

IKI3008

Inductiekookplaat

Induction hob • Induktionskochfeld
Table de cuisson à induction



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1 safety instructions

GENERAL SAFETY INSTRUCTIONS

- **Fully read the instruction manual prior to using the appliance.**
- Carefully store the instruction manual for future reference.
- Only use this appliance for the purposes described in the instruction manual.
- Children are not allowed to play with the appliance.
- Do not store objects that might be of interest to children in cabinets above or behind the appliance.
- If the safety instructions and warnings are not observed, the manufacturer cannot be held liable for any resulting damage.
- Damage as a result of incorrect connection, incorrect fitting or incorrect use does not fall under the warranty.

SAFETY INSTRUCTIONS FOR INSTALLATION

- Do not store flammable objects or substances in a drawer below the appliance. Make sure that there is enough clearance between the underside of the appliance and the contents of any drawer.
- Do not install the appliance above a dish washer or washing machine. Steam may cause damage to the appliance.
- The appliance may only be fitted by a certified installer.
- The electrical connection must meet national and local regulations.
- The mains socket and mains plug must always be within reach.
- The appliance may not be connected to the mains supply via a power strip or extension cable. If this is not observed, the safety of the appliance cannot be guaranteed.
- The appliance must always be earthed.
- The mains cable should be freely suspended and may not come into contact with a drawer.
- The worktop in which the appliance is installed must be level.
- The walls and the worktop around the appliance must be heat resistant to at least 90°C. Even if the appliance itself does not get hot, the heat of a hot pan could discolour or deform the wall.
- Be aware that the glue that join plastic or wooden materials to the kitchen unit, has to resist temperatures to at least 150°C, to avoid the paneling getting unstuck.

SAFETY INSTRUCTIONS FOR OPERATION

- Only use the appliance for preparing food.
- The appliance is not suitable for heating rooms.



Warning: Hot surface

- The appliance and its accessible parts become hot during and after use. Avoid touching hot surfaces. Keep children younger than 8 years of age out of the vicinity, unless they are supervised at all times.
- The appliance can be used by children of 8 years and older and persons with a limited physical, sensory or mental capacity or lack of experience or knowledge, provided they use the appliance under supervision or have been instructed about its safe use and understand the hazards involved.
 - Children are not allowed to play with the appliance.
 - Do not sit, stand or climb on the appliance.
 - The cooking zones get hot when used and remain hot for a period after use. Do not allow small children in the vicinity during and immediately after cooking.
 - Do not open the base unit of the appliance.
 - Do not heat up closed cans on the appliance. This creates overpressure, as a result of which the cans may explode. You could injure yourself as a result.



Warning: Risk of fire.

Do not leave anything standing on the appliance unattended. There is a risk of fire.



Warning: Risk of fire.

- Cooking with fat or oil on an unattended appliance can be dangerous and could result in fire.
- Be careful not to burn yourself while or after using the appliance.
 - Make sure that no cable of any fixed or moving appliance contacts the glass or a hot saucepan.
 - Do not extinguish a fat or oil fire with water. Switch off the appliance and cover the flames with a lid or fire blanket.
 - Do not store items on the appliance.
 - Do not place a hot container on the control panel.
 - If a drawer is situated under the embedded appliance, make sure that the space between the content of the drawer and the inferior part of the appliance is large enough (50 mm). This is essential to guarantee correct ventilation.

- Do not put any inflammable object (for example sprays) into the drawer situated under the appliance. A cutlery drawer must be heat resistant.
- Do not use the appliance outdoors.
- Do not use the appliance as a worktop. The appliance can be switched on by accident or still be hot, which means that objects could melt, get hot or catch fire.
- Do not cover the appliance with a cloth or something similar. If the appliance is still hot or is switched on, there is a fire hazard.
- If the appliance is used for the first time, it will smell new. This is normal. The smell will disappear through ventilation.
- Do not use the appliance when the glass plate is broken.
- Do not operate the appliance with an external timer or a separate remote control system.
- Do not place metal objects such as knives, forks, spoons and lids on the surface of the hob. The items may become hot.
- Make sure that you switch off the appliance when removing a pan.
- Be careful not to drop items on the glass plate. The glass plate may break as a result.
- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots) may damage the glass plate. Always lift the pan off the appliance, do not slide or it may scratch the glass.
- Sand or other abrasive materials may damage the glass plate.
- Do not hit the edges of the glass with saucepans.
- Do not put or leave empty saucepans on the hob.
- If the surface is cracked, switch off the appliance to avoid the risk of an electric shock.
- Be aware of a fast heating time when you use the appliance at a high power level. Always remain nearby after adjusting a cooking zone to a higher power level.
- The appliance complies with electromagnetic safety standards.
- When using the induction hob, always keep magnetic objects (credit cards, disks, watches, etc.) away from the appliance. We recommend wearers of pacemakers or other electrical implants to consult their doctor first.
- If the mains cable is damaged, it may only be replaced by the manufacturer, its service organisation or similarly qualified persons, in order to prevent hazardous situations.

SAFETY INSTRUCTIONS FOR CLEANING AND MAINTENANCE

- The appliance may not be cleaned or maintained by children, unless this is done under supervision.
- Do not use a high pressure cleaner or steam cleaner to clean the appliance.
- Defective parts may only be replaced by original parts. Only for those parts will the manufacturer be able to guarantee that they meet the safety requirements.
- The appliance has sharp edges, be careful during cleaning and maintenance.
- Always disconnect the appliance from the mains supply before carrying out any work or maintenance on it.



Note:

The use of poor quality pot or any induction adapter 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.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



RECYCLING - WEEE

- Dispose of packaging in an environmentally-friendly manner.
- This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

SYMBOLS USED IN THIS DOCUMENT

Safety symbol	Function	Description
	Warning	"Warning" means that injury or death is possible if you do not obey the instructions.
	Caution	"Caution" means that damage to the appliance is possible if you do not obey the instructions.
	Note	"Note" is used to give additional information.
	Risk of electric shock	There is a risk of electric shock.
	Warning: hot surface	There is a risk of personal injury.

2 description

INTENDED USE

The appliance is intended to be used for preparing food.

Do not use the appliance for any other purpose than described in this document.

INDUCTION HOBB (Figure 1)

A Cooking zone

B Control panel

CONTROL PANEL (Figure 2)

A Pause button

G Timer indicator

B Selection button rear

H Up button

C Operation indicator

I Booster button

D Selection button front

J Child lock button

E Slider

K On/off button

F Down button

Item	Function
Pause button	To pause the appliance.
Selection button rear	To select the rear cooking zone.
Operation indicator	To show the set power level.
Selection button front	To select the front cooking zone.
Slider	To increase or decrease the power level.
Down button	To decrease the timer.
Timer indicator	To show the set time.
Up button	To increase the timer.
Booster button	To activate or deactivate the booster mode.
Child lock button	To lock or unlock the control panel.
On/off button	To start or stop the appliance.

SAFETY PROVISIONS

Pan detection mode

With the pan detection mode, the appliance does not work if you use an unsuitable pan or if the appliance does not detect a pan on a cooking zone. The operation indicator shows U and it is not possible to increase the power level.

Residual heat indicator

After stopping the appliance, the cooking zones stay hot. If you touch a hot cooking zone this may result in injury.

The operation indicator shows H to indicate the cooking zone is hot. When the cooking zone is cool, the operation indicator no longer shows H.

3 installation

SAFETY INSTRUCTIONS FOR INSTALLATION

- Make sure that the appliance is assembled correctly. Incorrect assembly may lead to dangerous situations. The installer is liable for damage caused during incorrect assembly.
- Only a qualified electrician is allowed to electrically connect the appliance.
- The appliance must be installed according to national and regional safety instructions.
- The appliance has protection class I and may only be used in combination with an earthed connection. The manufacturer is not liable for unsuitable operation and possible damage caused by unsuitable electric installations.
- The appliance must be connected to a permanent installation in which provisions for switching off are integrated, in accordance with the installation instructions.
- The appliance may only be installed above a drawer or an oven with forced ventilation. There must be a minimum distance for ventilation.
- Do not install the appliance above a refrigerator, oven without ventilation, washing machine or dishwasher.
- Make sure that the mains cable does not get jammed during installation or is running along sharp edges. If an oven is installed below it, make sure that the mains cable goes via the rear corners of the oven to the connection box. The mains cable must be placed in such a way that no contact is made with hot parts of the appliance or the oven.

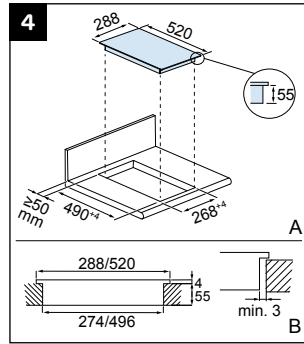
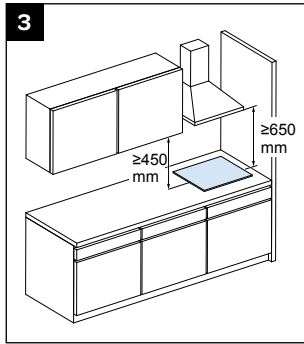
- The connection point, mains socket and/or mains plug must always be accessible.
- The worktop on which the appliance is placed must be flat, horizontal and stable. Observe the instructions from the manufacturer of the worktop.
- In case of incorrect installation or connection, the warranty becomes invalid.
- Any change to the appliance, including replacement of the mains cable, must be performed by a certified installer.

UNPACKING

1. Remove the packaging.
2. Examine the appliance for damage.
3. Make sure that the voltage is the same as on the type plate.

PREPARING FOR INSTALLATION

1. Make sure that there is sufficient space available around the appliance. (Figure 3)
2. Make sure that the worktop is prepared according to the dimensions of the appliance (A and B). (Figure 4)



Note:

Keep a safety distance of at least 3 mm between the sides of the hob and the inner surfaces of the worktop.

MAKING VENTILATION OPENINGS

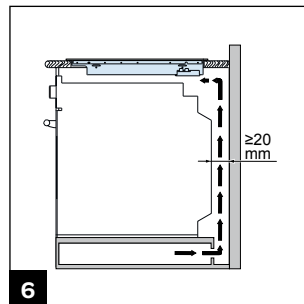
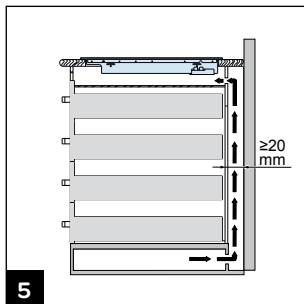
The electronics in the appliance require cooling. The appliance will automatically switch off when there is insufficient ventilation.

Caution:

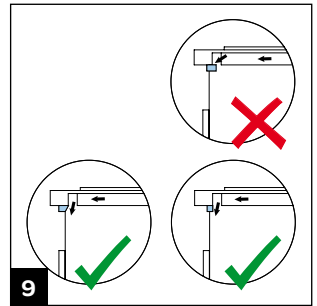
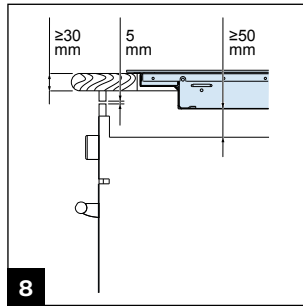
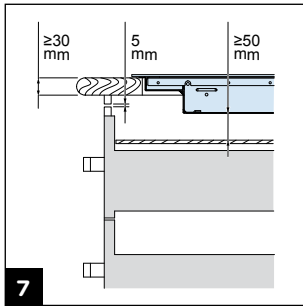
Do not block the ventilation openings of the appliance.

Making the openings

1. Make an opening at the rear of the kitchen unit. Make sure that there is a space of 20 mm between the back wall and any drawers. (Figure 5)
2. Also keep 20 mm of space when there are no drawers, but an oven. (Figure 6)



3. Make sure that there is a space of 50 mm between the appliance and the drawer or oven. Refer to Figure 7 and 8.
4. Make sure that the worktop has a minimum thickness of 30 mm. Refer to Refer to Figure 7 and 8.
5. Make sure the cross bar does not hinder the air flow. Cut or saw the cross bar diagonally if necessary. (Figure 9)



CONNECTING THE APPLIANCE

The appliance includes a power cord with a plug. The connection is a 1-phase connection.

1. Make sure that the electrical system is suitable for the load of the appliance.
2. Make sure that the mains socket is grounded.

INSTALLING THE APPLIANCE

Preliminary requirements

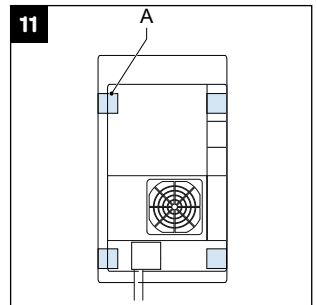
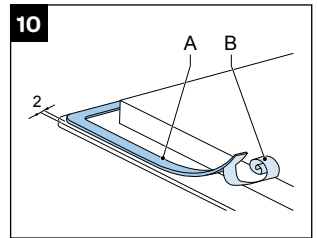


- Make sure that the installation surface is prepared according to the correct dimensions.
- Make sure that the ventilation openings are made.

Procedure

1. Remove any dirt from the worktop.
2. Apply a sealant to the edges of a wooden or plastic worktop to prevent damage as a result of moisture.
3. Put the appliance head down on the worktop.
4. Remove the protective film (B) from the tape (A) and put it around the appliance. Make sure there is a distance of 2 mm to the edge of the glass. (Figure 10)
5. Install the fastening brackets (A) to the appliance. Use the screws. (Figure 11)
6. Put the appliance in the opening of the worktop.
7. Connect the appliance to the mains supply.

After connecting the display lights up for a short time. The appliance is ready for use.



REMOVING THE APPLIANCE

1. Disconnect the appliance from the mains supply.
2. Push the appliance up to remove it.

4 operation

The appliance has electronic sensors that activate when you touch the buttons on the control panel. The appliance makes a sound when a control is touched.



Caution:

Only use pans that are suitable for an induction appliance. Refer to section *Requirements for pans*.

PREPARING FOR OPERATION

1. Clean the appliance before operation. Use a damp cloth.

STARTING THE APPLIANCE

1. Touch the on/off button to start the appliance. The indicators show “-”/“-”.

**Note:**

If you do not select a cooking zone within 1 minute, the appliance automatically switches off.

USING A COOKING ZONE**Selecting a cooking zone**

1. Put a pan on the cooking zone.
2. Touch the selection button of the cooking zone.
3. Touch the slider to increase and decrease the power level. The operation indicator shows the set power level.

**Note:**

If you do not select a power level within 1 minute, the appliance automatically switches off.

Stopping a cooking zone

1. Touch the slider to decrease the power level to 0.

**Note:**

The operation indicator shows H to indicate the cooking zone is still hot.

**Note:**

Always lift the pan off the appliance, do not slide it, or it may scratch the glass.

USING THE BOOSTER MODE

The booster mode provides extra power to a cooking zone and can be activated for both cooking zones at the same time.

**Note:**

If you select another cooking zone during the booster mode, the power is more than the maximum available power of the appliance. The booster mode stops automatically.

Starting the booster mode

1. Select a cooking zone.
2. Touch the booster button B to set the power level to the maximum. The operation indicator shows P.
The booster mode now works for 5 minutes. After 5 minutes, the power level returns to its original setting.

Stopping the booster mode

1. Select the cooking zone with the active booster mode.
2. Touch the booster button B to cancel the booster mode. The operation indicator shows the set power level.

USING THE PAUSE MODE

1. Touch the pause button to start the pause mode. The operation indicator shows II.
The power level of the cooking zone is now reduced.
2. Touch the pause button again to stop the pause mode.
The power level of the cooking zone is now set to the previously selected power level.

LOCKING AND UNLOCKING THE APPLIANCE

When the appliance is locked, you cannot operate the touch buttons.

Locking the appliance

1. Make sure that the appliance is on.
2. Touch the child lock button. The operation indicator shows Lo when the appliance is locked.

Unlocking the appliance

1. Make sure that the appliance is on.
2. Touch the child lock button again for a few seconds. The operation indicator stops showing Lo when the appliance is unlocked.

USING THE COOKING TIMER**Note:**

You can use the timer with different settings simultaneously for more than one cooking zone.

**Note:**

When the timer finishes, the timer display shows "--" and you hear a sound signal.

**Note:**

The cooking zone will automatically switch off when the timer is finished.

Starting the cooking timer

1. Select a cooking zone.
2. Touch the slider to set the power level.
3. Set the cooking timer using the up and down button.



Note:

By touching and holding the up or down button the timer will increase or decrease by 10 minutes.

4. When the cooking timer is set, the timer indicator stops blinking. The dot next to the power level, indicates a timer is set for that cooking zone.
5. Repeat the procedure for another cooking zone.

Stopping the cooking timer

1. Touch the up and down button of the timer simultaneously.
2. The timer is cancelled and the display shows "00".

USING THE COOKING ALARM



Note:

The time of the cooking alarm can be set from 0 to 99 minutes.



Note:

When the alarm finishes, the timer display shows "--" and you hear a sound signal. The sound signal automatically stops after 30 seconds. You can also touch any key to stop the sound signal.



Note:

The cooking alarm is not connected to a cooking zone and can be operated as long as the hob is actively in use.

Starting the cooking alarm

1. Make sure the appliance is on.
2. Set the cooking timer using the up and down button.



Note:

By touching and holding the up or down button the timer will increase or decrease by 10 minutes.

3. When the cooking alarm is set, the timer indicator stops blinking.

STOPPING THE APPLIANCE

1. Touch the on/off button to switch off the appliance. The operation indicator is off or shows H.

5 cleaning and maintenance

DAILY CLEANING



Warning:

Make sure that all cooking zones are cool before cleaning the appliance.



Warning:

When you spill sugar, clean the appliance immediately to prevent burns on the surface. Be careful, the cooking zones may be hot.



Caution:

Do not use abrasive cleaning agents, spray cans, scourers or sharp objects.

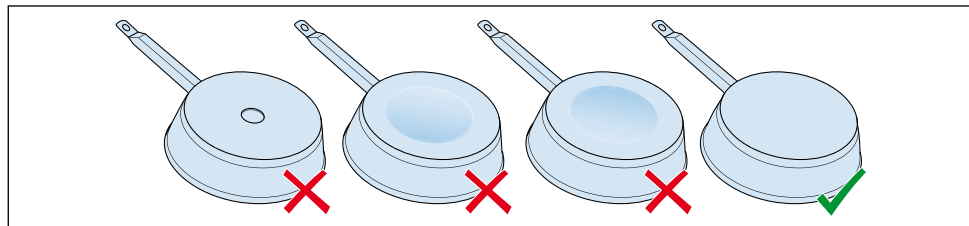
1. Lock the appliance.
2. Remove food stains. Use a damp cloth and a mild cleaning agent.
3. Clean the appliance daily. Use a damp cloth and a mild cleaning agent.
4. Dry the appliance. Use paper towels or a dry tea towel.
5. In case of heavy dirt, clean the appliance with a special cleaning agent suitable for an induction appliance.
6. In case of spillovers on the controls, the appliance may beep and turn itself off. Soak up the spill and dry the area before turning the appliance back on.

6 extra information

REQUIREMENTS FOR PANS

**Note:**

Pans that were previously used on a different appliance (for example a gas appliance) are no longer suitable for an induction appliance.



- Use pans with a thick and flat bottom. The diameter of the pan must be the same as the diameter of the cooking zone.
- Use pans made from metal, enamelled metal, cast iron or stainless steel. These pans give the best result.
- Obey the instructions from the manufacturer of the pan to see if the pan is suitable for an induction appliance.
- Pans made from metal or aluminium pans with a copper bottom may stain the glass plate. Remove the possible stains immediately after using the appliance.
- Use a magnet to check if a pan is suitable for an induction appliance. The pan is suitable if the magnet sticks to the bottom of the pan.
- Make sure that you put the pan in the center of the cooking zone.
- Some pans may produce sounds during use. The sounds are caused by the shape of the pan. This does not affect the operation or safety of the appliance.
- Never slide pans over the appliance, always lift the pans to avoid scratching the glass.

POWER LEVELS FOR COOKING

**Note:**

The values are indicative.

Power level	Usage
0	Cooking zone is switched off.
1-2	Low simmer and slow heating.
3-4	Heating and quickly bringing to a simmer.
5-6	Medium cooking.
7-8	Cooking and roasting.
9/p	Searing, stir-frying and bringing to the boil.

7 troubleshooting

GENERAL TROUBLESHOOTING PROCEDURE

1. Try to find a solution for the problem with the help of the troubleshooting table and the breakdown codes.
2. If you cannot find a solution for the problem or the breakdown code keeps re-occurring, contact Inventumservicedienst

TROUBLESHOOTING TABLE

Problem	Possible cause	Possible solution
The appliance does not start.	There is no mains supply.	<ul style="list-style-type: none"> • Do a check if the mains plug is correctly connected to the mains socket. • Make sure that the mains supply is on.
	The appliance is locked.	Unlock the appliance. Refer to section <i>Locking and unlocking the appliance</i> .
	The touch buttons are covered with water or dirt.	Clean the appliance. Refer to section <i>Daily cleaning</i> .
The operation indicator on the control panel shows U.	There is no pan on the cooking zone.	Put a pan on the cooking zone.
	The pan is not suitable for an induction appliance.	Use a pan that is suitable for an induction appliance. Refer to section <i>Requirements for pans</i> .
A cooking zone switches off automatically. The operation indicator shows H.	The maximum cooking time is reached. Refer to section <i>Automatic switch-off times</i> .	<ol style="list-style-type: none"> 1. Start the appliance. Refer to section <i>Starting the appliance</i>. 2. Select a cooking zone. Refer to section <i>Using a cooking zone</i>.
The operation indicator on the control panel shows Lo.	The appliance is locked.	Unlock the appliance. Refer to section <i>Locking and unlocking the appliance</i> .

BREAKDOWN CODES

The breakdown codes are shown on the timer indicator on the control panel.

Breakdown code	Possible cause	Possible solution
E3 / E6	The appliance is overheated.	Let the appliance cool down before restarting it.
E7 / E8	There is a defect in the mains supply.	Do a check on the voltage of the mains supply.
U	There is no pan on the appliance or the pan is not suitable for an induction appliance.	Place a pan or use a pan that is suitable for an induction appliance. Refer to section <i>Using a cooking zone</i> .
The appliance or a cooking zone has turned itself off unexpectedly, a tone sounds and a breakdown code is displayed - EX.	A technical defect.	Please write down the breakdown code, unplug the appliance and contact Inventum-servicedienst.

8 technical data

FUNCTIONS

Item	Specification
Independent cooking timer	Individual for all zones
Independent cooking alarm	Yes
Pan sensor	Yes
Automatic switch off	Yes
Residual heat indicator	Yes
Child lock	Yes
Overflow detection	Yes
Booster mode	4 cooking zones

DIMENSIONS

Item	Specification [mm]
Product dimensions	288x520x59
Built-in dimensions	268x500
Casing thickness	55
Glass thickness	4

COOKING ZONES

Cooking zone	Dimensions [mm]	Power [W]	Minimum/ maximum base diameter of cookware [mm]
Front	160	1,300 / 1,500	120 - 160
Rear	180	1,800 / 2,000	140 - 180

ENERGY CONSUMPTION

Item	Energy consumption [Wh/kg] (*)
Induction hob	189.1
Cooking zone (front)	194.7
Cooking zone (rear)	182.9

(*) calculated according to the method of measuring performance (EN 60350-2)

ELECTRICAL SPECIFICATIONS

Item	Specification
Power [W]	3,500
Connection from production	1-phase
Power cable (included and fixed) [mm ²]	3*1.5
Power setting	9 + booster

AUTOMATIC SWITCH-OFF TIMES

Power level	Automatic switch-off time
1-3	8 hours
4-6	4 hours
7-9	2 hours

ENERGY CONSUMPTION

Product information for power consumption and maximum time to reach applicable low power mode.

Power consumption in off mode.

0.5 W

The maximum time needed to automatically reach the applicable low power mode or condition.

1 minute

General terms and conditions of service and warranty

5-year Inventum warranty!

1. Customers enjoy a 5-year full manufacturer's warranty on all Inventum products.
2. Within this period, a defective product or part, which makes normal functioning of the product or part impossible, will always be repaired free of charge or, if repair is not possible and/or does not provide a solution, replaced (by the same or equivalent product). The assessment of this lies with Inventum.
3. In order to make a claim under the 5-year Inventum warranty you must, within two months after discovering the fault or defect, either return the product to the shop where you bought it, or contact the Inventum customer service department by using the form at www.inventum.eu/service.
4. The warranty period starts from the date stated on the product's original sales receipt.
5. To invoke the warranty, you must always send a copy of the original proof of purchase with the service request and present the original proof of purchase to the service technician.
6. The 5-year warranty applies only to normal domestic use of Inventum products within the Netherlands.

Warranty exclusions

1. The 5-year Inventum guarantee does not apply in case of: normal wear and tear, consumables, improper use, insufficient or incorrect maintenance, incorrect and/or inexperienced assembly and installation of the appliance, repairs by unauthorised third parties, business or commercial use, missing serial number, damage caused by an external cause. This enumeration is not exhaustive.
2. B-choice products and products that have been built-in in a showroom are not covered by the 5-year Inventum warranty. All optical damage such as dents, scratches and slight traces of use are excluded from any warranty.

Reporting malfunctions on Inventum products

1. Faults or defects on Inventum products can be reported by using the service request form on the website www.inventum.eu/service or through the seller of the product.
2. A copy of the original proof of purchase must be included with the request.
3. Inventum's service department determines whether the product will be repaired or replaced, based on the request and the sales receipt.

Important to know

- Products sent without prior notification will not be accepted. Further to the notification you will be informed by Inventum whether a warranty applies and whether you must return the product.
- The replacement or repair of a defective product, or a part thereof, does not lead to an extension of the original warranty period.
- Products eligible for replacement or repair must be emptied and clean.

For a detailed explanation of the warranty conditions and items excluded from them, please visit Inventum's website www.inventum.eu/algemene-voorwaarden

These general warranty and service conditions apply to Inventum brand products purchased after 27 April 2022 and intended for use within the Netherlands.

For Inventum products used outside the Netherlands, but within a EU Member State, the warranty rules of that country apply. Inventum provides warranty and service by a white goods technician only in the Netherlands.

As a consumer, you are entitled by law to a properly working product. Does the product break down sooner than you might expect? This means that the product is not in conformity. In that case, the law offers you, the buyer, with a number of legal remedies for your protection. This legal protection is not affected by the above commercial warranty given by Inventum on Inventum products used within the Netherlands.

Inventum Huishoudelijke Apparaten B.V., Meander 261, 6825 MC Arnhem, the Netherlands