

Instructions

- 1 This appliance is intended for non-professional use within the home.**
- 2 Before using the appliance, carefully read the instructions contained in this manual, as they provide important information for ensuring safe installation, use and maintenance. Keep this manual as a reference guide.**
- 3** After the packing has been removed, make sure the appliance has not been damaged during transport. If you have any doubts, do not use the appliance. Call a qualified technician for assistance. For safety purposes, keep all packing materials (plastic bags, polystyrene foam, tacks, etc.) away from children, as they are a potential source of injury.
- 4** The appliance must be installed by a qualified technician in accordance with the manufacturer's instructions. Improper installation due to a failure to follow these instructions can cause injury or damage to persons, animals or property. The manufacturer will not be held liable for such damages.
- 5** The appliance's electrical system is safe and secure only when it is correctly connected to an appropriately earthed system which complies with electrical safety regulations. Make sure this basic safety requirement has been complied with. If in doubt, have it checked by a qualified technician. The manufacturer will not be held liable for damages caused by the improper earthing of the appliance.
- 6** Before connecting the appliance, make sure the specifications on the rating plate correspond to those of your power supply.
- 7** Make sure that the current of the electrical system and the outlets are sufficient for the maximum rated output indicated on the rating plate. If in doubt, contact a qualified technician for assistance.
- 8** A multipolar switch, with a contact break of 3 mm or more, must be fitted for installation.
- 9** This appliance must only be used for the purpose for which it was designed.
- 10** All other uses (for heating for example) are considered improper and, therefore, dangerous.
- 11** The manufacturer will not be held liable for damages arising from improper, incorrect, or unreasonable use.
- 12** When using electrical appliances, the following basic rules must be observed:
 - never touch the appliance when your hands or feet are wet.
 - never use the appliance if you are barefoot.
 - use extensions, if necessary, with extreme caution.
 - never pull the supply cord, or the appliance itself, to disconnect the plug from the electrical socket.
 - never leave the appliance exposed to the weather (rain, sun, etc.)
 - never let children or persons unfamiliar with the appliance use it without appropriate supervision.
- 13** Before doing any cleaning or maintenance work on the appliance, disconnect it from the supply mains, either by removing the plug from the socket, or by turning off the power at the mains.
- 14** If the glass surface of the cooktop cracks or breaks, disconnect the appliance immediately from the power supply. For repairs contact only authorised service centres for assistance and make sure only original spare parts are used. Failure to do so could impair the safety of the appliance.
- 15** If you decide not to use the appliance any longer, make it unserviceable by unplugging the appliance from the mains and cutting the supply cord. Make any potentially dangerous parts safe, this precaution is particularly important for protecting children who might play with, or in, unused or abandoned appliances.
- 16 The top made of ceramic glass is resistant to sudden temperature changes and shocks. However, if it is struck with pointed utensils or objects such as cutting knives, it may crack or break. If this occurs, disconnect the appliance immediately from the power supply and contact an authorised service centre.**
- 17** Keep in mind that the cooking area remains hot for at least a half an hour after the appliance has been turned off. Make sure that you do not inadvertently place containers or objects on the cooking area while it is still hot.
- 18** Do not turn the heating elements on if there are plastic objects or aluminium foil on the cooktop.
- 19** Do not get too close to the cooking areas when they are hot.
- 20** When using small electrical appliances near the cooktop, make sure that the supply chord does not come into contact with those parts of the appliances which are hot.
- 21** Make sure that the handles on pots and pans are turned inward to prevent bumping them accidentally.
- 22 Instructions for using the appliance the first time.**

The glue used to seal the glass may leave grease residues. We recommend that these residues be removed with a non-abrasive cleaning product before the appliance is used. During the first few hours of use, you may detect the odour of rubber. However, this will disappear quickly.

Installation

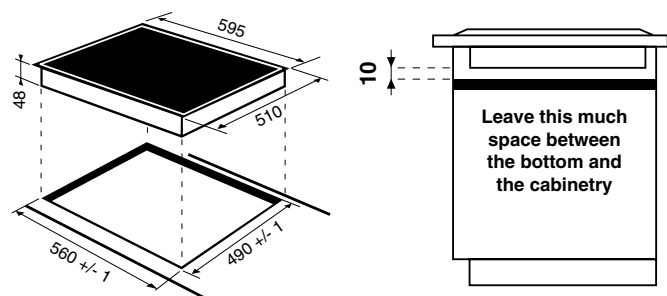
These instructions are intended for the qualified technician installing the appliance in order to insure that the installation, adjustments and maintenance procedures are performed correctly and comply with the regulations currently in effect.

Important: the cooktop must be disconnected from the power supply before making any adjustments or performing any maintenance, etc.

Installing built-in cooktops

The cooktops have a type X protection rating against overheating in compliance with regulation CEI 335-2-6. Therefore, the cooktops cannot be installed alongside of cabinets which are higher than the surface of the cooktop itself. The following precautionary measures should be observed in order to ensure proper installation:

- Hoods must be installed in compliance with the required specifications contained in the instruction manual for the hood itself.
- The built-in ceramic glass top can be installed on any counter top as long as it is 600 mm or more in width and resistant to temperatures of up to 100°C. The dimensions and the position of the hole are shown in fig..



Y (CEI 335-2-6)

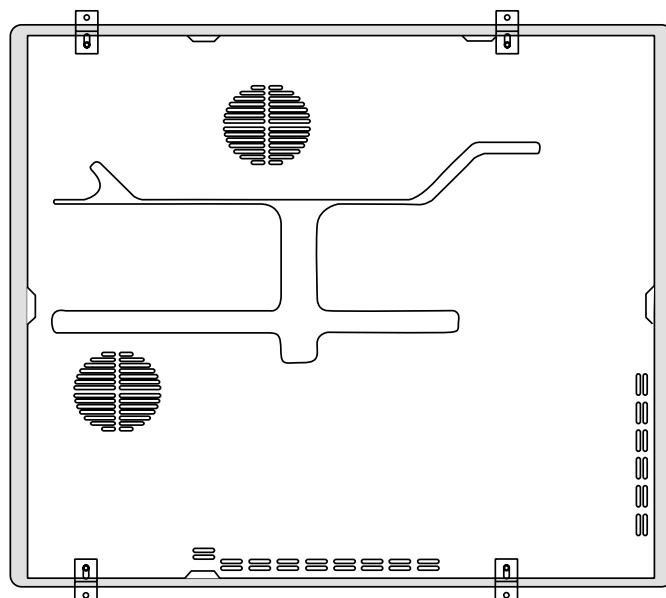
The aforementioned measurements must absolutely be observed in so far as improper installation can cause the surrounding surface areas to overheat. It is recommended that the cooktop be installed at a distance of at least 40 mm from the back wall or other vertical surfaces to ensure that the air circulates properly over the cooking area and to avoid overheating the surrounding surfaces. A seal or gasket is provided with the cooktop; make sure that it adheres properly to the bottom part of the frame of the cooktop. It is indispensable that the seal fits properly around the entire cooktop frame and especially along the corners in order to create a seal between the counter top and the cooktop itself so as to prevent spills or splashes from leaking into the cabinet below.

Very important

It is essential to install the hob on a totally flat surface. Any damage caused by incorrect fitting may alter the characteristics or impair performance.

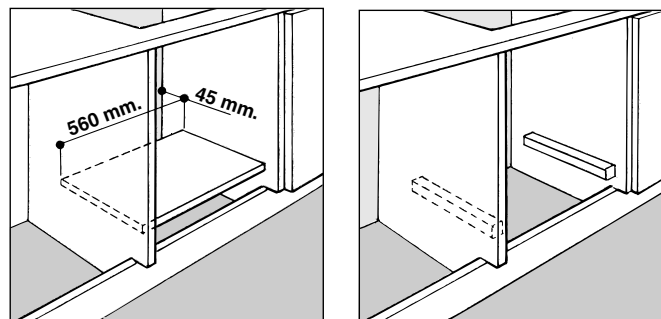
Insert the cooktop into the hole, pressing firmly around the frame to make it adhere to the counter top.

Make certain that the seal around the outside edge of the hob is correctly installed in order to avoid any leakage into the cabinetry below.



- If a wooden panel is installed beneath the cooktop for insulation purposes, it must be positioned at least 10 mm from the bottom part of the cooktop itself.

Note: If the cooktop is installed above a built-in oven, it is preferable that the oven be installed in such a way that it is set on two strips of wood; if, on the other hand, the oven is installed on a continuous base, there must be an opening in the back of at least 45 x 560 mm.



The built-in oven must be equipped with a forced air cooling system.

Technical specifications

Electrical connection

The electrical safety of this appliance is only ensured if it is correctly earthed in compliance with electrical safety standards. The manufacturer can under on circumstances be held liable for any damages due to improper earthing.

Before connecting the appliance, check that the technical characteristics indicated on the information plate correspond to the electrical installation (diameter of wires, protection devices), which must be able to accommodate the appliance's maximum power level.

Important

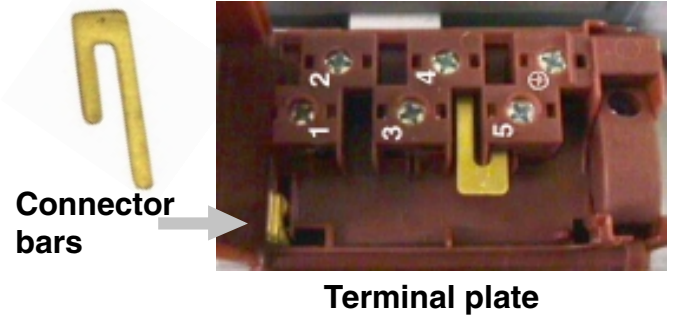
Before any repair operation, remember to disconnect the appliance.

You can connect the hob to the electrical system in two ways:

- Using an electrical outlet – use a **power plug that is certified** for the country where the hob is being installed. The plug must be accessible. Do not use adapters, multi-plugs or extension leads.
- Using a connection panel – if the appliance is connected permanently, it must be equipped with an all-pole **circuit-breaker**, in an accessible position, with a minimum gap between contacts of at least 3mm.

Connections KTI	Voltage Frequency	Fuses Diameter
	FR-AT-BE-DE-GP-ES-IE-IL-IS-IT-L- U-RE-FI-GB-GR-PT-SE-MA-NZ 230V-1+N~50 Hz	20 A 25 A (KTI 6003) 2,5 mm²
	FR-BE-NO 230V-2~50 Hz	20 A 25 A (KTI 6003) 2,5 mm²
	FR-BE-CH-DE-AT-ES-IL-IT-NZ-PT- MA-LU-SE-IS-DK 400V2-N~50 Hz	16 A 1,5 mm²
	FR-BE-NO 230V3~50 Hz	16 A 1,5 mm²
	NL 230V2+2-N~50 Hz	16 A 1,5 mm²
	CY-AU-NZ-KW 240V-1+N~50 Hz	20 A 25 A (KTI 6003) 2,5 mm²

* Application of the simultaneity coefficient in compliance with standard EN 335-2-6



Important

After connecting the appliance to the flexible cable, tighten all the screws on the terminal plate. Be sure to install the connector bars according to the type of network

Maximum Electrical Input:

KTI 6114 - 6014	6600 W
KTI 6004	6000 W
KTI 6003	6000 W



This appliance conforms with the following European Economic Community directives:


- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications

Attention: If the cooktop is installed above a built-in oven, the electrical connection for the cooktop must be independent of that for the oven, both for safety reasons and to facilitate the removal of the oven for maintenance, repair, etc.

How to use the different controls

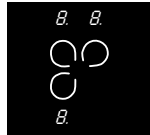
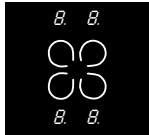
When the hob is plugged in for the first time, an audio signal sounds after a few seconds. You can then turn on the hob.

Power on

To turn on the power, hold your finger on the button .

Heating zone controls

Each heating zone is controlled by one of the selection buttons, whose design reflects the configuration of the heating zones themselves




and by two power level buttons :



To turn on a heating zone and increase its power level, select the desired heating zone. Then adjust the power level, which is displayed in steps from 0 to 9.

To set a heating zone to maximum power immediately, press briefly on the "-" button. The heating zone is turned on at 100% power.

To turn off the heating zone, press on the "+" and "-" buttons at the same time. The power level is immediately set back to 0 and the heating zone is turned off.
or press the "-" button. The heating zone's power level descends gradually until it is turned off.


To turn off the entire hob simultaneously, press the button ; The entire hob is turned off. Be sure to unlock the hob before turning it off.

4 or 3 residual heat indicator lights

Even after a heating zone is turned off, its residual heat indicator "H" lights stays on to show that the corresponding heating zone is still hot (temperature over 60°C). These indicator lights warn you of the risk of injury by burning.

Detection of cooking vessels

Each induction heating zone is equipped with a cooking vessel detector. Heat is generated only when a suitable cooking vessel is placed on the heating zone.


When the power indicator  flashes, this can mean:


- the cooking vessel is made of incompatible, non-ferromagnetic material,
- the cooking vessel is too small,
- the cooking vessel has been removed.

Choose cooking vessels that match the diameters of the heating zones. Small pots should be used with small heating zones, etc.

How to lock the controls

When the hob is on, it is possible to lock the controls so that the settings cannot be changed inadvertently (due to cleaning, children playing, etc).

Hold your finger over the button  the indicator light next to the button goes on.

To modify the power level of stop cooking, all you need to do is press the button  again, the indicator light goes off.


You must then reselect the desired heating zone to reactivate the settings.

Safety features

If an object (pan, lid, etc) is left on the control zone for more than 10 seconds or a button in the controls zone is pressed for too long, an audio signal is triggered.



- To stop the audio signal, remove the object causing the interruption. The hob is now turned off.
- To reactivate the controls, follow the procedure for turning on the hob.

KTI 6114 & 6014 models only

To speed up the temperature rise of the rear right heating zone, press the Booster key , and the power indicator will display P. The Booster function stops automatically after 4 minutes. While the Booster is on, the maximum power of the front right heating zone is limited to 600 W.

KTI 6114 model only

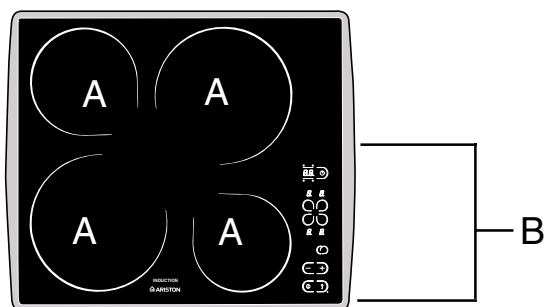
It is possible to programme the cooking time of a (any) heating zone for a maximum duration of 99 minutes. Select the power level and then proceed as follows:

- Select the  key to access the programming function
- With the  keys, set the required cooking duration
- Confirm the operation by pressing the programming key again.

The timer starts counting down immediately. An audio signal sounds at the end of the cooking time and the heating zone switches off.

The different functions of the hob

Description of the cooktop



- A Cooking areas
- B Controls zone

Cooking vessels

Because induction takes place only when a metal cooking vessel closes the magnetic field, the generation of heat stops immediately when the cooking vessel is taken off the heating zone.

You must use cooking vessels whose material is compatible with induction (ferromagnetic). Cast iron, enamelled steel and special stainless steel for induction are suitable. Copper, ceramic, earthenware, glass, porcelain, aluminium and non-magnetic stainless steel are not compatible with induction. You can test your pots and pans with a magnet. If the magnet sticks to the bottom of the pan, it is made of ferromagnetic material and can be used on an induction hob.

We recommend pots with very flat, heavy bottoms. Do not use cooking vessels with rough bottoms which can scratch the glass.

For maximum efficiency, the diameter of the cooking vessel should be as close as possible to that of the heating zone (shown on the glass). Using well-adapted cooking vessels saves energy and shortens cooking time.

Safety: automatic power-cut

If you forget to turn off one or more heating zones, the power is automatically cut off after a certain amount of time.

To reset the controls, press the key to switch off the hob. If you press it again, you will be able to use the hob.

Power level	Maximum duration of operation
1-2	10 hours
3	5 hours
4	4 hours
5-6	3 hours
7-8	2 hours
9	1 hour

Safety thermal

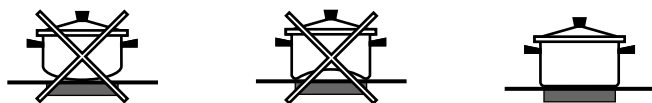
Should your appliance's electronic components overheat, the hob will turn off automatically and the letter **H** will come up on the power level display.

The letter will disappear as soon as the temperature drops back down to an acceptable level.

Instructions on how to use the ceramic glass cooktop

To obtain the best results with the ceramic glass cooktop, several fundamental rules should be followed while cooking or preparing food.

- Use cookware with a flat bottom to make certain that the pot sets properly on the cooking area.



- Use cookware with a diameter large enough to completely cover the cooking plate in order to utilise all of the heat produced by the heating element.



- Make sure that the bottom of the cookware is always clean and dry to provide good contact between the cooking surface and the cookware. This will also increase the life of the cooktops and cookware.

- Do not use cookware which has been used with gas burners. The concentrated heat produced by gas burners can deform the bottom of the cookware. As a result, it is impossible to obtain the results desired when this type of cookware is used on a ceramic glass cooktop.

- Never leave a heating on element unless cookware is placed on the element because the cookware will become very hot in a short period of time and this may damage the heating elements.

- Keep in mind that the cooking area remains hot for at least a half an hour after the appliance has been turned off. Make sure that you do not inadvertently place containers or objects on the cooking area while it is still hot.

- Do not turn the heating elements on if there are plastic objects or aluminium foil on the cooktop.
- Do not get too close to the cooking areas when they are hot.

- The ceramic glass used to make the cooktop is very durable. However, should it crack, do not use the cooktop and disconnect it from the power supply.

Routine maintenance and cleaning

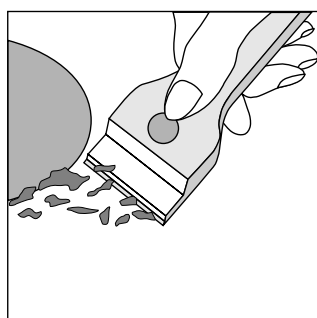
Always keep the surface of the cooktop clean. However, before cleaning, make sure that the cooktop has been turned off and is no longer hot.

Stainless steel frame (only for specific models)

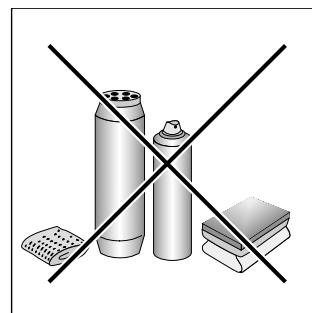
Stainless steel can become spotted or discoloured if it remains in contact with water with high calcium levels, or with detergents that contain phosphorous. We recommend that the cooktop be rinsed with generous amounts of water and then dried after it has been cleaned. In addition, it is advisable to prevent water from spilling onto the surface.

Cleaning the surface of the cooktop

Before using the cooktop, it must be cleaned with a damp cloth to remove dust and residues left from prior cooking. The surface of the cooktop must be cleaned regularly with a solution of warm water and non-abrasive soap. Products specifically designed for cleaning the surfaces of ceramic glass cooktops must be used on a periodic basis. First, remove all residue and grease with a scraper used for cleaning purposes, such as **CERA_{luneta}**® (not supplied).



Clean the cooktop when it is warm, using a suitable cleaning product and paper towels, then rub with a damp cloth, and dry. Aluminium foil, plastic or synthetic objects, sugar or food products with a high sugar content, which melt on the surface of the cooktop should be removed **immediately** with a scraper while the cooktop is still hot. Cleaning products made especially for ceramic glass leave a protective film on the surface which repels residues and grease build-up. This film also serves to protect the surface from damage caused by food products with a high sugar content. Never use sponges or abrasive products at any time. In addition, chemically aggressive cleaning products, such as oven sprays or stain removers, should not be used.



Glass ceramic hob cleaners	Available from
Window scraper Razor blade scrapers	DIY Stores
Replacement blades	DIY Stores, supermarkets, chemists
COLLO luneta HOB BRITE Hob Clean SWISSCLEANER	Boots, Co-op stores, department stores, Regional Electricity Company shops, supermarkets