, 150, 160, 170, 180, 200, 240 and 280°C.






- TIMER mode. "0:00" will appear on the display when this mode is selected, with ":00" blinking. Turn the knob to select the number of minutes you need, then confirm the value by pressing the TIMER button again. "0:" will start blinking, then turn the knob if you need to set a certain number of hours of the burner operation. Wait for 5 seconds, then the timer value will be fixed and the countdown will start on the screen. The timer can be set up to 24 hours of operation. If you need to deactivate the timer, touch the TIMER button 3 times in succession.

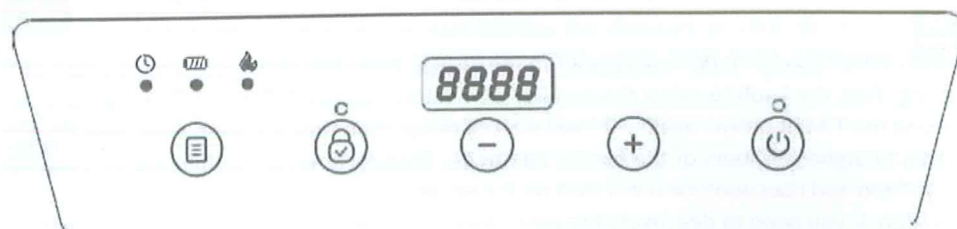
6. Press the knob  after cooking is finished, and the OFF sign will appear on the display. Remove the dishware from the burner only after it is turned off.
7. Wait for the cooling fans to stop working and shut off the power supply.


ICB35M, ICB35W WOK




1. The signal lamp MAINS will light up and the OFF sign will appear on the display after connecting the unit to the mains.
2. Place the dishware on the burner.
3. Press the ON/OFF button  to turn on the cooker, and the ON sign will appear on the display. The cooker is ready for operation and is in standby mode.
4. Select the desired operating mode of the burner by pressing the MENU button .
 - POWER mode. Press the + or - button to select the modes: P1(300W), P2(500W), P3(1000W), P4(1500W), P5(2000W), P6(2500W), P7(2800W), P8(3000W), P9(3300W) to P10(3500W).
 - TEMPERATURE mode. Press the + or - button to select the modes: 60, 80, 100, 120, 140, 160, 180, 200, 220 to 240 °C.
5. Press the ON/OFF button  after cooking is finished, and the OFF sign will appear on the display. Remove the dishware from the burner only after it is turned off.
6. Wait for the cooling fans to stop working and shut off the power supply.

ICF35T




1. The signal lamp MAINS will light up and the OFF sign will appear on the display after connecting the unit to the mains.
2. Place the dishware on the burner.
3. Press the ON/OFF button  to turn on the cooker, and the ON sign will appear on the display. The cooker is ready for operation and is in standby mode.





4. Select the desired operating mode of the burner by pressing the MENU button  (TIMER mode can work simultaneously with the POWER mode):


- POWER mode with 1,800 W setting. Press the + or - button to change the value to 400, 600, 800, 1000, 1200, 1500, 1800, 2100, 2400, 2700, 3000, 3300 and 3,500 W.


- Power consumption mode. Press the MENU button  while the cooker is in operation, the induction cooker will show how much power you have used. For example: it shows 2.35, that means the induction cooker already used 2.35 kw power. The display shows the current power consumption for 5 seconds, then shows back the heating power.

- TIMER mode. Double-press the MENU button  to select this mode. "0:00" will appear on the display, and ":00" will be blinking. Press the +/- button to select the number of minutes

you need, then confirm the value by pressing the MENU button  again. "0:" will start blinking, then turn the knob if you need to set a certain number of hours of the burner operation. Wait for 8 seconds, then the timer will be fixed and the countdown will start on the screen. The timer can be set up to 24 hours of operation. If you need to deactivate the timer, touch the TIMER button 3 times in succession.

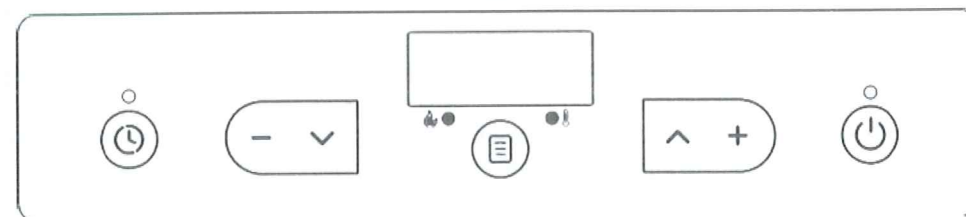
- Lock mode. Press the lock button  to lock the control panel of the stove from any settings changes while the button is pressed. The active lock will be shown by the corresponding

indicator light above the lock button. Press the lock button  again to cancel the locking mode.


5. Press the ON/OFF button  after cooking is finished, and the OFF sign will appear on the display. Remove the dishware from the burner only after it is turned off.


6. Wait for the cooling fans to stop working and shut off the power supply.


ICF35TM




1. The signal lamp MAINS will light up and the OFF sign will appear on the display after connecting the unit to the mains.
2. Place the dishware on the burner.

3. Press the ON/OFF button  to turn on the cooker, and the ON sign will appear on the display. The cooker is ready for operation and is in standby mode.

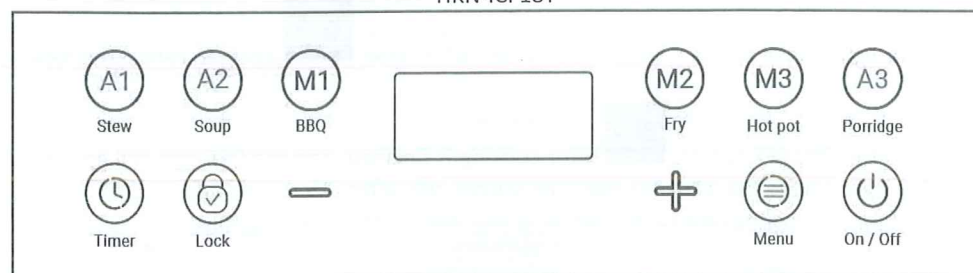
4. Select the desired operating mode of the burner by pressing the MENU button  (TIMER mode can work simultaneously with one of the POWER or TEMPERATURE modes):
 - POWER mode with 1,800 W setting. Press the + or - buttons to change the value to 400, 600, 800, 1000, 1200, 1500, 1800, 2100, 2400, 2700, 3000, 3300 and 3,500 W.
 - TEMPERATURE mode. Press the + or - buttons to change the value to 60, 80, 100, 120, 130, 140, 150, 160, 170, 180, 200, 240, and 280°C.

 - TIMER mode. "0:00" will appear on the display when this mode is selected, with ":00" blinking. Press + or - button to select the numbers of minutes you need, then confirm the value by pressing the TIMER button again. "0:" will start blinking, then turn the knob if you need to set a certain number of hours of the burner operation. Wait for 8 seconds, then the timer value will be fixed and the countdown will start on the screen. The timer can be set up to 24 hours of operation. If you need to deactivate the timer, touch the TIMER button 3 times in succession.

5. Press the ON/OFF button  after cooking is finished, and the OFF sign will appear on the display. Remove the dishware from the burner only after it is turned off.

6. Wait for the cooling fans to stop working and shut off the power supply.

HKN-ICF18T



1. Connect the cooker to the power mains, the buzzer will issue a signal, and the "----" value will be displayed on the screen. If no button is pressed, the cooker will turn off.
2. Place the dishware on the burner.
3. Tap ON/OFF, and the cooker will be in standby mode. The "----" will run in the display. Tap the MENU button, it will start heating the dishware with function HOT POT mode at 1400W.



Press the MENU button  for selecting the corresponding heating mode.

4. The HOT POT mode is intended for self-control of the heating power. Press the + or - buttons to change the power.

5. The STEW mode is intended for automatic cooking. The power change function with the + or - buttons is blocked. The heating process will end automatically.
6. The BBQ mode is intended for self-control of the heating power. Press the + or - buttons to change the power.
7. The FRY mode is intended for self-control of the heating power. Press the + or - buttons to change the power.
8. The SOUP and PORRIDGE modes are automatic. The power change function with the + or - buttons is blocked. The heating process will end automatically.
9. The TIMER mode. "0:00" will appear on the display when this mode is selected, with ":00" blinking. Press + or - button to select the numbers of minutes you need, then confirm the value by pressing the TIMER button again. "0:" will start blinking, then press the +/- button if you need to set a certain number of hours of the burner operation. Wait for 5 seconds, then the timer value will be fixed and the countdown will start on the screen. The timer can be set up to 24 hours of operation. If you need to deactivate the timer, touch the TIMER button 3 times in succession.

NOTE: The STEW, SOUP and PORRIDGE modes are setting a timer when it will start working. The HOT POT, FRY and BBQ modes are setting a timer when it will stop working.

10. LOCK function. Pressing the LOCK button during the cooker operation will lock the buttons except ON/OFF button. Press the LOCK button again to cancel.
11. Switching off. Press the ON/OFF button during the cooker operation, and the heating will stop. The cooker will switch to standby mode.
12. Attention! Do not disconnect the unit from the mains immediately after completion of its operation. The forced ventilation system of the induction cooker will continue operation during 1 minute for proper cooldown of the unit. Only after that you can disconnect the unit from the mains.

5. MAINTENANCE AND CARE

- Prior to any maintenance, turn off the power of the cooker and allow it to cool down to the room temperature.
- Clean the unit every day.
- Use a damp, soft sponge or cloth with mild detergents to clean the surface and the body. Wipe dry the surface and the body after cleaning. Make sure that all grease and dirt are completely removed from the surfaces.
- Make sure to clean the ventilation opening on the bottom surface of the cooker with a soft brush and a mild detergent. Wipe dry the surface after cleaning.
- Prevent any liquid and foreign objects from getting inside the cooker during cleaning.
- Never clean the equipment using any abrasive materials, metallic sponges and brushes, pricking and cutting items, aggressive and chlorine-containing detergents, gasoline, acids, alkalies, and solvents.
- If the equipment is not to be operated for a long time (during days off, holidays, etc.), it shall be shut off from the power supply and thoroughly cleaned.

6. MAINTENANCE AND REPAIR

ATTENTION: MAINTENANCE AND REPAIR SHALL BE CARRIED OUT WITH THE POWER SUPPLY COMPLETELY SHUT OFF, BY SWITCHING THE INPUT SWITCH TO THE "OFF" POSITION AND DISCONNECTING THE PLUG FROM THE SOCKET, AND BY DULY QUALIFIED TECHNICAL PERSONNEL.

Maintenance of the cooker shall be performed in accordance with the regulations of the country where the unit is used. The work items listed in this manual are for reference only.

During maintenance, makes sure to:

- Brief and check the knowledge of the operating rules by the personnel operating the unit.
- Interview the personnel operating the cooker about possible abnormal operation of the unit.
- Visually inspect the cooker condition.
- Check for bared wires.
- Check the condition of the cooling fans and clean the impellers if necessary.

The cooker shall be repaired by skilled technical personnel.

No design modifications shall be made.

In the event of abnormal operation of the cooker, turn off the power by turning the main switch to the OFF position or by removing the plug from the socket and contact the service provider. It is strictly forbidden to operate a unit that is known to be faulty.

The Seller and the Manufacturer may not be held liable for any direct or indirect damages that may result from an accident or from operating a defective unit.

Protection devices

1. Overvoltage protection

If the power supply voltage varies within the range from 80 to 280 V, the cooker settings and the setup of required power will occur in automatic mode. When the voltage comes out beyond the abovementioned range, the cooker will automatically transfer to the standby mode.

2. Overheating protection

The temperature sensor monitors the temperature inside the cooker. If the sensor registers overheating, the cooker will automatically transfer to the standby mode.

3. Detection of small items

When the cooker surface contacts dishware with the diameter less than 80 mm or small items (knife, fork, forceps, key, etc.), a warning sound signal will be issued.

4. Absence of dishware or unsuitable dishware

If a saucepan is taken off from the cooker in the course of coking, or it is unsuitable for use, the cooker will not be operative, and an error code will appear on the screen.

5. Protective automatic shutdown

If the cooker in operation is not receiving commands during 2 hours, it will automatically shut down.

(Exception: when the timer is set for more than 2 hours)

COD E	FAULT	CODE	FAULT
E0	Central control unit is faulty	E5	Error in operation of the cooker or central control unit
E1	Dishware is missing	E6	Current overload
E2	Too low power supply voltage	E7	Circuit break or short-circuit of IGBT (insulated-gate bipolar transistor)
E3	Too high power supply voltage	E8	Overheating of ceramic panel
E4	Circuit break or short-circuit of temperature sensor	E9	IGBT overheating

7. TRANSPORTATION AND STORAGE. DISPOSAL

- This unit can be transported by any mode of transport in accordance with the warning labels affixed to the container, as well as with the rules applicable to a particular mode of transport.
- Do not tilt or bump the unit when loading or transporting it. Move the transport container on an inclined surface, observing the TOP symbol at an angle of no more than 15%.
- Transportation of the equipment by rail and road shall be done in covered vehicles.
- After transportation, the cooker shall be functional and not damaged.
- Store the unit in its shipping packaging in warehouses protecting it from atmospheric precipitation and mechanical damage.
- Do not shake the cooker.
- Do not store the unit upside down.

When the cooker is no longer in use, at the end of its service life, the operating organization shall hand it over to the person in charge of its disposal.

Dispose of the unit according to the general recycling rules in accordance with the regulations of the country where the unit is to be disposed of.