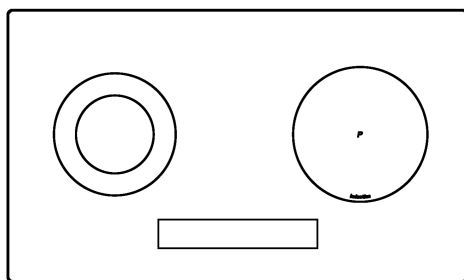
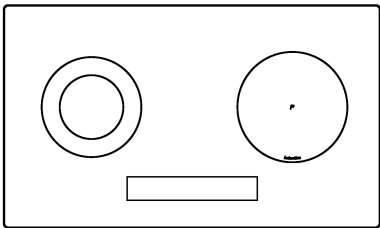




**INSTALLATION INSTRUCTIONS AND RECOMMENDATIONS
FOR USING AND MAINTAINING
INDUCTION AND CERAMIC HOT PLATES TOUCH CONTROL**

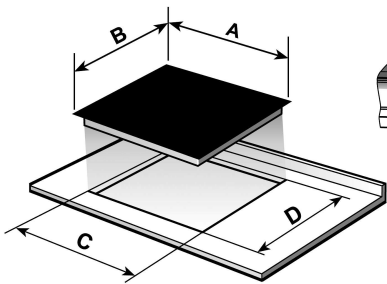
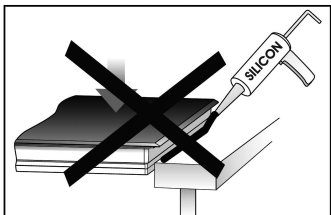
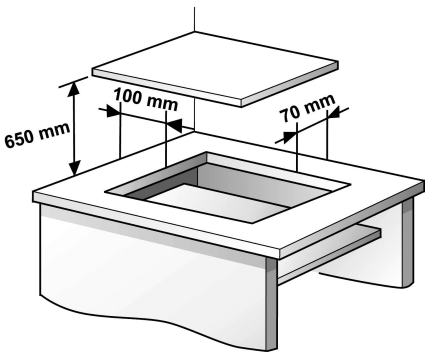


Presentation



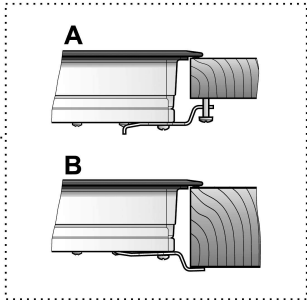
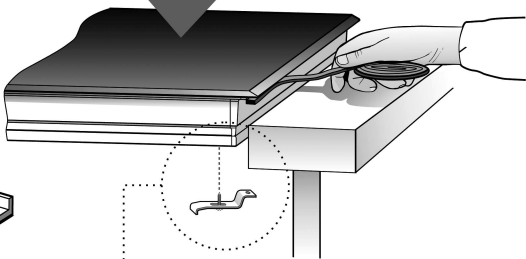
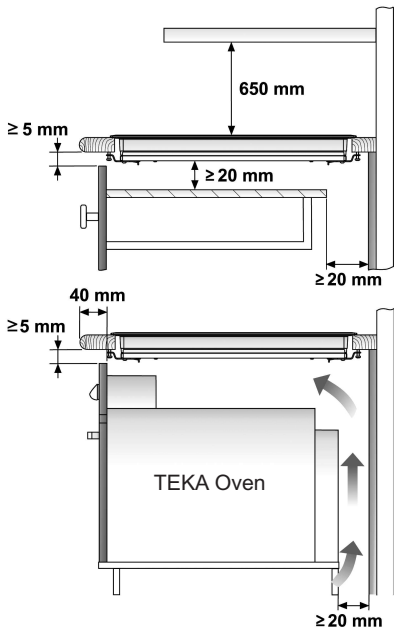
Installation

Minimum distances



A	B	C	D
730	430	695	360

Units in mm.



Safety warnings:

⚠ **Warning.** If the ceramic glass breaks or cracks, immediately unplug the stovetop to avoid electric shocks.

⚠ This appliance is not designed to work with an external timer (not built into the appliance) or a separate remote control system.

⚠ Do not steam clean this device.

⚠ The device and its accessible parts may heat up during operation. Avoid touching the heating elements. Children younger than 8 years old must stay away from the hob unless they are permanently supervised.

⚠ This device may solely be used by children 8 years old or older, people with impaired physical, sensory or mental abilities, or those who lack experience and knowledge, ONLY when supervised or if they have been given adequate instruction on the use of the device and understand the dangers its use involves. User cleaning and maintenance may not be done by unsupervised children.

⚠ Children must not play with the device.

⚠ **Warning.** It is dangerous to cook with fat or oil without being present, as these may catch fire. NEVER try to extinguish a fire with water! In this event disconnect the device and cover the flames with a lid, a plate or a blanket.

⚠ Do not store any object on the cooking areas of the induction hob. Prevent possible fire hazards.

⚠ The induction generator complies with current EU legislation. We however recommend that anyone fitted with a device such as a pacemaker should refer to their physician, or if in doubt abstain from using the induction areas.

⚠ Metal object such as knives, forks, spoons and lids may not be placed on the surface of the hob as they may overheat.

⚠ After use always disconnect the hot plate, do not simply remove the pot or pan. Otherwise a malfunction may

occur if inadvertently another pot or pan is placed on it within the detection period. Prevent possible accidents!

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

⚠ **WARNING:** Use only stovetop protectors designed by appliance manufacturer or indicated by the manufacturer in the instructions for use as adequate or stovetop protectors incorporated into the device. The use of inadequate protectors can cause accidents.

⚠ It is necessary to allow the appliance disconnection after installation. Disconnection devices must be incorporated to the fixed electrical installation, according to the installation regulations.

Installation

Installation with cutlery drawer

If you wish to install furniture or a cutlery drawer under the hob, a separation board must be fitted between the two. Accidental contact with the hot surface of the device's housing is thus prevented.

The board must be fitted 20 mm beneath the under part of the stovetop.

Electrical connection

Before you connect the stovetop to the mains, check that the voltage and frequency match those specified on the stovetop nameplate, which is underneath it, and on the Guarantee Sheet, or if applicable on the technical data sheet, which you must keep together with this manual throughout the product's service life.

Ensure that the inlet cable does not come into contact with the induction top housing or the oven housing, if it is installed in the same unit.

Warning:

! The electrical connection must be properly grounded, following current legislation, otherwise the induction hob may malfunction.

! Unusually high power surges can damage the control system (like with any electrical appliance).

! It is advised to refrain from using the induction hob during the pyrolytic cleaning function in the case of pyrolytic ovens, due to the high temperature that this type of device attains.

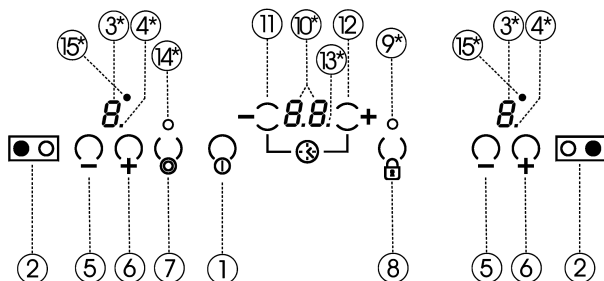
! Only the TEKA official technical service can handle or repair the appliance, including replacement of

the power cable.

! Before disconnecting the hob from the mains, we recommend switching off the cut-off switch and waiting for approximately 25 seconds before disconnecting from the mains. This time is required to allow for the complete discharge of the electronic circuitry and thus preclude the possibility of electric shock from the cable terminals.

! Keep the Guarantee Certificate or the technical data sheet together with the instructions manual throughout the product's service life. These contain important technical information.

fig. 2



Use and Maintenance

User instructions of the Touch Control

HANDLING ELEMENTS (fig. 2)

- ① On/off touch key.
- ② Hotplate signaller.
- ③ Power and/or residual heat displays*.
- ④ Decimal point of the power and/or residual heat indicators*.
- ⑤ "Minus" power reduction touch key.
- ⑥ "Plus" power increase touch key.
- ⑦ Double zone touch key.
- ⑧ Locking touch key for the rest of touch keys.
- ⑨ Lock activated display*.
- ⑩ Clock indicator.
- ⑪ "Minus" time reduction touch key.
- ⑫ "Plus" time increase touch key.
- ⑬ Decimal point for the clock*.
- ⑭ Double zone activated display*.
- ⑮ Clock activated display*.

* Only visible while running.

The manoeuvres are done by means of the touch keys. You do not need to exert force on the desired touch key, you only need to touch it with your fingertip to activate the required function.

Each action is verified by a beep.

If one or several touch keys remain pressed for more than ten seconds, the hob will automatically switch off for safety reasons and the beep alarm will go off as a warning of the possible danger situation.

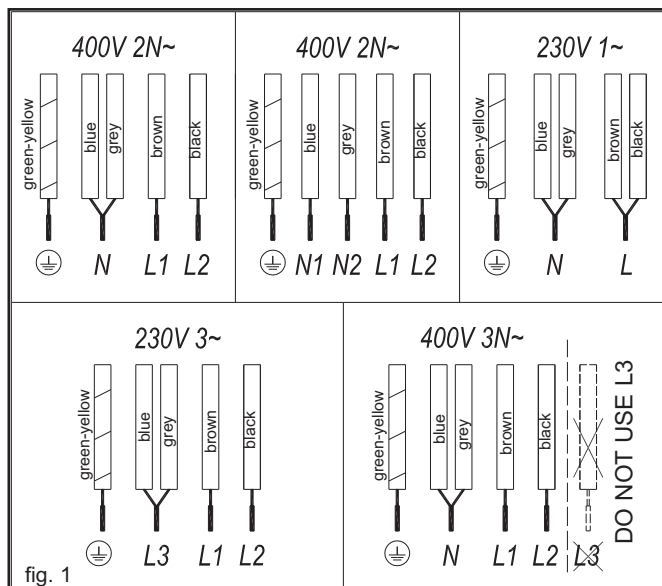





fig. 1


SWITCHING ON THE DEVICE



1 Touch the On touch key  (1) for at least one second. The touch control will become active, a beep will be heard and the indicators (3) will light up displaying a 0. If any cooking area is hot, the related indicator will flash an H.



If you do not take any action in the next 10 seconds the touch control will switch off automatically.


When the touch control is activated, you can disconnect it at any time by touching the touch button  (1), even if it has been locked (lock function activated). The touch button  (1) always has priority to disconnect the touch control.

ACTIVATING HOT PLATES


Once the touch control has been activated with touch key  (1), the desired hotplates can be switched on.



1 Select the desired power level in the desired hot plate (from 1 to 9) with the touch key  or  (5/6).

The  and  touch keys are repetitive, so if you keep them pressed they increase or decrease in a continuous manner.

Quick switch-on at maximum power: Press touch key  (5) once. The hotplate will be activated at its maximum power (level 9).


SWITCHING OFF THE HOTPLATE

1 Using the touch key  (5), lower the power to level 0. The hotplate will switch off.

Quick switch-off: Whatever the power level setting is, by simultaneously pressing touch keys  and  (5/6), the hotplate will switch to level 0.


When a hot plate is switched off an H will appear in its power indicator, if the glass surface of the related cooking area is hot and there is a risk of burns. When the temperature drops, the indicator switches off (if the hob is disconnected), or otherwise a “-” will light up if the hob is still connected.

SWITCHING OFF THE DEVICE


The device can be switched off at any time by pressing the general on/off touch key  (1). In standby mode an H



will appear in the areas that are hot. The indicators for the rest of the hotplates will not light up.


The switching off of the device or of each individual hotplate will be accompanied by a longer beep than the rest.

 **After use, disconnect the device by using its control and do not rely on the pot/pan detector.**

Locking of the touch keys of the induction hob

By using touch key lock  (8) you may lock all the touch keys of the touch control panel. This prevents functions from being activated accidentally and children from playing with the controls.

Bear in mind that when the touch control is on, you can still switch it on/off using touch key  (1) even if the lock function is activated (pilot light 9 is on). On the other hand, if the touch control is switched off, the locking function does not allow the on/off touch key  (1) to be used. You must first deactivate the lock.

To activate or deactivate the function, keep touch key  (8) pressed for about 1 second. When the function is activated, the pilot light (9) lights up.


When all the heaters are not powered, and one heater is temporized at zero power level, the key-lock function is activated after 1 minute.

Depending of the models, once the hob has been turned off, and after 1 minute, the key lock function is activated lighting the corresponding pilot.

Power Function (Power concentration)

This function allows the induction plate to be given extra power, in excess of its nominal power. The said power depends on the size of the hot plate and it can reach the maximum value allowed by the generator.


POWER BOOST FUNCTION CONNECTION

1 From power level 9, press touch key  (6), and the P symbol will be displayed in the indicator.

The Power boost function has a maximum duration of 10 minutes. After this time has elapsed, the power level will

automatically reset to level 9.

POWER BOOST FUNCTION DIS-CONNECTION


The Power boost function can be disconnected by pressing touch key  (5) to return to power level 9.

The function may also automatically be disconnected if the temperature of the cooking area becomes too high.

Heat-up Function


This function allows the ceramic plate to get a maximum power for a defined time.

HEAT-UP FUNCTION CONNECTION

- 1 From power level 9, press touch key  (6). The decimal point of the display (4) blinks for 10 seconds.
- 2 During these 10 seconds the desired level must be selected (between 1 and 8). After this time a beep sounds, and the decimal point remains fixed, indicating the heat-up function is on.

If the power level is 0 or 9, the heat-up function is cancelled.

HEAT-UP FUNCTION DISCONNECTION

The heat-up function can be disconnected by pressing touch key  (5) to return to power level 9.

The function may also automatically be disconnected if the temperature of the cooking area becomes too high.

The duration of the heat-up function depends of the power level selected (see table 1).




Table 1

Selected power level	HEAT-UP DURATION (in seconds)
1	72
2	164
3	288
4	328
5	390
6	72
7	164
8	164


Double zone hot plate

The double zone hot plate offers the possibility of using the inside ring or also, in addition, the outside one, depending on the size of the pot or pan.

CONNECTION / SWITCHING ON OF THE DOUBLE HOT PLATE

- 1 Select the desired power (from 1 to 9) using the touch key  or  (6/5).
- 3 Press the double hot plate touch key  (7) to activate the second zone. When the pilot light (14) switches on, it is working.

DISCONNECTING / SWITCHING THE DOUBLE BURNER HOT PLATE OFF








- 1 The double burner hot plate must previously be selected.
- 2 Touch the touch key for the double hot plate  (7). The pilot light (14) will switch off and the outer ring will be disconnected.

Timer function

This function makes it easier to cook, as you do not need to be present throughout the process: the timed hot plate(s) will switch off automatically after the set time has lapsed.

With this model you can use the clock as a timer for the hotplates for times ranging from 1 to 99 minutes. All the cooking areas can be programmed individually. It can only be timed one heater each time.

Timing one hotplate

- 1 Activate the clock using the touch keys  or  (12/11). The indicator (3) of the hotplates will display the  symbol.
- 2 A hot plate has to be selected before 10 seconds. The selection of a new heater disables the previous selection in such a way that the timer only operates on one heater each time. Set a power level from 1 to 9 using the touch keys  or  (5/6). It is possible for the user to time a heater at power 0.
- 3 Enter a cooking time between 1 and 99 minutes, by using the touch keys  or  (12/11). With the former



the value will start at 1, whereas with the latter it will start at 99.

- 3 The clock display of the hot plate (15) light and the clock indicator (10) will start to count down the time automatically.

Once the selected cooking time has elapsed, the heating zone being timed is turned off and the clock emits a series of beeps for one minute. The timer indicator will display a flashing 00. The alarm can be cancelled at any time by pressing any sensor.


If the heating zone turned off is hot, its indicator shows an H or otherwise an 0. To turn off the audible signal touch any sensor.



Changing the programmed time.

To change the programmed time, you must press the touch key  or  (12/11).

DISCONNECTION OF THE TIMER

If you want to stop the timer before the programmed time is up.

- 1 Use the touch key  (11) to reduce the time to 00. The clock is cancelled.

For quick switch-off: repeat step 1 as above. Simultaneously pressing the  and  touch keys (11 and 12) the timer will be disconnected.

Safety switch off function

If due to an error one or several heating zones do not switch off, the appliance will be automatically disconnected after a set amount of time (see table 2).

Table 2

Selected power level	MAXIMUM OPERATING TIME (in hours)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1
P	10 mins.

When the "safety switch off" function has been triggered, a 0 is displayed if the glass surface temperature is not dangerous for the user or an H if there is a burn risk.



Keep the control panel of the heating areas clean and dry at all times.



In the event of operating problems or incidents not mentioned in this manual, disconnect the appliance and contact the TEKA technical service.

Suggestions and recommendations

- * Use pots or pans with thick, completely flat bottoms.
- * Pots/pans with a smaller diameter than the shown heating area are not recommended.
- * Do not slide pots and pans over the glass because they could scratch it.
- * Although the glass can take knocks from large pots and pans without sharp edges, try not to knock it.
- * To avoid damaging the ceramic glass surface, do not drag pots and pans over the glass and keep the undersides of them clean and in good condition.



Try not to spill sugar or products containing sugar on the glass as while the surface is hot these could damage it.

Cleaning and maintenance

To keep the appliance in good condition, clean it using suitable products and implements once it has cooled down. This will make the job easier and avoid the build-up of dirt. Never use harsh cleaning products or tools that could scratch the surface, or steam-operated equipment.

Light dirt not stuck to the surface can be cleaned using a damp cloth and a gentle detergent or warm soapy water. However, for deeper stains or grease use a special cleaner for ceramic hot plates and follow the instructions on the bottle. Dirt that is firmly stuck due to being burned repeatedly can be removed using a scraper with a blade.

Slight tinges of colour are caused by pots and pans with dry grease residue underneath or due to grease between the glass and the pot during cooking. These can be removed using a nickel

scourer with water or a special cleaner for ceramic hot plates. Plastic objects, sugar or food containing a lot of sugar that have melted onto the surface must be removed immediately using a scraper.

Metallic sheens are caused by dragging metal pots and pans over the glass. These can be removed by cleaning thoroughly using a special cleaner for ceramic glass hot plates, although you may need to repeat the cleaning process several times.

Warning:

⚠ **Handle the glass scraper carefully. The blade could cause injury!**

⚠ If you use the scraper incorrectly, the blade could break and a fragment could get caught between the surrounding trim and the glass. If this happens, do not try to remove it using your hands, carefully use tweezers or a knife with a fine edge. (See fig. 3)

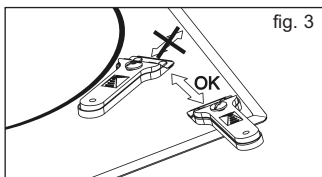


fig. 3

⚠ **Only use the blade on the ceramic surface, avoiding the scraper casing coming into contact with the glass because this could scratch it.**

⚠ **Use blades in perfect condition. Immediately replace the blade if it is damaged in any way.**

⚠ **After you have finished with the scraper, withdraw the blade and lock it. (See fig. 4)**

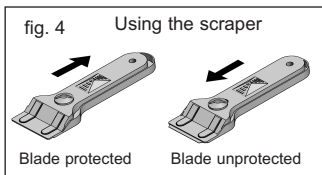


fig. 4

Using the scraper

⚠ **A pot or pan may become stuck to the glass due to a product having melted between them. Do not try to lift the pot while the heating zone is cold! This could break the**


glass.



Do not step on the glass or lean on it as it could break and cause injury. Do not use the glass as a surface for placing objects.

TEKA INDUSTRIAL S.A. reserves the right to make changes to its manuals that it deems necessary or useful, without affecting the product's essential features.

Environmental considerations

The  symbol on the product or its packaging means that this product cannot be treated like ordinary household waste. This product must be taken to a recycling collection point for electrical and electronic appliances. By ensuring that this product is disposed of correctly, you will avoid harming the environment and public health, which could happen if this product is not handled properly. For more detailed information about recycling this product, please contact your local authority, household waste service or the store where you purchased the product.

The packaging materials used are environmentally-friendly and can be recycled completely. Plastic components are marked >PE<, >LD<, >EPS<, etc. Dispose of packaging materials, like household waste, in your local container.

If something does not work

Before calling the technical service, perform the verifications described below.

The appliance does not work:

Ensure that the power cable is plugged in.

The induction zones do not produce heat:

The container is not appropriate (it does not have a ferromagnetic bottom or is too small). Check that the bottom of the container attracts a magnet, or use a larger container.

A humming is heard when starting to cook in the induction zones:

With containers which are not very thick or not of one piece, the humming results from the transmission of energy directly to the bottom of the container. The humming is not a defect, but if you wish to

avoid it anyway, reduce the power level slightly or use a container with a thicker bottom, and/or of one piece.

The touch control does not light up or, despite lighting, does not respond:

No heating zone has been selected. Be sure to select a heating zone before operating it.

There is humidity on the sensors, and/or your fingers are wet. Keep the touch control surface and/or your fingers clean and dry.

The locking function is activated. Unlock the controls.

The sound of a fan is heard while cooking, which continues even after cooking has ended:

The induction zones have a fan to keep the electronics cool. This only operates when the electronic circuits get hot. It stops again when the circuits cool whether the hob is turned on or not.

The power indicator of a hotplate alternates between 'Power' and '?':

The induction system does not find a pot or pan on a hotplate.

The pot or pan used is of an unsuited type. Switch off the hob, switch it on again and try with another pot or pan.

The power indicator of a hotplate alternates between 'H' or 'Power' and 'C':

Excessive temperature in the electronics or on the glass. Wait for a while for the electronics to cool down or remove the pot or pan so that the glass can cool.

Teka Subsidiaries

Country	Subsidiary	Address	City	Phone
Austria	Küppersbusch Austria	Eitnergasse, 13	1231 Wien	+43 18 668 022
Belgium	Küppersbusch Belgium S.P.R.L.	Doomveld Industrie, Asse 3, No. 11 - Boite 7	1731 Zellik	+32 24 668 740
Bulgaria	Teka Bulgaria EOOD	Blvd. "Tsarigradsko Shosse" 135	1784 Sofia	+359 29 768 330
Chile	Teka Chile S.A.	Avd El Retiro Parque los Maitenes, 1237. Parque Enea	Pudahuel, Santiago de Chile	+ 56 24 386 000
China	Teka International Trading (Shanghai) Co. Ltd.	6/F. Datong Business Center, No. 369 Fuxing Middle Rd.	200025 Shanghai	+86 2 153 076 901
Czech Republic	Teka CZ S.R.O.	V Holesovickách, 593	182 00 Praha 8 - Liben	+420 284 691 940
Denmark	Juvél A/S	Københavnsvej 222	DK-4600 Køge	+45 36 340 288
Ecuador	Teka Ecuador S.A.	Parque Ind. California 2, Via a Daule Km 12	Guayaquil	+593 42 100 311
Germany	Teka Küchentechnik GmbH	Sechsheldener Str. 122	35708 Haiger	+49 27 713 950
Great Britain	Teka Products Ltd.	177 Milton Park	OX14 4SE Milton, Abingdon	+44 1 235 861 916
Greece	Teka Hellas A.E.	Thesi Roupaki - Aspropyrgos	193 00 Athens	+30 2 109 760 283
Hungary	Teka Hungary Kft.	Bajcsy Zsilinszky u. 53	1065 Budapest	+36 13 542 110
Indonesia	PT Teka Buana	Jalan Menteng Raya, Kantor Taman A9 Unit A3	12950 Jakarta	+62 215 762 272
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Netherlands	Teka B.V.	Wijkmeesterstraat, 34	2131 HA Hoofddorp	+ 31 235 656 480
Norway	Intra A.S	Storsand	7563 Malvik	+47 73 980 100
Poland	Teka Polska Sp. ZO.O.	ul. 3-go Maja 8 / A2	05-800 Pruszków	+48 227 383 270
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Sweden	Intra Mölntorp AB	Säbyvägen, 8	734 93 Kolbäck	+46 22 040 300
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Ukraine	Teka Ukraine LLC	86-e, Bozhenko Str .2nd floor,4th entrance	03150 Kyiv	+380 444 960 680
United Arab Emirates	Teka Middle East Fze	Building LOB 16, Office 417	P.O. Box 18251 Dubai	+971 48 872 912
United Arab Emirates	Teka Küchentechnik U.A.E LLC	Bin Khedia Centre	P.O. Box 35142 Dubai	+971 42 833 047
Venezuela	Teka Andina S.A.	Ctra. Petare-Santa Lucia, km 3 (El Limoncito)	1070 Caracas	+58 2 122 912 821
Vietnam	TEKA Vietnam Co., Ltd.	803 Dai Minh Convention Tower, 8th Floor	77 Hoang Van Thai, District 7, Ho Chi Minh	+84 854 160 646

"for further information and updated contact addresses,
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