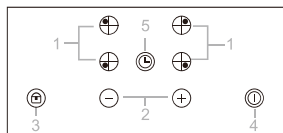
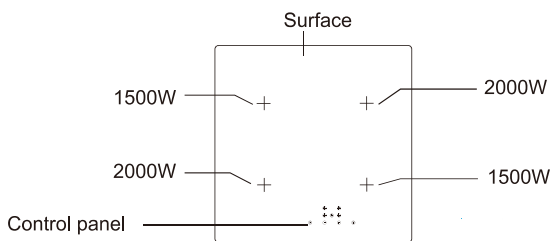


# PRODUCT OVERVIEW

## Top View



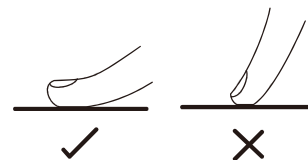
1. Heating zone selection controls
2. Power / Timer regulating key
3. keylock control
4. ON/OFF control
5. Timer control

### Before using your New Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

### 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.



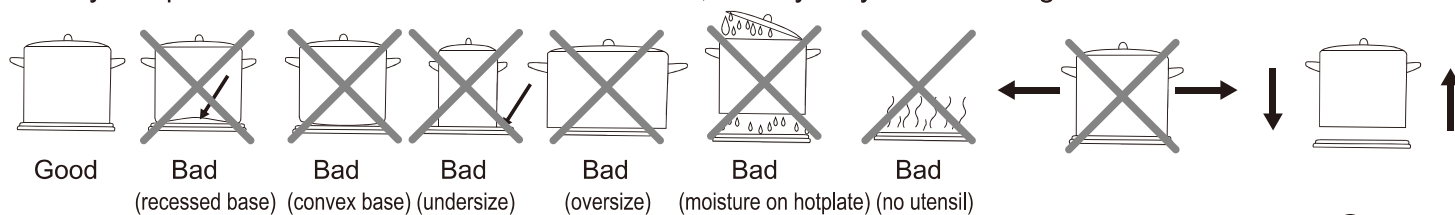
### Choosing the right Cookware

- 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. If "U" does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

Do not use cookware with jagged edges or a curved base.

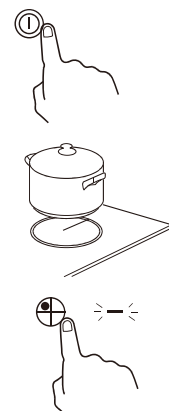
Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.

Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



### To start cooking

1. Touch the ON/OFF control.
  - After power on, the buzzer beeps once, all displays show "—" or "--", indicating that the induction hob has entered the state of standby mode.
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 are clean and dry.
3. Touching the heating zone selection control, and a indicator next to the key will flash
4. Select a heat setting by touching the "-" or "+" control.
  - 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.



**If the display flashes “U” alternately with the heat setting**

This means that:

- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

**When you have finished cooking**

1. Touching the heating zone selection control that you wish to switch off
2. Turn the cooking zone off by scrolling down to "0". Make sure the display shows "0", then show "H".
3. Turn the whole cooktop off by touching the ON/OFF control.
4. Beware of hot surfaces "H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



**Locking the Controls**

- 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 keylock control. The timer indicator will show "Lo" To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the keylock control for a while
3. You can now start using your Induction hob.

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

**Over-Temperature Protection**

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

**Detection of Small Articles**

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 2 minute.

**Auto Shutdown Protection**

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (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 minutes.



People with a heart pace maker should consult with their doctor before using this unit.

**Using the Timer**

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

**Setting the timer to turn one cooking zone off**

Cooking zones set for this feature will:

1. Touching the heating zone selection control that you want to set the timer for.
2. Touch timer control, The minder indicator will start flashing and "30" will show in the timer display.
3. Set the time by touching the or control of the timer

Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute.

Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.

4. Touching the "-", to reduce the time outstanding to zero, or press the "timer control", when the "00" shows in the minute display, the timer is cancelled.

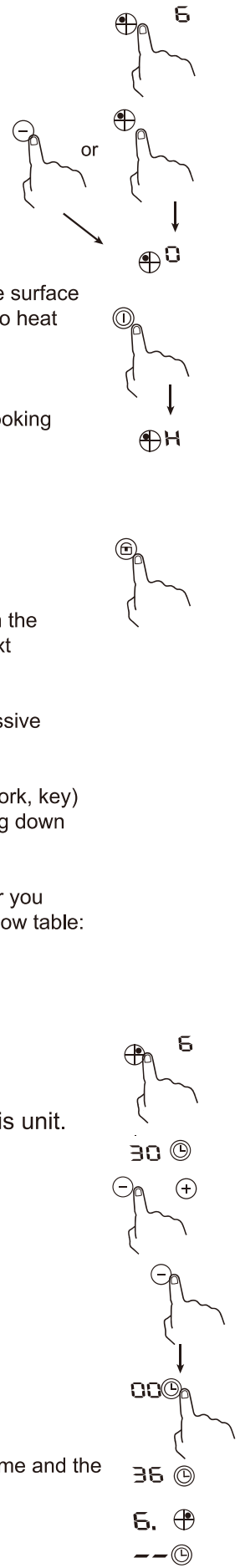
5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.

**NOTE:** The red dot next to power level indicator will illuminate indicating that zone is selected.

6. When cooking timer expires, the corresponding cooking zone will be switch off automatically.



Other cooking zone will keep operating if they are turned on previously.



## Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

## Heat Settings

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 induction hob to find the settings that best suit you.

Heat setting	Suitability
1-2	<ul style="list-style-type: none"><li>• Delicate warming for small amounts of food</li><li>• Melting chocolate, butter, and foods that burn quickly</li><li>• Gentle simmering</li><li>• Slow warming</li></ul>
3-4	<ul style="list-style-type: none"><li>• Reheating</li><li>• Rapid simmering</li><li>• Cooking rice</li></ul>
5-6	<ul style="list-style-type: none"><li>• Pancakes</li></ul>
7-8	<ul style="list-style-type: none"><li>• Cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• Stir-frying</li><li>• Searing</li><li>• Bringing soup to the boil</li><li>• Boiling water</li></ul>

## Care and cleaning

### 1. Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).

- 1) Switch the power to the cooktop off;
- 2) Apply a cooktop cleaner while the glass is still warm (but not hot!)
- 3) Rinse and wipe dry with a clean cloth or paper towel.
- 4) Switch the power to the cooktop back on.

**NOTE:**

- When the power to the cooktop is switched off, there will be no hot surface indication but the cooking zone may still be hot! Take extreme care.
- Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch to check if your cleaner or scourer is suitable.
- Never leave cleaning residue on the cooktop: the glass may become stained.

### 2. Boilovers, melts, and hot sugary spills on the glass

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:

- 1). Switch the power to the cooktop off at the wall.
- 2). Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.
- 3). Clean the soiling or spill up with a dish cloth or paper towel.
- 4). Follow steps 2 to 4 for everyday soiling on glass above.

**NOTE:**

- 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.
- Cut hazard: when the safety cover is retracted, Use with extreme care and always store safely and out of reach of children.

### 3. Spillovers on the touch controls

- 1). Switch the power to the cooktop off.
- 2). Soak up the spill
- 3). Wipe the touch control area with a clean damp sponge or cloth.
- 4). Wipe the area completely dry with a paper towel.
- 5). Switch the power to the cooktop back on.

**NOTE:** 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.

## Hints and Tips

### 1. The induction hob cannot be turned on.

May be there is no power: Make sure the induction hob 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.

### 2. The touch controls are unresponsive.

The controls are locked: Unlock the controls. See section using your induction cooktop for instructions.

### 3. 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.

**4. The glass is being scratched.**

Tough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used: Use cookware with flat and smooth bases. See choosing the right cookware. See “Care and cleaning”.

**5. 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, but the noise should quieten down or disappear completely.

**6. 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.

**7. 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're 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.

**8. Pans do not become hot and appears “ E ” 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 centred 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.

**9. The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).**

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 causes	What to do
F3/F4	Temperature sensor of the induction coil failure	Please contact the supplier.
F9-FA	Temperature sensor of the IGBT failure.	Please contact the supplier
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3	High temperature of the induction coil temperature sensor	Please contact the supplier.
E5	High temperature of the IGBT temperature sensor	Please restart after the induction hob cools down.

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.

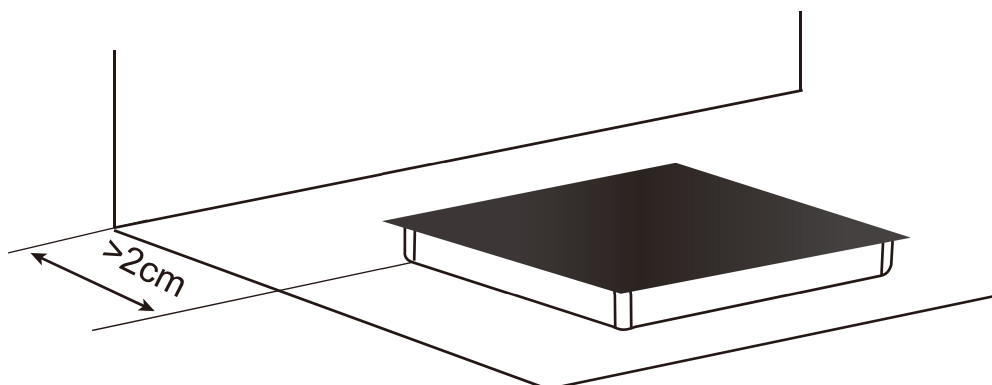
### Desktop installation

Do not place any item around and bottom of the hob.

Do not block the air inlet and outlet

Please select a heat resistant work surface material to avoid further deformation caused by heat radiation from the induction hob.

The rear part of the hob is the area where the wind exits, and it needs to maintain good ventilation. The rear part needs to maintain a gap of more than 2cm.



## Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

## Connecting the hob to the mains power supply



This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

1. the domestic wiring system is suitable for the power drawn by the hob.
2. the voltage corresponds to the value given in the rating plate
3. the power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

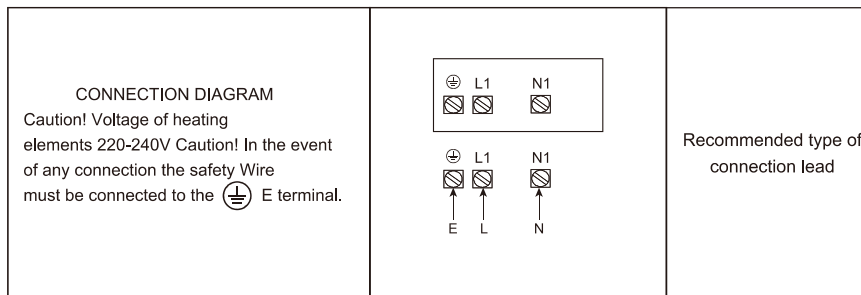
Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

The power supply should be connected in compliance with the relevant standard or a monopolar circuit breaker. The method of connection is shown below.

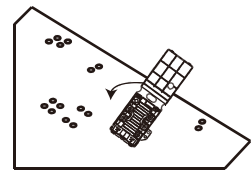


### WARNING:


Close the cable clamp after making the electrical connection. Close the terminal board cover by twisting it down.



TERMINAL BOARD



- If the cable is damaged or to be replaced, the operation must be carried out by after-sale agent with dedicated tools to avoid any accidents.
- The appliance for disconnection from the supply mains must have a contact separation in all poles thus providing full disconnection in the event of a category III overvoltage and it must be integrated in the fixed wiring in accordance with all applicable wiring rules.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.

 <p>DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.</p>	<p>This appliance is labeled in compliance with European directive 2012/19/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if were disposed of in the wrong way.</p> <p>The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.</p> <p>This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.</p> <p>For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.</p>
---	--



	Symbol	Value	Unit
Model identification	--	FKI55-2	
Type of hob	--	freestanding hob	
Number of electric cooking zones and/or areas	--	4	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	--	Induction zones	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	∅	∅ cooking zone I (front left) 18.0 ∅ cooking zone II (front right) 14.0 ∅ cooking zone III (rear left) 14.0 ∅ cooking zone IV (rear right) 18.0	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L, W	N/A	cm
Energy consumption per cooking zone or area calculated per kg	EC <sub>electric cooking</sub>	∅ cooking zone I (front left) :186.6 ∅ cooking zone II (front right) :191.4 ∅ cooking zone III (rear left) :191.4 ∅ cooking zone IV (rear right) :204.8	Wh/kg
Energy consumption for the hob calculated per kg	EC <sub>electric hob</sub>	193.6	Wh/kg