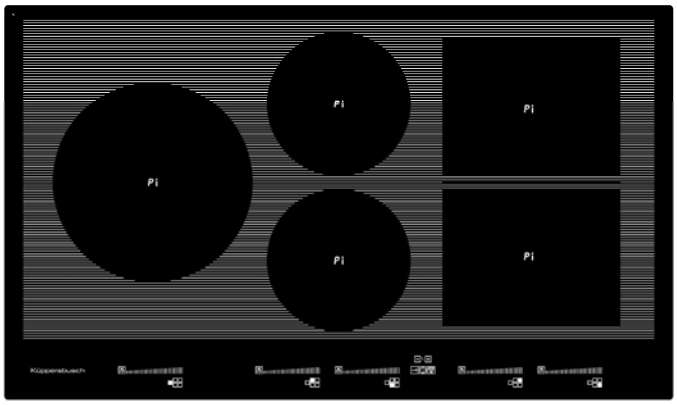
BEDIENUNGSANWEISUNG

mit Montageanweisungen

GB Instructions for use and installation

F Instructions d’utilisation et d’installation

EKI9852.1F



Küppersbusch

Dear customer,

Thank you for having chosen a KÜPPERSBUSCH induction hob.
In order to install properly your appliance and to make the best use of it, please read this entire instruction manual carefully.

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SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer cannot be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate cannot be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other precautions

- Make sure that the cookware is always centred on the cooking zone. The bottom of the pot should cover as much as possible of the cooking zone.
- For the users of cardiac pacemakers, the magnetic field may influence the operation. We recommend getting information from the retailer or the doctor.
- Do not place aluminium or synthetic material containers on the hob: they could melt on residual hot cooking zones.



THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.



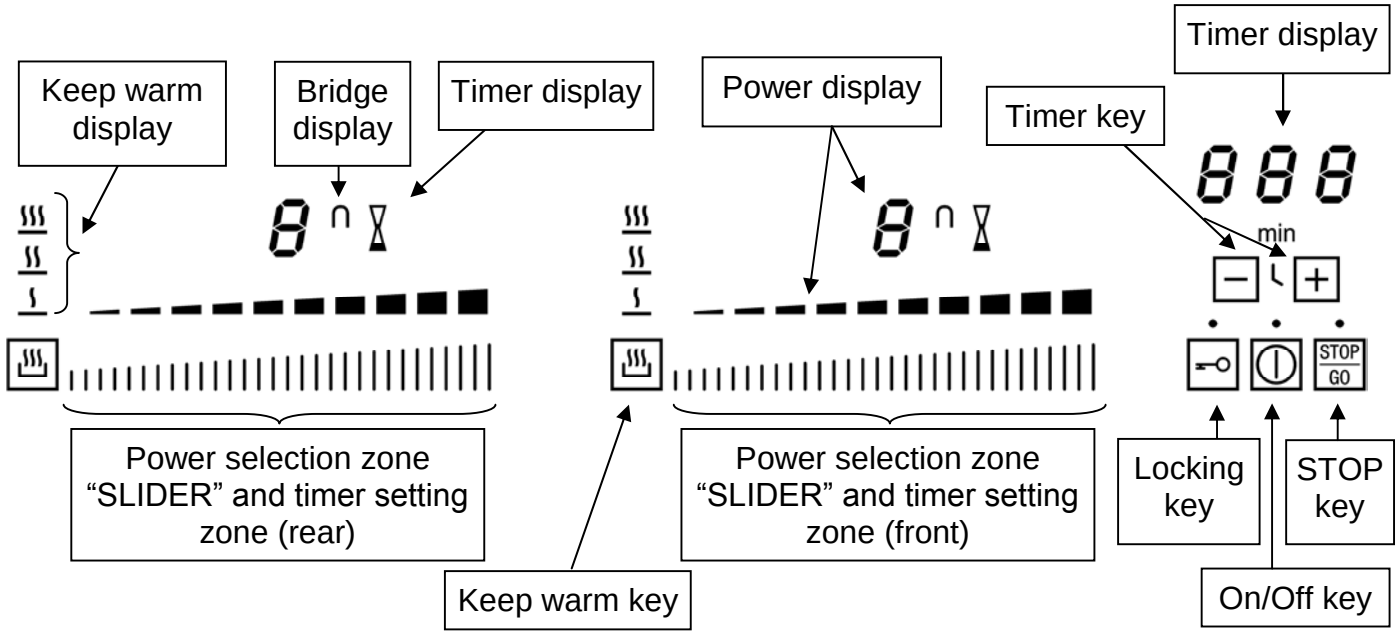
DESCRIPTION OF THE APPLIANCE

Technical characteristics

Type	Total Power	Dimension of the heating zone	Nominal Power*	Booster Power*	Minimum diameter detection
EKI9852.1F	11100 W	2 x 180 x 220 mm 2 x Ø180 mm 1 x Ø180/260 mm	2100 W 1850 W 1850-3700 W	2600/3700 W 2300/3000 W 2300-4500/3000-5500 W	100 mm 100 mm 90/220 mm

* Average measured power. According to the form, size and quality of the pan, the maximum measured power can exceed these figures.

Control panel



USE OF THE APPLIANCE

Display

Display	Designation	Description
0	Zero	The heating zone is activated.
1…9	Power level	Selection of the cooking level.
U	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The Booster is activated.
,, ,,	Double Booster	The Double Booster is activated.
U	Keep warm	Maintain automatically of 42,70 or 94°C
II	Stop&Go	The hob is in pause.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the heat created by the electronic system reaches a certain level. The ventilation starts its high speed when the hob is intensively used. The cooling fan reduces its speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent: this may cause blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.
Of course the pan has to be suitable:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms…
- NOT suitable: cupper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware…

The induction heating zone adapts automatically to the size of the pan. Cookwares with too small diameter may not work. This diameter is varying in relationship to the heating zone diameter.
If the pan is not suitable to the induction hob, the display will show [U] symbol.

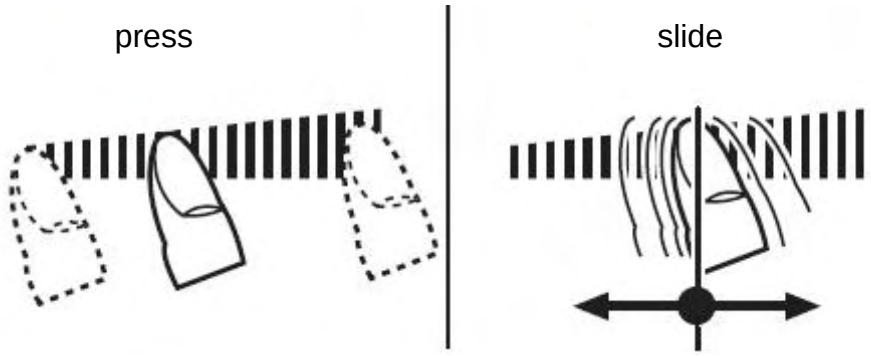
Sensitive touch

Your induction hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key during 1 second, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound.

For normal use, press only one key at any time.

“SLIDER” zone: to set power and timer values

The slider works like a touch key. Once your finger is placed onto the slider, you can slide to the right hand or to the left hand side, in order to adjust the displayed value. As soon as the expected value has been reached, you can remove your finger from the slider.
To select the power, you can either slide your finger on the slider zone, or directly access a particular level if you put your finger directly on the chosen level.



Starting-up

- **Start up / switch off the hob:**

Action	**Control panel**	**Display**
To start	press key [⏻] (1 sec)	[0]
To stop	press key [⏻]	nothing or [H]

- **Start up / switch off a heating zone:**

Action	**Control panel**	**Display**
To set (adjust the power)	slide on the “SLIDER“ to the right or to the left	[1] to [9]
To stop	slide to [0] on “SLIDER“	[0] or [H]

If no action is made within 20 second the electronics return to the waiting position.

Pan detection

The pan detection ensures perfect safety. The induction doesn’t work:

- If there is no pan on the heating zone or if this pan is not suitable to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a suitable pan is put on the heating zone.
- If the pan is removed from the heating zone. The operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back on the heating zone. The cooking continues with the power level set before.

After use, make sure that the heating elements have been switched off: don’t leave the pan detection [U] active.

Residual heat indication

After the switching off of a heating zone or the complete stop of the hob, the heating zones are still hot. This is indicated by displaying [H] symbol.
The symbol [H] disappears when the heating zones may be touched safely.
As long as the residual heat indicators are on, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

Booster function

The Booster function [P] and the Double Booster [ıı ıı] add a boost of power to the selected heating zone.
If this function is activated the heating zones work for 10 minutes with an ultra high power.
Booster is needed for example to heat up rapidly big quantities of water, like rice, pasta or noodles.

- **Start up / Stop the booster function:**

Action	**Control panel**	**Display**
Start up the Booster	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[P]
Stop the Booster	Slide on the "SLIDER"	[9] to [0]

- **Start up / Stop the double booster function:**

Action	**Control panel**	**Display**
Start up the Booster	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[P]
Start up the Double Booster	Press 2 times the end of the "SLIDER"	[ıı ıı and P]
Stop the Double Booster	Slide on the "SLIDER"	[0] to [P]

- **Power management:**

When it comes to the power, the cooking zones are running by pairs and cannot exceed an overall maximum of power. If the selected heating levels for both zones exceed the maximum available amount of power, the power management function is automatically reducing the power from one of these zones. The display of this zone is first blinking; the level is then automatically reduced to the highest suitable position.

Heating zone selected	**The other heating zone: (example: power level 9)**
[P] is displayed	[9] goes to [8] and blinks

Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 1 to 999 minutes) for each heating zone.

- **Setting and modification of the cooking time :**

Action	Control panel	Display
Select the power level	slide on the “SLIDER“	[1] to [P]
Select theTimer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with blinking.

The time is confirmed and the timer starts.

- **To stop the cooking time:**

Action	Control panel	Display
Select the Timer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Stop the time	Press key [-] from the timer	[000]

If several timers are activated, repeat the process.

- **Egg timer function :**

Egg timer is an independent function. It stops as soon as a heating zone starts up.
If the egg timer is on and the hob is switched off, the timer continues until time runs out.

Action	Control panel	Display
Activate the hob	press key [⏻]	[0]
Select the Timer	Press simultaneously key [-] and [+] from the timer	[000]
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with blinking.
The time is confirmed and the timer starts.

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays blinking [000] and a sound rings.

To stop the sound and the blinking, press the key [-] and [+].

Automatic cooking

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power for a certain time, and then reduces automatically its power to the pre-selected level.

- **Start-up :**

Action	Control panel	Display
Power level selection (for example « 7 »)	slide on the “SLIDER“ to [7] and hold 3s	[7] is blinking with [A]

- **Switching off the automatic cooking :**

Action	Control panel	Display
Power level selection	slide on the “SLIDER“	[0] to [9]

Selected power	Automatic cooking time (Min:S)
1	00:40
2	01:12
3	02:00
4	02:56
5	04:16
6	07:12
7	02:00
8	03:12
9	- : -

Stop&Go function

This function brakes all the hob’s cooking activity temporarily and allows restarting with the same settings.

- **Start up/stop the pause function :**

Action	Control panel	Display
Engage pause	press [STOP GO]	[II] and control light on
Stop the pause	press [STOP GO] Press on the animated “slider”	“Slider” animated previous settings

Memory Function

After switching off the hob [⏻], it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Automatic cooking
- Keep warm function

The recall procedure is following:

- Press the key [⏻]
- Then press [STOP GO] key before the light stops blinking.

The previous settings are again active.

« Keep warm » Function

This function allows the hob to reach and maintain automatically a temperature of approximately 42°C, 70°C or 94°C.
This will avoid liquids overflowing and burning on the bottom of the pan.

- **To engage, to start the function « Keep warm » :**

Action	**Control panel**	**Display**
42°C to engage	Press once on key []	[U] and []
70°C to engage	Press twice on key []	[U] and []
94°C to engage	Press 3 times on key []	[U] and [ ]
To stop	Slide on the “SLIDER“	[0] to [9]
	or press key [] until [0]	

The maximum duration of keeping warm is 2 hours.

Bridge Function

This function allows the use of 2 cooking zones at the same time with the same features as a single cooking zone. Booster function isn’t allowed.

Action	**Control panel**	**Display**
Activate the hob	Press display [0/I]	[0]
Activate the bridge	Press simultaneously on [] of the 2 cooking zones	[0] and [ ]
Increase bridge	Slide on the “SLIDER“ witch indicates the power	[1] to [9]
Stop the bridge	Press simultaneously on [] of the 2 cooking zones	[0]

Control panel locking

To avoid accidentally activating or interfering with the settings of the cooking zones, for instance when cleaning, the control panel can be locked (with exception of the On/Off key [⏻]).

Action	**Control panel**	**Display**
Locking the hob	Press on [🔒] 6s	locking light blinkt
Unlock the hob	Press on [🔒] 6s	locking light on

Operating time limitation

Each cooking zone is equipped with an operating time limitation: the cooking zone is automatically switched off after a certain time without any change of settings. This time is varying according to the selected power level as described in the table below.

Power level	**Operating time (H : Min)**
1	**08:36**
2	**06:42**
3	**05:18**
4	**04:18**
5	**03:30**
6	**02:18**
7	**02:18**
8	**01:48**
9	**01:30**

COOKING ADVICES

Pan quality

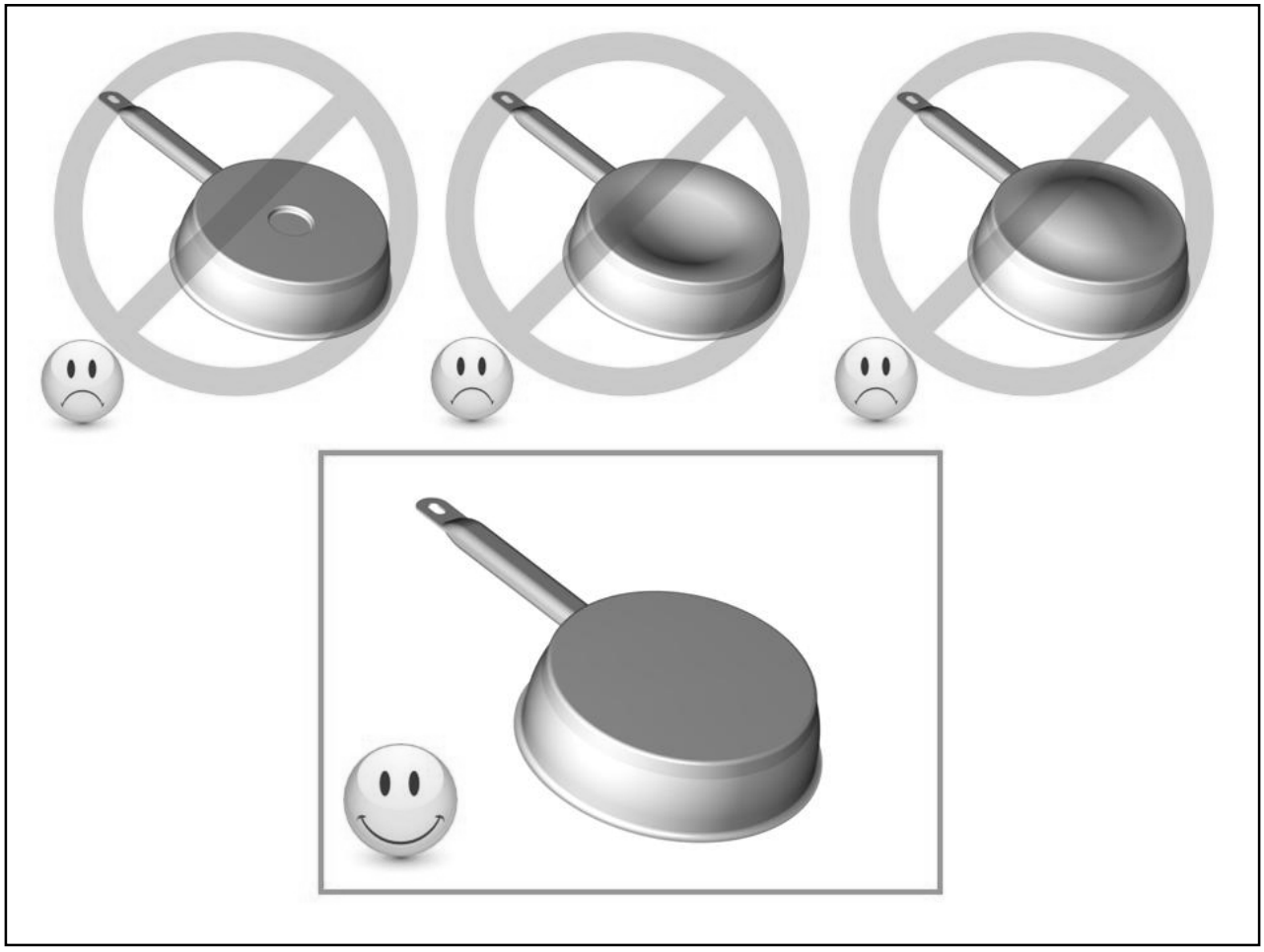
Suitable materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom

Not suitable materials: aluminium and stainless-steel without ferromagnetic bottom, cupper, brass, glass, ceramic, porcelain

The cookware manufacturers usually specify whether their products are suitable to induction.
To check if pans are compatible:

- Put a little water in a pan placed on an induction heating zone set at level [9].This water must heat in a few seconds.
- A magnet sticks to the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure of the appliance and doesn't influence the cooking operation.



Pan dimension

The cooking zones are, within a certain limit, automatically adapted to the diameter of the pan. However the bottom of the pan must have a minimum diameter according to the corresponding cooking zone.
To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roosting Boiling water	Steaks, omelettes, fried dishes Water
P or ,, !!	Frying, roosting Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.
Do not clean the hob if the glass is too hot because they is **a risk of burning**.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-driven or pressure appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

The hob or the cooking zone doesn’t start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The looking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

The control panel displays [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays [E]:

- Disconnect and replug the hob.
- Call the After-sales Service.

One or all cooking zone cut-off:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level and breaking Automatic overheating

Continuous ventilation after cutting off the hob:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The automatic cooking system doesn’t start-up:

- The cooking zone is still hot [H].

The highest power level is set [9].

The control panel displays [U]:

- Refer to the chapter “Keep warm“.

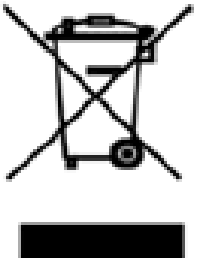
The control panel displays [II]:

Refer to the chapter “Pause“.

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.

- Don't throw your appliance with the household refuses
- Get in touch with the waste collection centre of your commune that is adapted to the recycling of the household appliances.

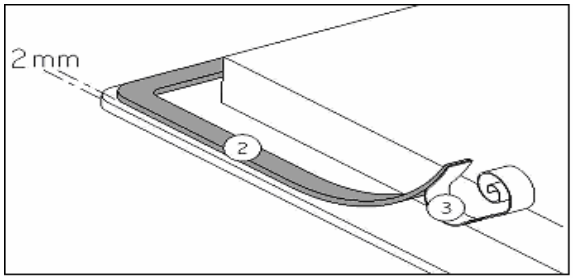


INSTALLATION INSTRUCTIONS

The installation must be performed by a qualified electrical contractor. This contractor will take the entire responsibility of the installation. The installation has to comply with the legislation and the standards in force in your country.

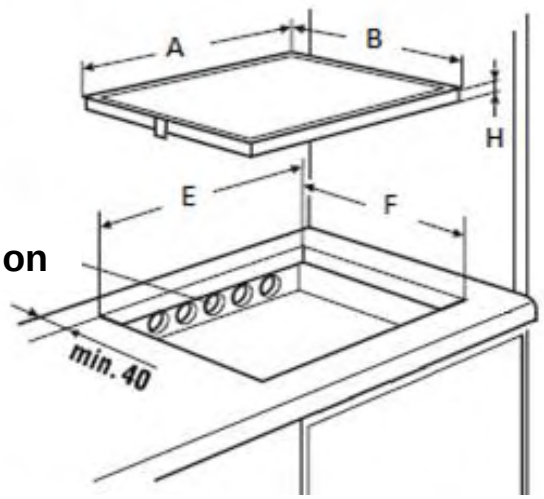
How to stick the gasket:

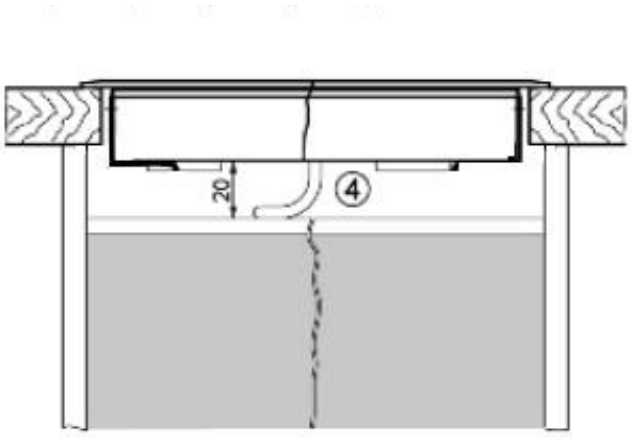
The gasket supplied with the hob prevents the intrusion of liquids into the cabinet below.
Its installation has to be done carefully, as described below.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection tape (3).

Aeration





Fitting - installing:

- **Cut out sizes of the worktop:**

	A	B	E	F	H
EKI9852.1F	880 mm	520 mm	805 mm	490 mm	48 mm

- **Ensure that there is a distance of 40 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**

- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 75 °C.
- The mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing **a space of 20 mm** to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should not be subjected, after building-in, to any mechanical constraint (for instance constraint given by a drawer installed below).

Ventilation

- The cooktop ventilation can be improved by adding an opening in kitchen furniture back wall, just under the cut out of the worktop.
- The front cross member of the furniture must be fined down on the whole width of the cut out, in order to allow an air passage under the worktop.
- Any cross beneath the worktop must be removed if it is located partly or totally into the cut out area .
- When building-in the cooktop, make sure not to obstruct the openings foreseen in the casing of the hob. These holes are necessary for an efficient ventilation of the appliance.
- Avoid any excessive heating under the cooktop, eg related to a poorly ventilated and/or insulated oven.
- If the induction hob is installed over a pyrolytic oven, it cannot be used as long as the pyrolytic function is activated.

ELECTRICAL CONNECTION

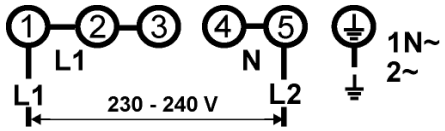
- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or even.

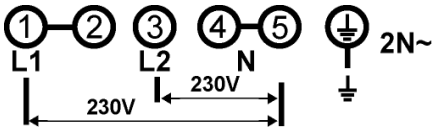
Caution!

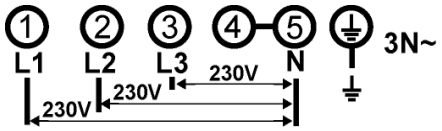
This appliance must only be connected to a network 230 V~ 50/60 Hz.
Always connect the earth wire.
Respect the connection diagram.
The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

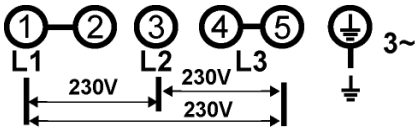
Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 4 mm²	H 05 VV - F H 05 RR - F	40 A *
400V~ 50/60Hz	2 Phases + N	4 x 2.5 mm²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	3 Phases + N	5 x 1.5 mm²	H 05 VV - F H 05 RR - F	16 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6/1990









Connection of the hob

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 230V~1P+N

Put the 1st bridge between terminal 1, 2 and 3, the 2nd between 4 and 5.
Attach the earth to the terminate “earth”, the neutral N to terminal 4 or 5, the Phase L to one of the terminals 1, 2 or 3.

Biphase 400V~2P+N

Put the 1st bridge between terminal 1 and 2, the 2nd between 4 and 5.
Attach the earth to the terminal “earth”, the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1 or 2 and the Phase L2 to the terminal 3.

Triphase 400V~3P+N

Put a bridge between terminal 4 and 5.
Attach the earth to the terminate “earth”, the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2 and the Phase L3 to the terminal 3.

Caution! Ensure that the cables are correctly inserted and tightly screwed down.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.