

## Simfer FS 4249

# SIMFER FS 4249 50 cm Ceramic Hob Cooker User Manual

Model: FS 4249

## 1. INTRODUCTION

Thank you for choosing the SIMFER FS 4249 50 cm Ceramic Hob Cooker. This manual provides essential information for the safe and efficient operation, installation, maintenance, and troubleshooting of your appliance. Please read these instructions carefully before using the cooker and retain them for future reference.

## 2. SAFETY INFORMATION

### General Safety:

- This appliance is intended for domestic use only.
- Do not allow children to play with the appliance. Supervise children when the cooker is in use.
- The appliance becomes hot during use. Avoid touching heating elements inside the oven or on the hob.
- Always use oven mitts when handling hot items from the oven.
- Ensure proper ventilation in the kitchen during operation.

### Electrical Safety:

- Installation and electrical connection must be performed by a qualified electrician in accordance with local regulations.
- The cooker operates on 220 Volts and has a total power of 10300 Watts.
- Ensure the electrical supply is adequate for the appliance's power requirements.
- The appliance may require a 5-wire connection, even if supplied with a 3-wire cable. Consult a qualified electrician for correct wiring.
- Do not use extension cords or multiple adapters.

## 3. PRODUCT OVERVIEW

The SIMFER FS 4249 is a freestanding electric cooker featuring a ceramic hob and a multi-function oven.





**Figure 3.1:** Front view of the SIMFER FS 4249 Ceramic Hob Cooker, showing the ceramic hob, control panel, oven door, and lower storage compartment.



**Figure 3.2:** Overview of key features including 10 heating functions, 48L oven capacity, interior lighting, and convection fan.

#### Components:

- **Ceramic Hob:** Top cooking surface with four Hilight zones.
- **Control Panel:** Located at the front, above the oven, with knobs and a digital display.
- **Oven:** Multi-function electric oven with a 47-litre capacity.
- **Storage Compartment:** A drawer located below the oven for storing accessories.

#### Control Panel:



**Figure 3.3:** Detailed view of the control panel, showing oven function selector, temperature control, digital timer, and hob control knobs.

- **Oven Function Selector:** Knob on the left to choose oven cooking modes.
- **Oven Temperature Control:** Knob to set the desired oven temperature (40-240°C).
- **Digital Timer:** Central display with buttons for setting time and cooking duration.
- **Hob Control Knobs:** Four knobs on the right to control the power levels of each ceramic hob zone.

## 4. SETUP AND INSTALLATION

### Unpacking:

- Carefully remove all packaging materials.
- Inspect the appliance for any damage. If damage is found, do not install or operate the cooker and contact your retailer.
- Remove any protective films or stickers from the surfaces.

### Dimensions:

- Width (B): 498 mm

- Depth (D): 610 mm
- Height (H): 860 mm



**Figure 4.1:** Diagram showing the dimensions of the cooker and the included accessories: baking tray and grill rack.

#### Electrical Connection:

- The electrical connection must be carried out by a qualified electrician.
- Ensure the mains voltage matches the rating plate on the appliance (220V).
- The cooker requires a dedicated electrical circuit with appropriate fusing.
- Verify the correct wiring configuration (e.g., 3-phase or single-phase) and use the appropriate cable.

#### First Use (Burn-in):

- Before cooking food, operate the oven empty for approximately 30-60 minutes at maximum temperature (e.g., 240°C) using the top and bottom heating function.
- This process helps to burn off any manufacturing residues and odors. Ensure the kitchen is well-ventilated during this time.

#### Accessories:

- 1 x Baking Tray



- 1 x Deluxe Cooking Grid
- 1 x Deep Baking Tray

## 5. OPERATING INSTRUCTIONS

### 5.1. Ceramic Hob Operation

The ceramic hob features four Hilight cooking zones:

- 2 x Ø140 mm - 1200 W zones
- 1 x Ø250 mm - 1800 W zone
- 1 x 2-circle Ø180 mm - 1700 W zone



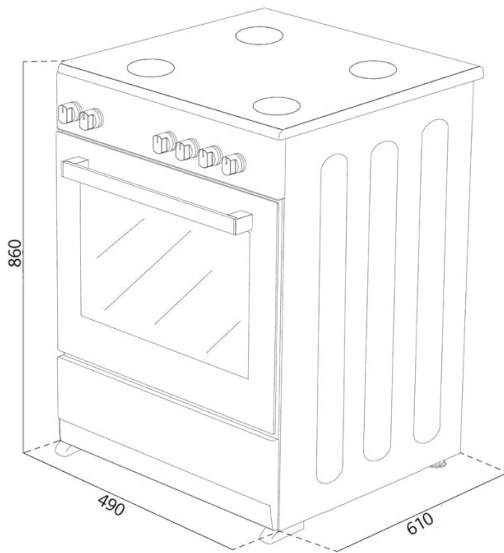
**Figure 5.1:** Close-up of the ceramic hob showing the different cooking zones with their diameters and power ratings, along with the hob control knobs and residual heat indicators.

#### To Use the Hob:

1. Place a suitable pan on the desired cooking zone.
2. Turn the corresponding hob control knob to the desired power level (1-9). Level 9 is the highest setting.
3. The residual heat indicator lights will illuminate when a zone is hot, even after it has been turned off. Do not touch hot zones.

### 5.2. Oven Operation

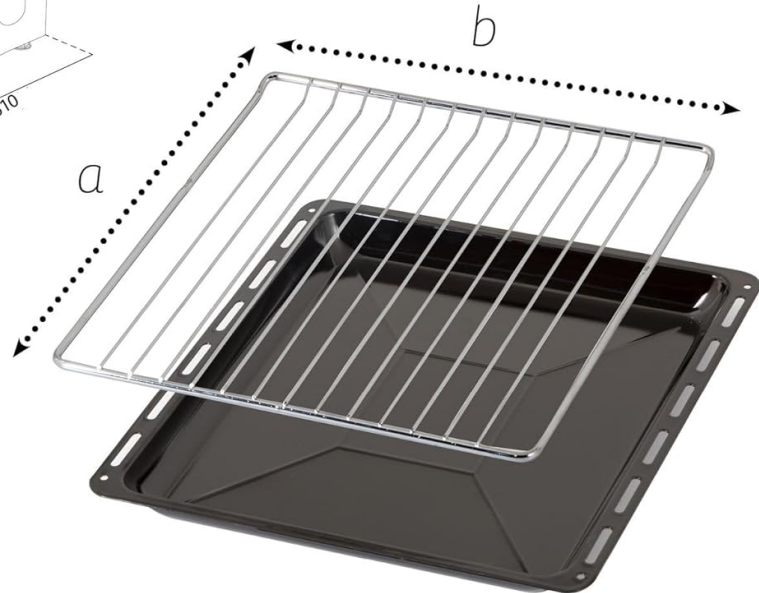
The oven has a 47-litre capacity and offers 9 cooking functions.



	a	b
Backblech Maße	377	355
Grillrost Maße	366	357



Leicht zu reinigendes  
Emaille-Blech



alle Maßangaben sind in mm.

**simfer**

Figure 5.2: View of the oven interior, highlighting the telescopic extension rack for easy access to dishes.

#### Oven Functions:

- **Lighting:** Illuminates the oven interior.
- **Top and Bottom Heating:** Standard baking for most dishes.
- **Bottom Heating:** Ideal for crisping bases or slow cooking.
- **Top Heating:** For browning the top of dishes.
- **Large Grill:** For grilling larger quantities of food.
- **Large Grill with Convection:** Combines grilling with fan assistance for even browning.
- **Top and Bottom Heating with Convection:** Fan-assisted baking for even heat distribution.
- **3D Convection Function:** Utilizes a fan and a circular heating element for multi-level cooking.



**Figure 5.3:** The oven interior showing the convection fan, which ensures even heat distribution, and the double-glazed oven door.

#### To Use the Oven:

1. Turn the oven function selector knob to the desired cooking function.
2. Turn the oven temperature control knob to set the desired temperature (40-240°C).
3. The oven will begin to heat. The indicator light will turn off when the set temperature is reached.

#### 5.3. Digital Timer

The digital timer can be used to set the current time, a cooking duration, or a delayed start time for the oven.

##### Setting the Time:

- When the cooker is first connected to power, the display will flash.
- Use the '+' and '-' buttons to set the current time.
- Press the 'M' button to confirm or wait a few seconds for it to set automatically.

##### Setting a Cooking Duration:

- Select an oven function and temperature.
- Press the 'M' button repeatedly until the cooking duration symbol appears.
- Use the '+' and '-' buttons to set the desired cooking time.
- The oven will switch off automatically once the set time has elapsed.

## 6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cooker.

##### Before Cleaning:

- Always switch off the cooker and allow it to cool completely before cleaning.
- Disconnect the appliance from the mains power supply if possible.

##### Ceramic Hob:

- Clean the ceramic hob after each use to prevent food spills from baking on.



- Use a ceramic hob scraper for stubborn residues and a specialized ceramic hob cleaner for daily cleaning.
- Wipe with a damp cloth and dry thoroughly.

#### **Oven Interior:**

- The oven interior is made of easy-to-clean enamel.
- Wipe spills immediately after the oven has cooled.
- For tougher stains, use a non-abrasive oven cleaner according to the product instructions.
- Remove oven racks and clean them separately in soapy water.

#### **Oven Door:**

- The inner glass panel of the oven door is easily removable for thorough cleaning.
- Consult the full instruction manual for specific steps on how to remove and re-install the inner glass.
- Clean glass panels with a glass cleaner or soapy water and a soft cloth.

#### **Exterior Surfaces:**

- Clean exterior surfaces with a soft cloth and mild detergent.
- Avoid abrasive cleaners or scouring pads, which can damage the finish.

## **7. TROUBLESHOOTING**

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If you encounter issues with your SIMFER FS 4249 cooker, please refer to the following common problems and solutions before contacting service.

#### **Cooker Not Turning On:**

- Check if the cooker is properly plugged into the mains supply.
- Verify that the circuit breaker or fuse for the cooker has not tripped.
- Ensure the digital timer is set correctly and not in a timed-off mode.

#### **Hob Zone Not Heating:**

- Ensure the control knob for that zone is turned to a power setting.
- Check if the pan is suitable for ceramic hobs and has a flat base.

#### **Oven Not Heating:**

- Confirm that an oven function and temperature have been selected.
- Check the digital timer for any active timed programs that might prevent heating.

#### **Unusual Odor During First Use:**

- This is normal during the initial 'burn-in' period as manufacturing residues are eliminated. Ensure good ventilation.

If the problem persists after checking these points, please contact qualified service personnel.

## **8. TECHNICAL SPECIFICATIONS**

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Feature	Specification
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Feature	Specification
Brand	Simfer
Model Number	SMF-FS 4249
Dimensions (L x W x H)	61 x 49 x 86 cm
Weight	31.6 Kilograms
Oven Capacity	47 Litres
Number of Hob Zones	4
Voltage	220 Volts
Power	10300 Watts
Hob Material	Glass
Energy Efficiency Class	A
Oven Functions	9 (including Grill, Convection)
Temperature Range	40 - 240°C

## 9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card provided with your appliance or contact your retailer. In case of technical issues or if you require spare parts, please contact Simfer customer support or an authorized service center. Always provide the model number (FS 4249) and serial number of your appliance when seeking support.

### Related Documents - FS 4249

 <p><b>USER MANUAL</b> Built-in Domino Induction Cooker Model: FS-IRC119B33 (220-240V, 50/60Hz, 1000W)</p> <p>DE: BEDIENFÜHRER   BEDIENFÜHRER/ANLEITUNG   15 FR: MANUEL DE L'UTILISATEUR   MANUEL DE L'UTILISATEUR   15 ES: MANUAL DE USO   MANUAL DE USO   15 IT: MANUALE D'USO   MANUALE D'USO   15 NL: GEBRUIKERSHANDLEIDING   GEBRUIKERSHANDLEIDING   15 EN: USER MANUAL   USER MANUAL   15</p> <p>AMZCHEF</p>	<p><a href="#">AMZCHEF FS-IRC119B33 Built-in Domino Induction Cooker User Manual</a></p> <p>User manual for the AMZCHEF FS-IRC119B33 Built-in Domino Induction Cooker, providing comprehensive guidance on installation, safety, operation, and troubleshooting.</p>
 <p><b>alpina®</b></p> <p>INSTRUCTION MANUAL BEDIENFÜHRER/ANLEITUNG MANUEL D'UTILISATION BEDIENFÜHRER/ANLEITUNG</p> <p>EN: Induction Cooker DE: Induktions-Kochplatte FR: Plaque à induction NL: Inductiekookplaat</p> <p>ITE 30 81102000208    Modelnummer: FS-IC314T</p> <p>Alle ALP Induktionsträger sind CEC- und TÜV-geprüft. Die Herstellerfirma.</p>	<p><a href="#">Alpina FS-IC314T Induction Cooker - Instruction Manual</a></p> <p>Comprehensive instruction manual for the Alpina FS-IC314T Induction Cooker, detailing safety precautions, specifications, operating modes, cookware compatibility, maintenance, and troubleshooting steps.</p>

 <p>amzchef</p> <p>Built-in Domino Induction Cooker Cuisinière induction encastrée Domino Cocinadora a inducción Domino integrada Cocina de inducción Domino incorporada</p> <p>USER MANUAL Manual utilisateur Manual de usuario Manual de usuário</p> <p>BRAND amzchef MODEL FS-IRC119</p> <p>Please read these instructions carefully before attempting installation and use. ALWAYS use common sense and follow these instructions in a safe place for future reference.</p>	<p><a href="#">Amzchef FS-IRC119 Built-in Domino Induction Cooker User Manual</a></p> <p>Comprehensive user manual for the Amzchef FS-IRC119 built-in domino induction cooker, covering installation, operation, safety, care, and troubleshooting. Learn how to use your induction hob effectively and safely.</p>
 <p>1. RECEPTS/RECETTES/RECIPIES/RECEITAS 2. USER MANUAL 3. INSTALLATION/INSTALLATION/INSTALACIÓN/INSTALAÇÃO 4. REPAIR AND MAINTENANCE/REPARACIÓN Y MANTENIMIENTO 5. SAFETY/SEGURIDAD/SEGUREZ/SEGURANÇA 6. TROUBLESHOOTING/PROBLEMAS/PROBLEMAS/PROBLEMAS</p>	<p><a href="#">Mini Oven User Manual - Operating Instructions and Safety</a></p> <p>Comprehensive user manual for the mini oven, covering operation, safety guidelines, technical specifications, and troubleshooting. Learn how to use your mini oven efficiently and safely.</p>
 <p>BUILT-IN OVEN 60 cm Electrical Электрическая</p> <p>USER MANUAL РУКОВОДСТВО ПОЛЬЗОВАТЕЛЯ</p>	<p><a href="#">Built-in Oven User Manual - Simfer B6EM04070</a></p> <p>Comprehensive user manual for the Simfer B6EM04070 built-in electric oven. Learn about installation, operation, safety warnings, cleaning, and troubleshooting.</p>
 <p>AMZCHEF</p> <p>Instruction Manual Induction Cooker</p> <p>Brand amzchef Model FS-IRC121G</p> <p>PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY RETAIN THIS MANUAL FOR FUTURE REFERENCE</p>	<p><a href="#">AMZCHEF FS-IRC121G Induction Cooker Instruction Manual</a></p> <p>Comprehensive instruction manual for the AMZCHEF FS-IRC121G Induction Cooker, covering safety precautions, product features, specifications, operation, troubleshooting, maintenance, and warranty information.</p>



[\[pdf\]](#) Catalog

Koch und Kühlgeräte Simfer Einbaubacköfen Für jede Küche BO 6813 Eigenschaften 60 cm

Einbaubackofen Innenraum Volumen Liter Schwarze Glasblende 2021 simfer german catalogue

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Koch-und Khlgeräte Einbaubackfen 4 5 Simfer Einbaubackfen Einbaubackfen, Fr jede

Kche Einbaub ... Standherde 20 21 Simfer Standherde Mit aller Fhigkeit, Entdecken

Sie Ihre Talente Standherde **FS 4249** Eigenschaften 50 x 60 cm Backofenvolumen:

47 Liter Elektroherd Cerankochfeld Temperatur...

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