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## AMZCHEF I72S-FFDD06

# AMZCHEF Induction Hob I72S-FFDD06 User Manual

Model: I72S-FFDD06

## 1. INTRODUCTION

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Thank you for choosing the AMZCHEF Induction Hob I72S-FFDD06. This manual provides essential information for the safe and efficient use of your new appliance. Please read these instructions carefully before installation and operation, and keep them for future reference. Proper installation, operation, and maintenance are crucial for optimal performance and safety.

## 2. SAFETY INFORMATION

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Your safety and the safety of others are paramount. Please observe all safety warnings and precautions outlined in this section.

### 2.1 General Safety

- This appliance is intended for household use only.
- Ensure the appliance is installed by a qualified person in accordance with local regulations.
- Do not operate the hob if the ceramic glass surface is cracked or broken. Contact customer service immediately.
- Keep children away from the appliance during operation and cooling.
- Do not store flammable materials on or near the hob.
- Individuals with pacemakers or similar medical implants should consult their doctor before using an induction hob, as electromagnetic fields may interfere with their devices.

### 2.2 Electrical Safety

- The appliance must be connected to a properly grounded electrical supply.
- This product does not come with a plug. Wiring must be performed by a qualified electrician. Refer to the wiring diagram in the installation section.
- Ensure the voltage and frequency of your electrical supply match the specifications of the hob (220V, 7200W).
- Do not use extension cords or adapters.

## 3. PRODUCT OVERVIEW

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The AMZCHEF I72S-FFDD06 induction hob features advanced technology for efficient and flexible cooking.

### 3.1 Key Features

- **Flexible Cooking Zones:** Two flexible zones allow for independent use of four cooking zones or combining them into two larger heating areas for longer pots or grilling.
- **Boost Function:** Each burner includes a one-touch boost function to increase power by up to 30% for rapid heating.
- **Touch Control Panel:** Intuitive and sensitive touch controls for easy operation.
- **9 Power Levels:** Precise temperature control for various cooking needs.
- **Safety Functions:** Equipped with a timer, overheating protection, automatic shut-off, and a safety lock for enhanced user safety.
- **Durable Surface:** Black crystal ceramic glass panel, heat-resistant, wear-resistant, and easy to clean.

### 3.2 Control Panel Layout

The control panel is located at the front of the hob. It features touch-sensitive buttons for power, zone selection, power level adjustment, timer, boost, and safety lock.



*Image: Detailed view of the AMZCHEF Induction Hob control panel, showing touch buttons for power, zone selection, power levels, timer, boost, and safety lock.*

## 4. INSTALLATION (SETUP)

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Proper installation is essential for the safe and correct operation of your induction hob. It is recommended that a qualified electrician performs the installation.

### 4.1 Dimensions and Cut-out

- **Product Size:** 59 cm (Depth) x 52 cm (Width) x 6 cm (Height)
- **Built-in Cut-out Size:** (55.8~56) cm (Width) x (48.8~49) cm (Depth)



*Image: Diagram illustrating the product dimensions and the required cut-out size for built-in installation of the AMZCHEF Induction Hob.*

### 4.2 Electrical Connection

**Important:** This product does not include a power plug. The electrical wiring must be carried out by a certified electrician. Refer to the wiring instructions provided in the full manual or consult the manufacturer's video instructions for guidance.

- Ensure the main power supply is disconnected before commencing any electrical work.
- Connect the hob to a dedicated circuit with appropriate fusing.
- Verify all connections are secure and correctly insulated.

### 4.3 Ventilation Requirements

Adequate ventilation is necessary for the hob to function correctly and to prevent overheating. Ensure there is sufficient clear space around and beneath the appliance as specified in the detailed installation guide.

## 5. OPERATION

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This section details how to operate your AMZCHEF Induction Hob.

## 5.1 Suitable Cookware

Induction hobs require cookware with a magnetic base. Test your cookware by placing a magnet on the bottom; if it sticks, the cookware is suitable.

- Suitable materials: Cast iron, enamelled steel, magnetic stainless steel, or aluminum with a magnetic base.
- Unsuitable materials: Glass, ceramic, copper, non-magnetic aluminum.

## 5.2 Turning On/Off

1. Touch the **Power On/Off** button to activate the hob. The display will show '0' or '-'.  
2. To turn off, touch the **Power On/Off** button again.

## 5.3 Selecting a Cooking Zone and Adjusting Power

1. Place suitable cookware on the desired cooking zone.
2. Touch the corresponding **Zone Selection** button.
3. Use the '+' or '-' buttons to set the power level from 1 to 9.

## 5.4 Using the Boost Function

The Boost function provides maximum power for rapid heating.

1. Select a cooking zone.
2. Touch the **Boost** button. The display will show 'P'.  
3. The Boost function will operate for a limited time before returning to a lower power setting.

## 5.5 Activating Flexible Zones

The flexible zones allow you to combine two cooking areas for larger pots or grilling plates.

1. Place a large pot or grilling plate across two adjacent cooking zones.
2. Touch the **Flex Zone** button. The two zones will now operate as a single, larger heating area.
3. Adjust the power level for the combined zone using the '+' or '-' buttons.

## 5.6 Timer Function

The timer can be set to automatically turn off a cooking zone after a specified duration.

1. Select the desired cooking zone.
2. Touch the **Timer** button.
3. Use the '+' or '-' buttons to set the desired cooking time.
4. The hob will automatically switch off the selected zone when the timer expires.

## 5.7 Safety Lock

The safety lock prevents accidental operation, ideal for households with children.

1. To activate: With the hob on or off, touch and hold the **Lock** button for a few seconds until 'Lo' appears on the display.
2. To deactivate: Touch and hold the **Lock** button again until 'Lo' disappears.

# 6. CLEANING AND MAINTENANCE

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

## 6.1 Daily Cleaning

- Always ensure the hob is cool before cleaning.
- Wipe the ceramic glass surface with a soft, damp cloth and mild detergent.
- Dry thoroughly with a clean cloth to prevent water spots.

## 6.2 Removing Stubborn Stains

- For burnt-on food or stubborn stains, use a specialized ceramic hob cleaner and a non-abrasive scrubber.
- Avoid using abrasive sponges, harsh chemicals, or sharp objects that could scratch the surface.

## 6.3 General Care

- Do not drop heavy objects on the hob surface.
- Avoid dragging cookware across the surface to prevent scratches.

## 7. TROUBLESHOOTING

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If you encounter issues with your hob, refer to the following common problems and solutions before contacting customer service.

Problem	Possible Cause	Solution
Hob does not turn on.	No power supply; Safety lock activated.	Check power connection; Deactivate safety lock.
Cooking zone not heating.	Unsuitable cookware; Cookware not centered.	Use magnetic cookware; Center cookware on the zone.
Display shows 'E' or error code.	Overheating; Internal fault.	Turn off hob, allow to cool; If error persists, contact support.
Hob makes a humming noise.	Normal operation of induction technology or cooling fan.	This is normal and not a fault.

## 8. SPECIFICATIONS

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Feature	Specification
Brand	AMZCHEF
Model Number	I72S-FFDD06
Product Dimensions (D x W x H)	59 x 52 x 6 cm
Built-in Cut-out Dimensions (W x D)	(55.8~56) x (48.8~49) cm
Weight	9.6 Kilograms
Material	Ceramic Glass

Feature	Specification
Power Source Type	Corded Electric
Voltage	220 Volts
Wattage	7200 Watts
Installation Method	Drop-In
Number of Heating Elements	4
Control Type	Touch

## 9. WARRANTY AND SUPPORT

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For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official AMZCHEF website. Keep your proof of purchase for warranty claims.

No official product videos were provided in the product data for embedding in this manual.