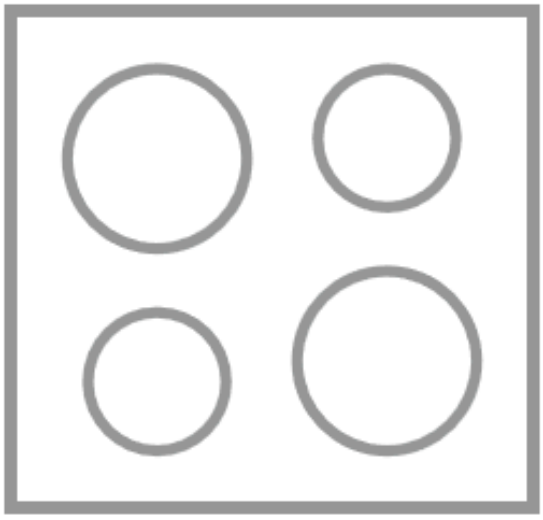
IKE74451XB

EN **User Manual**
Hob

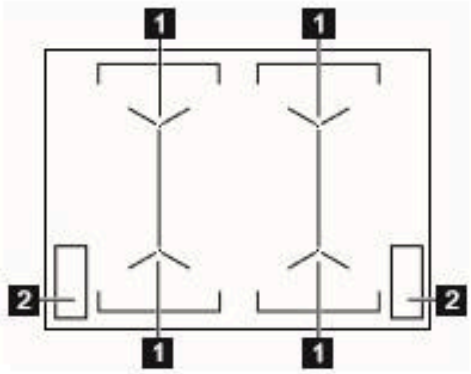
# USER MANUAL



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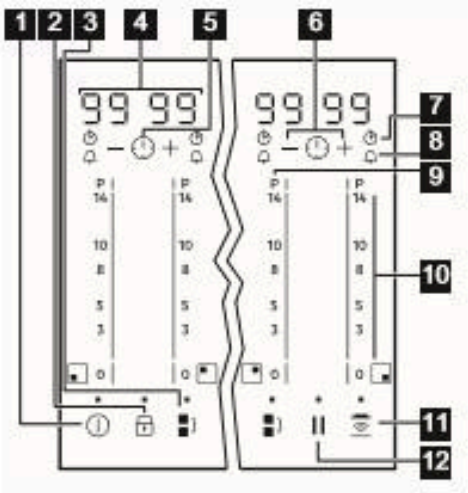
# 4. PRODUCT DESCRIPTION

## 4.1 Cooking surface layout




1 Induction cooking zone
2 Control panel

## 4.2 Control panel layout




Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

| | Sensor field | Function | Comment |
|---|---|---|---|
| 1 | ⏻ | ON / OFF | To activate and deactivate the hob. |
| 2 | 🔒 | Lock / Child Safety Device | To lock / unlock the control panel. |
| 3 | ▪▪ | Bridge | To activate and deactivate the function. |
| 4 | - | Heat setting and timer display | To show the heat setting and time in minutes. |
| 5 | 🕒 | - | To set the timer function. |

| | Sensor field | Function | Comment |
|---|---|---|---|
| 6 | + / − | - | To increase or decrease the time. |
| 7 | ⏱ | CountUp Timer | To show that the function operates. |
| 8 | 🔔 | Count Down Timer / Minute Minder | To show that the function operates. |
| 9 | P | PowerBoost | To activate and deactivate the function. |
| 10 | - | Control bar | To set a heat setting. |
| 11 | 📶 | Hob²Hood | To activate and deactivate the manual mode of the function. |
| 12 | ⏸ | Pause | To activate and deactivate the function. |

## 4.3 Heat setting displays

| Display | Description |
|---|---|
| 0 | The cooking zone is deactivated. |
| 1 - 14 | The cooking zone operates. |
| u | Pause operates. |
| A | Automatic Heat Up operates. |
| P | PowerBoost operates. |
| E + digit | There is a malfunction. |
| ▔ / ▬ / _ | OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat. |
| L | Lock / Child Safety Device operates. |
| F | Incorrect or too small cookware or no cookware on the cooking zone. |
| - | Automatic Switch Off operates. |

### 4.4 OptiHeat Control (3 step Residual heat indicator)

**WARNING!**
H / M / L There is a risk of burns from residual heat.
The indicator shows the level of the residual heat.

The induction cooking zones make the heat necessary for cooking process directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

## 5. DAILY USE

**WARNING!**
Refer to Safety chapters.

### 5.1 Activating and deactivating

Touch ⏻ for 1 second to activate or deactivate the hob.

### 5.2 Automatic Switch Off

**The function deactivates the hob automatically if:**

- all cooking zones are deactivated,
- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- the hob gets too hot (e.g. when a saucepan boils dry). Let the cooking zone cool down before you use the hob again.
- you use incorrect cookware. The symbol F comes on and the cooking zone deactivates automatically after 2 minutes.
- you do not deactivate a cooking zone or change the heat setting. After some time - comes on and the hob deactivates.

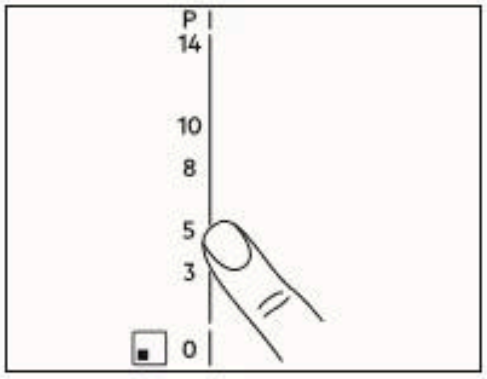
**The relation between the heat setting and the time after which the hob deactivates:**

| Heat setting | The hob deactivates after |
|---|---|
| u, 1 - 3 | 6 hours |
| 4 - 7 | 5 hours |
| 8 - 9 | 4 hours |
| 10 - 14 | 1.5 hour |

### 5.3 The heat setting

To set or change the heat setting:

Touch the control bar at the correct heat setting or move your finger along the control bar until you reach the correct heat setting.



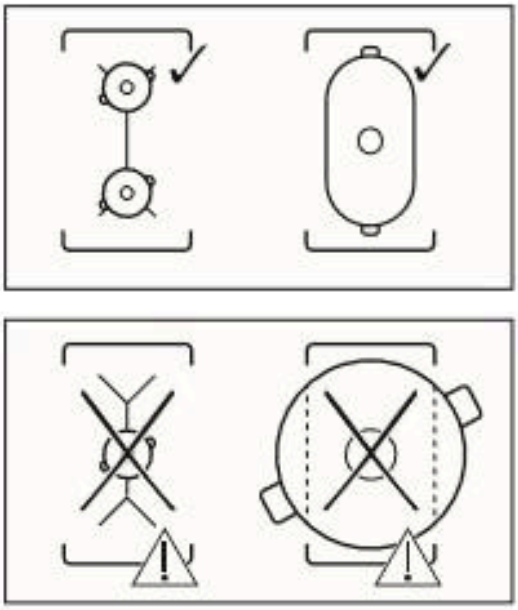

### 5.4 Using the cooking zones

Place the cookware in the centre of the selected zone. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically.

You can cook with large cookware placed on two cooking zones at the same time. The cookware must cover the

centres of both zones but not go beyond the area marking.

If the cookware is located between the two centres, the bridge function will not be activated.



## 5.5 Bridge

The function operates when the pot covers the centres of the two zones.

This function connects two cooking zones and they operate as one.

First set the heat setting for one of the cooking zones.

**To activate the function for left / right cooking zones:** touch ▪⁾ / ▪⁾. To set or change the heat setting touch one of the left / right control sensors.

**To deactivate the function:** touch ▪⁾ / ▪⁾. The cooking zones operate independently.

## 5.6 Automatic Heat Up

Activate this function to get a desired heat setting in a shorter time. When it is on, the zone operates on the highest setting in the beginning and then continues to cook at the desired heating setting.

To activate the function the cooking zone must be cold.

**To activate the function for a cooking zone:** touch P (P comes on). Immediately touch a desired heat setting. After 3 seconds A comes on.

**To deactivate the function:** change the heat setting.

## 5.7 PowerBoost

This function makes more power available to the induction cooking zones. The function can be activated for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.

Refer to "Technical data" chapter.

**To activate the function for a cooking zone:** touch P . P comes on.

**To deactivate the function:** change the heat setting.

## 5.8 Timer

You can set one timer function for each cooking zone separately. To set a timer function for the zones on the left side use the timer on the left, for the zones on the right, the timer on the right.

**Count Down Timer**
Use this function to specify how long a cooking zone should operate during a single cooking session.

First set the heat setting for the cooking zone and then set the function.

**To activate the function or change the time:** touch ⏲ quickly again and again until the indicator 🔔 of a given zone lights up on the display. Then touch + or − to set the time (00 - 99 minutes). The function starts automatically after 4 seconds. 🔔 comes on the display.

To activate the timer function for the second zone in a pair touch ⏲ 3 times quickly.

When the time comes to an end, a signal sounds and 00 flashes. Touch ⏲ to stop the signal.

**To see the remaining time:** touch ⏲.

**To deactivate the function:** choose the desired zone touching ⏲ and then touch —. The remaining time counts back to 00. The symbol 🔔 goes out.

**⏱ CountUp Timer (The count up timer)**
You can use this function to monitor how long a cooking zone operates.

**To activate the function:** for the first zone in a pair touch ⏲ twice quickly. The function starts automatically when ⏱ lights up. To activate the function for the second zone in a pair touch ⏲ 4 times quickly.

**To see how long the cooking zone operates:** touch ⏲. The display shows the time, at first in seconds then in minutes.

**To deactivate the function:** choose the desired zone touching ⏲ and then touch —. The symbol ⏱ goes out.

**🔔 Minute Minder**
You can use this function as a **Minute Minder** when the hob is activated but the cooking zones do not operate.

To activate the function: touch ⏲ quickly again and again until the indicator 🔔 of a given zone lights up on the display. Touch + or — to set the time. The function starts automatically after 4 seconds. 🔔 comes on the display.

When the time comes to an end, a signal sounds and 00 flashes. Touch ⏲ to stop the signal.

ⓘ The function has no effect on the operation of the cooking zones.

## 5.9 Pause

This function sets all cooking zones that operate to the lowest heat setting.

When the function operates, all other symbols on the control panels are locked.

When the function is active, ⏻ and ⏸ symbols can be used. The function does not stop the timer functions: 🔔 and ⏱.

Touch ⏸ to activate the function. [u] comes on. The heat setting is lowered to 1.

To deactivate the function, touch ⏸. The previous heat setting comes on.

## 5.10 Lock

You can lock the control panel while cooking zones operate. It prevents an accidental change of the heat setting.

**Set the heat setting first.**

**To activate the function:** touch 🔒. [L] comes on for 4 seconds. The Timer stays on.

**To deactivate the function:** touch 🔒. The previous heat setting comes on.

ⓘ When you deactivate the hob, you also deactivate this function.

## 5.11 Child Safety Device

This function prevents an accidental operation of the hob.

**To activate the function:** activate the hob with ⏻. Do not set the heat setting. Touch 🔒 for 4 seconds. [L] comes on. Deactivate the hob with ⏻.

**To deactivate the function:** activate the hob with ⏻. Do not set the heat setting. Touch 🔒 for 4 seconds. [0] comes on. Deactivate the hob with ⏻.

**To override the function for only one cooking time:** activate the hob with ⏻. L comes on. Touch 🔒 for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the hob. When you deactivate the hob with ⏻ the function operates again.

## 5.12 OffSound Control (Deactivating and activating the sounds)

Deactivate the hob. Touch ⏻ for 3 seconds. The display comes on and goes out. Touch 🔒 for 3 seconds. bO or b1 comes on. Touch + of the timer to choose one of the following:

- b1 - the sounds are off
- bO - the sounds are on

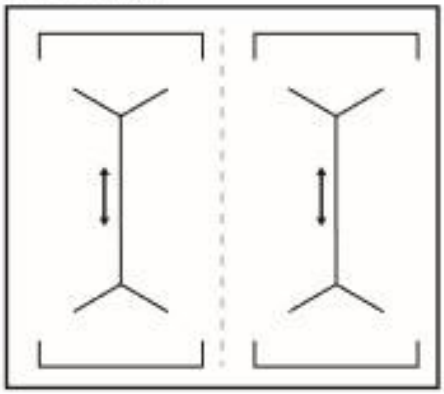
To confirm your selection wait until the hob deactivates automatically.

When the function is set to b1 you can hear the sounds only when:

- you touch ⏻
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

## 5.13 Power management

- Cooking zones are grouped according to the location and number of the phases in the hob. See the illustration.
- Each phase has a maximum electricity loading of 3700 W.
- The function divides the power between cooking zones connected to the same phase.
- The function activates when the total electricity loading of the cooking zones connected to a single phase exceeds 3700 W.
- The function decreases the power to the other cooking zones connected to the same phase.
- The heat setting display of the reduced zones alternates between the chosen heat setting and the reduced heat setting. After some time the heat setting display of the reduced zones stays on the reduced heat setting.



# 6. HINTS AND TIPS

**WARNING!**
Refer to Safety chapters.

## 6.1 Cookware

For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.

Use the induction cooking zones with correct cookware.

**Cookware material**

- **correct:** cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.



**Cookware is correct for an induction hob if:**

- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.

The bottom of the cookware must be as thick and flat as possible.

**Cookware dimensions**

Induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit.

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a smaller diameter than the minimum receives only a part of the power generated by the cooking zone.

Refer to "Technical data" chapter.

## 6.2 The noises during operation

**If you can hear:**

- crack noise: cookware is made of different materials (sandwich construction).
- whistle sound: you use the cooking zone with high power level and the cookware is made of different materials (sandwich construction).
- humming: you use high power level.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

**The noises are normal and do not refer to hob malfunction.**

## 6.3 Öko Timer (Eco Timer)

To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

## 6.4 Examples of cooking applications

The correlation between the heat setting of a zone and its consumption of power is not linear. When you increase the heat setting, it is not proportional to the increase of the consumption of power. It means that a cooking zone with the medium heat setting uses less than a half of its power.

The data in the table is for guidance only.

| Heat setting | Use to: | Time (min) | Hints |
|---|---|---|---|
| ⊔ - 1 | Keep cooked food warm. | as necessary | Put a lid on the cookware. |
| 1 - 3 | Hollandaise sauce, melt: butter, chocolate, gelatine. | 5 - 25 | Mix from time to time. |
| 1 - 3 | Solidify: fluffy omelettes, baked eggs. | 10 - 40 | Cook with a lid on. |
| 3 - 5 | Simmer rice and milkbased dishes, heat up ready-cooked meals. | 25 - 50 | Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure. |
| 5 - 7 | Steam vegetables, fish, meat. | 20 - 45 | Add a couple of tablespoons of liquid. |

| Heat setting | Use to: | Time (min) | Hints |
|---|---|---|---|
| 7 - 9 | Steam potatoes. | 20 - 60 | Use max. ¼ l of water for 750 g of potatoes. |
| 7 - 9 | Cook larger quantities of food, stews and soups. | 60 - 150 | Up to 3 l of liquid plus ingredients. |
| 9 - 12 | Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts. | as necessary | Turn halfway through. |
| 12 - 13 | Heavy fry, hash browns, loin steaks, steaks. | 5 - 15 | Turn halfway through. |
| 14 | Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips. | | |
| P | Boil large quantities of water. PowerBoost is activated. | | |

# 8. TROUBLESHOOTING

**WARNING!**
Refer to Safety chapters.

## 8.1 What to do if...

| Problem | Possible cause | Remedy |
|---|---|---|
| You cannot activate or operate the hob. | The hob is not connected to an electrical supply or it is connected incorrectly. | Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram. |
| | The fuse is blown. | Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician. |
| | You do not set the heat setting for 10 seconds. | Activate the hob again and set the heat setting in less than 10 seconds. |
| | You touched 2 or more sensor fields at the same time. | Touch only one sensor field. |
| | Pause operates. | Refer to "Daily use". |
| | There is water or fat stains on the control panel. | Clean the control panel. |

| Problem | Possible cause | Remedy |
|---|---|---|
| An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated. | You put something on one or more sensor fields. | Remove the object from the sensor fields. |
| The hob deactivates. | You put something on the sensor field ⓘ. | Remove the object from the sensor field. |
| Residual heat indicator does not come on. | The zone is not hot because it operated only for a short time or the sensor is damaged. | If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre. |
| Hob²Hood does not work. | You covered the control panel. | Remove the object from the control panel. |
| Automatic Heat Up does not operate. | The zone is hot. | Let the zone become sufficiently cool. |
| | The highest heat setting is set. | The highest heat setting has the same power as the function. |
| The heat setting changes between two levels. | Power management operates. | Refer to "Daily use". |
| The sensor fields become hot. | The cookware is too large or you put it too near to the controls. | Put large cookware on the rear zones if possible. |
| There is no sound when you touch the panel sensor fields. | The sounds are deactivated. | Activate the sounds. Refer to "Daily use". |
| [L] comes on. | Child Safety Device or Lock operates. | Refer to "Daily use". |
| [F] comes on. | There is no cookware on the zone. | Put cookware on the zone. |
| | The cookware is unsuitable. | Use suitable cookware. Refer to "Hints and tips". |
| | The diameter of the bottom of the cookware is too small for the zone. | Use cookware with correct dimensions. Refer to "Technical data". |

| Problem | Possible cause | Remedy |
| --- | --- | --- |
| E and a number come on. | There is an error in the hob. | Deactivate the hob and activate it again after 30 seconds. If E comes on again, disconnect the hob from the electrical supply. After 30 seconds, connect the hob again. If the problem continues, speak to an Authorised Service Centre. |
| You can hear a constant beep noise. | The electrical connection is incorrect. | Disconnect the hob from the electrical supply. Ask a qualified electrician to check the installation. |

## 8.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass surface) and an error message that comes on. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.