



# Instructions for Use

MT IE GB

---



# YOUR INDUCTION HOB

## Introduction

This hob has been designed for the real lover of cooking. Cooking on an induction hob has a number of advantages. It is easy, because the hob reacts quickly and can also be set to a very low power level. Because, moreover, it can also be set to a high power level, it can bring things to the boil very quickly. The ample space between the cooking zones makes cooking comfortable.

The cooking zones can be controlled accurately using rotating knobs. The position indications are intended as a reference; they enable you to select a particular setting quickly.

Cooking on an induction hob is different from cooking on a traditional appliance. Induction cooking makes use of a magnetic field to generate heat. This means that you cannot use just any pan on it. The pans section gives more information about this.

For optimum safety the induction hob is equipped with several temperature protections and a residual heat indicator, which shows which cooking zones are still hot.

This manual describes how you can make the best possible use of the induction hob. In addition to information about operation, you will also find background information that can assist you in using this product. You will also find cooking tables and maintenance tips.

**Read the manual thoroughly before using the appliance, and store these instructions in a safe place for future reference.**

The manual also serves as reference material for service technicians. **Please, therefore, stick the appliance identification card in the space provided, at the back of the manual.** The appliance identification card contains all the information that the service technician will need in order to respond appropriately to your needs and questions.

Enjoy your cooking!

# CONTENTS

<b>CONTENTS</b> .....	<b>4</b>
<b>YOUR INDUCTION HOB</b> .....	<b>5</b>
Description .....	5
<b>SAFETY</b> .....	<b>6</b>
What you should pay attention to .....	6
Connection and repair .....	6
During use .....	6
Temperature safety .....	7
Cooking-time limiter .....	8
Overheating protection .....	8
<b>USE</b> .....	<b>9</b>
Induction cooking .....	9
How does induction work .....	9
Pans .....	10
<b>OPERATION</b> .....	<b>12</b>
Switching on the hob and setting the power .....	12
Easy Cook function .....	12
P (power boost) setting .....	12
Residual heat indicator .....	13
Child lock .....	13
<b>COOKING</b> .....	<b>14</b>
Healthy cooking .....	14
Cooking settings .....	14
<b>MAINTENANCE</b> .....	<b>16</b>
Cleaning .....	16
<b>TROUBLESHOOTING</b> .....	<b>17</b>
General .....	17
Troubleshooting table .....	17
<b>INSTALLATION</b> .....	<b>19</b>
What you need to consider .....	19
Ventilation .....	21
Lower kitchen cabinet with a drawer .....	21
Lower kitchen cabinet with an oven .....	22
Connection diagram .....	23
Building in .....	24
Technical details .....	25
<b>ENVIRONMENTAL ASPECTS</b> .....	<b>26</b>
Disposal of packaging and appliance .....	26

# YOUR INDUCTION HOB

## Description



1. Cooking zone front left
2. Cooking zone rear left
3. Cooking zone rear right
4. Cooking zone front right
5. Power settings knob



### What you should pay attention to

- Induction cooking is extremely safe. Various safety devices have been incorporated in the hob such as a residual heat indicator and a cooking time limiter. There are nevertheless a number of precautions you should take.

### Connection and repair

- This appliance may only be connected by a qualified installer.
- Never open the casing. The casing may only be opened by the service technician.
- Disconnect the electricity from the appliance before starting any repair work. Preferably unplug the appliance, switch the (automatic) fuse(s) off or, in the event of a permanent connection, set the switch in the power supply lead to zero.

### During use

- Do not use the hob in temperatures below 5 °C.
- This cooking appliance is designed for household use. It is to be used for food preparation only.
- When you use the hob for the first time you will notice a “new smell”. This is normal. If the kitchen is well ventilated the smell will soon disappear.
- Remember that if the hob is used on a high setting the heating time will be incredibly short. Do not leave the hob unattended if you are using a zone on a high setting.
- Ensure there is adequate ventilation while the hob is in use. Keep all natural ventilation openings open.
- Do not allow pans to boil dry. The hob itself is protected against overheating but the pan will get very hot indeed and could be damaged. The guarantee does not cover any damage caused by a pan boiling dry.
- Do not use the cooking area as storage space.
- Ensure that there is several centimetres clearance between the hob and the contents of the drawer.
- Do not keep anything combustible in the drawer under the hob.
- Make sure that flexes of electrical appliances, such as a mixer, cannot touch the hot cooking zone.
- The zones heat up during use and stay hot for a while afterwards. Keep young children away from the hob during and immediately after cooking.
- Grease and oil are inflammable when overheated. Do not stand too close to the pan. Should oil catch fire, never try to extinguish the fire with water. Put a lid on the pan immediately and switch the cooking zone off.
- Never flambé food under the cooker hood. The high flames could cause a fire, even if the cooker hood is switched off.

- The ceramic top is extremely strong, but not unbreakable. A spice jar or pointed utensil falling on it, for example, could cause it to break.
- Stop using the hob if a break or crack appears. Switch the appliance off immediately, unplug it to avoid electric shocks, and call the service department.
- Never put any metal objects such as baking trays, biscuit tins, saucepan lids or cutlery on the cooking zone. These can heat up extremely quickly and cause burns.
- Keep magnetizable objects (credit cards, bank cards, floppy disks, etc.) away from the appliance. We advise anyone with a pacemaker to consult their cardiologist before using an induction hob.
- Never use a pressure cleaner or steam cleaner to clean the hob.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Never let children play with this device. Children are not to be allowed near the device unsupervised.
- As soon as you remove the pan from the hob, the cooking zone automatically stops. Accustom yourself to stop the cooking zone or hob manually to avoid unintended switching on of the induction hob.
- Never let an empty pan stand on a hotplate that is switched on. While the hotplate is protected and will switch itself off, the pan will be extremely hot. The pan could be damaged.
- A small object like a pan that is too small (diameter of bottom smaller than 12 cm), a fork or a knife will not be recognised by the appliance. The display continues to flash and the hob will not switch on.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- A sensor continuously measures the temperature of certain parts of the hob. Every cooking zone is equipped with a sensor that measures the temperature of the bottom of the pan to avoid any risk of overheating when a pan boils dry. In case of temperatures rising too high, the power is reduced automatically.

---

## Temperature safety

## Cooking-time limiter

- The cooking-time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob.
- Depending on the setting you have chosen, the cooking time will be limited as follows:

Setting	The cooking zone switches automatically off after:
1	520 minutes
2	402 minutes
3	318 minutes
4	260 minutes
5	212 minutes
6	170 minutes
7	139 minutes
8	113 minutes
9, P	90 minutes

The cooking-time limiter switches the cooking zones off if the time in the table has elapsed.

## Overheating protection

The appliance may become overheated if:

- the pan does not conduct the heat adequately;
- fat or oil is heated at a high setting;
- there is insufficient circulation of air (see also ventilation protection in the installation part of this manual).

In the event of overheating the result will be that the cooking zone in question or all the cooking zones will display one of the following reactions:

- the appliance will reduce the power a little;
- in case this will not help the appliance will switch off and E2 will appear in the displays.

If the appliance has cooled down sufficiently, E2 will disappear and you can switch the appliance on again.

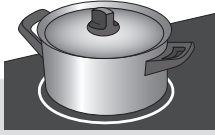
Prevent the overheating protection becoming activated by:

- using pans that are good conductors of heat;
- heating up fat or oil at a lower setting;
- making sure there is sufficient ventilation.

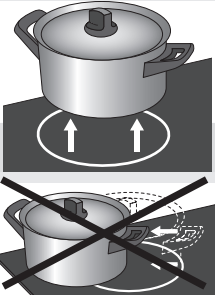
If, despite the above-mentioned measures having been taken, the overheating protection becomes activated again, contact the service department or a professionally qualified specialist.



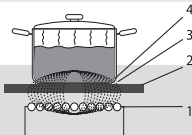
## Induction cooking



No heat loss and cold handles with induction cooking.



## How does induction work



The coil (1) in the hob (2) generates a magnetic field (3). By placing a pan with an iron base (4) on the coil, a current is induced in the base of the pan.

## Induction cooking is fast

- To start you will be surprised by the speed of induction cooking. Especially at higher settings, foods and liquids will boil very rapidly. It is best not to leave pans unattended to avoid them boiling over or boiling dry.

## The power will be adjusted

- In the case of induction cooking, it is only the part of the zone on which the pan stands that is used. If you use a small pan on a large zone, the power will be adjusted to the diameter of the pan. The power will thus be lower and it will take longer before the food in the pan comes to the boil.

## Attention

- Grains of sand may cause scratches which cannot be removed. Only put pans with a clean base on the cooking surface and always pick pans up to move them.
- Do not use the hob as a worktop. Always keep the lid on the pan when cooking, in order to avoid energy loss.

A magnetic field is generated in the appliance. By placing a pan with an iron base on a cooking zone, a current is induced in the pan base. This induced current generates heat in the base of the pan.

## Easy

The electronic controls are accurate and easy to set. On the lowest setting, you can melt chocolate directly in the pan, for example, or cook ingredients that you would normally heat in a bain-marie.

## Fast

Thanks to the induction hob's high power levels, bringing food to the boil is very quick. Cooking food through takes just as long as for other types of cooking.

## Clean

The hob is easy to clean. Because the cooking zones do not get any hotter than the pans themselves, food spills cannot burn on.

**Safe**

The heat is generated in the pan itself. The glass top does not get any warmer than the pan. This means that the cooking zone is considerable cooler compared to that from a Ceramic hob or a gasburner. Once a pan has been taken away, the cooking zone cools down quickly.

**Pans for induction cooking**

Induction cooking requires a particular quality of pan.

 **Attention**

- Pans that have already been used for cooking on a gas hob are no longer suitable for use on an induction hob.
- Only use pans that are suitable for electric and induction cooking with:
  - a thick base (minimum 2.25 mm)
  - a flat base.
- The best are pans with the 'Class Induction' quality mark.

 **Tip**

You can check for yourself whether your pans are suitable using a magnet. A pan is suitable if the base of the pan is attracted by the magnet.

Unsuitable	Unsuitable
Special stainless steel pans	Earthenware
Class Induction	Stainless steel
Hard-wearing enamelled pans	Porcelain
Enamelled cast-iron pans	Copper
	Plastic
	Aluminium

 **Attention**

Be careful with enamelled sheet-steel pans:

- the enamel may chip (the enamel comes loose from the steel), if you switch the hob on at a high setting when the pan is (too) dry;
- the base of the pan may warp - due, for example, to overheating or to the use of too high a power level.

 **Attention**

Never use pans with a misshapen base. A hollow or rounded base can interfere with the operation of the overheating protection, so that the appliance becomes too hot. This may lead to the glass top cracking and the pan base melting. Damage arising from the use of unsuitable pans or from boiling dry is excluded from the guarantee.

**Minimum pan diameter**

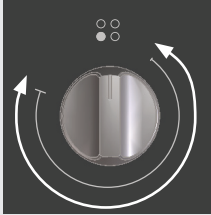
The diameter of a pan must be at least 12 cm. You will achieve the best results by using a pan with the same diameter as the zone. If a pan is too small the zone will not work.

**Pressure cookers**

Induction cooking is very suitable for cooking in pressure cookers. The cooking zone reacts very quickly, and so the pressure cooker is quickly up to pressure. As soon as you switch a cooking zone off, the cooking process stops immediately.

# OPERATION

## Switching on the hob and setting the power



The induction hob is fitted with a residual heat indicator, automatic cooking-time limiter, Easy Cook function and a childproof lock. On this page and the following ones, you can read how to use these facilities.

### Switching on and power setting

- Put a pan on a cooking zone.
- For the zone required, turn the knob clockwise to set it to the desired power. The cooking zones have 9 levels.

### Switching off

- Turn the zone off by turning the knob concerned back to the starting position.

### Power

The power for the large zone(s) can be set between 70 and 2300 Watts, for the small zone(s) between 40 and 1400 Watts.

## Easy Cook function

The Easy Cook function is suitable for bringing food to the boil rapidly and then continue cooking at a lower setting. The hob will automatically switch to the lower setting to finish cooking.

- Put a pan on a cooking zone.
- For the zone required, turn the knob anticlockwise or fully to the right. "A" appears in the display.
- Set the desired heat-through setting within 5 seconds using the rotary knob. If you do not set a heat-through setting, the zone will be turned off.

Once the heat-through setting has been set, the display will alternately flash "A" and the set heat-through setting. After the cooking time has elapsed, the flashing stops and the heat-through setting will be continuously shown in the display.

- Turn the cooking machine off by turning the knob back to setting 0 or further to setting 9.

## P (power boost) setting

Only switch the hob on at setting P if you want to boil water. This setting is too high for heating butter or milk and much too high for defrosting. Consult the cooking tables in the section "Comfortable cooking" to help you learn the techniques.

## Residual heat indicator



After intensive use of a cooking zone, the cooking zone can stay hot for some minutes. As long as the cooking zone is hot, the display will show H.

## Child lock



You can secure the hob with the child lock. With this setting, the hob cannot be switched on and the cooking zone settings cannot be changed.

### Child lock activation

- Child lock can be activated when all cooking zones are switched off.
- Simultaneously turn the two knobs for the left-hand side cooking zones to position »A« (other knobs should be in the starting position, i.e. »0«).
- »L« will appear on the display, indicating that the child lock has been activated.

### Switching off the child lock

- The childproof lock can be disabled in the same way. A "0" appears in the display after the childproof lock has been disabled.

## Healthy cooking

### Burning point of different types of oil

To ensure your food is fried as healthily as possible, Gorenje+ recommends choosing the type of oil according to the frying temperature. Each oil has a different burning point at which toxic gasses are released. The below table shows the burning points for various types of oil.

Oil	Smoke point °C
Extra virgin olive oil	160 °C
Butter	177 °C
Coconut oil	177 °C
Canola oil	204 °C
Virgin olive oil	216 °C
Sunflower oil	227 °C
Corn oil	232 °C
Peanut oil	232 °C
Rice oil	255 °C
Olive oil	242 °C

## Cooking settings

Because the settings depend on the quantity and composition of the contents of the pan, the table below is intended as a guideline only.

### Use the P and 9 setting to:

- bring the food or liquid to the boil quickly;
- 'shrink' greens;
- heat oil and fat;
- bring a pressure cooker up to pressure.

### Use setting 8 to:

- sear meats;
- fry flatfish;
- fry omelettes;
- fry boiled potatoes;
- deep fry foods.

### Use setting 7 to:

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry bacon (fat);
- fry raw potatoes;
- make French toast;
- fry breaded fish.

**Use setting 6 and 5 to:**

- complete the cooking of large quantities;
- defrost hard vegetables;
- fry thin slices of breaded meat.

**Use settings 1-4 to:**

- simmer bouillon;
- stew meats;
- simmer vegetables;
- melting chocolate;
- melting cheese.

## Cleaning

### Tip

Set the child lock before you start cleaning the hob.

### Daily cleaning

- Although food spills cannot burn into the glass, we nevertheless recommend you to clean the hob immediately after use.
- Best for daily cleaning is a damp cloth with a mild cleaning agent.
- Dry with kitchen paper or a dry tea cloth.

### Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove water marks and lime scale with vinegar.
- Metal marks (caused by sliding pans) can be difficult to remove. Special agents are available.
- Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.

### Never use

- Never use abrasives. They leave scratches in which dirt and lime scale can accumulate.
- Never use anything sharp such as steel wool or scourers.




# TROUBLESHOOTING



## General

If you notice a crack in the glass top (however small), switch the hob off immediately, unplug the hob, turn off the (automatic) fuse switch(es) in the meter cupboard or, in the event of a permanent connection, set the switch in the power supply lead to zero.) Contact the service department.

## Troubleshooting table

Č If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below.

Symptom	Possible cause	Solution
Symbols appear in the displays when the hob is activated for the first time.	This is the standard set-up routine.	Normal operation.
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
You can hear a ticking sound in your hob.	This is caused by the capacity limiter on the front and back zones. Ticking can also occur at lower settings.	Normal operation.
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	At high settings this is perfectly normal for some pans. It will not damage either the pans or the hob.
You have switched on a cooking zone, but the display shows  .	The pan you are using is not suitable for induction cooking, or has a diameter of less than 12 cm.	Use a suitable pan, see page 11 and 12.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Check the electrical connections.
Fault code E2.	The hob has overheated.	Let the hob cool down and then use a lower setting.
Fault code E3	The pan is not suitable for induction cooking.	Use a suitable pan, see page 11 and 12.

Symptom	Possible cause	Solution
Fault code E4, E5, E6 or E9.	Defective generator.	Contact the service department.
Fault code 	You held a button too long.	Do not hold the button too long.
Fault code 	The childproof lock is switched on.	See “Child lock”, page 14.

## NOISE AND ITS CAUSES DURING INDUCTION COOKING

Noises and sounds	Cause	Solution
<b>Induction-generated operating noise</b>	Induction technology is based on the properties of some metals under electromagnetic effect. It results in so-called eddy currents that force the molecules to oscillate. These oscillations (vibrations) are transformed into heat. Depending on the type of metal, this could result in quiet noises.	This is normal and it is not a result of any malfunction.
<b>Transformer-like buzz</b>	Occurs when cooking at a high power level. The reason for this is the amount of energy transferred from the cooking hob to the pot or pan.	This noise will disappear or weaken when you reduce the power level.
<b>Vibration and crackling of the cookware</b>	This noise appears in cookware (pots or pans) made of different materials.	It results from vibrations along the adjacent surfaces of different material layers. This noise depends on the cookware. It can vary depending on the amount and type of food being cooked.
<b>Fan noise</b>	Correct operation of induction electronic components requires temperature control. Therefore, the cooking hob is fitted with a fan which operates at varying speed, depending on the perceived temperature.	The fan may operate even after the cooking hob has been switched off, if the temperature remains too high.

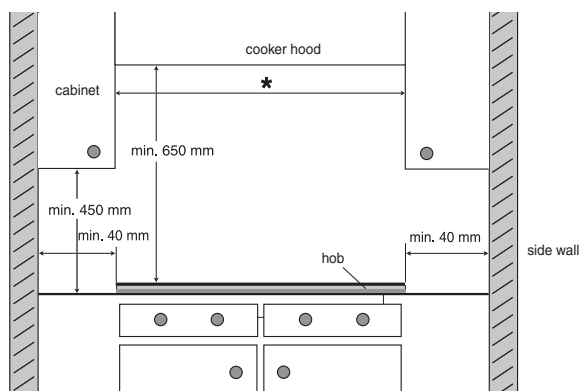
## What you need to consider

### What you need to consider

- The connection must comply with national and local regulations.
- The appliance must always be earthed.
- This appliance may only be connected by a competent electrical installer.
- For the connection, use an approved cable (for example type HO7RR) in accordance with the regulations. The cable casing should be of rubber.
- The connection cable must hang freely and is not to be fed through a drawer.
- If the connecting cable is damaged, it may only be replaced by the manufacturer, the manufacturer's service organisation or equivalently qualified persons, in order to avoid dangerous situations.
- If you want to make a fixed connection, make sure that a multi-polar switch with a contact separation of at least 3 mm is fitted in the supply line.
- The worktop the hob is built into must be flat.
- The walls and the worktop surrounding the appliance must be heat resistant up to at least 85 °C. Even though the appliance itself does not get hot, the heat of the hot pan could discolour or deform the wall.
- Damage caused by incorrect connection, installation or use, will not be covered by the guarantee.

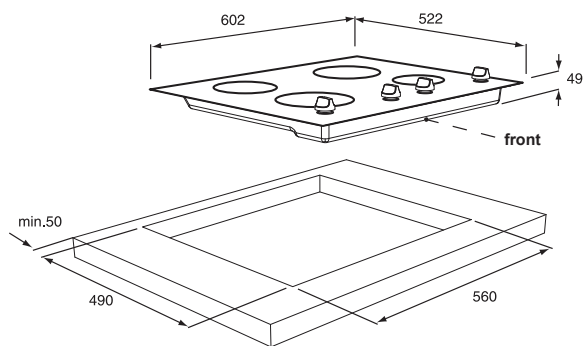
### Clearance

Sufficient all-round clearance is essential to the safe use of the hob. Check that there is enough clearance.

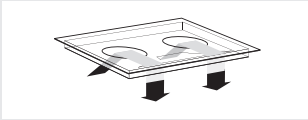


## Installation dimensions

The dimensions and recesses are shown in the illustrations beneath.



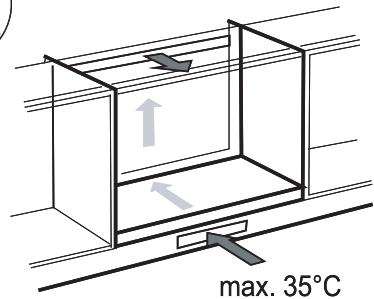
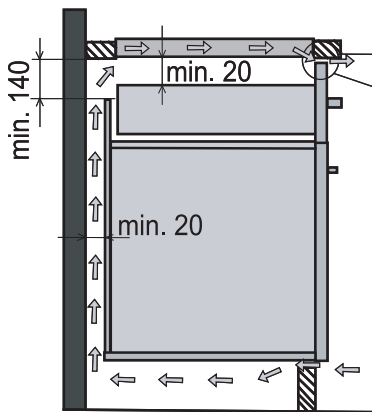
## Ventilation



## Lower kitchen cabinet with a drawer

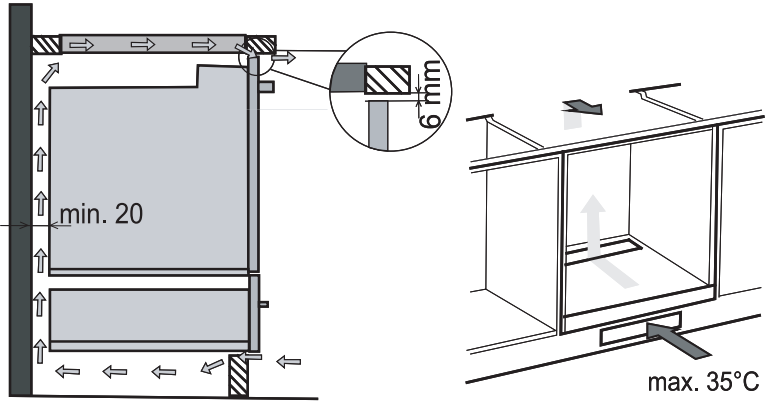
The electronics in the appliance need cooling. The appliance will automatically switch off if there is insufficient air circulation. There are ventilation openings on the underside of the appliance. It must be possible for cool air to be drawn in through these openings. There are outlet openings on the underside and at the front of the appliance.

- 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.



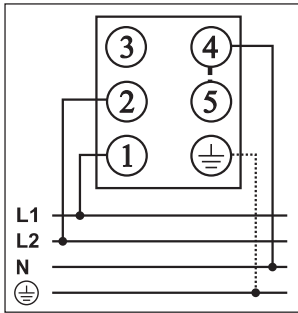
## Lower kitchen cabinet with an oven

- 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.

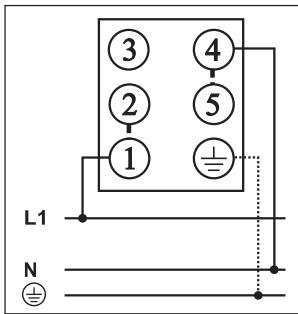


## Connection diagram

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/clips 4 and 5.

- **Single-phase connection**

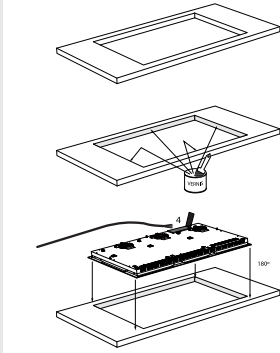
Install the jumper connectors on terminals/clips 4 and 5, and terminals/clips 1 and 2.

Note: Connection 3 is free.

**The following may be used for connection:**

- Rubber connection cables type H05 RR-F 4x1.5 with a yellow-and-green protective conductor;
- PVC insulated connection cables type H05 VV-F 4x1.5 with yellow-and-green protective conductor, or other equivalent or superior cables.

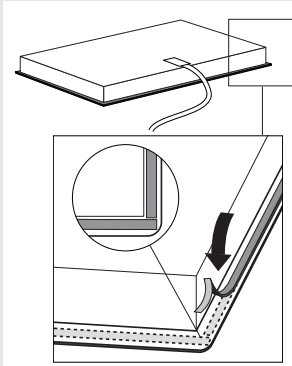
## Building in



Check that the cabinet and the cut-out meet the dimension and ventilation requirement

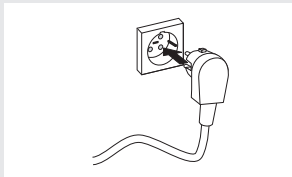
Threat the sawn ends of wooden or synthetic worktops with sealing varnish if necessary, to prevent moisture causing the worktop to swell.

Lay the hob upside down on the worktop.



Fit the connecting cable to the appliance in compliance with requirements

Remove the protective layer from the sealing tape and apply the tape in the groove of the aluminium profile or on the edge of the glass plate. Do not stick tape round the corners, but cut 4 separate pieces to seal the corners well.



Turn the hob over and lay it in the recess.

Connect the appliance to the mains. A short bleep will be heard and all the displays will light up briefly. The appliance is ready for use.

Check that it works properly. If the appliance has been wrongly connected either a bleep will sound or nothing will appear in the displays, depending on the error.



## Technical details

This appliance complies with all relevant CE directives.

Hob type	SIVK6...
Induction	x
Connection	230 V - 50 Hz
Max. capacity cooking zones	
Front left	2,3 kW (Ø 200)
Rear left	1,4 kW (Ø 160)
Rear right	2,3 kW (Ø 200)
Front right	1,4 kW (Ø 160)
Front	
Rear	
Connected load	
L1	3700 W
L2	3700 W
Total connected load	7400 W
Building in dimensions	
Appliance width x depth	602 x 522 mm
Build-in height from top of worktop	49 mm
Cut-out width x depth	560 x 490 mm
Minimal distance cut-out to back wall	50 mm
Minimal distance cut-out to side wall	40 mm

## Disposal of packaging and appliance

Plastic materials were used in the manufacturing of this appliance. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

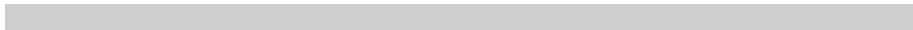
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.



[www.gorenje.com](http://www.gorenje.com)



Cooking with passion.



473238