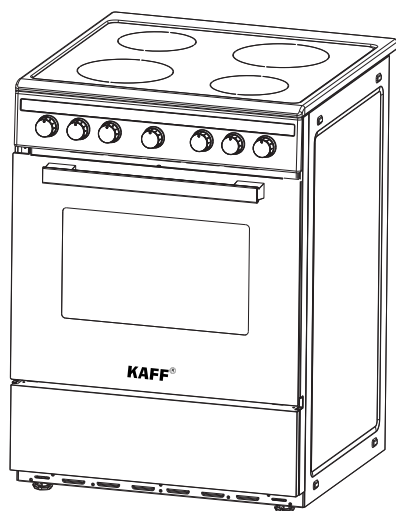


KAFF[®]

ELECTRIC COOKER

KF-IK60850



INSTRUCTION MANUAL

Product picture only for reference

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SAVE THIS INSTRUCTION AT SAFETY PLACE FOR FUTURE REFERENCE

Thank you for choosing us! Please read all instructions before using this appliance. This book contains valuable information about operation, care and service. Keep it in a safe place for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with appliance in order that new owner can be acquainted with the functioning of the appliance and relevant warnings.

1-Important Safety Warnings

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY, PLEASE READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE

To maintain the EFFICIENCY and SAFETY of this appliance, we commend:

Call the Service Centers authorized by the store where you buy the cooker.

Always use original Spare Parts.

1. This appliance is intended for non-professional use within the home.
2. Before using the appliance, read the instructions in this owner's manual carefully, since you should find all the instructions you require to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.

3. After removing the packaging, check that the appliance is not damaged. If you have any doubt, do not use the appliance. Contact your nearest Service Centre of the store where you buy the appliance. Never leave the packaging components plastic bags, foamed polystyrene, nails, etc.) within the reach of children since they are a source of potential danger.
4. The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
5. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
6. The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with current regulations on electrical safety. Always ensure that the earthing is efficient if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
7. Check that the electrical capacity of the system and sockets will support the maximum power of the hob, as indicated on the rating label. If you have any doubts call in a qualified technician.

8. When the cooker is first used an odor may be emitted, this will cease after a period of use. When first using the cooker ensure that the room is well ventilated e.g., open a window or use an extractor fan and that persons who may be sensitive to the odor avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. This is completely normal, if it does occur, you merely have wait for the smell to clear before putting food into the oven.
9. Ensure that the appliance is switched off before maintenance by switching off the main switches and turning all knobs to OFF position.
10. The openings and slots used for ventilation and dispersion of heat on the rear and below the control panel must never be covered.
11. The user must not replace the supply cable of this appliance. Always call an after-sales servicing Centre authorized by the seller in the case of cable damage or replacement.
12. This appliance must be used for the purpose for which it was expressly designed. Any other use is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.

13. A number of fundamental rules must be followed when using electrical appliances.
The following are of particular importance:
Do not touch the appliance you're your hands or feet are wet.
Do not use the appliance bare footed.
Never allow the Mains Cable to be stretched, pulled or damaged if the Cooker is moved for cleaning etc. Do not use the cooker if the Mains Cable is damaged, consult a qualified electrician.
Do not allow the cooker to be used unsupervised by children or persons unfamiliar with it.
14. Always switch off the electrical supply to the cooker and allow it to cool down before carrying out any cleaning operations etc.
15. Danger of fire: do not store items on the cooker surfaces.
16. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners or on the electric plates.
17. Special care should be taken when using chip pans etc. in order to avoid splashing or spillage of hot oil. They should not be used unattended since over heated oil may boil over and could also ignite .
18. Parts of this appliance, cooking surfaces, retain heat for considerable periods after switching off. Care should, therefore, be taken when touching these areas before they have completely cooled down .
19. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use .
20. When using small electrical appliances near the hob, keep the supply cord away from the hot parts.

21. Make sure the knobs are in its "OFF" position when the appliance is not in use. Also make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance.
22. When the appliance is in use the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children away.
23. If you use the power code for single phase, the minimum cross-sectional area is 4mm^2 . For three phases, the minimum cross-sectional area is 2.5mm^2 .
24. The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have.
25. Do not use harsh abrasive cleaner or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
26. Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.
27. Use only hob guards designed by the manufacture of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inadequate protective devices may lead to accidents.
28. You must grill with closed door.
29. Keep the appliance and its supply cord out of reach of children aged less than 8 years.
30. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

31. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. (If the hob surface is of glass-ceramic or similar material and protects live parts.)
32. A steam cleaner is not to be used.
33. WARNING: Accessible parts may become hot during use. Young children should be kept away.
34. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
35. WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
WARNING: Danger of fire: do not store items on the cooking surfaces.
36. WARNING: Fire hazard: Do not store objects on cooktop surfaces. It is recommended not to place metal objects such as knives, forks, spoons and lids on the cooktop, as they may become hot.
37. The lamp inside the oven is used to illuminate the cavity. This lamp is not suitable for lighting a room.
38. The appliance must not be installed behind a decorative door to prevent overheating.
39. This appliance is not intended to be operated by means of an external timer or by a separate remote control system.
40. Ranges must not be placed on a stand. If the range is placed on a base, the necessary measures must be taken to prevent the appliance from slipping from its base.
41. After use, switch off the cooktop by means of its control unit and do not rely on the pot detector.

Safety when cleaning:

- For cleaning, the appliance must be switched off and allowed to cool down.
- Never use steam cleaners for cleaning the cooking hobs and oven cavity.
- Never use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result shattering of the glass.

Note: Every care is taken to ensure the safety of the customer. Glass can break. Be very careful when cleaning the glass as not to scratch it. Do not knock or hit the glass with the accessories.

2- Installation

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations. Important: remember to disconnect the appliance from electricity by turn off the mains before regulating the appliance or carrying out any maintenance work.

Positioning

Important: The hob should never be installed in proximity of a door access. People opening and closing the door could come into contact with pots or pans cooking on the hob. This unit may be installed and used only in permanently ventilated rooms.

Unpacking

- a) Be careful when unpacking and installing the appliance. Sharp edges might cause accidents.
- b) The oven is heavy and care must be taken when moving it. Ensure that all packing, both inside and outside the cooker, has been removed before the oven is used.
- c) Unpack the oven from the carton, check and make sure it has not been damaged in any way. If you have any doubts, do not use it, contact the service center or where you buy the oven.

Installation

The cooker is designed to fit between kitchen cabinets. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinet one side or both as well as in a corner setting. It can also be used free-standing.

The appliances can be installed next to furniture units which are no taller than the top of the cooker hobs. If the cooker is placed touching walls or sides of neighboring cabinets, these must be capable of withstanding a temperature rise of 50°C above room temperature. For a correct installation of the cooker the following precautions must be followed:

- a)** The cooker may be located in a kitchen, a diner or bed sitting room, but not in a bathroom or shower room.
- b)** Kitchen cabinet installed next to the cooker that are taller than the top of the cooker hobs must be situatedd at least 20cm from the edge of the hobs.
- c)** Hoods must be installed according to the requirements in the installation manual for the hoods themselves and in any case at a minimum distance of 65cm.
- d)** Place the wall cabinets adjacent to the hood at a minimum height of 42cm from the hobs as indicated in figurre 1.
- e)** The hoods must be installed according to the requirements in the hood handbook.

- f) Should the cooker be installed beneath a wall cabinet, the latter should be situated at least 70cm away from the hobs as indicated in figure 1. The
- g) cut-out for the cooker cabinet should have the dimensions indicated in the figure 1.
- h) The wall in contact with the back of the cooker must be of flameproof material.

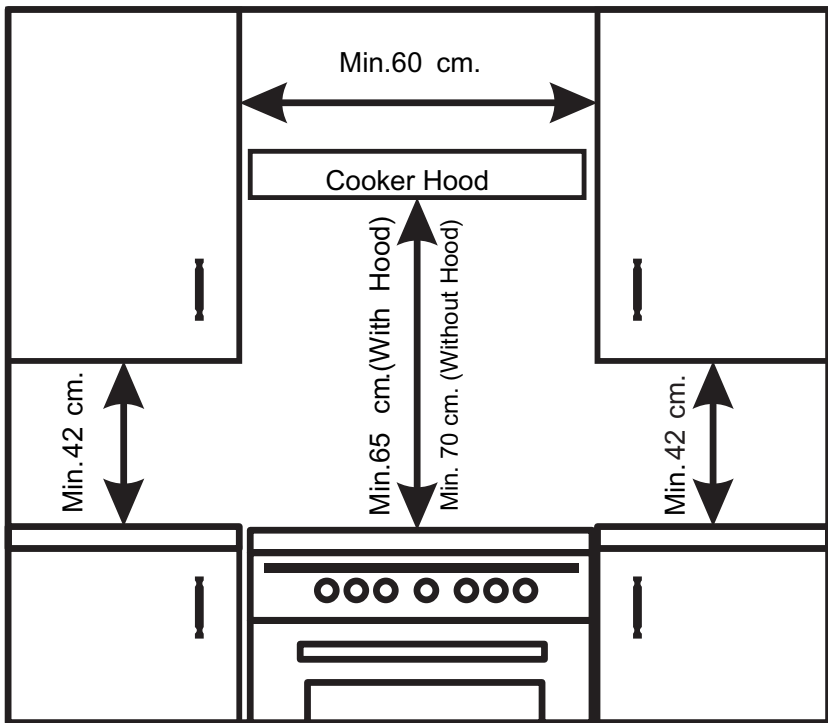


Figure 1

Leveling Your Appliance

Take out of the 4 cooker feet from oven cavity, which be packed together with backing rack, and then screw them into the 4 plinth in lower part of cooker. These feet level off the oven when necessary. The height of the cooker can be adjusted by means of adjustable feet in the plinth. Adjust the feet by tilting the cooker from the side. Then install the product into position. It is essential that the cooker be standing level before installation.

Install Anti-tilt Bracket

Warning: In order to prevent tipping of the cooker, the anti-tilt bracket must be installed with cooker. To install Anti-tilt bracket, use screwdriver to mount the anti-tilt bracket (1) with screws (2) to the ground, as shows in Figure 3.

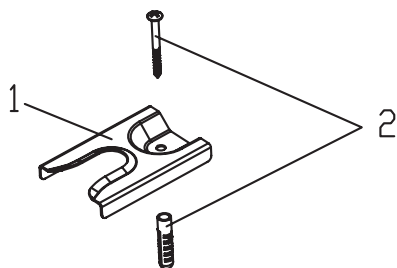


Figure 2

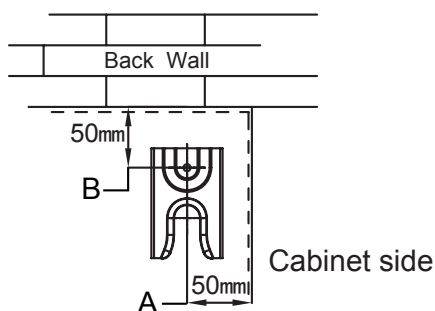


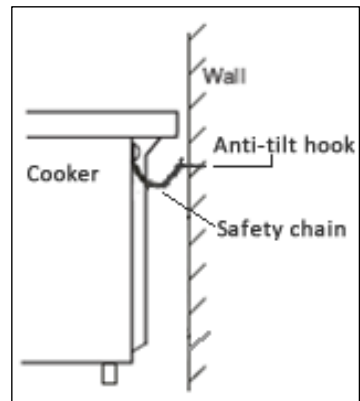
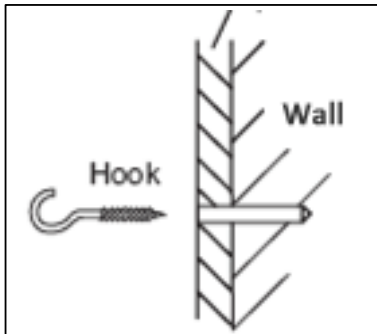
Figure 3

Fitting the safety chain and hook

To prevent the cooker from tipping forward, two lengths of chain **MUST BE** fixed to the back of the cooker, which should be secured to the hooks provided at all times.

The hooks should be secured to the wall at the rear of the cooker. The chains should always be attached to the hooks when the cooker is in position against the wall.

Fix the hooks into the wall immediately behind the cooker on both sides. Encure the chain to the hook before using or cleaning the oven.



Electrical connection

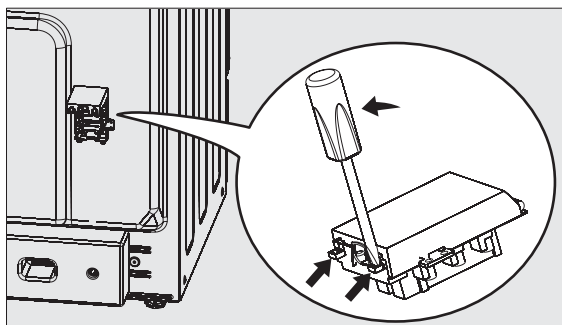
WARNING -THIS APPLIANCE MUST BE EARTHED.

Power supply voltage and frequency: 220-240V/
380-415V 3N~ 50Hz-60Hz. The cooker is designed to operate on a electricity supply which conforms to the electrical data shown on the Rating label.

Note: the following installation procedure must be carried out by a qualified electrician.

For the installation of the mains cable carry out the following operations:

1. Open the terminal board by inserting a screwdriver into the side tabs of the powercode cover. Use the screwdriver as a lever by pushing it down to open the cover as below:



2. Connect the electricity follows the diagram as printed in the surface of power code cover.
3. Fasten the supply cable in place with the clamp and close the cover of the terminal board.

Note: The red electricity indicator on control panel will illuminate once connect to electricity.

Safety Information

When use properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Turn controls **OFF** when you have finished cooking and when not in use
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Use dry good quality oven gloves when removing items from the oven grill.
- Place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hot plate/ pans.
- Take care to avoid heat/ steam burns when operating the controls.
- Turn off the electricity supply before cleaning and allow the appliance to cool.
- Make sure the shelves are in the correct position before switching on the oven.
- Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth. Keep ventilation slots clear of obstructions.
- Refer servicing to a qualified appliance service engineer.
- Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.

Never

- Never line the interior of the oven with foil as this may cause the appliance to overheat.
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Do not allow children or persons who are not familiar with the appliance to use it without supervision.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves while the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs , pressurized container in or on the appliance , or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil or use a lid.

DO NOT LEAVE UNATTENDED WHILE COOKING.

- _ Never use the appliance as a room heater.
- _ Never use the grill to warm plates.
- _ Never dry any items on either the hob or oven doors.
- _ Never install the appliance next to curtains or other soft furnishings.
- _ Never use steam cleaners.

SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

In the event of a chip pan fire or any other pan fire:

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over!

Never use water to extinguish oil or fat fires!

Safety reminding



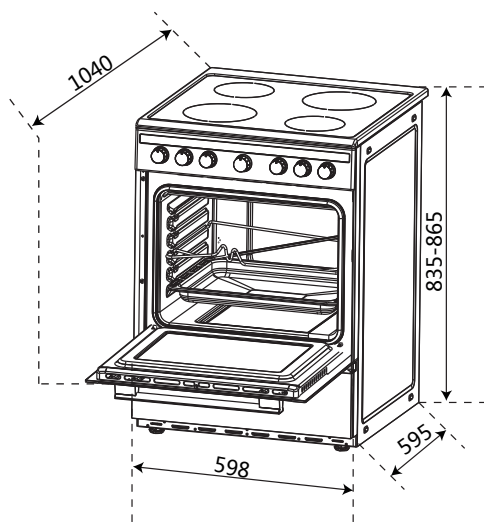
Caution, possibility of tilting



Anti-tip restraints

WARNING: In order to prevent tipping of the appliance, this stabilising means must be installed. Refer to instructions for installation.

3-Product Dimensions



Product dimensions:

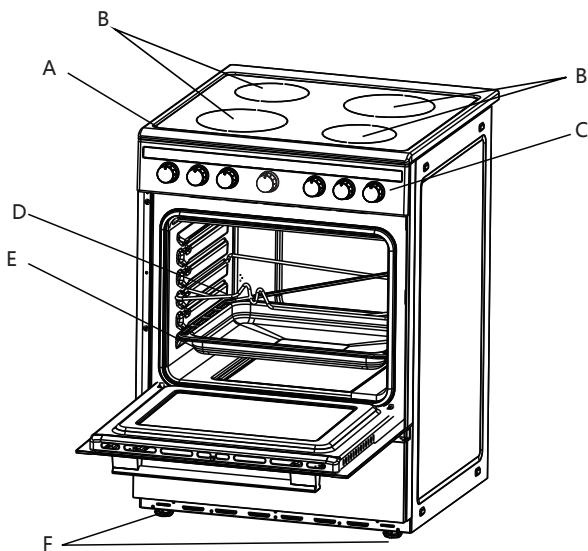
Height: 835 - 865 mm Width:
598 mm

Depth: 595 mm **Product**

specifications:

- **4 zone solid hot plates:**
- 2 x 1.50 kW solid hot plates (Ø160mm)
- 2 x 2.00 kW solid hot plates (Ø180 mm)
- Oven energy efficiency class: A
- Oven gross / net capacity: 70(65) litres
- 9 Function oven
- Mechanically controllable thermostat
- Double-glazed full inner door glass
- Wipe-clean enamel cavity
- Storage compartment
- Adjustable feet

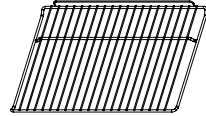
4-Introduction of the Product



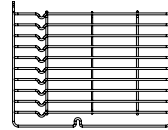
- A. Cooktop
- B. Induction Hotplates
- C. Control Panel
- D. Wire Grid
- E. Drip Pan or Baking Tray
- F. Adjustable Feet

ACCESSORIES

Wire shelf : For grill, dishes, cake pan with items for roasting and grilling.

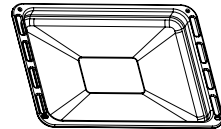


Slider bracket : For cooking larger size food, these shelf support rails on the right and left sides of the oven can be removed, dishes and tray can be put on the oven floor, using functions as Radiant grilling, Double grilling, Double grill with fan.

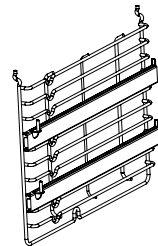


NOTE: When placing dishes on the oven floor, please DO NOT use functions with bottom heater to prevent heat gathering at bottom. (only for specific models)

Universal pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/spillage and meat juices.



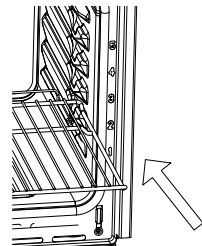
Telescopic runner: Some models might with telescopic runners to facilitate the use of oven. These telescopic runners and slider brackets could be disassembled by unscrewing the screws used to fix it. After disassembled, dishes and tray can be put on the oven floor, using functions as Radiant grilling, Double grilling, Double grill with fan.



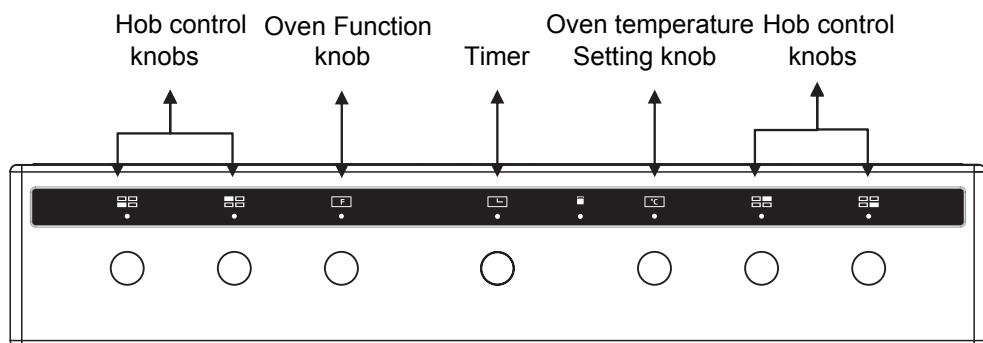
NOTE: When placing dishes on the oven floor, please DO NOT use functions with bottom heater to prevent heat gathering at bottom. (only for specific models)

SHELF PLACEMENT WARNING:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rail is imperative. Shelves and the pan only can be used between the first and fifth layers. The shelves should be used with the right direction, it will ensure that during careful removal of the shelf or tray, hot food items should not slide out.

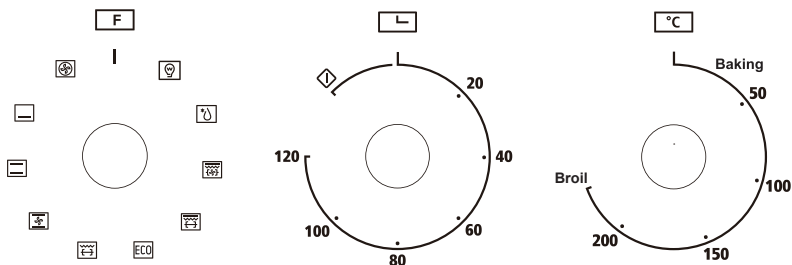


Control Panel



Oven controls - the function and temperature controls

To use an oven function, first select the function with the left hand dial and then set the temperature of the function with the right hand dial. Set the timer in the middle. The indicator light will illuminate. When the temperature inside your oven reaches the temperature you set, the thermostat will cut off the heating element and the indicator light will go off. When the temperature falls below the set temperature, the heating element will again be turned on and the indicator light will illuminate again.



Symbol	Function description
 25W	Oven Lamp: which enables the user to observe the progress of cooking without opening the door. except ECO function.
 60W	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
 3000W	Double grilling: The inner grill element and top element are working. The temperature can be set within the range of 180-240°C. The default temperature is 210°C. This is optional function that can be work with rotisserie motor.
 3000W	Double grill: The radiant heating element and the top heating element are working. The temperature can be set within the range of 180-240°C. The default temperature is 210°C. This is optional function that can be work with rotisserie motor.
 2000W	Radiant grilling: The inner grill element switches on and off to maintain temperature. The temperature can be set within the range of 180-240°C. The default temperature is 210°C. This is optional function that can be work with rotisserie motor.
 2100W	Convention with fan: Combination of the fan and both heating element provides more even heat penetration, saving up to 30-40% of energy. Dishes are lightly browned on the outside and still moist on the inside. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
 2100W	Conventional cooking: The top and bottom work together to provide convectional cooking. The temperature can be set within the range of 50-250°C. The default temperature is 220°C. This is optional function that can be work with rotisserie motor.
 1100W	Bottom heat: A concealed element in the bottom of the oven provides a more concentrative heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired. The temperature can be set within the range of 60-120°C. The default temperature is 60°C.
 2050W	Convection: An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50-240°C. The default temperature is 180°C.
 2100W	For energy-saved cooking. Cooking the selected ingredients in a gentle manner, and the heat comes from the top and the bottom.

Instructions for use

5.Using the oven

When you first use your oven, odors may come from the insulation materials and the heating elements. For this reason, before using your oven for the first time, switch on the oven while empty, at its maximum temperature for 45 minutes.

- 1.Select the oven function you require. Select the temperature you require.
2. Before placing food in the oven you may need to pre-heat the oven for 10 minutes.
- 3.The red temperature indicator light goes off when the chosen temperature is reached.
- 4.To switch the oven off, turn the function control dial to the off position '0'.

Note: Under no circumstances should the oven be lined with aluminum foil, do not place dishes or baking trays directly or onto the oven base as overheating and damage may occur.

Rotisserie function

Some of models might have rotisseries optional function. It is suitable for big pieces of meat, and could have better cooking for meat with an appetizing crisped outside if use together with infrared grill.

To use rotisseries cooking, you need to first insert rotisseries rack inside rack support. Then string the meat to rotisseries fork, after that insert rotisseries fork to the sleeve of rotisseries motor. And then select cooking function, temperature and cooking time to set rotisseries cooking.

Electronic programmer (on some models only)



LIST OF FUNCTIONS

-  Timer key
-  Cooking duration key
-  End of cooking key
-  Value decrease key
-  Value increase key

Setting the time

On the first use, or after a power failure, **000** and the symbol A will flash on the appliance's display. Return all the knobs to the 0 setting, then press the  and  keys together, and at the same time press the value adjustment keys  or : this will increase or decrease the setting by one minute for each pressure. If long press, time will change faster.

Notice:

Manual cooking: If you have pressed the  and  keys together, activated the required function and temperature, then the oven will work continuously. To switch off the oven, return all knobs to the 0 setting.

Semi-automatic cooking



Semi-automatic cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Press the  key and the display will light up showing the figures **000**; then use the keys  or  to set the cooking duration, the symbol A will light up.

5 seconds after setting the cooking duration, the count of the programmed cooking duration will start and the display will show the current time together with  and A (to indicate that a programmed cooking operation has been set).

Automatic cooking

This function switches the oven on and off entirely automatically.

Press the  key and the display will light up showing the figures **000**; then use the value modification keys  or  to set the cooking duration, the symbol A will light up.

Press the  key and the display will show the sum of the current time plus the cooking duration: then use the value modification keys  or  to adjust the end of cooking time.

5 seconds after setting the end of cooking time, the programmed count will start and the display will show the current time together with the symbol A. Subtract the cooking duration from the end of cooking time and the remainder will be the time that the oven starts to work with the symbol .



After making the setting, press  key to view the remaining cooking time; press the  key to view the the cooking end time.

End of cooking

At the end of cooking the oven will switch off automatically and simultaneously a buzzer will start to sound. After the buzzer has been deactivated, the display will return to show the current time.

Timer

The programmer can also be used as an ordinary timer.

Press the  key and the display will show the figures ; and the symbol  will flash, press the value modification keys  or . 5 seconds after setting the time of timer the count will start and the display will show the current time and the symbol .



After the setting, to display the time left press the  key.

In timer mode, the oven operation will not be cut out at the end of the set time.

Adjusting the buzzer volume

The buzzer volume can be varied (3 settings) while it is in operation by pressing .

Stopping the buzzer

The buzzer stops automatically after about seven minutes. It can be deactivated manually by pressing any keys as follows: ,  or .

Modifying the set data

The set cooking data and timer data can be modified at any time. Press the any function keys as follows: ,  or , and then press the keys  or  to change the value.

Canceling cooking

Having programmed a manual, semi-automatic or automatic cooking operation, to switch off the appliance, return all knobs to the 0 setting or press the keys  and  together.

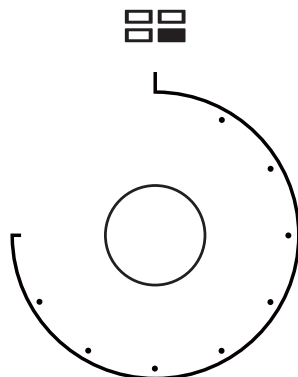
Instructions for use

6.Using the hob

The induction hob caters for all kind of cooking, with its electromagnetic cooking zones, and its micro-computerised controls and multi-functions, making it the ideal choice for today's family.

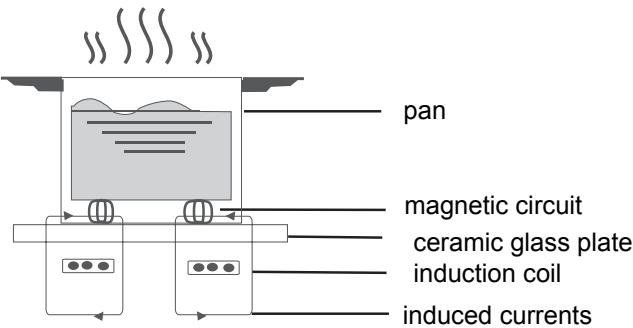
Manufactured with specially imported materials, the induction hob is extremely user-friendly, durable and safe.

Your hob has four elements. Each knob has a symbol above it, which indicates which element it controls. The hob is designed for operating at 9 different levels.



Working Principle

The induction hob comprises a coil,a hotplate made of ferromagnetic material and a control system.Electrical current generates a powerful magnetic field through the coil.This procuces a large number of vortices which in turn generate heat which is then transmitted through the cookingzone to the cooking vessel.



Safety

The hob was specially designed for domestic use.

Protection from over-heating

A sensor monitors the temperature in the cooking zones.When the temperature exceeds a safe level,the cooking zone is automatically switched off.

Detection of small or non-magnetic items

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

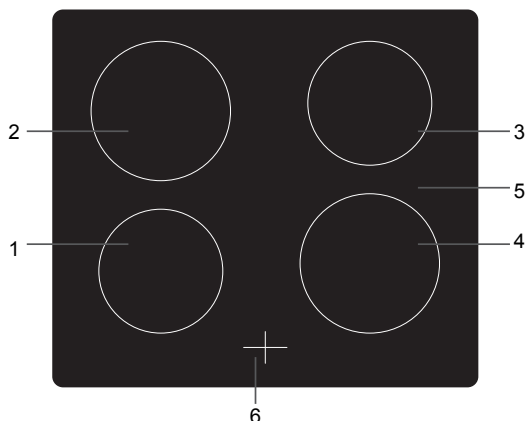
Auto shutdown

Auto shutdown is a safety protection function for your induction hob. It shutdown automatically whenever you forget to turn off a cooking zone. The default working times for various power levels are shown in the below table:

Power level	The heating zone shut down automatically after
1~3	8 hours
4~6	4 hours
7~9	2 hours

Warning: Anyone who has been fitted with a heart pacemaker should consult a doctor before using the induction hotplate.

Diagram of induction hob



1. 1500 W zone
2. 2000 W zone
3. 1500 W zone
4. 2000 W zone
5. Glass plate
6. Display

Instructions for use

Preparation before using:

When the power is switched on, the buzzer will sound once and all the indicators will come on for one second and then go out. The hob is now in standby mode. Place the pan in the centre of the cooking zone.

Operating instructions

1. First turn the knob to the "OFF" position, then select the power level by turning the knob for the relevant induction zone.



If you turn the knob to the "OFF" position, the power setting returns to "0". The maximum power of cooking zones is as follows:

Heating zone	1	2	3	4
Maximum power	1500W	2000W	1500W	2000W



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless steel kettle



Enamel cooking utensil



Iron plate

You may have a number of different cooking vessels

1. This induction hob can identify a variety of cooking vessels, which you can test by one of the following methods:

Place the vessel on the cooking zone. If the corresponding cooking zone displays a power level, then the vessel is suitable. If "U" flashes, then the vessel is not suitable for use with the induction hob.

Hold a magnet to the vessel. If the magnet is attracted to the vessel, it is suitable for use with the induction hob.

NB: The base of the vessel must contain magnetic material. It must have a flat bottom with a diameter of more than 12cm.

7. Safety Reminding and maintenance



A dedicated power protection air switch must be used.



For indoor use only.



Never wash the induction hob directly with water.



Do not store detergents or flammable materials beneath the hob.



Always open sealed containers, such as cans, before heating them, otherwise they may explode.



When a cooking zone has been on for a long time the surface remains hot for some time afterwards - so do not touch the ceramic surface.



From time to time check that nothing (e.g. glass, paper, etc.) is obstructing the air intake beneath the induction hob.



Do not leave metallic objects, such as knives, forks, spoons and lids on the hob as they may get hot.



Never use the induction hob near another appliance which generates a high temperature, such as a gas cooker or a paraffin heater.



Never have the induction hotplate to work without food inside, otherwise its operational performance may be affected and danger may happen.



If the surface of the hob is cracked, switch off the appliance to avoid any possibility of electric shocks.



Do not place rough or uneven vessels on the hob, as they may damage the ceramic surface.



Clean the induction hob regularly to stop foreign objects from getting into the fan and preventing the appliance from working properly.



Keep children or infirm persons away from the appliance. Never let them use it unsupervised.



If the power cable is damaged it should be replaced by our service agent or by another suitably qualified person.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

The surface of the induction hob may be easily cleaned in the following way:

Type of contamination	Method of cleaning	Cleaning materials
Light	Immerse in hot water and wipe dry	Cleaning sponge
Rings and lime scale	Apply white vinegar to the area,wipe with a soft cloth or use a commercially available product	Special adhesive for ceramic glass
Sweetmeat,melted aluminium or plastics	Use a special scraper for ceramic glass to remove residue (a silicon product is best)	Special adhesive for ceramic glass

NB:Disconnect the power supply before cleaning.

8.Failure display and inspection

If any abnormality occurs,the induction hob will automatically go into protective mode and display one of the following codes:

Fault	Possible cause	Solutions
F3-F8	Temperature sensor failure	Contact the supplier
F9-FE	Temperature sensor of the IGBT failure.	Contact the supplier
E1/E2	Abnormal voltage in power supply	Check if power supply is normal. Power on after the power supply is normal.
E3/E4	Abnormal temperature	Check the pan.
E5/E6	Poor heat radiation in cooking zone	Restart when cooking zone cools down.

The above table shows how to assess and check common faults.Do not dismantle the appliance yourself,otherwise you may damage the induction hob.

Hints and tips

Baking tips

1. Always place baking tins in the centre of the wire shelf.
2. Make sure you use bakeware that is oven proof.
3. Do not place bakeware too close to the rear or sides of the oven walls.
4. You can influence the degree of browning by changing the temperature setting.
5. If a cake collapses after removing it from the oven:
 - Use less liquid on your next attempt.
 - Consider using a longer baking time or use a slightly lower temperature setting.

Cookware

Hobs

Use heavy gauge, flat, smooth bottomed pans that are the same diameter as the element. This will provide good contact with the glass and help reduce cooking times. Cookware with a stainless steel saucepan base will give you the best results.



Hints and tips

Energy Saving

1. During use of electrical cookers, it is required to use saucepans having flat bases.
2. Choose a cookware of proper size.
3. Using a lid will reduce cooking times.
4. Minimize the amount of liquid or fat to reduce cooking times.
5. When liquid starts boiling, reduce the temperature setting.
6. Oven door should not be opened often during cooking.

Cleaning tips (Disconnect the appliance from the power supply.)

1. Wait until the oven has cooled before removing the wire shelves, wash them separately in warm soapy water and dry thoroughly.
2. Wash the interior of the oven with hot soapy water and wipe down with a damp cloth.
3. Leave the door open until the interior has dried, before replacing the wire shelves.
4. Clean the oven after each use, especially after roasting or grilling, this will prevent spilt or splattered food debris burning and becoming difficult to remove.
5. Do not use abrasive pads to clean the interior of the oven as this may remove the enamel, which will affect the efficiency of your oven.
6. Do Not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result shattering of the glass.

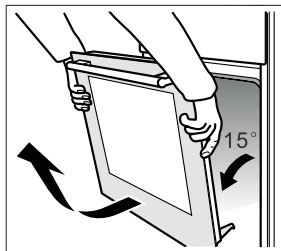
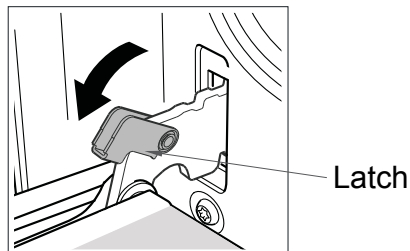
Cleaning the outside of the oven (Disconnect the appliance from the power supply.)

1. You should regularly wipe over the control panel, oven door and oven sides using a soft cloth and mild liquid detergent as spilt liquids may damage the enamel.
2. Wash enameled or chrome plated parts of the oven with warm soapy water or with non-abrasive detergents.
3. Never use abrasive pads to clean enameled, chromed or stainless steel surfaces.
4. When using commercially available stainless steel cleaning products, avoid cleaning any lettering or symbols, as they can become damaged.

Removing the door for easier cleaning

We recommend you have someone to assist you during removal of the door.

1. Open the door completely.
2. The door hinge has a small latch. Lift the latch on both hinges.
3. Lift the door slightly as if closing, and then with both hands supporting the door, pull it away from the oven.
4. To replace the door, hold the door in an open position and insert the latches on both hinges back into place. Open and close the door to make sure that it has been fitted correctly.



Hints and tips

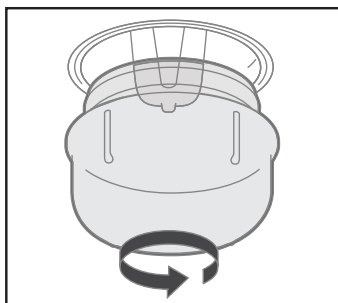
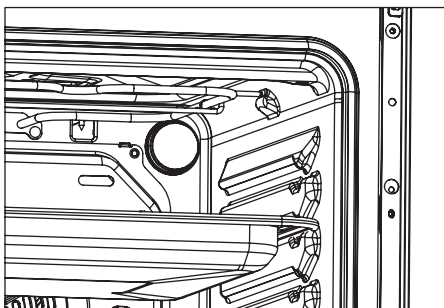
Warning:

To avoid possible electric shock, disconnect the power supply and be sure the appliance is fully cold before replacing the lamp.

Only use 25-40W/220-240V type G9, T300 halogen lamps.

Replacing the oven light.

1. Switch off and disconnect the power from the oven. Ensure that the internal parts are cool before touching internal parts.
2. Remove the lamp cover by turning it counter-clockwise (note, it may be stiff), replace the bulb with a new one of the same type.
3. Insert the new bulb, which should be resistant to 300°C. For replacement bulbs contact your local service centre.
4. Re-fit the cover.
5. If in any doubt, consult a qualified electrician for help.



9. Trouble Shooting

Customer service

Before contacting the authorized service center in case of problems while using your cooker, check the problem guide below; there may be nothing wrong with your cooker.

Problem	
Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period.
Nothing Works	Is the main cooker wall switch turned on? There may be no electricity supply.
Oven does not cook evenly.	Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil or will not simmer	Check that your pans conform to the recommendations in these instructions.
Marks appearing on hotplates. Can not clean hob / hotplates.	The hob surround can be cleaned with warm soapy water and a cream cleaner, such as Cif. The sealed hotplates should be cleaned regularly
Grill keeps turning on and off.	When the grill control is operated at a setting less than maximum, this is normal regulator operation, not a fault.
Condensation on the wall at the rear of the cooker.	Steam and/or condensation may appear from the vent at the rear of the appliance when using an
	oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal and any excess should be wiped off.
Steam / Condensation in the oven after use.	Steam is a by-product of cooking any food with high water content. This is normal and could be clean when regular cleaning of cooker.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labelled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE).

By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

We decline liability for any damage or accident derived from any use of this product which is not in conformity with the instructions contained in this booklet.

