

PKM
IN77-2FZS
Induction Hob



PKM IN77-2FZS Induction Hob Instruction Manual

[Home](#) » [PKM](#) » PKM IN77-2FZS Induction Hob Instruction Manual 

Contents

- [1 PKM IN77-2FZS Induction Hob](#)
- [2 FAQ](#)
- [3 EU – DECLARATION OF CONFORMITY](#)
- [4 Safety information](#)
- [5 Installation Instructions](#)
- [6 Product Instruction](#)
- [7 Production Operation](#)
- [8 peration Instructions](#)
- [9 Care and Cleaning](#)
- [10 Heat Settings](#)
- [11 Failure Inspection for induction hob](#)
- [12 Hints and Tips](#)
- [13 Guarantee conditions](#)
- [14 SERVICE INFORMATION](#)
- [15 Documents / Resources](#)
 - [15.1 References](#)

PKM

PKM IN77-2FZS Induction Hob



FAQ

Q: Can I use a pan with a smaller bottom diameter on the induction hob?

A: It is recommended to use a pan with a bottom diameter matching the cooking zone for best results. The hob may not perform optimally if the pan is too small or not centered properly.

Q: How do I know when the hob is turned off completely?

A: Ensure that the power indicator displays '0' followed by 'H' before switching off the hob entirely.

Dear customer! We would like to thank you for purchasing a product from our wide range of domestic appliances. Read the complete instruction manual before you operate the appliance for the first time. Retain this instruction manual in a safe place for future reference. If you transfer the appliance to a third party, also hand over this instruction manual.



Do not dispose of this appliance together with your domestic waste. The appliance must be disposed of at a collecting centre for recyclable electric and electronic appliances. Do not remove the symbol from the appliance.

- The figures in this instruction manual may differ in some details from the current design of your appliance. Nevertheless follow the instructions in such a case.
- Any modifications, which do not influence the functions of the appliance. shall remain reserved by the manufacturer. Please dispose of the packing with respect to your current local and municipal regulations.
- The appliance you have purchased may be an enhanced version of the unit this manual was printed for. Nevertheless, the functions and operating conditions are identical. This manual is therefore still valid. Technical modifications as well as misprints shall remain reserved.

EU – DECLARATION OF CONFORMITY

- The products, which are described in this instruction manual, comply with the harmonized regulations.
- The relevant documents can be requested from the final retailer by the competent authorities.

Safety information

READ THE SAFETY INFORMATION AND SAFETY INSTRUCTIONS CAREFULLY BEFORE YOU OPERATE THE APPLIANCE FOR THE FIRST TIME.

All information included in those pages serve for the protection of the operator. If you ignore the safety information and safety instructions, you will endanger your health and life.

- Store this manual in a safe place so you can use it whenever it is needed. Strictly observe the instructions to avoid damage to persons and property.
- Check the technical periphery of the appliance! Do all wires and connections to the appliance work properly? Or are they time-worn and do not match the technical requirements of the appliance? A check-up of existing and newly-made connections must be done by an authorized professional. All connections and energy-leading components (incl. wires inside a wall) must be checked by a qualified professional. All modifications to the electrical mains to enable the installation of the appliance must be performed by a qualified professional.
- The appliance is intended for private use only.
- The appliance is intended for cooking in a private household only.
- The appliance can be used with 230 V AC in RVs/caravans when built-in according to all TÜV-regulations.
- The appliance is intended for indoor-use only.
- The appliance is not intended to be operated for commercial purposes and in public transport.
- Operate the appliance in accordance with its intended use only.
- Do not allow anybody who is not familiar with this instruction manual to operate the appliance.
- This appliance may be operated by children aged from 8 years and above as well as by persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they are supervised or have been instructed concerning the safe use of the appliance and do comprehend the hazards involved. Children must not play with the appliance. Cleaning and user-maintenance must not be carried out by children unless they are supervised.
- MAKE SURE THAT THIS MANUAL IS AVAILABLE TO ANYONE USING THE APPLIANCE AND MAKE SURE THAT IT HAS BEEN READ AND UNDERSTOOD PRIOR TO USING THE APPLIANCE.

IMPORTANT INFORMATION FOR PERSONS WITH A PACEMAKER OR ANY OTHER MEDICAL IMPLANT

The appliance complies with the current electromagnetic interference regulations. It fully complies with all legal requirements (2004/108/EG). It designed to not interfere with the functions of other electric appliances, provided they comply with identical regulations.

DANGER! THIS INDUCTION HOB GENERATES A MAGNETIC FIELDS IN ITS IMMEDIATE VICINITY.

Your pacemaker must be designed in compliance with the corresponding regulations so it will not cause any interferences between the pacemaker and the appliance.

Consult the manufacturer of your pacemaker or your doctor to decide whether it meets the forced requirements or if any incompatibilities do exist.

Signal words

DANGER! indicates a hazardous situation which, if ignored, will result in death or serious injury.

CAUTION! indicates a hazardous situation which, if not avoided, may result in minor or moderate injury.

WARNING! indicates a hazardous situation which, if ignored, could result in death or serious injury.

CAUTION! indicates a hazardous situation which, if not avoided, may result in minor or moderate injury. **NOTICE!** indicates possible damage to the appliance.

Safety instructions

DANGER!

To reduce the risk of electrocution:

1. Non-compliance of the orders of this instruction manual will endanger the life and health of the operator and / or can result in damages to the appliance.
2. The appliance must be connected to the mains by a qualified professional, who is familiar with and adheres to the local requirements and supplementary regulations of your energy supplier.
3. All electrical work must be carried out by a qualified professional. Do not modify the energy supply. The connection must be carried out in accordance with the current local and legal regulations
4. Do not connect the appliance to the mains if the appliance itself or the power cord or the plug are visibly damaged.
5. Never try to repair the appliance yourself. Repairs carried out by unauthorized persons can cause serious damage. If the appliance does not operate properly, please contact the shop you purchased the appliance at. Original spare parts should be used only.
6. When the power cord is damaged, it must be replaced by the manufacturer or an authorized aftersales service or a qualified professional only.
7. Never touch the power plug, the power switch or other electrical components with wet or damp hands. **RISK OF ELECTRIC SHOCK!**

WARNING!

To reduce the risk of burns, electrocution, fire or injury to persons:

1. Operate the appliance with 220 ~ 240 V AC / 50 Hz only.
2. Disconnect the appliance from the mains before you clean or maintain it.
3. The technical data of your energy supply must meet the data on the rating label. The main current circuit must be equipped with a safety shut-down device.
4. The appliance must always be grounded and protected corresponding to the requirements of your local energy supplier. The main current circuit must be equipped with a safety shut-down device.
5. All modifications to the electrical mains to enable the installation of the appliance must be performed by a qualified professional.
6. In case of an event caused by a technical malfunction, disconnect the appliance from the mains. Report the malfunction to your service centre so it can be repaired.
7. If any cracks occur on the glass-ceramic , switch off the appliance and disconnect it from the mains. **RISK OF ELECTRICAL SHOCK!**
8. Do not use adapters, multiple sockets and extension cords for connecting the appliance to the mains.
9. Do not carry out any modifications to your appliance.
10. Do not repair the appliance yourself. Repairs carried out by unauthorized persons can cause serious damage.

Always contact the nearest service centre. Only original spare-parts should be used for repairs.

11. The room the appliance is installed in must be dry and well-ventilated. When the appliance is installed, an easy access to all control elements is required.
12. The veneering of cabinets has to be fixed with a heat-resistant glue, that is able to withstand a temperature of 100 °C.
13. Adjacent furniture or housing and all materials used for installation must be able to resist a temperature of min. 85 °C above the ambient temperature of the room the appliance is installed in during operation.
14. Do not install the appliance in rooms or at areas which contain flammable substances as petrol, gas or paint. This warning also refers to the vapour these substances release.
15. Cooker-hoods should be installed according to their manufacturers' instructions.
16. The safety distance between the hob and a wall/cupboard above should be at least 450 mm.
17. The safety distance between the hob and an extractor hood above should be at least 650 mm.
18. Unattended cooking 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.
19. Do not install the appliance near to curtains or upholstered furniture. RISK OF FIRE!
20. Do not store any objects on the hob. RISK OF FIRE!
21. Household equipment and connection leads must not touch the hob as the insulation material is usually not heat-resistant.
22. Never use a steam cleaner to clean the appliance. The steam will cause serious damage to the electric components of the appliance. RISK OF ELECTRICAL SHOCK!
23. Never touch the cooking zones while the residual heat indicator is still on. RISK OF BURNS!
24. After use, always switch off the cooking zones as described in this manual (i.e. by using the touch controls). Do not rely on the auto-detection feature to switch off the cooking zones when you remove the cookware.
25. The appliance is not allowed to be operated with an external timer or a separate remote-control-system.
26. The accessible parts of the appliance become hot during operation, so keep children away from the operating appliance. Touching the appliance while it is operating can cause serious burns.
27. Children must not play with the appliance.
28. Always supervise children when they are near the appliance.
29. This appliance may be operated by children aged from 8 years and above as well as by persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they are supervised or have been instructed concerning the safe use of the appliance and do comprehend the hazards involved. Children must not play with the appliance. Cleaning and user-maintenance must not be carried out by children unless they are supervised.
30. Only allow children to use the appliance without supervision, when adequate instructions have been given before so that the child is able to use the appliance in a safe way and understands the risks of improper use.
31. While unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept away from children and pets. RISK OF INJURY! CHOKING HAZARD!
32. Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

CAUTION!

1. Do not use any aggressive, abrasive and acrid detergents or sharp-edged items to clean the appliance. Otherwise you may scratch the surface and damage the glass.
2. Do not switch on the hob before you have put a cookware on it.
3. The hob should be clean at every time. Soiled cooking zones do not transfer the heat correctly.
4. Protect the hob against corrosion.
5. Switch off soiled cooking zones.
6. Switch off the complete hob if any damage or malfunction occurs.
7. Do not leave pans with prepared dishes based on fats and oils unattended on a operating cooking zone; hot fat can spontaneously catch fire.
8. The blades of scrapers for cleaning an induction hob are very sharp. Do not cut yourself, especially when you have removed the safety cover of the scraper.
9. Metal-made items such as knives, forks, spoons and pan lids should not be put on the appliance, because they may become hot.
10. This appliance complies with the current European safety legislation. We do wish to emphasize that this compliance does not negate the fact that the surfaces of the appliance will become hot while operating and will retain and emit heat even if it has stopped operating.

NOTICE!

1. When you move the appliance, hold it at its base and lift it carefully. Keep the appliance in an upright position.
2. The appliance must be transported and installed by at least two persons.
3. When you unpack the appliance, you should take note of the position of its components in case you have to repack and transport it at a later point of time.
4. Do not put any heavy items on the hob.
5. Only use cookware which is suitable to be used on ceramic glass; otherwise you will damage the appliance.
6. Do not operate the appliance unless all components are installed properly.
7. The air vents of the appliance or its built-in structure (if the appliance is suitable for being built-in) must be completely open, unblocked and free of any kind of dirt.
8. The rating plate must not be removed or made illegible, otherwise all terms of the warranty become invalid!

SAVE THESE INSTRUCTIONS.

The manufacturer and distributor are not responsible for any damage or injury in the event of failure to comply with these instructions.

Installation

- **DANGER!** The appliance must be connected to the mains by a qualified professional, who is familiar with and adheres to the local requirements and supplementary regulations of your electricity supplier. Do not carry out the installation yourself. **RISK OF ELECTRIC SHOCK!**
- **DANGER!** All electrical work must be carried out by a qualified professional. Do not modify the energy supply. The connection must be carried out in accordance with the current local and legal regulations. **RISK OF ELECTRIC SHOCK!**
- **WARNING!** The safety distance between the hob and a wall cupboard above should be at least 450 mm.
- **WARNING!** The safety distance between the hob and an extractor hood above should be at least 650 mm.

- CAUTION! Do not install the appliance above cooling equipment, dish washers or laundry dryers.
- CAUTION! When installing the appliance ensure optimal heat radiation to maintain the operating safety.
- CAUTION! The wall and the reach of the heat radiation above the worktop must be made of heat-resistant materials.
- CAUTION! To avoid any damage, the sandwich layer and adhesive must resist heat.

Unpacking and positioning

1. Unpack the appliance carefully. Dispose of the packaging as described in chapter WASTE MANAGEMENT.
2. The appliance may be equipped with the transport-protection. Be very careful and do not use any aggressive or abrasive detergents to remove residuals of the transport-protection.
3. Check that the appliance and the power cord are not damaged.
4. Connect the appliance to a dedicated socket only.
5. Do not install the appliance in a place where it may come in contact with water or rain; otherwise the insulation of the electrical system will be damaged.
6. Connect the appliance to the mains properly.

Pre-installation requirements

- The worktop must be rectangular and plane and made of heat-resisting material. Structural elements should not interfere with the installation area.
- The installation must meet the safety requirements as well as the legal rules and regulations.
- The wall sat the hob should be covered with heat-resistant material, e.g. ceramic tiles.
- The power cable must not come into contact with cabinet doors or drawers.
- The appliance must be supplied with an adequate flow of fresh air from outside the cabinet to the base of the hob.
- If the hob is installed above an oven, the oven must be equipped with a cooling system.
- Install a thermal protection below the bottom of the appliance when installing it above a drawer or a cupboard.
- The circuit breaker must be easily accessible.

Installation Instructions

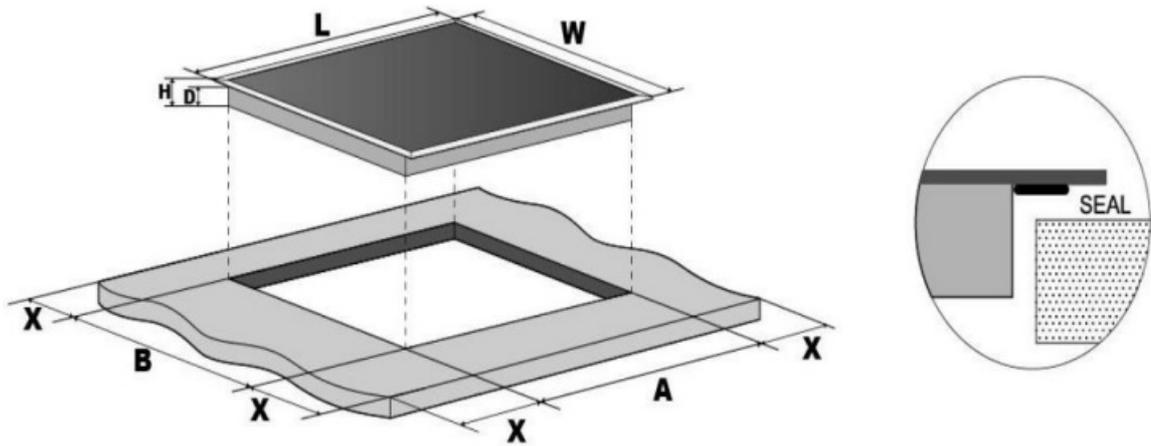
Selection of installation equipment

- The appliance must be installed and connected in accordance with current regulations.
- After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DONOTUSE, contact where you buy immediately.

Selection of installation equipment

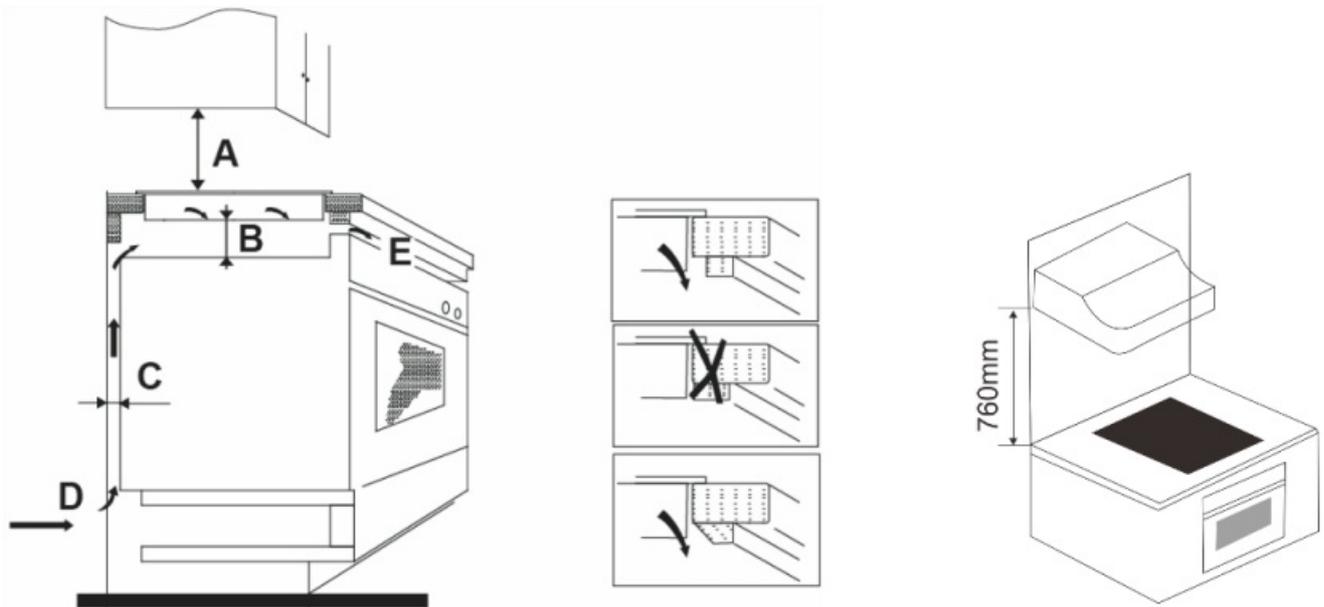
- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger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

mm):



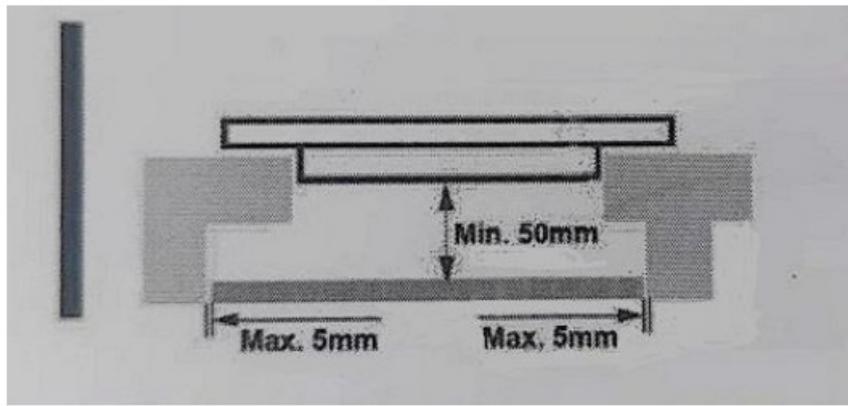
L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
520	770	58	54	495	750	50 min

- Under any circumstances, make sure the electric hob is well ventilated and the air inlet and outlet are not blocked. Ensure the electric 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
760min	50min	30min	Air intake	Air exit 10mm

- Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting un-expectable electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below:



- There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.

Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling.

The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.

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.
6. A steam cleaner is not to be used.

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 draw 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.

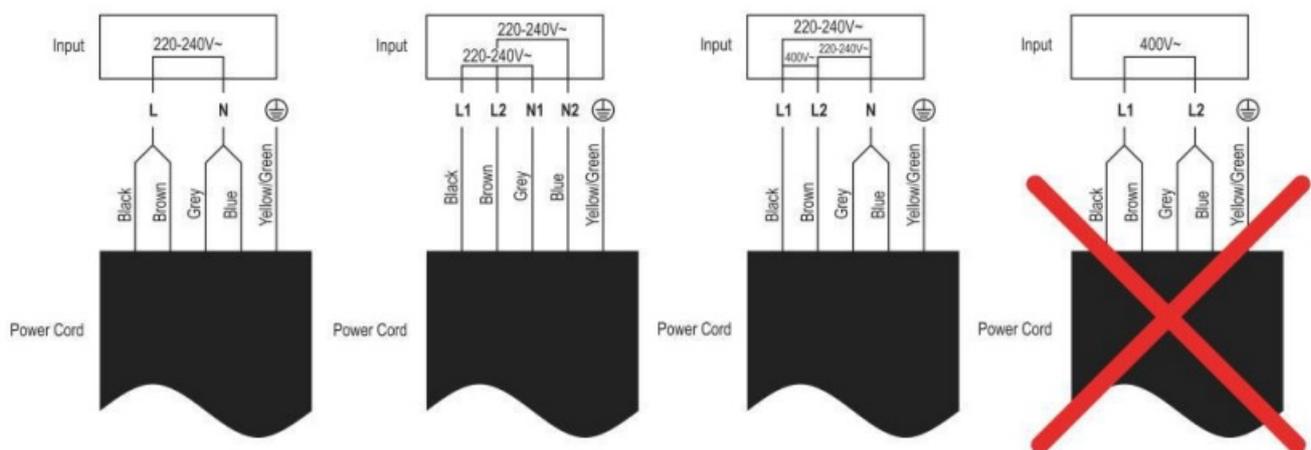
Any alterations must only be made by a qualified electrician.

CONNECTION OF THE INDUCTION HOB TO THE ELECTRICITY SOCKET:

Before connecting the induction hob to the mains, check that:

1. The electrical installation where the induction hob is to be connected must be suitable for the power consumed by the induction hob.
 2. The voltage must correspond to the nominal value specified in the characteristics described in this manual.
 - To connect the induction hob to the mains socket, you must not use adapters, reducers or branches, as these devices can become hot and cause a fire.
 - The power cable of the induction hob must not touch any part or area where it acquires high temperatures and must be positioned so that the temperature will not exceed 75°C at any point.
 - Check with a licensed and qualified electrician for proper electrical installation.
 - Any modification to the electrical installation must only be carried out by a licensed electrician.
 - The electrical connection of the induction hob must be carried out in accordance with current regulations and protected by a single-pole magnetothermic or automatic switch.
 - If the cable is damaged, to be substituted or replaced, the operation must be carried out by Technical Service.
- The authorized installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
 - The cable must not be bent or compressed.
 - The cable should be checked regularly and replaced only by authorized technicians.
 - The manufacturer is not responsible for any accident resulting from the use of an appliance that is not grounded or from faulty grounding continuity.
 - If the device has an electrical outlet, it must be installed so that the electrical outlet is accessible.

The electrical connection of the induction hob must be carried out in accordance with current regulations and protected by a single- pole magnetothermic or automatic switch. The connection is shown below:



- If the cable is damaged, to be substituted or replaced, the operation must be carried out by an Official Technical Service.
- If the induction hob is connected directly to the mains, a single pole switch must be installed with a minimum opening of 3 mm between the contacts.
- The authorized installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable should be checked regularly and replaced only by authorized technicians.

- The yellow / green wire of the power cord must be connected to the earth of the mains socket.
- The manufacturer is not responsible for any accident resulting from the use of an appliance that is not grounded or from faulty grounding continuity.
- If the device has an electrical outlet, it must be installed to that the electrical outlet is accessible.

Product Instruction

Top View

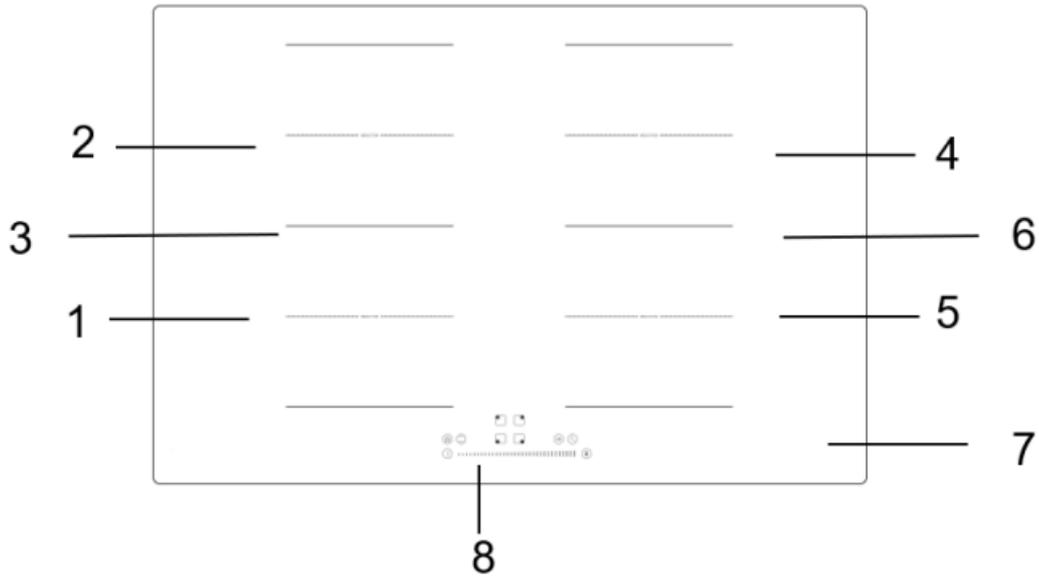


Fig similar: modifications are possible.

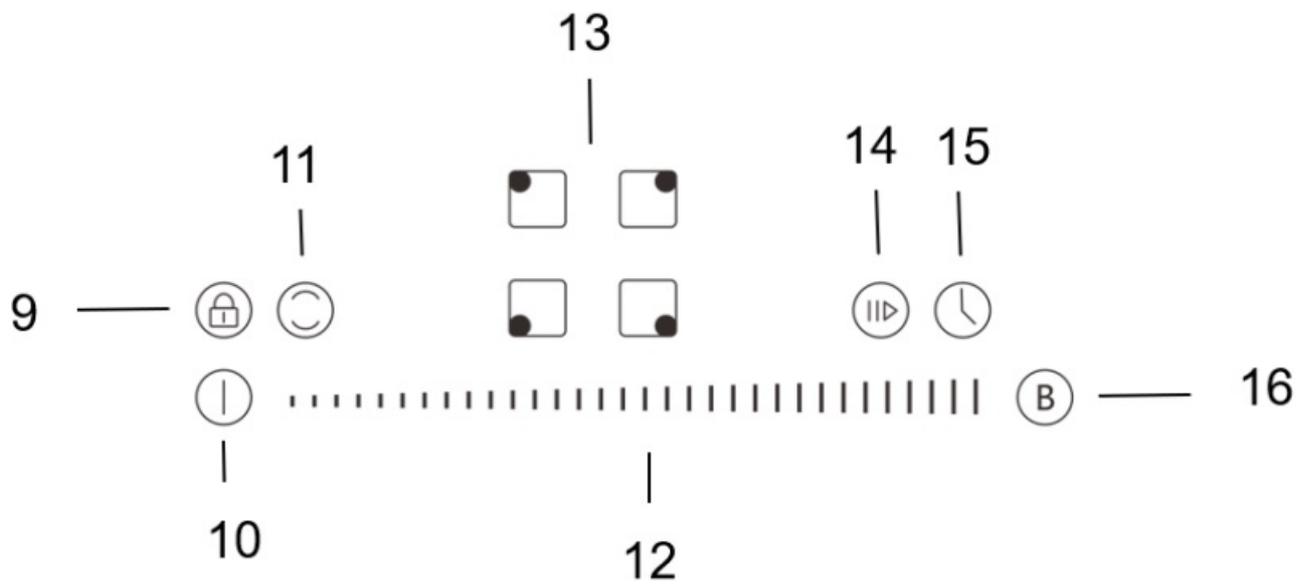
1. Induction zone: 1500W boost 2000W
2. Induction zone: 1200W boost 1500W
3. Flexi zone: 2600W boost 3000W
4. Induction zone: 1500W boost 2000W
5. Induction zone: 1200W boost 1500W
6. Flexi zone: 2600W boost 3000W
7. Glass plate
8. Control panel

Specifications

Model No	Rating (Rated voltage/voltage range/ Rated Power)
IN77-2FZS	220-240V~, 50-60Hz, 7000 W

Control Panel

burner induction hob:



9. Lock button
10. On/Off button
11. Flexi zone button
12. Slider
13. Zone selection buttons
14. Stop and go button
15. Timer button
16. Boost button

Button Instruction

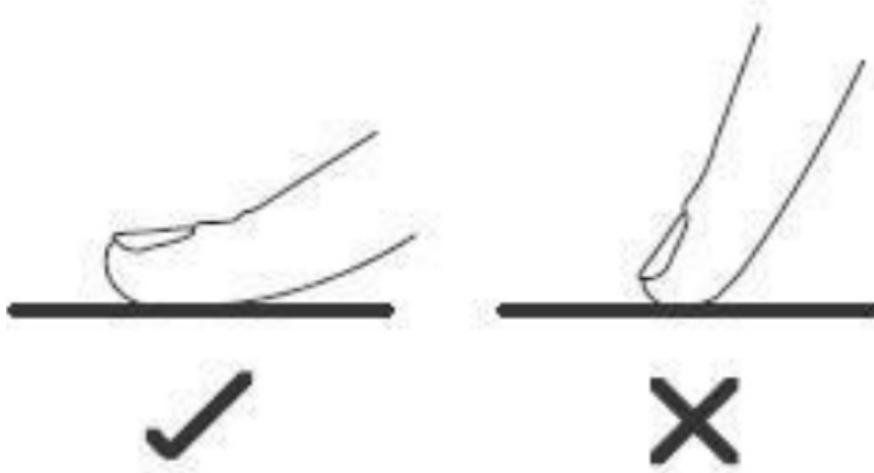
-  (ON/OFF) To switch on or switch off the cooker.(Under “Child lock” mode, only can switch off the cooker.)
-  (Lock): To turn on or turn off the “Child Lock”
- (Cooking zone selection) They are used to select the corresponding heating zone. Touch the button to select the corresponding heating zone.
-  (FLEX Zone): Button for activating FLEX DUO on the left
-  (PAUSE) Button for pause function.
-  Timer: Button for time setting
-  (Boost): Button for “BOOST” mode(reach max. power)
- (SLIDE) :Button for power selection button



Production Operation

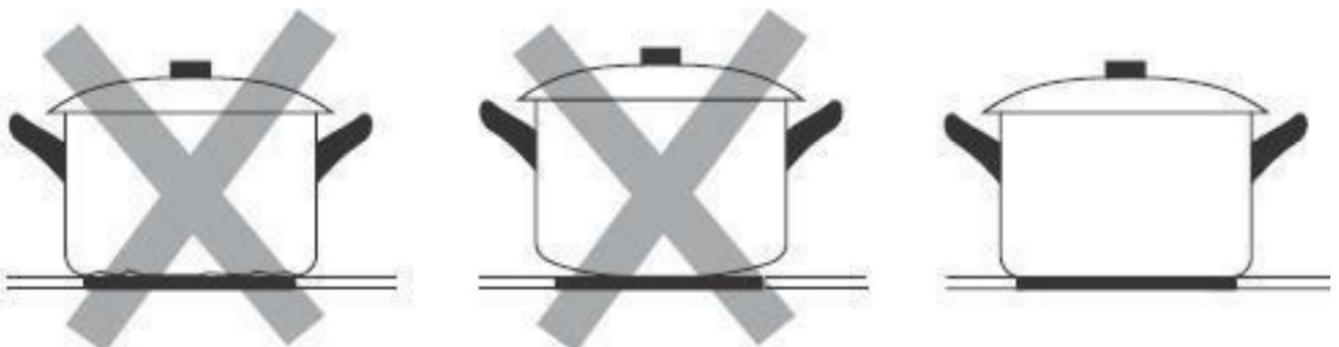
Control touch

- The controls can sense touch, so you don't need to apply any pressure. Use the finger, instead of the nail to operate it.
- Each time a touch is sensed, you will hear a "beep" sound.
- Make sure the control area are always clean, dry, and there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make it hard to control.



Choose 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/pot.
- You can check whether your cookware is suitable for the induction hob by carrying out a magnet test. Move a magnet towards the base of the pan/pot. If it is attracted, the pan/pot is suitable for induction hob.
- If you do not have a magnet:
Put some water in the pan/pot you want to check.
If  does not flash in the display and water is being heated, the pan/pot is suitable.
- Cookware made from the following materials is not suitable for an induction hob: pure stainless steel, aluminum or copper pan/pot without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- Do not use cookware with jagged edges or a curved base.



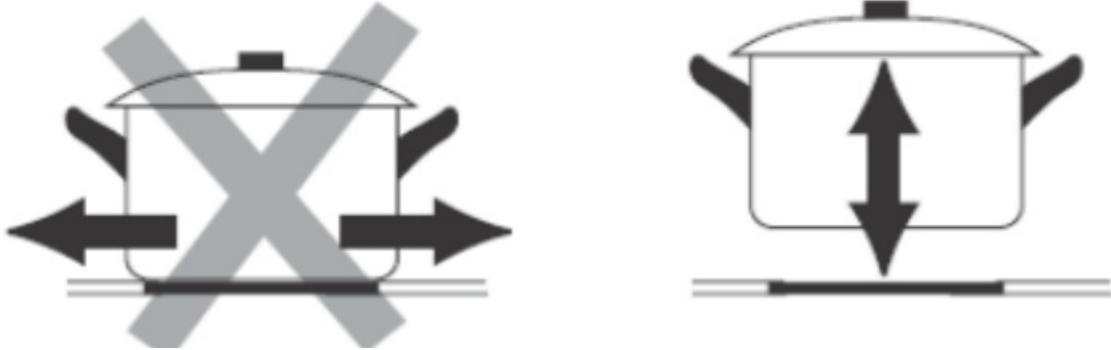
Make sure the base of the pan is smooth, lies flat against the glass, and is the same size as the cooking zone. Use cookware whose diameter is as large as the graphic for the selected zone. When using a canister, slightly more energy will be used at its maximum efficiency. If you use a smaller pot, the efficiency may be lower than expected. Always center the pan on the cooking zone. The base of a cookware can influence the distribution of

heat and therefore the cooking result. Choosing a cookware with a higher quality base (for example, a sandwich type) will save us cooking time and energy.

- Always lift pan/pot off the hob – do not slide pan/pot on the crystal plate, or they may scratch the plate.

Protect the glass surface

Always lift the cookware off the induction hob, do not slide it, as this could scratch the glass.



Cookware empty or with a very thin base

Never place an empty cookware on the hob and turn it on, as this can cause the cookware to overheat (due to excess heat) and damage the ceramic glass or the hob itself. If the base of the cookware is very thin, it can also become overheated, refrain from using this type of cookware.

Cookware detection

The hob has a minimum detection limit of the cooking zone that varies for each cooking zone. For this reason, you should refrain from using cookware whose base is less than the specified diameter.

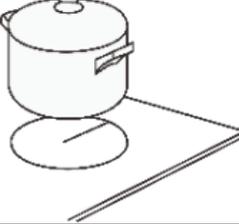
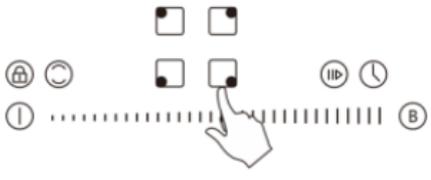
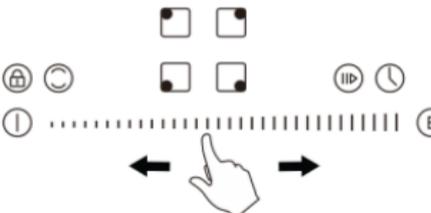
If you turn on the hob without any cookware, with a cookware with a lower base than specified or with a cooktop not suitable for induction, the cooktop will not work, the display will show "E0".

Cookware dimensions

The cooking zones have a minimum and maximum operating diameter, and are automatically adapted to the diameter of the pan. However, the bottom of the pan must have a minimum diameter according to the corresponding cooking zone. To get the best efficiency from your induction hob, place the base of the pan in the center of the cooking zone.

operation Instructions

Turn on

<p>1. Touch the “ON/OFF ” button. When the hob is turned on, an acoustic warning will sound and the displays will show the indications "0" and "- -", warning that the hob is on and in the standby or standby state.</p>	
<p>3. 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.</p>	
<p>4. Touch the cooking zone selector button (corresponding to the chosen cooking zone), the power display will show “- -”.</p>	
<p>5. Slide the slider to adjust the cooking power.</p>	

If the display flashes the indication 

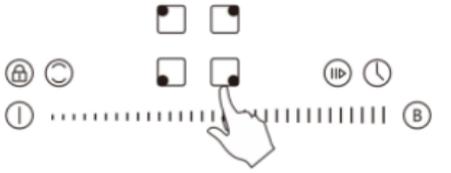
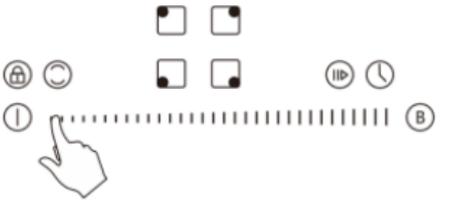
This means that...

- You have not placed a pan on the correct cooking zone;
- The cookware you are using is not suitable for induction cooking;
- The pan has a too small base or is not centered correctly on the cooking zone.

Therefore...

- Heating is not carried out unless there is a suitable container in the cooking zone.
- The screen will turn off automatically after 2 minutes if a suitable container is not placed on it.

When you have finished cooking

<p>1. Touch the cooking zone selector button (corresponding to the chosen cooking zone)</p>	
<p>2. Turn the cooking zone off by pressing the left side of the slider and scrolling down to "0". Make sure the power display shows "0", then shows "H".</p>	
<p>3. Turn the whole cooktop off by touching the "ON/OFF" button.</p>	
<p>4. Beware of hot surfaces "H" (surface TEMP > 60°C) 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.</p>	

BOOST FUNCTION

The BOOST function is used to temporarily increase the power of the chosen cooking zone, and thus to be able to obtain a more powerful and faster cooking in a short period of time. We recommend that you use the BOOST function with caution and only temporarily as excess power can burn or overheat food.

Using the BOOST function

- The power selector has nine power levels 1 to 9 and BOOST mode b.
- Touch the cooking zone selector button (corresponding to the chosen cooking zone), and then touch the button "B" to select the power level "b" which is BOOST mode.
- To cancel the BOOST function, touch the cooking zone selector button corresponding to the cooking zone that is under BOOST mode and select the desired power level.

Note: The BOOST function increases the power considerably, so we recommend that you use it with caution as cooking times can vary and excess temperature can burn the food.

FLEXI ZONE

- The flexible cooking zone is located on the left side of the induction hob.
- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Free area is made of two independent inductors that can be controlled separately.

Using the FLEXI ZONE

1. Touch the cooking zone selector button (corresponding to the chosen cooking zone), and the power indicator will show the power level flashing.
2. Touch the Flexi zone button  the power level indicators of the upper and lower zones will show the default power level "5".
3. Slide the slider to adjust the cooking power.
4. The power level of the flexible cooking zone can be varied at any time during cooking. To do this, touch one of the selection buttons and when the power level indicators start to flash, then adjust the power level by sliding the slider.

Locking the buttons

- You can lock the buttons to prevent unintended use (for example children accidentally turning the cooking zones on).

- When the control panel is locked, all the buttons except the "ON/OFF"  button are disable.

To lock the buttons

Touch the keylock button 

To unlock the buttons

- Make sure the induction cooker is on.
- Touch and hold the keylock button  for 3 seconds.
- You can now start using your cooker.

When the cooker is the lock mode, all the buttons are disable except the "ON/OFF" , you can always turn the induction cooker off with the "ON/OFF"  button in an emergency, but you shall unlock the cooker first in the next operation.

Over-Temperature Protection

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

Automatic Safety Shutdown

It is a protection system that incorporates the induction hob, which automatically turns off after 120 minutes if you forget to turn it off and do not touch any button. When the pan is removed, the induction hob stops heating immediately.

People with a pacemaker should consult their physician before using this unit.

FANS

At the base of the hob there is a fan whose objective is to maintain a stable temperature inside the induction hob. Every time the hob is turned on and the power or temperature is adjusted, the fans will also run. When the hob is turned off, the fans will stay on and automatically turn off when the hob is cool enough.

If you use the induction hob on the table top, NEVER place kitchen towels, cloths or other objects that could obstruct the fan holes, as this would prevent adequate ventilation and cause the circuits to overheat, thus causing the security protections.

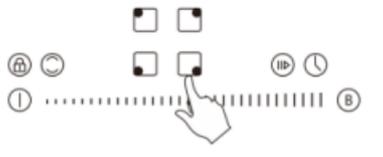
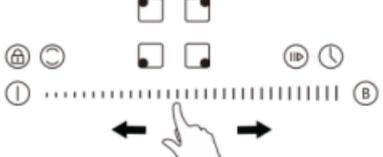
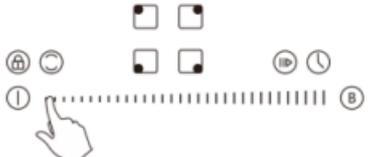
Note:

Remember that the fan will run long enough to cool down the cooker after turning it off. This is normal and does not indicate a malfunction.

Using the Timer

- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes.

Setting the timer to turn one cooking zone off

<p>1. Touch the cooking zone selector button corresponding to the cooking zone you want to turn on and choose the desired power level.</p>	
<p>2. Touch the timer button.</p>	
<p>3. Choose the time (in minutes) by sliding the slider for the automatic switch-off.</p>	
<p>4. To cancel the timer, touch the cooking zone selector button corresponding to the timed cooking zone that you want to cancel, the corresponding power level indicator digit will begin to flash, then press the left side of the slider and scrolling down to "0"</p>	
<p> The cooking zone that is not set with the timer will continue to operate if it is turned on previously.</p>	
<p>NOTES:</p> <ul style="list-style-type: none"> ● If you want to change the time for automatic power off after setting the timer, you must start from step 1. ● All cooking zones can be timed, to do this follow the steps indicated above for each cooking zone. ● The timer can only be activated, modified or deactivated when the cooking zone is selected, that is, when the power level indicator digit is flashing. 	

Cooking Guidelines

Be careful when frying, as oil and fat heat up very quickly, especially if you are using the Turbo function. At extremely high temperatures, oil and grease ignite spontaneously and this presents a serious fire hazard.

Energy saving

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

Simmer

- Simmering occurs below the boiling point, around 85 ° C, when bubbles occasionally rise to the surface of the cooking liquid. It's the key to delicious tender soups and stews because flavors develop without overheating the food. You should also cook thickened egg and flour based sauces below the boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than lower to ensure that food cooks properly in the recommended time.

Care and Cleaning

What?	How?	Important!
Daily soiling on the glass surface (fingerprints, marks, food stains or unsweetened spills)	<ol style="list-style-type: none"> 1. Disconnect the power from the board using the switch or differential enabled for this. 2. Use an induction hob cleaner while the surface is warm (but not hot!) 3. Rinse and dry the plate with a clean cloth or paper towel. 4. Reconnect the board to power 	<ol style="list-style-type: none"> 1. When turning off the power to the hob, there will be no indication of a hot surface, but the cooking zone still be hot! 2. Use special scouring pads for induction hobs. Do not use harsh, corrosive or abrasive cleaners that can damage the plate. Always read the label to see if your cleanser or scourer is suitable. Never leave residue on the surface, the glass can stain.
Spills from sugary foods	<p>Remove them immediately using a scraper suitable for induction hobs, but be careful with hot surfaces in the cooking zone:</p> <ol style="list-style-type: none"> 1. Disconnect the power from the board using the switch or differential enabled for this. 2. Hold the scraper at a 30 ° angle and scrape dirt to a cool area of the plate. 3. Wipe up dirt or spills with a kitchen towel or paper towel. 	<p>Remove stains from melting and sugary foods or spills as soon as possible. If allowed to cool on the glass, it can be difficult to clean or even permanently damage the surface of the hob.</p> <p>Cut Hazard – When the safety cover is retracted, the blade on a scraper becomes sharp. Use it with great care and always store safely and out of the reach of children.</p>
Dirt and spill stains on the control panel	<ol style="list-style-type: none"> 1. Disconnect the power from the board using the switch or differential enabled for this. 2. Clean the control panel area with a clean, damp sponge or cloth. 3. Completely dry the control panel area 4. Reconnect the board to power. 	<p>Liquid spillage in the area of the control panel may cause the induction hob to malfunction, the touch buttons may not work properly. Be sure to thoroughly clean and dry the control panel area before reconnecting the board to power.</p>

Heat Settings

The settings below are guidelines only. The exact setting will depend on factors including your cookware and the amount you are cooking. Experiment with the 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

Failure Inspection for induction hob

Problem code and solution

INDUCTION HOB		
Error	Possible Cause	Remedy
E 1 / E 2	Protection against under voltage (< 75V~95V) or over voltage (> 275 V~295V)	If the voltage at the mains outlet is lower or higher than specified, consult a qualified electrician.
E 3	The main sensor is short circuit or off	Contact the Technical Service.
E 4	IGBT is short circuit or off	Contact the Technical Service.
E 5	The surface of the hob is overheating.	Turn off the induction hob, wait for it to cool down and then turn it on again.
E 6	The IGBT is overheating.	Turn off the induction hob, wait for it to cool down and then turn it on again.
E 7	Malfunction of the cooktop sensor	Contact the Technical Service.
E 0	There is no pot or the pot is too small, or the pot is not suitable for induction hob.	Change a suitable pot.
E C	Communication between control PCB and main PCB is failed.	Contact the Technical Service.

Hints and Tips

Problem	Possible causes	What to do
The hob cannot be turned on.	No Power.	Make sure the hob is connected to the power supply and that it is turned 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 buttons are unresponsive.	The buttons are locked.	Unlock the buttons. See section "Using your induction hob" for instructions.
Touch buttons are not working properly	There may be a small film of water or liquid on the buttons or you may be using the tip of your finger when touching the buttons.	Make sure the control panel area is clean and dry. Use the pad of your finger when touching the controls.
The glass is being scratched.	Rough-edge cookware. Unsuitable, abrasive scourer or cleaning products were 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 heating 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 heating setting.
The cookwares do not heat up and the display shows ""	The cookware is not suitable for induction, the base of the cooker is too small or it is not centered on the cooking zone.	Use cookware suitable for induction, with a base large enough to be detected and center it in the cooking zone
Fan noise comes 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 turn off the induction hob while the fan is running.

Waste management

DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

- This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE).
 - By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.
 - The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.
 - This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.
 - For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
1. While unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept away from children and pets. **CHOKING HAZARD!**
 2. Old and unused appliances must be send for disposal to the responsible recycling centre. Never expose to open flames.
 3. Before you dispose of an old appliance, render it inoperative. Unplug the appliance and cut off the entire power cord. Dispose of the power cord and the plug immediately.
 4. Dispose of any paper and cardboard into the corresponding containers.
 5. Dispose of any plastics into the corresponding containers.
 6. If suitable containers are not available at your residential area, dispose of these materials at a suitable municipal collection point for waste-recycling.
 7. Receive more detailed information from your retailer or your municipal facilities.



Materials marked with this symbol are recyclable.



Please contact your local authorities to receive further information.

Guarantee conditions

This appliance includes a 24-month guarantee for the consumer given by the manufacturer, dated from the day of purchase, referring to its flawless material-components and its faultless fabrication. The consumer is accredited with both the dues of the guarantee given by the manufacturer and the vendor's guarantees. These are not restricted to the manufacturer's guarantee. Any guarantee claim has to be made immediately after the detection and within 24 months after the delivery to the first ultimate vendee. The guarantee claim has to be verified by the vendee by submitting a proof of purchase including the date of purchase and/or the date of delivery. The guarantee does not establish any entitlement to withdraw from the purchase contract or for a price reduction. Replaced components or exchanged appliances demise to us as our property.

The guarantee claim does not cover:

1. fragile components as plastic, glass or bulbs;
2. minor modifications of the PKM-products concerning their authorized condition if they do not influence the utility value of the product;
3. damage caused by handling errors or false operation;
4. damage caused by aggressive environmental conditions, chemicals, detergents;
5. damage caused by non-professional installation and haulage;
6. damage caused by non common household use;
7. damages which have been caused outside the appliance by a PKM-product unless a liability is forced by legal regulations.

The validity of the guarantee will be terminated if:

1. the prescriptions of the installation and operation of the appliance are not observed.
2. the appliance is repaired by a non-professional.
3. the appliance is damaged by the vendor, the installer or a third party.
4. the installation or the start-up is performed inappropriately.
5. the maintenance is inadequately or incorrectly performed.
6. the appliance is not used for its intended purpose.
7. the appliance is damaged by force majeure or natural disasters, including, but with not being limited to fires or explosions.

The guarantee claims neither extend the guarantee period nor initiate a new guarantee period. The geographical scope of the guarantee is limited with respect to appliances, which are purchased and used in Germany, Austria, Belgium, Luxembourg and the Netherlands.

SERVICE INFORMATION

TECHNOLOGY FOR DOMESTIC USE

Aftersales service information on the leaflet inside this instruction manual.

Änderungen vorbehalten

Stand

09.04.2024

Subject to alterations

Updated

04/09/2024

© PKM GmbH & Co. KG, Neuer Wall 2, 47441 Moers

Documents / Resources



[PKM IN77-2FZS Induction Hob](#) [pdf] Instruction Manual IN77-2FZS Induction Hob, IN77-2FZS, Induction Hob, Hob

References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.