



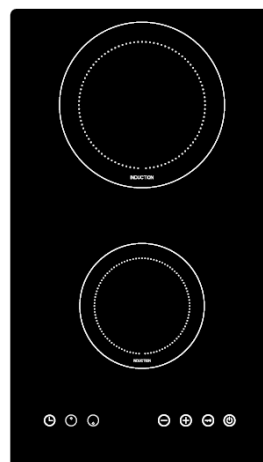
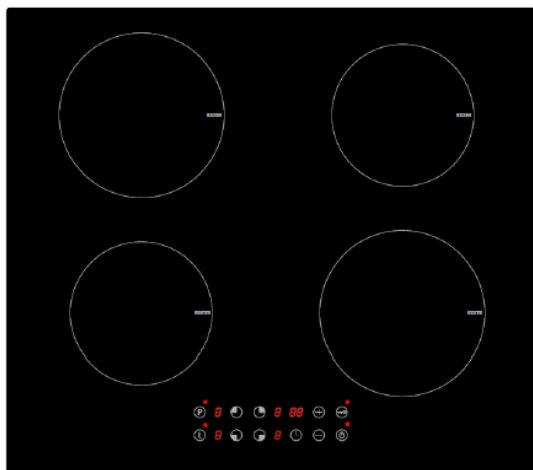
# DER KOCH

German Line

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**Installation and use manual for induction hobs:  
KANDEL y SYKE**

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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.***

## 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.**

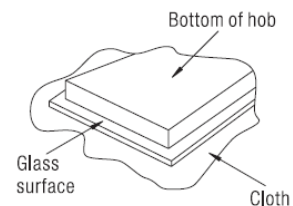
## Installing the hob

	<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.

### Step.1

Put a towel or cloth on the work surface. Place the hob face down on the protected surface.



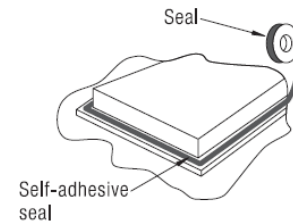
### Step.2

Apply the strip seal, supplied with the hob, which is for sealing it onto the work surface.

Do not use silicone. Apply the seal to the edge of the bottom of the hob, leaving about 3mm from the edge of the glass.

Apply the seal all around the circumference.

Cut any excess and bring the two ends of the seal together so they match.



### Step.3

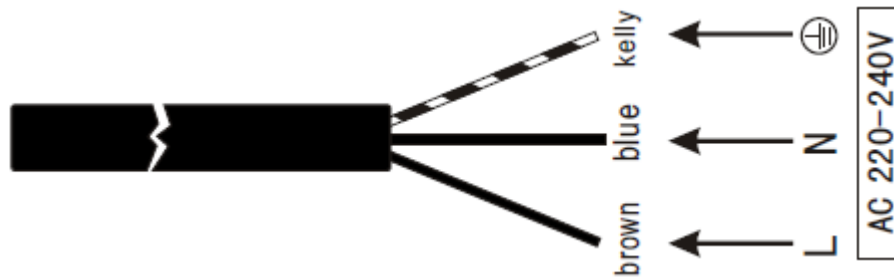
Fix the brackets on the front side and rear side by screw. Put the induction hob in the cut-out cabinet.



#### Attention:

- The electric hob is recommended to be installed by professional. Please never conduct the operation by yourself.
- The wall and the heating area above the table surface shall withstand heat.
- To avoid danger, the hob must be installed into the cabinet before use.
- Applicable cabinet material: wood, marble resin etc.

## Power Cable Connection

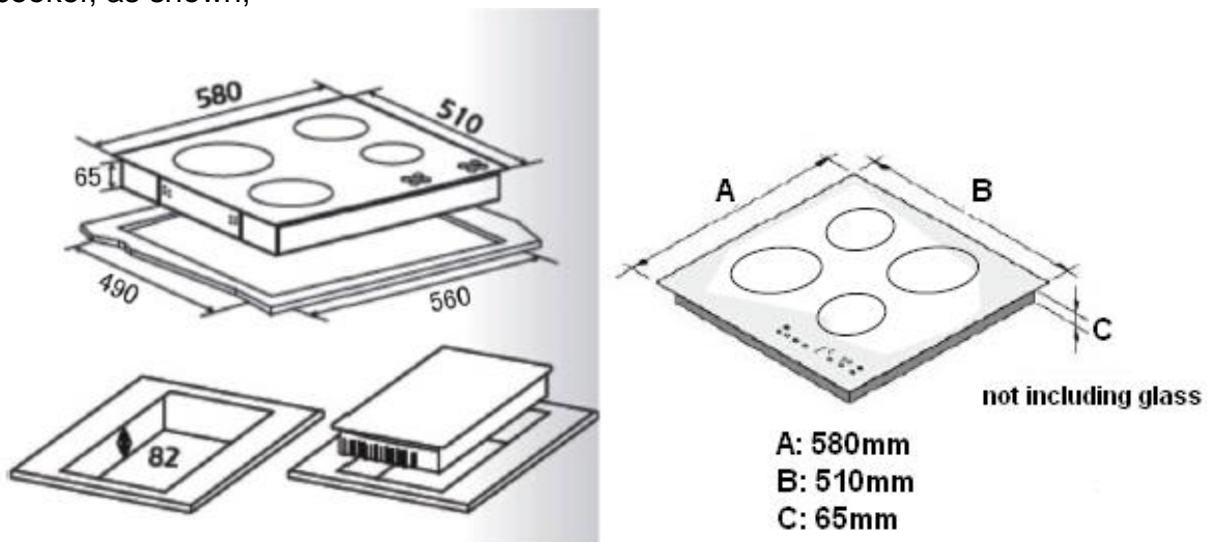


## Kandel - Installation

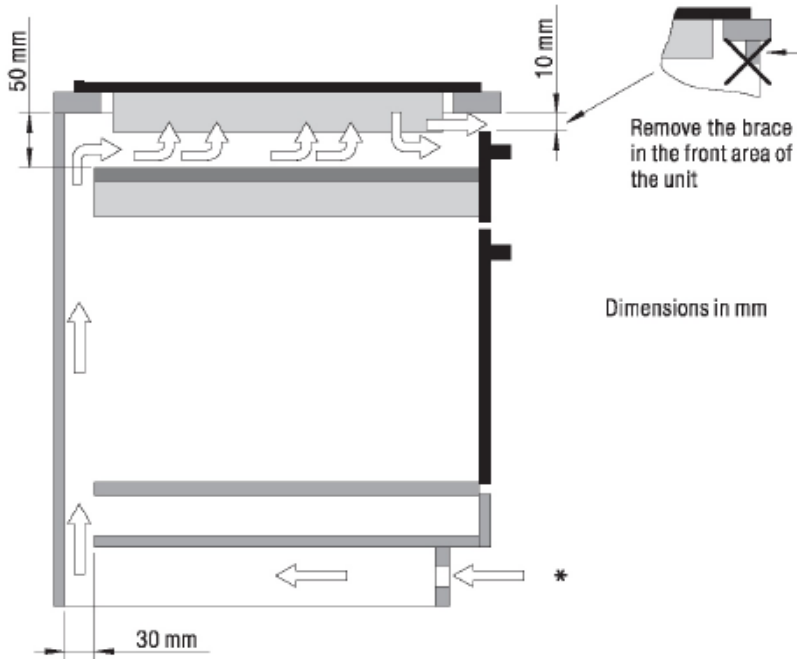
### Preparing the unit for a built-in appliance

1. Drill a hole on the table surface according to the size shown in the drawing. For the purpose of the installation and use, a minimum of 50mm space shall be preserved around the hole.

Be sure the thickness of the table surface should be at least 30mm. please select heat-resistant table material to avoid larger deformation caused by the heat radiation from the cooker, as shown,

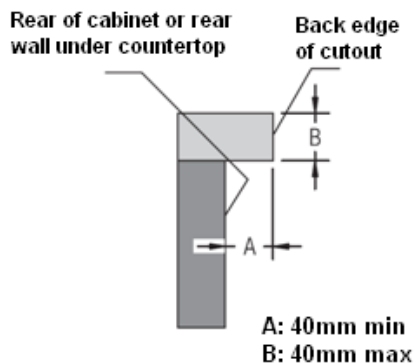


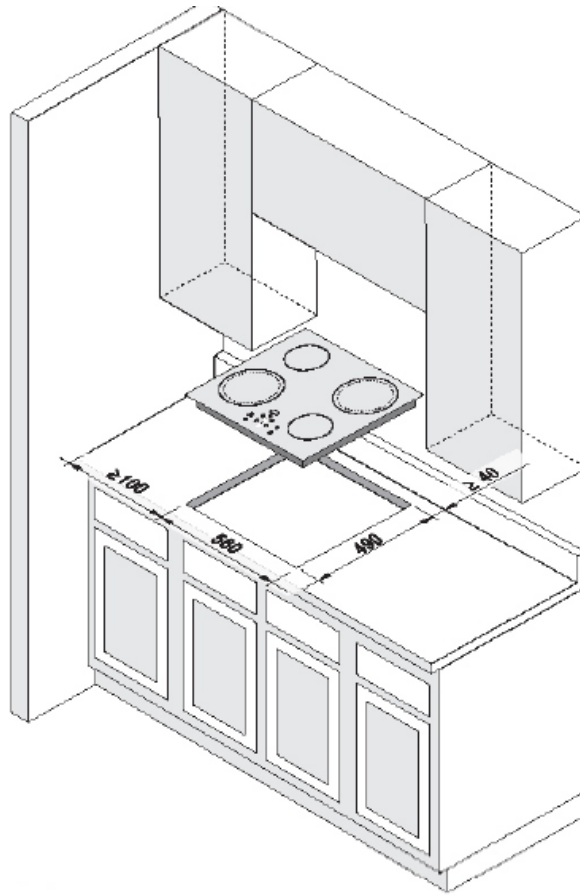
2. ATTENTION: important assembly instructions for keeping the induction module cold.
3. Do not install the hob on top of a refrigerator or dishwasher. If the hob is installed on top of a drawer put a shelf in between as shown (50mm). If shelves are put in between ensure that they allow air to flow (30mm).



**! WARNING**

- The kitchen units that are in direct contact with the appliances must be heat-proof (min. 95°).
- The appliance can be installed on a work surface with a thickness of between 30 and 40 mm and near to walls which are higher than the work surface, maintaining a minimum distance of 100 mm.
- Carry out all cutting of the unit and work surface then carefully remove shavings or sawdust before inserting the appliances.
- To ensure a correct ventilation of the hob please comply with the dimensions shows in figures .
- Always refer to the manufacturer for specific instructions.
- Make sure the surface is level and square and that no part interferes with the space required for installation.
- Prepare the cut as indicated (see installation dimensions).



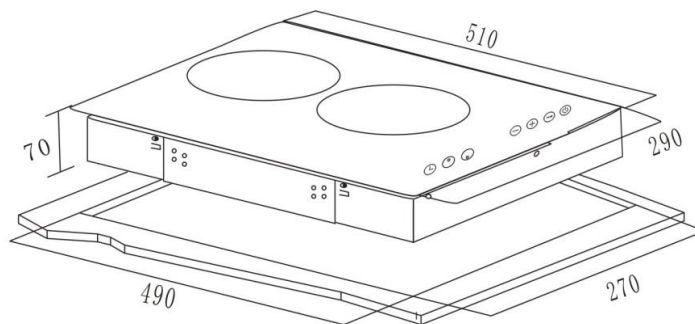


## Syke- Installation

### Preparing the unit for a built-in appliance

1. Drill a hole on the table surface according to the size shown in the drawing. For the purpose of the installation and use, a minimum of 50mm space shall be preserved around the hole.

Be sure the thickness of the table surface should be at least 30mm please select heat-resistant table material to avoid larger deformation caused by the heat radiation from the cooker.

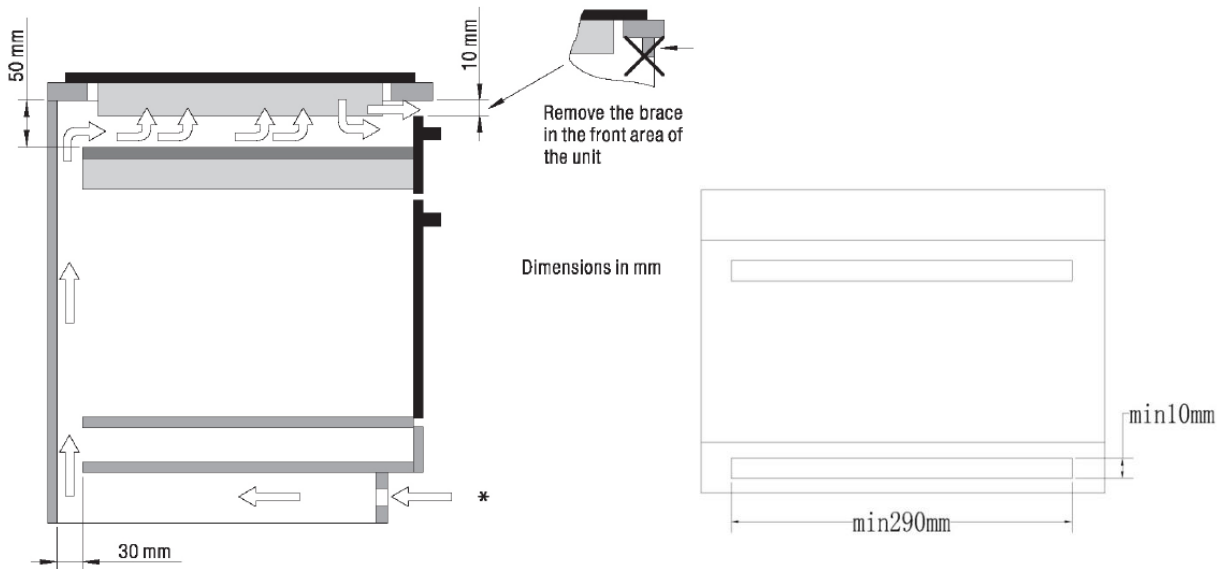




- Owing to the high temperature inside the induction cooker, make sure good ventilation is provided to assure its normal operation, as shown:



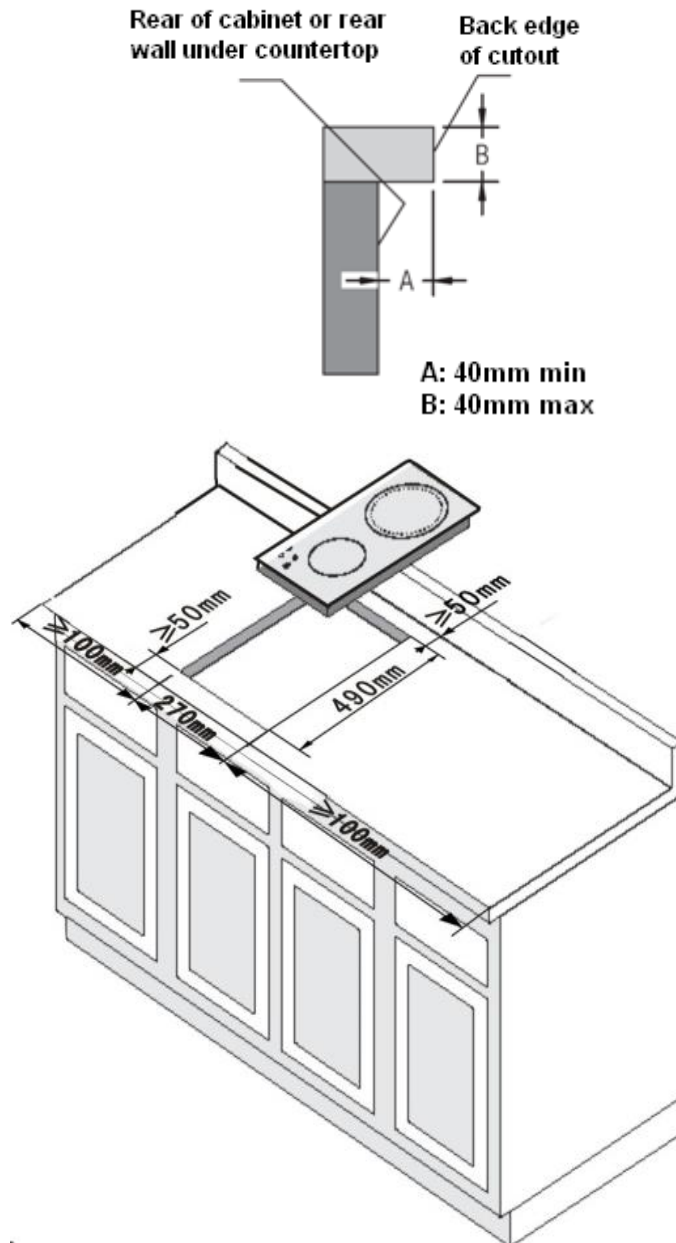
- ATTENTION: important assembly instructions for keeping the induction module cold.
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**! WARNING**

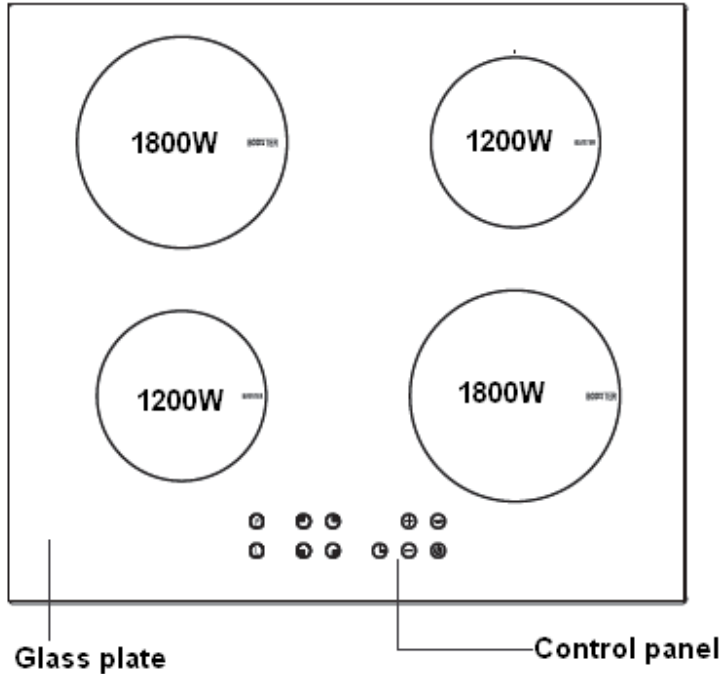
- The kitchen units that are in direct contact with the appliances must be heat-proof (min. 80°C).
- The appliance can be installed on a work surface with a thickness of between 30 and 40 mm and near to walls which are higher than the work surface, maintaining a minimum distance of 100 mm.

- Carry out all cutting of the unit and work surface then carefully remove shavings or sawdust before inserting the appliances.
- To ensure a correct ventilation of the hob please comply with the dimensions shows in figures .
- Always refer to the manufacturer for specific instructions.
- Make sure the surface is level and square and that no part interferes with the space required for installation.
- Prepare the cut as indicated(see installation dimensions).



## Kandel- Description of the appliance





### Control Panel












### Schematic diagram of the control panel



### Instruction

1		ON/OFF: Turn on or turn off the machine.
2		CHILD LOCK: 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		UP: Increase the power level or add the time.
4		DOWN: Reduce the power level or reduce the time.

5		Display: It shows power level and error code.
6		Display: It shows time.
7		The left above burner choose.
8		The right above burner choose.
9		The left bottom burner choose.
10		The right bottom burner choose.
11		Timer: Setting the time as you need.
12		Booster function
13		Keep warm function

#### Display instructions of the LED light and digital tube

##### 1) Display rule of the LED light.

- A. Switch indicator light: Flash display in standby state, long lit display in other states.
- B. Function indicator light: When it does not work, the corresponding indicator does not turn on, and when it starts to work, it will always be displayed.

##### 2) Display rule of the digital tube

###### A: In normal operation:

One digit digital tube: display the power level of each hob top.

Two digit digital tube: display the timing time of each hob top.

B: When failure occurs, one digit digital tube displays fault code (two digits display) (flash display); The two digit digital tube is not displayed.

## Operation

### Operate and display requirement

#### (1) Standby status:

Plug in and connected to the electrical supply, the buzzer long “beep” a sound, all indicator lights and all characters on the digital tube are lit for 1S, then the on / off indicator lights flash, and the child lock indicator lights keep bright to indicate that the induction cooker is in standby condition.

## (2) Power on status:

"on / off" button used for switching on and off the induction cooker.

- A. Under standby state, press child lock, first unlock, then press "on/off" button, power indicator light always on, child lock indicator light does not show, one digit digital tube display "-", 20s without any operation, return to standby state. (10s no operation, Child lock indicator light keep bright, automatically lock.)
- B. Under working status, press "on/off" button to return to power on state, 20s no operation back to standby state.

## (3) Work status:

- A. Choosing the cooking zone: Under power on state, press the cooking zone select button, enter to select the cooking zone, the default power level 5, digital tube display "5" and flash display. (If it is under standby state, it must be turned on first, then enter to select the cooking zone, and then make appropriate operation.

- B. Power level adjustment:

After select the cooking zone, when digital tube flash display the power level, press the +/- button to adjust the power level. Each press of the "+" button, the power level increased by one unit; each press of the "-" button, the power level reduced by one unit;

Power level:0,1,2,3,4,5,6,7,8,9.

Max power level:9, Min power level:1, 0 level close the power output.

In the working process, various faults are detected, and if occurs, the appliance will enter into fault alarm processing state.

## (4) The booster function:

To start up booster function, directly press P key, booster function indicator light will keep bright.

- A. The booster function can not timing, the booster function is available at each cooking zone at any power level while directly pressing P key, but you must select a cooking zone first.
- B. The booster function will run for a maximum of 5 minutes, after 5mins, the power level will return to what was set previously, and the corresponding indicator light of booster function will be off.
- C. All of the 4 cooking zones can be set for booster at the same time, but total power can not be over 6000W.
- D. If power level and timing are set for a cooking zone, after enter booster function, the set timing will not be available any more. When booster function operation is end, the power level will return to what was set previously, the working time will return to the default working time for that power level.

**(5) The keep warm function:**

To start up keep warm function, directly press L key, keep warm function indicator light will keep bright.

- A. The keep warm function can not timing, the keep warm function is available at each cooking zone at any power level while directly pressing L key, but you must select a cooking zone first.
- B. All of the 4 cooking zones can be set for keep warm at the same time.
- C. If power level and timing are set for a cooking zone, after enter keep warm function, the set timing will not be available any more, and the appliance will work according to the keep warm function time till the end.

The keep warm function can be set for 4 power levels by default, the on/off time depending on temperature. It needs to maintain cooking surface sensor detected temperature to be  $70\pm 5^{\circ}\text{C}$ .

**(6) Timer Control:**

Under working condition, press cooking zone select button, when digital tube flash, press "timing" button to set the timer. Digital tube display the timing and flash, press the +/- button to set the timer.

Each press of the "+" button, the timer increased by one unit; long press "+" button, the timer is incremented in minute.

Each press of the "-" button, the timer reduced by one unit; long press "-" button, the timer is descended in minute.

Max time: 99 minutes, min time: 1 minute.

Adjustable time range: 0-99 minutes recyclable.

The first time a timer is set, the default timing starts at "00".

Display: After setting the timing time, if there is no operation in 5S, the timing takes effect, the timer of each cooking zone is alternately displayed 5S, when the cooking zone is displayed, the point in the lower right corner of "8" will be displayed.

**(7) Child Lock:**

Standby state: child lock indicator light long lit, you must long press the child lock button to unlock before entering the standby state.

Power on state or working state: The child lock indicator light is not on, but no operation in 10S will automatically locked, the child lock indicator light is always on.

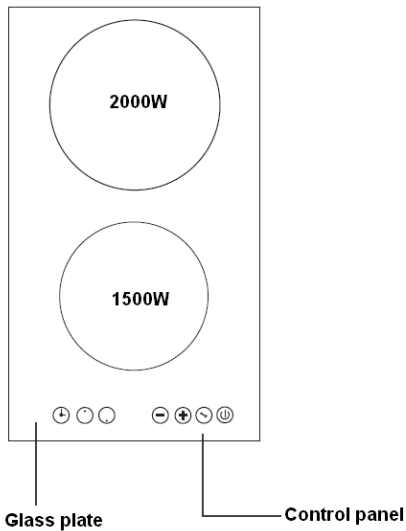
Unlock: long press the child lock button.

**(8) Fan delay:**

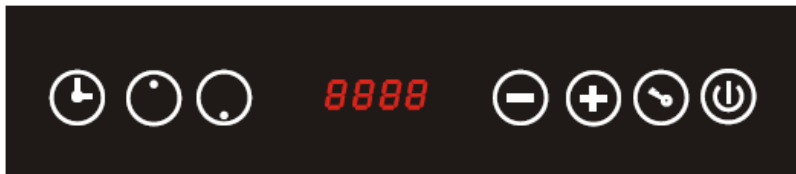
After shutdown, if the cooking surface temperature is above  $50^{\circ}\text{C}$ , fan will be delay 5 minutes off. If the cooking surface temperature is below  $50^{\circ}\text{C}$ , the fan will be shut down immediately.

## Syke- Description of the appliance

### Control Panel



### Schematic diagram of the control panel



### Instruction

1		ON/OFF: Turn on or turn off the machine.
2		CHILD LOCK : 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		UP: Increase the power level or add the time.
4		DOWN: Reduce the power level or reduce the time.
5		Display: It shows power level and error code.
6		Display: It shows time.
7		The above burner choose.
8		The bottom burner choose.
9		Timer: Setting the time as you need.

## Operation

When the hob is plugged, the hob is ready for cooking but it is locked as “child-lock” status.

- (1) To unlock the hob, press the child lock icon.
- (2) Press on/off button to operate the hob.
- (3) Press the +/- button to select the power level.
- (4) To turn off the hob, Press on/off button.

Power level 9 is the greatest power level. Power level 1 is the lowest power level.  
For convenience , the hob is off automatically as per the below table.

Power Level	Time Limit (Hours)
P	5min
9	2
8	2
7	2
6	4
5	4
4	4
3	8
2	8
1	8

## Timer Control

There is a timer to control the operation of the hob.

Press the timer button. (If it is under standby state, it must be turned on first, then enter to select the cooking zone, and then make appropriate operation.

- (1) Press the +/- button to select the time (1 – 99 mins).
- When the timer time is up, press the timer button to stop the alarm.

## Timer/ Power Level Display

The display shows the power level or timer status.

If the display shows the single digit “X”, this is the power level.

If the display shows two digit “XX”, this is the timer status.

## Child Lock

Press the child lock button to lock the hob. The red light of the child lock is on. The hob is locked except the on/off button.

To unlock the child lock, press the child lock button.



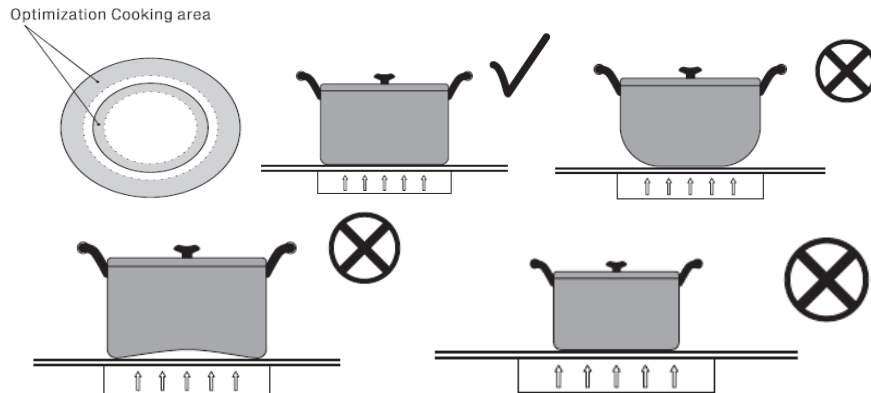
## Fault code

Fault Code	Possible Cause	Description
E0	No pan or pot, or their size, material, etc. is not suitable, or not placed precisely in the middle of the cooking area.	If no suitable pan or pot is placed on after 60s, the hob will turn off automatically; if suitable pan or pot is placed within 60s, the hob will start to work.
E1	Voltage is too low.	Lower than AC 160V.
E2	Voltage is too high.	Higher than AC 270V.
E3	IGBT overheat.	IGBT reaches $105\pm 5^{\circ}\text{C}$ for 3s (It can recover automatically when temperature decrease $50^{\circ}\text{C}-70^{\circ}\text{C}$ ).
E4	Hob surface sensor open-circuit	Power on and judge within 2 minutes.
	Hob surface sensor short-circuit	Power on and judge within 10S.
E5	IGBT sensor open-circuit	Power on and judge within 2 minutes.
	IGBT sensor short-circuit	Power on and judge within 10S.
E6	Hob surface overheat.	Hob surface temperature higher than set value.
E7	Hob surface sensor become invalid.	
E9	Communication failures.	Unplug or poor contact.
Eb	Line fault.	Coil panel is not connected.
H	Hob surface is of high temperature.	After the hob is off, if the hob surface temperature is too high, it will display "H", and the fan will delay working for 5 minutes.

## Pots and pans and how to use them

### Attention

- 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 11cm.
- To make sure a pan is suitable, try using a magnet to see if it sticks to the bottom of the pan. Never use normal thin steel nor anything containing even just an amount of glass, terracotta, copper or aluminium.
- The display of the cooking area will show if the pan is suitable, if the power indicator flashes the pan is not suitable or the diameter of the bottom is too small for the diameter of the cooking area.
- 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 optimal performance and efficiency. You can however use pans with smaller diameters than this limit.



## 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

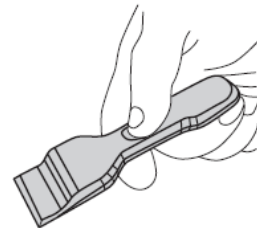
1. Please shut off the power and pull out the plug before cleaning of the appliance.
2. Clean the appliance until it cools down completely.
3. To remove dirt, please select illustrious detergent.
4. After removing dirt, please use neat wet cloth to clean the unit.
5. Do not clean by water directly, water 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.

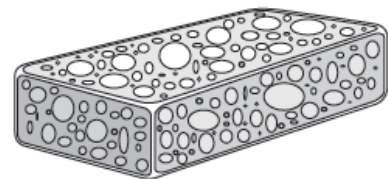
### Cleaning techniques

- 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.

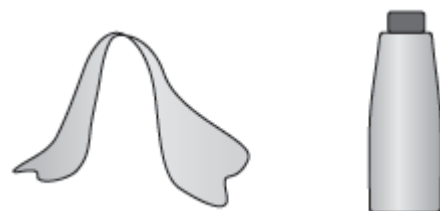


### Cleaning after each use:

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 appliance does not work the control lights are all off.	The appliance is not powered, the plant is defective.	Check that the appliance is connected, that there is electricity and that the current limiter or differential has not intervened.
The appliance turns off during use and an intermittent acoustic signal is emitted.	The control may be dirty or utensils may be on it.	Press any key to stop the acoustic signal, clean the control area or remove any utensils and continue cooking.
During cooking the hob makes a noise.	The technology of induction heating is based on the capacity of certain materials to vibrate when subject to high frequency waves. In some conditions these vibrations can produce noise.	This is normal.
The control lights continue to flash when the hob is in use.	The pan that is being used is not suitable for induction.	Verify that the pan is made of suitable material by using a magnet.
The fan continues to work even after the appliance has been turned off.	The electronics of the appliance have a high temperature and must cool down.	This is normal. Once the appliance has cooled down the fan will automatically turn off.
The induction cooker have taste in the first time use.	It is a new appliances.	Four pots are full of water on the four burners, cooking it for half an hour.

## 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.

## 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: \_\_\_\_\_