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Pelgrim

Pelgrim IKR8083F Induction Hob with Extractor



Pictograms used



Important information



Nice to know



Electrical connection

Introduction

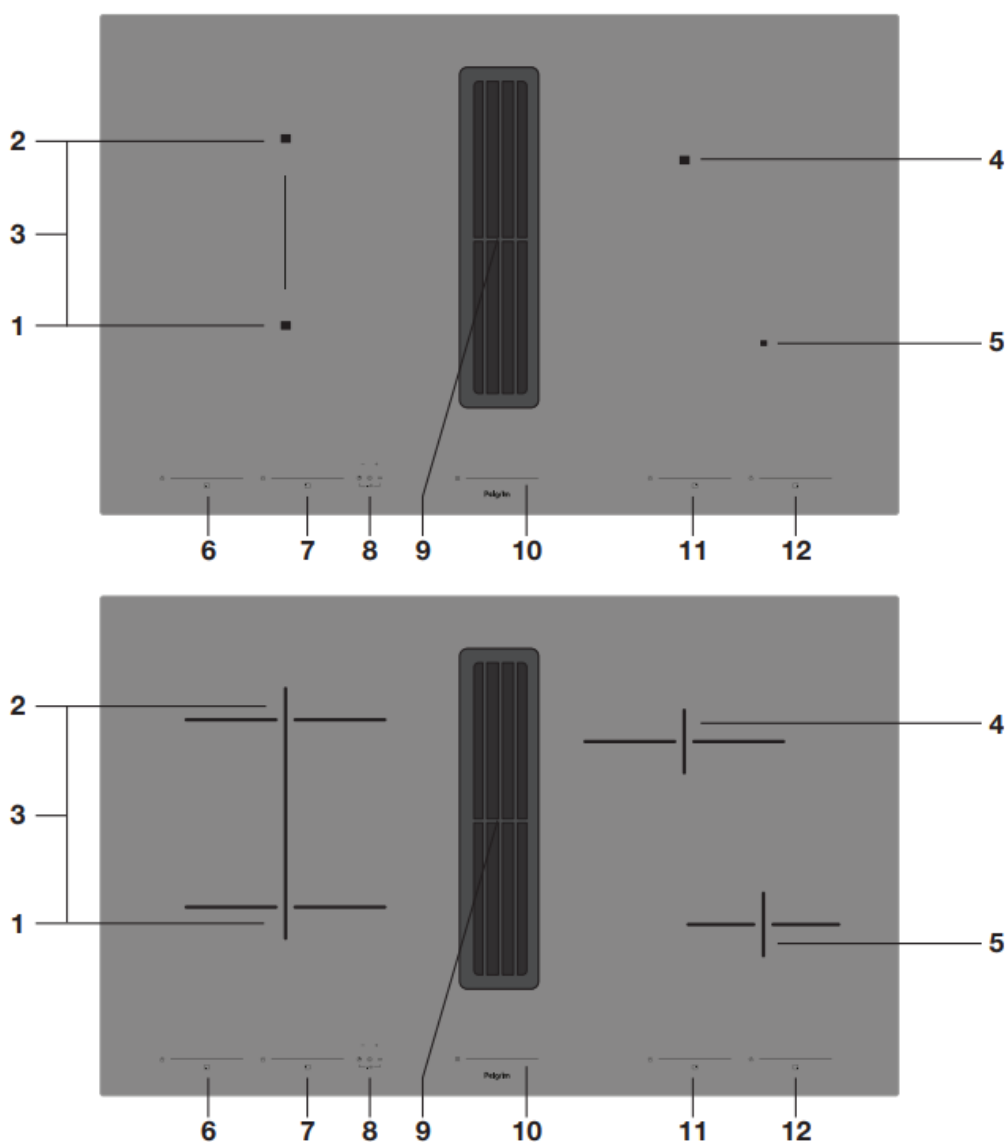
This hob has been designed for the real lover of cooking. Cooking on an induction hob has a number of advantages. It is easy, because the hob reacts quickly and can also be set to a very low cooking level. Because, moreover, it can also be set to a high cooking level, it can bring dishes to the boil very quickly. The ample space between the cooking zones makes cooking comfortable. Cooking on an induction hob is different from cooking on a traditional appliance. Induction cooking makes use of a magnetic field to generate heat. This means that you cannot use just any pan on it. The pans section gives more information about this. For optimum safety the induction hob is equipped with several temperature protections and a residual heat indicator, which shows which cooking zones are still hot. This manual describes how you can make the best possible use of the induction hob. In addition to information about operation, you will also find background information that can assist you in using this product. You will also find cooking tables and maintenance tips. Read the manual thoroughly before using the appliance, and store these instructions in a safe place for future reference. The manual

also serves as reference material for service technicians. Please, therefore, stick the appliance identification card in the space provided, at the back of the manual. The appliance identification card contains all the information that the service technician will need in order to respond appropriately to your needs and questions.

Enjoy your cooking!

You can find the most recent version of the instructions for use on our website.

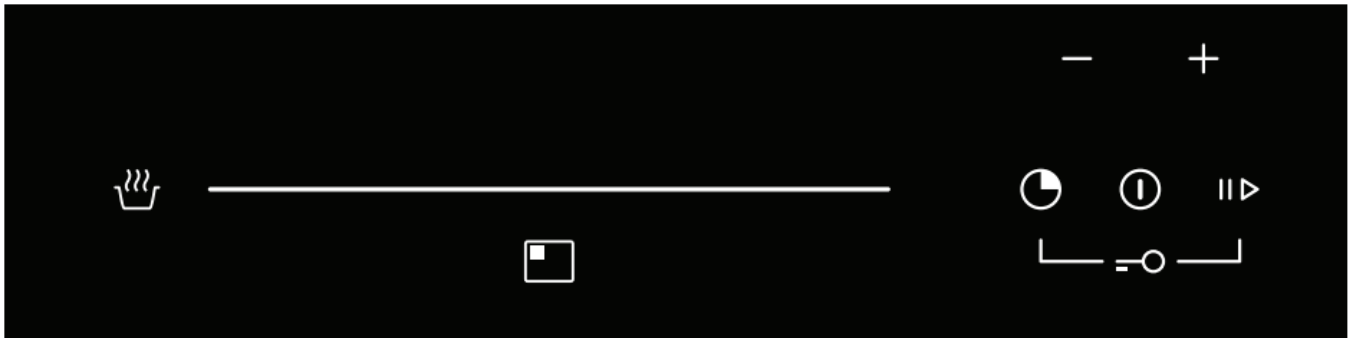
Description




1. Cooking zone left front 220 x 190 mm / 2.1 kW (boost 3.7 kW)
2. Cooking zone left rear 220 x 190 mm / 2.1 kW (boost 3.7 kW)
3. Linked left cooking zones 220 x 380 mm / 3.7 kW
4. Cooking zone right rear Ø 215 mm / 2.3 kW (boost 3.7 kW)


- 5. Cooking zone right front Ø 160 mm / 1.4 kW (boost 2.2 kW)
- 6. Controls for left front cooking zone
- 7. Controls for left rear cooking zone
- 8. Hob Controls
- 9. Extractor
- 10. Controls for the extractor
- 11. Controls for right rear cooking zone
- 12. Controls for right front cooking zone



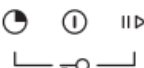




Cooking zone control panel







Function key	Description
<div> On/Off key</div>	<div>Switch the hob On or off</div> <div><ul style="list-style-type: none">• Touch and hold the On/Off key to switch On the hob. Touch and hold again the On/Off key to switch Off the hob.</div>

<div data-bbox="132 969 346 1227"> <div data-bbox="132 969 346 981"></div> <div data-bbox="132 1128 346 1227">Selection bar and Boost</div> </div>	<div data-bbox="384 103 647 141"> Cooking setting </div> <div data-bbox="384 201 1461 674"> <ul style="list-style-type: none"> • Touch and slide over the selection bar to set a cooking level. • Slide all the way to the right to select the Boost function. You can use the boost function to cook for max. 5 minutes at the highest cooking level. You can use the Boost function for a maximum of two cooking zones at the same time. • If the boost function is active, a P appears in the corresponding display. </div>
	<div data-bbox="384 770 831 808"> Cooking zone link function </div> <div data-bbox="384 869 1461 1025"> <ul style="list-style-type: none"> • The cooking zones can be linked to each other. This creates one large zone that can be used for example for a large fish pan or one large cooking pan. </div> <div data-bbox="384 1086 1461 1368"> <p>[> <i>Touch simultaneously the both left or both right cooking zone selection bars. The 'link' symbol appears next to the display.</i> [> <i>Touch and slide over the front cooking zone selection bar to set a cooking level for both cooking zones.</i> [> <i>Use a (fish) pan where at least one of the centre/middle positions of the linked cooking zones is covered.</i></p> </div>
	<div data-bbox="384 1433 746 1471"> Auto heat-up function </div> <div data-bbox="384 1532 1461 1744"> <ul style="list-style-type: none"> • The Auto heat-up function temporarily increases the power of the selected zone to cooking setting '9' and then switches to the continued cooking setting which you have previously selected. This function is available in cooking settings 1 to 8. </div> <div data-bbox="384 1805 1433 1843"> <p>[> <i>Touch and hold the selection bar until 'A' appears in the display.</i></p> </div>

 <p>Timer key</p>	<h3>Cooking zone timer setting</h3> <ul style="list-style-type: none"> The cooking zone timer can switch Off automatically a cooking zone when the set time has elapsed. The timer can be set separately for each cooking zone. Cooking times of up to 1 hour and 59 minutes can be programmed. The timer alarm beeps after the set time has passed.
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 <p>Minus (-) and plus (+) keys</p>	<p>Time setting Increase/Decrease the cooking zone timer duration.</p>
 <p>Pause key</p>	<p>Pause function</p> <ul style="list-style-type: none"> Touch the pause key to set the hob in pause mode. <ul style="list-style-type: none"> The pause symbols appear in all displays. To stop pause mode: <ul style="list-style-type: none"> Touch the pause key. The selection bar from zone left rear light up. Within 5 seconds slide from the left to the right over selection bar from the left rear cooking zone. The pause symbols go Off and the condition before the pause mode is restored. Note: If after 10 minutes the pause function is not deactivated, the hob will turn Off automatically. <p>Recall function</p> <ul style="list-style-type: none"> By using this function you may recall any preceding settings on activated cooking zones in case you had accidentally switched the hob Off. The recall function can only be used if at least one cooking zone was active independent from child protection lock safety being active. <ul style="list-style-type: none"> Within 6 seconds after accidental switch Off, touch the On/Off key and then touch directly the pause key.
 <p>Timer key and Pause key simultaneously</p>	<p>Child protection lock safety function</p> <ul style="list-style-type: none"> Allows to block the settings of the hob to prevent accidental tampering, leaving the functions that have already been set active. <ul style="list-style-type: none"> To activate: Touch simultaneously the timer key and the pause key until you hear an audio signal. To deactivate: Touch simultaneously the timer key and the pause key until you hear an audio signal.
 <p>Warming key</p>	<p>Warming function</p> <ul style="list-style-type: none"> The warming function is used to keep cooked food warm. Hence this function can also be used as melting or simmer function. <p>There are three setting to select:</p> <ul style="list-style-type: none">  - Low setting for melting chocolate etc.;  - mid setting to keep warm;  - high setting to simmer. <ul style="list-style-type: none"> Touch the selection bar and select cooking level zero (0). Touch the warming key once for low setting, twice for mid setting and three times for high setting.



Function key	Description
 Selection bar and Boost	Extraction speed setting <ul style="list-style-type: none"> • Touch and slide over the selection bar to set an extraction speed. • Slide all the way to the right to select the Boost function. You can use the boost function to extract for max. 5 minutes at the highest speed. After 5 minutes the extraction will return to a lower setting.
 Automatic extraction key	Automatic extraction mode <ul style="list-style-type: none"> • When a cooking zone is selected the extractor automatically switches on and sets the necessary extraction speed. By default the automatic mode is active. <ul style="list-style-type: none"> ▸ <i>Touch the selection bar of the extraction to deactivate the automatic extraction mode.</i> ▸ <i>The extraction can be set manually.</i> Odour and grease filter saturation indication <ul style="list-style-type: none"> • By default the Odour filter saturation indication is deactivated (when extraction is operating in ducted mode). • Activate Odour saturation indication: Touch and hold 5 seconds the Automatic extraction key; the Odour filter saturation symbol flash once. Since that time the lit icon will show when it is necessary to perform maintenance of the Odour (odour) filter. • For deactivate the Odour saturation indication touch and hold 5 seconds the automatic extraction key and the Odour filter saturation symbol flash three times. • The grease filter saturation indication through is always enabled.
 Minus (-) and plus (+) keys (hob control panel)	Resetting the filter maintenance indication <ul style="list-style-type: none"> • Touch and hold 5 seconds the minus (-) key. <ul style="list-style-type: none"> ▸ <i>The grease filter maintenance symbol will turn Off, and the indicator countdown will start again.</i> • Touch and hold 5 seconds the plus (+) key. <ul style="list-style-type: none"> ▸ <i>The Odour filter maintenance symbol will turn Off, and the indicator countdown will start again.</i>
 Timer key (hob control panel)	Extractor delay timer <ul style="list-style-type: none"> • Touch and hold the timer key for approx. 5 seconds to set the extractor in delay mode. The timer symbol will appear in the extractor display. • The extractor will switch Off automatically after 15 minutes and an acoustic signal will sound. To stop the delay timer touch and hold the timer key or touch the On/Off key.

Indications in the display

Cooking zone display	Description
	Cooking settings; 1 = low level / 9 = high level
	Cooking zone boost setting active.
	No (suitable) pan on cooking zone (pan detection symbol).
	Fault code; See 'Troubleshooting table'.
	Residual heat indicator; The hob has a residual heat indicator for each cooking zone to show those which are still hot. Although the hob is switched Off, the indicator 'H' will remain on for as long as the cooking zone is hot! Avoid touching them when this indicator is lit. Danger! Risk of burns.
	Lock function active (appears in timer display).
	Auto heat-up function selected.
	Warming function active (low, mid or high symbol is visible)
	Low setting for melting chocolate etc.;
	Mid setting to keep warm;
	High setting to simmer.
	Pause function active
	Linked zones function activate.

Extractor display	Description
	Extraction level: 1 = low level / 9 = high level / Boost
	Grease filter saturation indication
	Odour filter saturation indication
	Automatic extraction mode active
	Delay mode active

SAFETY

Before use, read the separate safety instructions first!

Temperature safety

A sensor continuously measures the temperature of certain parts of the hob. Every cooking zone is equipped with a sensor that measures the temperature of the bottom of the pan to avoid any risk of overheating when a pan boils dry. In case of temperatures rising too high, the cooking level is reduced automatically or the hob switches Off automatically.

Cooking-time limiter

The cooking-time limiter is a safety function of your cooking appliance. It will operate if you forget to switch Off your hob. Depending on the cooking level you have chosen, the cooking time will be limited as follows:

Cooking level	Maximum operating time (in hours, minutes)
1	8 h 36 min
2	6 h 42 min
3	5 h 18 min
4	4 h 18 min
5	3 h 30 min
6	2 h 18 min
7	2 h 18 min
8	1 h 48 min
9	1 h 30 m
P (boost)	5 min (than switch to setting 9)

USE

Induction noises

A ticking sound

- This is caused by the capacity limiter on the left and right zones. Ticking can also occur at lower cooking levels.

Pans are making noise

- Pans can make some noise during cooking. This is caused by the energy flowing from the hob to the saucepan. At high levels, this is perfectly normal for some pans. It will

not damage either the pans or the hob.

The fan is making noise

- To enlarge the lifespan of the electronics, the appliance is equipped with a fan. If you use the appliance intense, the fan is activated to cool down the appliance and you will hear abuzzing sound. The fan runs on for several minutes after the hob has been switched Off.

Pans

Always place a pan in the middle of a cooking zone. In linked mode always use a (fish) pan where both the center/middle positions of the linked cooking zones are covered.

Pans for induction cooking

Induction cooking requires a particular quality of pan.

Pans that have already been used for cooking on a gas hob are no longer suitable for use on an induction hob.

- Only use pans that are suitable for electric and induction cooking with:
 - A thick base (minimum 2.25 mm);
 - A flat base.

You can check for yourself whether your pans are suitable using a magnet. A pan is suitable if the base of the pan is attracted by the magnet.

Suitable	Unsuitable
Special stainless steel pans	Earthenware
Class Induction	Stainless steel
Hard-wearing enameled pans	Porcelain

Enameled cast-iron pans	Copper / Aluminum
	Plastic

Be careful with enamelled sheet-steel pans! The enamel may chip (the enamel comes loose from the steel), if you switch the hob on at a high level when the pan is (too) dry; the base of the pan may warp – due, for example, to overheating or to the use of a too high cooking level.

- Never use pans with a misshapen base. A hollow or rounded base can interfere with the operation of the overheating protection, so that the appliance becomes too hot. This may lead to the glass top cracking and the pan base melting. Damage arising from the use of unsuitable pans or from boiling dry is excluded from the guarantee.

Minimum pan diameter

- The diameter of the bottom of the pan must be at least 12 cm and max. 22 cm. You will achieve the best results by using a pan with the same diameter as the zone. If a pan is too small, the zone will not work.
- The length of a fish-pan (oval pan), used on linked cooking zones, must be at least 22 cm.

Pressure cookers

- Induction cooking is very suitable for cooking in pressure cookers. The cooking zone reacts very quickly, and so the pressure cooker is quickly up to pressure. As soon as you switch

A cooking zone Off, the cooking process stops immediately.

Cooking setting

The cooking zones have 9 levels. Beside it there is a 'boost' level (P). Set the cooking level by touch and slide over the selection bar. At the first touch, the level is set according to the part of the selection bar that you touch. By slide over the selection bar, the cooking setting is changed. By move to the right, the level increases, while moving to

the left decreases the level. When you move your finger away from the selection bar, the cooking zone starts to operate at the level set.

Boost function

- You can use the 'boost' function to cook at the highest cooking level during a short period of time (max. 5 minutes). After the maximum boost time the power will be reduced to setting 9.
- The Boost function is not available when cooking zones are linked!

Boost power management

Cooking zones are networked in pairs (both left and both right cooking zones) to supply the power for the Boost function. When the Boost function is selected, a proportion of energy is taken away from the paired cooking zone and the following happens within the pairs:

- Auto heat-up is deactivated.
- The cooking setting is reduced. The paired cooking zone can be set to level 5.
- The cooking zone, which is set to a lower cooking level, will be flashing in the display.

Pan detection

If the hob does not detect a (ferrous) pan after a pan is placed on a cooking zone, the pan detection symbol flash in the display. After 10 seconds 'no pan' detection the cooking zone switches Off.

Cooking levels

Because the settings depend on the quantity and composition of the contents of the pan, the table below is intended as a guideline only.

Use setting 'boost' to:

- bring the food or liquid to the boil quickly;
- 'shrink' greens;

- heat oil and fat;
- wok.

Use setting 9 to:

- sear meats;
- cook fish;
- cook omelettes;
- fry boiled potatoes;
- deep fry foods.

Use setting 7 and 8 to:

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry bacon (fat);
- cook raw potatoes;
- make French toast;
- fry breaded fish;
- cook through pasta;
- fry thin slices of (breaded) meat.

Use setting 4-6 to:

- complete the cooking of large quantities;
- defrost hard vegetables;
- fry thick slices of breaded meat.

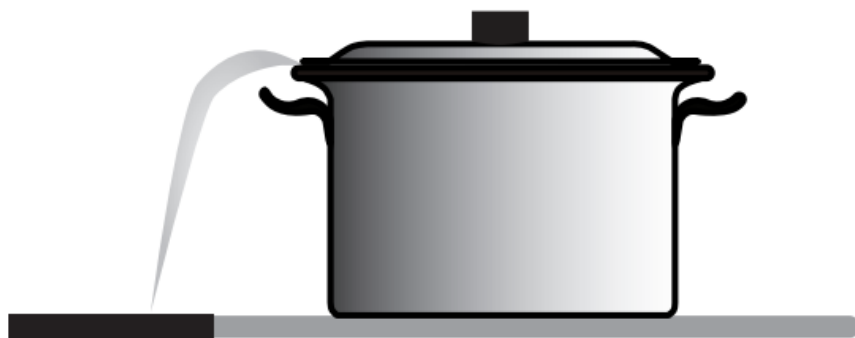
Use settings 1-3 to:

- simmer bouillon;
- stew meats;
- simmer vegetables;
- melt chocolate;
- poach;

- melt cheese.

Use of the downdraft

Preferably cook with a lid on the pan; this reduces cooking odors and energy consumption. An (internal) recirculation filter that is too moist due to water vapour also reduces the effectiveness of the recirculation filter.



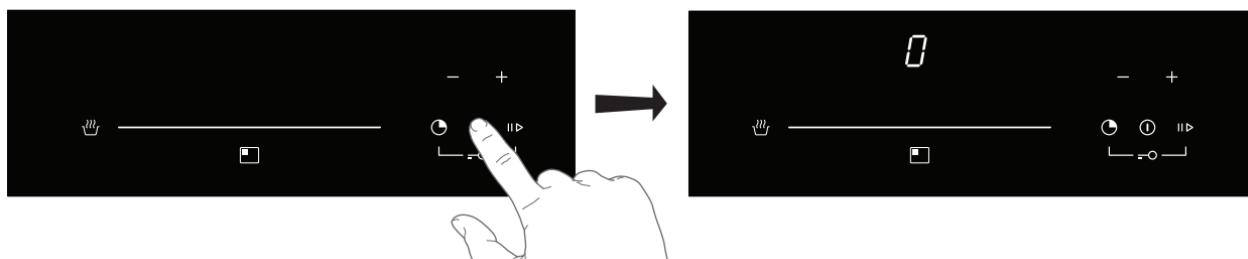
OPERATION

Operating the induction hob

Use of the touch keys and selection bar

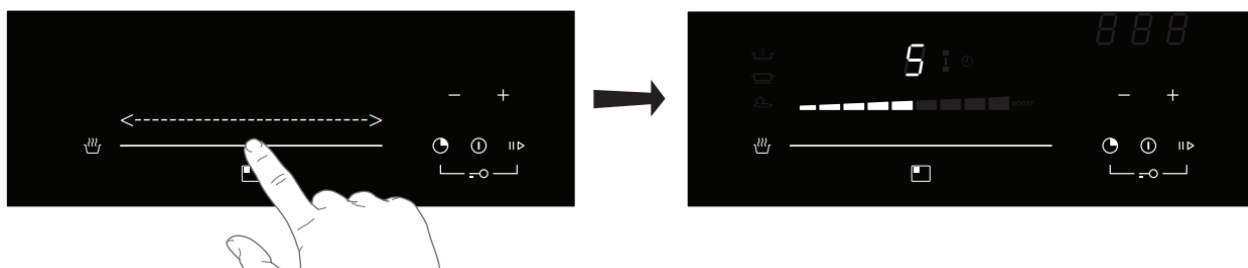
Place the tip of your finger flat on a key or the selection bar to achieve the best results. You do not have to apply any pressure. The touch keys only react to the light pressure of a fingertip. Do not operate the controls with any other objects. Each key or the selection bar activation is followed by a sound signal. Slide over the selection bar to change a setting.

1. Put a pan on a cooking zone.
2. Touch and hold the On/Off key until you hear an audio signal.
 - The hob is in standby mode.
 - Zero (0) lights up in the active cooking zone display.
 - If no further entry is made, the induction hob will turn itself Off after a few seconds for safety reasons.



3. Touch the selection bar to select a cooking level.

- A short acoustic signal will sound.



If the hob is not used for 10 seconds, it will stop automatically.

Adjust the cooking levels

1. Touch a selection bar.

- The cooking level appears in the display.

2. Slide over the selection bar to change the cooking level.

Stop a cooking zone

A cooking zone is in use.

1. Touch the selection bar and slide to the left to set the cooking lever to zero (0).

- The cooking zone stops.
- The hob stops after 10 seconds when all cooking zones are set to Zero (0) and no other functions are in use.

Stop all cooking zones at the same time

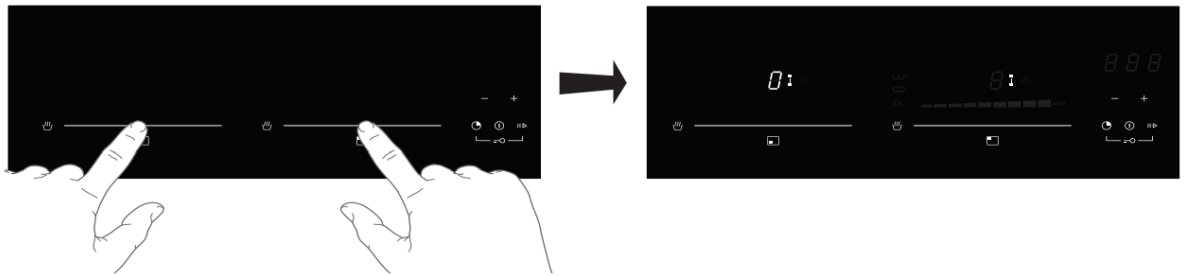
One or more cooking zones are in use.

1. Touch and hold the On/Off key until you hear an audio signal.

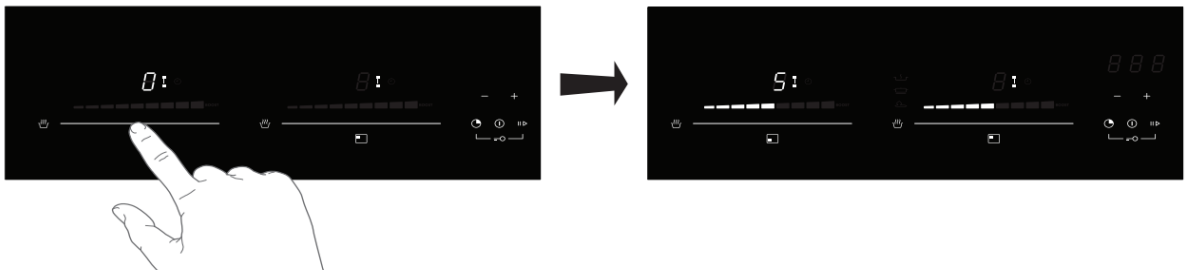
- All displays go Off and the hob stops.

2. How to link the cooking zones

1. Put the hob in standby mode.
2. Touch both left or both right zone selection bars simultaneously to link the cooking zones.
 - The link symbol appears in the displays.
 - Zero (0) appears in the front display.
 - When the link function is active it is not possible to set the Boost level.



3. Touch and slide the front cooking zone selection bar to set a cooking level (for both linked zones).
 - The cooking level for both linked cooking zones appears at the front zone display.



Deactivating the link mode

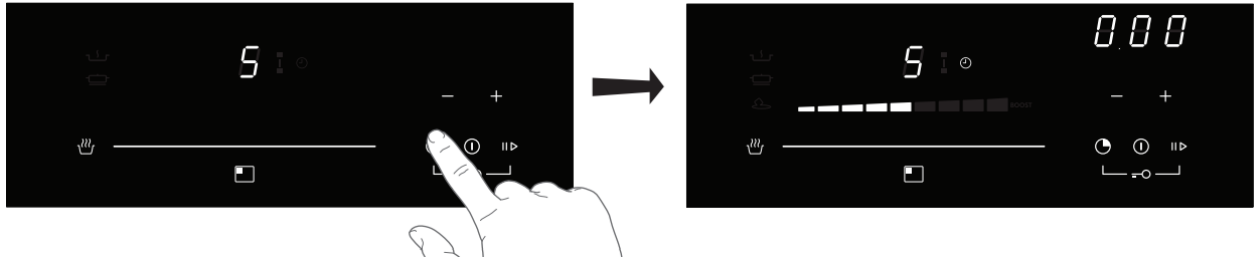
1. Touch both cooking zone selection bars simultaneously to stop the link of the cooking zones.
 - The link symbol goes out.

Setting the cooking timer

You can set a time after which the cooking zone will turn Off automatically. This function can be used on all zones at the same time.

1. Start the hob and select a cooking zone and cooking level.
2. Touch the timer key to switch On the timer.

- The timer's display shows "0.00", and the timer symbol appears to the right of the display, of the first active cooking zone from the left.

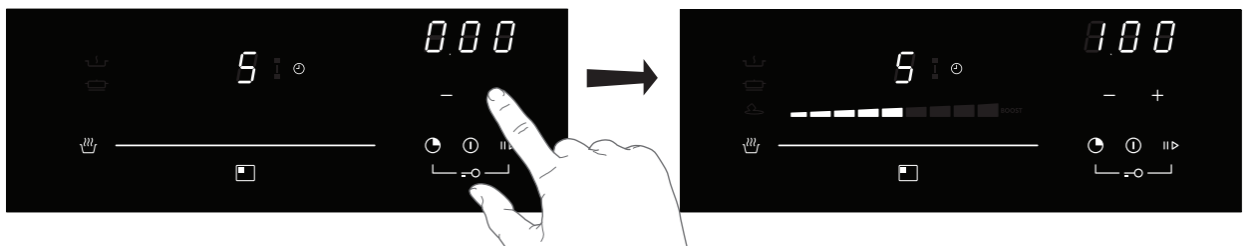


3. Touch the timer key as many times as necessary, to select the (active) cooking zone for which you want to set the timer.

- The timer symbol for the active cooking zone has a lighting stronger than the others.

4. Touch within 5 seconds the minus (-) or plus (+) key to select a cooking time.

- Touch the plus (+) key to increase the timer duration.
- Touch the minus (-) key to reduce the timer duration.

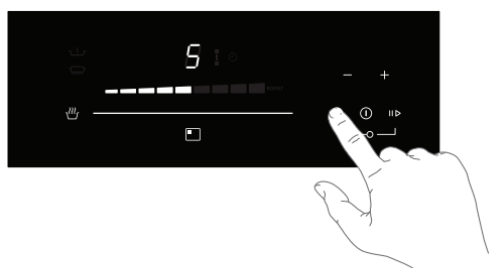


Changing the pre-set cooking time

Cooking time can be changed anytime during the operation.

1. Touch the timer key as many times as necessary, to select the zone of which you want to adjust the timer.

- The zone is identified by the appearing of the timer symbol to the right of the display. The timer symbol for the active cooking zone has a lighting stronger than the others.



2. Touch the plus (+) or minus (-) key to change the time.

- If time is not modified in 5 seconds since pressing the '+' or '-' keys, the timer is keeping the countdown before the adjusting operation.

Checking remaining cooking time

The timer displays shows the first finished timer setting (the timer symbol to the right of the display of the cooking zone in question has a lighting stronger than the others).

1. Touch the timer keys as many times as necessary, to select the zone of which you want to see the remaining time.
 - The zone is identified by the presence of the timer symbol to the right of the display.
 - The timer will display the remaining time of the selected cooking zone.

Turning the timer Off

If you want to switch Off the timer prior the end of preset time:

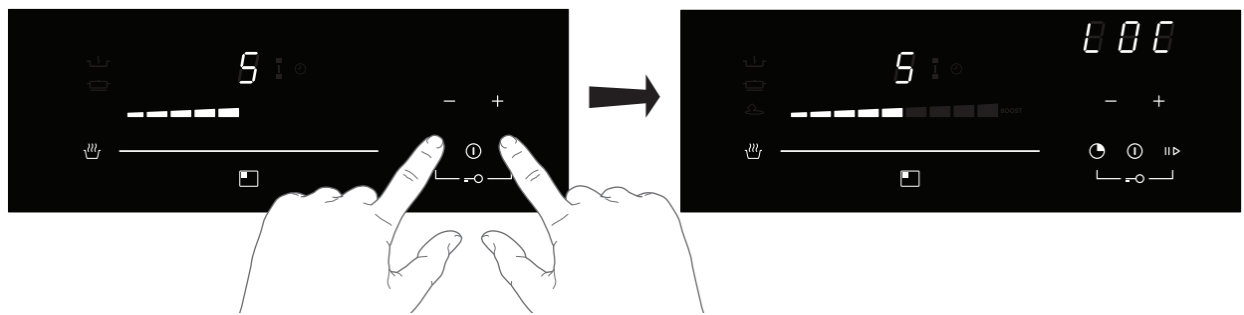
1. Touch the timer key as many times as necessary, to select the zone of which you want to disable the timer.
2. Touch the minus (-) key to set the time to double zero (00).
 - The timer symbol disappears.

Using the child protection lock safety function

1. The hob is in active mode.

2. Touch the timer key and pause key simultaneously until you hear an audio signal.

- The timer display shows LOC.
- The hob is now locked. The settings cannot be changed.



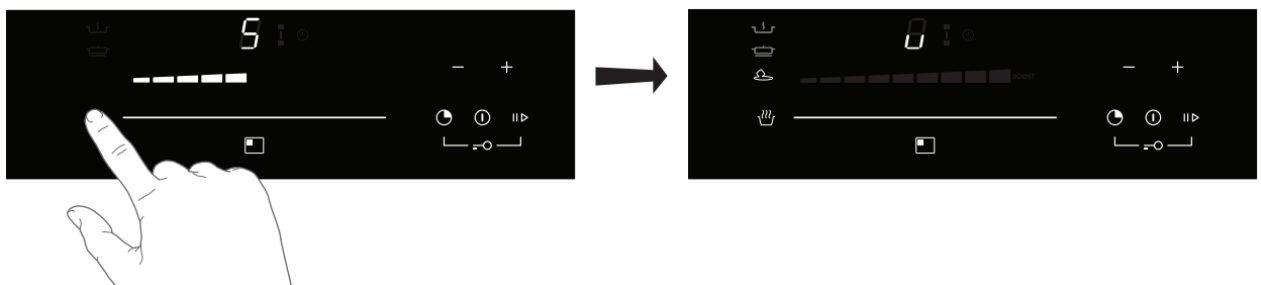
3. To unlock touch again the timer key and pause key simultaneously for approximately 3 second until you hear an audio signal.

- The hob is unlocked. The settings can be changed.

Operating the Warming function

The Warming function is not designed to reheat food from the cold state. It is only for keeping food warm directly after cooking.

1. Touch a selection bar to select a cooking zone.
2. Touch the warming key once for low setting, twice for mid setting and three times for high setting. Touch the warming key several times to cancel the warming function.
 - The selected warming symbol appears above the warming key.
 - The indicator 'u' lights up cooking zone display.

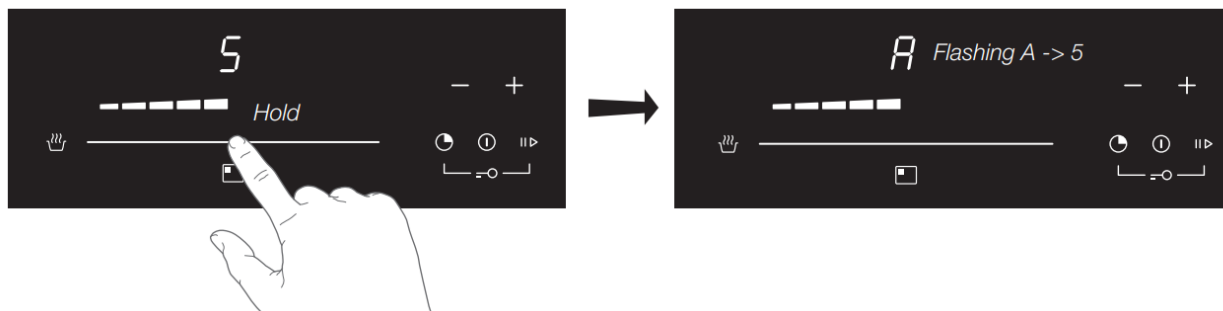


Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

Switch on the Auto heat-up function

When Auto heat-up has been activated, the cooking zone switches On automatically at the highest setting and then switches to the continued cooking setting which you have previously selected.

1. The hob is in active mode.
2. Touch and hold a selection bar to select a cooking setting with auto heat-up function.
 - 'A' flashes alternately with the continued cooking setting selected.



- This function is available in cooking settings 1 to 8.
- The heat-up time depends on which continued cooking setting has been chosen.
Consult the table for the different heat-up times:

Continued cooking setting	Heat-up time [sec]
1	40
2	72
3	120
4	176
5	256
6	432
7	120
8	192

OPERATION OF THE EXTRACTOR UNIT

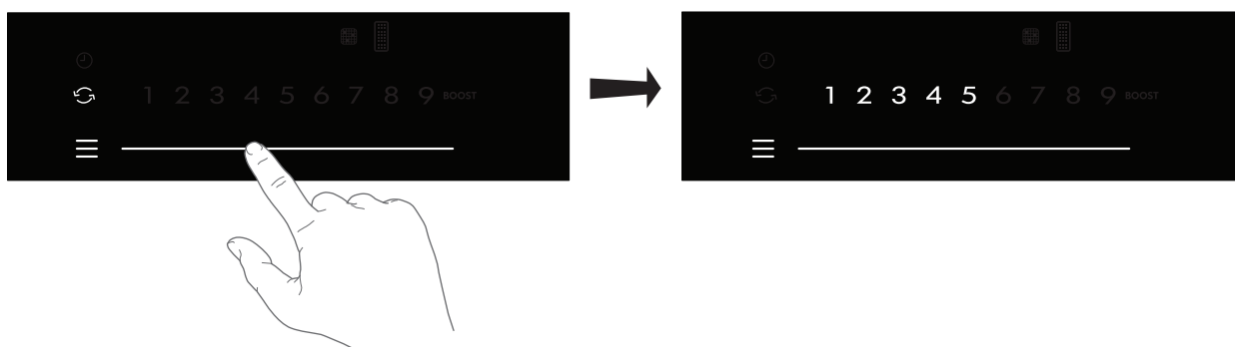
By default, the automatic extraction mode is active. The symbol automatic extraction is

visible. In automatic extraction mode the extraction level adjusts automatically to the use of the cooking zones.

Manually switch on the extractor unit

1. Touch and move the extraction selection bar to set an extraction level.

- At boost level the extraction works for 5 minutes at maximum speed. Then the extraction speed turns to a lower level.



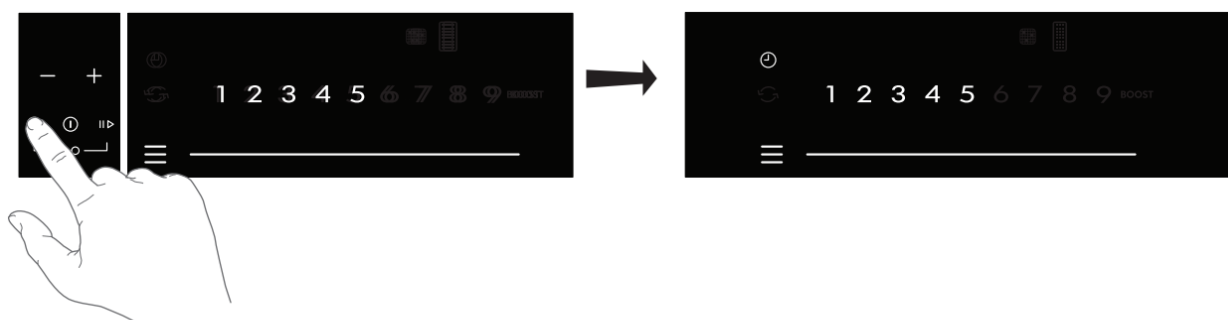
Set a number of minutes delay time

Use the timer key to let the extractor switch Off with a delay of 15 minutes.

1. Start the extraction and select a speed level.

2. Touch the timer key.

- A timer symbol appears in the display.
- The extraction switches Off after 15 minutes.



Saturation of the grease filter

When the grease filter symbol is illuminated, it is necessary to perform maintenance of the grease filter (see 'Maintenance'). The grease filter saturation indication is always enabled.

Saturation of the odour filter

When the odour filter symbol is illuminated, it is necessary to perform maintenance of the odour filter (see 'Maintenance').

By default the odour filter saturation indication is deactivated (when the extraction is operating in ducted mode). Activate the odour filter saturation indication if the extraction unit is installed as a recirculation application.

Activation of the odour filter saturation indication

1. Touch and hold the automatic extraction key for 5 seconds.
 - The odour filter saturation symbol flash once.
 - Now the symbol is illuminated when it is necessary to perform maintenance of the odour filter.

Deactivation of the odour filter saturation indication

1. Touch and hold the automatic extraction key for 5 seconds.
 - The odour filter saturation symbol flash three times.

Reset the memory of the filter saturation indication

Reset the memory after replacing the grease filter and/or the odour filter.

Grease filter

1. Touch and hold the minus (-) key for 5 seconds.
 - The grease filter symbol will go off, and the memory starts counting over again.

Odour filter

1. Touch and hold the plus (+) key for 5 seconds.
 - The odour filter symbol will go off, and the memory starts counting over again.

MAINTENANCE

Cleaning

Daily cleaning

- Although food spills cannot burn into the glass, we nevertheless recommend you to clean the hob immediately after use.
- Best for daily cleaning is a damp cloth with a mild cleaning agent.
- Dry with kitchen paper or a dry teacloth.

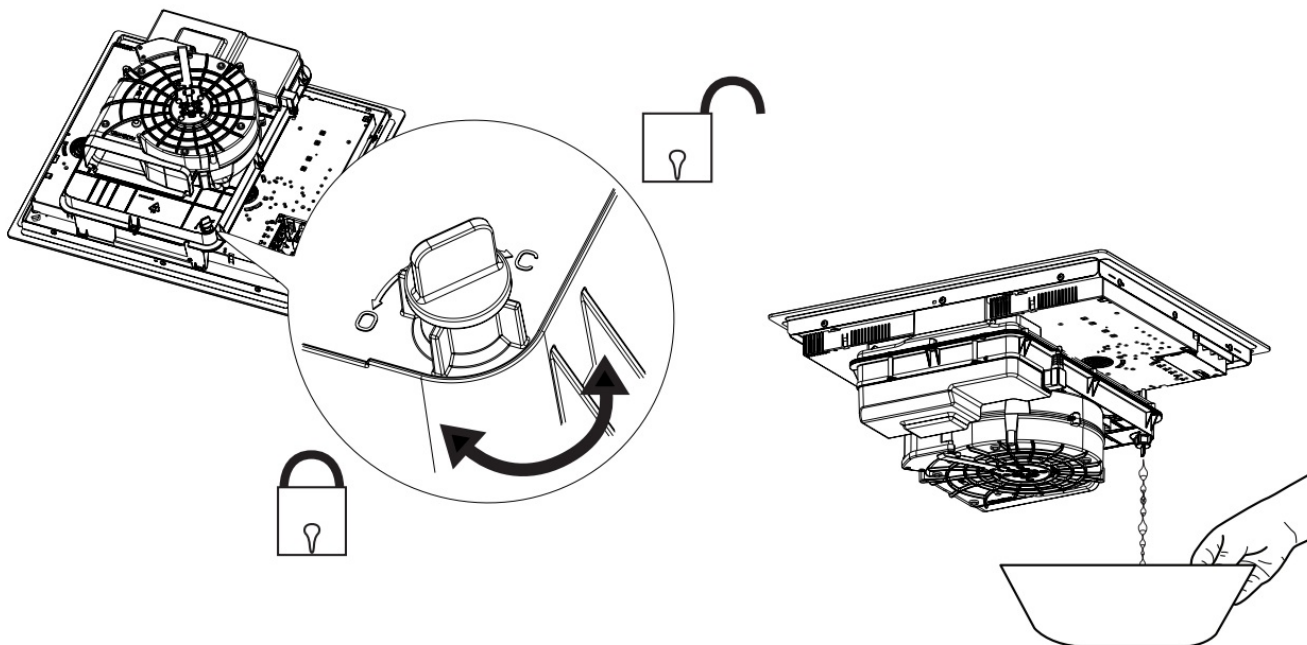
Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove watermarks and lime scale with vinegar.
- Metalmarks (caused by sliding pans) can be difficult to remove. Special agents are available.
- Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.

Never use abrasives. They leave scratches in which dirt and lime scale can accumulate. Never use anything sharp such as steel wool or scourers.

Water collector

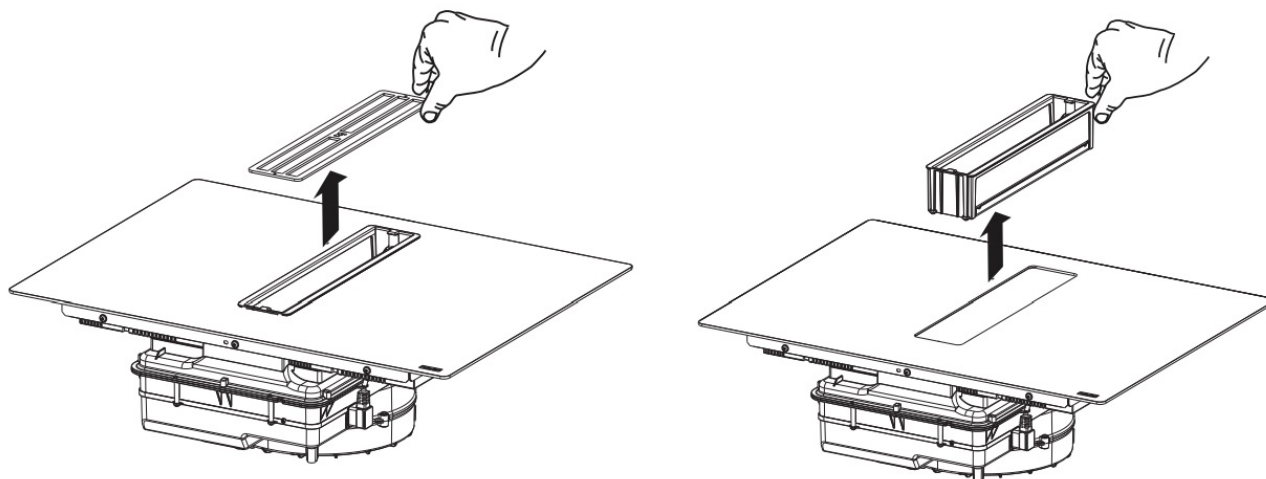
It is recommended to check and empty the water collector every two weeks.



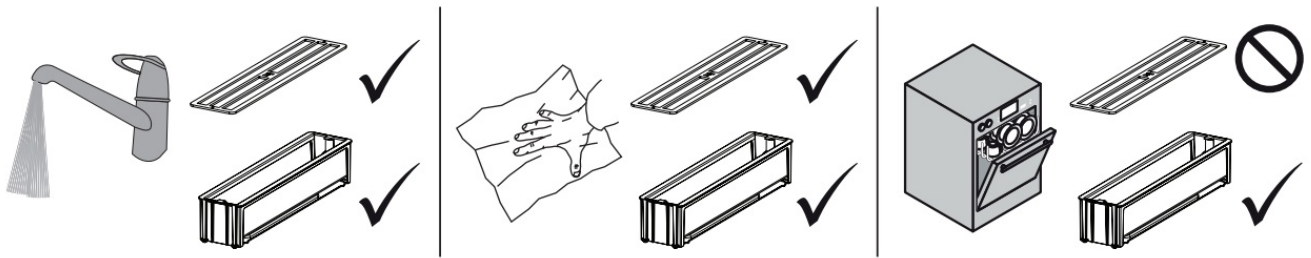
Cleaning the grid, grease filter and internal recirculation filters

Attention; there are different models that do not have internal recirculation filters (see 'Maintenance / Cleaning the grid and grease filter').

1. Remove the grid from the extraction inlet.
2. Carefully pull the grease filter out of the extraction inlet

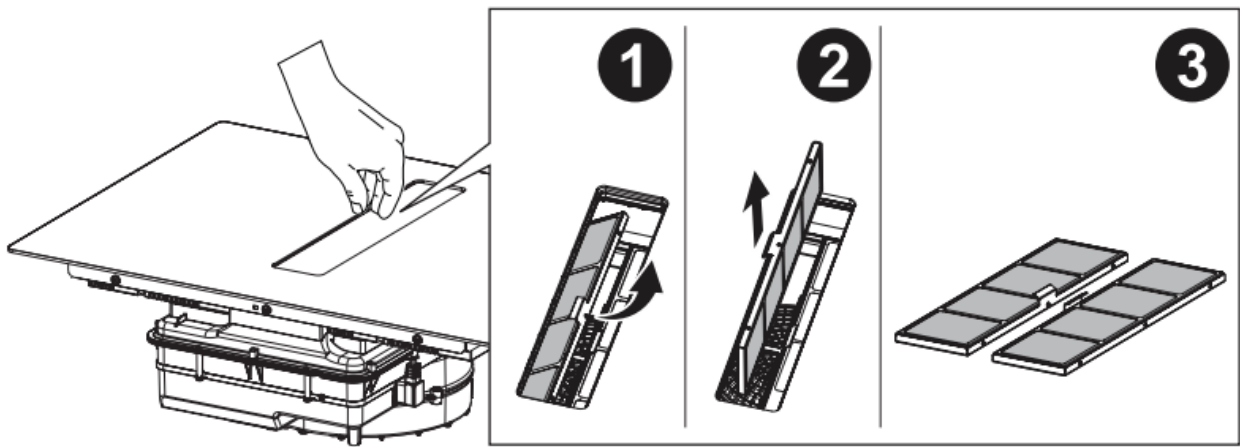


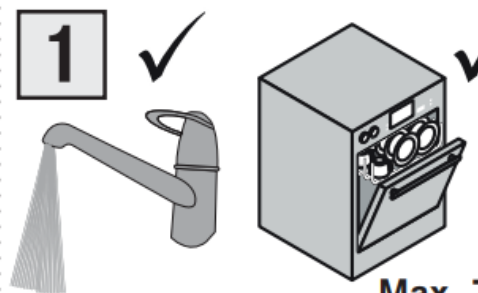
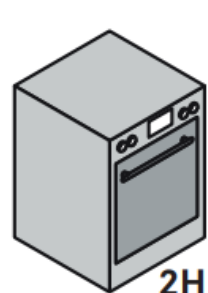

- Clean the grid with hot water and neutral soap, without using abrasive sponges (do not use detergents!).
- Clean the grease filter at least every 2 months (or when the filter saturation indication system indicates this necessity. This will maintain good performance of the extractor and prevent a potential fire hazard, caused by excessive grease build-up.
- Clean the filter with a non-aggressive detergent, preferably by hand, or in the dishwasher, which must be set to a low temperature and a short cycle.



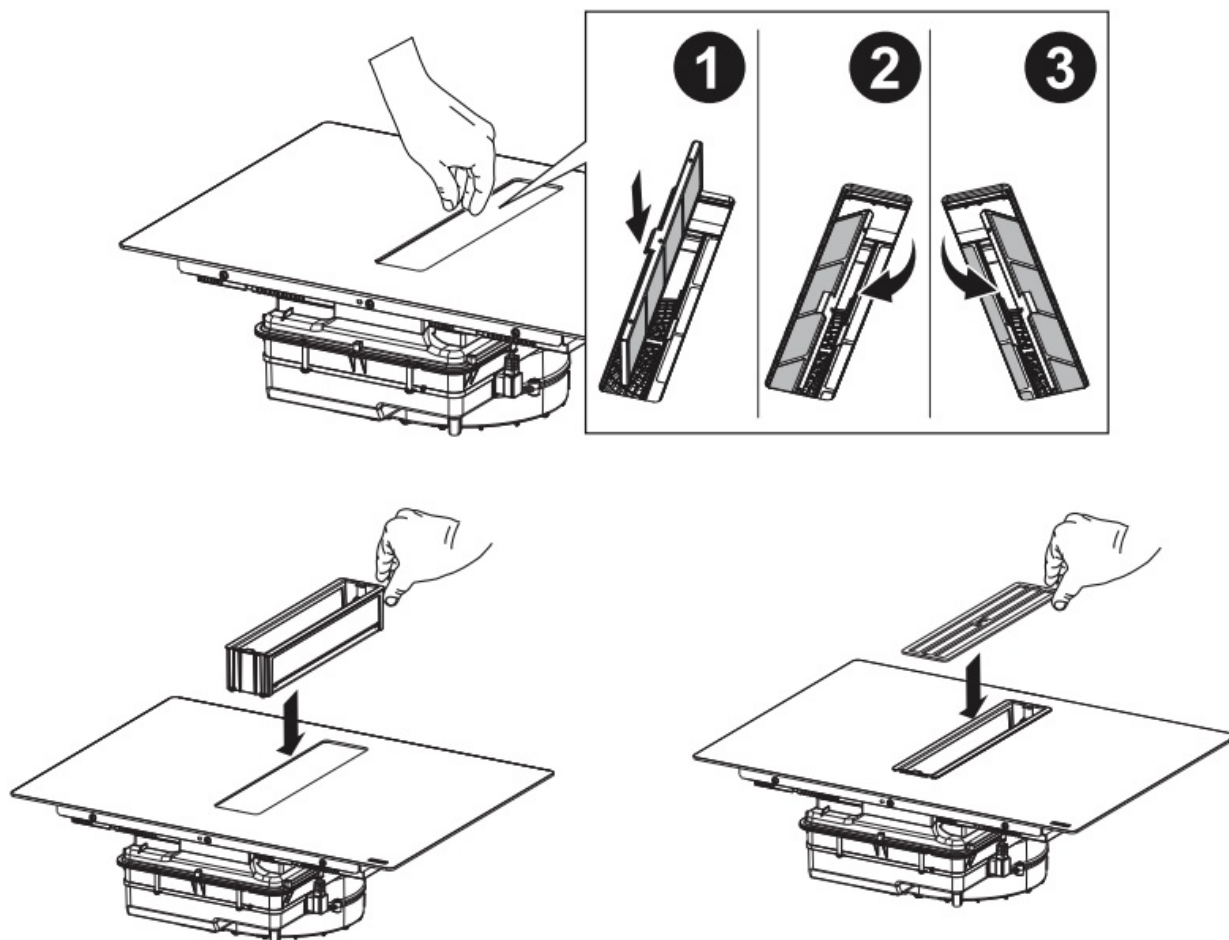
Internal recirculation filters

- These recirculation filters are regenerable and require periodic maintenance.
- The recirculation filters should be washed every 3 to 4 months without detergent. After a maximum of 8 maintenance times, the filters should be replaced.
- The recirculation filters can be washed in the sink with hot water or can be placed in the dishwasher on a fast wash cycle, without any other dishes (to avoid the presence of fats or oils) and at a recommended temperature of up to 70 °C.
- The recirculation filters can be dried in an oven with top and bottom heat at a temperature of up to 70 °C for 2 hours.



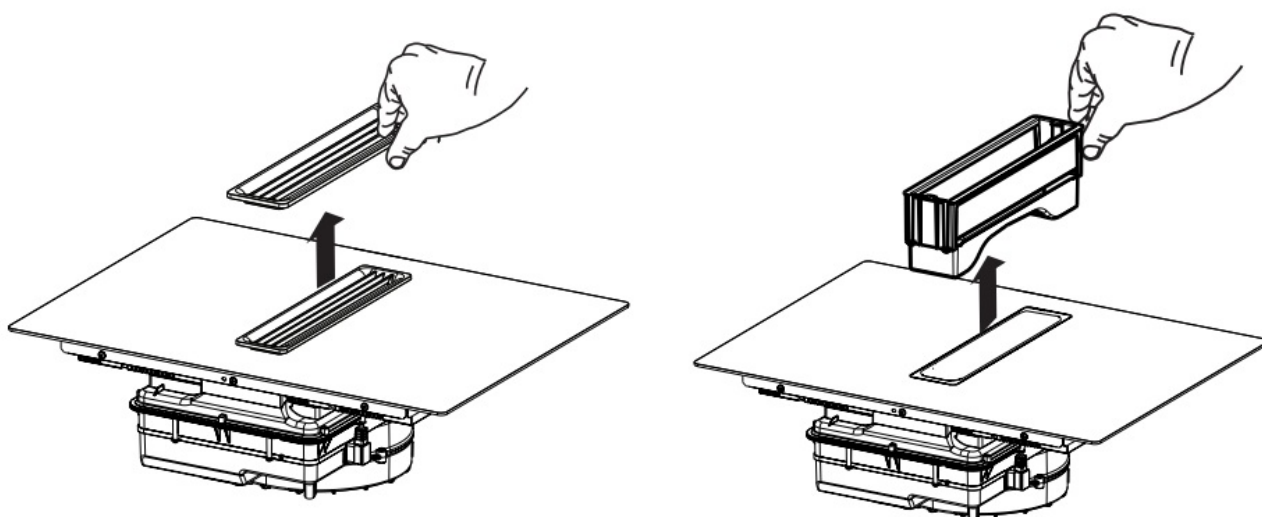
<p>1 ✓</p>  <p>Max. 70°</p> <p>Elke 3 tot 4 maanden Tous les 3 à 4 mois Alle 3 bis 4 Monate Every 3 to 4 months</p>	<p>2 ✓</p>  <p>2H - Max. 70°</p> <div data-bbox="1037 985 1340 1209"> <p>HF2027</p>  </div>
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Max. 8x



Cleaning the grid and grease filter (external recirculation filters)

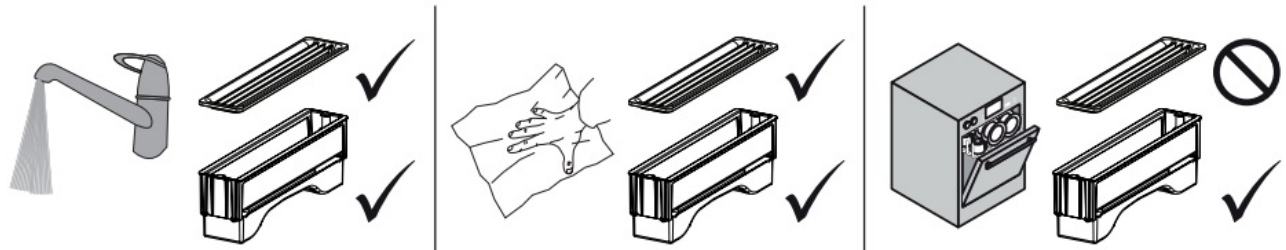
1. Remove the grid from the extraction inlet.
2. Carefully pull the grease filter out of the extraction inlet.



- Clean the grid with hot water and neutral soap, without using abrasive sponges (do not use detergents!).
- Clean the grease filter at least every 2 months (or when the filter saturation indication system indicates this necessity. This will maintain good performance of the extractor

and prevent a potential fire hazard, caused by excessive grease build-up.

- Clean the filter with a non-aggressive detergent, preferably by hand, or in the dishwasher, which must be set to a low temperature and a short cycle.



Odour filter (recirculation use)

If you use a filter unit installed in the kitchen plinth: replace the odour filter, depending on the intensity of use, every year (or when the saturation indicator indicates this). To do this, order replacement filter HF3006. When inserting the new filter, pay attention to the arrow that indicates the direction of the airflow.

Attention: please note that these filters are not regenerable and should be disposed of with residual waste after use.

TROUBLESHOOTING

General

If you notice a crack in the glass top (however small), switch the hob Off immediately, unplug the hob, turn Off the (automatic) fuse switch(es) in the meter cupboard or, in the event of a permanent connection, set the switch in the power supply lead to zero.)

Contact the service department.

Troubleshooting table

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below or check for more information the website 'www.pelgrim.nl'.

Symptom	Possible cause	Solution
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The display light up when the hob is activated for the first time.	This is the standard set-up routine.	Normal operation.
The fan runs on for several minutes after the hob has been switched Off.	The hob is cooling.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	At high settings this is perfectly normal for some pans. It will not damage either the pans or the hob.
You have switched on a cooking zone, but the display shows u .	The pan you are using is not suitable for induction cooking, or has a too small diameter.	Use a suitable pan.
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Touch the plus (+) key to stop the bleep.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Contact a professional installer.

LOC appears in the display.	Lock function activated.	Touch simultaneously the timer key and the pause key until you hear an audio signal.
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Symptom	Possible cause	Solution
Error code ER 03 and continuous beep.	You have pressed two or more keys at the same time.	Do not operate more than one key at the same time (except for the lock function).
	The control panel is dirty or has water lying on it.	Clean the control panel.
Error code U400 and/or continuous beep.	The appliance has been connected incorrectly and/or the mains voltage is too high.	Let your connection be changed.
Error code E/2 .	Excess temperature of the induction element. Overload of cooktop or empty boiled cookware.	Let the hob cool down.
Other error codes.	Defective generator.	Contact the service department.

Hob technical data

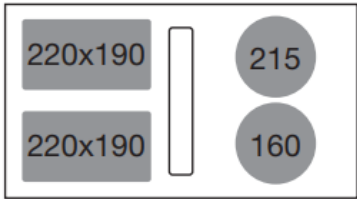

Hob		
	Unit	Value
Product type		Built-in

Dimensions	Width	mm	830
	Depth	mm	520
	Height	mm	230
Power supply voltage/frequency		V / Hz	~380-415V 50/60Hz ~220-240V 50/60Hz
Power supply		W	7400
Weight		Kg	21
Extraction unit			
Airflow max* – Exhaust installation		m3/h	550
Noise max* – Recirculating installation		dBA	66
Extraction unit power		W	220

Maximum speed (boost excluded)

Information according regulation (EU) 66/2014

Measurements according EN60350-2

Model identification	IKR8083_
Type of hob	Induction hob
Number of electric cooking zones and/or areas	4
Heating technology	Induction cooking zones
For circular electric cooking zones: diameter of useful surface area per electric heated cooking zone in mm	
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area in mm	
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	178.5

ENVIRONMENTAL ASPECTS

Disposal of packaging and appliances

In the manufacturing of this appliance, durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must

be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.

Declaration of conformity

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

The appliance identification card is located on the bottom of the appliance

Stick the appliance identification card here

When contacting the service department, have the complete type number to hand.


You will find the addresses and phone numbers of the service organisation on the guarantee card.

- www.pelgrim.nl
- www.pelgrim.be

FAQ

- **Q: How do I clean the filters of the extractor?**
 - A: To clean the filters, remove them from the extractor unit and wash with warm soapy water. Allow them to dry completely before reinserting them into the unit.

Documents / Resources

 <p>Gebruiksaanwijzing Inductiekookplaat met afzuigkap Manual Induction hob with extractor</p> <p>Pelgrim</p>	<p>Pelgrim IKR8083F Induction Hob with Extractor [pdf] Instruction Manual IKR8083F, HIDD9471LV, HIDD9472LV, IKR8083F Induction Hob with Extractor, IKR8083F, Induction Hob with Extractor, Hob with Extractor, Extract or</p>
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References

- [User Manual](#)

📁 Pelgrim

🔍 Extractor, HIDD9471LV, HIDD9472LV, Hob With Extractor, IKR8083F, IKR8083F Induction Hob with Extractor, Induction Hob with Extractor, Pelgrim

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