

## *Quick Reference Guide*



“Cooking gestures are invisible ingredients. They turn inspiration into emotions and emotions into a masterpiece. It’s all about artisanality, that’s why we take it so seriously.”

*Thanks for choosing*

**KitchenAid**  
FOR THE WAY IT'S MADE.

**EN** .....page 3

# *KitchenAid Induction Hob*

*Quick reference guide*

EN

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# Quick Guide



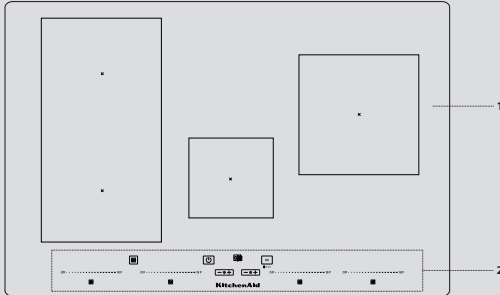
## THANK YOU FOR BUYING A KITCHENAID PRODUCT

In order to receive a more complete assistance, please register your product on [www.kitchenaid.eu/register](http://www.kitchenaid.eu/register)



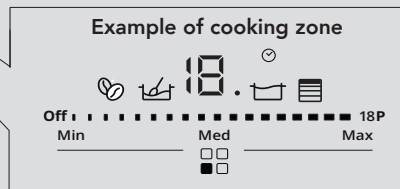
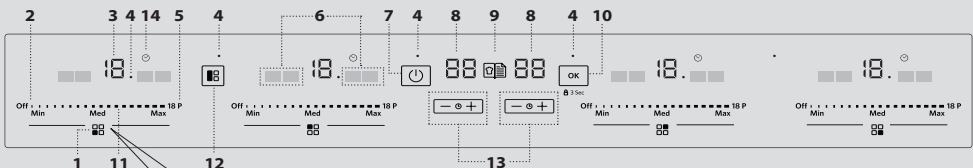
Before using the appliance carefully read the Safety Instruction.

## Product description



1. Hob
2. Control panel

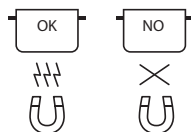
## Control Panel




1. Identifying the cooking zone
2. Cooking zone off button
3. Cooking level selected
4. Indicator light - function active
5. Quick heat button
6. Special function indicators
7. On/ off button
8. Cooking time indicator
9. "Gourmet Library" button (special functions)
10. OK/ Key lock button - 3 secs
11. Slide touchscreen
12. Vertical flexible zone button
13. Timer
14. Timer indicator

## Accessories

### POTS AND PANS



Only use pots and pans made from ferromagnetic material which are suitable for use with induction hobs. To determine whether a pot is suitable, check for the  symbol (usually stamped on the bottom). A magnet may be used to check whether pots are magnetic.

The quality and the structure of the pot base can alter cooking performance.

Some indications for the diameter of the base do not correspond to the actual diameter of the ferromagnetic surface.





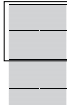
### EMPTY POTS OR POTS WITH A THIN BASE

Do not use empty pots or pans when the hob is on.

The hob is equipped with an internal safety system that constantly monitors the temperature, activating the "automatic off" function where high temperatures are detected. When used with empty pots or pots with thin bases, the temperature may rise very quickly, and the "automatic off" function may be triggered with a slight delay, damaging the pot or pan. If this occurs, do not touch anything, and wait for all components to cool down.

If any error messages appear, call the service centre.

### MINIMUM DIAMETER OF POT/PAN BASE FOR THE DIFFERENT COOKING AREAS

				
	100 mm	150 mm	130 mm	180 mm




## First time use

### SETTING THE POWER

At the time of purchase, the hob is set to the maximum possible power (nL). The maximum power level (nL) is printed on the identification plate on the bottom of the hob.

#### To set the power of the hob:

Once you have connected the device to the mains power supply, you can set the power level within 60 seconds.

- Press the "+" button for at least 3 seconds. On the screen, the  symbol will be displayed.
- Press the  button until the last power level selected appears.
- Use the "+" and "-" buttons to select the desired power level.  
The power levels available are: 2.5 kW – 4.0 kW – 6.0 kW – 7.2 kW.
- Confirm by pressing .

The power level selected will stay in the memory even if the power supply is interrupted.

To change the power level, disconnect the appliance from the mains for at least 60 seconds, then plug it back in and repeat the steps above.

If an error occurs during the setting sequence, the  symbol will appear, and you will hear a beep. If this happens, repeat the operation.

If the error persists, contact the After-Sales Service.



### To deactivate the timer:

Press the “+” or “-” buttons together until the timer is deactivated.

## Functions



### FLEXIBLE ZONE

The entire left-hand area can be controlled as a single cooking zone using the “Flexible Zone” button. Either of the slide touchscreens can be used. Ideal for cooking with oval or rectangular pots or with pan supports.



### GOURMET LIBRARY


The “Gourmet Library” button activates the special functions.

Place the pot in position and select the cooking zone.

Press the “Gourmet Library” button. “A” will appear on the display.

The indicator for the first special feature available for the cooking zone will light up.

Select the desired special function by pressing the “Gourmet Library” button one or more times.

The function is activated once the  button has been pressed to confirm.



### KEEP WARM

This feature allows you to keep your food at an ideal temperature, usually after cooking is complete, or when reducing liquids very slowly. Ideal for serving foods at the perfect temperature.



### SLOW COOKING

This function is ideal for maintaining a simmering temperature, allowing you to cook food for long periods with no risk of burning. Ideal for long-cooking recipes (rice, sauces, roasts) with liquid sauces.



### BOILING

This function allows you to bring water to the boil and keep it boiling, with lower energy consumption.

A minimum of 2 to 3 litres of water (preferably at room temperature) should be placed in the pan, and left uncovered. In all cases, users are advised to monitor the boiling water closely, and check the amount of water remaining regularly.



### MOKA



Dedicated accessories should be used for this function: Moka, Bialetti MOKA INDUZIONE 6TZ ANTRACITE.

Place the moka on one of the four areas of the flexible zone as illustrated. Activate the function and wait for this to switch off automatically.

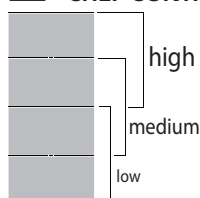


### MELTING

This function allows you to bring food to the ideal temperature for melting and to maintain the condition of the food without risk of burning. This method is ideal, as it does not damage delicate foods such as chocolate, and prevents them from sticking to the pot.



## CHEF CONTROL



This function divides the flexible zone into three areas (see figure) and activates a predefined power setting. It allows you to move the pot from one area to another, so you can continue cooking at different temperatures.

## Indicators



### RESIDUAL HEAT

If the display shows "H", the cooking zone is still hot. When the cooking zone cools down, the display goes off.



### TIMER INDICATOR

This light indicates that the timer has been set for a cooking zone.



### POT INCORRECTLY POSITIONED OR MISSING

This symbol appears if the pot is not suitable for induction cooking, is not positioned correctly or is not of an appropriate size for the cooking zone selected. If no pot is detected within 30 seconds of making the selection, the cooking zone switches off.

## Cooking table

POWER LEVEL	1 - 4		5 - 9	10 - 14		14 - 18		Max. heat setting (P)
COOKING METHOD	Keeping food warm, creaming risotto	Melting, defrosting	Cooking, simmering, thickening, creaming	Cooking, stewing, sautéing, grilling, cooking until creamy	Browning, cooking, stewing, sautéing, grilling	Browning, sautéing, boiling, grilling	Frying, boiling	Fast heating



## Maintenance and cleaning



### WARNING

- Do not use steam cleaning equipment.
- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.

### Important:

- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any deposits and stains from food residue.
- Sugar or foods with a high sugar content can damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the Manufacturer's instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

The hob has been treated with a finish that makes it easy to clean and keeps the surface shiny for a long time.

### To clean Kitchenaid hobs, follow these recommendations:

- Use a soft cloth (microfibre is best) dampened with water or with everyday glass cleaning detergent.
- For best results, leave a wet cloth on the glass hob surface for a few minutes.

## Troubleshooting

- Check that the electricity supply has not been shut off.
- If you are unable to turn the hob off after using it, disconnect it from the power supply.
- If alphanumeric codes appear on the display when the hob is switched on, consult the following table for instructions.

Please note: The presence of water, liquid spilled from pots or any objects resting on any of the hob buttons can accidentally activate or deactivate the control panel lock function.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSE	SOLUTION
C81, C82	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F02, F04	The connection voltage is wrong.	The sensor detects a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F01, F06, F12, F13, F25, F34, F35, F36, F37, F41, F47, F58, F61, F76	Disconnect the hob from the power supply. Wait a few seconds then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		

## *Sounds produced during operation*

Hobs may produce noises during normal operation.

During the pot recognition phase, the hob produces a click sound, while during cooking, hissing or crackling sounds may be heard. Hisses and crackles actually come from the pots, and are produced by specific features of the base of the pot being used (for example, when a base is made from several layers of material, or is irregular). These noises may vary depending on the accessories used and the amount of food that these contain, and do not indicate any type of defect.

Please refer to our website [www.kitchenaid.eu](http://www.kitchenaid.eu) for complete instructions for use.

In addition, you will find a lot more useful information about your products, such as inspiring recipes created and tested by our brand ambassadors or the nearest KitchenAid cookery school.



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