

en

KOLSTAN



Design and Quality
IKEA of Sweden




Please refer to the last page of this manual for the full list of IKEA appointed Authorized Service Centre and relative national phone number

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Safety information

 For your own safety and to ensure proper operation of the appliance, please read this manual carefully before installation and operation. Keep these instructions together with the appliance, even if it is sold or transferred to third parties. It is important that users know all the appliance's operating and safety characteristics.


These hobs have induction systems that comply with the requirements of EMC standards and with the EMF directive, and they should not interfere with other electronic devices. Pacemaker wearers and those using other electronic implants must consult their doctor or the manufacturer of the implanted device to assess whether or not it is sufficiently resistant against interference.




Electrical connections must be performed by a trained technician. Before making the electrical connection, please read the section on ELECTRICAL CONNECTION.

For appliances with a power supply cable, the terminals or section of wire between the cable anchor point and the terminals must be arranged in such a way as to allow the live wires to be pulled out before the earth wire in the event of the cable coming out of its anchor.

- The manufacturer will not be liable for any damage resulting from incorrect or inadequate installation.
- Check that the mains power supply corresponds to the one indicated on the rating plate fixed to the inside of the product.
- The cut-out devices must be installed in the fixed system according to wiring system regulations.
- For class I appliances, check that the domestic power supply guarantees an adequate earthing system.
- Connect the product to the mains using an omnipolar switch.
- If the power cable is damaged, it must be replaced by the manufacturer, by an authorised service centre or by a qualified technician, to avoid any risk of danger.


 **WARNING:** Remove the protective films before installing the appliance.

- Only use the screws and other hardware elements supplied with the appliance.

 **WARNING:** Failure to install the screws or fixing devices as described in these instructions may mean there is a risk of electric shocks.

- Cleaning and maintenance must not be carried out by children, unless they are under the supervision of an adult.

- Children must be supervised to ensure that they do not play with the appliance.
- This appliance must not be used by persons (including children) with limited physical, sensory or mental abilities, or by inexperienced or untrained persons, unless carefully supervised and instructed in safe use of the appliance by a person responsible for their safety.
- This appliance may be used by children over the age of 8 years and by persons with limited physical, sensory or mental abilities or with insufficient experience and knowledge, provided they are carefully supervised and instructed on safe use of the appliance and on the dangers that it involves. Do not allow children to play with the appliance.

 **WARNING:** The appliance and its accessible parts become extremely hot during use.

Take great care not to touch the heating elements.

Keep children under 8 years of age well away from the appliance, unless they are under constant supervision.

WARNING: If the surface shows any signs of cracking, turn the appliance off to prevent any risk of electric shock.

- Do not turn the device on if the surface is cracked or any damage is visible in the thickness of the material.
- Do not touch the appliance if your hands or body are wet.
- Do not use steam appliances to clean the product.
- Do not rest metal objects such as knives, forks,

spoons and pan lids on the surface of the hob, as they might overheat.

- Use the relevant control to turn the hob off after use, do not rely on the pan sensors.

WARNING: Unsupervised cooking on a hob using oil and grease may be dangerous and may cause a fire. NEVER attempt to put flames out with water; on the contrary, turn the appliance off and suffocate the flames, for example covering them with a pan lid or a fire blanket.

CAUTION: The cooking process must be supervised. A short cooking process must be constantly supervised.

- The appliance is not designed to be started using an external timer or a separate remote controlled system.

WARNING: Danger of fire: do not rest objects on the cooking surfaces.

- The appliance must be installed in such a way as to allow disconnection from the electrical power supply with a contact aperture (3 mm) that ensures complete disconnection in category III overload conditions.
- The appliance must never be exposed to weather (rain, sun).
- Keep the packing material away from children and animals.
- Make sure the device is connected directly to the power outlet.
- Do not use adapters, multiple sockets or extension cables to connect the device.
- Never use the appliance for purposes other than

those for which it has been designed.

- Deep-fryers must be kept under constant supervision when in use: the oil may catch fire if it gets too hot.
- Do not operate the appliance using an external timer or separate remote controlled system.
- The appliance must never be installed behind a decorative door, to prevent it from overheating.
- Do not stand on the appliance, as this may damage it.
- Do not rest hot pots and pans on the edge, as this may damage the silicone seals.

Installation

Installation process must follow the laws, ordinances, directives and standards (electrical safety rules and regulations, proper recycling in accordance with the regulations, etc.) in force in the country of use!

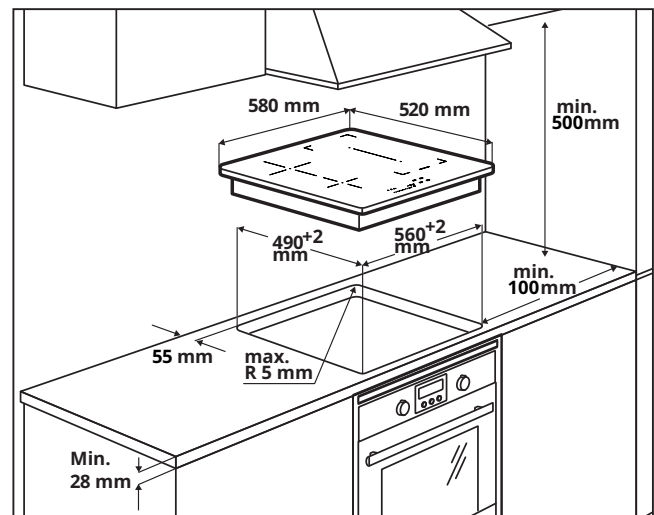
- For further information on the installation refer to the Assembly Instruction.
- Do not use silicon sealant between the appliance and the worktop.
- Make sure that the space underneath the hob is sufficient for air circulation. Please refer to the Assembly Instruction.
- The bottom of the appliance can get hot. If the appliance is installed above the drawers, make sure to install a non-combustible separation panel under the appliance to prevent access to the bottom. Please refer to the Assembly Instruction.
- Ventilation of the appliance must comply with the manufacturer's instructions.
- Create a front opening of at least 28 cm² in the unit into which the hob is to be fitted, to allow aeration of the product.

Requirements for kitchen units

- If the appliance is mounted on flammable materials, the guidelines and regulations relating to low voltage installations and fire prevention must be followed strictly.
- For the fitted units, the components (plastic materials and veneered wood)

must be mounted with heat-resistant adhesives (min. 85° C): the use of unsuitable material and adhesives may result in warping and detachment.

- The use of decorative hardwood borders around the worktop behind the appliance is allowed, provided the minimum distance always complies with the indications provided in the installation drawings.



- For further information on the installation refer to the Assembly Instruction.
- If there is no oven beneath the hob, install a separation panel under the appliance according to the Assembly Instruction.

Electrical connection

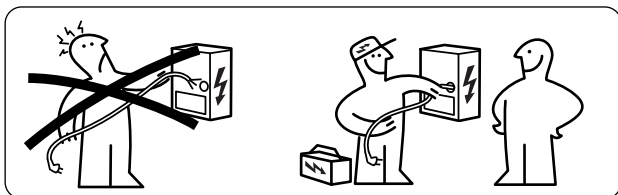


WARNING: All electrical connections must be carried out by an authorised installer.

- Before making the connections, check that the rated voltage of the appliance indicated on the rating plate corresponds to the mains power supply. The rating plate is affixed to the underside of the hob.
- Only use original components supplied by the spare parts service.
- The appliance is not equipped with a network cable. Purchase the correct one from a specialist dealer.
- If the cables are damaged, replace with original spare parts cables. Contact the call center of your IKEA store.



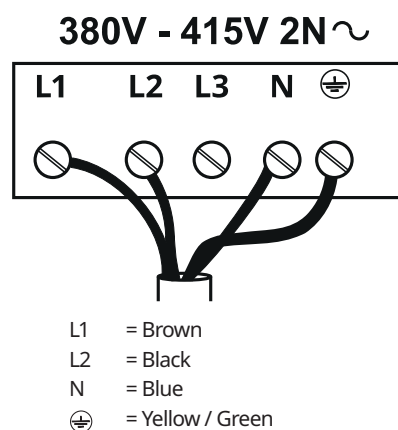
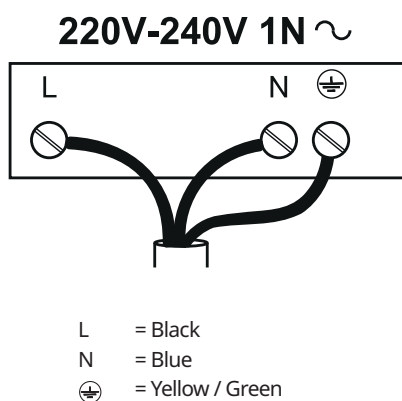
Caution! Do not solder any of the cables!



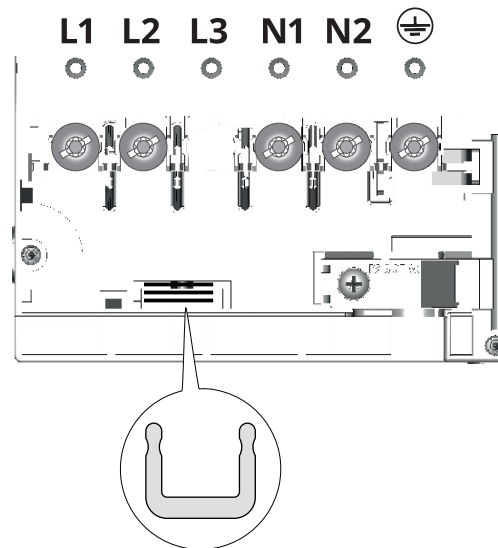
Electrical connection

- Follow the connection diagram (on the under side of the product).
- This appliance has a Y-type connection and requires a mains cable H05V2V2-F. Cable needs mandatory sleeves. According to IEC regulations use for one-phase connection: mains cable 3 x 4 mm², for two-phase connection: mains cable 4 x 2.5 mm². External cable diameter: min 8 mm - max 12 mm. Please respect specific national regulations in the first priority.
- The connection terminals can be accessed by removing the junction box cover.
- Check that the domestic power supply characteristics (voltage, maximum power and current) are compatible with those of the appliance.
- Connect the appliance as shown in the diagram (in compliance with reference standards in force nationally for mains voltage).

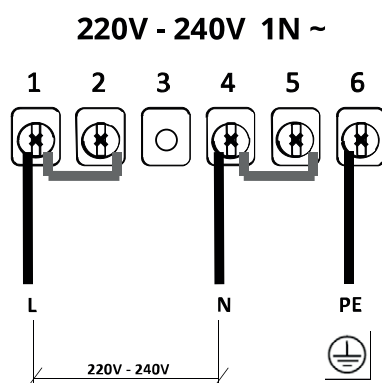
Connection diagram home side




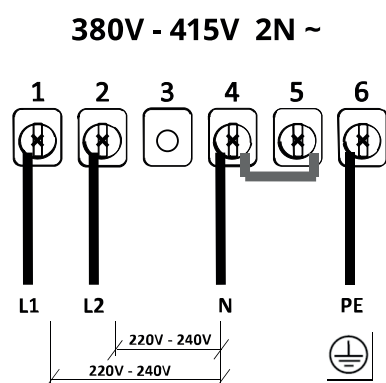
Connection diagram product side




Insert the shunts  between the screws as shown.

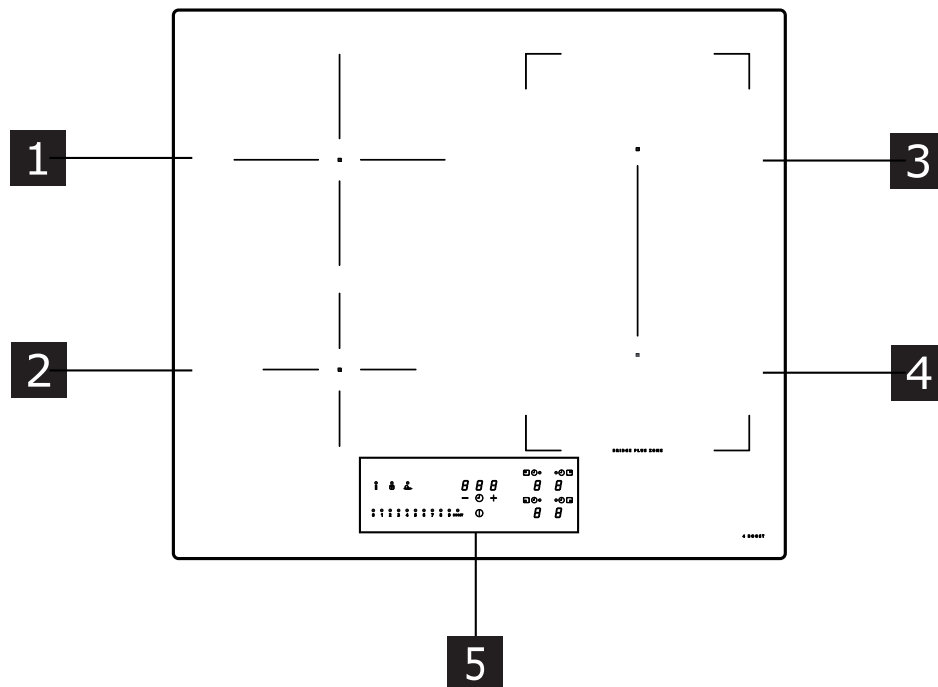


L = Black
N = Blue
 = Yellow / Green



L1 = Brown
L2 = Black
N = Blue
 = Yellow / Green


Product description



- 1** Single cooking area (200 mm) 2300W, with Booster 3000W.
 - 2** Single cooking area (145 mm) 1400W, with Booster 1850W.
 - 3** Single cooking area (210 x 190 mm) 2100W, with Booster 3000W.
 - 4** Single cooking area (210 x 190 mm) 2100W, with Booster 3000W.
 - 5** Control panel
- 3** + **4** Bridge cooking area (210 x 380 mm) 3000W, with Booster 3700W.

Indicators

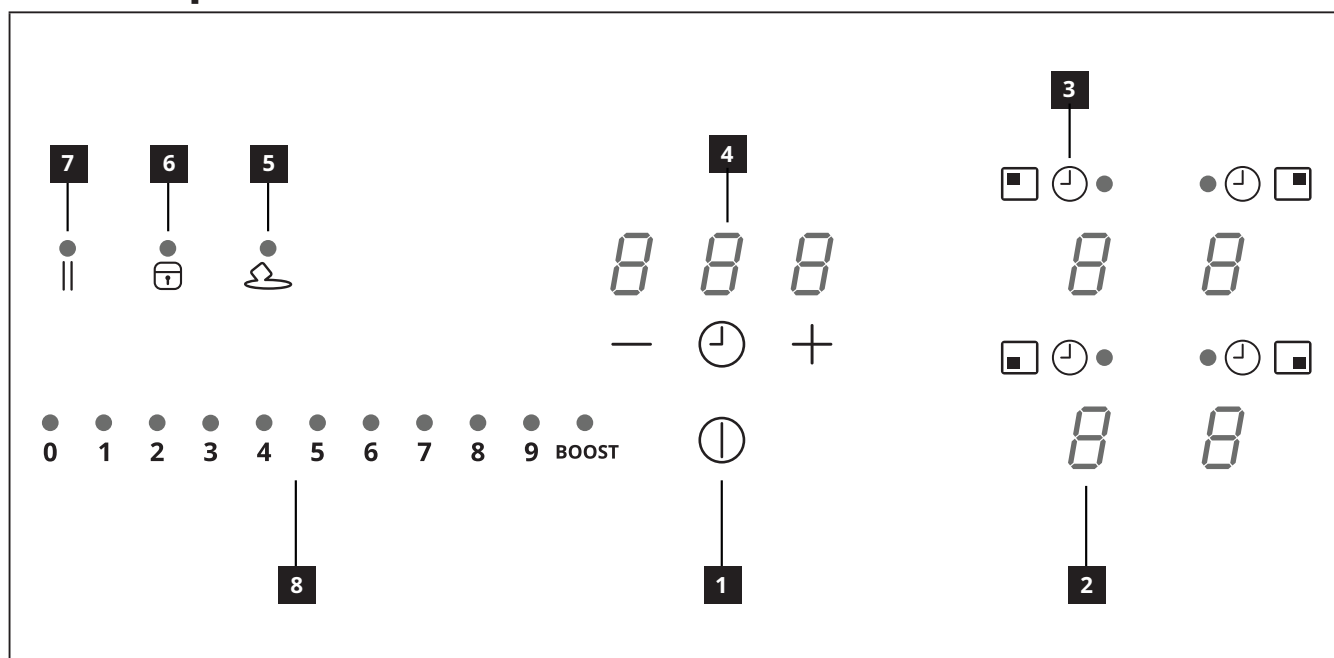
Pot detection

Each of the cooking areas is equipped with a system to detect the presence of a pan. The pan presence detection system recognises pans with a magnetisable base suitable for use with induction hobs. If the pan is removed during operation, or if an unsuitable pan is used, the display shows the symbol .

Residual heat indicator

The residual heat indicator is a safety feature, indicating that the surface of the cooking area is still at a temperature of 50° C or above, which may cause burns if touched by a naked hand. The digit for the corresponding cooking area displays *H*.

Control panel



- 1** On/Off
- 2** Power level indicator
- 3** Timer symbol
- 4** Timer control and cooking time indicator
- 5** Melting function button
- 6** Lock function button
- 7** Pause function button
- 8** Scroll keypad

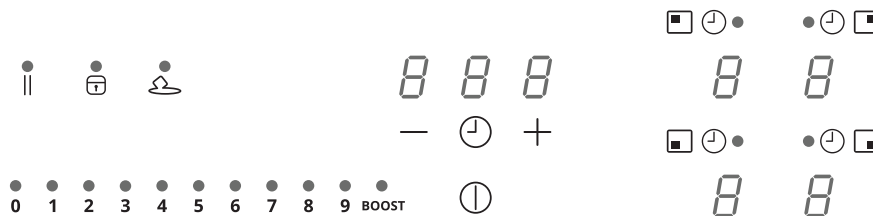
The cooking areas can be activated by pressing the reference digit . The digit lights up more intensely to confirm the operation.

When a pan is placed on one of the 4 cooking areas, the hob automatically detects its presence and turns on the corresponding digit to put it into use.


If no pans or other articles are resting on the hob, the digits will not be shown.

On the control panel, the functions that can be selected will always be the ones that are visible but illuminated at low intensity. Select the functions by touching the symbol itself.





Power limitation

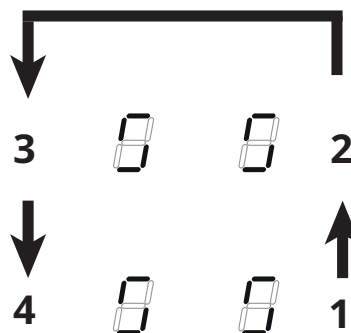



When first connecting to the domestic power supply, the installer must set the power of the hob cooking areas based on the actual abilities and capacity of the power supply itself.


If this is not necessary, the hob can be turned on directly using , otherwise, follow the operations below to access the menu.

Connect the hob to the domestic mains power

1. All the digits light up for a few seconds, then they go out only the  remains flashing.
2. Press and hold the  and digits of the zones show .
3. Holding  start pressing the zones digitis in anticlock direction, starting from the bottom right.




The back right hand digit shows  and a number indicating the type of menu. The front right hand digit shows a number that depends on the parameters indicated in the selection.

Select the digit with  and press "8" on the power bar.

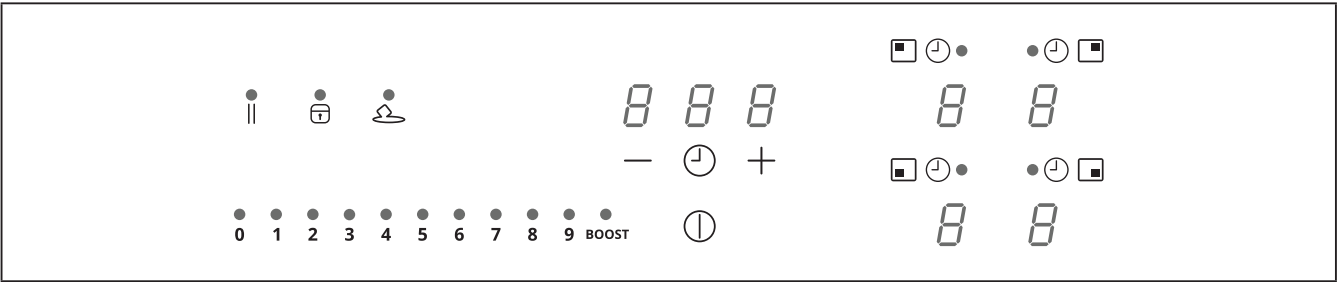
Select the other digit and select the correct setting.









See the table below for the specifications:








Value on the power bar	Kw	Notes
0	7.4 Kw	Standard initial setting
1	6 Kw	
2	5 Kw	
3	4 Kw	
4	3.5 Kw	
5	3 Kw	
6	2.5 Kw	


Once the correct value has been entered, confirm by pressing and holding .

Functions



Child lock	This function prevents an accidental operation of the appliance.
	To activate: If the pot is placed, press and hold for 3 seconds the correspondent digit. If the pot is not placed press and hold for 3 seconds one of the 4 digits (not visible) near the dot  on the left side. Release and slide your finger from 0 to 9 along the power bar which shows the operating sequence. All the digits display  .
	The operations described must be completed within 10 seconds.
	To deactivate: press and hold for 3 seconds one of the 4 digits for the cooking areas. Release and slide your finger from 9 to 0 along the power bar which shows the operating sequence. The operations described must be completed within 10 seconds.
Lock	It is possible to lock the hob functions during use, for example in order to clean the hob. The function remains active even if the hob is turned off and on again. If there is a power cut, the function is deactivated.
	To activate: press  and hold for 1 second.
	To deactivate: press  .
Boost	Each cooking area can be set to an extra power level for 5 minutes at most.
	To activate: select one of the 4 cooking areas and select the value "BOOST" on the power bar. The corresponding digit displays  .
	To deactivate: select one of the other possible values on the power bar.
Cooking areas Timer	Timer to turn off a specific cooking area after setting the time. The cooking areas can be programmed individually, as they all have their own Timer.
	To activate: With the cooking area in operation, press on the corresponding symbol  to access the Timer management commands for that area. The 3 digits will show " 0 0 0 ". Press "+" or "-" to set the countdown time.
	<div></div>
	Do not touch anything for 10 seconds to confirm the time. When the countdown ends, the digits return to zero and a buzzer sounds. This can be turned off by pressing any of the buttons. If the Timer is active in more than one cooking area the 3 digits will always show the Timer that is closest to finishing.
	To deactivate: With the cooking area in operation, press on the corresponding symbol  to access the Timer management commands for that area. Set the three digits to " 0 0 0 " using "+" or "-".

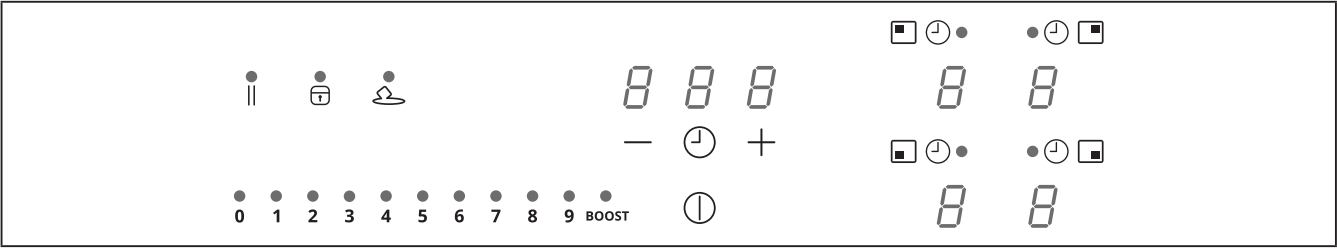
Timer (generic)	Timer with alarm for generic use.																					
	<p>To activate: Turn the hob on, making sure there are no pans or active cooking areas. The 3 digits for the Timer management commands show "- - -". Press the digit to access the Timer menu and view "0 0 0". Press "+" or "-" to set the countdown.</p>																					
	 <p>Do not touch anything for 10 seconds to confirm the time. When the countdown ends, the digits return to zero and a buzzer sounds. This can be turned off by pressing any of the buttons. Repeat the operations described to modify the countdown value.</p>																					
	<p>To deactivate: Turn the hob on, making sure there are no pans or active cooking areas. Press the digit to access the Timer menu and use "+" and "-" to set the Display to "0 0 0".</p>																					
Melting	<p>To activate: select one of the 4 cooking areas and press . The digit for the selected area will show .</p>																					
	<p>To deactivate: press  or press ①.</p>																					
Heat-up Function	<p>This function is used to heat up a pan at maximum power before continuing to cook at a selected level. The period of time the cooking area will remain at maximum power depends on the final cooking level that is set. See table:</p>																					
	<table border="1" data-bbox="635 1205 1129 1590"> <thead> <tr> <th>Lev. Power</th><th>Time</th></tr> </thead> <tbody> <tr><td>1</td><td>48 seconds</td></tr> <tr><td>2</td><td>144 seconds</td></tr> <tr><td>3</td><td>230 seconds</td></tr> <tr><td>4</td><td>312 seconds</td></tr> <tr><td>5</td><td>408 seconds</td></tr> <tr><td>6</td><td>120 seconds</td></tr> <tr><td>7</td><td>168 seconds</td></tr> <tr><td>8</td><td>216 seconds</td></tr> <tr><td>9</td><td>not available</td></tr> <tr><td>P</td><td>not available</td></tr> </tbody> </table> <p>To activate, with a pan on the hob and selected cooking area, press and hold for 3 seconds on the selected value (from 1 to 8) on the power bar. The Display for the corresponding area shows "A". It is possible to increase the cooking level, but if it is decreased the function is deactivated. It can also be deactivated by pressing and holding for 3 seconds the button for the cooking area in question.</p>	Lev. Power	Time	1	48 seconds	2	144 seconds	3	230 seconds	4	312 seconds	5	408 seconds	6	120 seconds	7	168 seconds	8	216 seconds	9	not available	P
Lev. Power	Time																					
1	48 seconds																					
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7	168 seconds																					
8	216 seconds																					
9	not available																					
P	not available																					
Pause Function	<p>This function allows any other active function on the hob to be paused/resumed, reducing the power in the cooking area and all the functions to zero. If the pause function is not deactivated within 10 minutes, the hob will switch off automatically.</p>																					
	<p>To activate: With a pan on the selected hob and cooking area, press and hold the Pause button  for at least 1 second. All the Displays show .</p>																					
	<p>To deactivate: press and hold  for 1 second until it flashes. Press any other button within 10 seconds. The function is deactivated and the hob continues with the previous setting.</p>																					

Recall Function	This function is used to recall all the hob function settings in the event of involuntary shut-down or a sudden power cut.
	When the hob is turned off, if it is turned on within 6 seconds using ①, the button will flash for 6 seconds. Press the button to recover the functions set previously. A beep sounds to confirm the operation.
Bridge Function	This function allows 2 cooking areas to be connected, so that they can be controlled as a single, large cooking area. This means it is possible to use pans with a larger bottom. The cooking areas that can be selected for this function are only the ones on the right.
	To activate/deactivate: simultaneously press the right cooking area digits to select the 2 areas to form a bridge, until a digit displays  to indicate that the function has been activated. The other digit is used to set the power level.

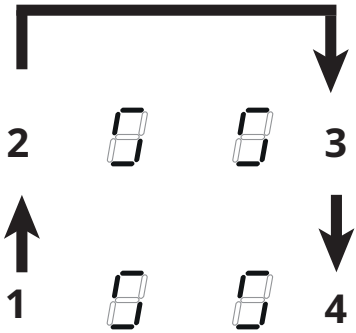
Cooking Table

Power level	Cooking method	To be used for
1	Melting, heating gently	Butter, chocolate, gelatine, sauces
2	Melting, heating gently	Butter, chocolate, gelatine, sauces
3	Warming up	Rice
4	Prolonged cooking, thickening, stewing	Vegetables, potatoes, sauces, fruit, fish
5	Prolonged cooking, thickening, stewing	Vegetables, potatoes, sauces, fruit, fish
6	Prolonged cooking, braising	Pasta, soups, braised meat
7	Light frying	Rösti (potato fry-ups), omelettes, breaded and fried foods, sausages
8	Frying, deep fat frying	Meat, potato chips
9	Quick frying at high temperature	Steak
P	Quick heating	Boiling water

User menu customization



- Press .
- Press again and hold for 3 seconds.
1. The button start flashing.
 2. Press and hold the and digit of the zone show .
 3. Holding start pressing the zones digitis in clock direction, starting from the bottom left.



The back left hand digit alternately shows and a number from 2 to 7, indicating the type of menu. The front left hand digit shows a number that depends on the parameters indicated in the selection. Select a number on the power bar to access the settings menu and enter a value. See the table below for the specifications:

Menu Code	Description	Value
U2	Menu to manage the button sounds volume.	0 (sound off) - 1 (min.) - 3 (max.)
U3	Menu to manage the counter buzz volume.	0 (sound off) - 1 (min.) - 3 (max.)
U4	Menu to manage the display lighting level.	0 (max.) - 9 (min.)
U5	Menu to manage the countdown animation.	0 (animation off) - 1 (animation on)
U6	Pan recognition function always active menu.	0 (active) - 1 (not active)
U7	Menu to manage the end of countdown buzzer.	0 (continuos flashes and switch off) 1 (ten flashes and switch off) 2 (one flash and switch off)

Once the correct value has been entered, confirm by pressing and holding for 2 seconds.

To exit the menu without saving, press .

If no operations are carried out, the user menu will close after 1 minute.

Power Management

This product is equipped with electronically controlled Power Management. See the illustration.

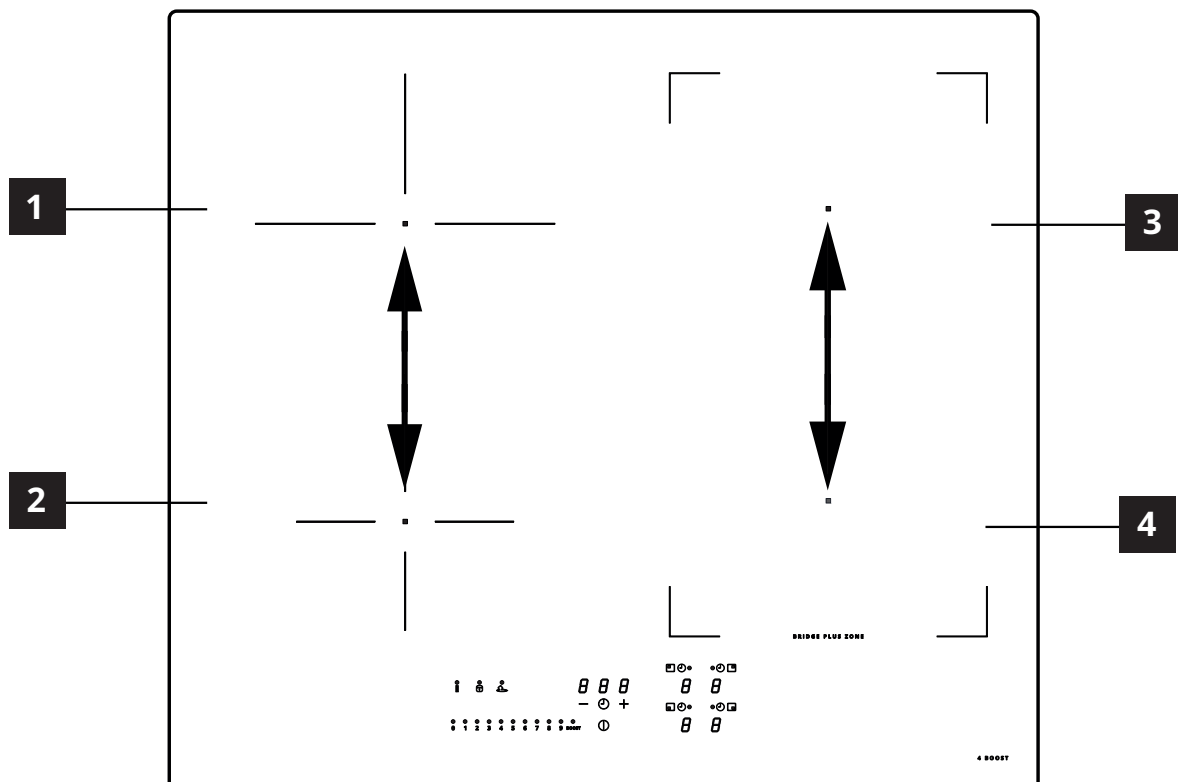
This function monitors electric loading and limits the maximum power output to 3700 W for each cooking area group (1+2 and 3+4), optimizing the power distribution and preventing the system from overloading.

Hob in full power setting - the function divides the power between cooking areas belonging to the same group and automatically decreases the power of the other cooking area, if necessary (the last command has highest priority).

Hob in power limitation setting - the function divides the power between cooking areas and doesn't allow to set the power for the other cooking areas exceeding the limit (to increase the power of particular cooking area, the power setting for the other ones need to be lowered manually).

Example:

If BOOST level is selected for cooking area 1, cooking area 2 cannot exceed the level 9 at the same time and will be automatically limited.




Cookware guidance

What pots to use

Only use pots and pans with bottom made from ferromagnetic material which are suitable for use with induction hobs:

- cast iron
- enamelled steel
- carbon steel
- stainless steel (although not all)
- aluminium with ferromagnetic coating or ferromagnetic plate

To determine if a pot or pan is suitable, check for the  symbol (usually stamped on the bottom). You can also hold a magnet to the bottom. If it clings to the underside, the cookware will work on an induction hob.

To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is uneven, this will affect power and heat conduction.

How to use

Minimum diameter of pot/pan base for the different cooking areas

To ensure that the hob functions properly, the pot must cover one or more of the reference points indicated on the surface of the hob, and must be of a suitable minimum diameter.

Always use the cooking area that best corresponds to the diameter of the bottom of the pan.

Cooking area	Cookware diameter (mm)	
	Ø min. (recommended)	Ø max (recommended)
Left rear	110 mm	200 mm
Left front	110 mm	145 mm
Right rear	110 mm	190 mm
Right front	110 mm	190 mm
Bridge right side	190 mm	370 mm

Empty or thin-based pots/pans

Do not use empty or thin-based pots/pans on the hob as it will not be able to monitor the temperature or turn off automatically if the temperature is too high, damaging the pan or the hob surface. If this occurs, do not touch anything and wait for all components to cool down.

If an error message appears, refer to "Troubleshooting".

Hint/tips

Noise during cooking

When a cooking area is active, it may hum briefly. This is a characteristic of all induction cooking zones and does not impair the function or life of the appliance. The noise depends on the cookware used. If it causes considerable disturbance, it may help to change the cookware.

Normal operating noises of the induction hob

Induction technology is based on the creation of electromagnetic fields to generate heat directly on the bottom of cookware. Pots and pans may cause a variety of noises or vibrations depending on how they are manufactured.

These noises are described as follows:

Low humming (like a transformer)

This noise is produced when cooking at a high heat level. It is based on the amount of energy transferred from the cooktop to the cookware. The noise ceases or quiets down when the heat level is reduced.

Quiet whistling

This noise is produced when the cooking vessel is empty. It ceases once liquids or food are placed in the vessel.

Crackling

This noise occurs with cookware comprised of various materials layered one upon the other. It is caused by the vibrations of the

surfaces where different materials meet. The noise occurs on the cookware and can vary depending on the amount of food or liquid and the cooking method (e.g., boiling, simmering, frying).

Loud whistling

This noise occurs with cookware comprised of different materials layered one upon the other, and when they are additionally used at maximum output and also on two cooking zones. The noise ceases or quiets down when the heat level is reduced.

These sounds are normal

Fan noises

For proper operation of the electronic system, it is necessary to regulate the temperature of the cooktop. For this purpose, the cooktop is equipped with a cooling fan, which is activated to reduce and

regulate the temperature of the electronic system. The fan may also continue to run after the appliance is turned off if the detected temperature of the cooktop is still too hot after turning it off.

Rhythmic sounds, similar to the ticking sound of a clock

This noise occurs only when at least three cooking zones are operating and disappears or weakens when some of them are switched off. The noises described are a normal element of the described induction technology and should not be regarded as defects.

Care and cleaning

- Never use abrasive sponges, wire wool, hydrochloric acid or other products that might scratch or mark the surface.
- Food that falls accidentally or builds up on the surface, the functional or aesthetic elements of the Hob must not be eaten.
- Switch off or unplug the appliance from the mains supply before carrying out any maintenance work.
- Clean the appliance after every use, to prevent any residual food from burning on. It is much harder work to remove crusted and burned-on dirt.
- For day-to-day dirt, use a soft cloth or sponge and a suitable detergent. Follow the manufacturer's recommendations regarding detergents to be used. The use of protective detergents is recommended.
- Remove crusted dirt, for example milk that has boiled over, using a scraper pad suitable for vitreous ceramic, while the cooke-hob is still hot. Follow the manufacturer's recommendations regarding scraper pads to be used.
- Remove food containing sugar, for example jam that has spilled during cooking, using a scraper pad suitable for vitreous ceramic, while the Hob is still hot. If you do not, the residue may damage the vitreous ceramic surface.
- Remove any melted plastic using a scraper pad suitable for vitreous ceramic, while the Hob is still hot. If you do not, the residue may damage the vitreous ceramic surface.
- Remove limescale using a small amount of limescale remover solution, for example vinegar or lemon juice, once the Hob has cooled down. Then clean again with a damp cloth.
- Do not cut or prepare foodstuffs on the surface, and do not drop hard objects onto it. Do not drag pans or plates over the surface.
- Do not use steam cleaning equipment.

Troubleshooting

Error code	Description	Possible causes of the error	Solution
ER03	Hob switches off after 10 sec.	Continuous key activation detected. Water or cookware placed on Control panel.	Remove water or cookware from glass and Control panel.
ER21	Hob switches off.	The internal temperature of electronic parts is too high.	Let the hob cool down. Please check if the hob has sufficient ventilation. If error persists, please contact After Sales Service.
E2	Corresponding cooking area is turned off.	Empty or wrong cookware. Pot or glass temperature is too high. Electronic temperature too high.	Let the hob cool down. Use appropriate cookware. Do not heat-up empty pots.
E3	Corresponding cooking area is turned off.	Wrong cookware. Cookware is losing its magnetic characteristics and may lead to induction hob damage.	Use appropriate cookware. The error is automatically cancelled after 8s and the cooking area can be used again. In case of further upcoming errors cookware have to be changed. If error persists, please contact After Sales Service.
E6	Cooking area cannot be turned on.	Power supply voltage and/or frequency is out of range.	Check mains voltage and/or frequency. If needed contact After Sales Service.
E8	Cooking areas are turned off.	Fan failure. Fan blocked by dust or fabrics.	Clean and remove foreign bodies from fan. If error persists, please contact After Sales Service.
EH	Corresponding cooking area is turned off.	Temperature sensor stuck for cooking area. Not enough temperature change detected after switching on the hob.	Switch off the hob and switch it on again after cooling down. If error persists, please contact After Sales Service.
E4 E5 E7 E9 ER20 ER22 ER31 ER36 ER42 ER47 EA	Disconnect the hob from the power supply. Wait a few seconds then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		

Maintenance and repairs

- Make sure that maintenance on electrical components is only carried out by the manufacturer or by the service technicians.
- Make sure that damaged cables are only replaced by the manufacturer or by the service technicians.

If there is a fault, try to resolve it by following the troubleshooting guidelines. If the problem cannot be resolved, contact your IKEA store or the After Sales Service.

You can find a full list of IKEA appointed contacts at the end of this user manual.

When contacting the After Sales Service please provide the following information:

- type of fault
- appliance model (Art./Cod.)
- serial number (S.N.)

This information can be found on the rating plate. The rating plate is affixed to the bottom of the appliance.

If you operated the appliance wrongly, or the installation was not carried out by an authorized installer, the visit from the After Sales Service technician or dealer may not take place free of charge, even during the warranty period.

Hob technical data

		Unit	Value
Type of product			Built-in Hob
Dimensions	Width	mm	580
	Depth	mm	520
	Min./max height	mm	54
Total power		W	7400

Parameter	Value
Power supply voltage/frequency	220-240 V, 50 Hz; 220 V, 60 Hz 2N~ 380-415 V, 50 Hz; 2N~ 380 V, 60 Hz;
Weight of the appliance	8,8 Kg

Energy efficiency of hob

Model identifier	KOLSTAN 605.594.67 905.594.61
Number of cooking areas	4
Number of Bridge cooking areas	1 - Right
Cooking technology	Induction
Dimension of Bridge cooking area	Right 210 x 380 mm
Dimension of cooking area	Left rear Ø 200 mm
	Left front Ø 145 mm
	Right front 210 x 190 mm
	Right rear 210 x 190 mm
Energy consumption per Bridge cooking area	192 Wh/kg
Energy consumption per cooking area	Left rear 185 Wh/kg
	Left front 181 Wh/kg
Energy consumption of the hob (electric cooking)	186 Wh/kg

Information on the product pursuant to EU regulation n° 66/2014

Reference standards:

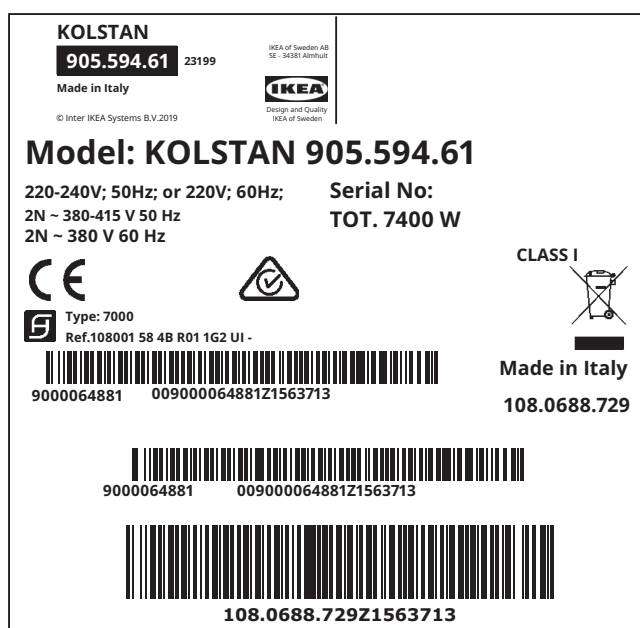
EN/IEC 60350-2

EN/IEC 50564

CE This appliance has been designed, manufactured and sold in compliance with EEC Directives.

“The technical data is provided on the rating plate affixed to the bottom of the product.”

Rating plate



The graphic above represents the rating plate of the appliance.
The serial number is specific to each product.


Dear Customer, keep the additional rating plate attached to the cover of Safety booklet inside the product.

This will allow us to assist you better by identifying precisely your hob, in case you need our assistance in the future.

Thank you for your help!


Environmental aspects

Disposal of household appliances

- The symbol  on the product or on its packaging indicates that the product must not be disposed of with the normal domestic waste. The product must be disposed of at a specialist re-cycling centre for electrical and electronic components. By making sure that this product is disposed of properly, you will help prevent possible negative consequences for the environment and for health that might result from its improper disposal.

For more detailed information on how to re-cycle this product, please contact your local municipal offices, local waste disposal service or the shop in which the product was purchased.

Disposal of packaging materials

Materials with the symbol  can be recycled. Dispose of packing materials in special recycling collection bins.

Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking area put the cookware on it.
- Put the smaller cookware on the smaller cooking areas.
- Put the cookware directly in the centre of the cooking area.
- Use the residual heat to keep the food warm or to melt it.

IKEA 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 Pty Ltd, ABN 84006270757 or at Cebas Pty Ltd, ABN 15 009 156 003 (Both Trading as IKEA). 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 service provider will provide the service through its own service operations or authorized service partner network. Contact IKEA for further information.
If you encounter any trouble with the appliance and wish to register a service call or make a claim, please refer to www.ikea.com.au for your local store after sales customer service center phone number, online email and opening times.
The principal address and contact details in Australia are:

For Queensland, New South Wales, and Victorian customers please contact:

IKEA Pty Ltd
IKEA Pty Ltd IKEA Service Office L1 Clock Tower, 630 Princes Highway Tempe, NSW 2044
Contact - IKEA Customer Service at www.IKEA.com.au

For Western Australian and South Australian customers please contact:

Cebas Pty Ltd
8c Sunray Drive, Innaloo WA 6018 Australia
Contact - IKEA Customer Service at www.IKEA.com.au

What does this guarantee cover?
The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The products have been designed and tested for domestic purposes only and this guarantee does not cover damage arising from use of the Product in a commercial environment.
The exceptions 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, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. Replaced parts become the property of IKEA.
The guarantee exists only if the appliance complies and is installed in accordance with:
• The technical specifications.
• The Assembly Instructions and user manual Safety Information.

IKEA's guarantee is subject to Australian Consumer Law - see Schedule 2 to Competition and Consumer Act, 2010. This guarantee is in addition to (and does not exclude, restrict or modify in any way) any non-excludable statutory warranties in Australia.

What will IKEA do to correct the problem?

IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. They will notify you as to whether your claim is covered under this guarantee. If your claim is approved, the IKEA service provider or its authorized service partner, 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 which do not affect normal use of the appliance, including any scratches and possible colour differences.
- Accidental damage caused by foreign objects including insect or vermin infestation 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 dur-

ing 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 their home or other 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 this guarantee.
- Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA service provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the service provider or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary.
- The appliance's serial number or warranty seal has been removed or defaced.

How country law applies

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law (ACL). You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage.

You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This guarantee is not intended in any way to limit or exclude such rights and remedies that you may have under law.

You can find out more information about the Australian Consumer Law on the ACCC website: www.accc.gov.au

Area of validity

This IKEA guarantee applies only to products purchased and installed in AUSTRALIA .

What you must do to make a claim under the guarantee:

To make a claim under the guarantee contact IKEA after sales customer service center at the above address, the IKEA catalogue or refer to www.ikea.com.au for your local store customer service phone number, online email and opening times. Please describe the problem that you are facing with the appliance in detail along with your product article number (8 digit code) and date of purchase at the time of call registration.

Please do not hesitate to contact the dedicated after sales customer service center for IKEA appliances to:

1. Make a service request under this guarantee;
2. Ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture.
3. Ask for clarification on user manual contents and specifications of the IKEA appliance.

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

How to reach us if you need our service



The IKEA after sales customer service centre will assist you on the phone with basic trouble shooting for your appliance at the time of service call request. Please refer to the IKEA catalogue or www.ikea.com.au and select your local store for local store phone numbers and opening times.

- i** Please describe the problem that you are facing with the appliance in detail along with your product article number (8 digit code) and date of purchase at the time of call registration

i SAVE THE SALES RECEIPT!

Kindly keep all these details and original invoice of purchase handy during the service technician's visit to enable him to carry out the job. It is your proof of purchase and required for the guarantee to apply. Note that the receipt reports also the IKEA article name and number (8 digit code) for each of the appliances you have purchased.

Country name in local languages	Telephone number	Opening times
Australia	Victoria: (03) 8523 2154 New South Wales: (02) 5020 6641 Queensland: (07) 3380 6800 IKEA Perth: (08) 9201 4532 IKEA Adelaide: (08) 8154 4532	
Österreich	13602771461	Mo-Fr: 8 - 20
België / Belgique	26200311	Ma-Vr: 8 - 20 / Lun-Ven: 8 - 20
България	02 4003536	Пон-Пт: 8 - 20
Canarias	913754126	Lunes-Viernes: 8 - 20
Κύπρος	http://www.ikea.com	8 - 20
Hrvatska	0800 3636	Pon-Pet: 8 - 20
Česká republika	225376400	Po-Pá: 8 - 20
Danmark	70150909	Man.-Fre.: 9 - 20
Eesti	http://www.ikea.com	E-R: 8 - 20
Suomi	981710374	Lu-Ve: 8 - 20
France	170480513	Lun-Ven: 9 - 21
Deutschland	6929993602	Mo-Fr: 8 - 20
Great Britain	2076601517	Mon-Fri: 8 - 20
Ελλάδα	2109696497	Δευτ-Παρ: 8 - 20
Magyarország	(06-1)-3285308	Hétfő-Péntek: 8 - 20
Italia	+39 0732/691238	Lun-Ven: 8 - 20
Ireland	2076601517	Mon-Fri: 8 - 20
Ísland	5852409	Mánudagur-Föstudagur Kl.: 8 - 20
Latvija	http://www.ikea.com	P.- Pk.: 8 - 20
Lietuva	(0) 520 511 35	Pirm.-Penkt.: 8 - 20
Mayorca	913754126	Lunes-Viernes: 8 - 20
Malta	+356 (0)25464000	Mon-Fri: 8 - 20
Norge	23500112	Man-Fre: 8 - 20
Nederland	050-7111267 / +31 507111267	Ma-Vr: 8 - 20
Polska	225844203	Poniedziałek-Piątek: 8 - 20
Portugal	213164011	Seg.-Sex.: 9 - 21
România	021 2044888	Luni-Vineri: 8 - 20
Россия	84957059426	Пон-Пятн: 9 - 21
Србија	011 7 555 444	Пон-Пет: 8 - 20
Slovensko	(02) 50102658	Pon-Pia: 8 - 20
Slovenija	+386-1-8107781	Ponedeljek-Petek: 8 - 20
España	913754126	Lunes-Viernes: 8 - 20
Sverige	0775-700 500	Mån-Fre: 8 - 20
Schweiz / Suisse / Svizzera (Ticino)	225675345	8 bis 20 Werkstage / Lun-Ven: 8 - 20
Türkiye	+90/262/644 65 95	Pzt-Cuma: 8 - 20
Україна	http://www.ikea.com	Понеділок-П'ятниця: 8 - 20
Maroc / المغرب	+212 (5) 20100900 www.ikea.com	

