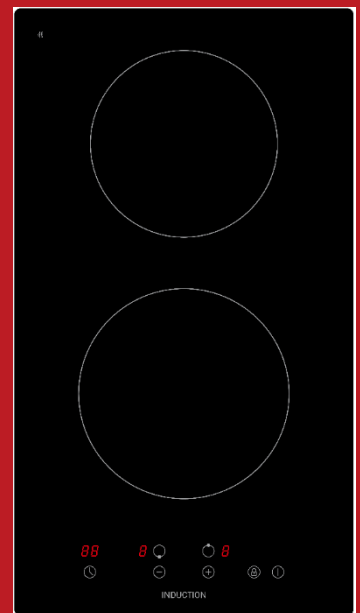


YUNA

CALOR EBKI2 G



Instruction Manual

Dear Customer!

We would like to thank you for purchasing this YUNA-product. Please read the complete instruction manual before you operate the appliance for the first time.

Retain this instruction manual in a safe place for future reference. If you transfer the appliance to a third party, also hand over this instruction manual.

INDEX

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1.	Safety information	3
1.1	Abbreviations	4
1.2	Signal words	4
1.3	Safety instructions	4
2.	Installation	7
2.1	Unpacking and positioning	8
2.2	Pre-installation requirements	8
2.3	Selection of installation equipment / Dimensions	9
2.4	Installation of the hob	10
2.4.1	Installation of the fixing brackets	12
2.5	Electrical connection	12
3.	Operation	13
3.1	Hob and control panel	14
3.1.1	Hob	14
3.1.2	Control panel	15
3.2	Use of the touch control	15
3.3	Before initial use	16
3.4	Suitable cookware	16
3.5	How to start cooking	17
3.6	How to stop cooking	18
3.7	Key lock	19
3.8	Over-temperature protection	20
3.9	Detection of small objects	20
3.10	Automatic switch-off	20

3.11 How to use the timer20

4. Environmental protection..... 22

 4.1 Energy saving.....22

5. Cooking guidelines..... 22

 5.1 Cooking tips.....23

 5.2 Power levels.....24

6. Cleaning and maintenance..... 25

7. Trouble shooting..... 27

 7.1 Error codes.....29

8. Technical data* 30

9. Waste management..... 31

10. Guarantee conditions..... 32



Do not dispose of this appliance together with your domestic waste. The appliance must be disposed of at a collecting centre for recyclable electric and electronic appliances. Do not remove the symbol from the appliance.

- ⓘ The figures in this instruction manual may differ in some details from the current design of your appliance. Nevertheless, follow the instructions in such a case. Delivery without content.
- ⓘ Any modifications, which do not influence the functions of the appliance, shall remain reserved by the manufacturer.
- ⓘ Please dispose of the packing with respect to your current local and municipal regulations.
- ⓘ The appliance you have purchased may be an enhanced version of the unit this manual was printed for. Nevertheless, the functions and operating conditions are identical. This manual is therefore still valid.
- ⓘ Technical modifications as well as misprints shall remain reserved.

EU - DECLARATION OF CONFORMITY

- ☆ The products, which are described in this instruction manual, comply with the harmonized regulations.
- ☆ The relevant documents can be requested from the final retailer by the competent authorities.

THESE OPERATING INSTRUCTIONS MUST ALWAYS BE ACCESSIBLE TO ANY PERSON OPERATING THE APPLIANCE; MAKE SURE THAT THE OPERATING INSTRUCTIONS HAVE BEEN READ AND UNDERSTOOD BEFORE OPERATING THE APPLIANCE.

1. Safety information

READ THE SAFETY INFORMATION AND SAFETY INSTRUCTIONS CAREFULLY BEFORE YOU OPERATE THE APPLIANCE FOR THE FIRST TIME.

All information included in those pages serve for the protection of the operator. If you ignore the safety information and safety instructions, you will endanger your health and life.

- ! Store this manual in a safe place so you can use it whenever it is needed. Strictly observe the instructions to avoid damage to persons and property.
- ! Check the technical periphery of the appliance! Do all wires and connections to the appliance work properly? Or are they time-worn and do not match the technical requirements of the appliance? A check-up of existing and newly-made connections must be done by an authorized professional. All connections and energy-leading components (incl. wires inside a wall) must be checked by a qualified professional. All modifications to the electrical mains to enable the installation of the appliance must be performed by a qualified professional.
- ! The appliance is intended for private use only.
- ! The appliance is intended for cooking in a private household only.
- ! The appliance is intended for indoor-use only.
- ! The appliance is not intended to be operated for commercial purposes, during camping and in public transport.
- ! Operate the appliance in accordance with its intended use only.
- ! Do not allow anybody who is not familiar with this instruction manual to operate the appliance.
- i This appliance may be operated by **children** aged from 8 years and above as well as by persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they are supervised or have been instructed concerning the safe use of the appliance and do comprehend the hazards involved. **Children** must not play with the appliance. Cleaning and **user-maintenance** must not be carried out by **children** unless they are supervised.

IMPORTANT INFORMATION FOR PERSONS WITH A PACEMAKER OR ANY OTHER MEDICAL IMPLANT:

The appliance complies with the current electromagnetic interference regulations. It fully complies with all legal requirements (2004/108/EG). It is designed to not interfere with the functions of other electric appliances, provided they comply with the identical regulations.



DANGER!

THIS INDUCTION HOB GENERATS MAGNETIC FIELDS IN ITS IMMEDIATE VICINITY.

Your pacemaker must be designed in compliance with the corresponding regulations so it will not cause any interferences between the pacemaker and the appliance.

- ① Consult the manufacturer of your pacemaker or your doctor to decide whether it meets the forced requirements or if any incompatibilities do exist.

MAKE SURE THAT THIS MANUAL IS AVAILABLE TO ANYONE USING THE APPLIANCE AND MAKE SURE THAT IT HAS BEEN READ AND UNDERSTOOD PRIOR TO USING THE APPLIANCE.

1.1 Abbreviations

SENSOR BUTTON(S)	! SENSOR(S)
------------------	-------------

1.2 Signal words

! DANGER!

indicates a hazardous situation which, if ignored, will result in death or serious injury.

! WARNING!

indicates a hazardous situation which, if ignored, could result in death or serious injury.

! CAUTION!

indicates a hazardous situation which, if not avoided, may result in minor or moderate injury.

NOTICE!

indicates possible damage to the appliance.

1.3 Safety instructions

! DANGER!

To reduce the risk of electrocution

1. Non-compliance of the orders of this instruction manual will endanger the life and health of the operator and / or can result in damages to the appliance.
2. The appliance must be connected to the mains by a qualified professional, who is familiar with and adheres to the local requirements and supplementary regulations of your energy supplier.
3. All electrical work must be carried out by a qualified professional. Do not modify the energy supply. The connection must be carried out in accordance with the current local and legal regulations
4. **Do not connect** the appliance to the mains if the appliance itself or the power cord or the plug are visibly damaged. RISK OF ELECTRICAL SHOCK!
5. Never try to repair the appliance yourself. Repairs carried out by unauthorized persons can cause serious damage. If the appliance does not operate properly, please contact the customer service. Original spare parts should be used only.

6. When the power cord is damaged, it must be replaced by the manufacturer or an authorized aftersales service or a qualified professional only.
7. **Never** touch power plugs, power switches or other electrical components with wet or damp hands. RISK OF ELECTRIC SHOCK!



WARNING!

To reduce the risk of burns, electrocution, fire or injury to persons

1. Operate the appliance with 220 ~ 240 V AC / 50 Hz only.
2. Disconnect the appliance from the mains before you clean or maintain it.
3. The technical data of your energy supply must meet the data on the rating label. The main current circuit must be equipped with a safety shut-down device.
4. The appliance must always be grounded and protected corresponding to the requirements of your local energy supplier. The main current circuit must be equipped with a safety shut-down device.
5. All modifications to the electrical mains to enable the installation of the appliance must be performed by a qualified professional.
6. In case of an event caused by a technical malfunction, disconnect the appliance from the mains. Report the malfunction to your customer service so it can be repaired.
7. Do not repair the appliance yourself. Repairs carried out by unauthorized persons can cause serious damage. Always contact the customer service. Only original spare-parts should be used for repairs.
8. Do not use adapters, multiple sockets and extension cords for connecting the appliance to the mains. RISK OF FIRE!
9. If any cracks occur on the glass-ceramic, switch off the appliance and disconnect it from the mains. RISK OF ELECTRICAL SHOCK!
10. Do not carry out any modifications to your appliance.
11. The appliance is not allowed to be operated with an external timer or a separate remote-control-system.
12. After use, always switch off the cooking zones as described in this manual (i.e. by using the touch controls).
13. The room the appliance is installed in must be dry and well-ventilated. When the appliance is installed, an easy access to all control elements is required.
14. The veneering of cabinets has to be fixed with a heat-resistant glue, that is able to withstand a temperature of 100 °C.
15. Adjacent furniture or housing and all materials used for installation must be able to resist a temperature of min. 85° C above the ambient temperature of the room the appliance is installed in during operation.
16. Do not install the appliance in rooms or at areas which contain flammable substances as petrol, gas or paint. This warning also refers to the vapour these substances release.
17. Cooker-hoods should be installed according to their manufacturers' instructions.
18. The safety distance between the hob and a **wall cupboard** above should be **at least 760 mm**.
19. The safety distance between the hob and an **extractor hood** above should be **at least 650 mm**.
20. Do not store any objects on the hob. RISK OF FIRE!
21. Unattended cooking with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
22. Do not install the appliance near to curtains or upholstered furniture. RISK OF FIRE!
23. Household equipment and connection leads must not touch the hob as the insulation material is usually not heat-resistant.

24. Never use a steam cleaner to clean the appliance. The steam will cause serious damage to the electric components of the appliance. RISK OF ELECTRICAL SHOCK!
25. Never touch the cooking zones while the residual heat indicator is still on. RISK OF BURNS!
26. The accessible parts of the appliance become hot during operation, so keep children away from the operating appliance. Touching the appliance while it is operating can cause serious burns.
27. Children must not play with the appliance.
28. Always supervise children when they are near the appliance.
29. Only allow children to use the appliance without supervision, when adequate instructions have been given before so that the child is able to use the appliance in a safe way and understands the risks of improper use.
30. While unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept away from children and pets. CHOKING HAZARD.
31. Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.



CAUTION!

1. Do not use any aggressive, abrasive and acid detergents or sharp-edged items to clean the appliance. Otherwise you may scratch the surface and damage the glass.
2. Do not switch on the hob before you have put a cookware on it.
3. After use, always switch off the cooking zones as described in this manual (i.e. by using the touch controls / sensor buttons). Do not rely on the auto-detection feature to switch off the cooking zones when you remove the cookware.
4. The hob should be clean at every time. Soiled cooking zones do not transfer the heat correctly.
5. Protect the hob against corrosion.
6. Switch off soiled cooking zones.
7. Switch off the complete hob if any damage or malfunction occurs.
8. Do not leave pans with prepared dishes based on fats and oils unattended on a operating cooking zone; hot fat can spontaneously catch fire.
9. Cooking utensils may become hot because of the heat transferred by the heated food. Potholders or oven gloves may be needed to handle such utensils.
10. The blades of scrapers for cleaning an induction hob are very sharp. Do not cut yourself, especially when you have removed the safety cover of the scraper.
11. Metal-made items such as knives, forks, spoons and pan lids should not be put on the appliance, because they may become hot.
12. This appliance complies with the current European safety legislation. We do wish to emphasize that this compliance does not negate the fact that the surfaces of **the appliance will become hot** while operating and **will retain and emit heat even if it has stopped operating**.

NOTICE!

1. When you move the appliance, hold it at its base and lift it carefully. Keep the appliance in an upright position.
2. Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
3. Do not put any heavy items on the hob.

4. Only use cookware which is suitable to be used on a induction hob; otherwise you will damage the appliance.
5. The appliance must be transported and installed by at least **two persons**.
6. When you unpack the appliance, you should take note of the position of its components in case you have to repack and transport it at a later point of time.
7. Do not operate the appliance unless all components are installed properly.
8. The air vents of the appliance or its built-in structure (if the appliance is suitable for being built-in) must be completely open, unblocked and free of any kind of dirt.
9. The rating plate **must not** be removed or made illegible, **otherwise all terms of the warranty become invalid!**

SAVE THESE INSTRUCTIONS.

★ The manufacturer and distributor are not responsible for any damage or injury in the event of failure to comply with these instructions.

2. Installation

DANGER!

The appliance must be connected to the mains by a qualified professional, who is familiar with and adheres to the local requirements and supplementary regulations of your electricity supplier. Do not carry out the installation yourself. RISK OF ELECTRIC SHOCK!

DANGER!

All electrical work must be carried out by a qualified professional. Do not modify the energy supply. The connection must be carried out in accordance with the current local and legal regulations. RISK OF ELECTRIC SHOCK!

WARNING!

*The safety distance between the hob and a **wall cupboard** above should be **at least 760 mm**.*

WARNING!

*The safety distance between the hob and an **extractor hood** above should be **at least 760 mm**.*

CAUTION!

Do not install the appliance above cooling equipment, dish washers or laundry dryers.

CAUTION!

When installing the appliance ensure optimal heat radiation to maintain the operating safety.

**CAUTION!**

The wall and the reach of the heat radiation above the worktop must be made of heat-resistant materials.

**CAUTION!**

To avoid any damage, the sandwich layer and adhesive must resist heat.

2.1 Unpacking and positioning

1. Unpack the appliance carefully. Dispose of the packaging as described in chapter WASTE MANAGEMENT.
2. The appliance may be equipped with the transport-protection. Be very careful and do not use any aggressive or abrasive detergents to remove residuals of the transport-protection.
3. Check that the appliance and the power cord are not damaged.
4. Connect the appliance to a dedicated socket only.
5. Do not install the appliance in a place where it may come in contact with water or rain; otherwise the insulation of the electrical system will be damaged.
6. Connect the appliance to the mains properly.

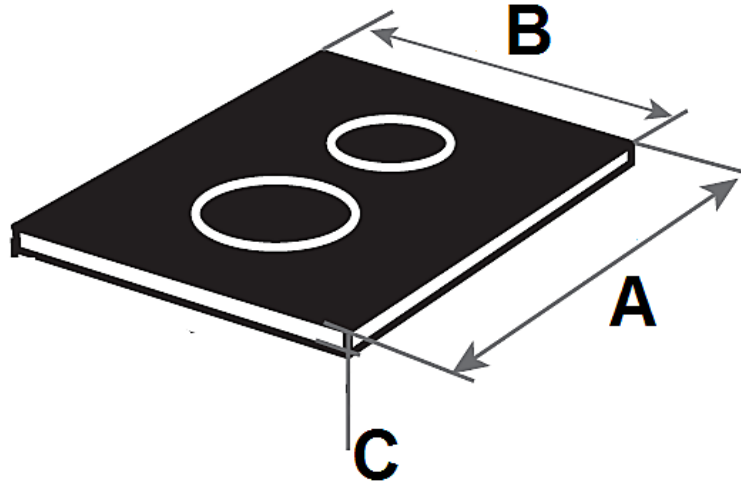
2.2 Pre-installation requirements

- ! The worktop must be rectangular and plane and made of heat-resisting material. Structural elements should not interfere with the installation area.
- ! The installation must meet the safety requirements as well as the legal rules and regulations.
- ! The wall sat the hob should be covered with heat-resistant material, e.g. ceramic tiles.
- ! The power cable must not come into contact with cabinet doors or drawers.
- ! The appliance must be supplied with an adequate flow of fresh air from outside the cabinet to the base of the hob.
- ! If the hob is installed above an oven, the oven must be equipped with a cooling system.
- ! Install a thermal protection below the bottom of the appliance when installing it above a drawer or a cupboard.
- ! The circuit breaker must be easily accessible.

2.3 Selection of installation equipment / Dimensions

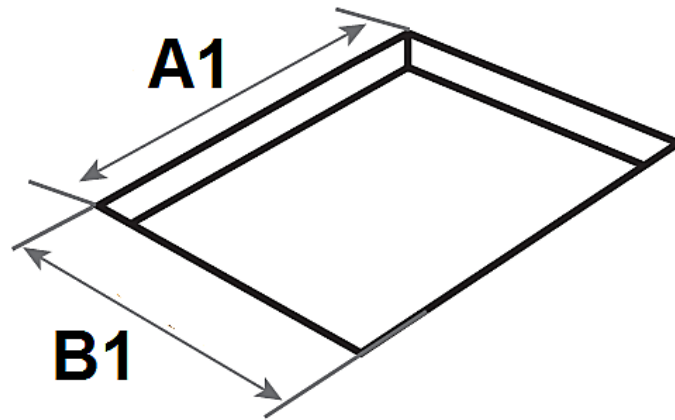
Cut out the installation hole as described on the drawing below. For installation and use, a minimum of 50 mm space shall be preserved around the hole. The thickness of the work top should be at least 30 mm. Choose heat-resistant materials for the work top only to avoid any deformation caused by the heat-radiation of the appliance.

DIMENSIONS OF THE HOB



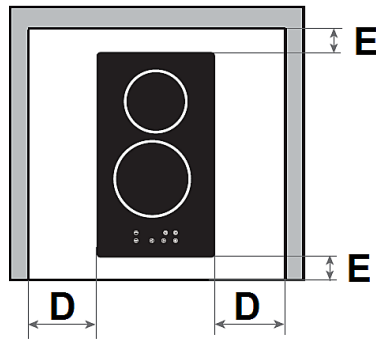
A = Depth (mm)	B = Width (mm)	C = Height(mm)
520	290	min. 62

DIMENSIONS OF THE INSTALLATION OPENING



A1 = Depth (mm)	B1 = Width (mm)
490	270

MINIMUM CLEAR SPACE REQUIRED AROUND THE INSTALLATION OPENING:



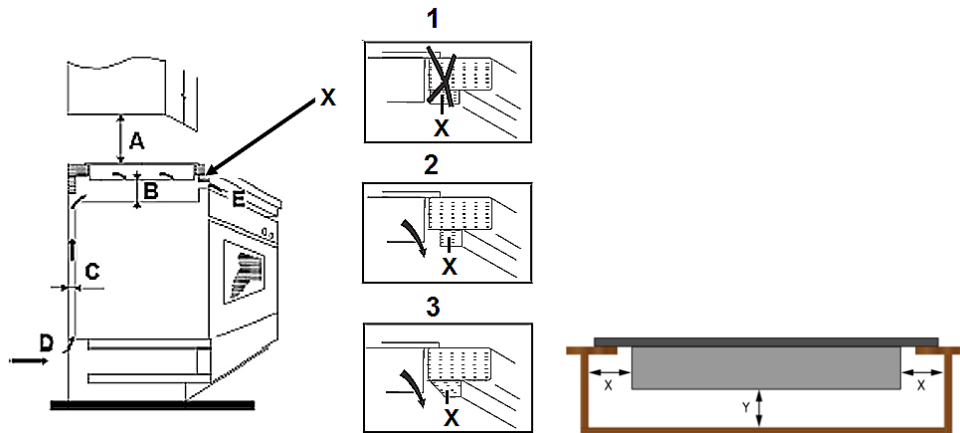
D (mm)	E (mm)
min. 50	min. 50

2.4 Installation of the hob

DANGER!

The hob must be installed by a qualified professional only. Do not carry out the installation yourself. RISK OF ELECTRIC SHOCK!

- The hob must be ventilated properly. The air inlet (D) and outlet (E) must never be blocked or covered. Always keep the appliance in proper condition. The top closing edge of the cabinet (X) must not be flush with the installation opening (1). Install the closing edge in offset positioning (2) or bevel the closing edge (3).



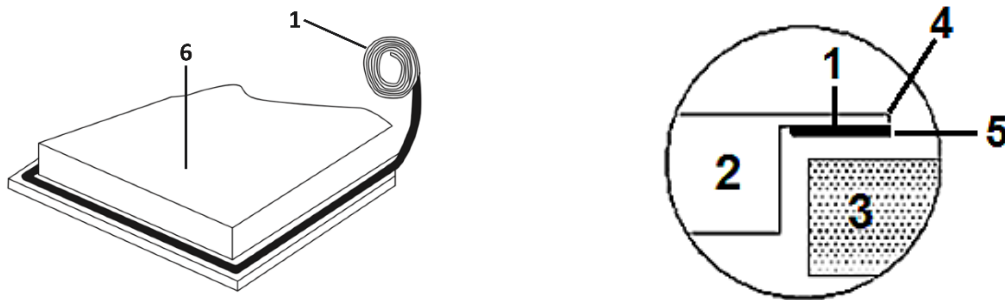
A (mm)	B (mm)	C (mm)	D	E
<u>Wall Cupboard</u> mind. 450 mm	min. 50	min. 20	Air inlet	Air outlet 5 mm
<u>Extractor hood</u> mind. 650 mm				

! The top closing edge of the cabinet (1) must not be flush with the installation opening (2). Install the closing edge in offset positioning (1) or bevel the closing edge (3).

X	Y
min. 150 mm	min. 20 mm

INSTALLATION OF THE HOB:

- Before installing the hob to the worktop, the adhesive seal has to be fixed on the **bottom** edge of the hob properly.
- i** The seal has to be fixed properly. The outer side of the seal must match the bottom outer edge of the hob (s. fig. below). The seal **must be** fitted tightly on the bottom edge of the hob (no overlaps, no gaps etc.) to prevent liquids etc. from entering the installation opening subsequently.



1	Seal
2	Hob
3	Worktop
4	Outer edge of the hob
5	Outer side of the seal
6	Bottom of the hob

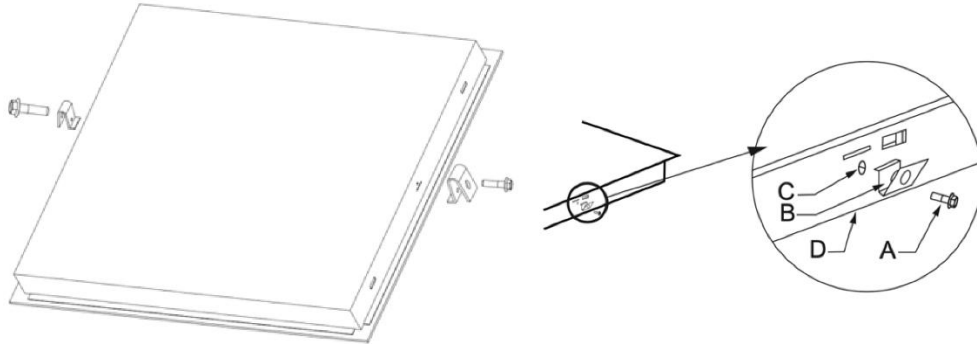
- Insert the hob into the installation opening and push it downward carefully until the hob is in firm contact to the worktop.
- Fix the hob at the bottom of the worktop using the fixing brackets (s. below).

! **WARNING!**

*The safety distance between the hob and a cupboard above should be **at least** 760 mm.*

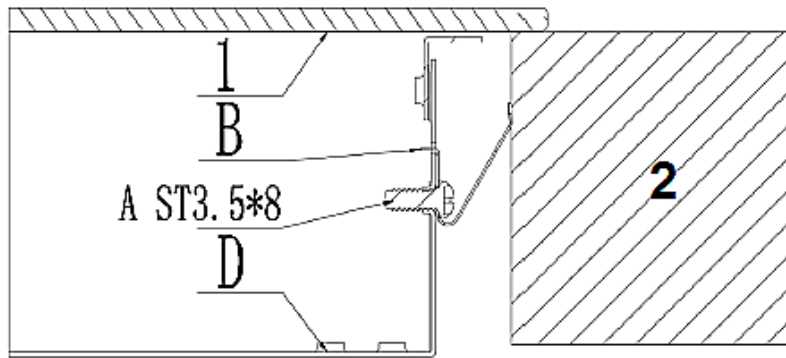
2.4.1 Installation of the fixing brackets

1. Place the appliance on a stable and smooth surface (use the packaging).
2. Do not exert any physical force to the control elements.
3. You have to fix the brackets (s. fig. below).



A	B	C	D
SCREW	BRACKET	SCREW HOLE	BOTTOM OF HOUSING

4. Insert the appliance into the installation opening.



1	CERAMIC GLASS PANEL
2	WORKTOP

2.5 Electrical connection



DANGER!

The appliance must be connected to the mains by a qualified professional, who is familiar with and adheres to the local requirements and supplementary regulations of your electricity supplier. Do not carry out the installation yourself. RISK OF ELECTRIC SHOCK!

**DANGER!**

All electrical work must be carried out by a qualified professional. Do not modify the energy supply. The connection must be carried out in accordance with the current local and legal regulations. RISK OF ELECTRIC SHOCK!

**DANGER!**

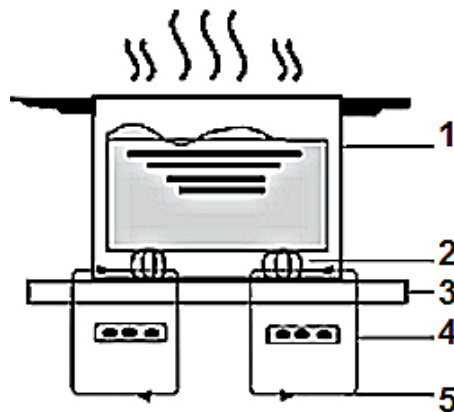
Do not carry out the installation yourself. RISK OF ELECTRIC SHOCK!

INSTRUCTIONS FOR THE INSTALLER (QUALIFIED PROFESSIONAL):

1. Your household power supply must meet the power consumption of the appliance.
2. The voltage must meet the values on the nameplate.
3. The power cord must withstand the values on the nameplate.
4. When connecting do not use adapters, reducers and branching devices as they cause overheating. RISK OF FIRE!
5. The power cord must not touch hot areas and its temperature must not exceed 75° C.
6. When the socket is not accessible for the user or a fixed electrical connection of the appliance is required, an all-pole disconnecting device must be incorporated during installation. Disconnecting devices are switches with a contact opening distance of at least 3 mm. These include LS-switches, fuses and protectors (EN 60335). Read the information on the nameplate and the connection diagram before connecting the appliance to the mains. The electricity supply must be performed via a 16A automatic cut-out. If in doubt, always contact the local building authorities and consult the relevant legal provisions.
7. Do not bend or compress the power cord.
8. Check the power cord regularly. The power cord must be replaced by a qualified professional **only!**

3. Operation

- ! Induction cooking is a safe, advanced, efficient, and economical cooking technology.
- ! It works via electromagnetic vibrations generating heat directly in the cookware.
- ! The glass becomes hot only because the cookware may warm it up.

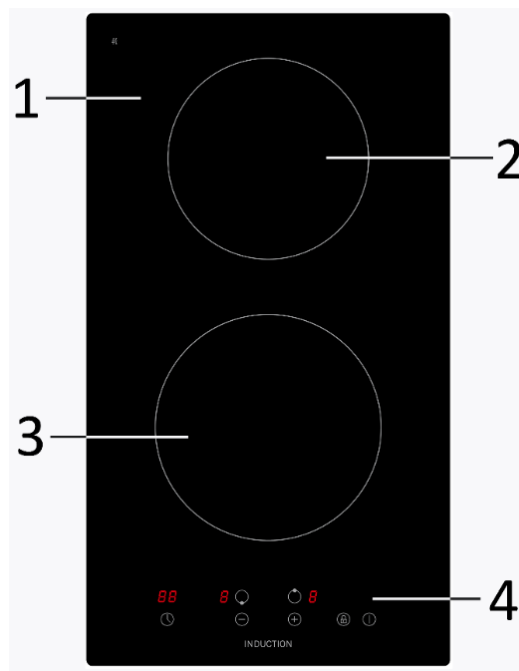


1	COOKWARE
2	MAGNETIC CIRCUIT
3	GLASS CERAMIC PANEL
4	INDUCTION COIL
5	INDUCTION CURRENT

3.1 Hob and control panel

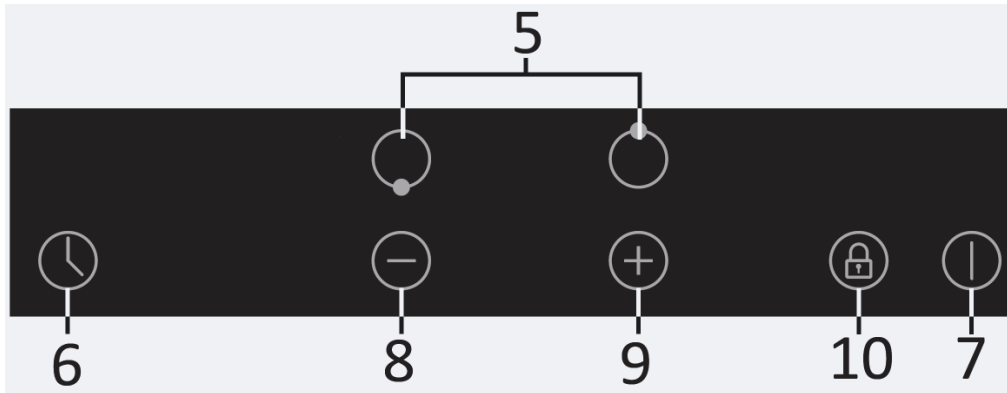
- ❶ Read the complete instruction manual before you operate the appliance for the first time. Strictly observe the safety instructions!
- ❷ Remove the complete protective film!

3.1.1 Hob



1	GLASS CERAMIC PLATE
2	COOKING ZONE / Ø 160 mm / max. 1200 W
3	COOKING ZONE / Ø 190 mm / max. 1700 W
4	CONTROL PANEL

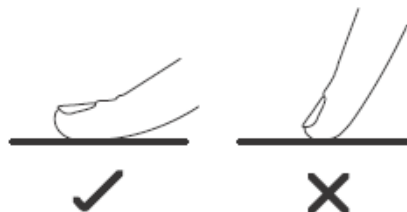
3.1.2 Control panel



5	<p>INDICATORS / SENSORS OF THE COOKING ZONES: ! Sensors for the SELECTION OF THE COOKING ZONES.</p>
6	<p>TIMER SENSOR: ! Sensor for the activation of the TIMER (s. chapter 3.15 HOW TO USE THE TIMER).</p>
7	<p>ON / OFF SENSOR: ! Use this sensor to switch on /off the hob.</p>
8	<p><u>SENSOR BUTTON: -</u> ! For the selection of the POWER LEVELS of the cooking zones (1 - 9) ! For the setting of the TIMER</p>
9	<p><u>SENSOR BUTTON: +</u> ! For the selection of the POWER LEVELS of the cooking zones (1 - 9) ! For the setting of the TIMER</p>
10	<p>KEY LOCK: ! Sensor for the activation / deactivation of the KEY LOCK (s. chapter 3.9 KEY LOCK)</p>

3.2 Use of the touch control


- ! The sensor buttons respond to touches so you do not need to press them.
- ! Touch the sensors with the bottom side of your top phalanx but not with your fingertip (see figure below).
- ! You will hear a beep after each effective input.
- ! Always keep the touch control clean and dry. Cooking utensils and cloths should not cover the touch control. A thin water film may already complicate operating the sensors.



3.3 Before initial use

- ! Clean the glass-ceramic (look at chap. CLEANING AND MAINTENANCE).

3.4 Suitable cookware

- i Use **induction-suitable** cookware only. Check the induction symbol on the packaging or the base of the cookware.
- i Check the suitability with a magnet. When the magnet is attracted by the base, the cookware is suitable.
- i If you have not got a magnet:
 - Pour some water into the cookware which is to be checked.
 - Follow the steps described in "HOW TO START COOKING".
 - When  does not flash on the display and the water is heated up, the cookware is suitable.

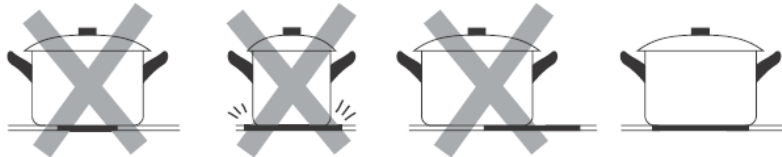
COOKWARE MADE OF THE FOLLOWING MATERIALS IS NOT SUITABLE:

- ☆ Pure stainless steel
- ☆ Aluminium and copper without a magnetic base
- ☆ Glass, wood, china, ceramic und earthenware/pottery.

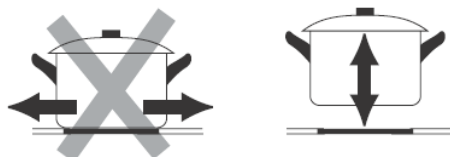
- ! Do not use cookware with sharp or serrated edges or an coarse and uneven base.



- ! The base of your cookware should be flat, contact the glass ceramic completely and have the same diameter as the relevant cooking zone. Always centre the cookware on the cooking zone. Cookware with a diameter of less than 140 mm can be undetected by the appliance.



- ! Always lift your cookware, when you want to move it on the glass ceramic. Do not push cookware as you may scratch the glass ceramic.






3.5 How to start cooking







! CAUTION!

Cooking utensils may become hot because of the heat transferred by the heated food. Potholders or oven gloves may be needed to handle such utensils.

NOTICE!

Only use cookware which is suitable to be used on a **induction** hob; otherwise you will damage the appliance.

! When the power is on, a beep sounds once; all indicators displays "  " or "   ". Now the appliance has entered the stand-by mode.

1. Touch the ON / OFF sensor	
2. The display indicates  .	
3. Place a proper cookware on the DESIRED COOKING ZONE. Always keep the bottom of the cookware as well as the cooking zone clean and dry.	
4. Select the desired cooking zone by touching the SELECTION OF COOKING ZONE sensor. The indicator flashes for 5 seconds.	
5. Set the power level using the + and - sensor. ! Each cooking zone is equipped with 9 power levels (1 - 9)	 1 - 9
6. When you do not set a power level within 1 minute, the appliance will switch off automatically. You have to start at step 1 again.	
7. While cooking, the power level can be changed at any time.	

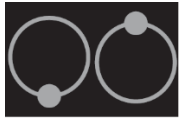

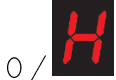


¹ Depending on model

THE DISPLAY INDICATES THE SYMBOL  AND THE INDICATOR OF THE POWER LEVEL ALTERNATELY:

- a) You have not placed the cookware on the correct zone
- or
- b) you use unsuitable cookware
- or
- c) you use unsuitable cookware
- or
- d) you use cookware which is too small or not centred on the cooking zone properly.

i While using unsuitable cookware, the cooking zone does not heat up. The display goes off after 1 minute automatically even if you have not placed suitable cookware on the cooking zone.

3.6 How to stop cooking

<p>1. Touch the SELECTION OF COOKING ZONE-sensor of the cooking zone you want to switch off.</p>	
<p>2. Switch off the RELEVANT COOKING ZONE by setting the - sensor to 0.</p>	
<p>3. Check that the indicator displays 0 and then H.</p>	
<p>4. Switch off the appliance with the ON / OFF sensor.</p>	
<p>5. Beware of the hot surfaces of the cooking zones! An H indicates which cooking zones are still hot. The H disappears as soon as the relevant cooking zone has cooled down.</p>	
<p>6. You can use the residual heat for saving energy when starting a new cooking procedure on a cooking zone which is still warm / hot.</p>	

! **CAUTION!**

Never touch the cooking zones while the residual heat indicator is still on. RISK OF BURNS!



3.7 Key lock

- ! Your induction hob is equipped with a KEY LOCK.
- ! You can lock the sensors to protect them from unintentional operation or operation by children.
- ! **CHILD PROTECTION:** When you lock the sensors before switching off the appliance, they are still locked when switching on the appliance again.



NOTICE!

When the sensors have been locked, all sensors except ON / OFF are deactivated. You can switch off the appliance with the ON / OFF sensor in case of emergency, but you should unlock the sensors afterwards.

HOW TO LOCK THE SENSORS:

1. Touch the KEY LOCK / CHILD PROTECTION.	
2. The Display will show LO.	
3. All sensors except ON / OFF are deactivated.	

HOW TO UNLOCK THE SENSORS:

1. Check that the appliance is switched on.	
2. Touch and hold the KEY LOCK / CHILD PROTECTION for 3 seconds.	
3. The LO in the Display goes off.	
4. All sensor buttons are released again.	
5. Now you can proceed operation as normal.	

3.8 Over-temperature protection

- ! A temperature sensor monitors the temperatures inside the appliance.
- ⓘ The appliance will stop operating automatically if an over-temperature is detected.

3.9 Detection of small objects

- ! When a small-sized or unsuitable cookware (e.g. aluminium) or small objects like knives, forks etc. are placed on a cooking zone, the appliance will turn into stand-by mode automatically after 1 minute.
- ! The fan will keep cooling down the appliance for another minute.

3.10 Automatic switch-off

- ! The automatic switch-off represents another safety component of your appliance.
- ! The automatic switch-off is activated, when you forgot to switch off a cooking zone after operation.










THE DEFAULT TIMES ARE DESCRIBED ON THE SCHEDULE BELOW:

Power level	1	2	3	4	5	6	7	8	9
Auto switch-off (hours)	8	8	8	4	4	4	2	2	2

3.11 How to use the timer


- ! The timer switches off the relevant cooking zones as soon as the set time has elapsed.
- ☆ The max. selectable period of time is 99 minutes.
- ☆ When the selected period of time exceeds 99 minutes, the timer will be set back to 0.

AUTOMATIC SWITCH-OFF FUNCTION OF ONE COOKING ZONE:

<p>1. Touch the SELECTION OF COOKING ZONE-sensor you want to control via the timer.</p>	
<p>2. Touch the sensor button of the TIMER.</p>	
<p>3. The INDICATOR OF THE TIMER will show in the timer display 00 and single digit 0 flashes.</p>	
<p>4. Set he desired minutes using the + and - sensor.</p> <p>➤ Touch + or - <u>once</u> to increase / decrease the value by 1 minute.</p>	
<p>5. Touch the sensor button of the TIMER again, then the number to represent tens digit will flash.</p>	
<p>6. Set he desired dozens of minutes using the + and - sensor.</p> <p>➤ Touch + or - <u>once</u> to increase / decrease the value by 1 minute.</p>	
<p>7. When you have finished the setting, the count-down of the set time starts. The display indicates the remaining time.</p>	
<p>8. To indicate <u>which</u> cooking zone (upper / lower cooking zone) has been enabled a red dot next to the INDICATOR OF THE TIMER goes on.</p>	
<p>7. When the set time has elapsed, the relevant cooking zone is switched off automatically.</p>	

i If you want to change the setting after programming, you have to start at step 1 again.

DEACTIVATING OF THE TIMER FUNCTION

1. Touch the - SENSOR to set the remaining time back to 0.	
2. The TIMER FUNCTION is deactivated when the display indicates -00-.	00

4. Environmental protection

4.1 Energy saving

- ! Use proper cookware for cooking.
- ! Cookware with thick, flat bases can save up to 1/3 of electric energy. Remember to cover your cookware if possible; otherwise you will use four times as much energy!
- ! Match the size of the cookware to the surface of the heating plate. A cookware should never be smaller than a heating plate.
- ! Ensure that the heating plates and the cookware are clean.
- ! Soils prevent heat-transfer. Repeatedly burnt-on spillages can often be removed by products, which will damage the environment, only.
- ! Do not uncover the cookware too often (a watched pot-content will never boil!).
- ! Decrease the power level as soon as the desired cooking temperature is reached.
- ! Use pot-lids to shorten cooking times and save energy.
- ! Minimize the amount of cooking liquids or fat/oil to shorten cooking times.
- ! Select a high power level, when you start cooking. Reduce the power level, when your food has been heated up.
- ! You can use the residual heat of the cooking zones² for saving energy when starting a new cooking procedure on a cooking zone which is still warm / hot.

5. Cooking guidelines



WARNING!

Be very careful when frying, because oil and fat heat up very fast especially when operating a high power level. Extremely hot oil and fat inflame spontaneously and represent a serious fire risk.

² Depending on model

! WARNING!

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

! CAUTION!

Cooking utensils may become hot because of the heat transferred by the heated food. Potholders or oven gloves may be needed to handle such utensils.

NOTICE!

*Only use cookware which is suitable to be used on a **induction** hob; otherwise you will damage the appliance.*

5.1 Cooking tips

- !** Decrease the power level as soon as the desired cooking temperature is reached.
- !** Use pot-lids to shorten cooking times and save energy.
- !** Minimize the amount of cooking liquids or fat / oil to shorten cooking times.
- !** Select a high power level, when you start cooking. Reduce the power level, when your food has been heated up.

SIMMERING / COOKING OF RICE:

- !** Simmering is cooking with a temperature of approx. 85 °C. At this temperature small bubbles ascend to the surface of the cooking liquid. Simmering is a perfect way to cook delicious soups and stews as the flavours of the food unfold completely without being over-heated. You should also cook egg-based sauces and sauces thickened with flour in this way.
- !** Some cooking procedures, including the cooking of rice with the absorption-method (= the water is consumed completely), require a setting above the lowest power level, so the food is cooked within the recommended cooking time.

STEAKS:

1. Take the meat out of the fridge and let it rest at room temperature for approx. 20 minutes.
2. Heat up a pan with a heavy base.
3. Rub both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and place the steak into the pan.
4. Turn the meat just once while cooking. The exact cooking time depends from the size of your steak and your individual preferences (medium, medium rare etc.). So the cooking time of each side may vary from 2 to 8 minutes. Press the steak to check the cooking result - a firm steak is well done.
5. Leave the steak on a warm plate for a few minutes; so it will become tender.

ASIAN-STYLE COOKING:

1. Choose a wok with a flat base or a big pan.
2. Prepare all ingredients and the cooking utensils you need. Asian-style cooking should work fast. If you want to cook a big amount of food, you should divide the food into several portions.
3. Preheat the wok/pan briefly and add two tablespoons of oil.
4. Cook the meat first. Put it aside and keep it warm.
5. Now cook the vegetable. When the vegetable is hot but still crisp, reduce the power level. Add the meat and, if desired, a sauce.
6. Sauté the complete food carefully so all components are hot.
7. Serve immediately.

5.2 Power levels

- ⓘ The power levels given in the following table are guidelines only. They depend on the quality of food, the amount of food to be cooked, the used cookware, etc.
- ⓘ The following table does not claim to be complete.

POWER LEVEL	SUITABILITY
1 - 2	<ul style="list-style-type: none"> ! Delicate warming of small amounts of food. ! Melting of chocolate, butter etc. ! Food which burns quickly. ! Gentle simmering. ! Slow warming.
3 - 4	<ul style="list-style-type: none"> ! Reheating. ! Fast simmering. ! Rice.
5 - 6	<ul style="list-style-type: none"> ! Pancakes.
7 - 8	<ul style="list-style-type: none"> ! Sautéing. ! Pasta.
9	<ul style="list-style-type: none"> ! Asian-style. ! Frying. ! Reaching of the boiling point of soup/water.

6. Cleaning and maintenance



WARNING!

Do not use a steam cleaner. Risk of electric shock! The steam can damage the electric components of the appliance. RISK OF ELECTRICAL SHOCK!



WARNING!

Switch off the appliance and let it cool down before cleaning. Disconnect the appliance from the mains before maintenance (fuse box of your household power supply)!

DETERGENTS:

- ! Do not use any abrasive detergents!
- ! Do not use any organic detergents!³
- ! Do not use essential oils!
- ! Never use solvents!

CLEANING OF THE HOB:

- ! Clean the hob after use.
- ! Clean the glass-ceramic with a commercially available detergent for glass-ceramic. Use a special sponge and warm water.
- ! Remove residuals on the glass-ceramic with a soft cloth.
- ! Do not scrub the glass-ceramic.
- ! Remove residuals with a silicon-made scraper, which is suitable for glass-ceramic. Such scrapers are commercial available.

³ Detergents such as vinegar, citric acid etc.

KIND OF CONTAMINATION	
STRATEGY	SAFETY GUIDELINES
DAILY CONTAMINATION OF THE GLASS CERAMIC (FINGERPRINTS, STAINS CAUSED BY FOOD, NON-SUGARY SPILLAGES).	
<ol style="list-style-type: none"> 1. Disconnect the appliance from the mains (fuse-box). 2. Use a suitable detergent for glass ceramic while the glass ceramic is still warm - but not hot! 3. Clean with a soft cloth / kitchen paper and water, then dry carefully. 4. Connect the appliance to the mains again. 	<ul style="list-style-type: none"> ! While the appliance is disconnected from the mains the residual heat indicator does not work, so the cooking zones may be still hot. Be very careful. ! Scourers, nylon-scourers and abrasive detergents can scratch the glass ceramic. Read the product information of these detergents, so you know if they are suitable to clean glass ceramic. ! Do not leave any residuals of a detergent on the glass ceramic as it can turn stained permanently.
OVERCOOKED OR MELTED FOOD AND STAINS CAUSED BY HEATED SUGAR-CONTAINING FOOD ON THE GLASS CERAMIC.	
<ul style="list-style-type: none"> ! Remove such a contamination immediately with a suitable glass ceramic scraper. Beware of cooking zones which are still hot! <ol style="list-style-type: none"> 1. Disconnect the appliance from the mains (fuse-box). 2. Hold the scraper in a 30°-angle and scrape off the contamination to a cold area. 3. Clean the contaminated area with a dish towel / kitchen paper. 4. Proceed as described in steps 2 - 4 in the previous section. 	<ul style="list-style-type: none"> ! Remove such contaminations as soon as possible. When they cool down on the glass ceramic, they are difficult to remove and may damage the glass ceramic permanently. ! Be very careful when using the scraper so that you do not cut yourself (especially, when you have removed the safety cover).
CONTAMINATION OF THE CONTROL PANEL.	
<ol style="list-style-type: none"> 1. Disconnect the appliance from the mains (fuse-box). 2. Take away the contamination. 3. Wipe the sensors with a damp sponge or cloth. 4. Dry the sensors with kitchen paper. 5. Connect the appliance to the mains again. 	<p>The appliance may beep and automatically turn off. The sensors may not work properly when they are wet. Dry the control panel carefully before you put it into operation again.</p>

NOTICE!

Do not use any abrasive detergents! Do not use any organic detergents!⁴ Do not use essential oils!

7. Trouble shooting

! DANGER!

Do not repair the appliance yourself. RISK OF ELECTRIC SHOCK!

EMERGENCY MEASURES:

1. Switch off the entire appliance.
2. Disconnect the appliance from the mains (fuse box of your household power supply).
3. Contact the customer service.

! Check the schedule below **before** you contact the customer service.

ERROR	
CAUSES	MEASURES
THE APPLIANCE CANNOT BE SWITCHED ON.	
! Break in the power supply.	! Check that the appliance is connected to the mains. Check the household fuse box. Is there a power failure at your place of residence?
THE SENSORS DO NOT RESPOND.	
! The sensors are locked.	! Unlock the sensors.
THE SENSORS ARE DIFFICULT TO OPERATE.	
! Liquid on the sensors. ! You used your fingertip.	! Dry the sensors. ! Use the bottom of your top phalanx.

⁴ Detergents such as vinegar, citric acid etc.

ERROR	
CAUSES	MEASURES
THE GLASS CERAMIC IS SCRATCHED.	
<ul style="list-style-type: none"> ! You used unsuitable cookware with sharp edges. ! You used an unsuitable detergent, e.g. an abrasive. 	<ul style="list-style-type: none"> ! Use suitable cookware. ! Use suitable detergents.
SOME COOKWARE MAKE CRACKING OR CLICKING NOISE.	
<ul style="list-style-type: none"> ! Your cookware is produced with layers made of different kinds of metal. 	<ul style="list-style-type: none"> ! This is normal for such a cookware and does not indicate a malfunction.
THE APPLIANCE MAKES HUMMING NOISE WHEN USED ON A HIGH HEAT SETTING.	
<ul style="list-style-type: none"> ! Caused by induction-cooking. 	<ul style="list-style-type: none"> ! Normal operating condition, but the noise should decrease or disappear after decreasing the heat setting.
NOISE CAUSED BY THE FAN INSIDE THE APPLIANCE.	
<ul style="list-style-type: none"> ! The cooling-fan the appliance is equipped with protects the electronics from being overheated. It may continue to run even after you have switched the appliance off. 	<ul style="list-style-type: none"> ! Normal operating condition. Do not disconnect the appliance from the mains while the fan is running.
COOKWARE DOES NOT BECOME HOT AND THE RELEVANT SYMBOL IS DISPLAYED.	
<ul style="list-style-type: none"> ! Cookware cannot be detected, because it is unsuitable, too small or improperly positioned on the cooking zone. 	<ul style="list-style-type: none"> ! Use suitable cookware which meets the diameter of the cooking zone. Place cookware on the centre of the cooking zone.

ERROR	
CAUSES	MEASURES
<p>THE APPLIANCE OR A COOKING ZONE HAS BEEN SWITCHED OFF AUTOMATICALLY AND UNEXPECTEDLY, AN ACOUSTIC SIGNAL SOUNDS AND AN ERROR CODE IS DISPLAYED⁵ (TYPICALLY ALTERNATING WITH ONE OR TWO DIGITS ON THE TIMER-DISPLAY).</p>	
<p>! Technical malfunction.</p>	<p>! Note the complete error-code⁶, disconnect the appliance from the mains and contact the customer service.</p>

i If the appliance shows a malfunction not noted on the schedule above or if you have checked all items on the above schedule but the problem still exists, please contact the customer service.

7.1 Error codes

CODE	POSSIBLE CAUSES	MEASURES
E1	Signal lost (PCB failure)	Please contact after sales service.
E2/E3	Abnormal high/Low input voltage	Stop cooking and wait until input voltage back to normal. If not please contact service center.
E4/E5/E6	Thermistor failure.	Please contact service center to repair.
E7	Abnormal high temperature (dry burning)	Cut off power, wait for 30min and switch on. If still not working, please contact service.
E8/E9	Failure of IGBT sensor	Please contact service center to repair.
E0	IGBT Overheat	Check if the fan is still working. If not please contact service center to repair.
EE	Display PCB failure.	Please contact service center.

*	<p>IGBT = insulated-gate bipolar transistor</p> <p>! A semiconductor device to control the load power supply.</p>
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⁵ Depending on model

⁶ Depending on model

8. Technical data*

Model	Induction hob
Control panel	Touch Control
Material	Glass ceramic
Diameters of the cooking zones/mm	180 mm / 160 mm
Cooking zones	2
Power of cooking zone/front	1700 W
Power of cooking zone/back	1200 W
Maximum power	2900 W
Voltage	220 - 240 V AC
Frequency	50-60 Hz
Residual heat indicator	✓
Power levels	9 per cooking zone
Power cable	120 cm
Timer	99 minutes
Child protection	✓
Auto-detection of cookware	✓
Dim. installation opening B*T in cm	27.00 * 49.00
Installation depth in cm	5.80
Dim. installation H*B*T in cm	6.20*29.00*52.00
Weight net/gross in kg	4.20 approx. / 4.60 approx.

! Technical modifications reserved.

*	According to Regulation (EU) No. 65/2014
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9. Waste management

1. While unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept away from children and pets. **CHOKING HAZARD! RISK OF INJURY!**
2. Old and unused appliances must be sent for disposal to the responsible recycling centre. Never expose to open flames.
3. Before you dispose of an old appliance, **render it inoperative**. Unplug the appliance and cut off the entire power cord. Dispose of the power cord and the plug immediately. **Remove the door completely** so children are not able to get into the appliance as this endangers their lives!
4. Dispose of any paper and cardboard into the corresponding containers.
5. Dispose of any plastics into the corresponding containers.
6. If suitable containers are not available at your residential area, dispose of these materials at a suitable municipal collection point for waste-recycling.
7. Receive more detailed information from your retailer or your municipal facilities.



Materials marked with this symbol are recyclable.



Please contact your local authorities to receive further information.

10. Guarantee conditions

This appliance includes a 24-month guarantee for the consumer given by the manufacturer, dated from the day of purchase, referring to its flawless material-components and its faultless fabrication.

The consumer is accredited with both the dues of the guarantee given by the manufacturer and the vendor's guarantees. These are not restricted to the manufacturer's guarantee.

Any guarantee claim has to be made **immediately after the detection and within 24 months** after the delivery to the first ultimate vendee. The guarantee claim has to be verified by the vendee by submitting a proof of purchase including the date of purchase and/or the date of delivery.

The guarantee does not establish any entitlement to withdraw from the purchase contract or for a price reduction. Replaced components or exchanged appliances demise to us as our property.

The guarantee claim does not cover:

1. fragile components as plastic, glass or bulbs;
2. minor modifications of the **YUNA**-products concerning their authorized condition if they do not influence the utility value of the product;
3. damage caused by handling errors or false operation;
4. damage caused by aggressive environmental conditions, chemicals, detergents;
5. damage caused by non-professional installation and haulage;
6. damage caused by non common household use;
7. damages which have been caused outside the appliance by a **YUNA**-product unless a liability is forced by legal regulations.

The validity of the guarantee will be terminated if:

1. the prescriptions of the installation and operation of the appliance are not observed.
2. the appliance is repaired by a non-professional.
3. the appliance is damaged by the vendor, the installer or a third party.
4. the installation or the start-up is performed inappropriately.
5. the maintenance is inadequately or incorrectly performed.
6. the appliance is not used for its intended purpose.
7. the appliance is damaged by force majeure or natural disasters, including, but with not being limited to fires or explosions.

The guarantee claims neither extend the guarantee period nor initiate a new guarantee period. The geographical scope of the guarantee is limited with respect to appliances, which are purchased and used in Germany, Austria, Belgium, Luxembourg and the Netherlands.

YUNA

YUNA

Kütech GmbH
Sauerlandring 1
D-58513 Lüdenscheid

Stand:
March 2022