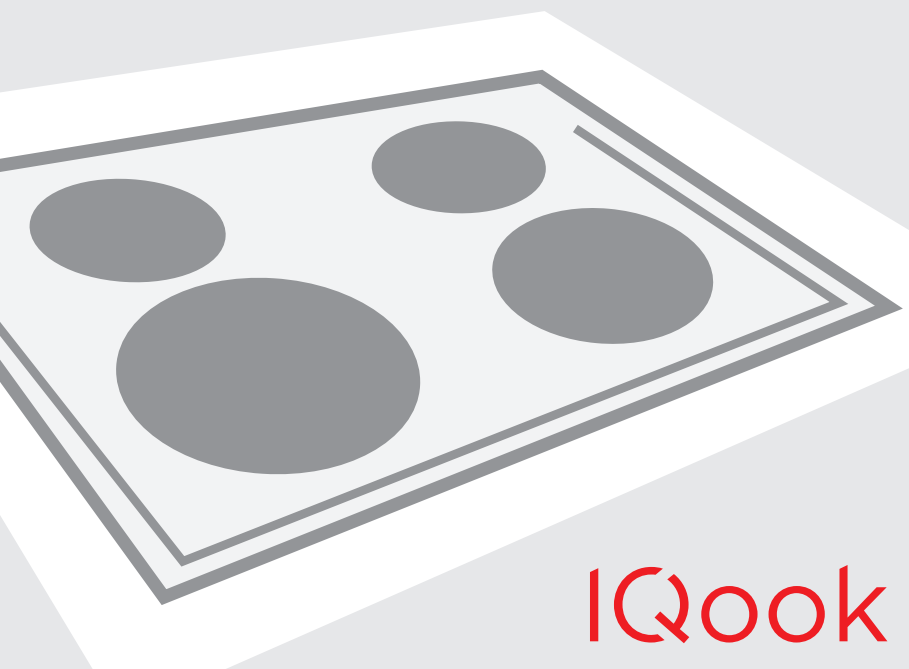


MT IE GB

Instructions for use, installation, and connection



IQook

Glass ceramic induction built-in cooking hob

GLASS CERAMIC INDUCTION BUILT-IN COOKING HOB

Dear customer !

Built-in glass ceramic induction hob is intended solely for use in households. Our products are packed in environment-friendly materials which can be safely recycled, disposed of, or destroyed. Respective packaging materials are labeled accordingly. When the appliance is outdated and you intend to dispose of it, please make sure this is done in an environment-friendly manner. Take it to an authorized collection center for waste household appliances.

Instructions for use

Instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances, therefore you may find information and descriptions that may not apply to your particular appliance.

Installation instructions

The appliance should be connected to the power supply in accordance with the instructions from the chapter "Electrical connections" and in line with the standing regulations and standards. The connections should be carried out by a qualified personnel only.

Rating plate

The rating plate with basic information is located underneath the appliance.

Fire hazard protection

Appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

TABLE

IMPORTANT - READ BEFORE USING THE APPLIANCE	5
Safety precautions.....	5
Warnings.....	6
CERAMIC-GLASS COOKTOP	7
Operating the cooking hob.....	8
Induction hotplate function principle.....	9
Appropriate cookware for induction hotplates.....	9
Power regulation.....	11
Energy saving tips.....	11
HOB CONTROL	12
Switching the hob on.....	12
Switching the hotplate on.....	12
Switching the hotplate off.....	13
Switching the hob off.....	13
Child safety lock.....	13
Remaining heat indicator.....	14
Power Boost and Super Power Boost.....	14
Operation time limit.....	14
Overheating safety device.....	15
Power boost function.....	15
Recalling last settings.....	17
Timer function.....	17
Safety functions and error display.....	19
CONTROL UNIT - IQ	20
IMPORTANT NOTES AND PRECAUTIONS	22
PREPARING THE LID FOR THE IQ FUNCTIONS	23
Accessories supplied with the appliance.....	23
Installing the IQ sensor onto the lid.....	23
OPERATION OF THE IQ FUNCTIONS	25
Use of functions and the appliance.....	25
COOKING MODES	27
STEAM COOKING.....	27
POACHING.....	29
SLOW COOKING.....	31
COOKING WITH A LARGE AMOUNT OF WATER.....	32
DEFROSTING FROZEN FOOD.....	33
KEEPING THE FOOD WARM.....	33
Selecting the cooking power level.....	36
BRAISING/SEARING.....	37

TROUBLESHOOTING 39
 Replacing the battery40
 Ordering additional equipment.....40

CLEANING AND MAINTENANCE OF CERAMIC-GLASS HOB 41
 Cleaning..... 41

INSTALLATION 42
 Important warnings..... 42
 Installing the foam gasket..... 43
 Worktop cutout dimensions44
 Installation procedure 45
 Lower kitchen cabinet ventilation slots.....46
 Installation diagram.....48

CONNECTION TO THE POWER SUPPLY 49

TECHNICAL INFORMATION 50
 Rating plate.....50

IMPORTANT - READ BEFORE USING THE APPLIANCE

Safety precautions

- 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 the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** Unattended cooking on a hob 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 with a lid or a damp cloth.
- After use, switch off the hob element by its control and not rely on the pan detector.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use steam cleaners or high-pressure cleaners to clean the cooking hob, as this may result in an electric shock.
- The appliance is not intended to be controlled by external timers or special control systems.

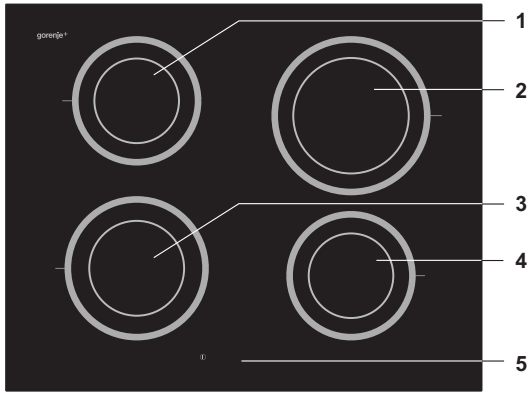
Warnings

- The appliance may only be connected to the power mains by an authorized service technician or expert.
- Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product. Any repairs may only be carried out by an authorized service technician or expert.
- The appliance is intended solely for cooking. Do not use it for any other purpose, e.g. for room heating. Do not place empty cookware on the cooking zones.
- If another electrical appliance is connected to a AC power socket near the appliance, make sure the power cord does not come into contact with hot cooking zones.
- Do not store temperature-sensitive items underneath the appliance, such as cleaners or detergents, spray cans etc.
- Using the glass ceramic hob as a storage area may result in scratches or other damage to it. Never heat food in aluminium foil or in plastic containers on the cooking hob. Such foil or containers may melt which can result in a fire or damage to the cooking hob.
- Do not place objects like knives, forks, spoons, or lids on the induction cooking zone as they can become very hot.

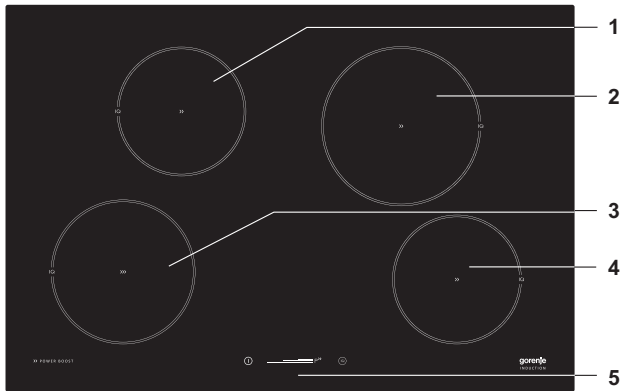


The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

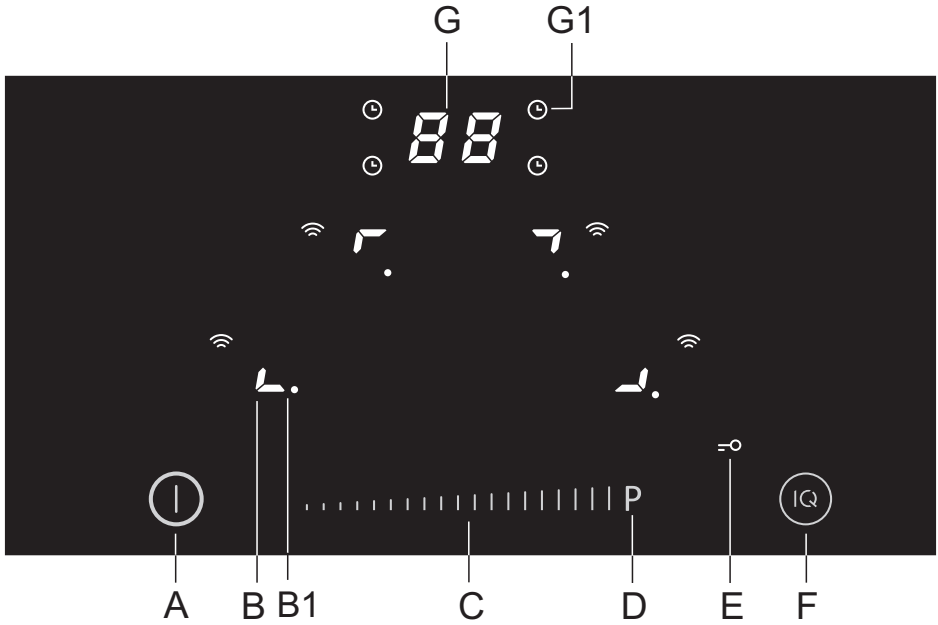
CERAMIC-GLASS COOKTOP



1. Induction hotplate rear left
2. Induction hotplate rear right
3. Induction hotplate front left
4. Induction hotplate front right
5. Hob control panel



Operating the cooking hob



- A** Hob on/off key
- B** Display and cooking zone function key
- B1** Cooking zone decimal point
- C** Slider
- D** Power boost
- E** Control unit lock / Child lock
- F** IQcook system on/off
- G** Timer function display unit
- G1** Active cooking zone timer function symbol

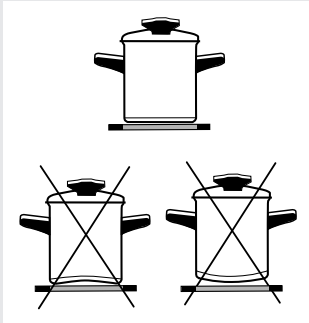
Induction hotplate function principle

- Ceramic glass hob is fitted with three or four hotplates. Hob surface is completely flat and smooth, without edges to accumulate dirt.
- The hob is fitted with high power induction hotplates. Heat is generated directly at the bottom of the dish, where it is most needed, without any losses through the ceramic glass surface. This way the required extent of energy is considerably smaller compared to traditional heaters, which operate on radiation principle.
- Glass ceramic hotplate is not heated directly, but only by return heat transmitted by the dish. This heat figures as “remaining heat” after the hotplate is turned off. The induction hotplate generates heat from the induction coil, installed underneath the ceramic glass surface. The coil creates magnetic field at the bottom of the dish (which can be magnetized) which in turn originates whirling flows of current which then heat the hotplate.

IMPORTANT!

- In case sugar or other heavily sweetened substance is spilled on the hotplate, wipe it immediately and remove the sugar residues with a scraper although the cooking zone is still hot, otherwise the hotplate may be damaged.
- Avoid cleaning the cooktop while the cooking zones are still hot, as you may damage the hob.

Appropriate cookware for induction hotplates



- Induction hotplate will function perfectly only if appropriate cookware is used.
- During cooking, cookware should be placed in the middle of the cooking zone.
- The appropriate cookware is the one which enables induction, for example steel, enamel or steel alloy cookware. Pots made from steel alloy with copper or aluminum bottom, or glass pots are inappropriate.
- When using a pressure cooker, keep an eye on it until the appropriate pressure level is reached and settled. First, switch the cooking zone to maximum power, then reduce the power on time in compliance with the pressure cooker manufacturer’s instructions.
- Only use cookware with flat bottom! Concave or convex (indented or bulging) bottom may impede the operation of overheat protection mechanism and the cooking hob may become too hot. This could lead to cracks in the glass surface and melting of the pan bottom. In case of damage resulting from the use of unsuitable cookware or overheating of empty, dried-out pots or pans (with nothing in them), the warranty is void.

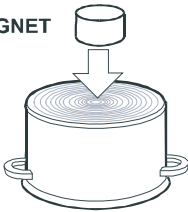
- **When buying cookware, check if it bears the label “allows induction”.**

⚠ Only use cookware suitable for electric and induction cooking, with a:

- **thick bottom (at least 2.25 mm)**
- **flat bottom.**

Cooking zone	Minimum pan bottom diameter
Ø 160 mm	Ø 110 mm
Ø 180 mm	Ø 110 mm
Ø 200 mm	Ø 145 mm

MAGNET



The magnet test

Using a small magnet, it is possible to check whether the bottom of your cookware can be magnetized. Use only cookware to which the magnet will stick.

Pan recognition

One of the many advantages of an induction cooking hob is the pan, or cookware, recognition. Even if there is no cookware on the cooking zone, or if a pan with a diameter smaller than that of the cooking zone, is placed on it, no heat is wasted. If the pan is much smaller than the cooking zone, it may not be perceived / recognized by the cooking zone. When the cooking zone is switched on, a symbol “U” will light up on the power level display. If a piece of cookware is placed on the cooking zone in the following ten minutes, it will be recognized by the cooking hob and the cooking zone will be powered up to the set cooking level.

As soon as the pan is removed from the cooking zone, power supply to the cooking zone is disconnected. If a pan with a diameter smaller than that of the cooking zone is placed on it, only the power required to heat up the pan in use will be supplied.

The cooking zone can be damaged:

- If an empty pan is placed on it.
- Before placing the pan on the cooking zone, wipe the pan bottom dry to enable the flow of heat and to prevent damage to the cooking zone.

- For cooking and frying, only use cookware that can be magnetized, i.e. steel, enamel-coated, or cast iron cookware. Only then will the induction cooking zone operate.

Power regulation

Cooking zone heat power can be set to ten different levels. The table lists some examples of use for each level.

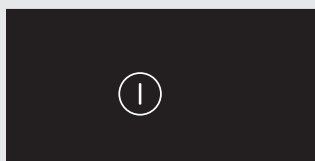
Power setting	Purpose
0	Off, using remaining heat
1 - 2	Maintaining warm food, slow simmer of smaller quantities (lowest setting)
3	Slow simmer (continuation of cooking after a powerful start-up)
4 - 5	Slow cooking (continuation) of larger quantities, roasting larger chunks
6	Roasting, browning
7 - 8	Roasting
9	Cooking large amounts, searing/braising
P	"Power boost" setting for start of the cooking process; also suitable for very large amounts of food

Energy saving tips


- When buying cookware be careful in selecting size: pot diameter usually refers to the top edge of the dish, which is often larger than the dish bottom.
- Steam-pressure pots (economic pots), which use pressure in tightly sealed interior, are especially economic, and save both time and energy. Shorter cooking time leaves more vitamins in food.
- Always leave enough water in steam-pressure pots, otherwise it may result in overheating which may damage both the pot and the hotplate.
- Always cover the cookware with lids of appropriate size.
- Use such dish size to accommodate the quantity of food to be prepared. If you use excessively large pot for small amount of food, you will consume considerably more energy.

- After connecting the glass ceramic hob to the power mains, all symbols on the display will light up briefly. The cooking hob is then ready for operation.
- Cooking hob is controlled by means of electronic touch sensors which are activated by light pressure of a fingertip for at least 1 second.
- Each touch of a sensor is signaled by short beep.
- Avoid placing any objects upon the surface of touch sensors. Also, try to keep the surface of touch sensors clean at all times.

Switching the hob on




Touch the ON/OFF button (A) for at least 1 second. The hob is on and hotplate displays are illuminated.

 **If no further action or setting is taken within the following 20 seconds, the hob is automatically switched off.**


Switching the hotplate on



When the hob is switched on with the ON/OFF button (B), you may during the next 20 seconds switch on the selected hotplate.

 **Displays also function as control buttons by which you may change power settings.**

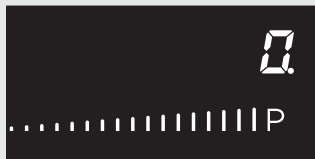
- Touch the hotplate selection key (B), decimal dot (B1) adjacent to the selected hotplate display is switched on and slider keys (C) are displayed.
- By touching the slider keys select the required power setting from 1 to 9 or P.
- During the following 10 seconds slider keys are switched off and decimal dot disappears. Hotplate is active.

 **Slider sensor keys (C, D) react better if touched from the bottom. The same goes for sensors (E, F).**

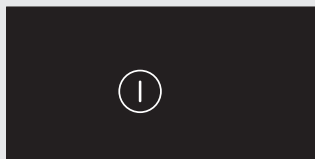
Changing the hotplate power setting

- Select the appropriate hotplate by touching the key (B). Decimal dot (B1) adjacent to the selected hotplate display is switched on, and slider sensor keys are illuminated. Depending on the selected power setting, slider keys light up to the selected power setting, while the remaining idle keys are flashing.
(Example: in case of selected power setting 6, the first 6

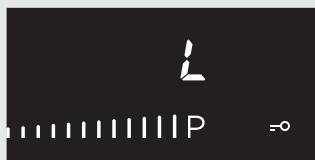
Switching the hotplate off



Switching the hob off



Child safety lock



sensor keys are illuminated constantly, while other slider keys are flashing).



• Power setting is selected and/or changed by touching the slider keys.

- First select the hotplate you wish to switch off.
- By sliding the finger towards the left side or by touching the far left side of the slider (left of the last slider key) set the hotplate power to 0. If all hotplates are set to power 0, the entire hob is automatically switched off after 20 seconds.


The hob may be switched off at any time by touching the ON/OFF button (A).

By activating the safety lock mechanism the hob is protected against accidental activation and operation of hotplates. This way the safety lock is also a mechanism for the protection of children.

Activating the child safety lock

- The hob must be switched off.
- Touch the (A) key to switch on the hob. In addition to other symbols, the lock key  (E) will also be displayed.
- Touch the  (E) field and hold it for approximately 3 seconds. (A beep will be sounded, and symbol »L« will appear on all displays (B).)
- Switch off the appliance with the (A) key; if nothing is pressed, it will switch off automatically after 10 seconds. The child lock is now activated.

Deactivating child safety lock

- Touch the (A) key to switch on the hob. »L« will appear on all display units (B).
- Touch the  (E) field and hold it for approximately 3 seconds. (A beep will be heard and »O« will be displayed in place of »L«.)
- The child lock is now deactivated and the cooking hob can be controlled normally.

Remaining heat indicator




Glass ceramic hob also features remaining heat indicator »H«. Hotplates are not heated directly, but through return heat radiating from the dish. As long as the symbol »H« is on after the hotplate was switched off, the remaining heat may be used for warming up food or for melting.

Even when the symbol »H« disappears, the hotplate may still be hot. Be careful of burns!

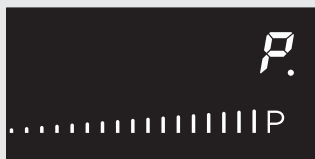
Power Boost and Super Power Boost

For rapid cooking, power boost can be activated for any cooking zone. This will allow you to rapidly heat large amounts of food using extra power.

Warning:

The cooking zone with the **SP**  symbol (**Super Power Boost**) offers the Super Power Boost function. In this zone, extra power is activated for five minutes; then, it switches to level 9.

After automatic shut off the function may be activated following the 5 minutes pause.



Switching on the »Power boost« control

- Select the hotplate and touch the slide sensor at its far right end (D), labeled with the symbol »P«.
- Power display indicates the character »P«.

Switching off the »Power boost« control

- Select the hotplate and use the slide sensor (C) to reduce the cooking power.

Operation time limit

Safety switch off

Power setting	Hours lapse prior safety switch off
1	8
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5
P	1,5

Maximum continuous operation of a particular hotplate is limited, and the duration is displayed in the above chart. When the hotplate is switched off by the safety mechanism, the indicator displays symbols »O«, or »H« in case there is any remaining heat left.

Example:

Set the cooking zone to level 6 and leave it to operate for a while. If the cooking zone setting is not changed, the security mechanism will switch off the zone after one and a half hour.

Overheating safety device

- The hob is fitted with a cooling fan which cools the electronic components during cooking. The fan may operate for a while even after the end of the cooking process.
- Induction cooking hob is also fitted with a built-in overheating protection device that protects the electronic parts from damage. The protection device operates at several levels. When the cooking zone temperature increases considerably, the cooking power is reduced automatically. If this is not enough, the power of currently heated cooking zones is reduced further or shut off entirely. In this case, »E2« will be indicated on the display. When the hob has cooled down, entire cooking hob power is again available.

Power boost function

When the automatic cooking mode is activated the hotplate will operate at maximum power for a limited period of time depending upon the selected power setting and then automatically switch to the reduced pre-selected power level to resume cooking. The automatic maximum power setting may be switched on at any hotplate and for all power settings except for maximum setting 9 and »P« function.



Activating automated fast cooking mode

- Select the desired hotplate by pressing the relevant key (B), then select the desired cooking power by pressing the slider (C). Keep the finger at the selected power setting for around 3 seconds till you hear the beep and the display (B) indicates the character »A«.

The symbol "A" and the selected power level will be indicated alternately on the display. When the power boost function has expired, the cooking zone will switch automatically to the selected level which is then indicated permanently on the display.



If power is reduced for a cooking zone on which the automatic rapid heating feature is activated, the automatic rapid heating feature will be switched off for this cooking zone.

Dish/cooking mode	quantity	power level	cooking duration (min)
Soup/reheating	0,5 - 1 lit	A7 - 8	4 - 7
milk/reheating	0,2 - 0,4 lit	A1 - 2	4 - 7
rice/simmering	125 - 250 g approx. 300ml - 600ml water	A2 - 3	20 - 25
cooked jacket potatoes	750g - 1,5 kg approx. 600ml - 900ml water	A5 - 6	25 - 38
fresh vegetables/ boiling	0,5 - 1 kg approx. 400ml - 600ml water	A4 - 5	18 - 25

- The table below lists the examples of some dishes for which rapid heating is appropriate.
- The values indicated are approximate and depend on other parameters (e.g. type and quality of cookware, quantity of additional water, etc.).
- Minor quantities are indicated for smaller cooking zones and major quantities apply to larger cooking zones.

The power boost function is appropriate for the following:

- Food that is cold at the beginning of preparation is quickly warmed up, and then left to cook for a longer period of time; with the power boost function, this can be done without constantly controlling the cooking process (e.g. beef stew).

The power boost function is not recommended for the following:

- Food that is fried, broiled, or stewed and must be turned frequently, adding liquid, or stirring; dumplings or pasta with a lot of liquid; food that requires boiling for longer period of time in a pressure-cooker.

Recalling last settings

By using this function you may recall any preceding settings on activated hotplates in case you had accidentally switched the hob off, but you have to act within 6 seconds following the accidental switch off.

- Within 6 seconds following the switch off you must switch on the hob using the ON/OFF key (A). The key (F) is flashing on the display for 6 seconds. During this time you need to touch the flashing key and restore all previous settings which were active prior the last switch off.

Timer function

The appliance has two timer function alternatives:

Countdown timer - counting down the time with switch off function for each cooking zone

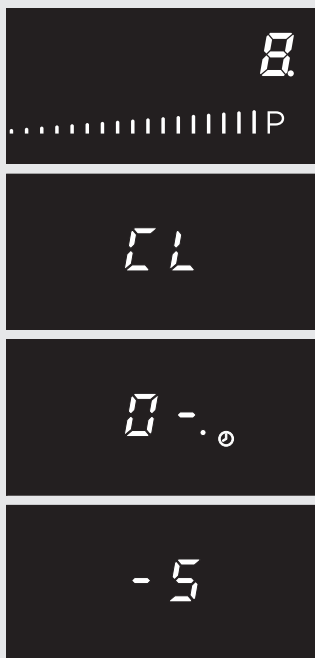
Minute minder - counting down the time without switching off the cooking zone upon expiry. The setting can be made in the interval from 1 to 99 minutes.

TIMER OPERATION

Timer simplifies the cooking procedure by setting the period of time for the operation of a particular hotplate. When the countdown time elapses the selected hotplate is automatically shut off and a beep is heard. You may stop the beeper by pressing any key, or just wait till it stops automatically after approximately 2 minutes. Timer may be set for each particular hotplate independently. The display always indicates only one countdown time: the hotplate with the shortest timer countdown period.



Timer may be set only if minute minder (alarm) is not activated.



Setting the timer

- Touch the (B) cooking zone key to select the desired cooking zone. Then, use the slider (C) to set the cooking power.
- By pressing the timer display (G) the symbol »CL« is changed to »0-«, and the relevant symbol indicating the selected hotplate starts flashing ⌚ (G1), slider (C) is illuminated.
- By sliding the finger along the slider select the time between 1 and 9 minutes. Confirm your selection by pressing the timer display key, and the display changes to »-x«. (x... already set value). Now you may use the slider to set the desired value from »1x« to »9x«. After a few seconds the set value is activated and time countdown begins.

ALARM (MINUTE MINDER)

Alarm function does not switch off the hotplate operation but merely signals the preset elapsed time period. You may stop the alarm by pressing any key or wait until it stops automatically after approximately 2 minutes.



The alarm function may be activated only if no hotplate is switched on.

Setting the minute minder:

- Switch on the cooking hob by touching the on/off key (A).
- Press the timer display key (G) to change the symbol »CL« to »0-«; slider (C) is illuminated.
- By touching the slider set the desired time period the same way it is described above for timer function.
- If you subsequently fail to select any hotplate, the hob will be automatically shut off after a few seconds, while the alarm display remains.

Safety functions and error display

The cooking hob is fitted with overheating protection sensors. If the temperature rises too high, individual cooking zones or even the entire cooking hob can be temporarily switched off automatically.

Error, possible cause, solution	
Continuous beep and Er03 flashing on the display.	Water spilt over sensor surface, or an object placed over the sensors. Wipe the sensor surface.
Flashing E/2	The cooking zone has overheated. Wait until it cools down.
E/3 flashes	Unsuitable cookware that lacks ferromagnetic properties. Use another pot or pan.



In case of an operation failure or if the fault / error indication does not disappear, disconnect the cooking hob from the power mains for a few minutes (undo the fuse or turn of the main switch); then, reconnect it to the power mains and turn on the main switch key.

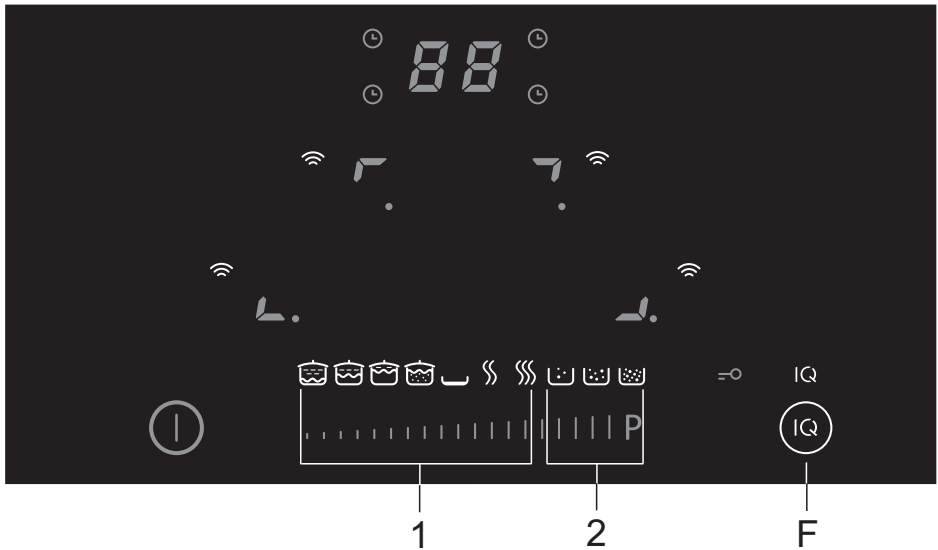
If the problems persist, call a service technician.

CONTROL UNIT - IQ





- automatic control of hob operation
 - boil control
 - saves up to 40% of energy
- actively retains nutrients, vitamins, and proteins in the food

IQcook system can be used on any cooking zone by touching the IQ key.



- 1 IQ functions
- 2 Power levels
- F IQcook system on/off

Symbol	Description		Use of the lid
	STEAM COOKING	The function controls the steam and even cooking. For healthy cooking without overcooking. The vegetables will retain its natural colour, nutrients, and vitamins. The lid must be in place throughout the cooking process.	
	POACHING	This function is suitable for cooking food in liquid – water, milk, wine etc. It is used for delicate food (fish, eggs, fruit, poultry) which tend to fall apart easily during cooking. With poaching, a pleasant aroma can be developed by adding different herbs and spices.	
	SLOW COOKING - method 1	This function is used for dishes that take longer to cook, with slow heating and maintaining the boil. It is appropriate for dishes that require a long cooking time (goulash, rice, stews).	
	SLOW COOKING - method 2	This function is suitable for cooking milk, rice soufflé, and pudding.	
	COOKING WITH A LARGE AMOUNT OF WATER	The function allows bringing the water rapidly to the boil and maintaining the boiling temperature. It is appropriate for dishes such as soups, vegetables, etc.	
	BRAISING/ SEARING	Appropriate for cooking meat at various levels of cooking power. The meat will cook evenly and remain juicy.	-
	DEFROSTING FROZEN FOOD	Defrosting food and melting chocolate.	
	KEEPING THE FOOD WARM	Keeps the food warm at a temperature of around 70°C.	



- **The IQcook system** can only be active on one cooking zone at a time. When the settings procedure is over, the IQcook system can be selected for another cooking zone.
- **When using the IQcook system**, the power boost function (P) cannot be used on the adjacent cooking zone (above, under).
- **Before the start of operation with any IQ function**, the system must check all parameters; therefore, the start of cooking is slightly delayed. During this time, do not remove the pot from the cooking zone.
- Reactivate the IQ system when the cooking zone is cooled («H» is lit up on the display unit). This will lead to optimum operating results.
- **If you intend to use the IQ sensor on the lid**, then a magnetic metal ring must be attached to the upper side of the lid, on which the IQ sensor is installed before use. The glue will fully set in 24 hours. In the meantime, do not use this lid and do not wash it (see section »Preparing the lid«).
- **Make sure the surfaces of the lid and the ring** onto which the IQ sensor is to be installed are always clean.
Place the IQ sensor on the ring so that it snaps into place.
- During the cooking process, do not lift the lid (only with functions that require the IQ sensor). If this is necessary (e.g. to stir the food), only remove the lid briefly – for no more than approx. 10 seconds.
- Do not place the lid with the IQ sensor on another pot or pan during the cooking process. Use the same pot or pan until the end of the cooking process.
- **Do not use the IQ sensor** as a lid handle and do not remove it from the lid during cooking.
- **Warning! The handle of the lid** can heat up during operation; thus, use a cloth or a kitchen mitten to touch it.
- **The IQ sensor is water resistant.** To allow a long useful life and sleek appearance of the sensor, remove it from the lid after cooking and store it in a safe place so that it is not damaged.
- **Clean the IQ sensor using with a soft slightly damp cloth.** Keep the front side always clean.
- **A battery is installed in the IQ sensor** (instructions for battery replacement are provided herein).

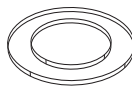
PREPARING THE LID FOR THE IQ FUNCTIONS

Accessories supplied with the appliance

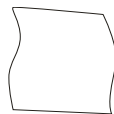
(number depends on the model)



Sensor IQ



Ring

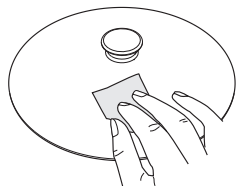


Tissue/wipe

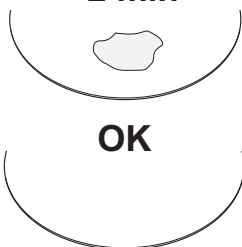
Installing the IQ sensor onto the lid

Before using the appliance for the first time:

1. Clean the surface of the lid where you wish to attach the IQ sensor, using the alcohol wipes supplied. Use a new wipe, or tissue, for each lid.

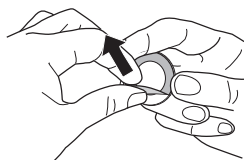
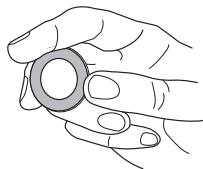


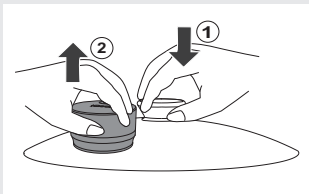
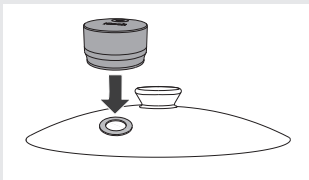
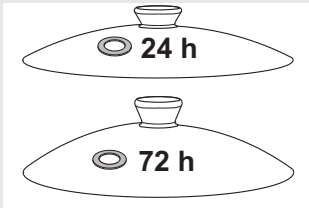
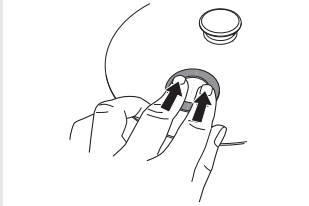
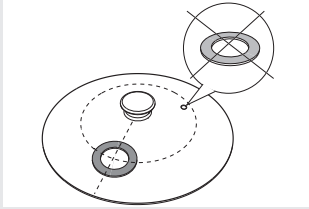
2 min




OK


2. Hold the ring using the tips of your fingers and remove the self-adhesive sticker (do not touch the sticker surface, in order to keep it clean.





3. Attach the ring to the part of the lid that you have previously cleaned. Then, press on it using your fingers to make sure it sticks evenly to the lid.

 **Do not attach the ring over or around the lid release valve (depending on the lid model). If the ring is placed too close to the edge, the lid will be less stable and may turn upside down once the sensor is in place.**

 **The glue will fully set in 24 hours or in 72 hours (depending on the lid) . In the meantime, do not use this lid, do not wash it and do not attach the IQ sensor to it.**

4. Place the IQ sensor on the ring by slowly bringing it towards the ring until it snaps into place.

Removing the sensor

After use, remove the IQ sensor and store it.



Use the lid with the pan or pot. If you use the same lid on several pieces of cookware, make sure the lid fits on each of them.

Do not use the IQ sensor as a lid handle.

Do not wash the IQ sensor in a dishwasher.

OPERATION OF THE IQ FUNCTIONS

Use of functions and the appliance



The IQcook system automatically controls the cooking progress; however, it does not automatically switch off the functions after the end of cooking. This has to be done manually or by means of a TIMER - a countdown timer or a minute minder.

The IQcook system can be simultaneously activated on one cooking zone only. When the settings procedure is over, the IQcook system can be selected for another cooking zone.

A - USE OF FUNCTIONS



With these functions, use the lid with the IQ sensor.

Do not place the lid with the IQ sensor on another pot or pan during the cooking process. Use the same pot or pan until the end of the cooking process.

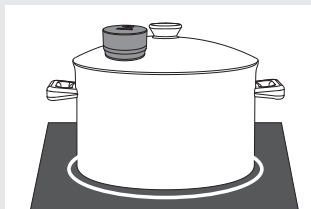
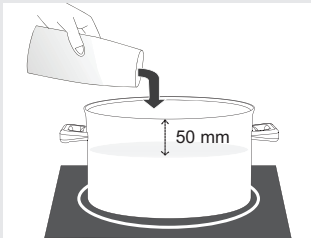
Before switching on the hob, the cooking zone and the bottom of the pot or pan must be clean and dry.

Preparation procedure:

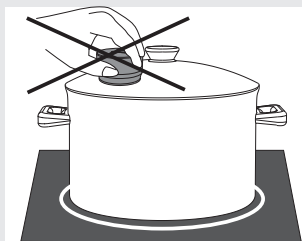
1. Fill the pot or pan with water and food and place it on the cooking zone.



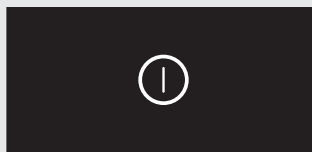
When cooking with water, make sure the water level is no less than 50 mm below the upper edge of the pan.




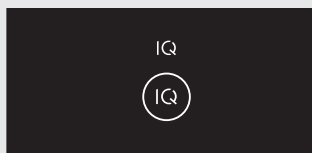
2. Cover the dish with a lid to which the IQ sensor is attached.




 Do not use the IQ sensor as a lid handle.



3. Touch the cooking hob on/off  key. A short beep will be emitted. Select the cooking zone (B).





4. **Activate the IQcook system** by touching the flashing light .


All possible cooking programs will light up and the IQ symbol will be lit up.

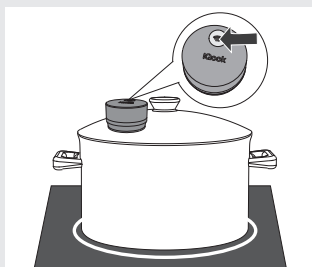


5. Touch the slider under the selected symbol with your finger, or slide your finger across the slider to select the desired cooking function. As you remove your finger from the slider, the selected function will flash while other functions will be lit up. If the settings are not changed within five seconds, the lit functions will go off. The selected function will remain lit up for a few seconds.

 In all functions, except for roasting, the key on the sensor  has to be pressed within 5 seconds.

* Timer function can be set before the start of operation (see section »Timer settings«).

6. In order for **the connection between the IQ sensor and the control module to work, press the key** on the IQ sensor (attached to the lid). The same symbol on the control module will indicate this  (The symbol lights up.).



COOKING MODES

STEAM COOKING



For optimum cooking results, we recommend using a lid without a steam release valve.
(cooking time depends on the quality, amount, and type of food, as well as cookware, lid, and taste.)



First fill the pot with water and then add the food (this applies to all food).

FOOD	AMOUNT OF FOOD (kg)	AMOUNT OF WATER (dl)	COOKING TIME (min)	NOTE
apples	0,5	0,5	10-15	chopped into smaller equal pieces
pears	0,4	0,3	10	chopped into smaller equal pieces
peaches	0,4	0,3	5-12	
plums	0,4	0,3	5-12	
fruit mixture	0,5	0,3	7-12	
potatoes	1	0,5	25-30	diced and washed in water
broccoli	0,4	0,5	10-15	
cauliflower	0,5	0,5	25-30	cut into large pieces
carrots	0,7	0,8	20-25	sliced - larger (thicker) slices
vegetable mixture	0,5	0,2-0,4	20-25	
peas (frozen)	0,15	0,3	20-25	
zucchini	0,6	0,5	13-18	sliced
egg-plants (aubergines)	0,3	0,4	10-13	
eggs	2 pcs	0,4	9-13	soak in lukewarm water (to prevent cracking of the shell during cooking)
chickpeas	0,25	1	50-55	soak in lukewarm water (to prevent cracking of the shell during cooking)
lentil	0,25	1	20-25	It should be soaked for approx. 22 hours before cooking
rice	1 cup	2 cups	20-25	Wash/rinse the rice first
cabbage (fresh)	0,5	0,6	20-25	finely chopped

FOOD	AMOUNT OF FOOD (kg)	AMOUNT OF WATER (dl)	COOKING TIME (min)	NOTE
sauerkraut	0,5	0,4	20-30	
hot dogs	0,25	0,4	8-10	whole hot dogs
asparagus (frozen)	0,2	0,3	13-15	
maize kernels	0,5	0,5	13-17	
kale	0,5	0,4	20-25	
string beans (frozen)	0,5	0,6	30-35	
chestnuts	0,5	1	28-32	
clam	0,3	0,4	13-17	
shrimps (frozen tails)	0,4	-	13-17	
Chicken breast, pieces	0,3	0,4	23-27	
roasted sausage («pečenica»)	0,1	0,5	25-30	whole roasted sausage («pečenica»)
beef	0,3	1	50-60	

POACHING



This function is suitable for cooking food in liquid – water, milk, wine etc. – as the food will retain all vitamins and minerals. It is used for delicate food (fish, eggs, fruit, poultry) which tend to fall apart easily during cooking. The liquid in which the food is cooked can be used for sauces, gravies etc.

With poaching, a pleasant aroma can be developed by adding different herbs and spices.

Recommended cooking temperature is between 70 and 85 °C.

Food preparation/recipes:

POACHED EGG

Ingredients:

1 egg
water
vinegar
salt
pepper

Add a few drops of vinegar, salt, pepper, and cracked egg into the water heated to 75 °C. Poach for approx. 3-4 minutes until the egg white coagulates.

POACHED TUNA FILLET

Ingredients:

0.5 kg tuna fillet
4 cloves garlic
parsley
salt
water
pepper
lemon
cooking time = 35 minutes

POACHED CHICKEN FILLET IN CREAM SAUCE

Ingredients:

6 chicken fillets
3 dl heavy cream
1 dl white wine
2 cloves garlic
a bunch of parsley
salt
pepper
allspice

nutmeg
Vegeta spice mix
curry
vinegar
grated cheese
Chicken core temperature should be 75 °C
cooking time = 30 minutes

HERRING OR HAKE FILLET POACHED IN WINE

Ingredients:
4 herring/hake fillets
1 dl white wine dill
salt
pepper
Vegeta spice mix
2 cloves garlic
a bunch of parsley
lemon juice
Cooking time = 25 minutes

SALMON POACHED IN CREAM SAUCE AND WHITE WINE

Ingredients:
6 salmon fillets
6 dl white wine
1 dl heavy cream
lemon
garlic
parsley
salt
pepper
Cooking time = 30 minutes

POACHED FRUIT


Ingredients:
2 pears
2 apples
30 dag prunes
2 tangerines
2 bars cooking (unsweetened) chocolate
2 bars milk chocolate
Milk

Dice the fruit and poach it in milk. Crumb the chocolate (cooking and milk) and add the crumbs into milk.

Poach for 20 minutes. When the sauce thickens, it is ready to be served.

The rest of the sauce can be combined with whipped cream. The chocolate milk shake will keep in the refrigerator for a day (at 2 °C).



 Some types of food may foam during cooking. Lift the lid and stir the contents. Use a lid with a release valve!

  **Method 1**

This function is used for dishes that take longer to cook - with slow heating and maintaining the boil.

Food: GOULASH, STEWS, SAUCES, RICE etc.

Note:


Rice - wash in water before cooking. Please note that cooking one part of rice takes two to three parts of water.


  **Method 2**

This function is suitable for cooking dishes by slow heating - milk, rice pudding, pudding.




Food: MILK, RICE SOUFFLÉ, PUDDING etc.

Note:

Rice - wash in water before cooking. Please note that cooking one part of rice takes two to three parts of water. Stir the rice occasionally during the entire cooking process (even when the symbol is still lit ).

Pudding - When the milk has heated up (with the lid on) and the  symbol lights up, add the pudding powder to the milk and stir for approx. 3 minutes.



Select the  symbol with the Slow cooking function. After 5 seconds, the  symbol will flash and the  symbol will be lit up.

COOKING WITH A LARGE AMOUNT OF WATER



- 💡 Some types of food may foam during cooking. Lift the lid and stir the contents. Use a lid with a release valve!
- 💡 When cooking with a large amount of water (when the symbol (🔥) lights up), it is possible that the liquid is not visibly boiling yet. Leave the lid on the pot until the system heats the water to a gentle boil. Intensity of maintaining the boil may also depend on the type of pan and lid.



The function allows rapid heating of water to the boiling point and maintaining the boil. Suitable for food that is placed in the water at the beginning of the cooking process.

Food: SOUPS, PASTA, POTATOES etc.

Note: Before cooking, wash the vegetables, especially potatoes, thoroughly in water. This will prevent foaming during the cooking process.

When the water is brought to the boil (with the lid in place), the symbol (🔥) will be lit and a beep will be heard.

DEFROSTING FROZEN FOOD



This function is suitable for defrosting all types of frozen food, as well as for melting chocolate.

KEEPING THE FOOD WARM



This function is suitable for keeping food of any type warm. It is also suitable for preparing mulled wine.

Example:

When cooking goulash with the Slow Cooking function (method 1), switch to this system after the cooking is done to keep the food warm.

THE FOLLOWING SYMBOLS WILL APPEAR ON THE DISPLAY DURING OPERATION:



The water **is not** boiling yet.



The **water is** boiling.



With the IQcook functions that require the **use of the lid**, the system will automatically perceive if you remove the lid. The symbol () will start flashing on the display and the hob will beep.

Replace the lid onto the pot or pan and press any field on the slider.

- If you do not do this and the water is not boiling yet (the symbol () is lit up), the system will continue to operate; however, optimum cooking results cannot be guaranteed in this case.

- If the water is already boiling (symbol () is on), then the system will continue to operate. Communication of the sensor with the cooking hob will be disconnected and the () symbol will be switched off (in this case, we cannot guarantee optimum cooking results).



SAFETY FEATURE - SmartSense

This function controls the system so that the food in the pot or pan does not boil over if there is a shortage of liquid.

It is active in IQ functions for which the lid is required.

Symbol will appear on the display and the hob will beep.

The system will cut the power supply. The symbols will disappear and the cooking zone will be switched off.



With these functions, use the lid with an IQcook sensor and do not remove it from the lid during cooking.

Never place a lid with an IQ sensor on the glass ceramic hob.

The hob must always fit the pot or pan. Never place the lid askew to only partly cover the pan.

The selected function cannot be changed to another function during operation. The cooking zone must first be switched off.

Do not lift the lid during the cooking process. If this is necessary (e.g. to stir the food), only remove the lid briefly – for no more than approx. 10 seconds. This will allow attaining optimum cooking results as well as saving some energy.

B - USE OF FUNCTIONS



With these functions, do not use the lid with the IQ sensor.

Do not remove the pot or pan from the cooking zone during cooking because this may prolong the process (except for the function Braising/searing - or when making pancakes).


Selecting the cooking power level

With the functions Frying and Braising/searing, three power levels are available: **low**, **medium**, and **high**. To select a power level, touch the slider or slide your finger along the slider.

Medium is the preset level-


BRAISING/SEARING



 Power level can be changed during operation as well.

Cooking levels:


 Low: 150 - 170°C

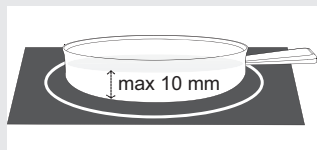
 Medium: 175 - 190°C



 High: 195 - 210°C

Food: COOKING ALL TYPES OF MEAT, FISH, PANCAKES, EGGS, VEGETABLES etc.

Note:

Pancakes - Distribute the oil evenly across the surface of the pan and place the pan on the cooking zone. Activate the IQ system. When the symbol  appears on the display unit, add the batter. With every subsequent pancake, first place the empty pan with oil onto the cooking zone for approx. 30 seconds and then add the following batch of batter.



The braising/searing function  is suitable for dishes that only require a small amount of oil, up to a level of 10 mm. When the appropriate oil temperature is reached, symbol  will appear on the display, the hob will beep, and the food can be placed in the pan.

THE FOLLOWING SYMBOLS WILL APPEAR ON THE DISPLAY DURING OPERATION:







Oil has not heated up yet.

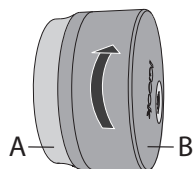


Oil has heated up.

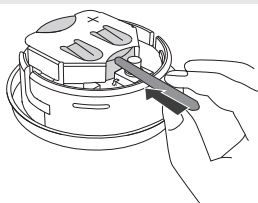
TROUBLESHOOTING

Problem	Possible causes	Solution
 b	Boil Sense function is activated.	Remove the pan from the cooking zone. (out of liquid)
 b	Boil Sense function is activated.	Pan bottom is wet. Wipe the pan and restart the cooking process.
 (flashing)	The lid was removed.	Place the lid back onto the pot or pan.
 (flashing)	Battery low, or interrupted communication with the cooking hob.	Press the key on the IQ sensor or restart the program. Replace the battery.
F1	Dirty or damaged bottom side of the IQ sensor.	Clean the bottom side of the IQ sensor. If the bottom side is damaged, do not use the sensor.
F2	Error in communication between the IQ sensor and the hob.	Replace the battery on the IQ sensor.
F3	IQ sensor battery low.	Replace the battery.
F4	Cooking zone is too hot.	Wait until the cooking zone cools down.


Replacing the battery

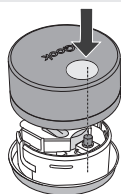


1. Hold the bottom of the sensor (A). Then firmly hold the IQ sensor lid (B) and turn it in the direction of the arrow by 10 degrees.



2. Remove the battery by pushing it through the opening with a thin (plastic or wooden) object.
3. Place the new battery (DL2450) back into the opening.

 The "plus" sign on the battery must be on the upper side.



4. **Correctly** replace the IQ sensor cover to the sensor housing and rotate it in the opposite direction by approx. 10 degrees.

Ordering additional equipment

Additional equipment and accessories can be purchased at the Gorenje service unit or at an authorized service center.

www.gorenje.si

Accessories may be purchased individually or in bundles

- code:

Sensor: 393759

Ring: 393758

CLEANING AND MAINTENANCE OF CERAMIC-GLASS HOB

Cleaning

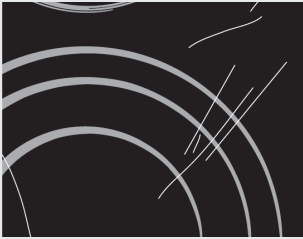


Figure 1



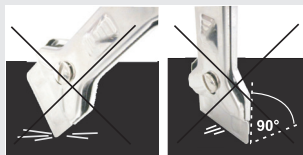
Figure 2



Figure 3



Figure 4



After each use of the **glass-ceramic hob**, wait for it to **cool down** and clean it; otherwise, even the smallest food residue will be burnt onto the hot surface next time you use the appliance. **For regular cleaning and maintenance of the glass-ceramic surface, use special conditioning agents** which form a protective layer on the surface, shielding it from dirt. Before each use, wipe any dust or other particles from the hob surface and pan bottom as these could scratch the surface (Figure 1).

Careful: steel wool, abrasive sponges, and abrasive detergents can scratch the hob surface. Glass ceramic surface can also be damaged by aggressive sprays and inappropriate or insufficiently shaken (mixed) liquid cleaning agents (Figure 1 and Figure 2).

Signage may be worn when using aggressive or abrasive cleaners or cookware with damaged bottom (figure 2).

Light stains can be removed by a damp soft cloth; then, wipe the surface dry (Figure 3).

Water stains can be removed using a mild solution of vinegar; however, do not use this solution to clean the frame (only with some models, as it may become dull. Do not use aggressive sprays or decalcification agents (Figure 3).

Heavier stains can be removed using special agents and utensils for cleaning the glass-ceramic hobs. When using these products, follow the instructions provided by their respective manufacturers.

Make sure any residues of cleaning agents are thoroughly removed, as they could damage the glass-ceramic hob when the cooking zones heat up (Figure 3).

Remove stubborn and burnt residues with a scraper (figure 4). Be careful when handling the scraper to prevent injury.

! Only use the scraper when dirt cannot be removed with a wet cloth or special cleaners for glass ceramic surfaces.

Hold the scraper at the correct angle (45° to 60°). Gently press the scraper against the glass and slide it over the signage to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone.

! Do not press the scraper perpendicularly against the glass and do not scratch the hob surface with its tip or blade.

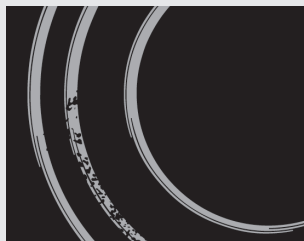


Figure 5

Sugar and sugar-laden food may permanently damage the glass-ceramic surface (Figure 5); therefore, they should be removed from the glass-ceramic surface as soon as possible, although the cooking zone may still be hot (Figure 4). **Any change in the color of the glass-ceramic surface** does not affect its operation or the stability of the surface. Such discolorations are mostly a result of burnt food residues or use of cookware made of materials such as aluminum or copper; these stains are difficult to remove.

Warning: All damage described above predominantly relates to the aesthetics, i.e. appearance of the appliance and do not affect its functionality directly. Such errors cannot be the subject of a warranty claim.

INSTALLATION

Important warnings

- Installation of the appliance into a kitchen worktop and its connection to the power mains may only be performed by an adequately qualified technician.
- Veneer or other finish of the piece of kitchen furniture into which the hob is to be built in should be treated with heat resistant glue (100°C); otherwise, the worktop finish may be discolored or deformed.
- Cooking hob is dimensioned to be built into the worktop over a piece of kitchen furniture, with a width of 600 mm or more.
- After installation, the front two fastening elements should be freely accessible from below.
- Hanging, or wall-mounted kitchen elements should be installed high enough not to interfere with the work process.
- The distance between the cooking hob and the kitchen hood should be no less than indicated in the instructions for kitchen hood installation. The minimum distance is 650 mm.
- The distance between the appliance edge and the adjacent tall kitchen furniture element should amount to no less than 40 mm.
- Use of massive wood decoration plates or boards on the worktops behind the cooking hob is permitted, if the minimum distance remains the same as indicated in the installation drawings.
- Minimum distance between the built-in cooking hob and the rear wall is indicated on the installation drawing.

Installing the foam gasket

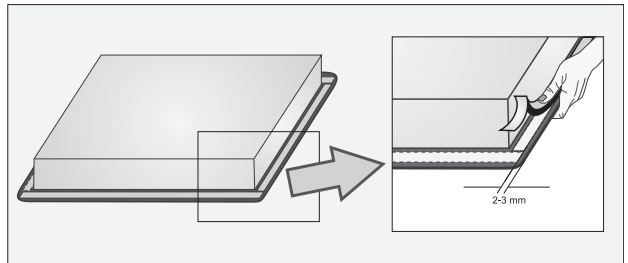
Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the glass ceramic (glass) cooking hob (see figure above). **Do not install the appliance without the foam gasket!**

The gasket should be attached to the appliance in the following way:

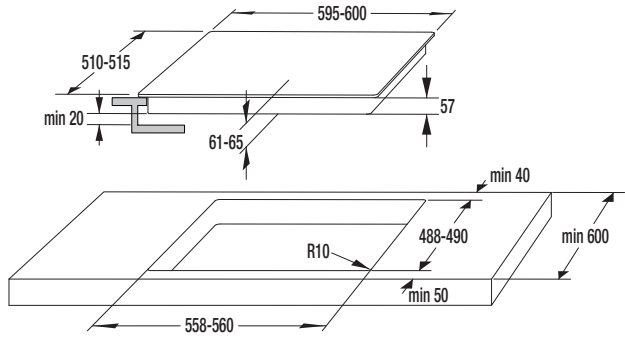
- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side of the glass, approximately 2-3 millimetres from the edge (as shown in the figure). The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

NOTE!

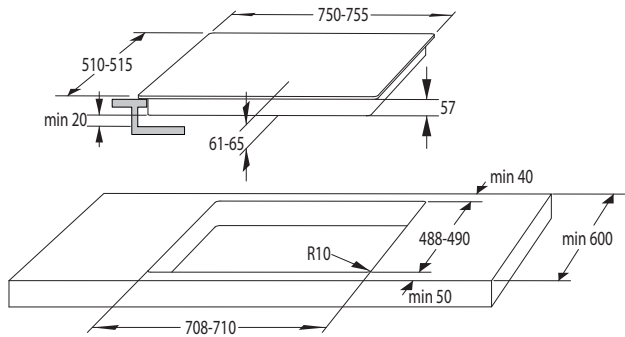
On some appliances the gasket is already installed!



Worktop cutout dimensions



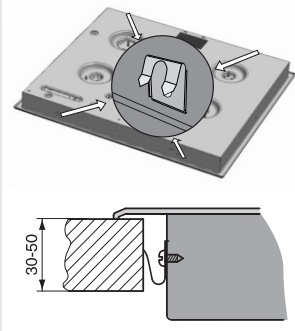
- SIVK6



- SIVK7

- Cooking hobs can be installed into worktops that are 30 to 50 mm thick.
- If the board is thicker than 40 mm, its inner edge should be trimmed, or ground (Figure A). Thus, sufficient air circulation will be provided.
- If the thickness of your counter top exceeds 30 mm, then the opening for the hob should be made in the middle of the oven, with sufficient clearance from the front edge of the counter top so that the induction hob does not touch the oven shield.
- If you wish to install the induction hob into an existing opening, make sure if this is possible given the required installation dimensions (installation depth of 56 mm).

Installation procedure



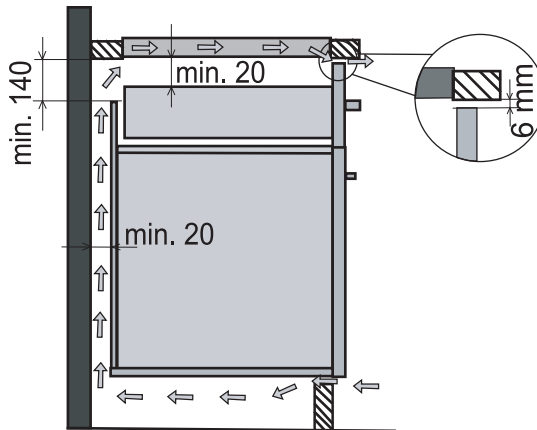
- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cut aperture.
- By means of the supplied screws 4 fasten the supplied tightening brackets 4 fasten to the front and the rear side of the cooking hob and to the prepared aperture.
- Connect the cooking hob to the mains power supply (see instructions for the connection of the cooking hob to mains power supply).
- Insert the hob into the cut aperture.
- Press the hob firmly towards the worktop from above.
- For screwing down the fixing clip it is not allowed to use screws longer than 6,5 mm.

Lower kitchen cabinet ventilation slots

- To enable normal operation of electronic components of the induction hob, sufficient air circulation must be provided.

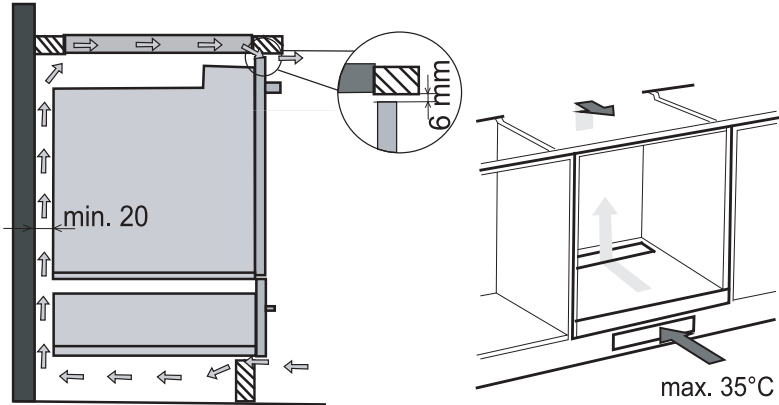
A Lower kitchen cabinet with a drawer

- An opening at least 140 mm high must be provided on the back wall of the cabinet, along its entire width. Furthermore, a minimum of 6 mm clearance must be provided at the front side, along the entire width of the cabinet.
- The hob is fitted with a fan located in its lower part. In case there is a drawer underneath the kitchen cabinet, no small objects or paper must be kept there, as these could be sucked in by the fan, causing damage to the fan or the entire cooling system. Aluminum foil and inflammable substances or liquids (e.g. sprays) should also not be stored in such drawers or placed near the hob. Danger of explosion! There should be a clearance of 20 mm between the drawer contents and the fan entry slots.



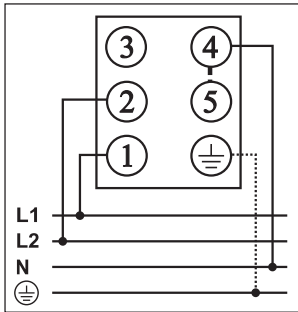
B Lower kitchen cabinet with an oven

- Installing the oven under an induction hob is possible with oven types EVP4.., EVP2.., which are fitted with a cooling fan. Before installing the oven, the rear wall of the kitchen cabinet should be removed. Furthermore, a minimum of 6 mm clearance should be provided at the front side, along the entire width of the cabinet.

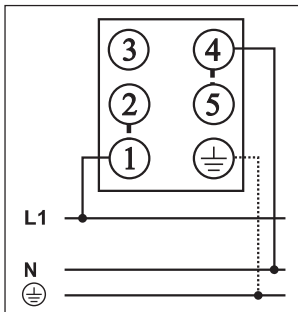


Installation diagram

380-415V 2N ~ / 50/60 Hz



220-240V ~ / 50/60 Hz



The appliance is designed for two-phase connection; it can also be connected to a single phase.

- **Two-phase connection**

Install the jumper connectors on terminals 4 and 5.

- **Single-phase connection**

Install the jumper connectors on terminals 4 and 5, and terminals 1 and 2.

Note: Connection 3 is free.

Connection may be carried out by means of:

- rubber coated connection cables, model H05 RR-F 4x1,5 with yellow-green earthing cable;
- PVC insulated connection cables, model H05 VV-F 4x1,5 with yellow-green earthing cable; or any other suitable cables.

- Connections may be carried out by a qualified technician only. The earthing protection must comply with the standing regulations.
- Connection terminals are revealed when the connection box cover is removed.
- Prior any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
- The rating plate is located underneath the appliance.
- The appliance is manufactured for use with the power supply voltage 230 V ~.
- The electric wiring should be equipped with a circuit breaker able to isolate the appliance from the mains in all points, with the distance between terminals of at least 3 mm in open position. This may be done by means of fuses, safety switches, etc.
- The connection should be selected in accordance with the declared charge capacity of the mains and the fuse power.
- Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
- Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.

ATTENTION !

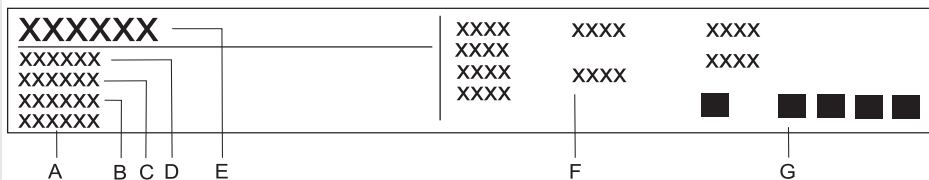
Before attempting any repairs on the appliance, disconnect the power supply. In accordance with the mains voltage the appliance should be connected in line with the attached diagram. The earthing wire (PE) must be connected to the terminal marked with the earthing symbol \perp .

The connection cable must lead through the relief safety device, protecting it from accidental pulling out. Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning.

Use a flat screwdriver to open the connection clip. When connecting the appliance, use the jumper connectors supplied.

TECHNICAL INFORMATION

Rating plate



- A Serial number
- B Code
- C Model
- D Type
- E Trademark
- F Technical information
- G Compliance indications / symbols

WE RESERVE THE RIGHT TO MAKE ANY CHANGES THAT DO NOT AFFECT THE FUNCTIONALITY OF THE APPLIANCE.

Instructions for use of the appliance can also be found on our website at www.gorenje.com / < <http://www.gorenje.com> />

VITA_SIVK_IQ_SLIDER



en (12-15)