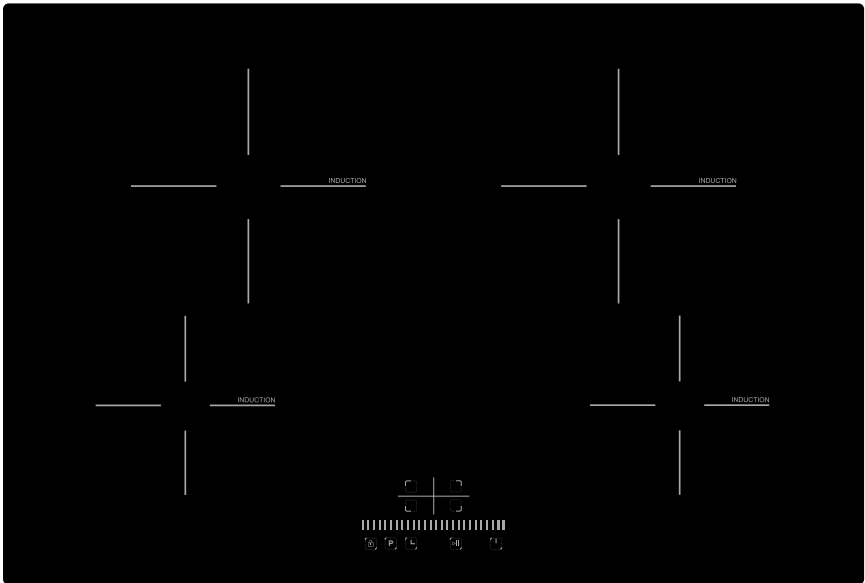


Induction Hob

Instruction Manual / Installation Manual

MODEL Number:
KNI-B47206



Thank you for choosing our cooktop.

Your safety is important to us. This manual contains instructions to help you use and maintain your cooktop properly. We recommend that you spend time to read in order to fully understand how to install and use correctly.

For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

Safety Warnings

Installation

INSTALLTION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER.

Be sure your cooktop is installed and grounded properly by a qualified installer or service technician.

The electrical power to the cooktop must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Important safety instructions

- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and without earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any

warranty or liability claims.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.
- 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. Once the power resumes, reset the clock (if set).

Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Beware: Magnetizable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite. Unattended cooking on a hob with fat or oil can be dangerous and may result in

fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetizable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, radio, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured. Do not leave children alone or unattended in the area where the appliance is in use.
- Do not allow children to play with the appliance or sit, stand, or climb on any part of the appliance.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- This appliance is intended to be used in household 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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given

supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and maintenance shall not be made by children without supervision.

WARNING:

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.

Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacture of the appliance in the instruction for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

CAUTION:

The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

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.

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

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.

Important Grounding Instructions



WARNING

Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.

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

Failure to following this warning may cause serious injury, fire, or death.

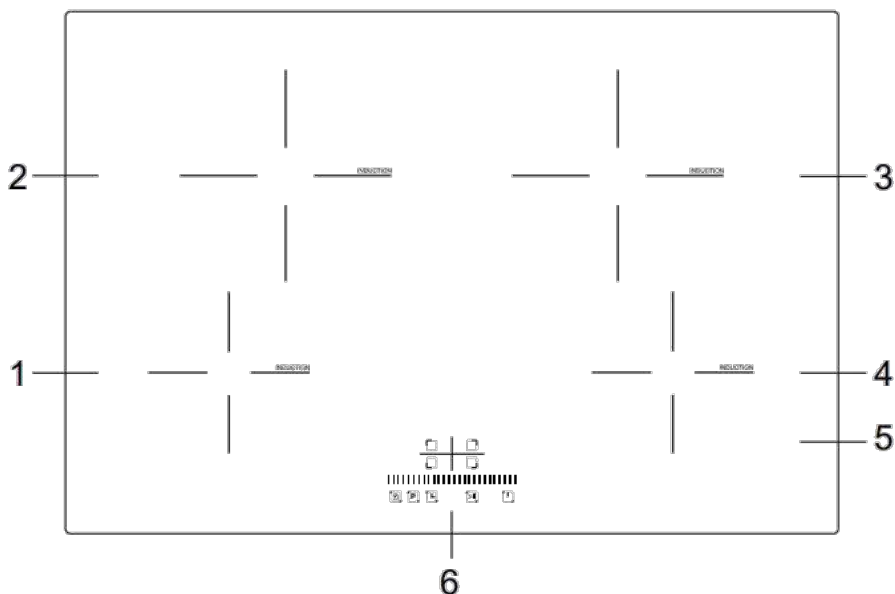
Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions 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 is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with 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 assure 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.

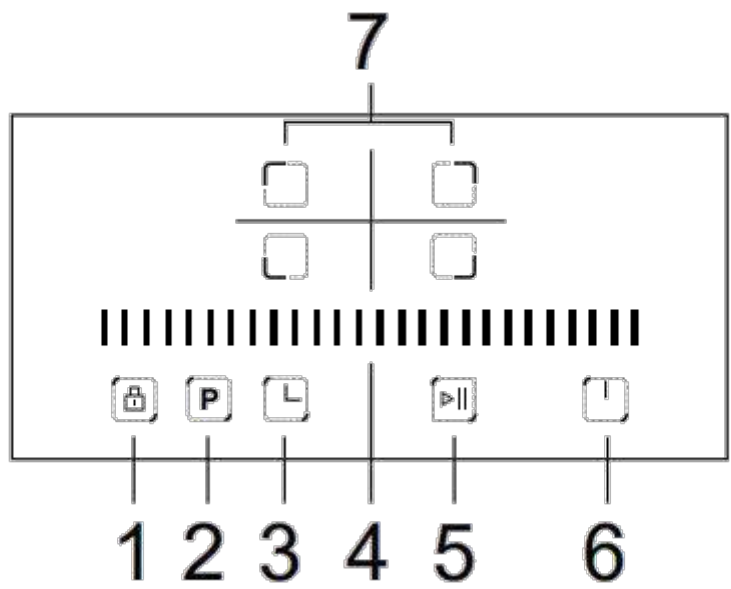
Product Overview

Top View



1. 160mm / 1500W Boost 1800W
2. 210mm / 2100W Boost 2500W
3. 210mm / 2100W Boost 2500W
4. 160mm / 1500W Boost 1800W
5. Glass Plate
6. Control panel

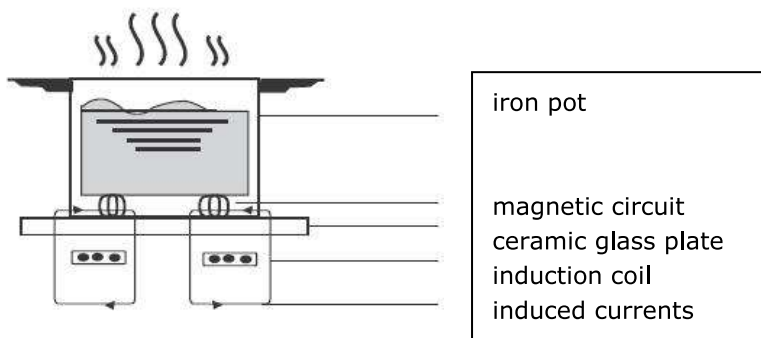
Control Panel



- 1. Child lock control
- 2. Boost
- 3. Timer control
- 4. Power/Timer regulating controls
- 5. Stop & Go
- 6. ON/OFF control
- 7. Heating zones selection controls

A Word on Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



Before using your New Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

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 of time, 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.


Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep 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.



Choosing the right Cookware



- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



Do not use cookware with jagged edges or a curved base.



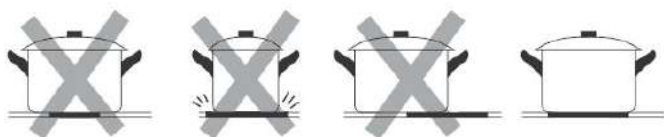
Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone.

Use pans whose diameter is as large as the graphic of the zone selected.

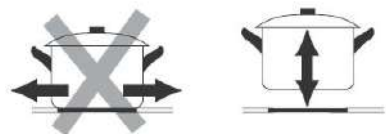
Using a pot a slightly wider energy will be used at its maximum efficiency.

If you use smaller pot efficiency could be less than expected.

Always centre your pan on the cooking zone.



Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



Glazed cooking utensils — Only certain types of cookware are suitable for cook top service and must be magnetic to work properly on the induction zones. Check the manufacturer’s recommendations for cook top use to ensure that the cookware is compatible with induction cooking.

Pan dimensions

The cooking zones are up to a limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.

The base diameter of induction cookware

Cooking zone	Minimum (mm)
160mm	120
210mm	160
280mm	220

Use proper pan size - This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit size. Using the proper cookware on the cooking area will improve efficiency.

Using your Hob

To start cooking

- 1. Touch the ON/OFF control.

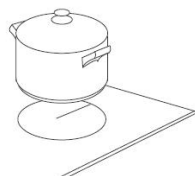


1.1 Touch the ON/OFF control

After power on, the buzzer beeps once, all displays show " – " or " – – ", indicating that the induction hob has entered the state of standby mode.

2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. Touching the heating zone selection control, and a indicator next to the key will flash "0"



If the display flashes alternately with the heat setting

This means that:

- you have not placed a pan on the correct cooking zone or,
 - the pan you're using is not suitable for induction cooking or,
 - the pan is too small or not properly centered on the cooking zone.
- No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 2 minutes if no suitable pan is placed on it.

Setting the heating zone power level

After selecting the heating zone you want (e.g. 

), the indicator next to the zone will flash "0", sliding the

slider  , from left to right to increase the power from 0-9 levels, from right to left to decrease the power from 9-0 levels.

*If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.


*You can modify the heat setting at any time during cooking.

Activate the Boost Function


"Boost" is the function that heats an area with greater power for a period of 5 minutes (maximum). So you can get more powerful and faster cooking.

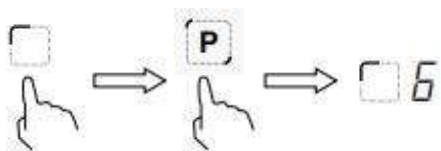
*The “Boost” power lasts about 5 minutes (maximum) , and then returns to the power level 9.

1. To activate this function, please select the heating zone you want first, press

the boost button  , when “P” showed up, that means boost function activated.

2. If you want to cancel the boost function within 5 minutes manually, select the


cooking zone, and press boost button  again. That cooking zone will return to the initial power level before activated the “Boost” mode. (e.g. during power level 6, you activated boost function, within 5min you canceled boost function manually, will return to power level 6)



Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control and Stop&Go control are disabled.

To lock the controls

Touch the child lock control  .The timer indicator will show “ Lo ”

To unlock the controls

1. Make sure the hob is turned on.

2. Touch and hold the child lock control  for a while (around 5 seconds),

"Lo" will disappear.

3. You can now start using your hob.



When the hob is in the lock mode, all the controls are disabled except the ON/OFF and Stop&Go, you can always turn the induction hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation

Stop&Go Function

When the hob is working, if you want to stop it for a while, press the Stop&Go



Button, all indicators flash "///". Then when you want the hob to work again, press the Stop&Go button again, the hob will go back to work.

Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically goes on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

Auto Shutdown Protection

Auto shut down is a safety protection function for your hob. It shuts down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table: .

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switches off after 2 minutes.



People with a heart pace maker should consult with their doctor before using this unit.

When you have finished cooking



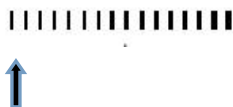
1. Touching the heating zone selection control that you wish

to switch off.

2. To turn off the cooking zone:

Turn the cooking zone off by sliding down to the very left till shows " 0".

* Make sure the power display shows "0" .



3. Turn the whole cooktop off by touching the ON/OFF control.

4. Beware of hot surfaces

"H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

Using the Timer

You can use the timer in these different ways:

- 1. Setting the timer to turn one cooking zone off
- 2. Setting the timer to turn more than one cooking zones off

The timer could be set up to 99 minutes.

Setting the timer to turn one cooking zone off

Cooking zones set for this feature will:

- 1. Touch the heating zone selection control that you want to set the timer for.



- 2. Touch the timer regulating controls , The time indicator will

start flashing and "30" will show in the timer display. Set the time as you desired.

Hints:

Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute.

Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 00 minute.

3. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.



4. When cooking timer expires, the corresponding cooking zone will be switch off automatically and show "H" .



Other cooking zone will keep operating if they are turned on previously.

NOTE: If you want to change the time after the timer is set, you have to start from step 1.

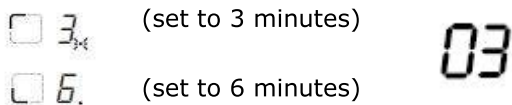
5. To cancel the set time

If you want to cancel the set time, touching the heating zone selection control which you have set timer. And then press the Timer regulating control "-" till "00". After flashing for 5 seconds, and the "--" will show in the timer display, the timer is canceled.

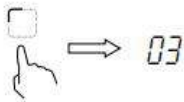
Setting the timer to turn more than one cooking zone off

1. If use this function to more than one heating zone, the timer indicator will show the shortest time.
(e.g. zone 1# setting time of 3 minutes, zone 2# setting time of 6 minutes, the timer indicator shows "3".)

NOTE: The flashing red dot next to power level indicator means the timer indicator is showing time of the heating zone.
If you want to check the set time of other heating zone, touch the heating zone selection control. The timer will indicate its set time.



If you want to check the remaining time for other heating zone, touch the right heating zone, the timer will indicate its set time.



2. When cooking timer expires, the corresponding heating zone will be automatically switch off and show "H".



NOTE: If you want to change the time after the timer is set, you have to start from step 1

Cooking Guidelines (for reference only)



Take care when frying as the oil and fat heat up very quickly, particularly if you're using high power. At extremely high temperature oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flourthickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If

cooking large quantities, cook the food in several smaller batches.

3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sautéing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water


Care and Cleaning

What?	How?	Important!
Everyday soiling on	1. Switch the power to the	<ul style="list-style-type: none">• When the power to the cooktop is

glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<p>cooktop off.</p> <ol style="list-style-type: none"> 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<p>switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</p> <ul style="list-style-type: none"> • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Hints and Tips

Problem	Possible causes	What to do
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The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and  appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.

The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.
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Never attempt to disassemble the unit by yourself.

Failure Display and Inspection

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
E1	The input voltage is too high ($\geq 260V$)	Please contact the supplier. Please check whether the grid voltage is normal.
E2	The input voltage is too low ($\leq 180V$)	Please contact the supplier. Please check whether the grid voltage is normal.
E3	Cooktop is in high temperature	Please contact the supplier. Please check if the pan is dry cooked.
E5	IGBT in high temperature	Please contact the supplier. The air inlet and outlet might be blocked, please check and clean. Or the fan is out of work.
<u>U</u>	haven't put the pan or cook dry	please put the right pan on it
FA	IGBT is short circuit, or out of work	Please contact the supplier. Need to be repaired.
F3	The thermistor sensor is short circuit, or out of work	Please contact the supplier. Need to be repaired.
F4	The thermistor sensor is open circuit, or out of work	Please contact the supplier. Need to be repaired.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

Technical Specification

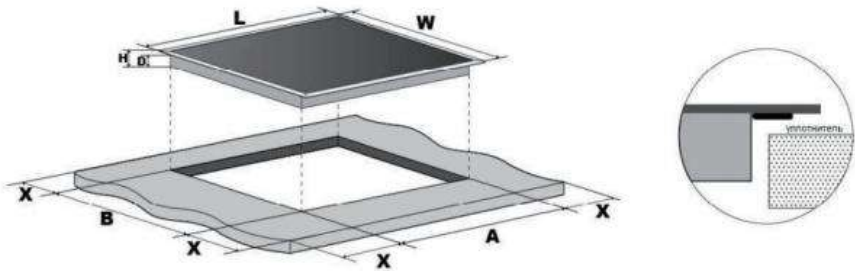
Cooking Hob	KNI-B47206
Cooking Zones	4 zones
Supply Voltage	240V 60Hz
Installed Electric Power	7200W
Product Size L×W×H(mm)	770X520X44
Building-in Dimensions A×B(mm)	730X490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Installation

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.
For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.
Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

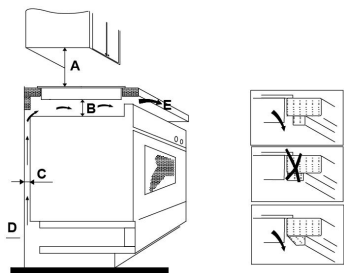


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
770	520	44	39	730	490	50mini

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction cooker hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	30 mini	Air intake	Air exit 10 mm

Before you install the hob, make sure that

- the work surface is square and level, and no structural members interfere with space requirements
- the work surface is made of a heat-resistant material
- if the hob is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- the isolating switch will be easily accessible to the customer with the hob installed
- you consult local building authorities and by-laws if in doubt regarding installation
- you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

When you have installed the hob, make sure that

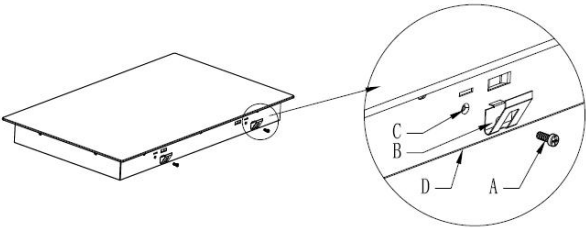
- the power supply cable is not accessible through cupboard doors or drawers
- there is adequate flow of fresh air from outside the cabinetry to the base of the hob
- if the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob
- the isolating switch is easily accessible by the customer

Before locating the fixing brackets

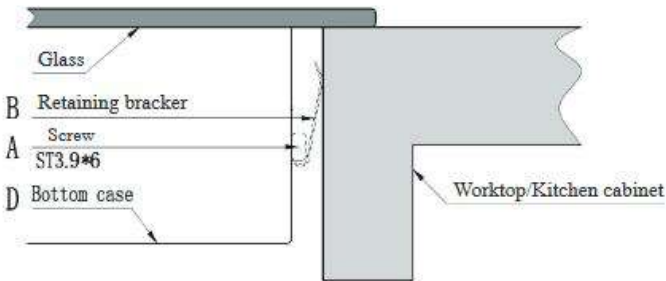
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Adjusting the bracket position

Fix the hob on the work surface by screw 4 brackets on the bottom of hob(see picture) after installation.



A	B	C	D
screw	bracket	screw hole	base



Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Connecting the hob to the mains power supply



This hob must be connected to the mains power supply only by a suitably qualified person.

Before connecting the hob to the mains power supply, check that:

1. the domestic wiring system is suitable for the power drawn by the hob.
 2. the voltage corresponds to the value given in the rating plate
 3. the power supply cable sections can withstand the load specified on the rating plate.
- To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.

Power line 5*1.5m²

