

## **IKF 72-2Z**



**105862**

Bartscher GmbH  
Franz-Kleine-Str. 28  
D-33154 Salzkotten  
Germany

Phone: +49 5258 971-0

Fax: +49 5258 971-120

**Technical Support Hotline:** +49 5258 971-197

[www.bartscher.com](http://www.bartscher.com)



Version: 1.0

Date of preparation: 2020-09-08

---

## Original instruction manual

1	Safety .....	2
1.1	Explanation of Signal Words.....	2
1.2	Safety instructions.....	3
1.3	Intended Use .....	7
1.4	Unintended Use .....	7
2	General information .....	8
2.1	Liability and Warranty .....	8
2.2	Copyright Protection .....	8
2.3	Declaration of Conformity .....	8
3	Transport, Packaging and Storage .....	9
3.1	Delivery Check.....	9
3.2	Packaging .....	9
3.3	Storage .....	9
4	Technical Data.....	10
4.1	Technical Specifications .....	10
4.2	List of Components of the Appliance .....	11
4.3	Functions of the Appliance.....	12
5	Installation and operation .....	12
5.1	Installation.....	12
5.2	Operation .....	17
6	Cleaning .....	32
6.1	Safety Instructions for Cleaning .....	32
6.2	Cleaning.....	32
7	Indications and Tips.....	34
8	Possible Malfunctions.....	36
9	Disposal.....	38



**Read this instruction manual before using and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

EN

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



### **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



### **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

### **IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

### **NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

EN

## **1.2 Safety instructions**

### **Electrical Current**

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

### Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

EN

### Safety of Induction Plate Operation

- During operation, the heating area is getting very hot.  
**Information: Induction cooker does not generate heat in the process of cooking. Nevertheless, the temperature of cookware heats up the heating area and the surface remains hot after use. Do not touch any hot surfaces of the appliance.**
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.
- Do not put metal kitchen utensils, lids, knives nor any other metal objects on the heating area. These objects might heat up after switching the appliance on.
- Remember that wearable items, e.g. rings, watches etc., may heat up when they are close to the cooker's plate.

## Safety

---

- In order to avoid overheating, do not place any aluminium foil or metal plates on the heating surface of the appliance.
- Do not heat up sealed containers, e.g. canned food, on the heating area of the induction cooker. Resulting overpressure may cause explosion (rupture) of a container or a can. The canned food is best to open it, put it in a pot filled with water and place the pot on a heating area in order to heat it up.
- The heating area is made of a temperature-resistant glass. In case of damage, even if it is only a small fracture, the device should be immediately disconnected from the power supply and you should contact the service company.

## Electromagnetic Fields

- Magnetized items, e.g. credit cards, data storage devices or calculators, may not be placed in an immediate vicinity of the switched on appliance. Magnetic field might damage them.
- Do not open the bottom cover!
- Cookware should always be placed in the middle of the cooking area, so that pot bottom covered the electromagnetic field to the maximum extent.
- Scientific researches proved that induction cookers pose no threat. Nevertheless, people with cardiac pacemaker should keep a distance of at least 60 cm from the working appliance.

EN

### Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

### Operating personnel

- The device can be used by children of 8 years old and older, as well as by people with reduced physical, sensory or mental abilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on safe use of the device and possible risks. Children should not play with the device.
- Do not leave the device unattended in the presence of children.
- Cleaning and user maintenance may not be performed by children.
- Children that are 8 or younger may not get close to the appliance nor the power cord.

### Improper Use

EN

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.



### **1.3 Intended Use**

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparing and heating-up foods with the use of suitable cookware.

### **1.4 Unintended Use**

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Heating of rooms.
- Heating-up flammable, hazardous to health and volatile, etc. liquids and materials.

## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

EN

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

## **3 Transport, Packaging and Storage**

### **3.1 Delivery Check**

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

### **3.2 Packaging**

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

**EN**

### **3.3 Storage**

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

## 4 Technical Data

### 4.1 Technical Specifications

<b>Name:</b>	<b>Induction hob IKF 72-2Z</b>
Art. No.:	<b>105862</b>
Material:	aluminium, plastic
Heating plate material:	SCHOTT CERAN®
Number of hobs / induction zones:	4 / 2
Glass hob dimensions (W x D), in mm:	590 x 520
Induction zones dimensions (W x D), in mm:	220 x 400
Hobs diameter, in mm:	220
Output of hobs:	1,8 kW / 3 kW
Output of induction zones:	3 kW / 4 kW
Number of output levels:	9
Temperature range, min.–max., in °C:	0 - 99,5
Number of temperature levels:	9
Time setting, from–to, in min.:	1 - 99
Time setting intervals, in min.:	1
Power supply:	7,2 kW / 400 V / 50-60 Hz
Installation dimensions (W x D), in mm:	560 x 490
Dimensions (W x D x H), in mm:	590 x 520 x 60
Weight, in kg:	13,5

We reserve the right to implement technical modifications.

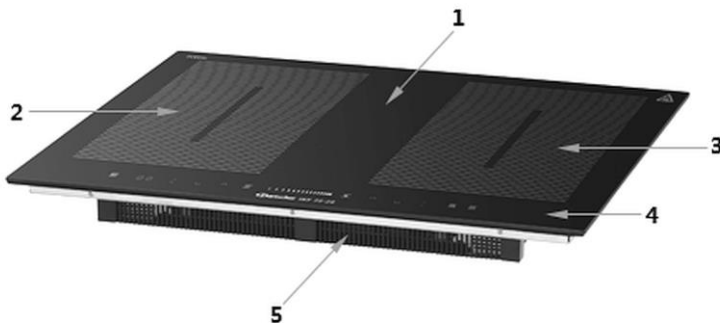
### Version / Characteristics

- Equipment connection: 2NAC
- Type of heating zones: combi induction surface
- Control: electronic, touch

## Technical Data

- Regulation of: output, temperature, time
- Timer
- Cookware detection
- Pause function
- Booster function
- Lock key (child safety lock)
- Digital display
- Overheating protection
- ON/OFF switch
- Indicator lights: ON/OFF, power, temperature, time

## 4.2 List of Components of the Appliance



EN

Fig. 1

- |   |  |
|---|--|
| 1. Glass hob                              | 2. Hobs (2x) / induction zone (1x), left |
| 3. Hobs (2x) / induction zone (1x), right | 4. Control panel                         |
| 5. Ventilation openings                   |  |

### 4.3 Functions of the Appliance

The output of 7.2 kW power may be divided as preferred: to 4 hobs or to 2 induction zones. Owing to this, you may make full use of the induction zone, using cookware of different sizes and shapes.

## 5 Installation and operation

### 5.1 Installation



#### CAUTION!

**Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.**

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

EN

#### NOTE!

**The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.**

### Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



#### CAUTION!

#### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.

## Installation and operation

---

- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.

### Built-in Installation

The appliance is designed to be installed in a worktop table board. Before installation of the heating plate, make sure that:

- the worktop table board is level and none of its elements influence the space requirements,
- the worktop table board is made of a material resistant to high temperatures and isolated, so that it does not get deformed when subject to heat radiation from the appliance,
- the heating plate will not be installed directly above a dish-washing machine, refrigerator, freezer, washing machine or clotheshorse, as humidity may damage electronics of the heating plate,
- an oven features a built-in fan should the appliance be installed over an oven,
- the installation meets all requirements for approval, as well as standards and regulations in force,
- the fixed wiring is equipped with an integrated disconnecting device, which is mounted and located as per local regulations and regulations pertaining to wiring, and provides for full power supply insulation,
- the disconnecting device feature approval and an air gap with contacts pitch of 3 mm on all poles (or in all active — i.e. phase — wires) should local regulations pertaining to wiring allow for such variant of requirements,
- with the installed heating plate the disconnecting device is easily accessible for the user,
- materials used in surfaces of walls that surround the induction plate are resistant to high temperatures and easy to clean (e.g. ceramic tiles),
- the rear wall, neighbouring and surrounding surfaces must withstand the temperature of 90°C,
- the worktop table board's thickness meets the required load-bearing capacities and is 30 mm at minimum.

### Preparation

1. Cut the opening in the worktop table board according to data provide in the figure and table below.
2. During installation, leave at least 50 mm clearance around the opening.

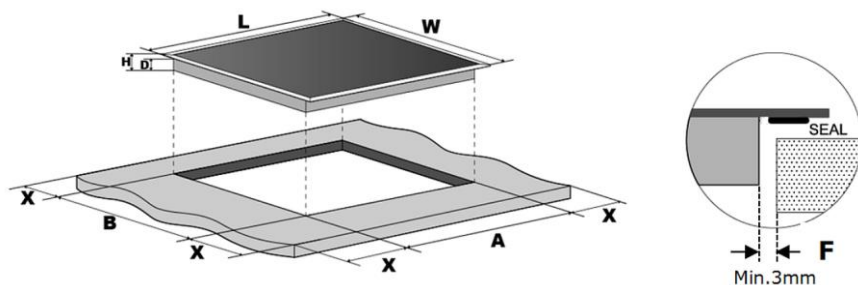


Fig. 2

EN

L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)	F (mm)
590	520	60	56	560+4 +1	490+4 +1	min. 50	min. 3

Table 1



### NOTE!

A safe distance between the hob and a cupboard above the hob should be at least 760 mm.

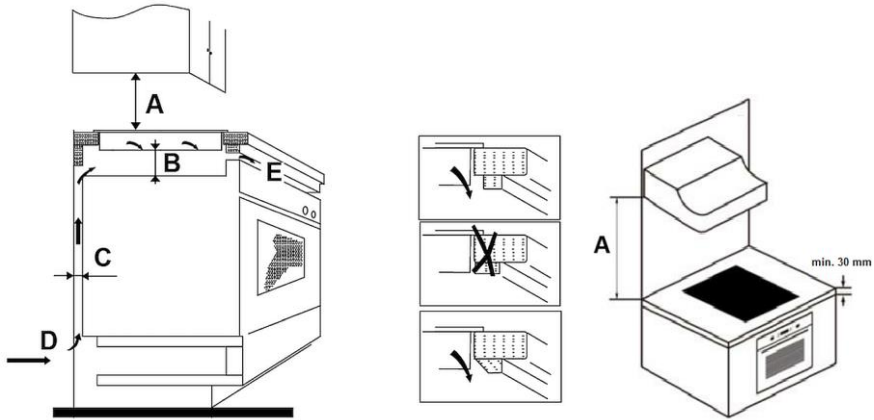


Fig. 3

A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
760	min. 50	min. 20	Air inlet	Air outlet 5 mm

Table 2

EN

- Make sure that the induction plate is well ventilated and the air inlet and air outlet are not obstructed.

### WARNING!

Accidental touching of the overheated base of the induction plate during operation may cause burns and unexpected electric shock.

- Fix a wooden insert in a minimum distance of 50 mm from the bottom of the heating plate, using bolts. Consider for clearances provided in Fig. 4.

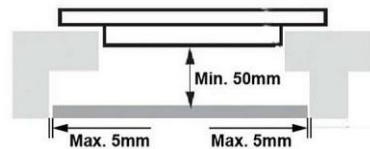


Fig. 4

- After installation, fix the heating plate to the work surface using 4 bolts at the bottom side of the heating plate (see Fig. 5). Adjust the position of the bracket to actual thickness of the worktop table.

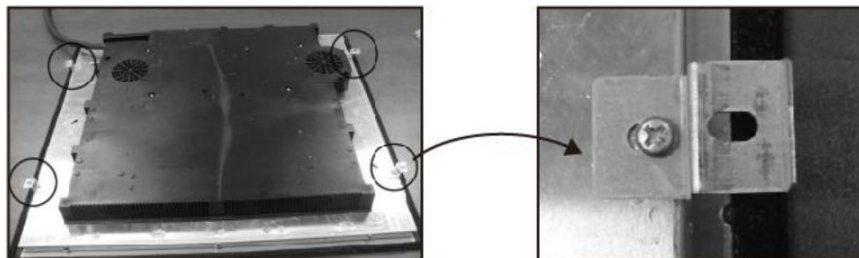


Fig. 5

- Make sure that following the installation the brackets do not touch internal surfaces of the work top table board (see Fig. 6).

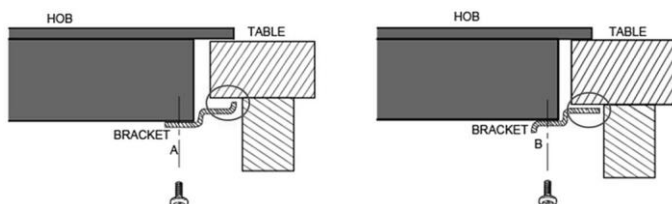


Fig. 6

EN

### WARNING!

Underneath the heating plate there are ventilation openings. When installing the heating plate, make sure they are not obstructed by the worktop table.

Remember that the adhesive binding plastics or wood with furniture must withstand the temperatures of over 150°C, to prevent the lining from getting loose.

### After installation of the heating plate, make sure that:

- the power cord is freely accessible, not blocked by cupboard doors nor drawers,
- there is enough inflow of fresh air from outside of the cabinet to the base of the appliance,
- in the case of appliance's installation over a drawer or a cabinet, there is a thermo-insulating partition installed under the base,
- the disconnecting device is easily accessible for the user.

## **Connection — Electrical Power**

- Verify if the technical specification of the appliance (see the rating plate) correspond to the local electricity grid.
- Electrical connection of the appliance to mains power supply must be executed by a qualified electrician, according to international, national and local regulations in force.
- The induction cooker is equipped with power cord. It must be connected with a plug or directly into a suitable mains wall socket.
- When connecting the appliance to electric power supply, do not use adapters, reducers nor multiple sockets.
- The power cord may not come in contact with any of hot elements and must be routed so that it is not subject to influence of temperature exceeding 75°C.
- Do not use the appliance with an external timer or remote control.

## **5.2 Operation**

### **Method of operation of heating plates**

In induction cookers the electric voltage is applied to a conductive coil under the glass. This generates magnetic field, which being a physical effect, heats the bottom of a cookware directly.

This translates to savings of time and energy, as — contradictory to traditional heating areas — there is no heating up of a heater and then of the glass heating plate.

Another advantage of the technical features described above is the very short cooking time.

Additionally, inflow of heat changes instantly with every change of settings and it may be controlled precisely. The induction heating plate reacts to changes in settings as fast a gas cooker, for the energy is delivered immediately to a pot, without the need to prior heating up of other materials.

The induction technology combines the speed of reaction with a basic benefit of the current, making it possible to precisely control heat inflow.

### Suitable Cookware

- Iron cookware
- Enamelled iron cookware
- Steel or enamelled cast iron pots/pans
- Cast iron pots/pans
- Cookware made of 18/0 stainless steel and aluminium if marked as suitable for induction (mind the description of the cookware)



Due to a specific way the induction plate operates, only cookware with a bottom subject to magnetization is suitable.

To obtain better results, use only pans/pots with a diameter of 14–28 cm.

### Not Suitable Cookware

- Containers with bulged bottoms
- Aluminium, brass, copper cookware unless they are clearly indicated as suitable for induction
- Pots/pans with a diameter below 14 cm
- Cookware with feet
- Ceramic cookware
- Glass cookware



### Before Use

1. Before use, clean the appliance, observing instructions in section 6 'Cleaning'.
2. Dry the appliance thoroughly.
3. Place an appropriate cookware with food on the selected hob or induction zone.
4. Execute the required settings according to indications below.

### Division of power between hobs/heating zones



1. max. 1,800/3,000 W, hob
2. max. 1,800/3,000 W, hob
3. max. 1,800/3,000 W, hob
4. max. 1,800/3,000 W, hob
5. 3,000/4,000 W, left induction zone
6. 3,000/4,000 W, right induction zone

Fig. 7

EN

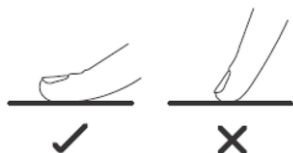
### Control Elements / Displayed Messages



Fig. 8


1. Cooking level / time control range field
2. Cooking zone selection
3. Start/Pause key
4. Digital display
5. Warm-keeping function key
6. Booster function key
7. Lock key
8. ON/OFF key

- The control elements response to a touch, without the need to press them.
- Use the pad of your finger, not the tip of the finger.



- Each time a touch is registered, an acoustic signal sounds.
- Make sure the control elements are always clean and dry, and that they are not covered with any objects (e.g. kitchenware or cloths). Even a thin layer of water film may hinder the operation of control elements.

### Appliance Start-Up

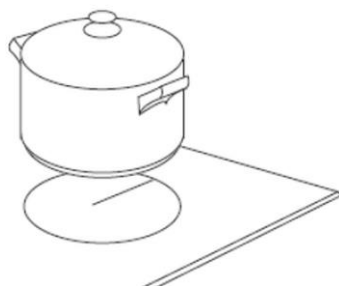
1. Touch the ON/OFF key  in the control panel.  
After switching on, the audio signal sounds and the digital display shows '00'.



EN

In the cooking zone selection field '—', '□' and '■', are displayed, and the induction plate switches to Standby mode.

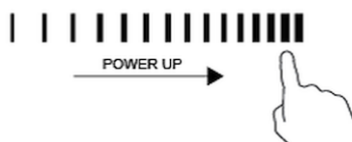
2. On the hob that is to be used, place a suitable pan or pot.
3. Make sure that the bottom of the pan/pot and the heating plate surface are clean and dry.



When the hob is selected, the '0' indicator blinks.



4. Set the cooking level in the range of 1–9 by swiping with your finger over the control range field, until the required cooking level is displayed in cooking zone selection.



Cooking level 1 = the lowest level

Cooking level 9 = the highest level

5. If during 1 minute no temperature level is selected, the induction plate switches off automatically. In such case re-start with step 1.

The setting of the cooking level may be changed any time during the cooking process.

If  $\geq \leq$  and the cooking level blink interchangeably in the display, it means that:

- no cookware was placed on the suitable heating zone
- the used cookware is not suitable for induction plates
- the cookware is too small or was not place in the middle of the hob.

If heating is not effected, it may mean that no suitable cookware is place on the heating zone.

If a suitable cookware is not place on the hob, the digital display switches off automatically after 1 minute.

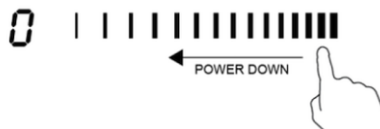
EN


## Cooking Process Finish

1. In the cooking zone selection field, touch the symbol of the hob to be operated.



2. Swipe with your finger over the control range field to your left, until '0' is displayed in the cooking zone selection field for the selected hob.



- Switch the entire heating plate off by touching the ON/OFF key .



### Careful — hot surfaces!

**H** indicates, which hob is hot. The indicator goes off when the surface cools down to a safe temperature. This function may be used for the purpose of energy saving if you want to heat up another cookware piece.



### CAUTION!

After each use, disconnect the induction plate with the use of a disconnecting device. Do not wait until the heating plate switches off automatically, as there are no pots or pans present on it.

### Using Booster Function

EN

#### WARNING!

**Fire hazard!**

**Oils and fats heat up rapidly and may catch fire.**

When using the booster function, extreme caution is advised.

### Booster Function Activation

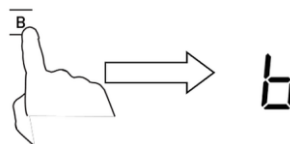
- Select a hob in the cooking zone selection field.



- Touch the booster function key .

In the cooking zone selection field 'b' will be displayed for the selected hob.

Selecting this function allows for using maximum power for the selected hob.





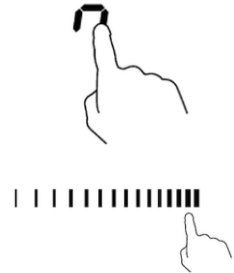
### Booster Function De-Activation

1. In the cooking zone selection field, touch the symbol for the previously selected hob to disrupt usage of booster function.

- Via another touching of the booster function key **B**, the original setting of the hob is restored.

OR

- Via swiping with your finger over the control range field, the hob returns to the previously selected setting.



OR

### Notes

- The booster function may be used for all hobs.
- After 5 minutes the hob returns to its original setting.
- When the booster function is activated for hob No. 1, the output of hob No. 2 is automatically restricted to level 2, and vice versa.
- If the original setting is '0', then after 5 minutes the hob returns to the cooking level '9'.


EN

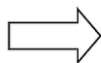
### Warm-Keeping Function

#### Warm-Keeping Function Activation

1. Select one of the hobs by touching the right symbol in the cooking zone selection field.



2. Touch the warm-keeping function key .



In the cooking zone selection field, 'I' will be displayed for the selected hob.

### Warm-Keeping Function De-Activation

1. Touch the selected hob in the cooking zone selection field.



By swiping with your finger over the control range field, revert the setting to the selected cooking level.



## EN

### Induction Zones

According to one's needs, the induction zones may be used as individual heating zones or as two separate heating zones.

Each induction zone features two independent inductors, which may be controlled separately. When used as single heating zones, the cookware is move within the limits of the induction zone from one zone to the other, with the output is retained as in the zone, in which the cookware was originally placed. The surface that is not covered with a cookware is automatically disconnected.

#### ATTENTION!

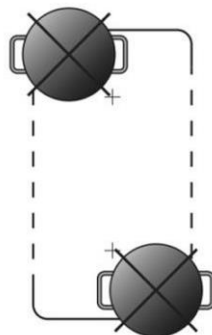
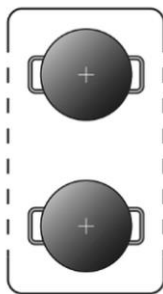
**Cookware always needs to be placed in the middle of a given hob/heating zone.**

**With oval, rectangular or longitudinal pans make sure you place the pan in the middle of the heating zone, so that both crosses are covered and that the cookware covers over 3/4 of the heating zone.**

**It is not recommended to place a circular pot in the middle area.**

## Installation and operation

Examples of correct and ineffective distribution of cookware on heating zones.



### Usage as one large heating zone

1. To activate an induction zone as one large heating zone simply touch the right symbols in the cooking zone selection field.

The setting functions as with any other standard zone.



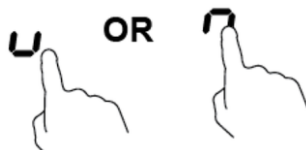
EN

If a pot is moved from the front to rear section (or the other way round), the induction zone automatically recognises the new position and retains the same output.

2. To add another pot, touch the right symbols again in order to recognise the cookware.

### Usage as two independent heating zones


1. To activate an induction zone as two independent heating zones simply touch the right symbols in the cooking zone selection field.



### Control Elements Locking/Unlocking

Control elements may be locked to prevent accidental usage (e.g., accidental operation of hobs by children).

#### Methods of control elements locking:


1. Touch the lock key .


The timer indicator displays 'L'.

#### Methods of control elements unlocking:

1. Touch and hold the locking key  for a few seconds.

#### NOTE!

**When the appliance is in lock mode, all control elements, except for ON/OFF key , are inactive.**

**In an emergency situation, the appliance may always be switched off with the ON/OFF key , but with the subsequent cooking process it is necessary to unlock the control elements first.**

EN

### Timer Control

The timer may be used in two ways:

- as a minute timer: in this case, when the set time elapses, the timer does not switch any of the hobs;
- as a switch-off timer: in this case, when the set time elapses, one or more hobs are switched off.

The maximum time setting is 99 minutes.

### Using Timer As a Minute Timer

1. Make sure the heating plate is switched off.

#### NOTE!

**The minute timer display may be used also when no hob/heating zone has been selected.**

2. Touch the control range field.

The digital display shows '10', and '0' blinks.



3. Set the time (e.g., 6) by swiping with your finger over the control range field.



4. Touch the control range field.

In the digital display, '1' blinks.



5. Set the time (e.g., 9) by swiping with your finger over the control range field.



The set time is now 96 minutes.

When the set time elapses, an acoustic signal is audible for 30 seconds, and '00' is shown in the digital display.



EN

### Setting Timer for Switching One Or More Hobs Off

#### Setting One Hob

1. By touching the cooking zone selection field, select the hob for which the time is to be set.



2. Touch the control range field.

The digital display shows '10', and '0' blinks.



3. Set the time (e.g., 6) by swiping with your finger over the control range field.



4. Touch the control range field.

In the digital display, '1' blinks.



5. Set the time (e.g., 9) by swiping with your finger over the control range field.



The set time is now 96 minutes.

As soon as time is set, the timer immediately starts the countdown. The digital display shows the time remaining, and the display blinks for 5 seconds.

96

When the time elapses, the respective hob switches off automatically.

00

Other heating zones, should they be switched on earlier, keep on operating.

Next to the output display, a red indicator lights up, indicating that the given hob is selected, e.g.:



### Setting A Number of Hobs

To set the time for a number of hobs, perform the same steps as in the case of setting the time for one hob.

With concurrent setting of time for a number of hobs, a decimal point for respective hobs is activated. The display shows the minute timer. The red indicator of a given hob blinks.

This is being displayed as shown below:

3.

(set for 15 minutes)

6.

(set for 45 minutes)

15

As soon as the time set in the minute timer elapses, the respective hobs switch off. A new minute timer is displayed then and red indicator of a respective heating zone blinks. It looks as shown to the right:

30

(set for 30 minutes)

6.

After touching the symbol in the cooking zone selection field, the display shows the right time.




EN

### Using Start/Pause Function


1. When hobs are operating, touch the Start/Pause key



In all displays of all hobs '||' will be displayed and the heating will be stopped.

In this case only ,  and  keys are operable.



2. Touch the Start/Pause key  again to continue cooking process.

The displays will show the original settings and the hobs will be heated again.

### Automatic Switch-Off / Standard Operating Hours

Automatic switch-off is a safety feature of the induction plate. It switches off automatically if user forgets to switch the appliance off.

Standard operating hours for various cooking levels are listed in the below table:

Cooking level	Warm-keeping	1	2	3	4	5	6	7	8	9
Standard operating hours	8	8	8	8	4	4	4	2	2	2

Table 3

If the cookware piece is removed, the induction plate can stop heating immediately, and switches off automatically after 2 minutes.

### Recommendations for Cooking

- The cooking process should be commenced with high setting, and then reduced, when the prepared food is heated up or boiling.
- Using lids shortens the cooking time and saves energy, as heat is arrested.
- When cooking with lid on, decrease the cooking level as soon as steam starts to flow out between a lid and a cookware piece.
- To shorten the preparation time, minimize the amount of liquid or fat.
- When heating up pomaces, creamy soups and thick sauces, stir them from time to time.
- When the cooking process is finished, and until serving, the food should be kept warm in closed containers.
- Do not cook food too long, to retain nutritional values.
- To obtain healthier cooking results, do not heat up oils nor fats to and above smoke point.
- To brown food, fry it in small portions, one by one.
- In the cooking process, cookware may reach high temperatures. Use kitchen towels or protective gloves.



**Cooking Level Settings**

The following settings should be considered guidelines only. Precise setting depends on many factors, including the used cookware piece and the amount of food that is being prepared. With the trial and error method, operate the induction plate to find settings that best suit the selected dishes.

Setting	Suitable for
1–2	<ul style="list-style-type: none"><li>• gentle heating-up of small amounts of food products</li><li>• melting chocolate, butter and food products, which get burnt quickly</li><li>• gentle boiling</li><li>• slow heating-up</li></ul>
3–4	<ul style="list-style-type: none"><li>• warming-up</li><li>• fast boiling</li><li>• rice cooking</li></ul>
5–6	<ul style="list-style-type: none"><li>• pancakes</li></ul>
7–8	<ul style="list-style-type: none"><li>• frying</li><li>• pasta cooking</li></ul>
9/P	<ul style="list-style-type: none"><li>• frying</li><li>• quick frying</li><li>• soup cooking</li><li>• water boiling</li></ul>

*Table 4*

## 6 Cleaning

### 6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.
- Scrubbing sponges, some nylon scrubbing cleaners and caustic/abrasive cleaning agents may scratch glass. Use only suitable cleaning agents or special sponges for ceramic glass of induction plates. Observe the instructions of manufacturers of cleaning and auxiliary agents.

EN

### 6.2 Cleaning

1. Clean the appliance regularly after the end of each working day, or more frequently if needed. Thanks to this you may avoid burning of food residues.
2. The heating plate may be cleaned only when the residual heat indicator goes off.
3. Everyday soiling of heating plates (fingerprints, food stains or glass soilings that do not contain sugar) should be cleaned off with a soft, damp dish-washing cloth.
4. Wipe with a soft cloth moistened in fresh water.
5. Dry the heating plate thoroughly with a soft cloth/paper towel.

#### **NOTE!**

**Until the heating surface is hot, do not use any cleaning agents, as this may result in emergence of stains. Make sure that all residues of the used cleaning agent are removed.**

## Cleaning

---

6. Food residues, which reached the heating plate during boiling over or that melted on the plate, as well as food residues containing sugar should be removed immediately, as soon as possible. It may be difficult to remove them from cooled-down heating plate, and the glass surface may even be permanently damaged.

**CAUTION! Risk of burns!**

**The heating surface is very hot when the cooking process is finished.**

Do not touch hot heating surface.

7. Use glass scrapper suitable for glass heating plates. Follow the manufacturer's instructions.

**WARNING! Cut wounds hazard!**

**The blade of the glass scrapper is very sharp, when the protective cover is removed.**

Exercise caution when using glass scrapper.

Glass scrapper should be kept away from the reach of children.

8. Store the glass scrapper at the angle of 30° to the heating plate and move soilings or spilled food products into a cold area of the heating plate.
9. Remove soiling with a sponge or a cloth and clean the heating plate, as described above.
10. When food spills onto touch control field, an acoustic signal sounds and the appliance may not be usable until liquids are present on the field.
11. Switch the appliance off, and use a sponge or a cloth to wipe liquids or food residues.
12. Wipe the touch control field with a damp cloth, and then dry it thoroughly with a cloth/paper towel.

## 7 Indications and Tips

Problem	Possible Cause	To-Do
The appliance cannot be switched on.	Appliance is not connected to the power supply. Appliance is not switched on.	Connect the appliance to the power supply and switch it on. Check the electric power supply. If the problem persists, contact the service company.
Touch control does not respond.	Touch control is locked.	Unlock the touch control; observe indications in 'Control Elements Locking/Unlocking' section.
Touch control is difficult to operate.	The touch control field is covered with a thin water film or soiled. The user may attempt to operate the touch control with a fingertip.	Make sure the touch control field is always clean and dry. Use pad of a finger to touch-control.
Glass plate is scratched.	Cookware may have rough edges. Unsuitable scrubbing agent or other cleaning agents might have been used.	Use suitable cookware ('Suitable and Unsuitable Cookware' section). Use suitable cleaning agents ('Cleaning' section).

## Indications and Tips

Problem	Possible Cause	To-Do
Some pans/pots make crashing or clicking sounds.	This is caused by the structure of cookware: layers made of various metals vibrate differently.	This is normal in the case of some cookware adapted to induction plates and is not considered to be an operational flaw or an error.
Quiet booming sound during operation at high output level.	This is caused by the technology of induction cooking.	This is normal; when the setting is reduced, the sound power will be smaller or disappears completely.
Sound generated with a working fan.	Built-in fans prevent electronics against overheating during operation and shortly after switching the appliance off.	This is normal and requires no intervention.
Cookware does not heat up.	<p>The appliance cannot recognise the cookware for:</p> <ul style="list-style-type: none"> <li>– it is not suitable for using on induction plates,</li> <li>– it is too small for a given hob,</li> <li>– it is not placed in the middle.</li> </ul>	<p>Use only cookware that is suitable for induction plates.</p> <p>Make sure that the diameter/size of the pan's/pot's bottom is suitable for a hob.</p> <p>Always place the cookware in the middle of a hob.</p>


Table 5

## 8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

Error Code	Cause	Solution
LED indicators are not lit.	No power supply.	Check the electric power supply.
	Damaged connection between the power supply plate and display panel.	Contact the service company to have the connection checked.
	Damaged equipment of the power supply plate.	Contact the service company.
	Damaged display panel.	Contact the service company.
Some of the keys do not work or LED indicators work incorrectly.	Damaged display panel.	Contact the service company.
	Damaged element (e.g. a transistor).	Contact the service company.
Cooking mode indicator lights up, but the heating does not start.	Temperature of the heating plate is too high.	Check ambient temperature. Remove obstruction of air inlet and air outlet.
	Blocked or damaged fan(s).	Check fans, or have them replaced by the service company.
	Power supply plate damaged.	Contact the service company.

## Possible Malfunctions

Error Code	Cause	Solution
Heating is activated during operation and 'u' blinks in the display panel.	Unsuitable cookware.	Use suitable cookware.
	The diameter of the cookware is too small.	
	Damaged cookware detection sensor.	Contact the service company.
	Overheated heating plate.	Switch the appliance off with the  key and leave it to cool down and restart again.
Same side hobs indicators (the first and second hob) display 'u'.	Error in connection between the power supply plate and display panel.	Contact the service company.
	Damaged display panel.	Contact the service company.
	Damaged power supply plate.	Contact the service company.
Loud sounds generated by fans.	Damaged fan(s).	Contact the service company.
The appliance or the heating zone switches off on its own. An acoustic signal sounds and error code is displayed.	Technical error.	Note down the error code and contact the service company.

### Error Code Messages

Error Code	Cause	Solution
<b>F1–F6</b>	Defective temperature sensor.	Contact the service company.
<b>F9–FA</b>	IGBT error temperature sensor.	Contact the service company.
<b>FC</b>	Connection between the display panel and the main plate unsuccessful.	Contact the service company.
<b>E1/E2</b>	Incorrect supply voltage.	Check the electric power supply and restart the appliance.
<b>E3/E4</b>	Glass plate temperature sensor too hot.	Leave the appliance to cool down, and re-start.
<b>E5</b>	IGBT temperature sensor too hot.	Leave the appliance to cool down, and re-start.

EN

## 9 Disposal

### Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.