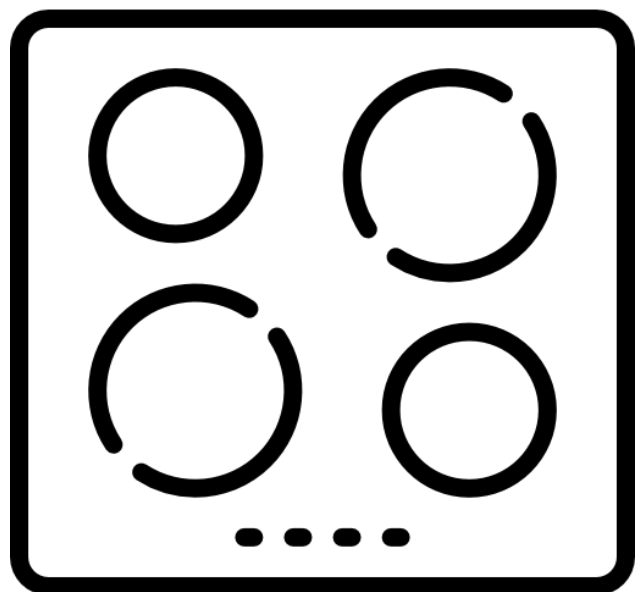


Hob

Instructions manual



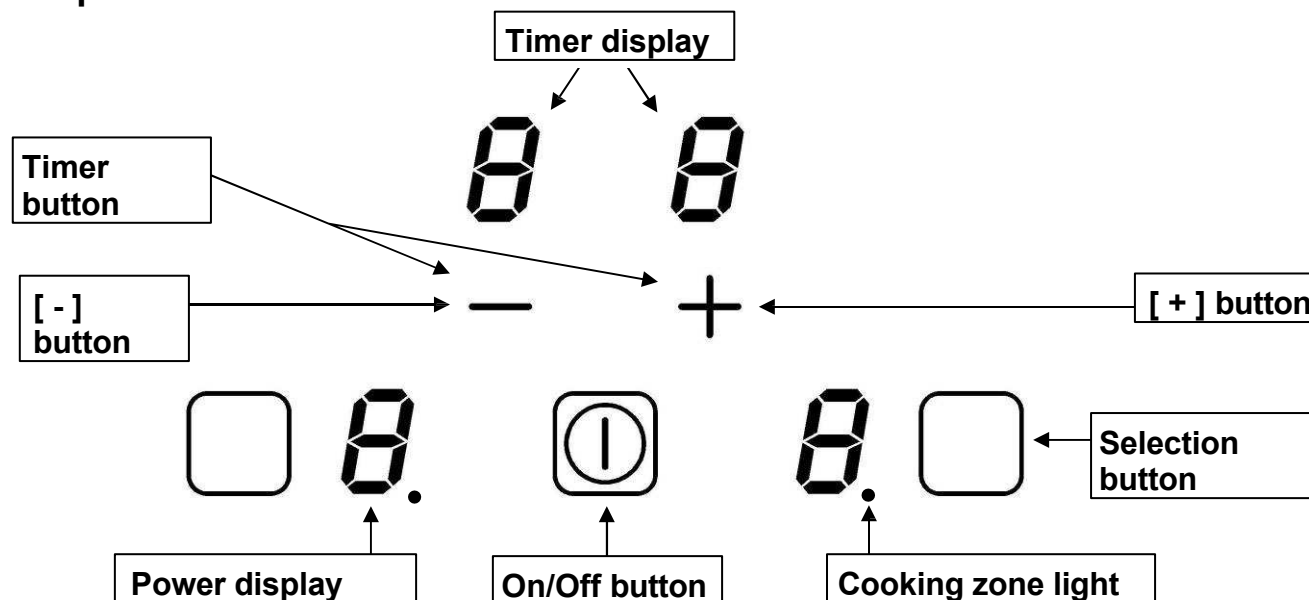
TECHNICAL DESCRIPTION

Type	KFI 2041 10
Total performance	3400 W
Energy consumption of the hob per kg ^E Celectric hob**	179.2 Wh/kg
Front cooking zone	Ø 175 mm
Power level [1]*	42 W
Power level [9]*	1400 W
Power performance*	-
Standardised cookware category**	B
Energy consumption EC cooking zone**	177.3 Wh/kg
Rear cooking zone	Ø 215 mm
Power level [1]*	42 W
Power level [9]*	1400 W
Power performance*	2000 W
Standardised cookware category**	C
Energy consumption EC cooking zone**	181 Wh/kg

* These performances may vary depending on the shape, size and quality of the pots.

** Energy consumption of the cooking zones/ hob, information according to EU Regulation 66/2014

Control panel



OPERATION OF THE HOB

Display

<u>Display</u>	<u>Naming</u>	<u>Function</u>
0	Zero	The cooking zone is activated
1...9	Power level	Setting the power
<u>U</u>	Pot detection	Pot not fitted or not suitable
E	Error display	Error in the electronics
H	Residual heat	Cooking zone is hot
P	Power	The power level is activated.
L	Locking	The hob is fused

Ventilation

The fan is controlled automatically. It starts at low speed when the temperature of the electronics exceeds a certain threshold value. If the induction hob is used intensively, the speed is increased. The fan switches off automatically as soon as the electronics have cooled down sufficiently.

COMMISSIONING THE HOB

Before heating up for the first time

First clean your appliance with a damp cloth, then wipe dry. Do not use any cleaning agents that could cause a bluish discolouration on the glazed surface.

Induction principle

An induction coil underneath each cooking zone generates induction currents in the base of the pan during operation. This heats the base of the pan, which in turn transfers the heat to the food. The glass ceramic is only heated indirectly by the heat emitted by the pot.

The induction cooking zones only work with magnetic cookware:

- Cookware with magnetic base, e.g. cast iron, steel, enamelled steel, stainless steel with magnetic base: Cast iron, steel, enamelled steel, stainless steel with magnetic base.
- Unsuitable cookware: copper, aluminium, glass, wood, stoneware, ceramic, stainless steel without magnetic base

Pot detection

You can check for yourself whether your cookware is suitable for induction. Place the cookware on a cooking zone and select a medium power level. If the cookware is not suitable, [U] appears in the display.

The cooking zone that is switched on only works:

- If there is a sufficiently large (see chapter Pot size recognition) and induction-suitable pot on the cooking zone.
- If the pan is removed from the cooking zone during cooking, the cooking zone switches off immediately and the [U] symbol appears in the display. The [U] disappears when the pan is placed back on the cooking zone. The cooking zone continues to operate at the previously set power level.
- If there is no cookware on the cooking zone or a pan that is not suitable for induction, [U] appears in the display.

After use, switch off the cooking zone: so that the pan recognition [U] no longer appears.

Pot size detection

- The induction cooking zone is automatically adjusted to the size of the cookware. The cookware must have a certain minimum diameter for the induction process to switch on.

Cooking zones	Minimum diameter of the pot base
Front	90 mm
Rear	100 mm

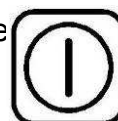
Function of the sensor control panels

The hob is controlled via sensor buttons. These react to lightly touching the glass with your finger. If you touch the glass for about one second, the sensors react. Each reaction of the sensors is acknowledged with an acoustic and/or visual signal.

Only ever press one sensor button and only press two sensor buttons at the same time if specified.

Switch the hob on and off

First switch on the hob and then select the desired cooking zone



- Hob: switch on/off:**

Actuation

Switch on Press [0] or [H] on [1].

Switch off Press [1]

Control panel

None or [H]

Display

- Cooking zone: switch on/off:**

Actuation

Selecting the

Reduce power

]Switch off Press

Control panel

cooking zone Press [□]

Increase power Press [+]

Press [-]

[□] and [-] together

or press [-]

Display

[0]

[1] to [9]

9] to [1

[0] or [H]

[0] or [H]

If no further input is made after switching on the cooking zone, the hob switches off after approx. 10 seconds for safety reasons and the [0] go out.

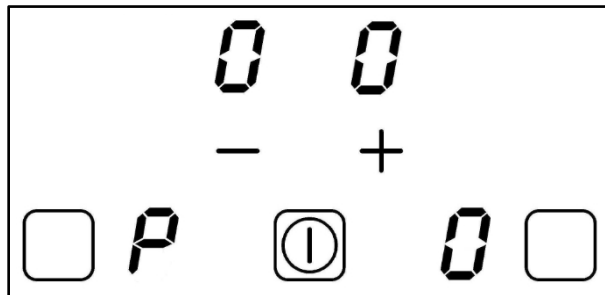
Residual heat display

After switching off the cooking zones or the hob, the residual heat of the cooking zones that are still hot is displayed with an [H]. The [H] goes out when the cooking zones can be touched without danger. As long as the residual heat indicator is lit, the cooking zones should not be touched and no heat-sensitive objects should be placed on them: **Risk of burns!**

Power stage

One cooking zone is equipped with a power level, i.e. a separate power boost. If this is switched on, the selected cooking zone operates at an extra high power level [P] for a maximum of 5 minutes. The power level is designed to allow you to heat large quantities of water quickly, for example.

- **Switch the power level on/off:**



Actuation

Selecting the cooking zone
Increase performance
Switch on the power
Switch off the power

Control panel

Press []
Press [+].
Press [+].
Press [-]

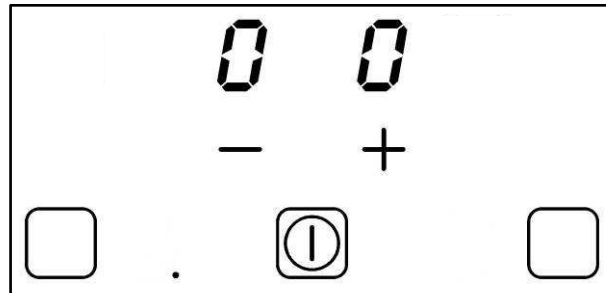
Display

[0]
[1] to [9]
[P] during 5 min
[9]

Timer

You can use the timer to assign an individual cooking time of 1 to 99 minutes to each cooking zone.

- **Switch on the timer:**



Actuation

Selecting the cooking zone
Select service
Select timer
Shorten time
Extend time

Control panel

Press [□]
Press [+]
Press [-] and [+]
Press [-]
Press [+].

Display

[0]
[1] ... [9] [P]
Timer [00] min
from [30] to 29,28,27...
The time is extended

The timer is programmed and the timer starts to run.

- **Switch off the timer:**

Actuation

Selecting the cooking zone
Select timer
Switch off the timer

Control panel

Press [□]
Press [-] and [+]
To [-]

Display

[0]
Remaining time
[00] then " off "

- **Automatic switch-off:**

When the programmed cooking time has elapsed, the cooking zone is switched off, an acoustic signal is emitted and [00] flashes.

To switch off the signal tone and flashing, simply press any button.

- **Timer as a short-term alarm clock:**

Actuation

Switching on the hob

29,28,27...

extended

Control panel

Press
lightSelect timer
00] minutes
Shorten

Extend

Display

[ⓘ] Cooking zone
Press [-] and [+]

timePress [-] from [30] to

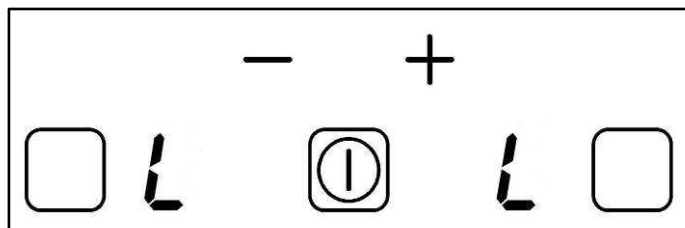
timePress [+]The time is

After a few seconds, the setting is accepted and the flashing goes out. The timer and cooking zone LEDs go out.

After the set time has elapsed, an acoustic signal is emitted and the [00] display flashes. To switch off the acoustic signal and the flashing, simply press any button.

Childproof lock / locking of the hob

To prevent unintentional changes to the cooking zone setting, the sensor buttons (except the On/Off button [ⓘ]) can be locked.



- **Activate the lock:**

Actuation

Switch on the hob
Locking the hob

Control panel

Press [ⓘ]
Simultaneously press [-] []
and [front
Then press []]

Display

[0] or [H]
No change
[L]

- **Switch off the lock:**

Actuation

Control panel

Switch on the hobPress [ⓘ]

Display

[L] on all displays

Within 5 seconds of switching on the skip:

Switching off the

lockSimultaneously on [-] and []
Press
Then press [-]

[0] or [H] at the front
no display

Overflow protection

The overflow protection is activated when "ER03" is displayed on the control panel. This can be caused by continuous actuation of the sensor buttons due to overcooked food, cookware placed on the sensor panel or other objects.

Clean the surface or remove the object or cookware. To delete the "Er03" display, switch the hob off and on again.

Operating time limit

The hob has an automatic operating time limiter. The continuous operating time of each cooking zone depends on the selected cooking level.

The prerequisite is that no setting changes are made to the cooking zone during the period of use. If the operating time limit has been activated, the cooking zone is switched off.

Discontinued Cooking level	Operating time limit (hours)
1	8
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5

COOKING RECOMMENDATIONS

Choosing the right saucepans

Suitable materials: steel, enamelled steel, cast iron, stainless steel with magnetic base, aluminium with magnetic base

Unsuitable materials: aluminium and stainless steel without magnetic base, copper, brass, glass, stoneware, porcelain

How to check the induction compatibility of the pots:

- Fill the pan with a little water and place it on the induction cooking zone. Switch the cooking zone on to power level [9]. The water should heat up in a few seconds.
or
- hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable for induction.
- If the pots are not suitable, [U] appears in the display.

ADDITIONAL INSTRUCTIONS FOR INDUCTION HOBS

Never use the cooking zones with empty cookware.

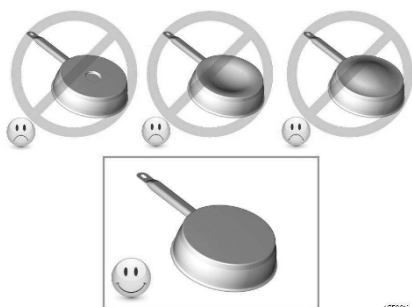
Never place hot cookware on the control unit. The electronics under the glass could be damaged.

Noises

The electronics (relay) can cause audible switching noises during operation. The cooling fan may also be audible. The cooling fan may continue to run even after cooking has finished in order to cool the electronic components. These noises are in no way a defect of the hob, rather the hob is working perfectly.

Pots can generate noises and vibrations when they are placed on an induction cooking zone. The noises depend on how the pots are manufactured and the power levels selected and can vary, e.g. low humming, quiet and loud whistling sounds, but also cracking/crackling. These noises are in no way a defect of the hob, rather the hob is working perfectly. Please contact the hob manufacturer.

Pots



Cookware with a curved base or indentations on the base can cause permanent damage to the hob and lead to the failure of electronic components.

Attention:

These cases are not covered by the guarantee/warranty

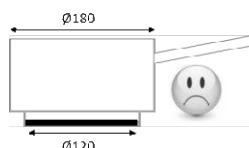
Pots that are sold as "suitable for induction" can also have considerable faults and be the cause of poor performance:



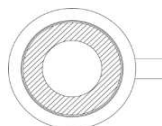
Ferromagnetic base is too far away from the inductor



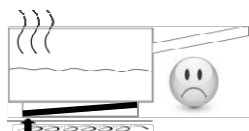
Aluminium base with ferromagnetic rivets



Base diameter is much smaller than pot diameter



Ferromagnetic base limited to a circular ring



Ferromagnetic element was poorly installed



Ferromagnetic base with aluminium rivets

Selection of the power levels

(these figures are guidelines)

1 to 2	Melting, dissolving, preparation	Sauces, butter, chocolate, gelatine, yoghurt
2 to 3	Swelling, defrosting, keeping warm	Rice, frozen dishes, fish, vegetables
3 to 4	Steam cooking, steaming	Fish, vegetables, fruit
4 to 5	Steaming, swelling, defrosting	Fish, vegetables, pasta, cereals, pulses, frozen food
6 to 7	Boil, continue boiling	Meat, liver, eggs, sausage Goulash, roulades
7 to 8	Gentle roasting	Fish, schnitzel, sausage, fried eggs
9	Baking, boiling	Steaks, omelette pancakes, lentils
P	Cooking	Large quantities of water