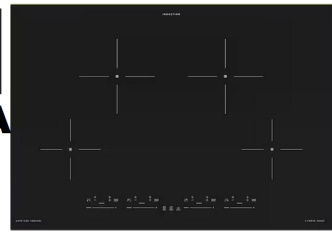


IKEA
FLACKSTA
Induction
Cooktop



IKEA FLACKSTA Induction Cooktop Instruction Manual

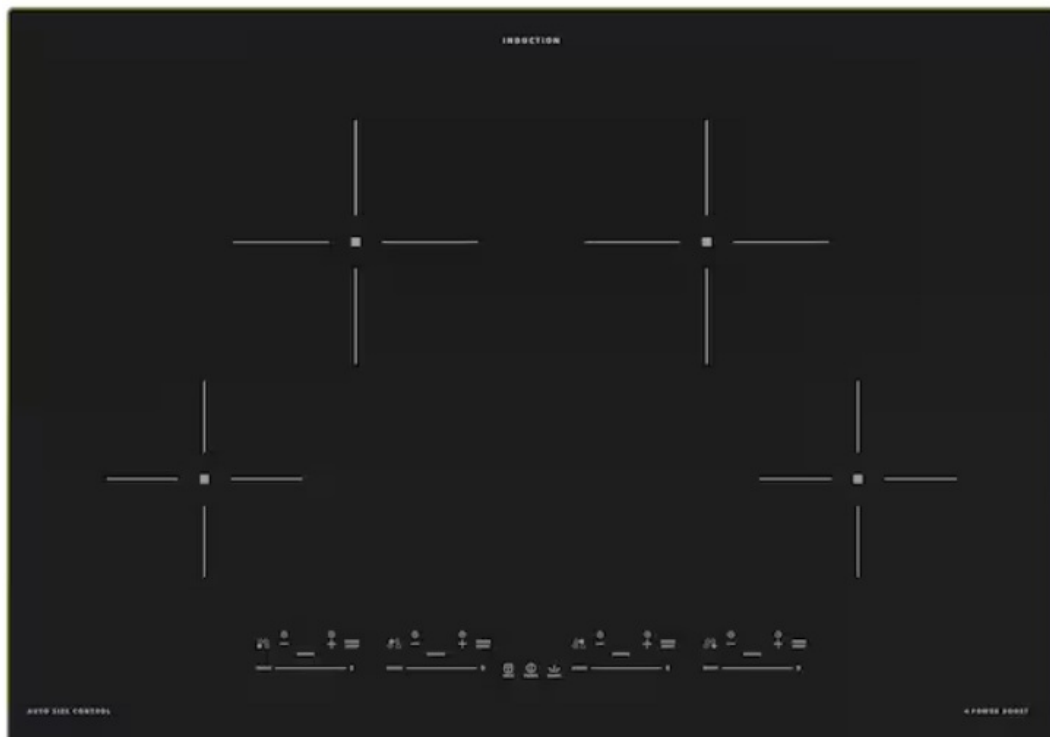
[Home](#) » [Ikea](#) » IKEA FLACKSTA Induction Cooktop Instruction Manual 

Contents

- 1 **IKEA FLACKSTA Induction Cooktop**
- 2 **Product Usage Instructions**
- 3 **FAQ**
- 4 **INTRODUCTION**
- 5 **IMPORTANT INSTRUCTION**
- 6 **FCC**
- 7 **GENERAL INFORMATION**
- 8 **PRODUCT DESCRIPTION**
- 9 **INDICATORS**
- 10 **DAILY USE**
- 11 **COOKWARE GUIDANCE**
- 12 **CARE AND CLEANING**
- 13 **TROUBLESHOOTING**
- 14 **TECHNICAL DATA**
- 15 **ENVIRONMENTAL CONCERNS**
- 16 **IKEA limited guarantee**
- 17 **Documents / Resources**
 - 17.1 **References**



IKEA FLACKSTA Induction Cooktop



Specifications

- **Model:** FLACKSTA
- **Languages:** English, French, Spanish
- **Product Names:** HIDINGSTA, NEDERSTA

Product Description

The FLACKSTA appliance is a versatile kitchen appliance designed to assist with cooking and food preparation tasks. It comes with various features and functions to make your cooking experience efficient and enjoyable.

General Information

Before using the appliance, it is crucial to read all instructions provided in the manual. Pay close attention to safety symbols and instructions for safe operation.

Product Usage Instructions

Important Instructions

1. Read all instructions before using the appliance.
2. Follow safety symbols and instructions carefully to avoid potential hazards.
3. Do not attempt to install or operate the appliance without reading the safety precautions in the manual.

Unpacking and Installation

- Avoid fire hazards or electrical shock. Do not use an adapter plug, or extension cord, or remove the grounding prong from the power cord.

Using the Appliance

- **Warning:** Do not store flammable materials in the appliance or near surface burners to prevent fire hazards.

Cookware Guidance

- Use appropriate cookware suitable for the appliance to ensure optimal performance.

Care and Cleaning

- Regularly clean the appliance following the care instructions provided in the manual to maintain its functionality.

Troubleshooting

- Refer to the troubleshooting section of the manual for solutions to common issues you may encounter with the appliance.

FAQ

- **Q: Where can I find technical data for the appliance?**
 - **A:** The technical data can be found in the corresponding chapter of the manual.
- **Q: What should I do if I encounter a warning symbol while using the appliance?**
 - **A:** If you see a warning symbol, stop using the appliance immediately and refer to the manual for instructions on how to proceed.

INTRODUCTION

- Please refer to www.IKEA.com for the full list of IKEA-appointed Sales Service Providers and relative national phone numbers.







- Please record your model and serial numbers below for reference.
- For S/N please go to TECHNICAL DATA chapter.
- **Purchase Date**_____
- **Model Number**_____
- **Serial Number**_____

-  Please attach the sales receipt here for future reference.

IMPORTANT INSTRUCTION

- Read all instructions before using this appliance.
- This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.
- Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a **WARNING** or **CAUTION** statement based on the risk type.
- **Warnings** and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

DEFINITIONS

-  This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.
-  **WARNING:** Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.
-  **CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.
- **IMPORTANT:** Indicates installation, operation, maintenance, or valuable information that is not hazard-related.
-  **NOTE:** Indicates a short, informal reference something written down to assist the memory or for future reference.

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

- **IMPORTANT** Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance.
- Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material.
- Do not remove the wiring label and other literature attached to the appliance.
- Do not remove the model/serial number plate.
- Cold temperatures can damage the electronic control.
- When using this appliance for the first time, or when the appliance has not been used for an extended period, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.
- Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.

- Be sure to have an appropriate foam-type fire extinguisher available visible, and easily accessible located near the appliance.
- Be sure to have an appropriate foam-type fire extinguisher available visible, and easily accessible located near the appliance.

GROUNDING INSTRUCTIONS




- **WARNING** Avoid fire hazards or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.
- Avoid fire hazards or electrical shock.
- Do not use an adapter plug, use an extension cord, or remove the grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.
- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, installed under the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, the latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install per CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical Code, Part 1 latest edition, and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.
- For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that has the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker under local codes.
- It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician.
- It is the responsibility and obligation of the consumer to contact a qualified installer to ensure that the electrical installation is adequate and is in conformance with all local codes and ordinances.
- See the installation instructions packaged with this appliance for complete installation and grounding instructions.

USING THE APPLIANCE





- **WARNING** Storage In or On Appliance —Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warming drawer (if equipped).
- This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.
- Do not leave children alone — Children should not be left alone or unattended in the area where the appliance is in use.
- They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.
- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injuries.
- An open drawer when hot may cause burns. Stepping, leaning, or sitting on the door or drawers of this

appliance can result in serious injuries and also cause damage to the appliance.

- Never cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning.
- Aluminum foil linings may also trap heat, causing a fire hazard.
- Do not use the oven or warmer drawer (if equipped) for storage.
-  **WARNING** Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.
-  **CAUTION** When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.
- Do not use water or flour on grease fires. Smother fire or flame or use a dry chemical or foam-type extinguisher.
- Cover the fire with a pan lid or use baking soda.
- Use Only Dry Potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky clothes.
- Do not heat unopened food containers. Buildup of pressure may cause container to burst and result in injury.
- Wear proper apparel – Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns.
- During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.
- Among these areas are (identification of areas – for example, the cooktop and surfaces facing the cooktop).
- Do not place metallic objects such as knives, forks, spoons, and lids on the cooktop surface since they can get hot.
-  **CAUTION** Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance.
- If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored.

IMPORTANT INSTRUCTIONS FOR USING YOUR INDUCTION COOKTOP

-  **WARNING** If an oven installed underneath is performing self-clean, then the surface cooking unit must be turned off.
-  **CAUTION** Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device.
- It would be advisable to consult your doctor or the pacemaker or similar medical device manufacturer about your particular situation.
- Know which knob or key controls each surface heating area. Place cookware with food in the cooking area before turning it on. Turn the cooking area off before removing the cookware.
- Cookware handles should be turned inward and not extend over adjacent surface elements. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle


of the cookware should be positioned so that it is turned inward, and does not extend over other cooking areas.

- Glazed cooking utensils – Only certain types of cookware are suitable for cooktop service and must be magnetic to work properly on the induction zones.
- Check the manufacturer's recommendations for cooktop use to ensure that the cookware is compatible with induction cooking.
- Improper cookware may break due to sudden changes in temperature.
- Check the cookware manufacturer's recommendations for cooktop use.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element.
- The use of undersized utensils will expose a portion of the heating element to direct contact and may result in the ignition of clothing.
- Proper relationship of utensils to burner will also improve efficiency.
- Never leave surface elements unattended. Boilovers may cause smoking and greasy spills that may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.
- When you are flaming foods under a ventilating hood, turn on the fan.

IMPORTANT INSTRUCTIONS FOR GLASS AND CERAMIC COOKTOPS

- Do Not Clean or Operate a Broken Cooktop. If the cooktop breaks, cleaning solutions, and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean cooktop glass with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
- Avoid scratching the cooktop glass with sharp objects.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

-  **CAUTION** Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns.
- Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate.
- Greasy deposits in the fan could catch fire.
- Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- Clean ventilation hoods frequently.
- Grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

- Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.
- Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not

understand.

- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

FCC

WARNING

California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov

Important: This appliance has been tested and found to comply with the limits for a class B digital device, under Part 18 of the FCC rules (United States) and ICES 001 (Canada). These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit uses and can radiate radio frequency energy and, if not installed and used under the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase distance between unit and receiver.
- Connect the unit to an outlet or a circuit different from that to which the receiver is connected.



WARNING

- **Proper Installation** – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in areas where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual.
- All other servicing should be referred to a qualified technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires Smother fire or flame or use a dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholder touch hot heating elements. Do not use a towel or other bulky cloth.



- **WARNING Use Proper Pan Size** – This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element.
- The use of undersized utensils will expose a portion of the heating element to direct contact and may result in the ignition of clothing.
- Proper relationship of utensils to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boil over causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – The absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as

suggested in the manual.

- Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to sudden temperature changes.

Utensil Handles Should Be Turned

- **Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.



- **WARNING** Do Not Cook on a Broken Cook-Top If the cook-top should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

- Clean Cook-Top With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.



- **WARNING** Do not place metallic objects such as knives, forks, spoons, and lids on the cooktop surface since they can get hot.



- **CAUTION** Do not store items of interest to children in cabinets above a range or on the back of a range – children climbing on the range to reach items could be seriously injured.



- **WARNING** DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns.

- During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.
- Among these areas are (identification of areas – for example, the cooktop and surfaces facing the cooktop).



- **WARNING** If the appliance displays an error code and the audible signal (for example, a buzzer) sounds, the appliance is malfunctioning. Turn off or disconnect the appliance from power supply and have serviced by a qualified technician.

GENERAL INFORMATION

What is Electromagnetic Induction?

- Induction cooking uses electromagnets to create heat in compatible cookware.
- Below each cooking zone on an induction cooktop, there is a copper coil.
- When the cooking zone is turned on, the electricity turns the coil into a type of magnet that heats metal cookware in the cooking zone.

Induction Features

- Because heat starts in the cookware instead of the cooktop, induction offers several advantages.
- **Fast Heating:** Cookware will heat up faster than on a conventional electric cooktop. Pay close attention to avoid scorching food when starting to cook.
- You may need to use a lower setting for cooking food than you are used to.
- **Precise Control:** The heat going into the cookware will change immediately when you change the setting of the cooking zone.
- **Even Heating:** Cookware will typically heat more evenly on an induction cooktop, so you are less likely to have hot or cool spots in the cookware.
- **Cooler Cooktop:** An induction cooktop will be cooler when you remove the cookware than a conventional electric cooktop would be.
- Because the cooktop doesn't get as hot, you are not as likely to get burned. Spills are also less likely to cook on the surface, making cleanup easier.
- **Energy Efficiency:** Induction cooking wastes less energy than a conventional cooktop, so it uses less electricity.
- **Cleaner cooking:** Because induction works by heating the cookware and not the cooktop, spills don't cook or stick to the surface.

Preparation

- Before using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface.
- Clean and buff with a clean paper towel. Cooktop cleaning creams leave a protective finish on the glass that will make cleaning easier when the cooktop is soiled from cooking and help prevent scratches and abrasions.
- **CAUTION** Although induction cooking zones do not produce heat, they can become hot from contact with hot cookware. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.

Sounds

- The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise. These sounds are not unusual, especially at high settings.
- Cookware that is not perfectly flat on the bottom may vibrate slightly against the cooktop.

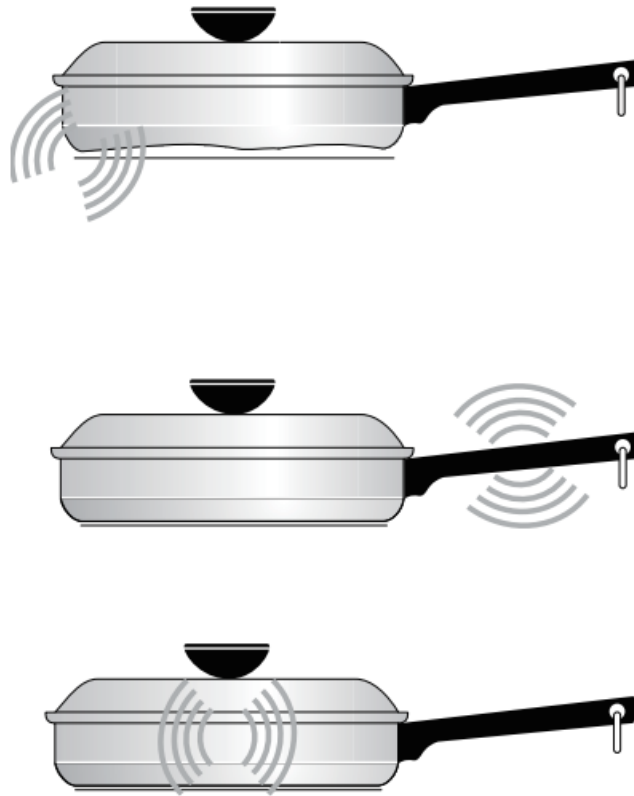


Figure 1: Induction sounds

- A loose handle may vibrate in its socket.
- Multi-material cookware may allow small vibrations in its structure.
- Sounds are less likely to occur with heavier, higher-quality cookware.
- An induction cooktop may also produce faint clicking sounds from the electronic switches that maintain the desired cooking temperature. You may also hear a fan that cools the electronics inside the cooktop.
- **NOTE** Be sure to read detailed instructions for induction cooktop cleaning in the “Care and Cleaning” section and “Before You Call” checklist section of this User Manual.
- **CAUTION** Although induction cooking zones do not directly generate heat, they can become hot from contact with hot cookware. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature. plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. Heat radiating from cookware could cause these items to melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to hot cookware.
- Do not use aluminum foil to line any part of the cooktop. Improper installation of these liners may result in a risk of electric shock or fire. If these items melt on the cooktop, they will damage the cooktop.
- **IMPORTANT** Do not leave empty cookware in an operating cooking zone. Cookware will heat very quickly and may be damaged or warped if left in the cooking zone empty.
- **NEVER** place or straddle a cooking utensil over two different surface cooking areas at the same time. Incorrect use may damage the cooktop. When the cooktop is locked for safety, two options are available to unlock it.

Moving Cookware on a Smooth Cooktop

- It's best to lift cookware before moving it on the ceramic glass cooktop. Cookware that has a rough or dirty

bottom can mark and scratch the ceramic glass surface. Always start with clean cookware.

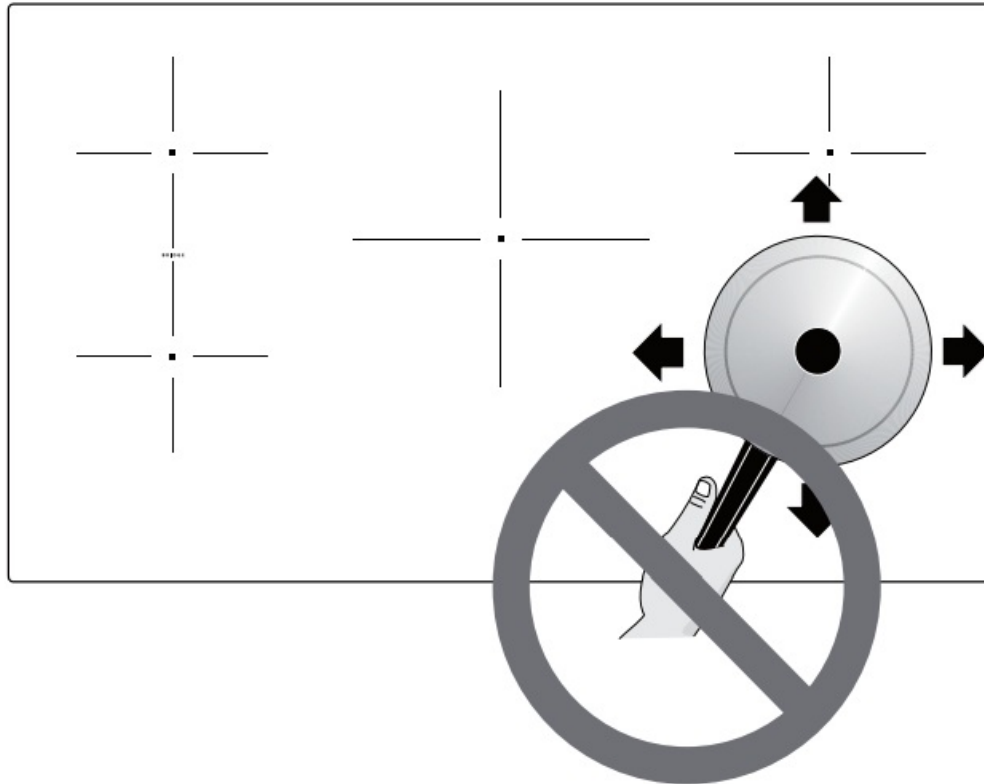
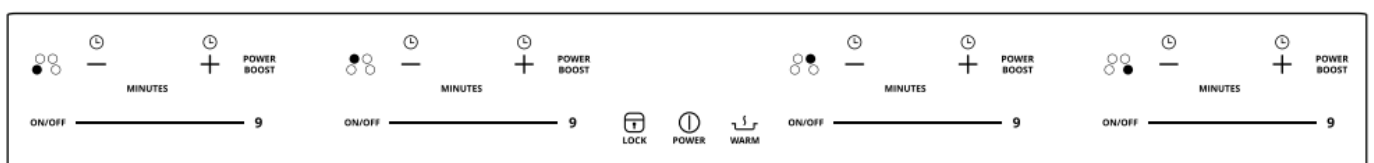
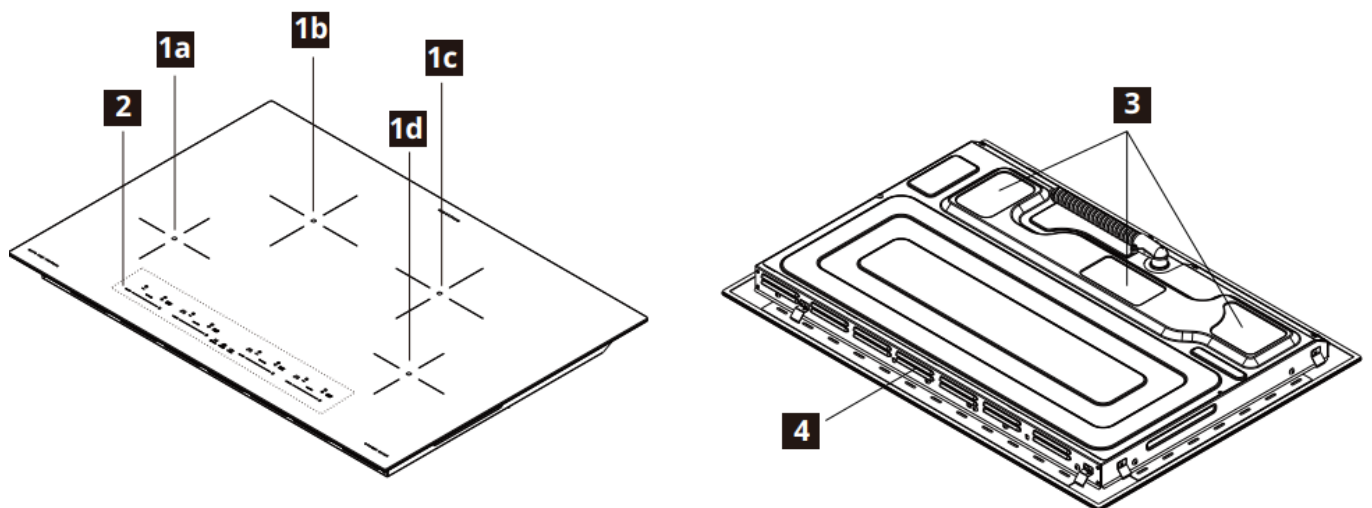


Figure 2: Move cookware carefully on cooktop

PRODUCT DESCRIPTION

FLACKSTA



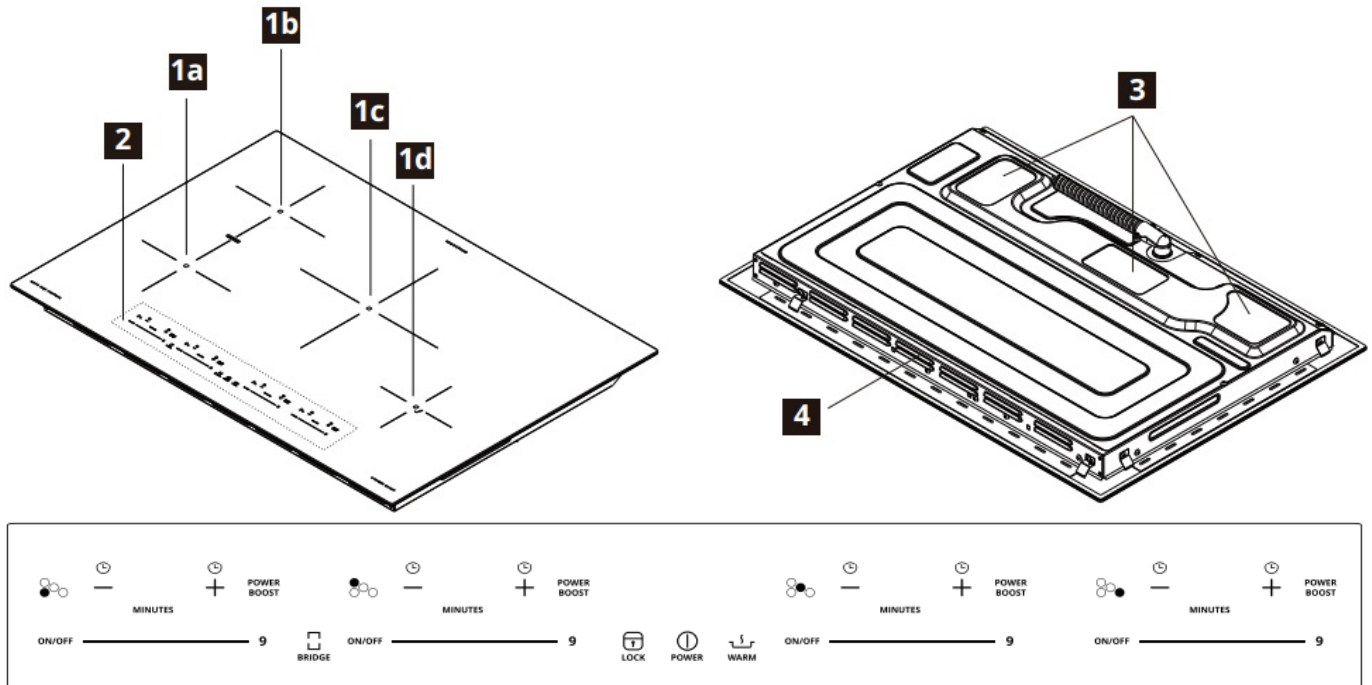
1. Heating area

- **1a** Cooking zone 5 $\frac{7}{8}$ ", 1400W/2000W
- **1b** Cooking zone 7 $\frac{1}{4}$ ", 2000W/3000W

- **1c** Cooking zone 7 1/3", 2000W/3000W
- **1d** Cooking zone 5 7/8", 1400W/2000W

2. Control panel
3. Air inlet
4. Air outlet

HIDINGSTA

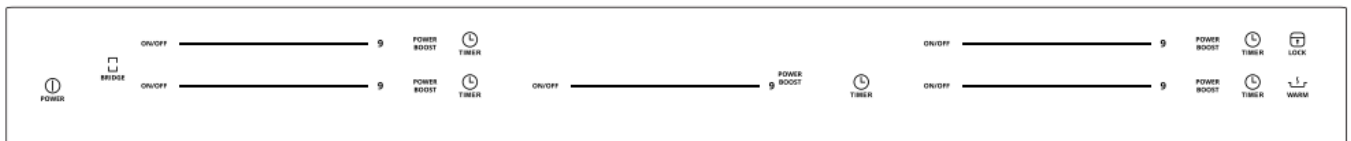
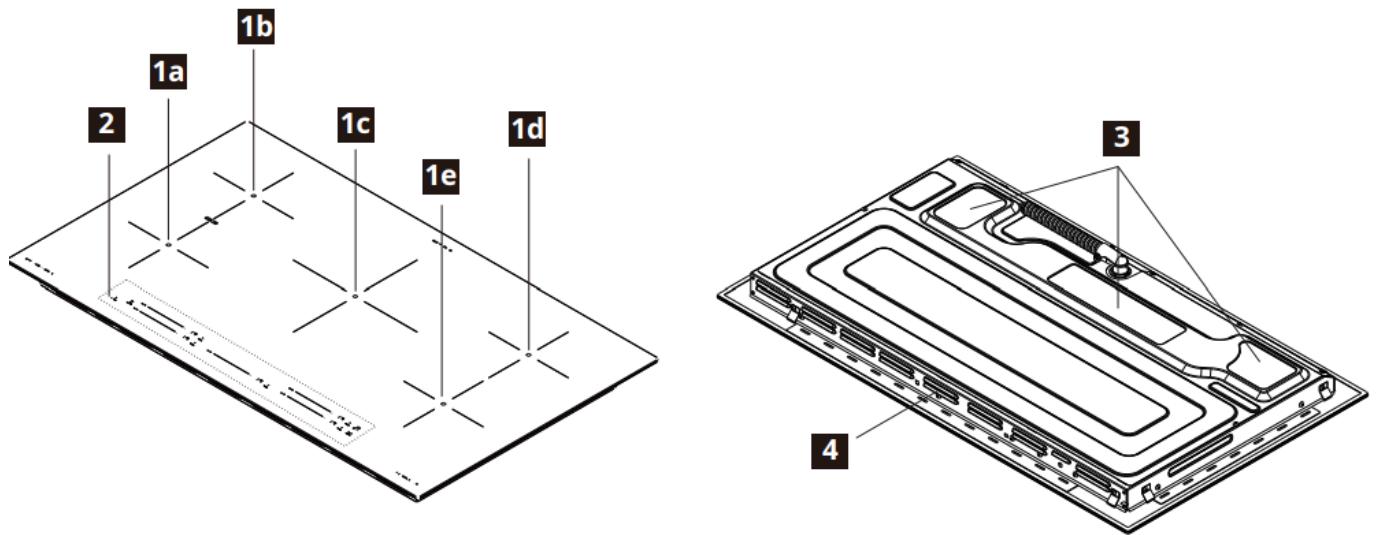


1. Heating area

- **1a** Cooking zone 7 1/2", 2000W/3000W
- **1b** Cooking zone 7 1/2", 2000W/3000W
- **1c** Cooking zone 11", 3000W/3600W
- **1d** Cooking zone 5 7/8", 1400W/2000W

2. Control panel
3. Air inlet
4. Air outlet

NEDERSTA



1. Heating area

- **1a** Cooking zone 7 1", 2000W/3000W
- **1b** Cooking zone 7 1/4", 2000W/3000W
- **1c** Cooking zone 11", 3000W/3600W
- **1d** Cooking zone 7 1/4", 2000W/3000W
- **1e** Cooking zone 7 1/3", 2000W/3000W

2. Control panel

3. Air inlet

4. Air outlet

INDICATORS

Hot Surface Indicator

- If the cooking zone becomes hot during cooking, the setting indicator will show a Hot Surface warning (H) when the zone is turned off. This warning will show until the cooking zone cools.

Hot Surface Indicator

- If the cooking zone becomes hot during cooking, the setting indicator will show a Hot Surface warning (H) when the zone is turned off. This warning will show until the cooking zone cools.



Figure 3: Hot surface indicator

Pot incorrectly positioned or missing

- This symbol appears if the pot is not suitable for induction cooking, is not positioned correctly, or is not of an appropriate size for the cooking zone selected.
- If no pot is detected within 30 seconds of making the selection, the cooking zone switches off.



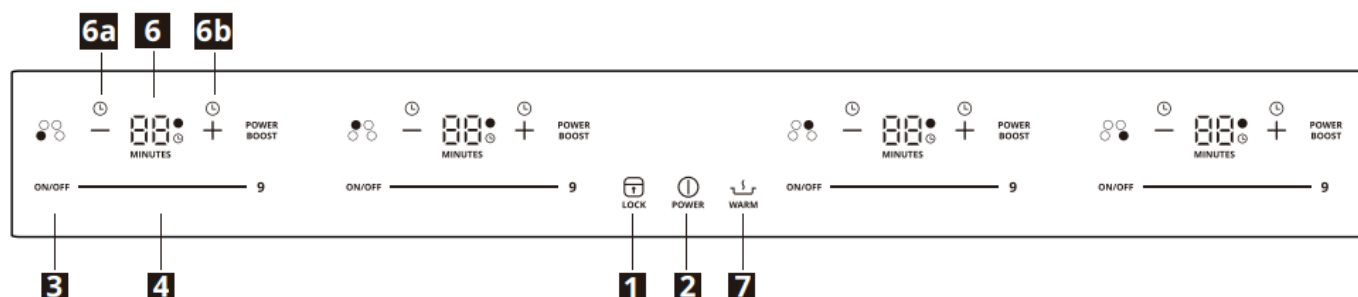
Figure 4: Flashing indicator

Key Stuck Function

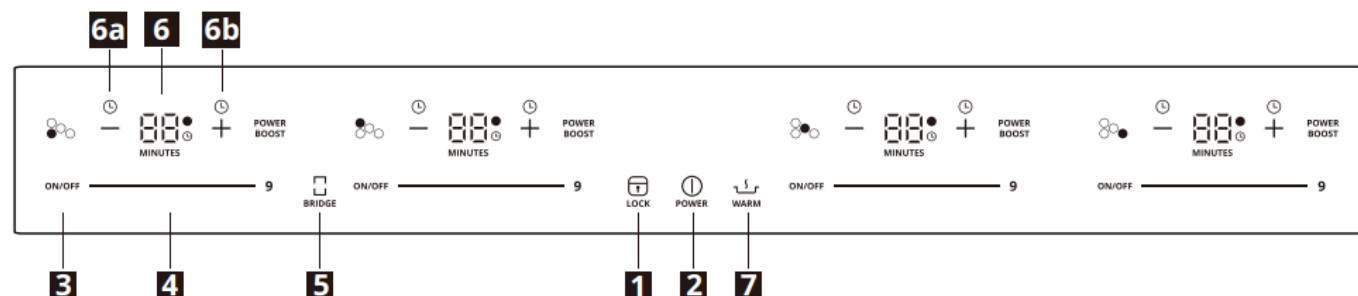
- If a control key is held for more than 10 seconds, the cooktop will sound an alert of 5 tones.
- If the key is still held after the alert sound, the cooktop will switch off.
- Key Stuck could be activated by such things as leaving objects on the cook zone controls, spills on the controls, or resting hands on the controls.

DAILY USE

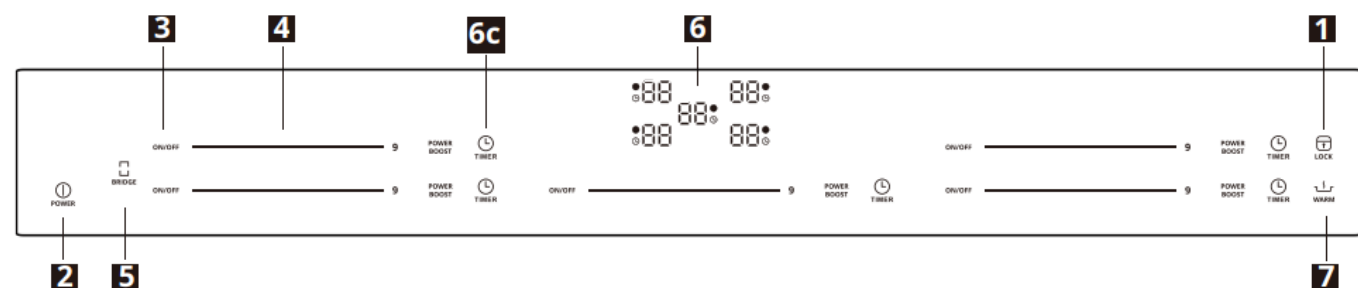
Cooktop Controls FLACKSTA



HIDINGSTA



NEDERSTA



- **Lock:** Unlock by default. Lock the cooktop controls to prevent accidental activation of cooking zones.

Lock or Unlock the Cooktop/Lock key (3sec)

- The lock function deactivates most of the controls on the cooktop to keep cooking zones from being changed by accident.

To lock the controls while cooking:

- Set the cooking zones to the desired settings.
- Press the Lock key.
- To unlock the controls, press the Lock key for 3 seconds again. Even with the controls locked, you can turn a cooking zone off by pressing its On/Off key.

To set the lock for child safety:

- Press the Power key to turn the cooktop on.
- Press the Lock key and hold it for 3 seconds. The screen displays 'L'.
- Press the Power key to turn the cooktop off.



- **Power:** Press to turn on or turn off the cooktop.
- Press the Power Key, the screen will display "0" as in standby mode. If there is no heat setting selected within 30 seconds, the cooktop will turn off automatically without pressing the Power Key.
- Press the Power Key during operation, the cooktop will turn off.
- **Cooking Zone ON/OFF:** Press to turn on or turn off the cooking zone.
- When the cooktop is on, press the Cooking Zone ON/OFF Key to turn on the zone. The indicator light will light up.
- Press the Cooking Zone ON/OFF Key during the zone operation, the zone will turn off.
- **Cooking Zone Power Level:** Slide a finger across or press the line to set the power level. Level 1 is low, level 9 is high, and P is the most powerful setting.



- **Bridge (only for HIDINGSTA and NEDERSTA):** The Bridge function makes the two left cooking zones work together to heat a long piece of cookware, like a griddle.
- **Timer Indicator:** Shows the time currently left on the timer.



- **Reduce Time (-):** Press to reduce the amount of time on the timer.



- **Increase Time (+):** Press to increase the amount of time on the timer.



- **Timer Key:** Press the Timer key to activate the timer. Holding the Timer Key can increase the number of minutes faster.



- **Serve Warm:** Serve Warm allows you to keep cooked food warm for serving.
- The serve Warm function can only be activated when the desired cooking zone is turned on.

To activate Serve Warm:

- Press the Serve Warm button and then press the power level setting line of the desired cooking zone.

To deactivate Serve Warm:

- Press directly on the power level setting line of the cooking zone that is operating the Serve Warm function.
- When you activate the Serve Warm function, the activated cooking zones will be set to a low power level and display the Serve Warm icon.
- **CAUTION!** Serve Warm is not intended to cook food. Only use Serve Warm with food that is already cooked. Cover pots with lids to maintain proper serving temperature.

Induction surface cooking zones

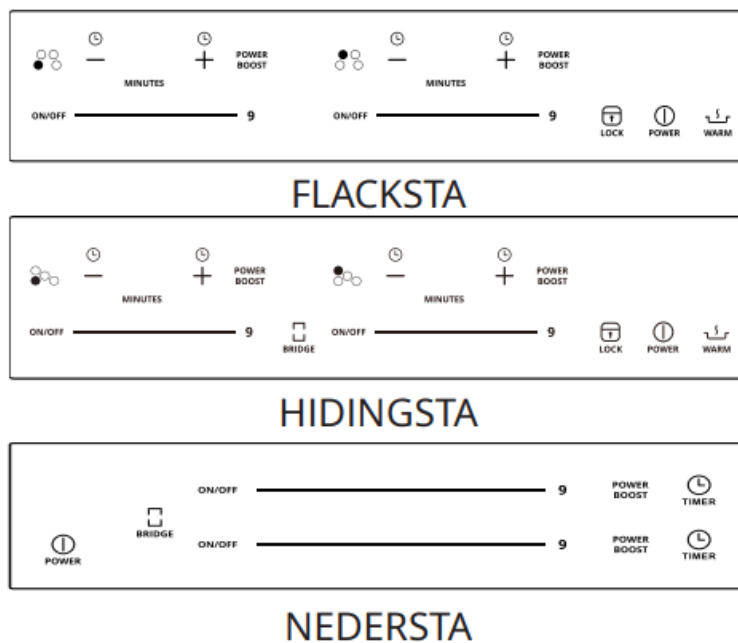



Figure 5: Induction cooking zone control

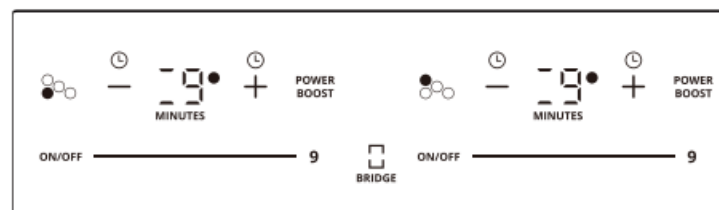
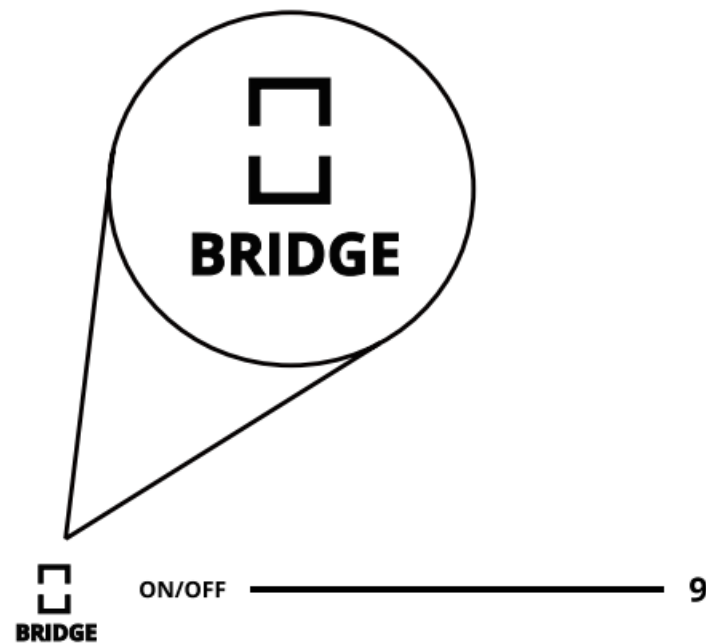
To operate an induction cooking zone:



1. Turn the cooktop on by pressing the Power key .
2. Place correctly sized cookware in the cooking zone.
3. Press the On/Off key for the active cooking zone.
4. Set the cooking zone to the desired level (refer to Table 1) by pressing the number of the desired setting or P.
5. When cooking is complete, turn the induction cooking zone OFF by pressing its On/Off key or the Power key before removing the cookware. If all of the zones are off, the cooktop will automatically power off in 30 seconds.

Bridge Function (only for HIDINGSTA and NEDERSTA)

- The Bridge function allows you to use an extralong piece of cookware such as a griddle on the left side of your cooktop.



HIDINGSTA



NEDERSTA

Figure 6: Activate bridge function(only for HIDINGSTA and NEDERSTA)

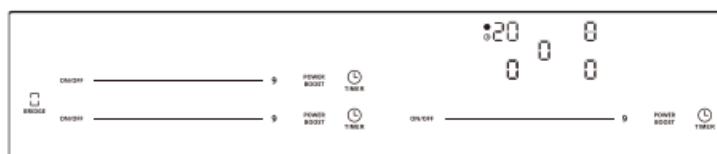
- At any time, you can change the setting for the bridged cook zones by pressing the line of the new setting on the active control.
- To deactivate the bridge function, deactivate one of the bridged cooking

Setting the Timer

- The cooktop has a timer function to remind you when food has been cooking for a specified amount of time.



FLACKSTA and HIDINGSTA



NEDERSTA

Figure 7: Cooktop Timer

To set the timer:

1. **FLACKSTA and HIDINGSTA:** Press the + or – key to activate the timer and set the desired number of minutes. Press and hold the + and – keys at the same time for 3 seconds to deactivate the timer.
 - When the timer is set, you can press and hold the + or – key to change the number of minutes faster.
2. **NEDERSTA:** Press the Timer key to activate the timer.
 - When the timer is set, you can press the timer key or slide the slider to set the desired number of minutes.
 - When the Timer setting, you can press and hold the Timer key to change the number of minutes faster.
 - When the Timer counting down, you can press and hold the Timer key for 3 seconds to deactivate the timer.
 - The timer will start counting down a few seconds after you have finished setting it, when the special time has elapsed, the timer will flash, and a tone will sound.
 - **IMPORTANT** When the timer stops or the tone sounds, the cooking zones will continue to operate. The timer does not affect the cooking zone settings in any way.

Suggested induction cooking zone settings

- Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
- The suggested settings found in Table 1 below are based on cooking with medium-weight stainless steel pans with lids. Settings may vary when using other types of pans.

Induction Recommendations

Temp Range	Power Level	Description
Low	1	Keep foods warm
Medium Low	2-4	Continue cooking, simmer, stew
Medium	5-6	Maintain a slow boil, thicken sauces and gravies, steaming, cooking
Medium High	7-8	Continue a rapid boil, fry, or deep fry
High	9	Start grilling most foods, keep water at a boil, pan fry, searing
Power Boost	P	Start heating pans that contain large amounts of food or bring pots of water to boil

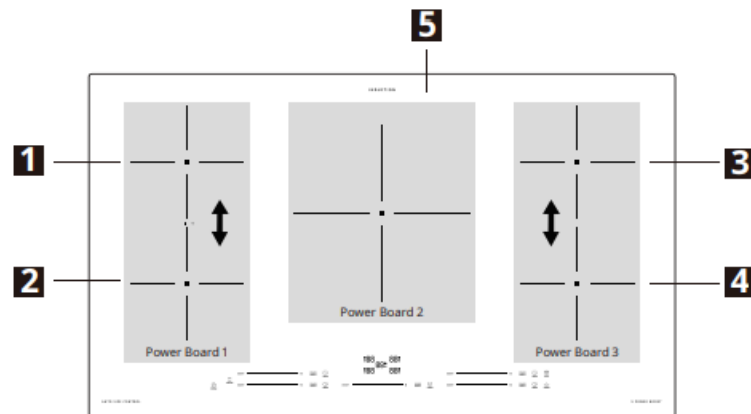
- **Table 1:** Suggested induction cooking zone settings
- **IMPORTANT** Do not leave empty cookware in an operating cooking zone. Cookware will heat very quickly and may be damaged or warped if left in the cooking zone empty.

NOTE:

- The Power Boost (P) setting is available after activating a cooking zone by pressing the P key. The cooktop will remain in Power Boil for up to 10 minutes. After 10 minutes, the cooking zone will automatically change to the High (9) setting.
- The size and type of the utensil used and the amount and type of food being cooked will influence the setting needed for the best cooking results.
- The Hot Surface indicator (H) will show in the setting indicator when heat is detected in a cooking zone that has been turned off. The indicator will remain on until the heated surface area has cooled sufficiently.

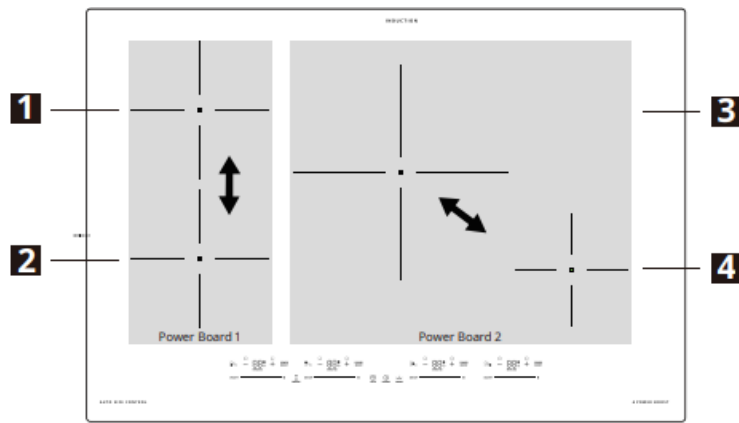
POWER MANAGEMENT

- This product is equipped with electronically controlled Power Management. This function monitors electricity loading and limits the maximum power output to 3600 W for each Power Board, optimizing the power distribution and preventing the system from overloading. One Power Board may power 1 or 2 cooking zones. The function divides the power between cooking zones belonging to the same Power Board. See the illustration.
- The function decreases the power of the other cooking zone belonging to the same Power Board, if necessary (the last command has the highest priority).



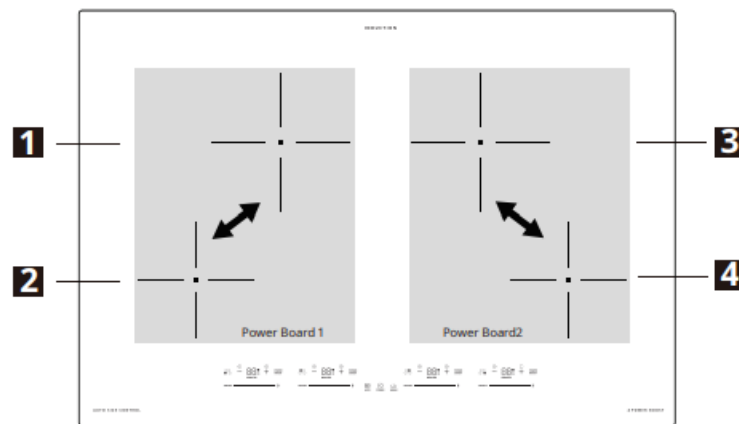
- **Example:** if boost level(P) is selected for cooking zone 1, and then boost level (P) is selected for cooking zone 2, automatically the level of cooking zone 1 will be decreased to 4.
- **Example:** if boost level(P) is selected for cooking zone 1, and then boost level (P) is selected for cooking zone 2, automatically the level of cooking zone 1 will be decreased to 4.

Figure 8: Power management, 5 cooking zones



- **Example:** If boost level(P) is selected for cooking zone 1, and then boost level (P) is selected for cooking zone 2, automatically the level of cooking zone 1 will be decreased to 7.

Figure 9: Power management, 4 cooking zones



COOKWARE GUIDANCE

- The size and type of cookware used will influence the heat setting needed for the best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figure 1 and Figure 10.



Figure 10: Testing cookware

- Check for flatness by rotating a ruler across the bottom of the cookware (see Figure 10). Cookware should have flat bottoms that make good contact with the entire surface of the heating element (see Figure 13).

Cookware Material Types

- Cookware material is especially important when using an induction cooktop. The cookware must contain magnetic iron or steel to work on an induction cooktop. Common materials for induction cookware include the following:
- Stainless Steel Slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining. Some types of stainless steel will not work on an induction cooktop.
- Use the magnet test (see “Figure 12. Magnet test”) to check stainless steel cookware.
- Cast Iron A slow heat conductor that retains heat very well. Cooks evenly once cooking temperature is reached.
- Porcelain enamel on metal Heating characteristics will vary depending on the base material. Porcelain enamel on a compatible metal will work on an induction cooktop. Use the magnet test to check porcelain enamel cookware.
- Cookware sold as induction-ready will often have a symbol printed on the bottom by the manufacturer.

The Magnet Test

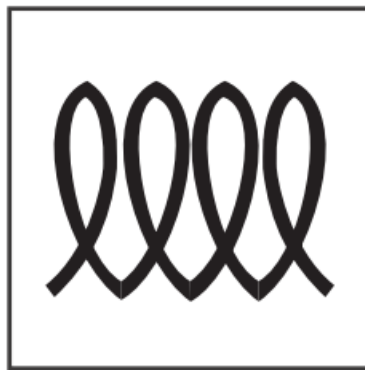


Figure 11: Induction symbol

- To see if a piece of cookware will work on your induction cooktop, try to stick a magnet to it (see Figure 12).
- If the magnet clings firmly to the bottom of the cookware, it will work on your induction cooktop. If the magnet clings weakly or not at all, the cookware will not heat up on your induction cooktop.

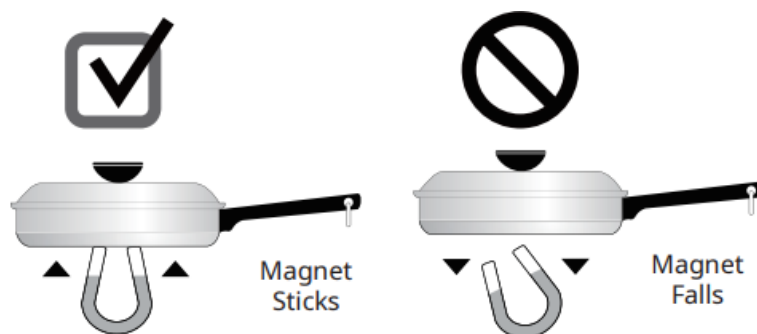
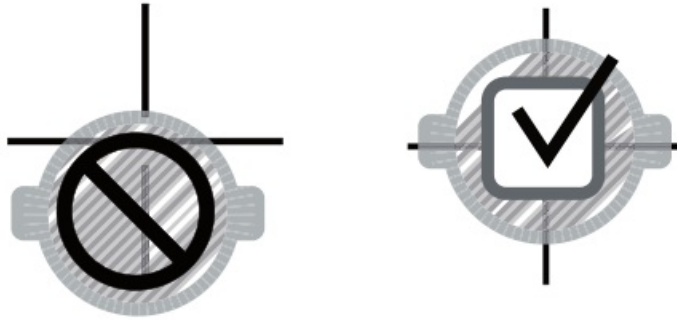


Figure 12: Magnet test

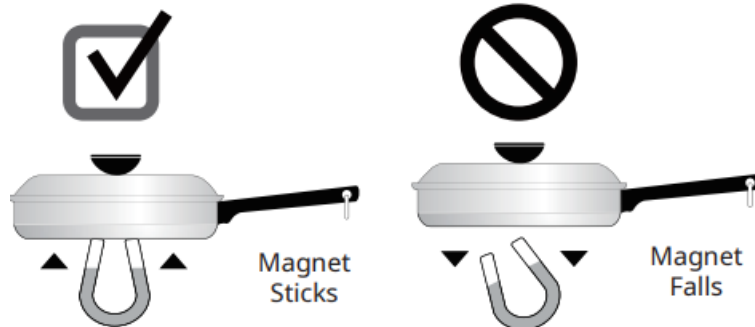
- **CAUTION!** Proper cookware on an operating induction cooking zone will heat up very quickly. If an empty piece of cookware is left on an operating induction cooking zone, the rapid temperature change may warp or damage the cookware.
- Do NOT place hot cookware on the control panel. The heat may damage the electronic parts.



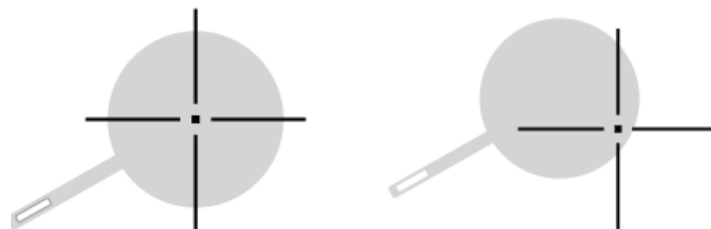
- Keep hot cookware away from controls.

Pan Sensing

- Sensors beneath the cooktop surface require that certain cookware conditions be met before an induction cooking zone will operate. If a cooking zone is turned on and conditions are wrong, the setting in the zone display will flash.
- Figure 13 shows conditions that can generate a flashing message.
- If you remove a pan from an active cooking zone, the zone will turn off after 30 seconds.
- If the cooktop does not detect cookware in any zone for 30 seconds, the whole cooktop will turn off.



- Cookware base material has good magnetic characteristics.
- The cookware base material is nonmagnetic.



- Cookware centered correctly on the cooking zone.
- Cookware is not centered on the cooking zone.



- Flat pan bottom and straight sides.
- Curved or warped pan bottoms or sides.



- The pan rests completely and is level on the cooktop surface.
- Pan's bottom rests on cooktop edge.



- Pan is properly balanced.
- Heavy handle tilts pan.
- **Figure 13:** Pan sensing conditions

Minimum and Maximum Pan Size

- Induction cooking zones require pans of the proper size to activate. The cooktop graphics are guides to the minimum and maximum pan size for each cooking zone.

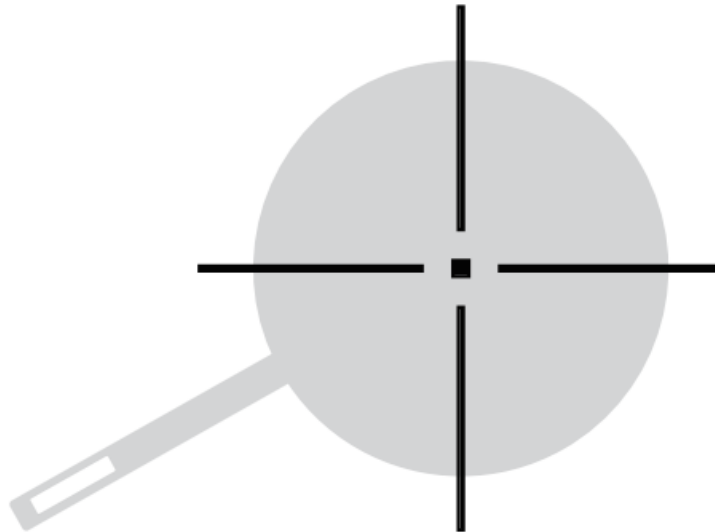


Figure 14: Good cookware size

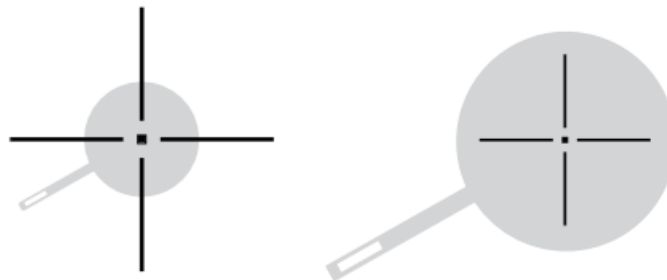


Figure 15: Cookware too small, Cookware too large

- The inner ring on each cooking zone indicates the smallest pan size for the zone (Figure 15). If the cookware is too small, the display will flash and the pan will not heat. Select a larger pan or use a different cooking zone.
- The outer ring on the cooktop graphic indicates the largest pan size for that zone (Figure 15). Do not use pans with bottoms that extend beyond the outer circle of a cooking zone, as doing so may cause food to heat unevenly.

Cooking zone	Recommended cookware diameter
5 7/8"	4 3/4 " – 5 7/8"
7 1/16"	5 1/2"- 7 1/16"
11"	10 " – 11"

Correcting Pan Sensing Errors

- It is recommended that you lower the requested power level setting before correcting a pan-sensing error, then reset the zone to the desired power level.
- If conditions preventing operation are not corrected, the cooking zone will automatically turn off after two minutes.
- Induction Controls When turned on, an induction cooking zone will not get hot.
- The induction cooking zone creates heat in the cookware, not in the cooktop. Heat is not created unless there is an iron or steel object in the cooking zone.

CARE AND CLEANING

Cooktop Maintenance

- Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop. time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the clean paper towel.
- This will make cleaning easier when soiled from cooking. The cooktop on the glass to help prevent scratches and abrasions.
- Sliding pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using cooktop cleaning cream.
- Metal marks can become permanent if not removed before future use.
- Cookware (cast iron, metal, ceramic, or glass) with rough bottoms can mark or scratch the cooktop surface.

Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on the bottom; always use clean cookware.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop; they may cause it to crack.

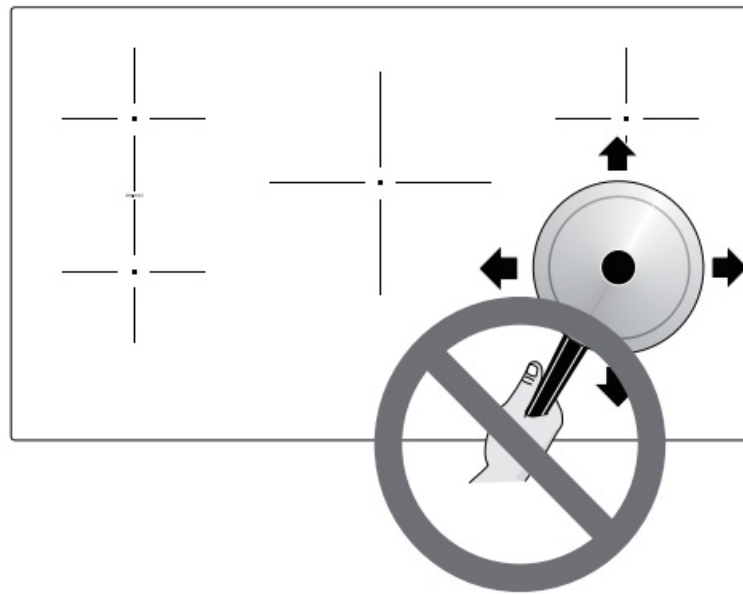


Figure 16: Cooktop care

- Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later
- **CAUTION** Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.
- If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow the manufacturer's instructions and provide adequate ventilation.

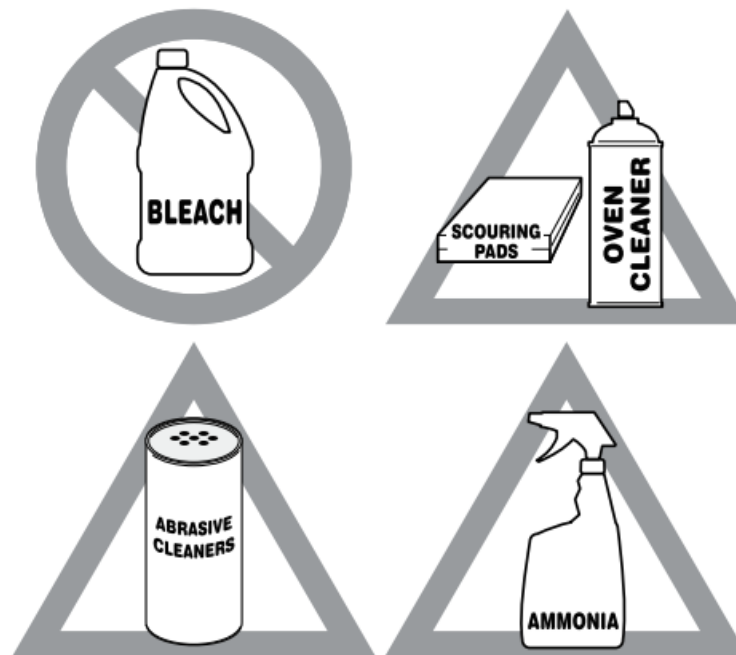


Figure 17: Use cleaners with caution

- **IMPORTANT** Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

Cooktop Cleaning

- **WARNING** Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic glass surface.

- **CAUTION** Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is cool. The glass surface could be hot from contact with hot cookware, and burns may occur if the glass surface is touched before it has cooled sufficiently.

For light to moderate soil:

- For light to moderate soil: Apply a few drops of cooktop cleaning cream directly to the cooktop. Use a clean paper towel to clean the entire cooktop surface.
- Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

For heavy, burned on soil:

- Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a nonabrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.
- If soils remain, carefully scrape soils with a metal razor blade scraper, holding the scraper at a 30-degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff the surface clean.

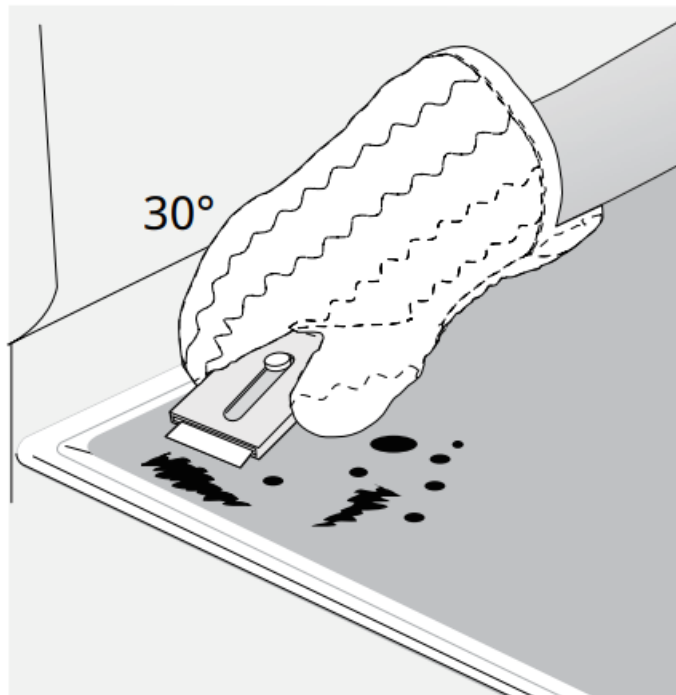


Figure 18: Cooktop cleaning

- **CAUTION** Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.
- If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow the manufacturer's instructions and provide adequate ventilation.

Aluminum Foil and Utensils

- **WARNING** Never cover any slots, holes, or passages with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.
- **IMPORTANT** Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum

cooking utensils or allow aluminum foil to touch the cooking zones under any circumstances.


- **IMPORTANT** Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

TROUBLESHOOTING

Solutions to Common Problems

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed.

Problem	Cause/Solution
The entire appliance does not operate	Appliance is not connected. Make sure the power cord is plugged properly into the outlet. Check your fuse box or breaker box to make sure the circuit is active. Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.
Cookware in the cooking zone is too hot or not hot enough.	Incorrect surface control setting. Adjust the power level setting.
The cooking zone does not heat the cookware.	Be sure the correct surface control is turned on for the element needed. Incorrect cookware used. See "Cookware Material Types Cookware is the wrong size or incorrectly positioned in the cooking zone. See "Pan Sensing.
Cooking zone does not heat evenly.	Flat pans heat better than warped pans. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.
Cooking zone control does not work	More than one control was pressed at once. Make sure that when trying to set the control, nothing is touching another control. Water or soil on the control panel. Clean the control panel.
Areas of discoloration with metallic sheen on cooktop surface.	Mineral deposits from water and food. Remove them using a nonabrasive cloth or sponge.
Scratches or abrasions on the cooktop surface.	Coarse particles such as salt or hardened soils between the cooktop and cookware can cause scratches. Be sure the cooktop surface and bottoms of cookware are clean before use. Small scratches Cleaning materials not recommended for ceramic glass cooktops have been used. Apply cooktop cleaning creme to the ceramic-bottomed cookware.

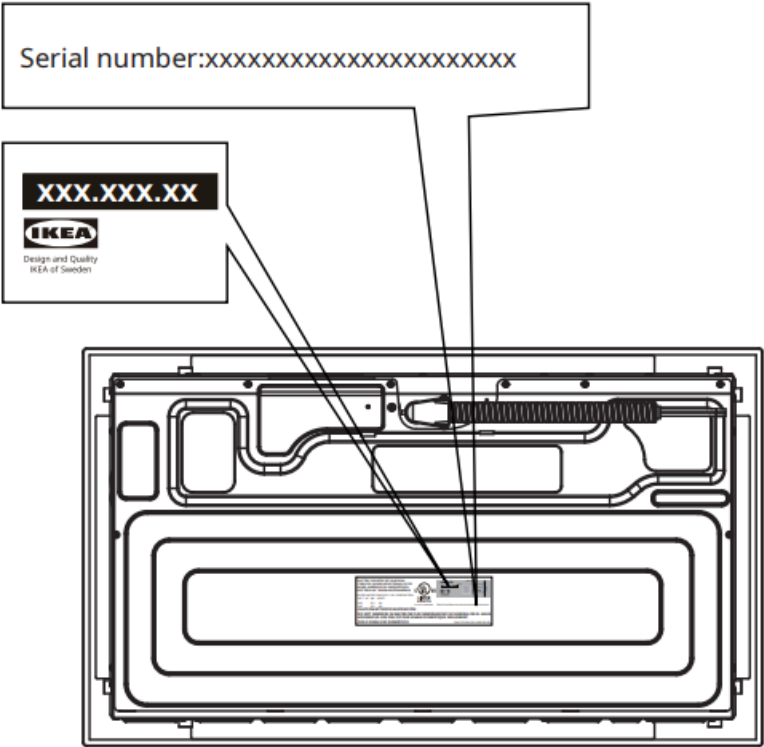
Problem	Cause/Solution
Metal marks on the cooktop.	Sliding or scraping of metal utensils on cooktop surfaces. Do not slide metal utensils on the cooktop surface. Apply cooktop cleaning creme to the ceramic surface. Buff with a nonabrasive cloth or sponge. For more information, see "Cooktop Cleaning.
Brown streaks or specks on the cooktop surface.	Boil overs stuck on the surface. When the cooktop is cool, use a razor blade scraper to remove soil. For more information see "Cooktop Cleaning.
 in the setting, an indicator is flashing.	Incorrect cookware used. See "Cookware Material Types. Cookware is the wrong size or incorrectly positioned in the cooking zone. See "Pan Sensing.

Problem	Possible causes	What to do
E1, E2, E7	Temperature sensor failure.	Please contact the IKEA aftersales service provider.
E3, E4	Temperature sensor of the IGBT failure.	Please contact the IKEA aftersales service provider.
EU	The connection between the display board and the main board fails or touch IC communication fails.	Please contact the IKEA aftersales service provider.
EL, EH	Abnormal supply voltage.	Please inspect whether the power supply is normal. Power on after the power supply is normal.
C1	The temperature sensor of the ceramic glass plate is high.	Please restart after the induction hob cools down.
C2	The temperature sensor of the IGBT is high.	Please restart after the induction hob cools down.
F5, F6	Fan abnormality.	Please contact the IKEA aftersales service provider.
EF	Two or more keys are triggered for a long time.	Remove objects or clean the water from the control panel.

TECHNICAL DATA

Model	FLACKSTA	HIDINGSTA	NEDERSTA
Number of cooking zones and/or are as	4	4	5
Rated Power	7200W/6200W	7200W/6200W	9600W/8300W
Rated Voltage	240V/208V	240V/208V	240V/208V
Rated Frequency	60Hz	60Hz	60Hz
Width	30 11/16"	30 11/16"	36 5/8"
Depth	21 7/16"	21 7/16"	21 7/16"
Total Height	3 3/8"	3 3/8"	3 3/8"
Net Weight	37.8 lbs	39.2 lbs	48.7 lbs

- The article number and serial number are located on the rating plate of the machine’s bottom shell.
- Serial Number (start with SN, 22-digit code)
- Article Number (8-digit code)



Picture for reference only

ENVIRONMENTAL CONCERNS

Disposal of household appliances



- The symbol on the product or its packaging indicates that this product may not be treated as household waste. Instead, it should be taken to the appropriate collection point for the recycling of electrical products.


- If it's disposed of correctly, you will help the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

WARNING Do these steps to dispose of the appliance:

- Pull the mains plug out of the mains socket.
- Cut off the main cable and discard it.

Disposal of packaging materials



- The materials with the symbol  are recyclable. Dispose of the packaging in a suitable collection container to recycle it.

Energy saving

- If possible, always place lids on the pans.
- Place cookware in the cooking zone before you switch it on.
- The bottom of the cookware should be as thick and flat as possible.

IKEA limited guarantee

How long is the IKEA guarantee valid?

- This guarantee is valid for five (5) years from the original date of purchase of Your appliance at IKEA, unless the appliance is named LAGAN or TILLREDA in which case two (2) years of guarantee apply.
- The original sales receipt is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance.

Who will execute the service?

- IKEA's "Service Provider" will provide the service through its service operations or authorized service partner network.

What does this guarantee cover?

- The guarantee covers faults of the appliance that have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only.
- Some exceptions not guaranteed are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault (e.g., repairs, parts, labor, and travel) will be covered, provided that the appliance is accessible for repair without special expenditure. On these conditions the local regulations are applicable. Replaced parts become the property of IKEA.

What will IKEA do to correct the problem?

- IKEA's appointed Service Provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee.
- If considered covered, IKEA Service Provider or its authorized service partner through its service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this guarantee?

Normal wear and tear.

- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electrochemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts that do not affect the normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or substances and cleaning or unblocking of filters, drainage systems, or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings, and parts of casings.
- Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to his home or another address, IKEA is not liable for any damage that may occur during transport.
- However, if IKEA[^] delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by IKEA.
- Cost for carrying out the initial installation of the IKEA appliance.
- However, if an IKEA-appointed Service Provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the appointed Service Provider or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary.

How country law applies

- The IKEA guarantee gives you specific legal rights, and you may also have other rights that vary from state to state or jurisdiction to jurisdiction. However, these conditions do not limit in any way consumer rights described in the local legislation.

Area of validity

- For appliances that are purchased in the United States or Canada, or moved to one of the mentioned

countries, the services will be provided in the framework of the guarantee conditions normal in the specified country.

- An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed.
- the technical specifications of the country in which the guarantee claim is made;
- the Assembly Instructions and User Manual Safety Information.

The dedicated AFTER SALES for IKEA appliances

- Please don't hesitate to contact IKEA's appointed After Sales Service Provider.
- make a service request under this guarantee;
- ask for clarifications on the installation of the IKEA appliance in the dedicated IKEA kitchen furniture;
- ask for clarification on the functions of IKEA appliances.
- You can find the phone numbers of the IKEA-appointed Sales Service Providers at the end of this manual.



- To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual before contacting us.

How to reach us if you need our service

- In order to provide you with a quicker service, we recommend using the specific phone numbers listed in this manual. Always refer to the numbers listed in the booklet of the specific appliance you need assistance with.
- Please also always refer to the IKEA article number (8-digit code) placed on the rating plate of your appliance.

SAVE THE SALES RECEIPT!


- It is your proof of purchase and is required for the guarantee to apply. The sales receipt also reports the IKEA name and article number (8-digit code) for each of the appliances you have purchased.

Do you need extra help?

- For any additional questions not related to the sales of your appliances, please contact our nearest IKEA store call center.
- We recommend you read the appliance documentation carefully before contacting us.
- **USA**
- **Phone number 18888884532**

- Website [IKEA.us/appliancesupport](https://www.IKEA.us/appliancesupport)
- © Inter IKEA Systems B. V. 2023

Documents / Resources

<div>FLACKSTA HIDINGSTA NEDERSTA</div> <div></div>	<div>IKEA FLACKSTA Induction Cooktop [pdf] Instruction Manual</div> <div>AA-2541904-2-1, FLACKSTA Induction Cooktop, FLACKSTA, Induction Cooktop, Cooktop</div>
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References

-  [Aide au sujet des électroménagers - IKEA CA](#)
-  [Appliance Support - IKEA CA](#)
-  [Shop Affordable Home Furnishings & Home Goods - IKEA](#)
-  [Hej! Welcome to IKEA Global](#)
-  [P65Warnings.ca.gov](#)
- [User Manual](#)

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