



Modular Induction

User Installation and Care Guide

Welcome and thank you for selecting a Tulip Cooking Induction Cooktop,

A high-performance kitchen can be aesthetically pleasing, and your Tulip Cooking induction system offers the freedom to create a cooking layout that suits your unique space and style.

Your induction HOBS are **MODULAR** meaning; there is no **STANDARD** design pattern.

Thank You Again for Choosing Tulip Cooking.

We'd love to see your photos!

Tulip Cooking

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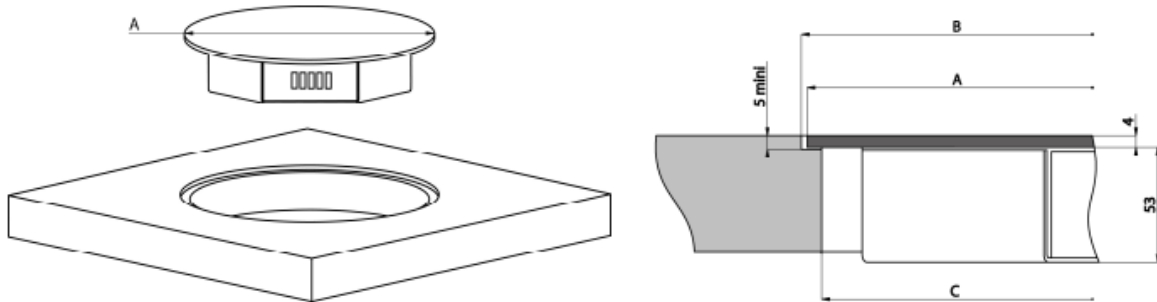
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DESCRIPTION OF THE APPLIANCE

Appliances and installation dimensions



	Dimension	Heating zone		Finger touch
		5	7	C
Reference		1790-002	1790-003	1790-001
Dimension of glass	A	270mm	300mm	326 x 160 – R80
Diameter of the throat	B	274mm	304mm	330 x 164 – R82
Thickness of glass		4mm	4mm	4mm
Cut-out Dimension	C	254mm	284mm	314 x 150 – R75
Height total		57mm	57mm	35mm
Diameter of the inductor		160mm	200mm	
Power		1100W	2300W	
Booster f		2500W	3000W	
Dimensions of the technical box 1790-004 : 270x210x48				

Cooking A Medium 10 5/8" / 270mm 2100 Watts (6 Amps per Hob) 8.8 lbs

Cooking B Large 11 3/4" / 300mm 3000 Watts (13 Amps per Hob) 8.8 lbs

Touch Control 8 3/4" x 5 1/2" 2.2 lbs

Power Box 10 1/4" x 1.9"

MULTIZONES INSTALLATION

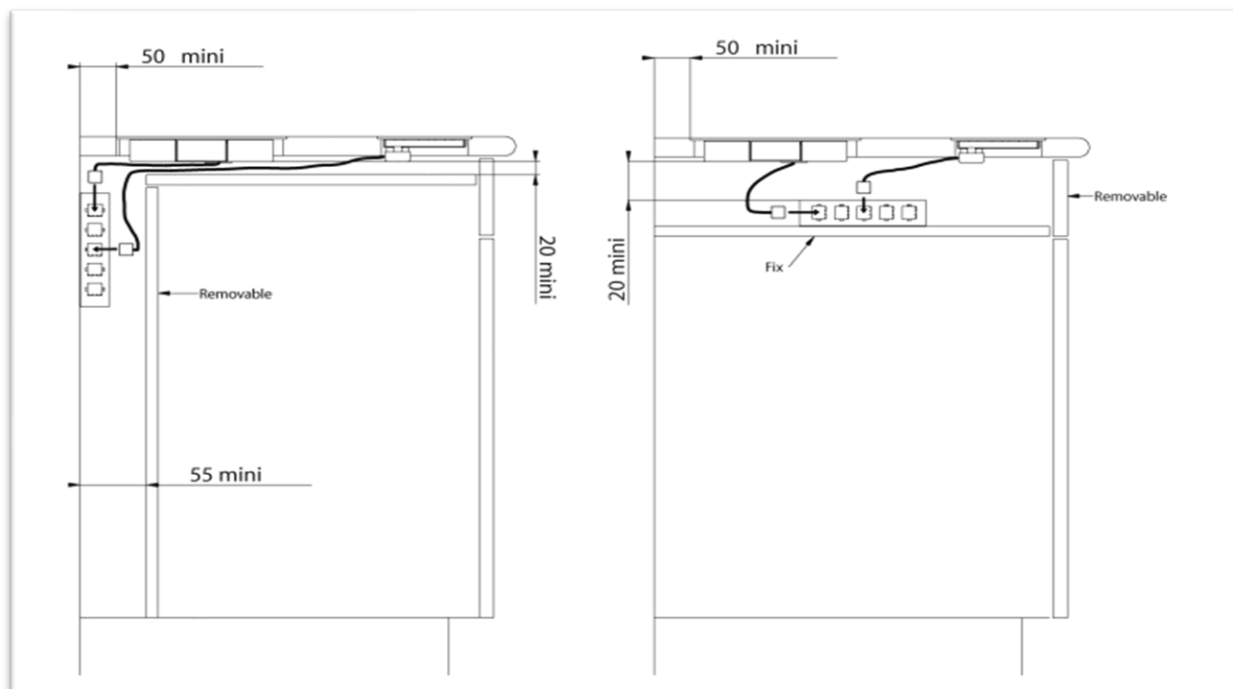
Installation

- Unpack all the material.
- The installation and connection of the appliance must be done by a licensed technician. The manufacturer cannot be held responsible for damage caused by build-in or connecting errors.
- The appliance must be installed into a suitable countertop.
- This appliance is for residential use ONLY.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not modify the appliance. This will void all your warranty.
- The cooking zones and the control panel should not be used as support or worktop.
- The appliance must be grounded and connected to conform to local code.
- Do not use any extension cable to connect the appliance.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.

Ventilation

Important: the cooling system needs some airflow.

Please consider there needs to be a gap in front of the air inlet of the cooling fan.



Installation instructions

The installation comes under the exclusive responsibility of specialists.

The installer is expected to follow local codes and regulations for installation and safety.

Fitting - installing:

- The countertop in which the hob has to be fitted, as well as the edges of countertop, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C /212 f

Request the fabricator smooths the edge cut for the cleanest finish installation.

- The hobs are classified as “Y” class for heat protection. Ideally, the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- Ensure that there is a distance of 2” between the hob and the wall or sides.
- To protect the cut-out edge, your fabricator must seal your countertop once it is cut. Care must be given to applying silicone adhesive with the hob to prevent any leakage into the supporting worktop. We recommend Loctite Waterproof in clear or black (not included). This guarantees a correct seal when used in conjunction with smooth work top surfaces. **IT IS RECOMMENDED the unit be tested prior to sealing in place.**
- The cooktop should have a hood installed with it. Please check with your local town/city for the proper information.
- The connection cords, after built-in, should be free with no mechanical constraint or twisting.

CONNECTION OF THE DIFFERENT ELEMENTS

The installation of this appliance and the connection to the electrical network should be done by a licensed electrician.

Connection of cooking zones

Each connector of the cooking zones, is located by a sticker with the classification from 5 to 8 corresponds to:

- 5: Heating zone 1100 W / Glass diameter 270mm / 10 5/8"
- 7: Heating zone 2300 W / Glass diameter 300mm / 11 3/4"
- The finger touch electronic is located by "C" on the connector. 8 3/4" x 5 1/2"

On the technical box, near the female connectors are written: 5-6-7-8-C.

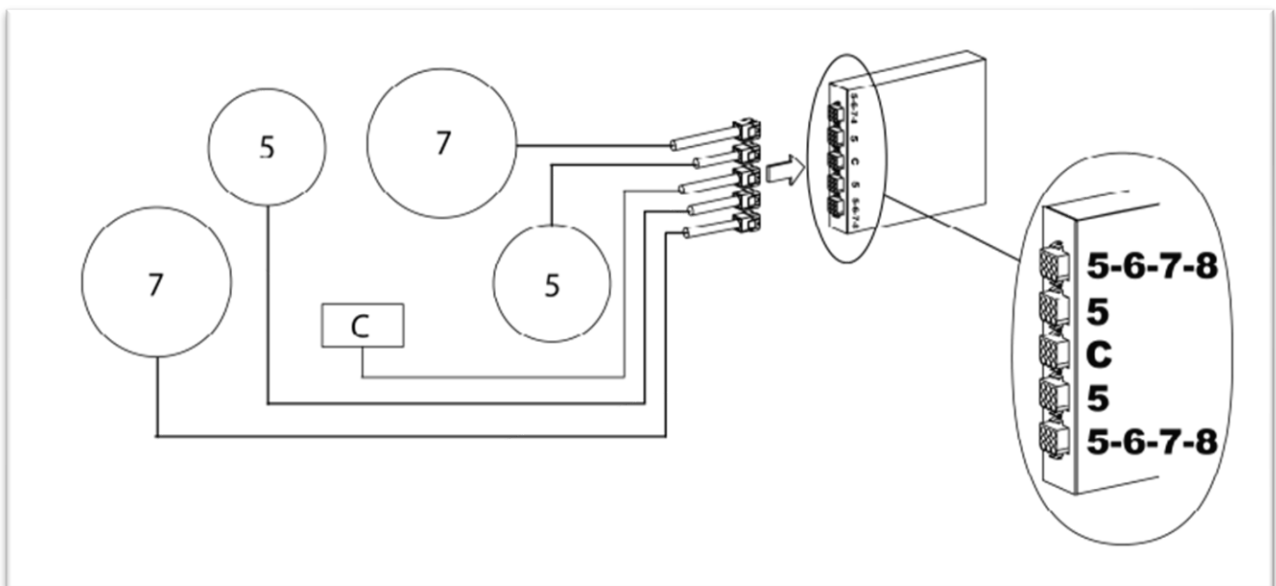
***DO NOT WIRE NEUTRAL ***

Connect the finger touch to the "C" of the technical box.

Connect the heating zones with the corresponding number on the technical box.

To connect easily, begin with the biggest number of the heating zone.

Example:



****Should have a box around** Note:**

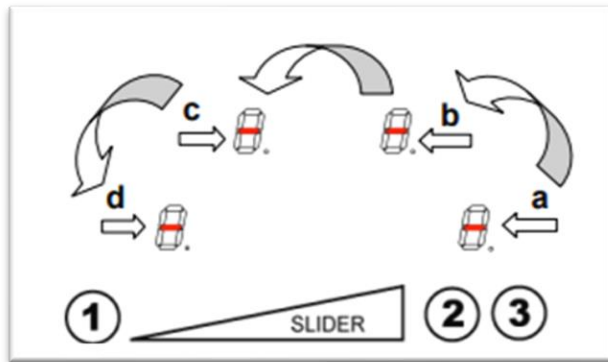
- It is strictly forbidden to lengthen or shorten the wire of the cooking zones.

- We do not take any responsibility in a case where the customer changes the wiring. This would completely void your warranty.

CONFIGURATION PROCEDURE

The table must be configured. Please implement the following steps:

- I) **Important!** Before you start, make sure there is no more pot on the hob.
- II) **Disconnect** the appliance from the grid by removing the fuse or turning the circuit breaker off
- III) **Reconnect** the table to the grid.
- IV) **Procedure:** * Take a pot with a ferromagnetic bottom with a minimum diameter of 6.299" * start the procedure within 2 minutes after reconnecting the hob to the grid * don't use the [O/I] touch
- V) **First step: cancel the existing configuration.**



- a. Press the touch n°2 and hold down.
 - b. The symbol [-] will appear on each display
 - c. With your other hand, press successively and quickly (less than 2s) on each [-] display. Begin from the front right side and turn contrary clockwise, as described on the picture (a -> b -> c -> d). A double "beep" means an error occurred. If so, start again from item 1)).
 - d. Remove your fingers from the touch control, then push again on touch 1 for a few seconds, until blinking [E] symbols appear.
 - e. Wait until [E] symbols stop blinking.
 - f. After few seconds, [E] are automatically transformed in [C]. The existing setup has been cancelled.
- VI) **Second step: new setup**
- Take a pot with a ferromagnetic bottom with a minimum diameter of 6.29"**
- a. Select a cooking zone by pushing on the corresponding [C] display

- b.** Place the pot on the area to be set
- c.** Wait until the [C] display becomes a [-]. The selected cooking zone is now configured.
- d.** Follow the same procedure for each cooking zone with a [C] display.
- e.** All the cooking zones are configured once all the displays are turned off.

Note: Please use the same pot for the whole procedure. Never put several pots together on the zones during the setup-process.

HINTS FOR SUCCESSFUL PROGRAMMING:

Review the programming video <https://www.youtube.com/watch?v=ifU7UtlekbY> or search Tulip Cooking on YouTube, Induction Programming

Move swiftly through each step. This is a time-sensitive action.

To re-set and start over, turn off breaker for 15 mins and begin again.

WHAT TO DO IN CASE OF A PROBLEM

The symbol [E4] appears:

- Reconfigure the table.
- If the symbol remains, please contact Tulip Cooking at: info@tulipcooking.com or tulip@plusonesolutions.net 888-734-2343

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to a licensed electrician.
- Protection for parts under tension must be ensured after the installation.
- Necessary connection instructions are on the stickers placed on the hob casing near the connection box.
- The connection to the main must be made using a grounded plug or via an omni polar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses, or contactors.

CONNECTION OF THE HOB:

For the various kinds of connection, use the brass bridges which are in the box next to the terminal.

Caution!

- Always Connect to a grounded wire.
- Refer to the connection diagram.
- This device is intended for a supply of 220 V ~ 50 Hz
- The connection box is located underneath the back of the hob casing. To open the cover, use a medium screwdriver. Place it in the slits and open the cover.

Important:

It is forbidden to extend or to shorten any wire for the cooking zones (5,6,7,8; see page 6). Only the control panel (C) may be extended (please contact Tulip Cooking directly for more information).

Caution! Be sure that the cables are correctly engaged and tightened.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed correctly or has been equipped with a faulty earth connection. **Should have a box around**



CARE, CLEANING and MAINTENANCE:

Proper care and maintenance of an induction cooktop includes regular cleaning, using the correct tools and cleaners, and taking preventative measures to avoid scratches and damage

Wait for the cooktop surface to cool completely before cleaning. Although the cooktop itself doesn't generate heat, the cookware transfers heat.

- **Wipe Up Spills Promptly:** Use a damp, soft cloth or sponge with a small amount of mild dish soap to wipe away general food spills and splatters.
- **Dry Thoroughly:** After cleaning with a damp cloth, wipe the surface dry with a clean, dry cloth (microfiber is ideal) to prevent streaks and water spots.

Stains and Burnt-On Residue

- **Scrape Gently:** Use a **cooktop-specific plastic or razor scraper** designed for glass or ceramic surfaces. Hold the scraper at a very flat angle (around 20-30 degrees) to the glass to lift burnt-on residue without scratching the surface.
- **Use Specialized Cleaners:** Apply a dime-sized amount of a non-abrasive glass or ceramic cooktop cleaner (like Affresh or Weiman brands) to the stain. Rub gently with a nonabrasive pad until the residue loosens, then wipe clean with a damp cloth and buff dry.
- **Natural Alternatives:** For hard water marks or white mineral deposits, moisten a cloth with white vinegar and apply it to the stains, letting it sit for a few minutes before wiping away. A paste made of baking soda and vinegar can also help dissolve tough, burnt-on marks.

Preventative Measures

- **Avoid Sliding Cookware:** To prevent scratches, always lift pots and pans to move them, rather than dragging them across the glass surface.
- **Do Not Use as a Cutting Board:** The glass surface can be scratched or chipped by knives or dropped objects.
- **Avoid Abrasive Materials:** Never use steel wool, abrasive scouring pads, or harsh chemical cleaners containing ammonia or bleach, as these can permanently damage the surface.



Reminders:

Induction rated cookware is required. This can be confirmed by placing a magnet to the flat bottom cookware to ensure induction readiness. The magnet should adhere well to the bottom of cookware.

Kindly register your cooktop warranty within 90 days of shipment.

Warranty registration can be found on our website, WWW.TULIPCOOKING.COM and emailed to Info@TulipCooking.com

Tulip Cooking Service and Support: 888-734-2343 tulip@plusonesolutions.net

