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KAFF IND 32

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Model: IND 32

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your KAFF IND 32 Built-in Induction Hob. Please read all instructions carefully before using the appliance and retain this manual for future reference.

2. SAFETY INFORMATION

Your safety and the safety of others are paramount. Always observe the following safety precautions:

- **Electrical Safety:** Ensure the appliance is correctly installed by a qualified technician and connected to a properly grounded electrical outlet. Do not use extension cords or adapters.
- **Heat and Burn Hazard:** The cooking zones become hot during use. Always use oven mitts and avoid touching hot surfaces. Do not leave hot oil or fat unattended.
- **Cookware:** Use only induction-compatible cookware with a flat base. Non-compatible cookware will not heat.
- **Ventilation:** Ensure adequate ventilation around the hob as specified in the installation instructions.
- **Children:** Keep children away from the appliance during operation and when it is cooling down. Activate the child lock function when not in use.
- **Cleaning:** Disconnect the appliance from the power supply before cleaning. Allow the hob to cool completely.
- **Pacemakers:** Individuals with pacemakers or similar medical implants should consult their doctor before using an induction hob.

3. PRODUCT OVERVIEW

The KAFF IND 32 is a built-in induction hob featuring two cooking zones, full touch controls, and Flex Zone Technology for versatile cooking.

3.1 Hob Layout



Image: Top-down view of the KAFF IND 32 Induction Hob. This image illustrates the two cooking zones, the central induction control dial, and various touch buttons for functions like boost, timer, and child lock. The 'Flex Zone' area is also visible, indicating where larger cookware can be placed.

- **Cooking Zones:** Two independent induction cooking zones.
- **Flex Zone:** Allows combining two cooking zones to accommodate larger cookware or a griddle for BBQ function.
- **Touch Controls:** Intuitive touch-sensitive panel for power adjustment, timer, and special functions.

3.2 Control Panel



Image: Close-up of the KAFF IND 32 Induction Hob's touch control panel. This image highlights the central circular induction power control, along with dedicated buttons for boost, timer, child lock, and the 'Stop & Go' function. The 'BBQ 3sec' indicator is also visible.

- **Power Control:** A central touch slider or dial for adjusting heat levels.
- **Boost Function:** Provides maximum power for rapid heating.
- **Timer:** Sets cooking duration for individual zones.
- **Child Lock:** Prevents accidental operation.
- **Stop & Go:** Pauses and resumes cooking.

4. SETUP AND INSTALLATION

Installation of the KAFF IND 32 Built-in Induction Hob must be performed by a qualified technician in accordance with local regulations and the provided installation template.

4.1 Unpacking

- Carefully remove the hob from its packaging.
- Inspect for any damage. Do not install if damaged.
- Retain packaging materials for potential future transport or service.

4.2 Countertop Preparation

- Ensure the countertop material is heat-resistant.

- Cut the opening according to the dimensions specified in the installation diagram (refer to the separate installation guide).
- Ensure sufficient clearance for ventilation beneath the hob.

4.3 Electrical Connection

- The hob requires a dedicated electrical circuit.
- Connect the appliance to the main power supply as per the wiring diagram provided with the installation guide.
- Verify that the voltage and frequency match the appliance's specifications.

4.4 Initial Use

- Before first use, wipe the ceramic glass surface with a damp cloth to remove any dust or residue.
- It is normal for a slight odor to be present during the first few uses as manufacturing residues burn off. Ensure good ventilation.

5. OPERATING INSTRUCTIONS

Familiarize yourself with the control panel before operating the hob.

5.1 Turning On/Off

- **To Turn On:** Touch and hold the power symbol (I) for a few seconds. The display will light up.
- **To Turn Off:** Touch the power symbol (I) again. The hob will turn off, and residual heat indicators ('H') may appear.

5.2 Selecting a Cooking Zone and Adjusting Power

- Place an induction-compatible pot or pan on the desired cooking zone.
- Touch the corresponding zone selection button.
- Use the central touch slider/dial to adjust the power level from 1 (low) to 9 (high).

5.3 Boost Function

- Select a cooking zone.
- Touch the 'Boost' symbol. The zone will operate at maximum power for a set period, then revert to a lower setting.

5.4 Flex Zone (BBQ Function)

- To activate the Flex Zone, place a large pot, griddle, or BBQ plate across both cooking zones.
- Touch the Flex Zone activation button (often indicated by a BBQ symbol or linked zones).
- Adjust the power level for the combined zone using the main power control.

5.5 Timer Function

- Select the cooking zone for which you want to set a timer.
- Touch the 'Timer' symbol.
- Use the '+' and '-' buttons or the slider to set the desired cooking duration. The zone will turn off automatically when the timer expires.

5.6 Child Lock

- **To Activate:** With the hob off or on, touch and hold the 'Lock' symbol for a few seconds. An indicator will light up. All controls will be disabled.

- **To Deactivate:** Touch and hold the 'Lock' symbol again until the indicator turns off.

5.7 Cookware Compatibility

- Use cookware made of ferromagnetic material (cast iron, enameled steel, stainless steel with a magnetic base).
- Test compatibility by placing a magnet on the bottom of the pot; if it sticks, it's compatible.
- Ensure the pot base is flat and covers at least 70% of the cooking zone.

6. MAINTENANCE AND CLEANING

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 and disconnected from the power supply before cleaning.
- Wipe the ceramic glass surface with a soft, damp cloth and a 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 ceramic hob scraper (plastic or metal, specifically designed for glass hobs) at an angle.
- Apply a specialized ceramic hob cleaner and polish with a soft cloth.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals as they can scratch or damage the surface.

6.3 Care for the Control Panel

- Keep the touch control area clean and dry to ensure proper responsiveness.
- Avoid placing objects on the control panel during operation.

7. TROUBLESHOOTING

If you encounter issues with your induction hob, refer to the following table before contacting service.

Problem	Possible Cause	Solution
Hob does not turn on.	No power supply; Child lock activated.	Check circuit breaker; Deactivate child lock.
Cooking zone not heating.	Non-compatible cookware; Pot not centered; No pot detected.	Use induction-compatible cookware; Center the pot; Ensure pot is on the zone.
Display shows 'E' or error code.	Internal fault; Overheating.	Turn off and restart the hob. If error persists, contact service. Allow hob to cool.
Hob turns off unexpectedly.	Overheating; Liquid spill on controls; Automatic safety shut-off.	Allow to cool; Clean controls; Restart hob.
Loud noise during operation.	Normal fan operation; Cookware resonance.	This is normal. Some cookware may produce a slight hum.

8. SPECIFICATIONS

The following specifications apply to the KAFF IND 32 Built-in Induction Hob:

- **Model:** IND 32
- **Type:** Built-in Induction Hob
- **Cooking Zones:** 2
- **Control Type:** Full Touch Controls
- **Power Output:** 3000-3800W (Total)
- **Special Features:** BBQ Function, Flex Zone Technology
- **Color:** Black
- **ASIN:** B0FG2RY1PB
- **Net Quantity:** 1 Piece
- **Date First Available:** 7 September 2025

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official KAFF website. Keep your purchase receipt as proof of purchase.

- **Customer Service:** Contact details for customer service can typically be found on the manufacturer's website or in the product packaging.
- **Online Resources:** Additional FAQs and support documents may be available online.