



Instruction and Installation Manual for your induction hob

Model: **IFZ772EDF**





Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

This appliance is designed for private and home use and intended for heating food. Use the products exclusively for the intended purpose!

Installation

Electrical Shock Hazard

- Disconnect the appliance from the main electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory. Alterations to the domestic wiring system
- must only be made by a qualified electrician. Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Take care - panel edges are sharp. Failure to use caution could result in injury or cuts.

Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

- Failure to use caution could result in injury or cuts.

Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh

abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.

- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments ; -bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.
- **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.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Thank you!

Congratulations on the purchase of your new Ceramic Hob!

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.



Caution!

People with a heart pace maker should consult a doctor before using this unit.

**KKT KOLBE**

**Instruction and Installation manual
Ceramic hob - Model: IFZ772EDF**

Version: 1.0

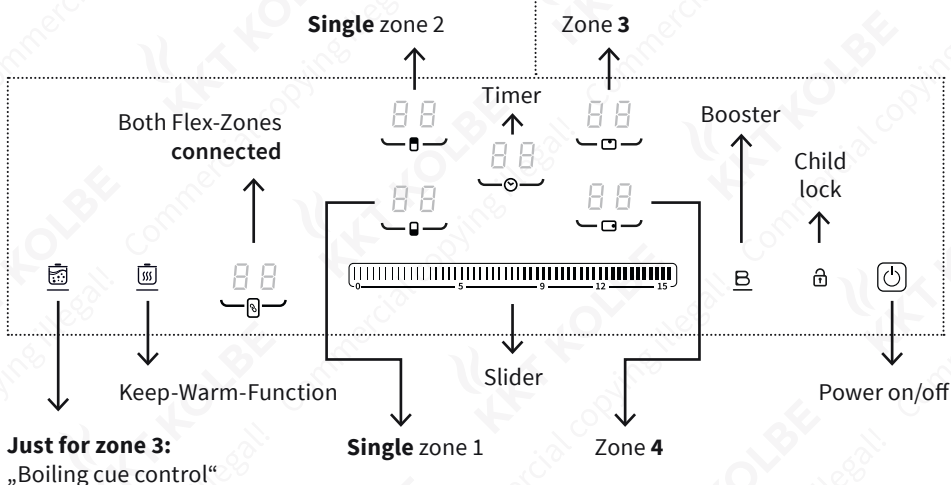
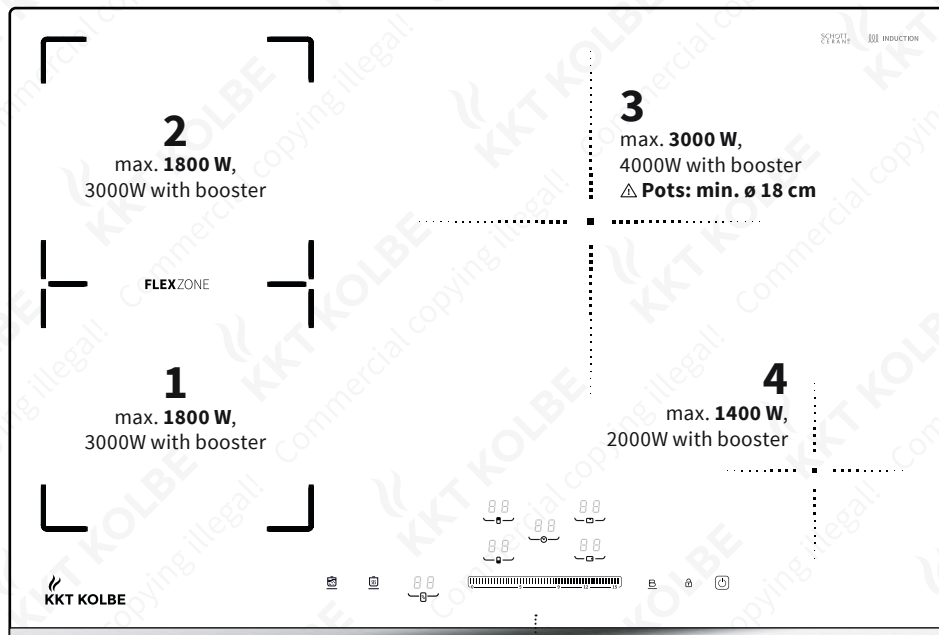
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Product overview

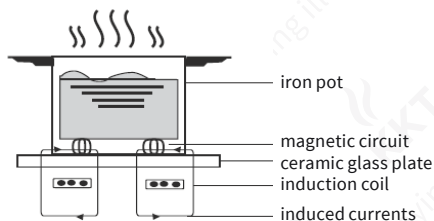
1. Product overview



Before using your hob

2. A word on Induction cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



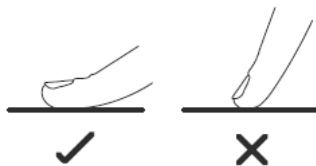
3. Before using your new Ceramic Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your ceramic hob.



4. Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Using your Induction Hob

5. Choosing the right Cookware



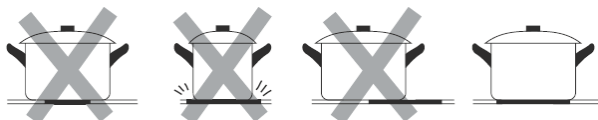
Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.



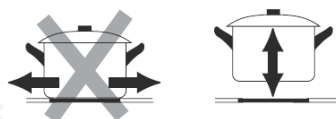
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



5.1 Pan dimensions

The cooking zones are, up to a limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.




Cooking zone	Minimum (mm)	Maximum (mm)
1,2	140	220
3	180	300
4	120	160
Flex-Zone	200	220x400

Using your Induction Hob

6. Using your Induction Hob

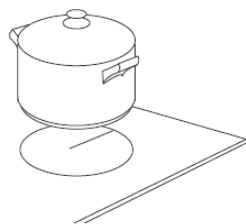
6.1 To start cooking

1. Touch the ON/OFF  control.

After power on, the buzzer beeps once, timer control shows „00“, heating zone selection controls show „“, or „“ or „“, indicating that the induction hob has entered the state of standby mode.

2. Place a suitable pan on the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

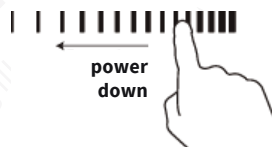
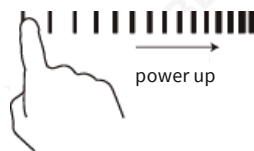


3. Touching the heating zone selection control, and a indicator next to the key will flash.



Adjust heat setting by touching the the slider control.

- If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.
- You can modify the power level from 0 to 9 By the slide control.



Using your Induction hob

If the display flashes  alternately with the heat setting - This means that:

- You have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minute if no suitable pan is placed on it.

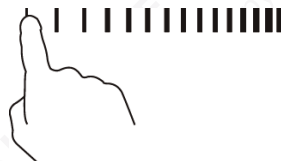
Using your Induction hob


6.2 When you have finished cooking

1. Touching the heating zone selection control that you wish to switch off:



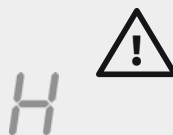
2. Turn the cooking zone off by touching the slider to the left. Make sure the display shows "0"



3.  Turn the whole cooktop off by touching the ON/OFF control.

4. Beware of hot surfaces

An „H“ appears on the display, which means that the button is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy-saving function, if you want to heat further pans - use the hot plate, which is still hot.



6.3 The booster function B

You can use the booster function to maximize the power of a zone for a certain time.

Activate the boost function

1. Touch the button for the specified cooking zone.



2. Touch the boost control button. B

The zone indicator will display „b“ - the power setting will be maximized.




Cancel the boost function


At first, touch the target zone button. Then touch the boost control again or pull the slider to your target power.

Keep warm function

6.4 Using the Keep Warm function

Activate the Keep Warm function

1. Touch the heating zone selection control.
2. Touch the Keep Warm control. 

On the display will appear  anzeige. This means, that the function is now activated.






Cancel the Keep Warm function

1. Touch the target heating zone selection control (on which you wish to cancel the keep warm function).
2. Touch the slider control. The cooking zone will revert to the level you have selected.



Using the boiling cue control

This feature will remind you (beep-tone) when water starts boiling

1. Touch the heating zone selection control.
2. Choose a your water volume (between 2,3 and 5 liters):
1x  touch: **2 Liters**, 2x  touch: **3 Liters**, 3x  touch: **5 Liters**

Notes:

- Use functions only at ambient or room temperature - otherwise errors might occur.
- The boiling cue control only works on the most powerful cooking zone 3
- If the booster function is activated at zone 3, the output power of zone 4 will be decreased.
- After hearing the beep-signal of the boiling cue control, please deactivate this function (for example coosing a lower power level with the slider).

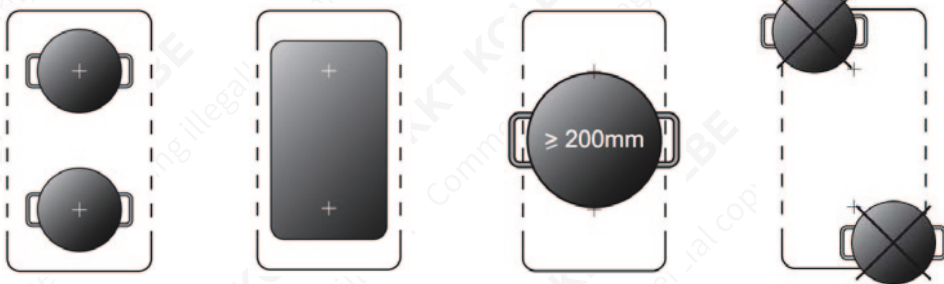


Flexible area

6.5 Flexible Area

- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware is automatically switched off.
- Important: Make sure to place the cookwares centered on the single cooking zone. In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cooking zone covering both cross.

Examples for good and bad pot placements:



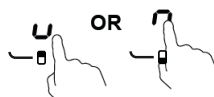
As big zone

1. To activate the flexible area as a single big zone, simply press the dedicated keys.
2. The power setting works as any other normal area.
3. If the pot is moved from the front to the rear part (or vice versa), the flexible area detects automatically the new position, keeping the same power.
4. To add a further pot, press the dedicated keys again, in order to detect the cookware.



As two independent zones

To use the flexible area as two different zones with different power settings, press the dedicated keys.



Using the Timer

7. Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, it will not turn any cooking zone off when the set time is up.
- You can set it to turn one or more cooking zones off after the set time is up.
- You can set the timer up to **99 minutes**.

7.1 Using the Timer as a Minute Minder

Wenn Sie keine Kochzone ausgewählt haben,

1. Make sure the hob is turned on.

Note: You can use the minute minder even if you're not selecting any cooking zone.

Touch timer control, the timer display will show „10“ and the „0“ will flash.



2. Set the time by touching the slider control. (e.g. 5)



3. Touch timer control again, the „1“ will flash.



4. Set the time by touching the slider control (e.g.9), now the timer you set is 95 minutes.



Using the Timer

5. When the time is set, it will begin to count down immediately. The display will show the remaining time

6. Buzzer will beep for 30 seconds and the timer indicator shows "--" when the setting time finished.

--

7.2 Setting the timer to turn one or more cooking zones off

If the timer is set on one zone:

1. Touching the heating zone selection control that you want to set the timer for.



2. Touch timer control, the timer display will show „10“ and the „0“ will flash.



3. Set the time by touching the slider control. (e.g. 5)

15



4. Touch timer control again, the „1“ will flash.



5. Set the time by touching the slider control (e.g.9), now the timer you set is 95 minutes.

95



6. When the time is set, it will begin to count down immediately. The display will show the remaining time

NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



7. When cooking timer expires, the corresponding cooking zone will be switch off automatically.

--

Other cooking zone will keep operating if they are turned on previously.



Locking the controls

Set up the timer on more than one zone

1. When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes. - **Example:**

15

3



15 min

6.



45 min

2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.


Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

Locking the controls


8. Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch the keylock control. 
The timer indicator will show „Lo“

To unlock the controls

1. Make sure the ceramic hob is turned on.
2. Touch and hold the keylock control for a while. 
3. You can now start using your ceramic hob.

When the hob is in the lock mode, all the controls are disabled except the ON/OFF, you can always turn the ceramic hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation



Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the ceramic hob. When an excessive temperature is monitored, the ceramic hob will stop operation automatically.

Detection of small particles

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 goes to standby in 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

Auto Shutdown

Another safety feature of the hob is auto shut down. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the right table:

Power level	Default timer (hrs.)
1-5	8
6-10	4
11-14	2
15	1

Cooking Guidelines

10. Cooking Guidelines

Risk of fire!

Be careful when frying, as oil and grease heat very quickly. Oil and grease can easily catch fire at extremely high temperatures even.



Cooking Tips

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

11. Heat settings

Heat setting	Suitability
1 – 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 – 5	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
6 – 11	<ul style="list-style-type: none">• pancakes
12 – 14	<ul style="list-style-type: none">• sauteing• cooking pasta
15/Boost	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil, boiling water

Care and Cleaning

12. Care and Cleaning

The following settings should only be considered as guidelines. The exact procedure depends on several factors, including your cookware and the amount you want to cook. Experiment a little with the hob to find the right settings for you.

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.

Cooking guidelines

What?	How?	Important!
Spillovers on the touch controls	<ol style="list-style-type: none">1. Switch the power to the cooktop off.2. Soak up the spill3. Wipe the touch control area with a clean damp sponge or cloth.4. Wipe the area completely dry with a paper towel.5. Switch the power to the cooktop back on.	<ul style="list-style-type: none">• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

13. Hints and Tips

Problem	Possible causes	What to do
F1-F6	Temperature sensor failure.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
F9-FA	Temperature sensor of the IGBT failure.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
FC	The connection between the display board and the main board is fail.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
E1/E2	Abnormal supply voltage	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
E3/E4	Temperature sensor of the ceramic glass plate is high	This is normal for cookware and does not indicate a fault.
E5	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.

Technical Specification

14. Technical Specification

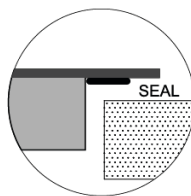
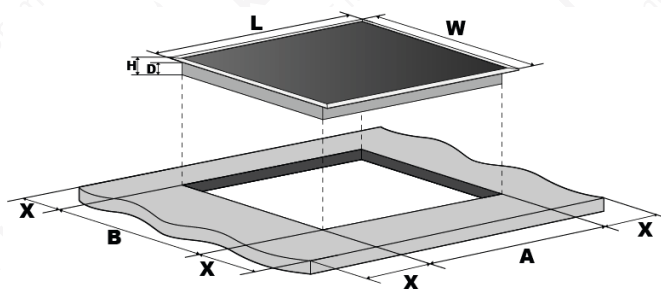
Model	IFZ772EDF
Cooking Zones	4
Supply Voltage	220-240V ~
Installed Electric Power	7400 W
Product Size L×W×H(mm)	770x520x60
Building-in Dimensions A×B (mm)	750x495

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

15. Installation

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

Be sure the thickness of the work surface is **at least 30mm**. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

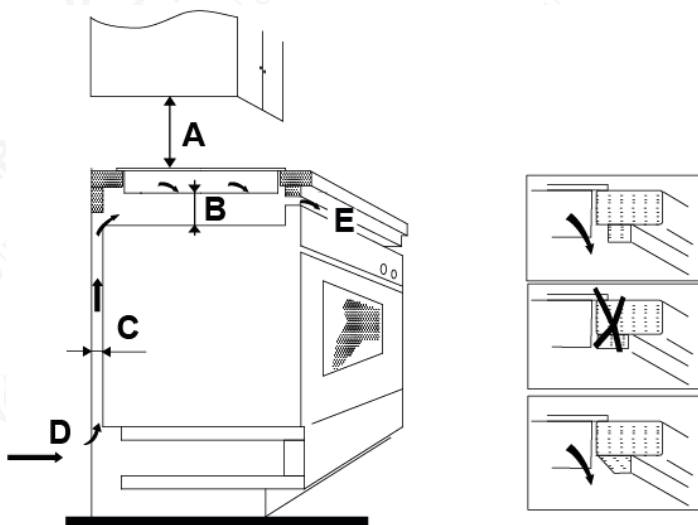


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
770	520	60	56	750	495	50 min.

Installation

Under any circumstances, make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker hob is in good work state. As shown below

Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 min.	20 min.	Air intake	Air exit 5mm

- The work surface is square and level, and no structural members interfere with space requirements
- The work surface is made of a heat-resistant material
- If the hob is installed above an oven, the oven has a built-in cooling fan
- The installation will comply with all clearance requirements and applicable standards and regulations
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an

Installation

approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)

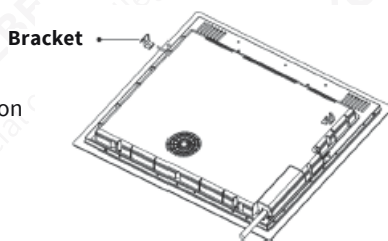
- The isolating switch will be easily accessible to the customer with the hob installed
- You consult local building authorities and by-laws if in doubt regarding installation
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Adjusting the bracket position

Fix the hob on the work surface by screw 4 brackets on the bottom of hob(see picture) after installation.



Cautions



- The ceramic cooker hob must be installed by qualified personnel or technicians.
- The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
- The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the table surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Connecting the hob to the main power supply

16. Connecting the hob to the mains power supply

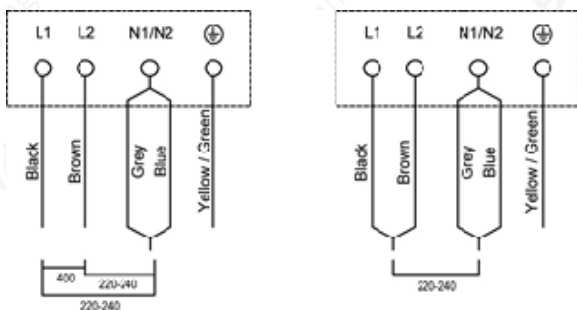
This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate
3. The power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician. The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below:



Please always check whether built-in **bridges** on the connection ports have influence on your power concept.

- If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and only replaced by a properly qualified person.
- The installer must use the H05GG-F power cord.

Disposal



This appliance is labeled in compliance with European directive 2002/96/EC 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, recover 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.

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



**Vielen Dank fürs Lesen.
Wir wünschen Ihnen viel Spaß
beim Kochen.**

Thanks for reading.

We wish you much fun while cooking.