



# INVENTUM KI120T Induction Hob Instruction Manual

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**INVENTUM**

**INVENTUM KI120T Induction Hob**



## safety instructions

This appliance is intended to be used in households and similar applications such as:

- staff kitchen areas;
- in shops, offices and other working environments; – farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.
- The appliance is intended solely for domestic use within the home.
- This appliance and the accessible parts will become hot during use. Do not touch hot parts. Keep children younger than 8 away from the appliance unless they are under continuous supervision.
- This appliance can be used by children aged 8 years and over, as well as by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, provided they are supervised and instructed in the safe use of the appliance and understand the hazards involved.
- Children must not play with the appliance.
- Cleaning and maintenance shall not be made by children.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- We suggest that you should periodically check that there are no objects (glass, paper, etc.) that could obstruct the inlet under the induction cooker.
- Never let the induction cooker working without food inside the placed pot, otherwise its operational performance may be affected and danger may occur.
- Never heat food in sealed containers, such as compressed products, cans or coffee pots, to avoid explosion caused by heat expansion.
- Do not directly rinse this induction cooker under water. Do not spill water or soup into the internal parts of the induction cooker.

- To avoid affecting product performance and to prevent performance and to prevent injury, do not heat an empty pot. When Forbidden Mandatory
  - Warning Attention in use, do not leave the appliance unattended and make sure there is enough water in the pot.
  - To avoid accidents, do not place the induction cooker, when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove).
  - Do not heat iron items on the induction cooker heating plate to avoid danger caused by high temperatures.
  - The utensils specifically for the induction cooker can only be used for cooking with it. These cooking utensils cannot be used on both induction cooker and gas stove.
  - To avoid danger, do not insert any foreign object, such as iron wire, nor block the air ventilation opening or air entry port.
  - To avoid danger, do not place paper, aluminium foil, cloth or other suitable articles onto the induction cooker heating plate for indirect heating.
  - When using the induction cooker, do not place it on any metal surface (such as iron, stainless steel or aluminium), or place a nonmetal pad less than 10 cm thick on the heating plate. Unplug the power cord from the outlet after use, to avoid fire and/ or damaging the electronic components, caused by prolonged electrical connection.
  - Persons with heart pacemakers should consult a doctor. Only use the appliance after confirming that it does not affect the pacemaker.
  - To avoid damage, avoid causing impacts on the heating plate. If damaged, please stop using it.
  - When using the induction cooker, place it horizontally and allow at least 10 cm of free space between the sides and the back of the induction cooker and the wall. Do not use the induction cooker in narrow spaces. To avoid hindering release of heat, do not cover the ventilation opening.
- If the connecting cable is damaged, it may only be replaced by the manufacturer, the manufacturer's service organisation or equivalently qualified persons, in order to avoid dangerous situations.
- Do not touch the heating plate with sharp tools to avoid cracking or damaging the plate. If cracking is found on the heating plate, turn off the appliance to avoid any electrical shock that might occur. The cooker cannot be overloaded. Overloading the plate may damage the plastic cover and cooker plate.
  - Do not use the induction cooker near a gas stove, kerosene stove, gas cooker or in any space with an open fire or an environment with high temperature.
  - Please use a dedicated and high quality power outlet, with high power rating, equal to or above 10A. Do not use poor quality outlets.
  - Do not share the power outlet with electrical appliances with high power ratings, such as air conditioners, electrical stoves etc. to avoid fires caused by overburdening the outlet.
  - When using the induction cooker or after use, please keep it clean. Protect the induction cooker from bugs, dust and humidity. When not in use for a long period, please clean it and put it into a plastic bag to store it.
  - Metal objects, such as knives, forks, spoons and lids, should not be put on the surface of the cooking area, since they can become heated.
  - Do not use the induction cooker by putting it onto a carpet, table cloth or thin paper to avoid blocking the air inlet opening or air outlet opening, which results in influencing heat emission. Always clean the induction cooker to prevent mess from getting into the fan, which could influence the normal operation of the appliance.
  - When operating the appliance or after moving the pot, the cooking area will remain hot for a period of time. Do not touch it, be careful of scalding caused by the high temperature.

## ENVIRONMENTAL NOTE

**DISPOSAL:** Do not dispose of this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary. This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way. The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods. This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## appliance description



1. Cooking zone (Ø 200 mm)
2. Display for – residual heat
  1. – temperature setting
  2. – power setting
3. Timer
4. Function key
5. Air inlet
6. Temperature/ power setting key –
7. Key lock combination
8. Temperature/ power setting key +
9. On/ standby key
10. Keep warm key
11. Air outlet

## before first use

Before you use the appliance for the first time, please do as follows: Carefully unpack the appliance and remove all the packaging material. Keep the material (plastic bags and cardboard) out of reach of children. Check the appliance after unpacking for any damage, possible from transportation. Remove any protective film that may still be on the ceramic plate. Clean the ceramic plate with a damp cloth. Check that the voltage in your home corresponds with the voltage printed on the bottom of the appliance and plug it in a socket.

## **operation of the appliance**

Use only suitable cookware on the induction cooker. The cookware must have a diameter from 15 to 20 cm. The controls of the cooker respond to touch, so you don't need to apply any pressure. Use the ball of your finger, not its tip. A beep will sound each time a touch is registered. Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

### **PUT THE POT ON THE CERAMIC PLATE**

- Make sure the air vents are not blocked and keep utensils away from the immediate surrounds of the ceramic plate.
- Make sure the cookware which has food or liquid is placed in the center of ceramic plate.

### **PLUG IN THE APPLIANCE**

- After the power supply is connected, a beep will be heard. The display shows "L", indicating that the induction cooker is in standby mode. As long as the induction cooker is in the standby mode, "L" will keep blinking.

### **TURN THE APPLIANCE ON**

- After pressing the [ ON/STANDBY ] key, the induction cooker is ready for heating. Press the [ Function ] key, the induction cooker enters heating mode.
- When the function key is not pressed in 10 seconds, after pressing the [ ON/STANDBY ] key, the induction cooker will switch off automatically.
- After pressing the function key, if there is no proper pot on the ceramic plate, the induction cooker will not heat up and the alarm will sound to indicate that a pot is required. One minute later, it will switch off automatically.

### **SETTING THE TEMPERATURE/POWER**

- After switching on the induction cooker, press the [ Function ] key to enter the temperature or power level mode.
- Adjust the power level by pressing the increase setting key + or the decrease setting key – (range from 200 to 2000 watts).
- Adjust the temperature by pressing the increase setting key + or the decrease setting key – (range from 60° to 200°C).

### **SETTING THE TIMER**

- Press the [ Timer ] key to enter the timer mode. When the timer indicator lights up and the numbers blink on the display, press the [ + ] or [ – ] key to adjust the time duration. The timer can be set from 1 minute to 3 hours.
- When the adjustment is finished, the number on the display will be shown after blinking for several seconds. The induction cooker starts counting down.
- When the counting down is over, the induction cooker automatically stops heating and switches off.
- The induction cooker will shut down when the default timer is reached unless the user sets the timer himself.

### **KEEP WARM FUNCTION**

- Press the [ Keep warm ] key to maintain warmth. Using this mode, the induction cooker heats the ingredients with gentle power to maintain a certain temperature inside the pot.

Note: Using this mode, the power level/ temperature cannot be adjusted.

### **LOCKING THE KEYS [ + ]**

The key lock function is for blocking and setting the hob in a save mode during use. Setting a higher heat setting or other alterations are not possible. It is only possible to switch the appliance off.

- Press the [ + ] and [ – ] key simultaneously to start lock function. The lock indicator lights up. Now only the [ ON/STANDBY ] key can be used to switch off the induction cooker, all the other operations are forbidden.
- Press the [ + ] and [ – ] key again simultaneously for 3 seconds to de-activate the lock function. The lock indicator turns off.

### **TURN THE APPLIANCE OFF**

- When the operating time is over, the induction cooker switches off automatically.
- Press the [ ON/STANDBY ] key to turn off the appliance. Note: Do not touch the surface of the ceramic while “H” is displayed, it means the ceramic plate is still too hot to touch. As soon as the temperature has decreased enough the “H” indication will disappear. While “L” is displayed, it means the temperature low.

## **cookware for induction**

Cookware which has been used on other cookers, such as a gas hob, are no longer suitable for use on an induction cooker. Therefore purchase before the first use new cookware if you do not have suitable pans.

- Requirement for pot materials: containing magnetic inducing materials. Cookware made of steel, enamelled steel, cast iron and stainless steel will give the best results.
- Use thick, flat smooth bottomed cookware that are the same diameter as the cooking zone. This will help reduce cooking times.
- Shape requirement for pans: flat bottom, with a diameter more than 15 cm and less than 20 cm. The cooking zone is a circle with the intersection as the center of circle, with a diameter more than 15 cm and less than 20 cm.
- After the first use, some white spots would appear at the bottom of the pot. This is normal. Please pour some vinegar into the pot, heat it at about 60-80°C, then wipe the spots away with brush.
- Incompatible pots material: glass, ceramic, aluminium, copper and other non magnetic material.
- when the pot is removed, the induction cooker will stop heating immediately. After the buzzer sounds for 1 minute, it will go into standby mode automatically.
- Cookware must be placed centrally on the cooking zone.
- When using certain pans, you may get various noises from the pans, this is due to the design of the pans and does not effect the performance or safety of the cooker.



Iron frying pan



Stainless steel pot



Enamel cooking  
utensil



Cast iron plate



Enamel stainless  
steel kettle

## **ENERGY-SAVING TIPS**

- Place the cookware on the cooking zone before it is switched on. If it is switched on before placing any cookware, the cooking zone will not operate.
- Always use a lid to reduce cooking time.

- Decrease the temperature/ power level setting when a liquid comes to the boil.
- Minimise the amount of liquid or fat to reduce cooking times.
- Select the correct setting for the several cooking options.

## **cleaning & maintenance**

Before cleaning, always make sure the appliance is switched off and disconnect the power plug from the power outlet. Wait till the cooker plate of the induction cooker is not hot and before cleaning.

- Do not use abrasive pads, corrosive cleaners, aerosol cleaners or sharp objects to clean the surface of the cooker which are not intended for this purpose.
- After using the induction cooker for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner. Note: Please do not rinse it with water.
- Clean the surface daily with a damp cloth and a mild detergent, such as washing-up liquid. Dry thoroughly with kitchen paper or a clean cloth.
- For oil spots on the cooker plate, wipe the cooker plate by using a soft moist cloth with a little tooth paste or mild detergent. And then use a soft moist cloth to wipe it until no stain remains.
- When not using it for a long time, please disconnect the power plug from the power outlet and protect the induction cooker from any dust or bugs. Spilt food can be removed by soaking the spot with a damp cloth and some washing-up liquid or a special scraper. Attention: the glass scraper has a razor, therefore, it must be kept away from children.
- Use a special cleaner for ceramic/induction hobs for difficult stains. Attention: follow the instructions on the product.


## **troubleshooting**

| Abnormalities  |                | Key checking points and trouble shooting   |
|--|----------------|--|
| After plugging in the power cord and pressing the [ ON/STANDBY ] key, the power indicator and display do not light up. |                | <ul style="list-style-type: none"> <li>• Is the power plug properly connected?</li> <li>• Is the power outlet, fuse or power cord damaged?</li> </ul>  |
| The induction hotplate makes noise.  |                | The electronics of the induction hotplate needs ventilation. It is normal you hear the fan making noise.   |
| The [ ON/STANDBY ] indicator lights up and the display works normally, but heating does not start.                     |                | <ul style="list-style-type: none"> <li>• Is the pot made of the proper material?</li> <li>• For other causes, please contact the customer service department.</li> </ul>   |
| Heating suddenly stops during the process.   |                | <ul style="list-style-type: none"> <li>• Is the temperature of the oil too high when frying dishes?</li> <li>• Is the temperature of the surroundings very high?</li> <li>• Is the air inlet or air outlet of the induction cooker blocked?</li> <li>• Is the default heating time of the induction cooker over?</li> <li>• The self-safety protection of the induction cooker starts, wait for several minutes and re-connect power to use it.</li> </ul> |
| Code of failure  | E3 E6          | <ul style="list-style-type: none"> <li>• Wait a moment and press the [ ON/STANDBY ] key when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.</li> </ul>  |
|  | E7 E8          | <ul style="list-style-type: none"> <li>• Turn off the hotplate, when the voltage becomes normal, and then turn on the hotplate. It will operate as usual.</li> </ul>   |
|  | E1 E2 E4 E5 Eb | <ul style="list-style-type: none"> <li>• Please contact the customer service department.</li> </ul>  |

|   |                  |
|---|------------------|
| Technical specifications                    | KI120T           |
| Type of appliance                           | Freestanding hob |
| Heating technology                          | Induction        |
| Number of cooking zones                     | 1                |
| Diameter per cooking zone (cm)              | 19.5             |
| Energy consumption per cooking zone (Wh/kg) | 199.5            |
| Energy consumption of the appliance (Wh/kg) | 199.5            |

## Documents / Resources



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|  <p>INVENTUM<br/>KI120T</p> <ul style="list-style-type: none"> <li>• gebruiksaanwijzing</li> <li>• instructieboekje</li> <li>• gebruiksaanwijzing</li> <li>• model 20000</li> </ul> | <p><b><a href="#">INVENTUM KI120T Induction Hob</a></b> [pdf] Instruction Manual<br/>KI120T, Induction Hob, KI120T Induction Hob</p> |
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## References

- **[I Inventum Huishoudelijke Apparaten - Altijd 5 jaar garantie!](#)**
- **[I Inventum Huishoudelijke Apparaten - Altijd 5 jaar garantie!](#)**

Manuals+.