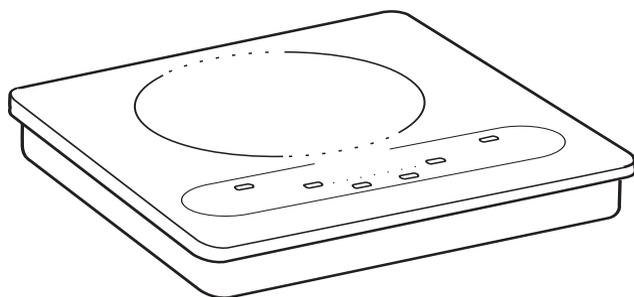


# NUTID

# HINT



Design and Quality  
IKEA of Sweden



### **ENGLISH**

**WARNING** - Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations.

Do not repair or replace any part of the appliance unless specifically stated in the user manual.

### **DEUTSCH**

**WARNUNG** - Die Installation oder Wartung muss von einer Fachkraft gemäß den Herstellerangaben und gültigen örtlichen Sicherheitsbestimmungen durchgeführt werden. Reparieren Sie das Gerät nicht selbst und tauschen Sie keine Teile aus, wenn dies vom Bedienungshandbuch nicht ausdrücklich vorgesehen ist.

### **FRANÇAIS**

**AVERTISSEMENT** - Les opérations d'installation et d'entretien sont du ressort exclusif d'un technicien spécialisé. Celui-ci est tenu de se conformer aux instructions du fabricant et aux normes locales en vigueur en matière de sécurité. Pour toute réparation ou tout remplacement de pièces, procédez uniquement aux opérations spécifiées dans le manuel en utilisant les pièces expressément indiquées.

### **ITALIANO**

**AVVERTENZA** - L'installazione o la manutenzione deve essere eseguita da un tecnico specializzato, in conformità alle istruzioni del fabbricante e nel rispetto delle norme locali vigenti in materia di sicurezza. Non riparare o sostituire qualsiasi parte dell'apparecchio se non specificamente richiesto nel manuale d'uso.

### **DANSK**

**ADVARSEL** - Installering og vedligeholdelse skal udføres af en kvalificeret tekniker i overensstemmelse med producentens instruktioner og lokale sikkerhedsregler. Reparer eller udskift ikke nogen af apparatets dele, med mindre det specifikt er angivet i brugervejledningen.

### **NORSK**

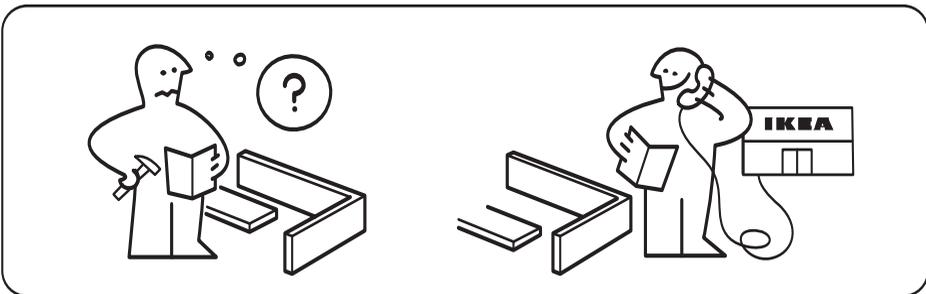
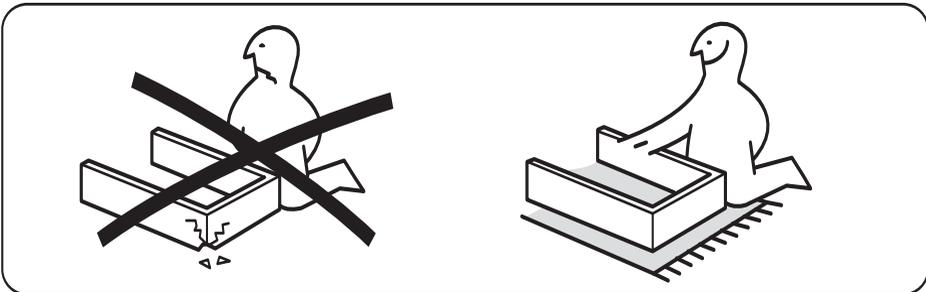
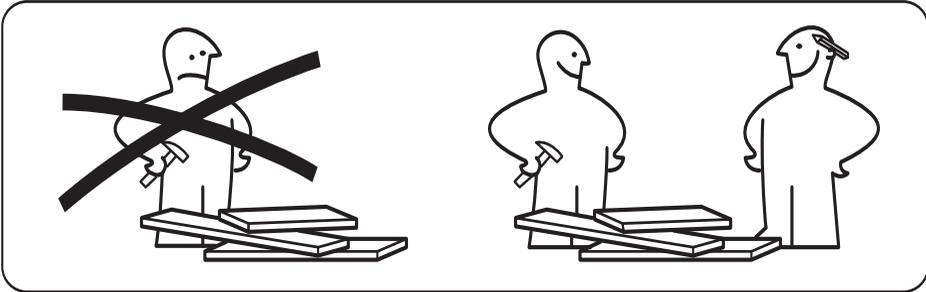
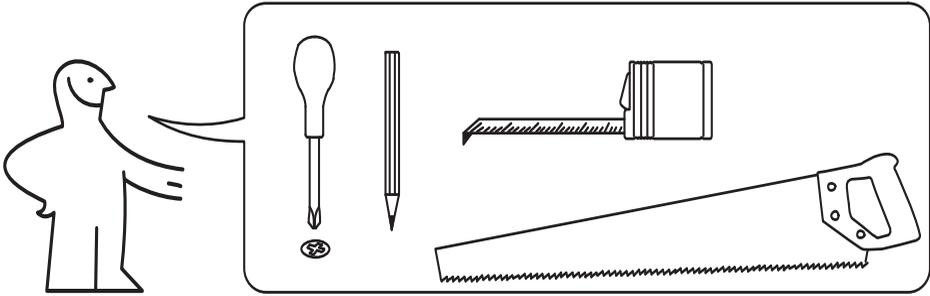
**ADVARSEL** - Installasjonen eller vedlikeholdet må utføres av en kvalifisert tekniker i samsvar med produsentens instruksjoner, og i samsvar med gjeldende sikkerhetsstandarder. Ikke reparer eller skift ut deler av apparatet hvis det ikke er oppgitt i bruksanvisningen.

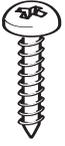
### **SUOMI**

**VAROITUS** - Asennuksen ja huollon saa suorittaa vain pätevä asiantuntija valmistajan ohjeiden ja voimassa olevien paikallisten turvallisuusmääräysten mukaisesti. Älä korjaa tai vaihda mitään laitteen osia tai huolla sitä, ellei niin erikseen mainita käyttöohjeessa.

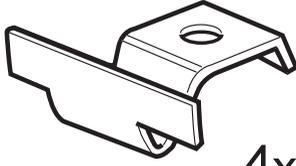
### **SVENSKA**

**VARNING** - Installation och underhåll skall utföras av en behörig fackman i enlighet med tillverkarens anvisningar och lokala säkerhetsbestämmelser. Reparera inte eller byt inte ut några delar på apparaten om det inte rekommenderas i bruksanvisningen.

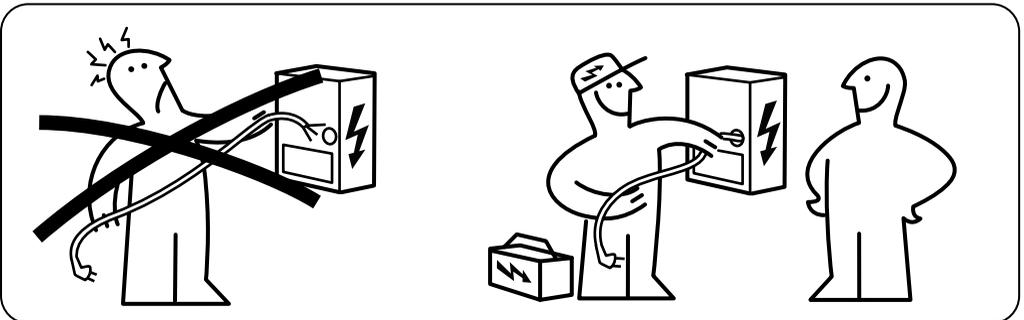


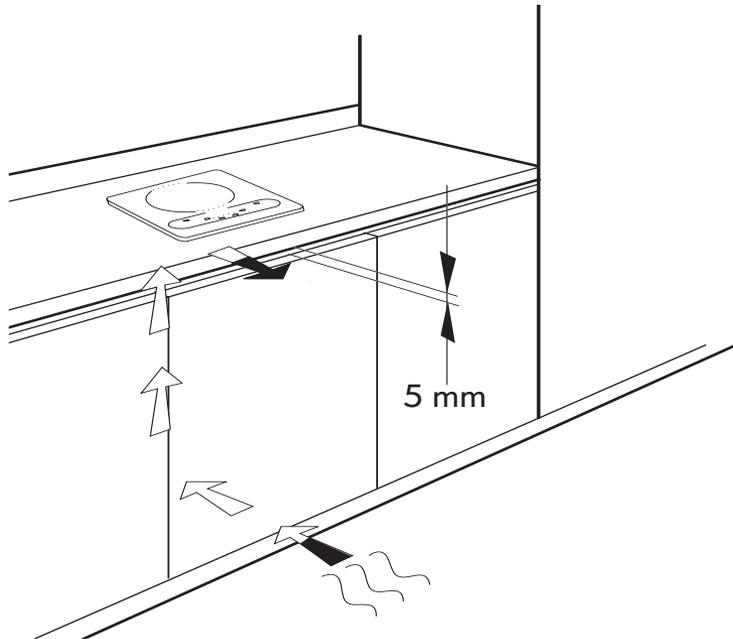
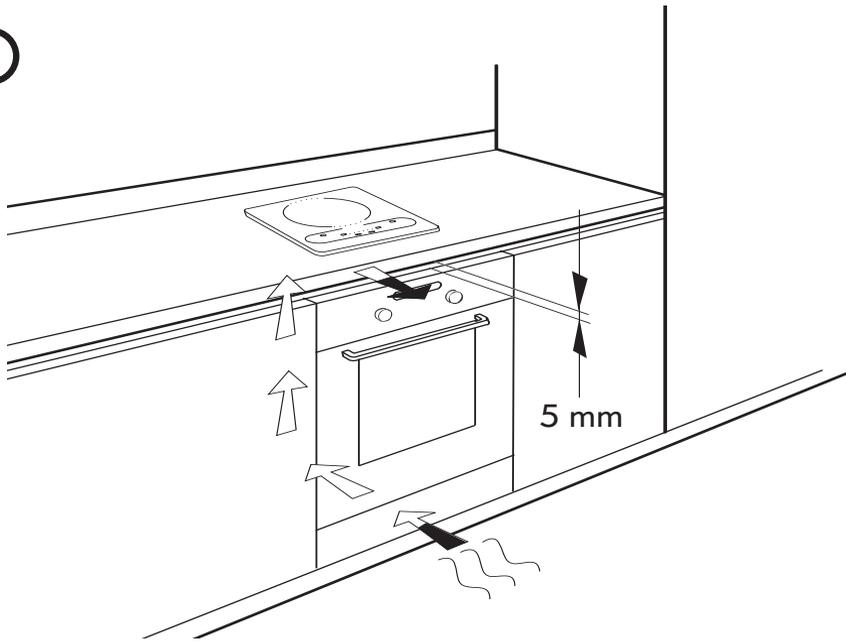


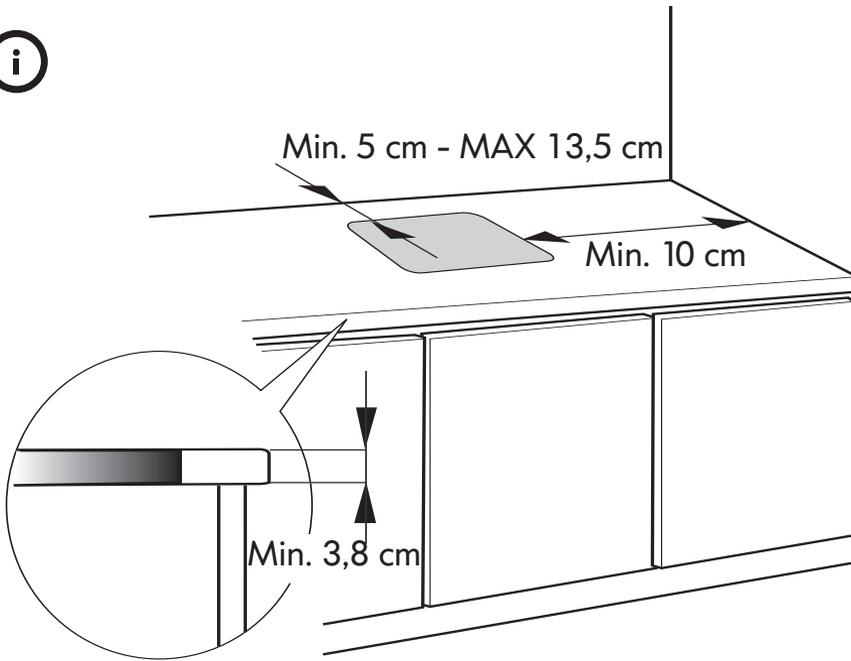
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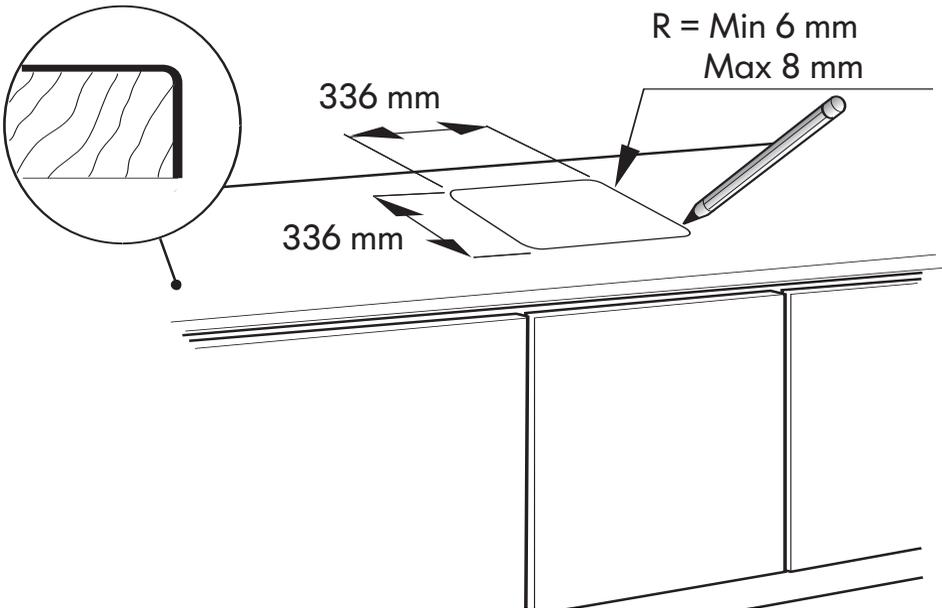
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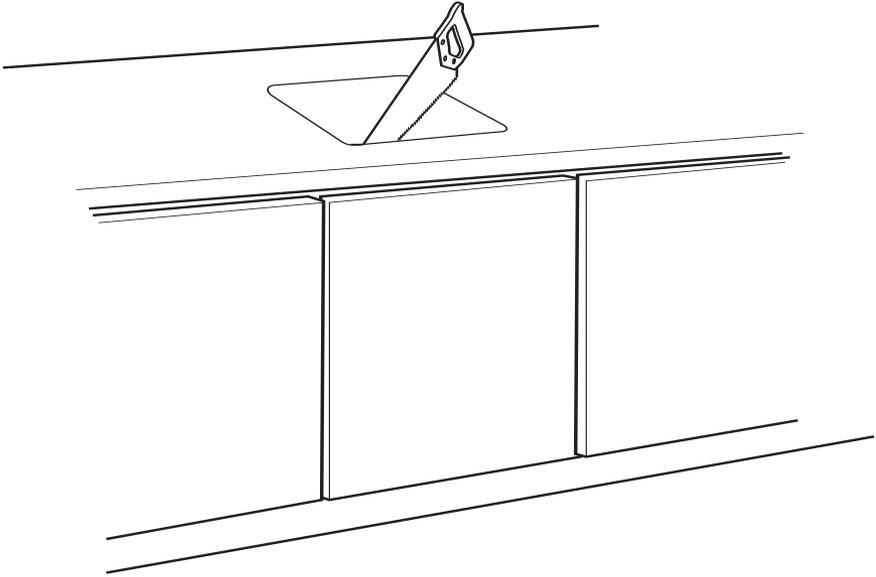




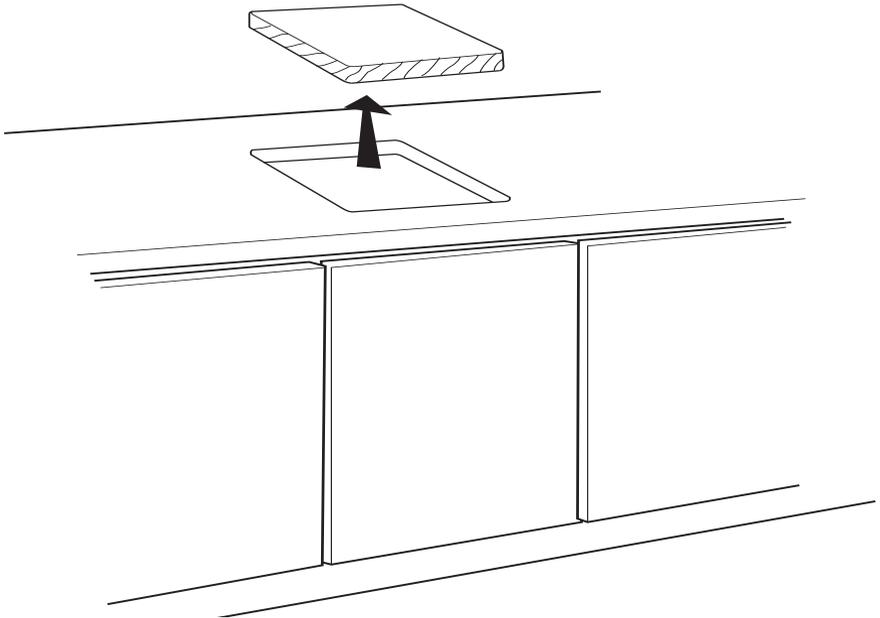
1



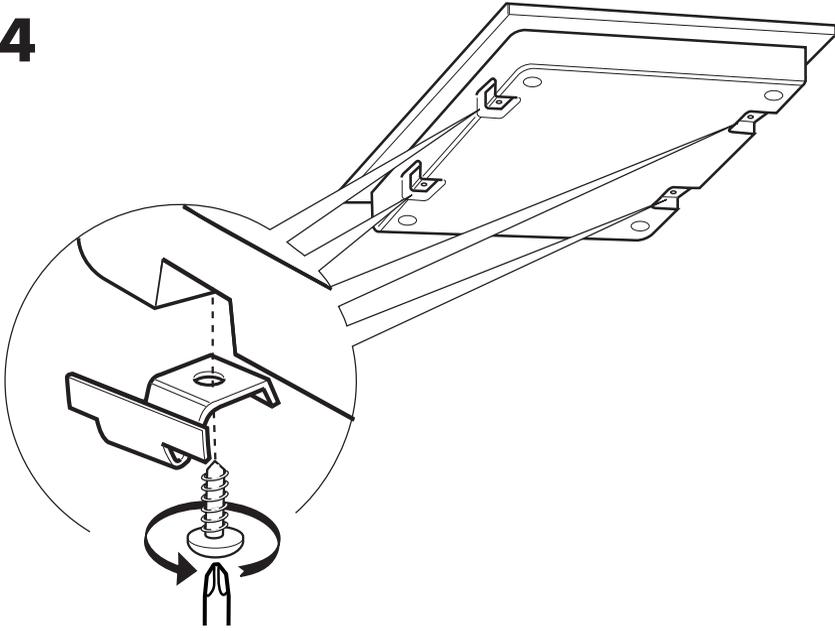
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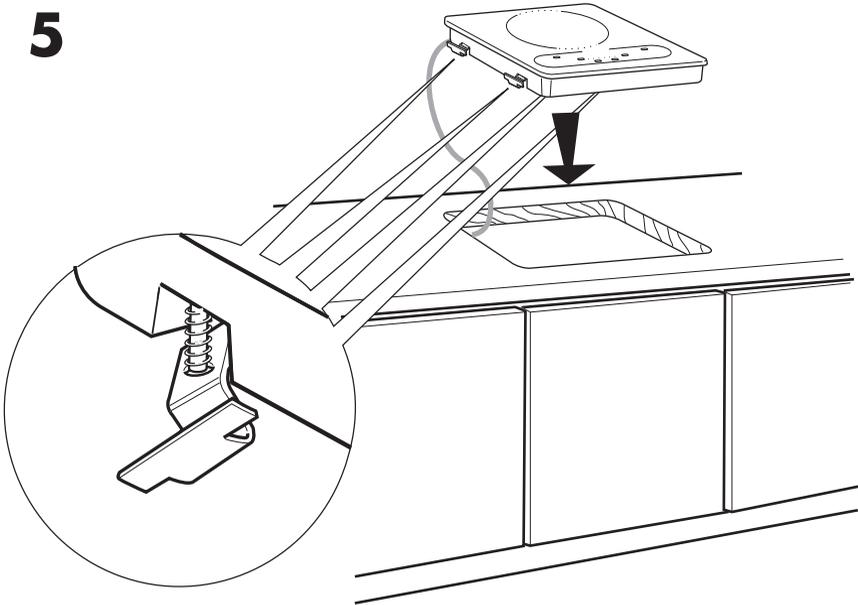
**3**



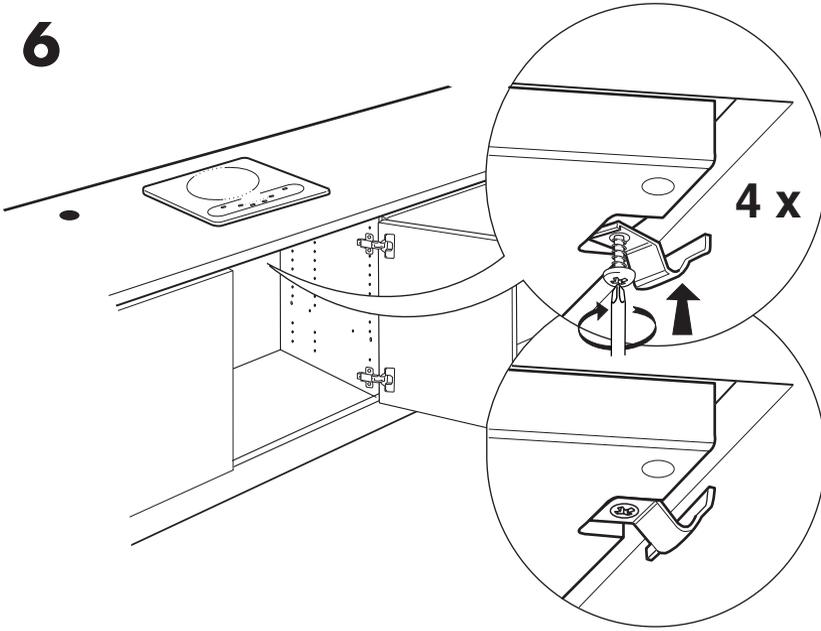
**4**



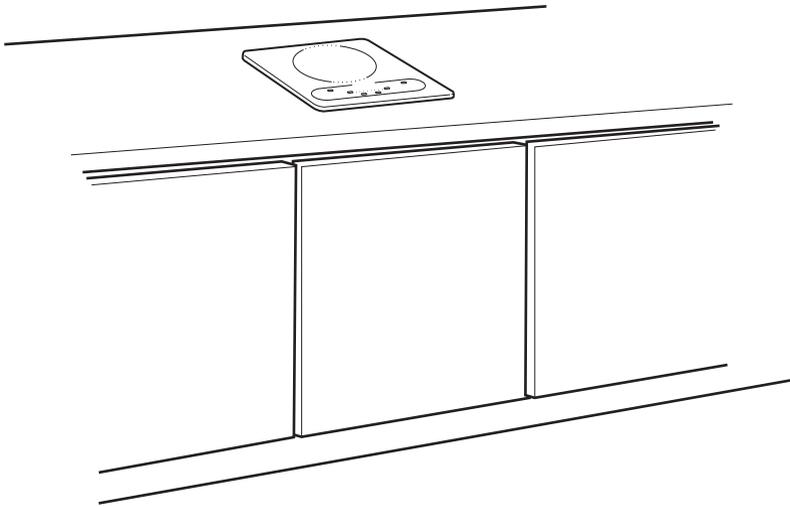
**5**



**6**



**7**



|                   |                            |              |
|-------------------|----------------------------|--------------|
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| <b>ENGLISH</b>    | Instructions for use       | Page 20      |
| <b>FRANÇAIS</b>   | Mode d'emploi              | Page 27      |
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| <b>NORSK</b>      | Bruksanvisning             | Sidan 69     |
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# **INSTRUCTIONS FOR USE**

**BEFORE USING THE APPLIANCE**

**DECLARATION OF CONFORMITY**

**PRECAUTIONS AND GENERAL  
RECOMMENDATIONS**

**HOW TO USE YOUR HOB**

**COOKING TIPS**

**ENERGY SAVING TIPS**

**MAINTENANCE AND CLEANING**

**TROUBLESHOOTING GUIDE**

**AFTER-SALES SERVICE**

**ELECTRICAL CONNECTION**

# BEFORE USING THE APPLIANCE

Before use, remove:

- all stickers on the cooktop;
  - protective cardboard packaging and protective plastic film;
  - Check whether the cooktop has been damaged during transport. If you are uncertain, contact the After-Sales Service.
- Keep the packaging material (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are potentially dangerous.
  - The packaging material is entirely recyclable, and is marked with the recycling symbol .
  - This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).  
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

- The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.  
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.
- Ensure that the installation and electrical connections are performed by a qualified technician, following the manufacturer's instructions and in compliance with current local safety regulations.

**CAUTION:** This cooktop complies with all applicable safety and electromagnetic compatibility legislation.

However, persons with pacemaker should keep at a safe distance from the appliance. This is because it is not possible to guarantee that all pacemakers on the market comply with the standards in compliance with which this appliance was tested so it is not possible to provide an absolute guarantee of the absence of potentially harmful interference.

# DECLARATION OF CONFORMITY

## DECLARATION OF CONFORMITY

- This cooktop is suitable for contact with foodstuffs and complies with EEC (CE) Regulation n. 1935/2004
- This appliance has been designed to be used exclusively for cooking food. Any other use (e.g. for room heating) is to be considered improper and consequently dangerous.

- The appliance has been designed, constructed and sold in compliance with:
    - safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments).
    - protection requirements of "EMC" Directive 89/336/EEC;
- Requirements of Directive 93/68/EEC.

# PRECAUTIONS AND GENERAL RECOMMENDATIONS

## Attention:

Before any maintenance on the appliance disconnect it from the electrical power supply.

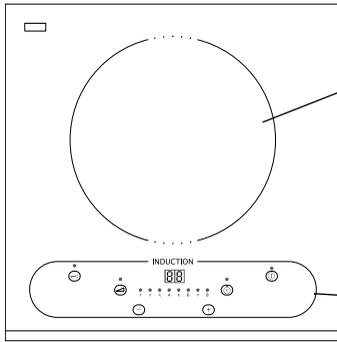
- The distance between the lower face of the glass ceramic hob and the cupboard or separating panel must be at least 40 mm.
- If the glass ceramic surface should break or crack, do not use it, but call the After-sales Service immediately.
- This cooktop is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted. The manufacturer declines all liability for improper use or incorrect use of the controls.
- Avoid exposing the cooktop to atmospheric agents.
- Any repairs or maintenance work on the appliance must be carried out exclusively by a qualified technician.
- Never touch the cooktop with any wet part of the body and do not operate it with bare feet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Prevent children from coming into contact with:
  - the cooktop in general in order to avoid injury.
  - While it is on and after it has just been switched off, the cooktop reaches very high temperatures;
  - packaging materials (plastic bags, polystyrene parts, metal parts, etc.);
  - an old cooktop to be scrapped.
- Make sure that the electrical wires of other electrical appliances near the cooktop do not come into contact with hot parts.
- Never leave the cooktop unattended if you are using a lot of fat or oil: risk of oil or fat overheating and catching fire!
- Do not use the cooktop surface as a work surface.
- Do not switch on the hotplates/cooking zones without pots.
- Do not place plastic, aluminium foil, cloths, paper etc. on the hotplates/cooking zones while they are still hot.
- The cooktop features hotplates/cooking zones of different sizes. Use pots and pans whose bottom diameter is equal to, or slightly larger than, that of the hotplates/cooking zones.

- Do not place metal objects such as knives, forks, spoons or lids on the surfaces of the hob as they can become hot.
  - The glass ceramic induction hob has good mechanical resistance and is designed to withstand minor accidents and incorrect usage; however, if an object falls on it and damages the surface, do not use the hob. Disconnect it from the electrical power supply and call the nearest After Sales Service.
  - When the hob is in use, the surfaces of the cooking zones may heat up due to transfer of heat from foods being cooked to the pot and subsequently to the glass.
  - To obtain the best cooking results, it is advisable to use flat-bottomed metal pots and pans whose bottom diameter corresponds to that of the induction cooking zones, so that the magnetic sensor detects them. To check that pots and pans are made of ferrous metal, use a magnet. The diameter of the pots and pans must correspond to the diameter of the induction cooking zone.
  - When using pots and pans with a non-stick surface (such as Teflon) without any oil or grease, pre-heat by setting to number **7** or **8**.  
**Never heat canned foods without first having opened the can: they can explode!**  
**This warning also applies to all other types of cooktops.**
  - Do not use aluminium foil for cooking and do not place food wrapped in aluminium foil on the glass ceramic induction hob. Never place metal utensils on the hob.
- Note:** the cooking zones will not go on if the pots and pans are not of the correct dimensions or cannot be magnetically detected. If a pot or pan is removed from the hotplate, it will go off.
- The hotplate will remain switched off until another pot or pan is placed on it.

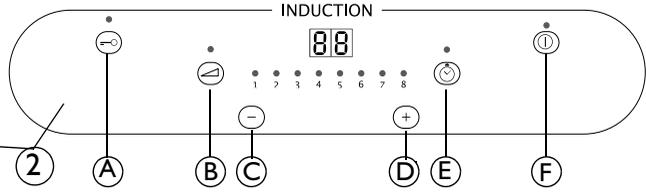
## TO OBTAIN THE BEST RESULTS:

- Make sure you place the pot or pan in the centre of the cooking zone outlined on the glass ceramic induction hob.

# HOW TO USE YOUR HOB



1. Induction cooking zone Ø180
2. Display



|   |                                |   |                       |
|---|--------------------------------|---|-----------------------|
| A | Childproof Lock                | D | Heat setting increase |
| B | Cooking zone activation button | E | Timer                 |
| C | Heat setting decrease          | F | ON/OFF                |

## Operation Instructions

### 1. Put the pot on the hotplate.

- Put the pot in the centre of the ceramic plate.
- Make sure the air vent and the air entry are not blocked and there are not metallic objects around the hot plate.

### 2. Plug in

After the power on, the buzzer sounds.

### 3. Turn on

- When the “on/off” button is pressed, the buzzer sounds. The “Ⓜ” indicator lamp lights up, the LED display “--”, indicating that the hotplate is in the state of stand-by.
- If you don’t press any key within 2 minutes, the induction hotplate will shut down automatically.

### 4. Heating

- After the power supply is connected, press the “Ⓜ” button, then press the “⊖” button, the buzzer sounds, the “Ⓜ” and the “⊖” indicator lamp light up, the default power level shall be level 4, you can tune the power level to the max. level by holding the “+” key.
- You can make a regulation by pressing the “+” or “-” key.

### 5. Childproof Lock

- When the hotplate is in working state, to prevent children from operation, you can activate the childproof lock by pressing the childproof lock button, the buzzer will sound at the same time. In the childproof lock state, “Childproof Lock” button and “Ⓜ” button can be operated, other buttons are non effective.
- You can deactivate the childproof lock by holding the childproof button again. The buzzer will sound.

### 6. Timer

- In working state, after the “Ⓜ” key is pressed, the buzzer gives out a sound, the maxi tube flashes and displays “0”, indicating that the induction hotplate enters timing setting state. Each time the “+” or “-” key is pressed, the time can increase or decrease by 1 minute. If it is held, the time will increase or decrease quickly with 10 minutes as an increment. When the timer is max., then press the “+” key, the time will resume min. When the timer is min., then press the “-” key, the time will resume max.
- After timing period is set, the time stabilizes after the nixie tube flashes for 5 seconds to confirm the period to be effective. If the time is 0, the timer is non effective.
- In the timing setting state, pressing the timer button again will confirm the time.
- In the timing setting state, if you hold the timer key, the timer will be cancelled, the LED displays “--”.
- When the working time reaches, the hotplate will shut down automatically.
- If the timer function isn’t selected, the hotplate will shut down automatically when the default shut down time of each level reaches. The default shut down time of each level are as follow:

### 7. Shut down

- After using, please press the “Ⓜ” button, the induction hotplate will stop heating.
- The fan will run for a while to cool the induction hotplate down.

### 8. Residual heat indicator

- If the pan has been removed or the hob has been switched off, and the hotplate is still hot. The indicator will display “H”, therefore, avoid touching the hotplate when the indicator is shown.

# COOKING TIPS

| Power level (1-8) | Table for using the cooking zones   |
|-------------------|---|
| 1-2               | Melting butter, chocolate, etc.   |
| 2                 | Keeping food warm and reheating small quantities of liquid                            |
| 3-4               | Heating larger quantities, making custards and sauces                                 |
| 4-5               | Gentle simmering, for example: boiled vegetables, spaghetti, soups, pot roasts, stews |
| 5                 | For all fried food, cutlets, steaks, cooking without use of lid, for example: risotto |
| 6-7               | Browning meats, roast potatoes, fried fish and to boil large quantities of water      |
| 8                 | Brisk frying, griddling steaks, etc.  |

# ENERGY SAVING TIPS

- Use pots and pans whose bottom diameter is equal to, or slightly larger than, that of the cooking zones.
- **Only use magnetic pots and pans with a flat bottom.**
- Induction cooktops only work when used with pans and pots made of magnetic material. Suitable pans can be enamelled and made of cast iron or special steel: cookware manufacturers mark their products with the word "INDUCTION" on the base to indicate that they are compatible with induction cooktops.
- Induction cooktops **DO NOT WORK** with cookware made of normal stainless steel, glass, ceramics, copper or aluminium.
- To check that pots and pans are made of ferrous (magnetic) material, use a magnet.
- The cooktop will provide optimal performance when used with induction-cooking compatible pans of a size that is the same as or slightly larger than the cooking area marked on the glass-ceramic hob.
- Make sure you place the pot or pan in the centre of the cooking zone outlined on the glass-ceramic induction cooktop.
- If possible, keep pot lids on when cooking.
- Cook vegetables, potatoes, etc. with little water in order to cut down cooking time.
- A pressure cooker allows you to save even more energy and time.

## Safety

1. After use, when a hotplate or the entire hob is turned off, a residual heat indicator goes on displaying an **H** (hot), indicating that the corresponding cooking zone is still dangerously hot. The **H** stays on until the cooking zone has reached a safe level (around 60 °C).
2. An automatic switch off device activates if a cooking zone is accidentally left on for a long time. It can be turned back on immediately if necessary by using the controls.
3. To prevent damage to the electronic circuits, the hob is equipped with a sensor which constantly monitors the temperature of these circuits. In cases of overheating, the hob turns off automatically until a safe temperature is reached.
4. To prevent children and others from improperly using the appliance and to prevent it from being accidentally switched on during cleaning operations, the hob is equipped with a safety lock, the key button. By pressing this button the hob is locked and the red LED turns on.



# ENERGY SAVING TIPS

**Attention!** if the surface is cracked, turn off the appliance to prevent the risk of electrical shocks and call the After Sales Service.

If the Timer function is not used, the cooking zone switches off automatically after a fixed time that depends on the power level selected (see table).

|                    |   |   |   |   |   |   |   |   |
|--------------------|---|---|---|---|---|---|---|---|
| <b>Level</b>       | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 |
| <b>Time (hour)</b> | 6 | 6 | 4 | 4 | 3 | 3 | 2 | 2 |

# MAINTENANCE AND CLEANING

**Important:** never clean the appliance with high pressure water or steam cleaning equipment.

- Clean the cooktop, when it is cool, after each use. This will prevent the build-up of dirt and make cleaning easier.
- Use a clean cloth, absorbent kitchen wipes and a mild washing up liquid or a specific glass ceramic cleaner.
- Remove baked-on dirt with the scraper tool (if supplied) and specific cleaning products.
- Food spills should be cleaned off before they bake onto the glass-ceramic surface.
- Do not use abrasive products, corrosive chlorine-based cleaners, oven-sprays or pan scourers.
- The cooktop should be treated periodically with a proprietary brand of protective cleaner, following the manufacturer's instructions.

**Important**

Periodically check for dust under the appliance, near the cooling air inlet or the outlet openings. This could hinder the ventilation and cooling of the electronic module and decrease the effectiveness of the hob.



# TROUBLESHOOTING GUIDE

The glass ceramic induction hob does not work:

- Have you pressed the control buttons following the instructions in the section “using the hob”?
  - Is there perhaps a power failure?
  - Did you dry the hob carefully after cleaning it?
1. If one of the following codes is displayed during use:  
**E3 - E6**  
wait a few minutes until the temperature of the appliance cools down. Then it will work as usual.

2. If one of the following codes is displayed during use:  
**E7 - E8**  
wait a few seconds than the induction hotplate will operate as usual.
3. If one of the following codes is displayed when the hob ON button is pressed:  
**E1 - E2 - E4 - E5 - Eb - EC**  
contact the After Sales Service and give them the code.

**Important!**

If you are not able to turn the glass ceramic induction hob off after using it, disconnect it immediately from the power supply.

# AFTER-SALES SERVICE

## Before contacting After-Sales Service:

- See if you can solve the problem yourself with the help of the suggestions given in chapter “Troubleshooting Guide”.

## If after the above checks the fault persists, contact the nearest After-sales Service.

Please give:

- a brief description of the fault;
- the type and exact model of the cooktop;
- the service number (i.e., the number that follows the word SERVICE on the rating plate, located

under the cooktop) The service number is also indicated on the warranty booklet;

- your full address;
- your telephone number and area code.

If any repairs are required, please contact an **authorised After Sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).

**Failure to comply with these instructions may compromise the safety and quality of the product.**

# ELECTRICAL CONNECTION

Before connecting the appliance to the electricity supply:

The appliance must be installed by a qualified technician who is fully aware of current safety and installation regulations, which must be observed in their entirety.

Make sure that the voltage indicated on the rating plate corresponds to the voltage in your home.

The manufacturer declines all liability for injury to persons and animals or damage to property resulting from failure to observe the above regulations.

For the electrical connection use a HO5VV-F or HO5V2V2-F type cable as indicated in the table below:

| Power supply voltage | Conductors (number and size) |
|----------------------|------------------------------|
| 230 V                | 2 X 1.0 mm <sup>2</sup> min. |

**An all-pole disconnect switch with minimum contact gap equal to or greater than 3 mm must be used to install the hob.**

**Attention:** the power supply cable must be long enough to allow the hob to be removed from the worktop and must be positioned so as to avoid damage or overheating caused by contact with the base.

**The power supply cable must not be bent or compressed.**

The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.

The power supply cable must be checked regularly. If it is damaged or needs to be replaced, the operation must be carried out by an After Sales technician with dedicated tools.

After initial electrical connection or whenever turning the hob ON/OFF the buzzer sounds and the symbol “- -” will be displayed for few seconds.

