



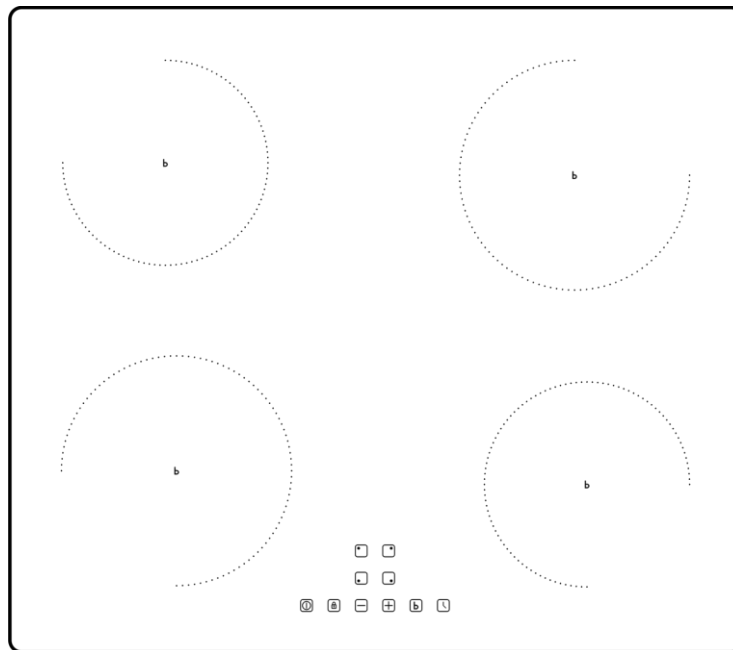
# DER KOCH

German Line

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## Installation and use manual for induction hob NORDEN-N

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***NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

## Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product or on the documents accompanying the product

indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or local waste management office.

The packaging materials that we use are environmentally friendly and can be recycled. Please discard all packaging material with due regard for the environment.



## DISPOSAL OF THE APPLIANCE



Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centre for used devices can be provided by your local authority.

## Safety instructions

### Important

**This appliance generates magnetic field in the direct vicinity.**

**ATTENTION:** People with PACEMAKERS must ensure that their pacemaker has been designed in conformity with the norms in force. It is recommended that the manufacture or your doctor is consulted to verify any incompatibility.

### Important

**This appliance generates short range magnetic field therefore people with other types of electrical medical equipment, such as hearing aids for the deaf, must ensure they confirm to the norms regarding electromagnetic disturbances.**

- This appliance has been designed for family use only. In case of doubts or questions, please contact the manufacturer.
- Keep the packing material away from children (plastic bags, parts in foamed plastic, etc.) they could be potentially dangerous.
- To prevent electrical shocks, contact the technical service centre for any repairs.
- Make sure that installation and electrical connections are carried out by qualified personnel, following the manufacturer's instructions and in conformity with local norms in force.
- The hob must be installed and grounded by qualified personnel. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other interventions must be carried out by qualified technicians.
- This hob comes with a cooling fan with air vent underneath the worktop itself. If there is a drawer under the worktop, do not put any paper or small light objects in it as they could be sucked up by the fan, damaging it or compromising its function.
- Do not use aluminium foil to protect parts of the hob.
- Do not leave the kitchen unattended when cooking foods where high contents of oil or fat are used, the oil could catch fire. If the oil catches fire never put out with water. Immediately suffocate the fire with a lid and turn off the hob.
- Do not cook on the hob if the glass is broken. Water or cleaning products could filter through the breakage and cause electrical shocks. Immediately contact qualified personnel as soon as you notice a breakage.
- Keep the area around the hob free from combustible material (plastic, paper etc.) or flammable liquids, these can catch fire, metal parts can heat up and cause burns.
- Children must not be along in the kitchen when the hob is in use.
- After use, when the cooking element or entire hob is turned off, a residual heat indicator will come on, showing an H (hot) for each cooking area that was used: this indicates that the corresponding cooking area is still dangerous.


- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- A steam cleaner is not to be used.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **Danger of fire:** Do not store items on the cooking surfaces.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Use only 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.
- 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 user maintenance shall not be made by children without supervision.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

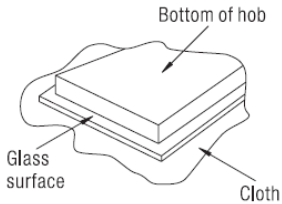
After use, turn off the hob using the command device and do not rely on the pan detector.

### **Important**

**The heating elements do not work if the pan has a diameter that is too small or not magnetically detectable. To verify that the material of the pan is suitable, that is ferrous, use a magnet. To prevent damage to the electronic circuit, the hob has a sensor that constantly controls the temperature of the circuit itself: in the case of overheating the hob automatically reduces power or turns itself off until a safe temperature is reached.**

## Installing the hob

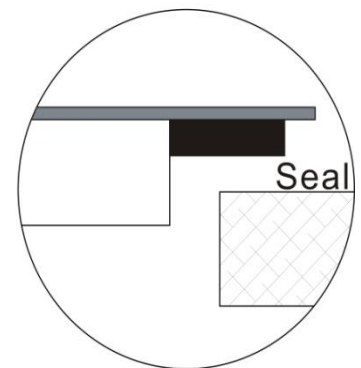
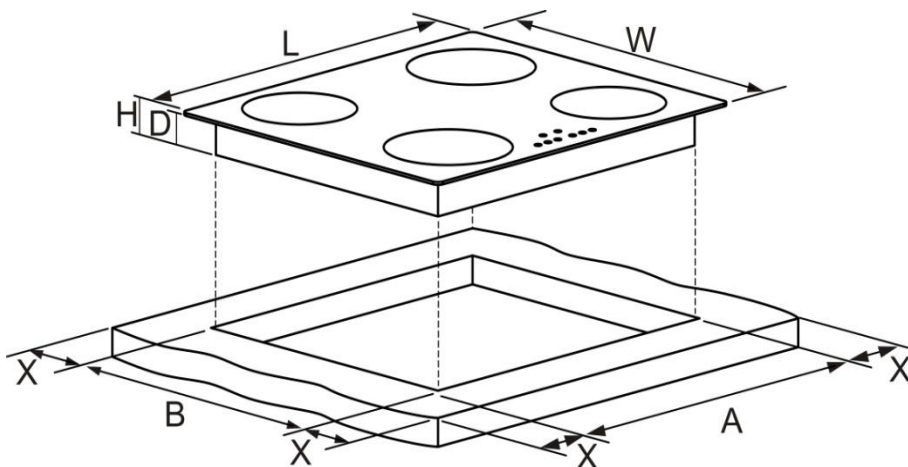
	<p><b>WARNING</b>                  Risk of cutting.                  Be careful of cutting edges.                  End parts in foamed plastic - be careful.                  During transportation these could cause slight injury or cuts.</p>
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Remove the material and envelope of documents from the packaging. Before proceeding with installation read the work instructions carefully. Put a towel or cloth on the work surface. Place the hob face down on the protected surface.

- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, a minimum of 50mm 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:

**Warning:** The work surface material must use the impregnated wood or other insulation material.

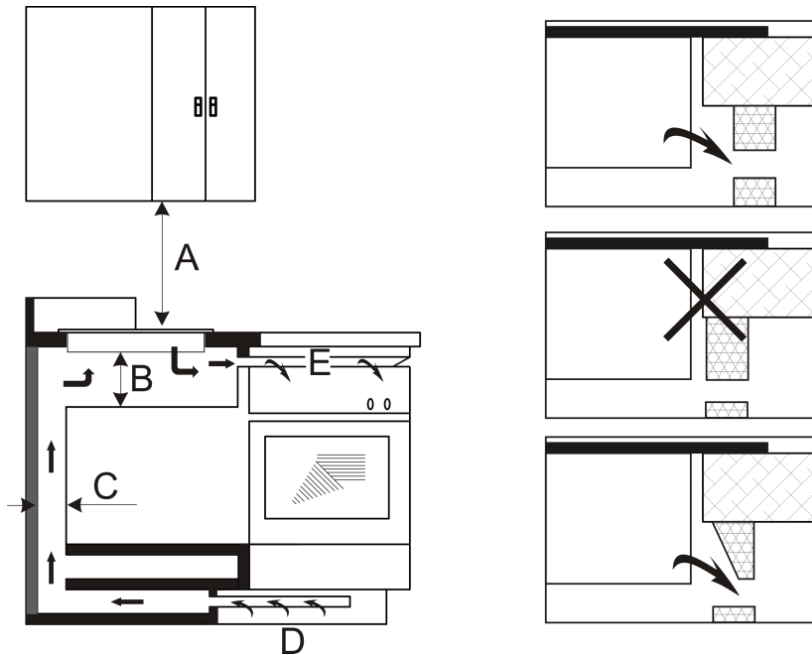


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	60	56	560	490	50



Under any circumstance, make sure the hob is well ventilated and the air inlet and outlet are not blocked. Ensure the 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	20 mini	Air intake	Air exit 5mm

**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 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:

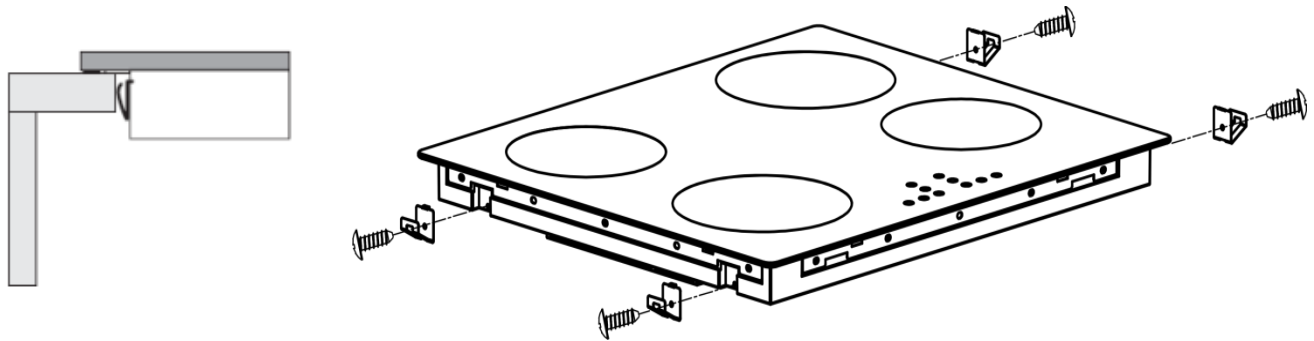
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating 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.

### Locating the fixing brackets:

- Fix the brackets on the front side and rear side by screw.
- Put the induction hob in the cut-out cabinet.



### Cautions:

- The hob must be installed by qualified personnel or technicians, we have professionals at your service. Please never conduct the operation by yourself.
- Do not mount the hob above cooling equipment, dishwashers and touble dryers.
- The hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the work surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- A steam cleaner is not to be used.
- This hob can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.

### Important



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

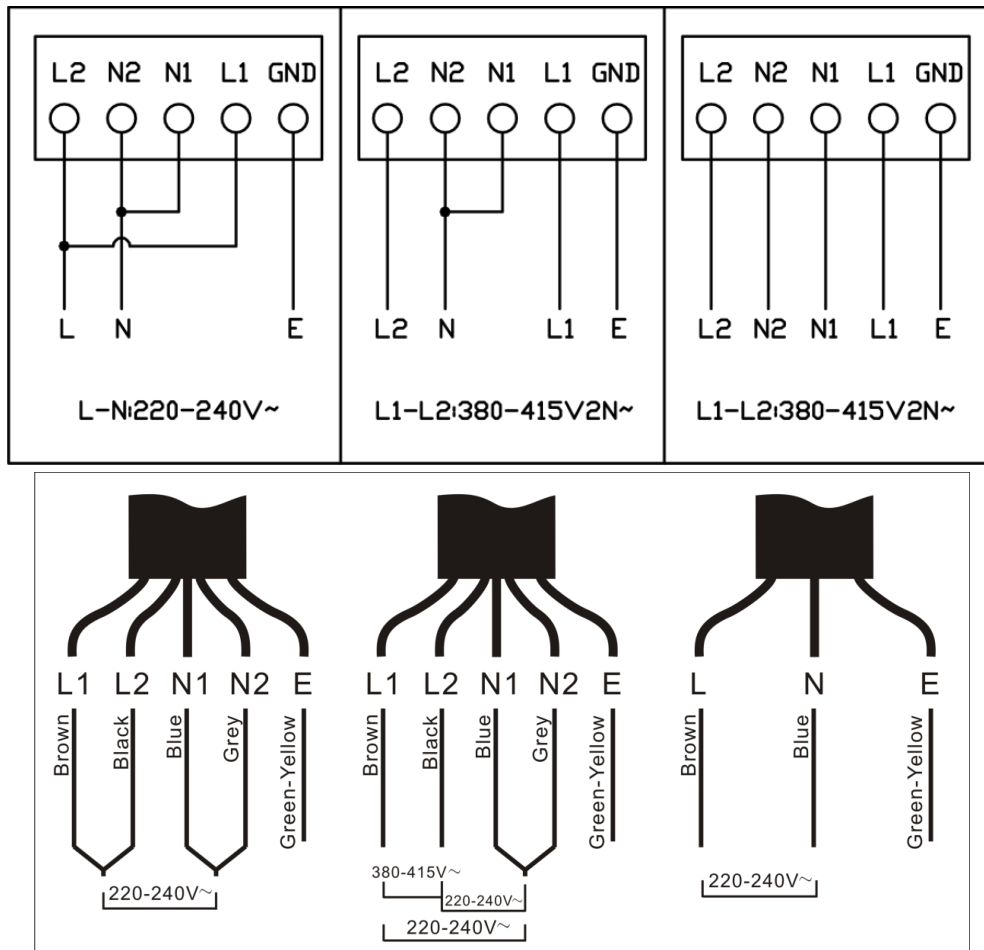


**Before connecting the hob to the mains power supply, check that:**

- The domestic wiring system is suitable for the power drawn by the hob.
- The voltage corresponds to the value given in the rating plate.
- 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 over heating 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.**

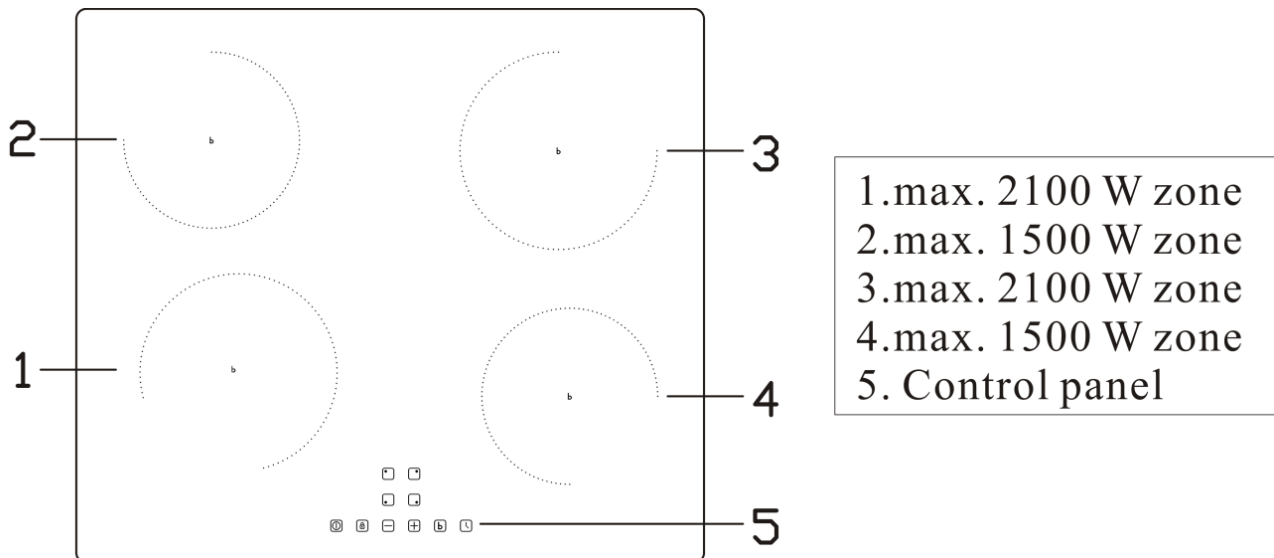


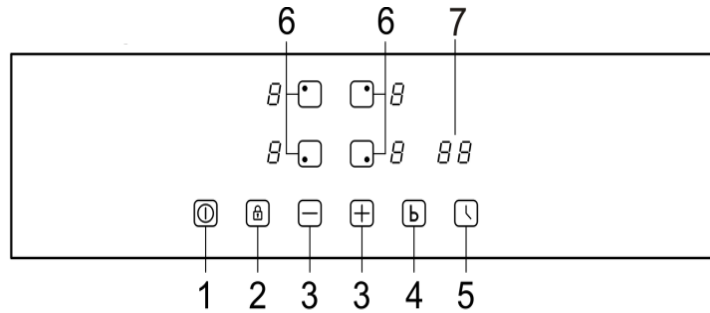
- If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
- If the appliance is being connected directly to the mains supply, an omnipolar circuit-breaker must be installed with a minimum gap of 3mm between the contacts.
- The 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 must be checked regularly and only replaced by a proper qualified person.

## Description of the appliance

### Technical Specification

Model	Norden-N
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	7200W
Product Size D x W x H (mm)	590x520x60
Building-in Dimensions A x B (mm)	560x490
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Left down: 18.0 cm Left up: 16.0 cm Right down: 16.0 cm Right up: 18.0 cm
Energy consumption per cooking zone or area calculated per kg EC electric cooking ( Wh/kg )	Left down: 186.5 Left up: 183.4 Right down: 192.6 Right up: 171.9
Energy consumption for the hob calculated per kg EC electric cooking ( Wh/kg )	183.6






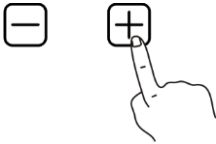


NO.	REFERENCE	DESCRIPTION
1		<b>ON/OFF:</b> Turn on or turn off the machine.
2		<b>CHILD LOCK:</b> Press the button one time, it is lock. Other button can't operation when it is lock. Long press the button, it is unlock.
3		<b>UP:</b> Increase the power level or add the time.
3		<b>DOWN:</b> Reduce the power level or reduce the time.
4		<b>BOOST CONTROL:</b> The booster function
5		<b>TIMER DISPLAY:</b> Setting the time as you need.
6		<b>HEATING ZONE:</b> selecting the left up hob choose.
6		<b>HEATING ZONE:</b> selecting the left down hob choose.
6		<b>HEATING ZONE:</b> selecting the right hob choose.
6		<b>DISPLAY:</b> It shows power level, error code and hob status.
7		<b>TIMER DISPLAY</b>


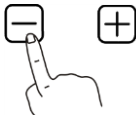

# Using your Induction Hob


## To Start Cooking

After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the hob has entered the state of standby mode.


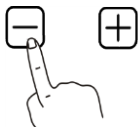
<p>1. Touch the <b>ON/OFF</b> switch, all the indicators show '—'.</p>	
<p>2. Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.</p>	
<p>3. Touching the heating zone selection control, and an indicator next to the key will flash. (the left down zone)</p>	
<p>4. Select a heat setting by touching the '+', '-' .          ·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.</p>	

## When you have finished cooking

<p>1. Touch the heating zone selection that you wish to switch off. (the left down zone)</p>	
<p>2. Turn the cooking zone off by scrolling down to '0' .          Make sure the display shows '0'.</p>	
<p>3. Turn the whole cooktop off by touching the <b>ON/OFF</b> control.</p>	

<p>4. Beware of hot surface</p> <p>'H' will show which means cooking zone is too 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>	
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### Using Boost Function

<p>- Activate the boost function</p> <ol style="list-style-type: none"> <li>1. Select the zone with boost function.</li> <li>2. Touching the 'boost' key, then the display shows 'b'.</li> </ol>	
<p>- Cancel boost function</p> <ol style="list-style-type: none"> <li>1. Select the zone with boost function.</li> <li>2. Touching the 'minus' key to cancel the Boost function, and select the level you want to set.</li> <li>3. Boost function can only last for 5 minutes, after that the zone will go to level 9 automatically.</li> </ol>	

### Using Child Lock Function

- 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 are disabled.



#### To lock the controls

Touch the key 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 key lock control for 3 seconds.
3. You can now start using your hob.



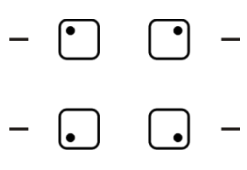
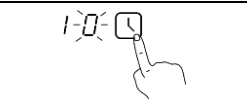
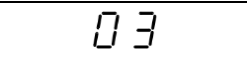
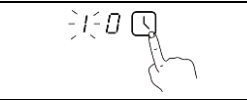

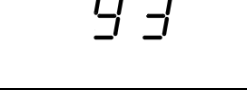
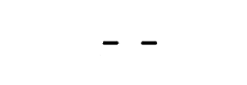
When the hob is in lock mode, all the controls are disabled except the ON/OFF, you can always turn the hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation.

## Using the Timer

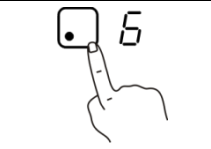
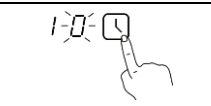
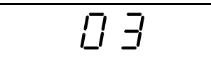
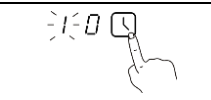
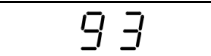
You can use the timer in two different ways:



- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can use it as cut-off timer to turn one or more cooking zones off after time is up.
- You can set the timer up to 99 minutes.

### Using the timer as a Minute Minder

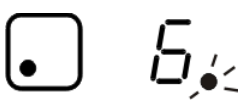
<p>1. Make sure the cooktop is turned on. And zone selection key is not activated (zone indication '-' is not blinking). Note: you can set minute minder before or after cooking zone power setting finished.</p>	
<p>2. Touch timer key, '10' will show in the timer display and '0' will blink.</p>	
<p>3. Set the time by touching the '-', '+' control of timer.</p>	
<p>4. Touch timer control again, then '1' will flash.</p>	
<p>5. Set the time by touching the '-', '+' .</p>	
<p>6. When the timer is set, it will begin to count down immediately. The display will show the remaining time.</p>	
<p>7. Buzzer will beeps for 30 seconds and the timer indicator shows '- -' when the setting time finished.</p>	

### Using the timer to switch off one or more cooking zones




<p>1. Touching the heating zone selection control that you want to set the timer for. (the left down zone)</p>	
<p>2. Touch timer control, the '10' will show in the timer display, and the '0' flashes.</p>	
<p>3. Set the time by touching the '-', '+' control.</p>	
<p>4. Touch timer control again, the '1' will flash.</p>	
<p>5. Set the time by touching the '-', '+' control.</p>	

<p>6. When the time is set, it will begin to count down immediately. The display will show the remaining time. NOTE: there will be a red dot in the right bottom corner of power level indication which indicating that zone is selected.</p>	
<p>7. When cooking timer expires, the corresponding cooking zone will be switch off automatically. NOTE: other cooking zones will keep operating if they are turned on previously.</p>	

**If the timer is set on more than one zone**

<p>1. When you set timer for several cooking zones, red dots of the relevant cooking zones are indicated. The timer display shows the min. timer. The dot of the corresponding zone blinks.</p>	<p><input type="checkbox"/> 7. (set to 15 minutes) <input type="checkbox"/> 5. (set to 30 minutes)</p>
<p>2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. tier and the dot of corresponding zone will flash. NOTE: touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.</p>	

**Cancelling the timer**

<p>1. Touching the heating zone selection control that you want to cancel the timer.</p>	
<p>2. Touching the timer control, the indicator will flash.</p>	
<p>3. Touch the '-' to set the timer to '10', the timer is cancelled.</p>	

**Auto shutdown protection**

Auto shutdown is a safety protection function for your induction hob. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working time (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 switch off after 1 minute.**

## Residual heating warning **H**

When the hob has been operating for some time, there will be some residual heat. The letter 'H' appears to warn you to keep away from it.

### Heat settings

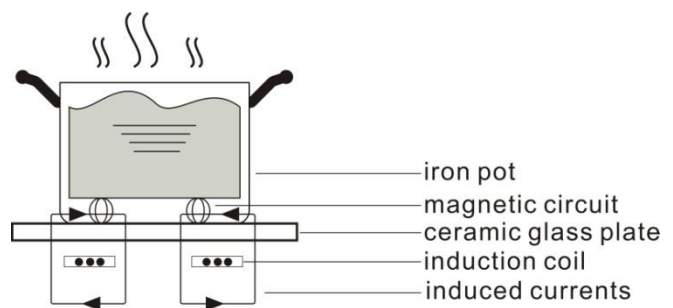
HEAT SETTING	SUITABILITY
1 - 2	- delicate warming for small amounts of food - melting chocolate, butter, and foods that burn quickly. -gentle simmering - slow warming
3 - 4	-reheating -rapid simmering -cooking rice
5 - 6	-pancakes
7 - 8	-sauteing -cooking pasta
9	-stir-frying -searing -bringing soup to the boil -boiling water

### Before using the New Hob

- Read this guide, taking special note of the “**Safety Instructions**” section.
- Remove any protective film that may still be on your induction hob.

### INDUCTION

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 run.





## 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.

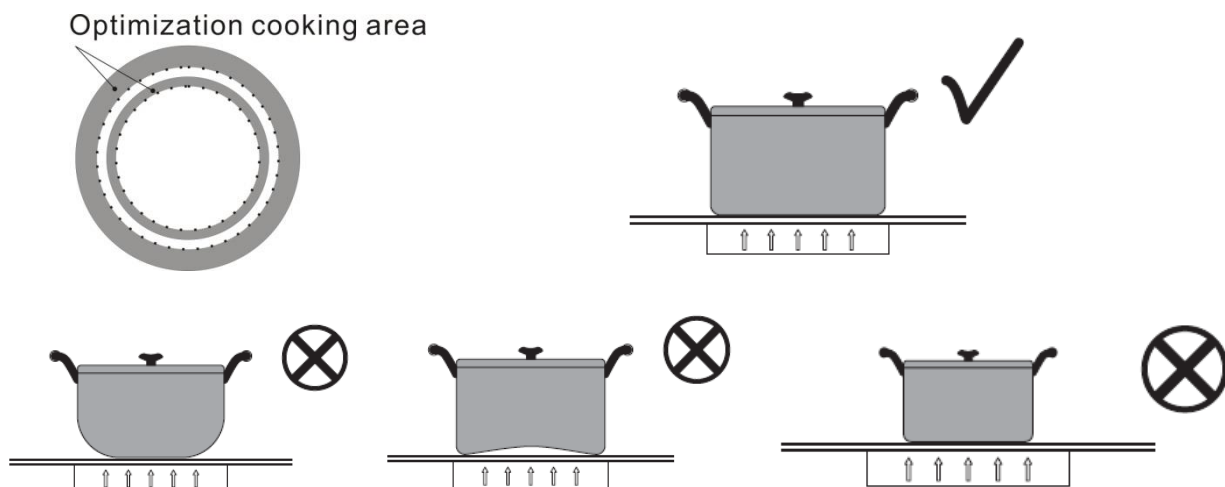
## Choosing the right cookware

- 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. Follow the steps under 'To start cooking'.
  3. If 'L' does not flash in the display and the water is heating, then the pan is suitable.



**Cookware made by the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.**

- The pots and pans must be placed precisely in the middle of the cooking area.
- In some cooking areas an internal diameter is indicated, with a lighter outline, which advises the user to go to a smaller cooking area, if available, with smaller diameter pan. This is to obtain optimum performance and efficiency. You can however use pans with smaller diameters than this limit.



- The pots and pans that can be used on this hob must be made of ferromagnetic material. They can be made of enameled steel, cast iron or special pans of stainless steel for induction. The diameter of the pan should be at least 12cm.

Size of burner (diameter/mm)	The minimum cookware (diameter/mm)
160	120
180	140

## Safety reminding



A dedicated power protection air switch must be incorporated in the fixed wiring in accordance with the wiring rules.



Never use the hob in high temperature environment.



Never wash the hob with water directly. Steam cleaner is not to be used.



Never have the hob to work without food in pot, otherwise its operational performance may be affected and danger may happen.



For sealed foods such as canned goods, please do not heat them before opening their covers so as to avoid any dangers of explosion due to heating expansion.



The appliance is not intended to be used by children or handicapped persons, unless they have been supervised by a responsible person to ensure they can use it safely.



Do not place rough or uneven appliances, which may damage the ceramic surface.



If the surface is cracked, pull out the plug to avoid the possibility of electric shock.



Do not put any detergents or flammable materials in the equipment installed under the hob.



Because the hob can generate very high temperature, please use a pot resistant to a temperature of over 200.



After being used, the corresponding heating zone of the hob is still hot. Never touch the hob surface to avoid burn.



If the supply is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

## Maintenance and cleaning

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 cooktop to find the settings that best suit you.

What?	How?	Important!
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooker back on.</li> </ol>	<ul style="list-style-type: none"> <li>·When the power to the cooktop is switched off, there will be 'no hot surface' indication but the cooking zone may still be hot!</li> <li>·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.</li> </ul> <p><b>Never leave cleaning residue on the cooktop: the glass may become stained.</b></p>
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<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"> <li>1. Switch the power to cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30°angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>·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.</li> <li>·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.</li> </ul>
<p>Spillovers on the touch control</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill.</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>·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.</li> </ul>

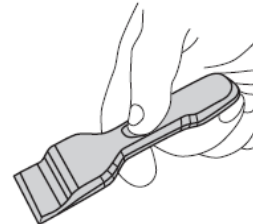
1. Please shut off the power and pull out the plug before cleaning of the appliance.
2. Clean the appliance until it cools down completely.
3. To remove dirt, please select illustrious detergent.
4. After removing dirt, please use neat wet cloth to clean the unit.
5. Do not clean by water directly, water gets inside may cause malfunction.
6. Keep the crystal glass plate and pan clean before cook, otherwise dirt after charring is very difficult to clean and the plate may get discoloration.
7. You may clean air vent / air entry's dirt using vacuum cleaner to suck up. If there is dirt with oil, add a little illustrious detergent with tooth-brush to clean.
8. Don't use caustic impregnates to clean. It may damage the cooker by chemical reaction. Do not use scrubbing brush or polishing powder to clean the induction cooker.

### IMPORTANT

- Periodically check that dust does not deposit under the fan or in the discharge openings, this could obstruct ventilation for cooling the electronic system, reducing the efficiency of your hob.
- The hob could be damaged if hard and sharp edged objects fall on it, it is recommended that such objects be kept away from the hob where they cannot fall on it.
- Do not put hot pans on the control area or on the edge of the hob, do not use pans with a raised design or pattern on the base, they could scratch the hob.

### Cleaning techniques

- Attention: When chemical products heat up they can corrode and damage the glass, moreover the fumes can be dangerous for your health.
- Clean the surface when it is completely cold except for the following: dried sugar, syrupy sugar, tomato sauce, milk, these must be removed immediately with the scraper.

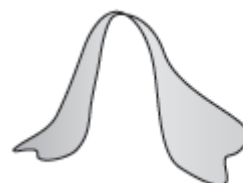
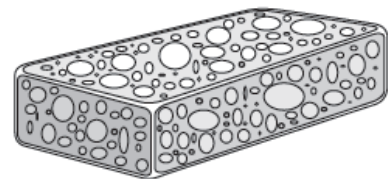


### Cleaning after each use:

Dry any splashes with a damp sponge or paper towel, rinse and dry. If any stains remain, use some vinegar, rinse and dry.

Cleaning with cream detergents for glass hobs:

Apply a small amount of cream detergent for hobs, when dry, shine the surface with a soft cloth or paper.



**Do not use these products:**

Abrasive powders or detergents, spray products for ovens, whitening products, sponges with abrasive surfaces, steel wool balls or synthetic ones. These products could seriously damage your hob.



## Troubleshooting

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop 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 the hob' 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-edge cookware.  Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.  See 'Maintenance 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 centered 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 or an error code is displayed.	Technical fault.	Please not down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

## 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 cause	What to do
<u>U</u>	No pot or pot not suitable	Replace the pot
E2/E3	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E4/E5	Temperature sensor of the IGBT failure	Please contact the supplier.
E7/E8	Temperature sensor failure	Please contact the supplier.
E6/E9	Bad induction hob heat radiation	Please restart after the induction hob cools down.
Eb/EC	PCBA communication failure	Please contact the supplier.

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.

## Warranty Certificate

This "Warranty Certificate" is extended for a twelve month coverage on the equipment detailed below, from the date of purchase and under the conditions stipulated:

- Our obligation within the terms of this guarantee is to replace, without charge to the Client, any part that, in our opinion, has manufacturing defects.
- Technical services will be presented exclusively at our facilities. Transportation and per diems will be borne by the Client in any work that must be done outside our facilities.
- The guarantee is effective only on accounts that are fully paid to request the service.

### **This warranty does not cover:**

- Damage caused to removable parts: light bulbs, glass, external cables and possible accessories.
- Damage caused by blows or use of abrasives to the structure.
- Damage caused by misuse of the item, lack of maintenance or excessive loads.
- Damage caused to the unit or any part, due to improper voltage or incorrect electrical installations.
- Any electrical variation greater or less than 10% of what is indicated by the manufacturer will be considered inadequate, and therefore not covered by this warranty.

After twelve months of original warranty, any repair or adjustment will be paid by the Client, including labor, spare parts, per diem, transportation or any other expenses.

This guarantee is void if it is confirmed that a mechanism has been manipulated by another person or workshop not authorized by us.

If the item does not work properly, please immediately notify your distributor or write to [info@derkochline.com](mailto:info@derkochline.com)

Invoice No: \_\_\_\_\_

Date of purchase: \_\_\_\_\_

Induction hob model: *Norden-N*