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## Amica KMI 772 680 C

# Amica KMI 772 680 C Induction Hob User Manual

Model: KMI 772 680 C

## 1. INTRODUCTION

Thank you for choosing the Amica KMI 772 680 C Induction Hob. This manual provides essential information for the safe and efficient installation, operation, and maintenance of your new appliance. Please read these instructions carefully before using the hob and keep them for future reference.



40 °C zum Warmhalten, Schmelzen



70 °C für das Erwärmen, Garziehen von Soßen und Eintöpfen



90 °C für das Aufkochen, Garziehen im Wasser



200 °C für das Braten und Frittieren

Figure 1: Front view of the Amica KMI 772 680 C Induction Hob.

## 2. SAFETY INSTRUCTIONS

To prevent damage to the appliance or injury to persons, observe the following safety precautions:

- Ensure the hob is installed by a qualified technician in accordance with local regulations.
- Do not operate the hob with wet hands.

- Keep children away from the appliance during operation and when it is cooling down.
- Do not store flammable materials on or near the hob.
- Use only induction-compatible cookware.
- Avoid placing metallic objects like knives, forks, spoons, and lids on the hob surface as they can become hot.
- Disconnect the appliance from the power supply before cleaning or maintenance.
- If the ceramic glass surface is cracked, immediately switch off the appliance and disconnect it from the mains to avoid electric shock.

### 3. PRODUCT OVERVIEW

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The Amica KMI 772 680 C is an autonomous induction hob designed for modern kitchens. Key features include:

- **78 cm Width:** Provides ample cooking space.
- **Booster Function:** For rapid heating.
- **14 Power Levels:** Precise control over cooking temperature.
- **Timer Function:** For setting cooking durations.
- **Child Lock:** Enhances safety by preventing accidental operation.
- **Frameless Design:** Offers a sleek, integrated look.



Figure 2: Side view illustrating the slim profile of the hob.

### 4. INSTALLATION AND SETUP

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Installation must be carried out by a qualified professional. Ensure the following conditions are met:

- The countertop opening dimensions are appropriate for the hob.
- Adequate ventilation is provided beneath the hob.
- The electrical connection meets the appliance's requirements and local electrical codes.

- The hob dimensions are approximately 52.2 x 78 x 4.9 cm (L x W x H).



Figure 3: Rear view of the hob, showing connection points for professional installation.

## 5. OPERATING INSTRUCTIONS

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Familiarize yourself with the control panel before first use.

### 5.1 Turning On/Off

Press the main power button to turn the hob on or off. The display will illuminate when active.

### 5.2 Selecting a Cooking Zone and Adjusting Power

Select the desired cooking zone by touching its corresponding sensor. Use the '+' and '-' controls or the slider to adjust the power level from 1 to 14. The hob offers precise control for various cooking needs.



Figure 4: User interacting with the touch control panel to adjust settings.

### 5.3 Booster Function

Activate the Booster function for rapid heating of a cooking zone. This is ideal for boiling water quickly. Touch the

Booster symbol (often 'P' or a similar icon) after selecting a zone.

## 5.4 Timer Function

The timer can be set for individual cooking zones or as a general minute minder. Select the zone, then press the timer button and adjust the duration using '+' and '-'. The hob will switch off the zone automatically when the time expires.

## 5.5 Child Lock

To activate the child lock, press and hold the child lock symbol for a few seconds. This will disable the control panel, preventing accidental changes to settings or activation. Repeat the process to deactivate.

## 5.6 Recommended Temperature Settings

- **40°C:** Ideal for keeping food warm or melting delicate ingredients like chocolate.
- **70°C:** Suitable for warming and simmering sauces and stews.
- **90°C:** For gentle boiling or poaching in water.
- **200°C:** Recommended for frying and deep-frying.



Figure 5: Visual guide to various temperature settings for different cooking tasks.

## 6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your hob.

- Always ensure the hob is cool and disconnected from the power supply before cleaning.
- Wipe the ceramic glass surface with a soft cloth and a mild cleaning agent.
- For stubborn stains, use a specialized ceramic hob scraper, holding it at a shallow angle.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals that can scratch or damage the surface.
- Clean spills immediately to prevent them from baking onto the surface.

## 7. TROUBLESHOOTING

Before contacting customer service, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Hob does not turn on.	No power supply; Child lock active.	Check power connection; Deactivate child lock.
Cooking zone not heating.	Incorrect cookware; No cookware detected.	Use induction-compatible cookware; Ensure cookware is centered on the zone.
Display shows an error code.	Internal fault; Overheating.	Refer to the full manual for specific error codes or contact service. Allow hob to cool down.
Hob makes noise during operation.	Normal operation (fan, cookware vibration).	This is usually normal for induction hobs.

## 8. SPECIFICATIONS

- **Model Number:** KMI 772 680 C
- **Brand:** Amica
- **Dimensions (L x W x H):** 52.2 x 78 x 4.9 cm
- **Weight:** 7.8 Kilograms
- **Power Levels:** 14
- **Special Features:** Booster function, Timer, Child Lock, Frameless design
- **ASIN:** B0CYHG5YMT



Figure 6: Amica brand statement, highlighting European manufacturing and design principles.

## 9. WARRANTY AND SUPPORT

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For warranty information, please refer to the warranty card included with your product or visit the official Amica website. For technical support, spare parts, or service requests, please contact Amica customer service or your authorized dealer. Ensure you have your model number (KMI 772 680 C) and purchase details available when contacting support.