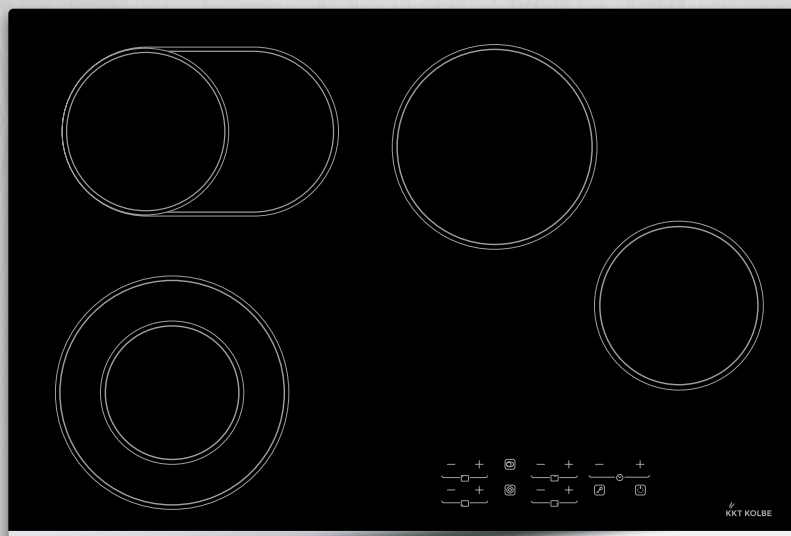




Instruction and Installation Manual

for your ceramic hob

Model: **KF772EDF**





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 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 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 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.



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**Instruction and Installation manual
Ceramic hob - Modell: KF772EDF**

Version: 1.0

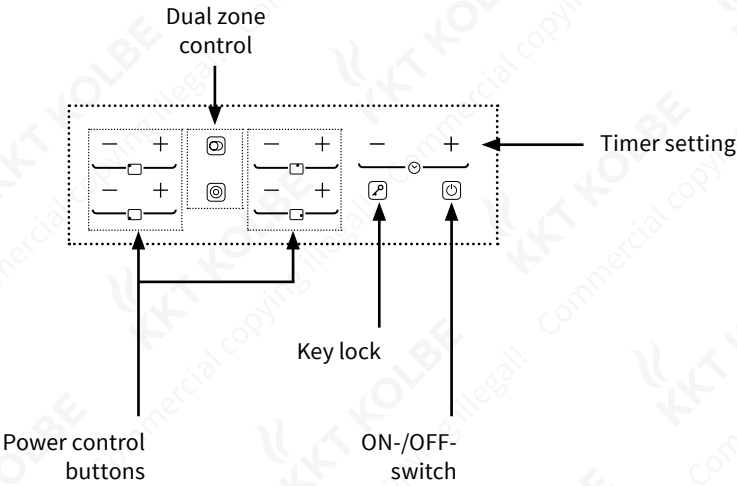
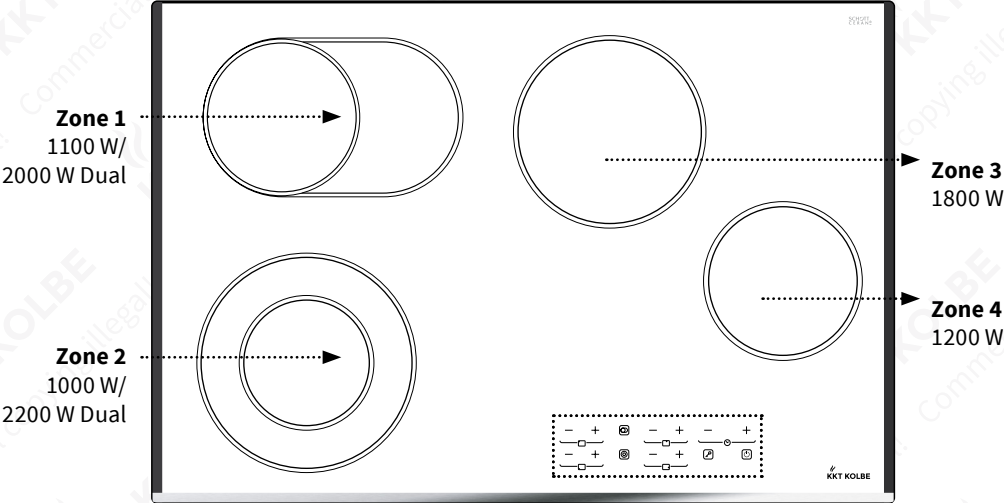
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Product overview

1. Product overview



2. Product Information

The microcomputer ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection, really the optimal choice for modern families. The ceramic cooker hob centers on customers and adopts personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

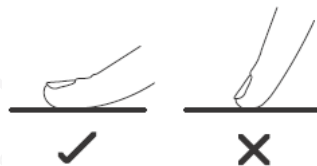
3. Before using your new ceramic hob

- 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.



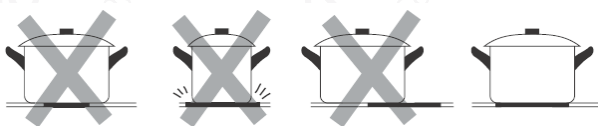
Using your hob

5. Choosing the right Cookware

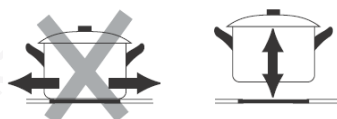
Do not use cookware with jagged edges or a curved base.



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.



4. Beware of hot surfaces

“H” will show which cooking zone is 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 hotplate that is still hot.



Using your hob

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.

The base diameter of cookware

Cooking zone	<i>Minimum (mm)</i>	<i>Maximum (mm)</i>
1	270x165	/
2	180	250
3	180	220
4	150	180

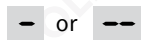
6. Using your hob

6.1 To start cooking

After power on, the buzzer beeps once, all numbers light up for ca. 1 second – the hob switches into stand-by mode. Place your cookware into the center of your desired cooking zone.

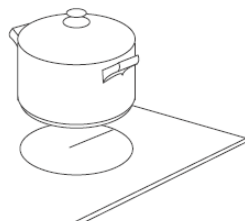
1. Press the ON/OFF-button. 

All number fields show:



2. Place your cookware onto the desired zone.

Make sure that the surface of the hob is clean and dry!



Using your hob

3. Press one of those buttons: — +

– for the desired cooking zone, on which the cookware is placed. The default power level is „5“.



4. Now set the desired power level from 1 to 9 with the same keys up or down until you have reached your desired power level (1-9).

5. You can now also by simultaneously pressing the keys: — +

or by long pressing the button: —

– The power immediately to „0“ set down.



If no further action is taken and all zones are set to 0, the hob switches into the standby mode within a minute.

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.



6.2 When you have finished cooking

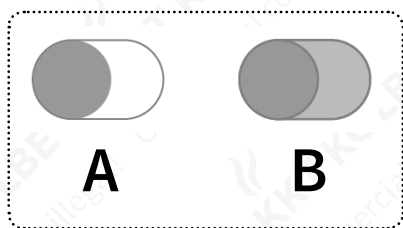
To turn off the appliance, press the ON/OFF-button. ①

Now the hob switches into stand-by-mode.

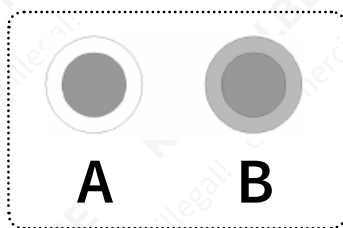
The Double Zone Function

6.3 The double zone function

- The function only work in 3# and 4# cooking zone
- The dual cooking zone has two cooking areas that you can use a central section and an outer section. You can use the central section **(A)** independently or both sections **(B)** at once.



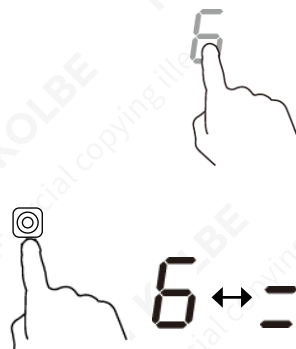
3



4

Activate the double zone (e.g. power level is 6)

1. Press the heating zone selection control of the double loop heating zone,
2. the power level indicator flash, then press "⊙", after 5 seconds, the indicator stop flash, the double loop function is activate, and power level shows "6" and "=" alternately.



Deactivate the double zone

Press the heating zone selection control of the double loop heating zone, the power level indicator flash, then press "⊙", the double loop function will be cancelled, and power level return to "6".

Note:

1. The double loop is available only in the 3# cooking and 4# cooking zone.
2. You can select the function from level 1 to level 9.

7. Using the timer

You can use the timer to turn a zone off in a specified time. Proceed as shown below:

- Firstly set up a desired power level for your cooking zone by pressing those buttons: — +
- Then, press one of the arrow keys of the timer - the timer display will flash and the timer can now be set.
- With the arrow-keys of the timer: — +
 - you can now set up a time length of 1 to 99 minutes.



Note:

Each time you press the „+“ the timer value increases by one minute; hold „+“ button to increase the timer setting in 10 minutes increments.

Each time you press the „-“ the timer value decreases by one minute; hold „-“ button to decrease the timer setting in 10 minutes increments.

You can use the timer as a minute minder:

- To do this, set a time, **without having selected a cooking zone before**. After your selected time is expired, no zone will be switched off – you will just hear a beep sound.

Confirm the time setting:

- After the configuration of your time, the display flashes for 5 seconds – then your desired settings are confirmed.

Delete your setting:

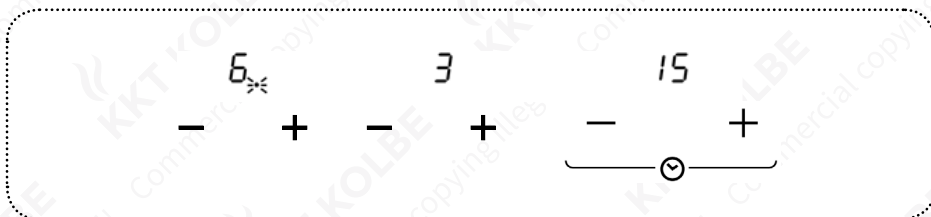
- Press the „+“ and „-“ keys of the timer simultaneously – the setting will be deleted and the display shows „0“.



Using the timer

Switch the timer on more than one zone

- Switching the timer for multiple cooking zones work initially as described before. The timer will always show the shortest time and the respective associated cooking zone flashes a dot in the display.



- If a cooking zone is switched off, the timer shows „--“.




Notes:

- In timer mode, the power level of the cooking zones may be changed without changing the time setting.
- Press „+“ or „-“ of the timer without selecting the cooking zone during operation of the hob, the time warning function is activated. This warning time is set as the timer function. Upon reaching the time point, the buzzer will sound for **30 seconds**. By setting to „0“, the function is disabled.
- When you turn of the whole hob, the timer function will be deactivated.


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.

Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter “ H ”appears to warn you to keep away from it.

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 (h)
1	8
2	8
3	8
4	4
5	4
6	4
7	2
8	2
9	2

Safety

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.

Residual Heat Warning

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Power level	Default timer (h)
1	8
2	8
3	8
4	4
5	4
6	4
7	2
8	2
9	2

9. Various cookware



With enamel coated pot



Stainless steel pot



Iron skillet



Iron frying pan



Iron boiler



Iron plate



With enamel-coated stainless steel boiler

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 – 4 | <ul style="list-style-type: none">• reheating• rapid simmering• cooking rice |
| 5 – 6 | <ul style="list-style-type: none">• pancakes |
| 7 – 8 | <ul style="list-style-type: none">• sauteing• cooking pasta |
| 9 | <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
The cooktop cannot Be turned on.	No power.	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.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.

Technical Specification

14. Technical Specification

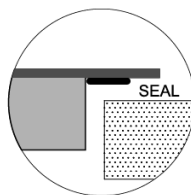
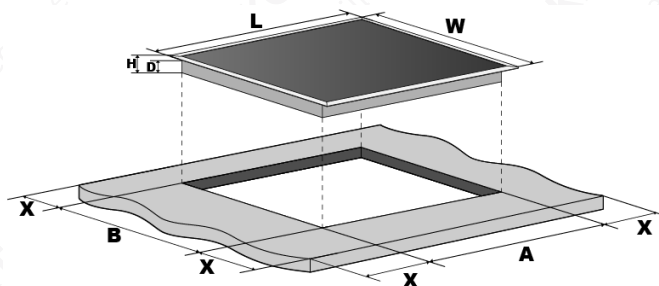
Model	KF772EDF
Cooking Zones	4
Supply 1	220-240V~ 6500-7800W
Supply 2	400V 3N~ 7200W
Product Size L×W×H(mm)	520x770x55
Building-in Dimensions A×B (mm)	750x495
Weight	11,5 / 13,5 kg

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:

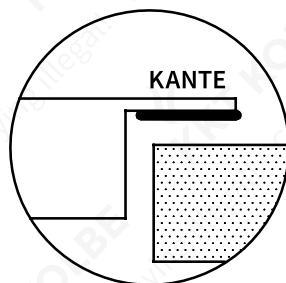
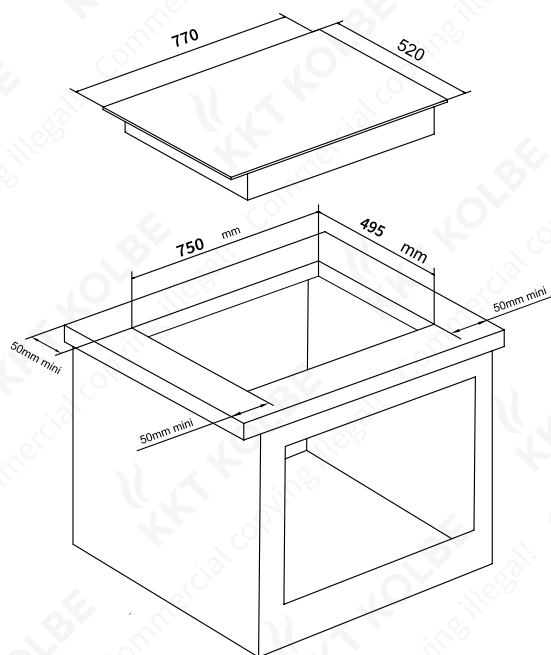


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
770	520	55	51	750	495	50 min.

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

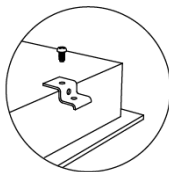
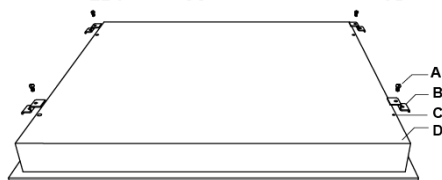
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



Before locating the fixing brackets

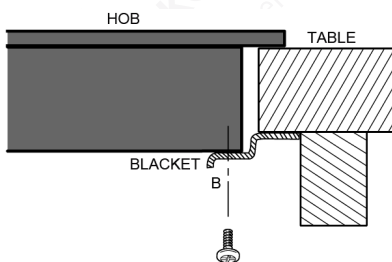
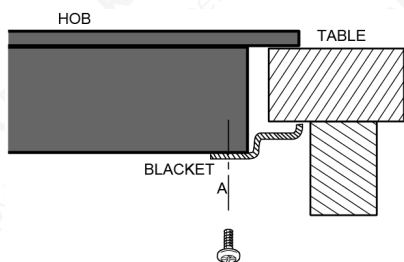
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob. Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.

Installation



- A:** Screw
- B:** Bracket
- C:** Screw hole
- D:** Base

Adjust the bracket position to suit for different work surface's thickness.



Cautions



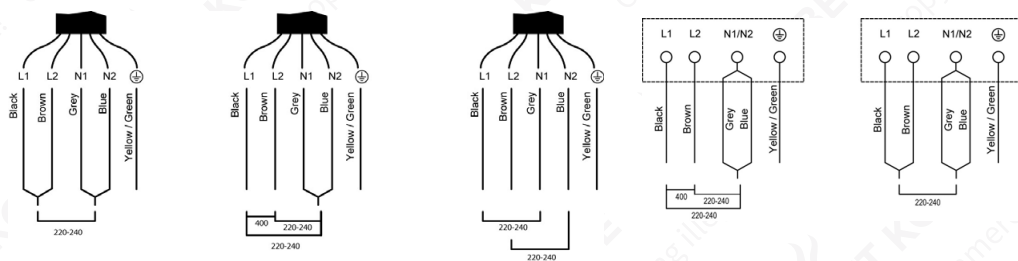
- The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
- The ceramic cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
- The ceramic cooker hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the work surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- A steam cleaner is not to be used.
- This ceramic can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.

Connecting the hob to the main power supply

16. Connecting the hob to the mains power supply

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.



- 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.
- 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.



KKT KOLBE

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

Thanks for reading.

We wish you much fun while cooking.