

Induction Hob SIKP 2000 A1



GB **Induction Hob**
IE Operating instructions
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Read these operating instructions carefully before using the appliance for the first time and preserve this manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

Induction Hob

Safety instructions

To avoid potentially fatal electric shocks:

-  Ensure that the appliance, the power cable and the power plug are NEVER submersed in water or other fluids.
- Ensure that the power cable never becomes wet or damp during operation. Lay the cable so that it cannot be trapped or otherwise damaged.
- If the power cable or the power plug are damaged, have them replaced by Customer Services before continuing to use the device.
- Always remove the power plug from the wall socket after use. Simply switching the appliance off is not sufficient, as the appliance is under power for as long as the plug is connected to the socket.
- Protect the cooker from damages: Do not burden it irregularly and do not allow objects to fall onto it. The appliance may not be taken into use if either the hob or the housing is damaged. Immediately remove the plug from the power socket and arrange for the appliance to be repaired.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.

To avoid the risks of fire or injury:

- Do not touch the area at which a hot cooking vessel has just been standing. Directly after cooking, this area could be very hot.
- Overheated foodstuffs could begin to burn! Never let the appliance be in use without supervision.
- Additionally, NEVER position the appliance below inflammable objects, especially not below curtains or drapes.

- NEVER heat up a securely closed container. Through heat expansion it could quickly cause an explosion.
- NEVER heat up an empty container. This would very quickly overheat - presenting both the risk of fire and of serious damage to the hob.
- Do not place any metallic objects on the induction area, such as kitchen utensils or pieces of cutlery. They can become very hot in the energy area.
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.
- Be careful when heating small volumes of cooking oils - do not select a high power level. Should you do so, the oil could begin to burn and start a conflagration!
- Do not use an external timing switch or a separate remote control system to operate the appliance.
- NEVER operate the appliance on a metallic table or other metallic surface. This could heat up, and thus lead to either the outbreak of a fire or the appliance being damaged beyond repair.



Attention! Hot surfaces!



This symbol warns you not to touch the cooking area directly after use. Risk of Burns!

To avoid risks and dangers caused by electromagnetic fields:

- Maintain a minimum distance of 1 meter to appliances that are sensitive to electromagnetic fields (e.g. displays, clocks, magnetic storage media, electronic devices etc.).






- Medical-technical devices such as heart pace-makers, hearing aids and other appliances may possibly need to be kept at a greater distance. If in doubt, ask the manufacturer of the device!

Intended use


This appliance is ...

- intended for the heating up or keeping warm of foods in domestic households and ONLY for use in dry accommodation.
- NOT intended for the warming or heating up of other materials, for industrial or commercial applications or for use outdoors.

Appliance Overview

- 1 Hob
- 2 Display
Details of power level, timer settings or heat indicator ("L" = Low - Temperature <50 °C or "H" = High temperature >50 °C)
- 3 Control Lamp Power Stage 
By glowing, it shows that the power stage is being shown in the display.
- 4 Control Lamp Timer 
By glowing, it shows that the timer is being shown in the display .
- 5 ▼ ▲
Raise or reduce the setting for the power level or the elapsed time (Timer)
- 6 Button - Power Setting 
For setting the power level (L1-L10)
- 7 Button - Timer 
For setting elapsed times of up to 180 mins for automatic switch off
- 8 Control lamp
- 9 On/Off button 
Switch the hob on or off, cancel the function
- 10 Power cable with power plug

Technical data

| | |
|---|--|
| Voltage : | 220-240V ~ 50/60Hz |
| Power consumption : | 1800 - 2000 W |
| The workplace related noise emission of this appliance is lower than 70 dB(A) | |
| Protection class: | II  |

Manner of operation

Whilst standard hobs become warm themselves, in an induction cooker the heat is created in the base of the cookware. The hob ❶ itself is not heated up - at the most, it becomes warmed up by the hot cookware standing on it (reverse heating).

For this, an energy field generates a heat which can only be created in magnetically conductible materials, for example, pans made of iron. In other materials, for example porcelain, glass or ceramic, the energy field cannot create any heating effect.

Suitable cookware

Use only cookware that is suitable for induction cookers:

- Suitable are pots and pans with a base made of steel or cast iron. These are recognisable either through the markings on the pan or if a magnet clings to the base of the pan.
- Unsuitable are all types of cookware made of metals to which a magnet does not cling, for example aluminium, copper and stainless steel, as well as those made of porcelain, glass, ceramics and plastics etc.
- Thin pan bottoms are better suited for induction cookers than thick sandwich bottoms. The very short reaction times to setting adjustments (short pre-warm time; fast metered roasting) are not possible with thick pan bases.

Only use cookware that is suitable for the size of the hob ❶. The diameter...

- may not exceed 26 cm, so that the pan does not overhang,
- and may not be less than 16 cm, so that the energy field can actually work.
- The base of the pan may not be uneven, rather, it must sit flat and squarely.

Only then can the induction cooker function perfectly.

Unpacking

Before taking the appliance into use check to ensure that ...

- the appliance is undamaged, and also the power cable with plug ❶.
- all packaging materials are removed from the appliance. Preserve the packaging so as to be able to store the appliance under protection or to transmit it through the post, e.g. for repairs.

Items supplied

After unpacking, check to ensure all items are available. Being supplied are:

- 1 x Induction cooker
- 1 x Operating instructions

Placement

So as not to overheat, the appliance requires unrestricted ventilation. Therefore, position the appliance such that ...

- there is an all-round free space of minimum 10 cm, e.g. to the nearest wall,
- a free space directly above of minimum 60 cm, e.g. to a suspended wall cabinet.

For cooling, the appliance draws in air through the openings on the underside.

- Therefore, place it only on firm and smooth surfaces, not on textiles or fluffy surfaces, such as tablecloths.
- Do not place it adjacent to curtains, drapes or other textiles that, due to the airflow, could press themselves against the appliance.

Utilisation

When you have unpacked and positioned the appliance as described above, it is now ready for use.

a) Placing cooking vessels

- Place the cooking vessel in the middle of the hob ❶. This may ...
 - not project over the edge of the hob ❶ and ...
 - not weigh more than 10 kg (together with its contents).

b) Switching on

When cookware with content is standing on the hob ❶:

- Insert the plug ❶ into the mains power socket. A signal sounds, the control lamp ❷ lights up and "- L-" appears in the display ❸. The appliance is now ready.
- Press the button On/Off ❹. The control lamps ❸/❹ blink and a signal tone sounds. The appliance is now ready for use.

c) Switching off

The appliance switches off, ...

- if, within 30 seconds of switching on, you do not select any further function,
- if you activate the button On/Off ❹ once again, also when it is in actual use.

Note:

In standby mode, that is, after switching off or before switching on, indicated in the display **2** are either "L" or "H".

These heat indicators mean:

"L" = "Low" - the hob temperature is < 50 °C

or

"H" = "High" - the hob temperature is > 50 °C

For safety reasons, the cookware recognition feature switches the appliance off automatically when you ...

- remove the cooking vessel from the hob for longer than 15 seconds, or do not place one there.
- Although the energy field is immediately switched off with short cookware removals, the selected function remains active. Around every 3 seconds a signal tone issues a reminder that in roughly 15 seconds the appliance will switch itself off automatically.

The hob **1** also switches itself off after 120 minutes of continuous use should you not have entered in any new settings in the meantime.

d) Heating up

After you have switched the appliance on ...

- Press the button Power level **6**, to adjust the power level in steps (L1 - L10). The higher the power level, the higher the temperature generated in the cooking vessel. Using the button **▼▲5** you can adjust this from L1 (lowest power level) through to L10 (highest power level). The control lamp Power Stage **3** glows during the adjustment.

Note:

Warming up starts as soon as one of these buttons is activated. The setting can be adjusted at any time during the current usage.

e) Elapsed time (Timer)

You can pre-select a time period from 1...180 minutes, after which the hob **1** should switch itself off.

- First start the warming-up, as described above.
- Press the button Timer **7** to start the stopwatch function. Serving as a check, a "0" appears in the display **2** and the control lamp Timer **4** glows.
- With the button **▼▲5** you can now set the desired elapse time period from 1...180 minutes ...
 - forwards in 5 minute steps,
 - backwards in 1 minute steps.
- When you have set the desired time period and do not press any other buttons, the countdown starts automatically and the programmed power level appears in the display **2**.


Cleaning and Care

Apart from regular cleaning after use, no maintenance work of any kind is required on the appliance.

CAUTION!

Before cleaning the appliance:

- First remove the plug **10** from the power socket. Risk of electric shock! Allow the appliance to cool down. Risk of Burns!

 **UNDER NO CIRCUMSTANCES** may the appliance or parts of it be submersed in liquids! This could result in you receiving a fatal electric shock and the appliance could be irreparably damaged.

- Never open the housing of the appliance. You could receive a potentially fatal electric shock.
- Do not use solvents or abrasive cleaners. These could damage the hob **1** and the areas made of synthetic materials.
- Clean all outer surfaces and the power cable **10** only with a lightly moistened cloth. In all cases, dry the appliance well.

- Burnt-on soiling on the hob ❶ can be removed with a scraper suitable for glass hobs, available in most household equipment shops.
- Should soiling be visible in the area of the ventilation slots, you can attempt to remove this from outside with a vacuum cleaner.

Disposal



Do not dispose of the appliance in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

Warranty and Service

The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our Service Department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, but not for transport damage, for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after unpacking the appliance, at the latest, two days after the purchase date. Repairs made after the expiration of the warranty period are subject to payment.

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