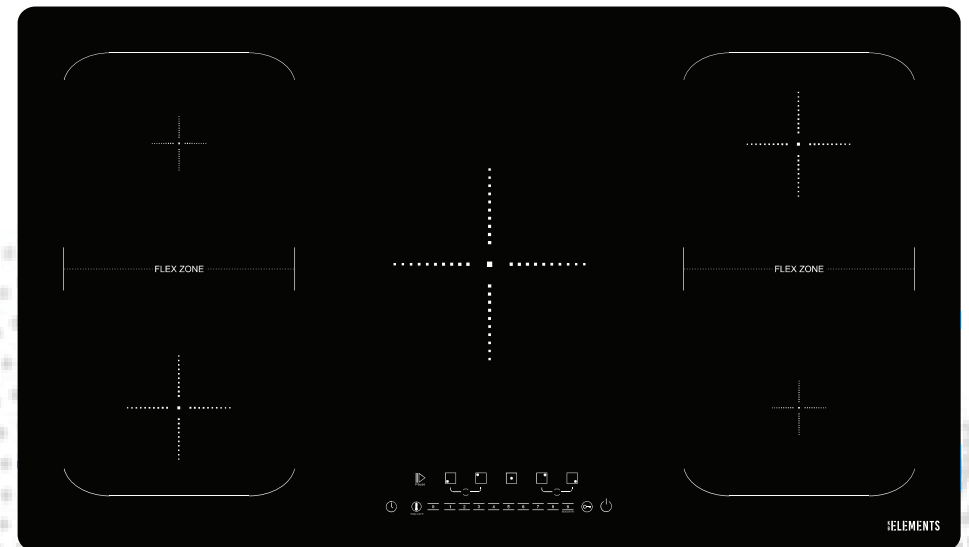


5 Hobs Induction Cooker + Flex Zone Option

ELK106PF

USER MANUAL



Our self-sufficient induction hob offers numerous advantages. The independence of each hob enables flexible and individual control of the cooking zones. This self-sufficiency makes it possible to prepare different dishes at different temperatures at the same time. In addition, the separate operation facilitates precise control of each hob.

Our self-sufficient induction hobs therefore offer an efficient and user-friendly solution for the kitchen, providing maximum flexibility and control over the cooking process.

Please read this manual carefully and retain for future references.

Thank you for choosing KB ELEMENTS Products, please read carefully the instructions and precautions indicated in this Manual, and keep it for future reference.

CONTENTS

BEFORE USE	1
SAFETY INSTRUCTIONS	1-2
INSTALLATION	3
CONTROL PANEL LAYOUT	4-5
TEMPERATURE LEVEL TABLE	6
TECHNICAL INFORMATION	6
CLEANING	7
TROUBLESHOOTING GUIDE	7
CONNECTING THE INDUCTION COOKER TO THE POWER	8
AFTER-SALES SERVICE	9

BEFORE USE

IMPORTANT: The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION SYSTEM" (Figure below) or enameled pots. Place the pot on the required cooking zone before switching the hob on.



EXISTING POTS AND PANS

Use a magnet to check if the pot is suitable for the induction hob: pots and pans are unsuitable if not magnetically detectable.

- Make sure pots have a smooth bottom, otherwise they could scratch the hob. Check dishes.
- Never place hot pots or pans on the surface of the hob's control panel.

This could result a damage



- The bottom diameter of pots or pans should be at least 10cm.

SAFETY INSTRUCTIONS



This is the warning / caution-safety symbol, regarding safety, warning of potential risks to users and other.

- 1.The induction must be unplugged from the outlet before any installation operation.
- 2.Unplug the Induction Cooker from the outlet if you're not using it, and wait until it cools down in order to clean, dry and store.
- 3.Installation and maintenance must be made by a specialized technician, Incorrect assembly and improper use can present a risk of electric shock.
- 4.The usage of accessories or attachments that are NOT recommended by KB ELEMENTS may cause fire, electric shock or injury.
- 5.DO NOT USE if the cord or any other part of the appliance has been damaged or dropped, in order to avoid risk of electric shock. If you face any faults, please contact nearest KB ELEMENTS point of sales.
- 6.The appliance must be earthed.
- 7.The power cable must be long enough to connect the induction cooker to the outlet.
- 8.Do not use multi-sockets or extension cords.
- 9.For installation to comply with the current safety regulations, an omnipolar switch with minimum contact gap of 3mm is required.

10. NEVER pull on the cord; Hold the plug head and unplug it.
11. The electrical parts must not be accessible to the user after installation.
12. NEVER put the induction cooker and cable in water or any other liquid, to avoid electric shock.
13. The Induction cooker is for domestic indoor use only, DO NOT USE outdoors.
14. The induction and its accessible parts become hot during use, avoid touching heated elements.
15. Children less than 8 years old shall not use the induction without supervision.
16. Do not touch the induction heated elements during and after use.
17. DO NOT allow the induction cooker to touch wall coverings, clothing, or other flammable materials during use.
18. Be careful when moving utensils that contain food, water, oil, or other hot liquids.
19. DO NOT place: on or near an oven, gas cylinder, or electric oven, use it on a flat and heat-resistant surface.
20. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
21. An air switch or circuit breaker (not supplied) should be installed in the compartment under the appliance.
22. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
23. The induction is not intended to be operated by an external timer or separate remote-control system.
24. Do not use steam cleaners.
25. Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface.

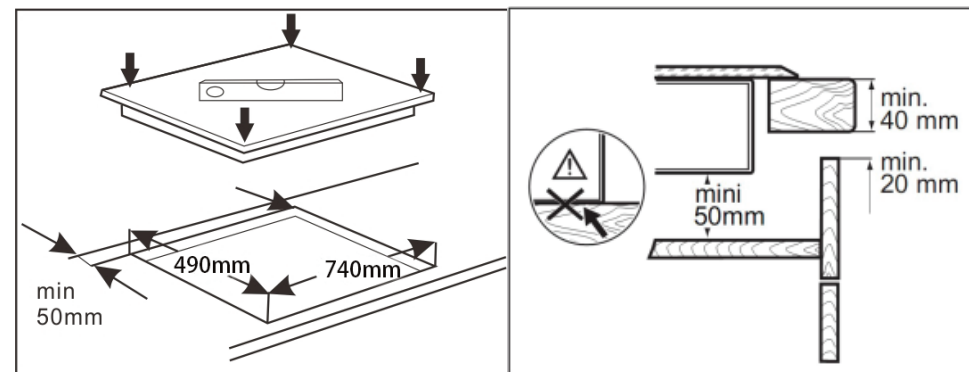
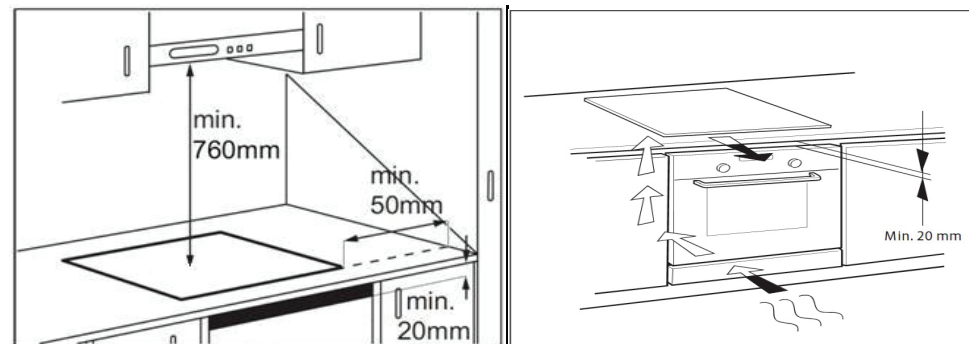


CAUTION! Surface remains hot after use! Do not touch the top plate right after removing the pot or the pan.

INSTALLATION

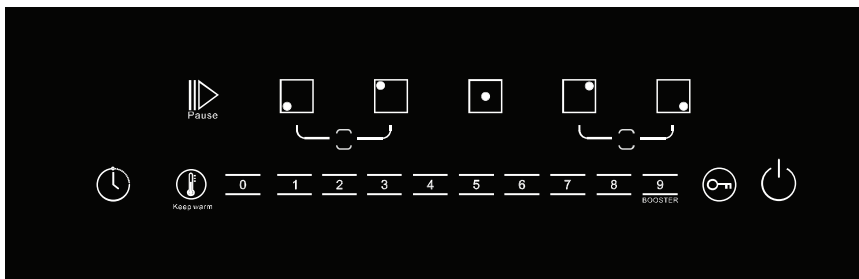
After unpacking the product, check for any damage during transport. In case of problems, contact the dealer of KB ELEMENTS.

For built-in dimensions and installation instruction, see images below:



- The distance between the underside of the induction and the separator panel must respect the dimensions given in the image (minimum. 50mm).
- In order to ensure the correct operation of the induction, do not obstruct the minimum required clearance (minimum 20 mm) on the worktop for air flow out.
- If an under top oven is installed, make sure the oven is equipped with a cooling system.
- Do not install the hob above a dishwasher or washing-machine.

CONTROL PANEL LAYOUT



Switching the hob ON/OFF



To switch the hob ON, press the button and the cooking zone displays light up.

To switch off, press the same button until the displays switch off. All the cooking zones are deactivated.

If the hob has been in use, the residual heat indicator “H” remains lit until the cooking zones have cooled down.

If within 120 seconds of switching on, no heating zone is selected, the hob switches off automatically.

Switching on and adjusting cooking zones



Once the hob is switched on and the pan is positioned on the chosen cooking zone, select the zone using the corresponding button: the display shows level 0.

Each cooking zone has various power levels, adjustable with the $\overline{1} / \overline{2} / \overline{3} / \overline{4} / \overline{5} / \overline{6} / \overline{7} / \overline{8} / \overline{9}$ buttons, going from “1”: min. level, to “9”: max. level.

Flex zone

Press \square and \square in the meantime, the lights will be on and the whole cooking zone corresponding will be open, press \square or \square alone, the lights will be off and only one single cooking zone corresponding selected, if you press again \square and \square in the meantime, the lights will be off and the whole cooking zone corresponding will be deactivated.

Deactivation of cooking zones

Select the cooking zone you wish to switch off. Press the corresponding button.

Press the key “ $\overline{0}$ ” to set the level to “0”. The cooking zone switches off and the residual heat indicator “H” lights up.

Child lock



This function locks the controls to prevent accidental switching on of the hob.

To activate the child lock function, switch on the hob and hold button Ⓞ for 3 seconds; the timer shows Lo. Then the control panel is locked. To deactivate the control panel lock, repeat the activation procedure. The Lock goes off and the hob is active again.

Timer

The timer can be used to set cooking time for a maximum of 99 minutes (1 hour and 39 minutes) for all cooking zones.

Select the cooking zone to be used with the timer, press the button with the clock symbol ⌚ then set the desired cooking time using the $\overline{0} / \overline{1} / \overline{2} / \overline{3} / \overline{4} / \overline{5} / \overline{6} / \overline{7} / \overline{8} / \overline{9}$ buttons of the timer function (see figure). After a few seconds, the timer begins the countdown.

Once the set time has elapsed, an acoustic signal sounds and the hob switches off automatically.

To deactivate the timer, press the “ $\overline{0}$ ” button to set the display showing “00” or hold the button with the clock symbol for at least 4 seconds.

Pause



Pause-Button: When this button is pressed, the cooktop stops working. Press the button again and the cooktop begins to work again.



If you press the button, the cooking zone selected will be in level 9, press again the button, the cooking zone selected will be in booster, and if you press it again the booster will be deactivated.

Auto switch off

The hob will automatically switch off when you do not set cooking time, forget to switch off the hob, or do not operate the hob at all. The relationship between the power level and default switch off time is shown in below figure.

Power level	The hob automatically switches off after
1-9	2 hours

CONTROL PANEL WARNINGS

Residual heat indicator



The hob is fitted with a residual heat indicator for each cooking zone.

These indicators alert the user when cooking zones are still hot.

If the display shows H , the cooking zone is still hot. If the residual heat indicator of a given cooking zone is lit, that zone can be used, for example, to keep a dish warm or to melt butter. When the cooking zone cools down, the display goes off.

Incorrect or missing pot indicator – Error code “E0”

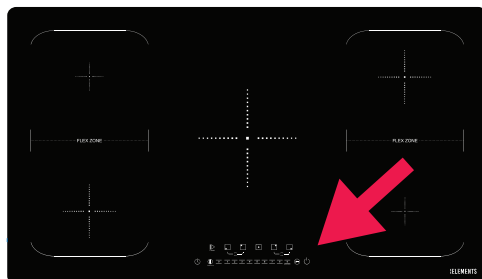
If you are using a pot that is not suitable, not correctly positioned or not of the correct dimensions for your induction hob, the symbol “E0” mean “no pot” will appear in the display (see figure at side). If no pot is detected within 180 seconds, the hob switches off.

HOW TO USE THE KEEP WARM FUNCTION

The keep-warm function gently maintains food at serving temperature without overcooking

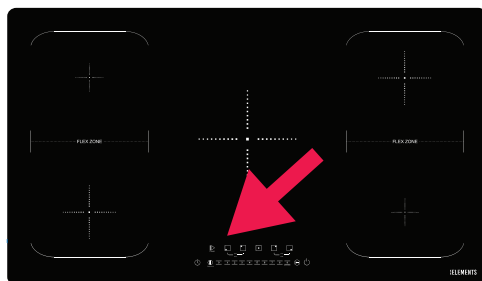
Note 1: The keep-warm function automatically maintains the desired temperature for up to 2 hours.

Note 2: Multiple cooking zones can be selected simultaneously while using the keep-warm function.



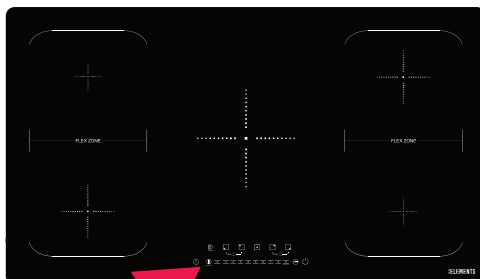
1-Turn on the induction hob

Press the power button to switch on the appliance.



2-Select the cooking zone

Select the cooking zone you want to activate the Keep Warm function for.



3-Activate Keep Warm and choose temperature

Press the Keep Warm button to cycle through the available temperature levels:

- U for Low-maintains food at approximately 45°C
- U for Medium -keeps food at around 55°C
- U with overline for High-holds food temperature near 65°C

TECHNICAL INFORMATION

Voltage: 220-240V 50/60 Hz

Max. power: 9400W

Left up booster :1700W Left down booster :2000W Flex booster:3700W

Right up booster :2000W Right down booster:1700W Middle booster :2000W

CLEANING

-Do not use steam cleaners.

-Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator (“H”) is not displayed.

IMPORTANT: Do not clean with scrub brushes, Clean the induction with a damp cloth or a specific hob cleaner.

-Clean the hob (when it is cool) to remove any deposits and stains due to food residuals after each use.

-Salt, sugar and sand may scratch the glass surface.

TROUBLE SHOOTING GUIDE

-Read and follow the instructions given in the section “Instructions for use”.

-Check that the electricity supply has not been shut off.

-Dry the hob thoroughly after cleaning it.

-If, when the hob is switched on, alphanumeric codes appear on the display, refer to the following table for instructions.

-If the hob cannot be switched off after use it, disconnect it from the power supply.

Error code	Possible Cause	Remedy
E0	No Pan or did not detect the pan	Put on the pan
E1	Low voltage	Contact the after-sales service and specify the error code
E2	High voltage	Contact the after-sales service and specify the error code
E3	Sensor under glass High temperature or short	Contact the after-sales service and specify the error code
E4	Sensor under glass open	Contact the after-sales service and specify the error code
E5	IGBT sensor high temperature or Short	Contact the after-sales service and specify the error code
E6	IGBT sensor open	Contact the after-sales service and specify the error code
E8	Light board line poor connect	Contact the after-sales service and specify the error code

C/C-C-C-C Error: automatic safety shut-off for liquid overflow. This means that the touch panel was watered with liquid.

NOISES MADE BY THE HOB

Induction hobs can make whistling or crackling sounds during normal operation, these actually come from the pots and pans as a result of the characteristics of the bottoms (for example, bottoms made of several layers of material, or uneven bottoms). These noises vary depending on the pots and pans used and the amount of food they contain, and are not indicative of a defect of any kind.

In addition, the induction hob is equipped with an internal cooling system to control the temperature of electronic parts; as a result, during operation and for several minutes after the hob has been switched off, the noise of the cooling fan will be audible. This is perfectly normal and indeed essential for proper functioning of the appliance.

CONNECTING THE INDUCTION COOKER TO THE POWER

Only a certified qualified person is allowed to connect the induction cooker to the main power.

Before connecting the induction cooker to the power socket, check that:

1. The internal wiring system is suitable for the amperage drawn by the induction cooker.
2. The voltage corresponds to the nominal value specified on the rating plate
3. The cross-sections of the mains cable can withstand the load specified on the rating plate.

Do not use adapters, voltage dividers or connection devices to connect the induction cooker to the mains, as this can lead to overheating and fire.

Mains cable:

The mains cable must not touch the hot components and must be routed so that its temperature never exceeds 75 °C.

Check with an electrician whether the internal cabling system is suitable without modification.


Modifications may only be carried out by a qualified electrician.

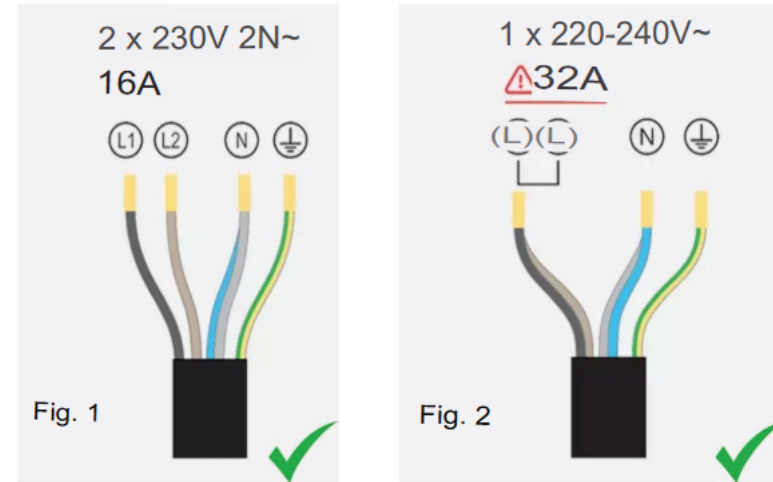
The power supply must be connected in accordance with applicable regulations or a single-pole circuit breaker. The connection method is shown below.

If the mains cable is damaged or needs to be replaced, this must be carried out by customer service using the appropriate tools in order to avoid accidents.

- If the induction cooker is connected directly to the mains, a single-pole circuit breaker with a minimum opening of 3 mm between the contacts must be installed.
- The installer must ensure that a proper connection has been made and that it complies with safety regulations.
- The mains cable must not be bent or crushed.
- The power cable must be checked regularly and replaced by an authorized electrician.

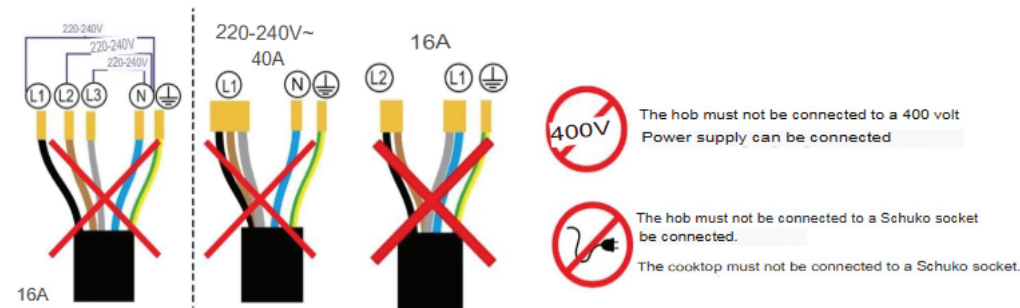
Connecting the hob to the mains



 The hob may only be used by qualified personnel be connected to the power grid.



Connection as shown in Figure 1: Two-phase, each phase with 220-240 V and 16 A

Connection as shown in Figure 2: Single-phase with 220-240 V and 32 A.



-  The hob must not be connected to a 400 volt Power supply can be connected
-  The hob must not be connected to a Schuko socket be connected. The cooktop must not be connected to a Schuko socket.

REFERENCE FOR POWER CABLE SPECIFICATIONS

1-5A	<1mm	<1000w
6A	≥1mm	≤1320w
10A	≥1.5mm	≤2200w
16A	≥2.5mm	≤3520w
20A	≥2.5mm	≤4400w
25A	≥4mm	≤5500w
32A	≥6mm	≤7040w
40A	≥10mm	≤8800w
50A	≥10mm	≤11000w
63A	≥16mm	≤13200w
80A	≥16mm	≤17600w
100A	≥25mm	≤22000w
125A	≥35mm	≤27500w

AFTER-SALES SERVICE

Before contacting the After-sales Service:

1. See if you can solve the problem yourself with the help of the “Troubleshooting guide”.
 2. Switch the appliance off and then on again to see if the problem has been eliminated.
- If the problem persists after the above checks, contact the nearest After-Sales Service.

Always specify:

- a brief description of the fault
- the product type and exact model
- your full address
- your telephone number

If any repairs are required, contact an authorized After-Sales Service Centre (to ensure the use of original spare parts and correct repairs). Spare parts are available.