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› Rommelsbacher CT 3420/IN Double Induction Cooktop User Manual

## Rommelsbacher CT 3420/IN

# Rommelsbacher CT 3420/IN Double Induction Cooktop

User Manual

## 1. INTRODUCTION

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Thank you for choosing the Rommelsbacher CT 3420/IN Double Induction Cooktop. This appliance offers efficient, economical, and modern cooking. Induction technology heats cookware directly through an electromagnetic field, providing rapid temperature changes similar to gas cooking, but with the safety of electric operation. This high-quality, mobile cooktop is designed for convenience and performance in any kitchen, holiday home, or office environment.

Please read this manual thoroughly before first use to ensure safe operation, optimal performance, and proper maintenance of your appliance. Keep this manual for future reference.



Image 1.1: Rommelsbacher CT 3420/IN Double Induction Cooktop, top view.

## 2. SAFETY INSTRUCTIONS

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Always observe the following safety precautions to prevent injury or damage to the appliance.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local power supply. Do not immerse the appliance, cord, or plug in water or other liquids. Do not operate with a damaged cord or plug.
- **Placement:** Place the cooktop on a stable, heat-resistant, and level surface. Ensure adequate ventilation around the appliance; do not block air vents. Keep away from flammable materials.
- **Cookware:** Use only cookware suitable for induction cooking (with a ferromagnetic base). Incorrect cookware will not heat.
- **Heat:** The ceramic glass surface itself does not generate heat directly but can become hot from residual heat transferred from the cookware. Be aware of the residual heat indicator.
- **Foreign Objects:** Do not place metal objects (e.g., knives, forks, spoons, lids, keys, rings) on the cooktop surface as they can become hot.
- **Medical Implants:** Individuals with pacemakers or similar medical implants should consult their doctor before using an induction cooktop due to potential electromagnetic interference.
- **Children:** This appliance is not intended for use by children without supervision. Keep the appliance and its cord out of reach of children.
- **Cleaning:** Always unplug the appliance before cleaning. Allow it to cool completely.

## 3. PRODUCT FEATURES

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The Rommelsbacher CT 3420/IN Double Induction Cooktop is equipped with advanced features for a superior cooking experience:

- **Dual Cooking Zones:** Two independent cooking zones, 1400W and 2000W, suitable for pots and pans up to 260 mm in diameter.
- **Ceramic Glass Surface:** Frameless, continuous ceramic glass surface for easy cleaning and a modern aesthetic.
- **Slider Touch Control:** Intuitive operation via touch and swipe sensors for precise control.
- **Power and Temperature Levels:** 10 power levels and 10 temperature levels ranging from 60 °C to 220 °C.
- **Pot Detection:** Automatic detection of suitable cookware. The cooktop will not activate without a compatible pot.
- **180-Minute Timer:** Integrated timer with an audible signal and automatic shut-off function.
- **Key Lock:** Separate key lock function to prevent accidental changes to settings.
- **Residual Heat Indicator:** Visual indicator to warn when the cooking zone is still hot after use.
- **LED Display:** Clear LED display for settings and status.
- **Ultra-Flat Design:** Slim and modern design, only 4.3 cm high.



Image 3.1: Close-up view of the cooktop controls and ceramic surface.



## 4. SETUP

### 4.1 Unpacking

1. Carefully remove the cooktop from its packaging.
2. Remove all packaging materials, including any protective films or stickers from the surface.

3. Inspect the appliance for any signs of damage. If damaged, do not use it and contact your retailer.

## 4.2 Placement

- Place the cooktop on a flat, stable, and heat-resistant surface.
- Ensure there is sufficient space around the appliance for proper ventilation (at least 10 cm on all sides). Do not place it directly against a wall or in a confined space that restricts airflow.
- Avoid placing the cooktop near water sources or heat-sensitive materials.

## 4.3 Power Connection

- Plug the power cord into a grounded electrical outlet. Ensure the outlet meets the voltage requirements of the appliance (230V).
- Do not use extension cords or adapters unless absolutely necessary and only if they are rated for the appliance's power consumption.


# 5. OPERATING INSTRUCTIONS

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## 5.1 Compatible Cookware

Induction cooktops require cookware with a ferromagnetic base. To check if your cookware is compatible, hold a magnet to the bottom of the pot or pan. If the magnet sticks, the cookware is suitable for induction. Cookware diameter should be between 120mm and 260mm for optimal performance.

## 5.2 Powering On/Off

- Place suitable cookware with contents on the desired cooking zone.
- Press the **On/Off** button () for the respective cooking zone to turn it on. The display will illuminate.
- To turn off, press the **On/Off** button again.

## 5.3 Adjusting Power/Temperature

- After turning on a cooking zone, use the **Slider Touch** control or the **+** and **-** buttons to adjust the power level (1-10) or temperature (60-220 °C).
- Press the **Function** button to switch between power and temperature modes.
- The display will show the selected power or temperature level.

## 5.4 Using the Timer

- While a cooking zone is active, press the **Timer** button.
- Use the **+** and **-** buttons to set the desired cooking time (up to 180 minutes).
- The timer will count down, and the cooktop will automatically switch off when the time expires, accompanied by an audible signal.

## 5.5 Key Lock Function

- To activate the key lock, press the **Lock** button (). This prevents accidental changes to settings.
- To deactivate, press and hold the **Lock** button again until the lock indicator disappears.

## 5.6 Residual Heat Indicator

After turning off a cooking zone, the display may show an 'H' (Hot) indicator. This signifies that the ceramic glass surface is still hot due to residual heat from the cookware. Avoid touching the surface until the 'H' disappears.

## 6. CLEANING AND MAINTENANCE

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Proper cleaning and maintenance will extend the life of your cooktop.

- **Before Cleaning:** Always unplug the cooktop from the power outlet and allow it to cool completely.
- **Ceramic Glass Surface:** Wipe the ceramic glass surface with a soft, damp cloth and a mild detergent. For stubborn stains, use a specialized ceramic hob cleaner. Avoid abrasive cleaners, scouring pads, or harsh chemicals that can scratch or damage the surface.
- **Housing:** Wipe the exterior housing with a soft, damp cloth. Do not use excessive water.
- **Do Not Immerse:** Never immerse the cooktop in water or any other liquid.
- **Storage:** When not in use, store the cooktop in a clean, dry place.

## 7. TROUBLESHOOTING

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If you encounter issues with your cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; appliance not plugged in; power outage.	Check power cord connection; check circuit breaker; ensure power outlet is functional.
Cooking zone not heating.	Cookware not suitable for induction; cookware not centered; pot detection not activated.	Use induction-compatible cookware; center the pot on the cooking zone; ensure pot is placed before turning on.
Display shows an error code (e.g., 'E0', 'E1').	Internal malfunction; overheating; voltage issue.	Turn off and unplug the cooktop, wait 10 minutes, then plug back in. If the error persists, contact customer support.
Cooktop makes noise during operation.	Normal operation sound (fan, electromagnetic vibrations); cookware type.	Some noise is normal. Certain types of cookware (e.g., multi-layered) may produce more sound. This is not a defect.
Key lock cannot be deactivated.	Incorrect procedure.	Press and hold the Lock button for a few seconds until the indicator disappears.

If the problem persists after trying these solutions, please contact Rommelsbacher customer support.

## 8. TECHNICAL SPECIFICATIONS

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<b>Model Number</b>	CT 3420/IN
<b>Brand</b>	Rommelsbacher
<b>Power</b>	Total 3400 Watts (1400W + 2000W zones)
<b>Voltage</b>	230V
<b>Number of Heating Elements</b>	2
<b>Control Type</b>	Touch (Slider Touch)
<b>Temperature Levels</b>	10 levels (60 °C to 220 °C)

<b>Power Levels</b>	10 levels
<b>Timer</b>	Up to 180 minutes
<b>Product Dimensions (L x W x H)</b>	Approx. 56 cm x 36 cm x 4.3 cm (based on image AW01)
<b>Weight</b>	4.55 Kilograms
<b>Material</b>	Ceramic glass surface, plastic housing
<b>Components Included</b>	Power cord, user manual

**TESTURTEIL**

**Haus & Garten Test**

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Rommelsbacher  
CT 3420/IN

**Im Test: Induktionskochfelder (mobil)**  
**Ausgabe 6/2021 · [www.haus-garten-test.de](http://www.haus-garten-test.de)**

Image 8.1: Rommelsbacher CT 3420/IN Cooktop with approximate dimensions.

## 9. WARRANTY AND SUPPORT

For warranty information, please refer to the separate warranty card included with your product or visit the official Rommelsbacher website. For technical support, spare parts, or service inquiries, please contact Rommelsbacher customer service directly. Contact details can typically be found on the manufacturer's website or in the product packaging.