

## *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** ..... pag. 3

# *KitchenAid Induction Hob*

*Quick reference guide*

EN

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# Quick Guide



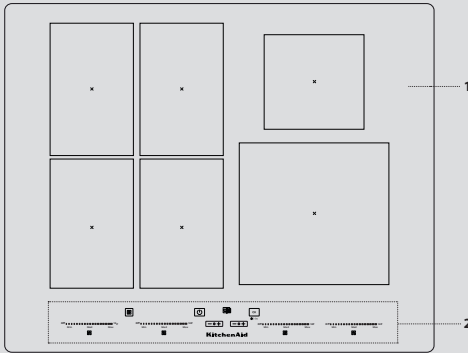
## THANK YOU FOR BUYING A KITCHENAID PRODUCT

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



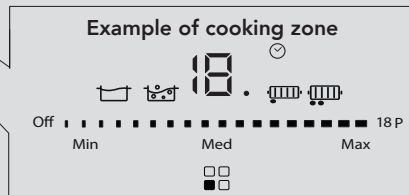
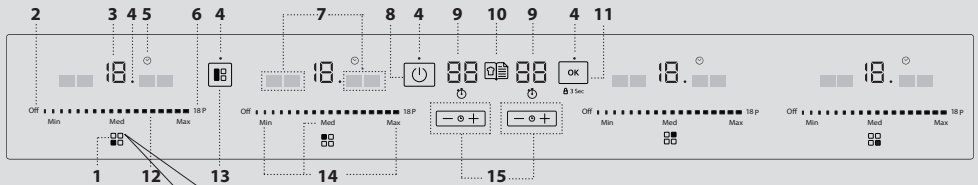
Before using the appliance carefully read the Safety Instruction.

## Product description



1. Cooktop
2. Control panel

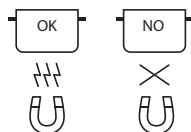
## Control Panel




- |                                      |   |                                    |
|--------------------------------------|---|------------------------------------|
| 1. Identifying the cooking zone      | 6. Quick heat button                      | secs                               |
| 2. Cooking zone off button           | 7. Special function indicators            | 12. Slide touchscreen              |
| 3. Cooking level selected            | 8. On/ off button                         | 13. Vertical flexible zone button  |
| 4. Indicator light - function active | 9. Time / functions indicator             | 14. Presets and adjustment buttons |
| 5. Timer indicator                   | 10. "Gourmet Library" (special functions) | 15. Timer                          |
|                                      | 11. OK/ Key lock button - 3               |                                    |

## 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.

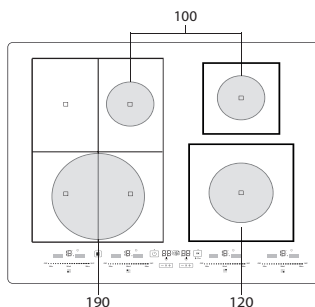
### EMPTY POTS OR POTS WITH A THIN BASE

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



## First time use

### POWER CONTROL

With the “Power control” function, you can set the maximum power level for the hob, based on your needs or on the capacity of your mains power supply.




Once the maximum power has been set, the hob automatically adjusts the charge distribution to the different cooking zones and an acoustic signal will sound when the limit is reached.

This setting can be used at any time and will remain until it is changed.

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 hob power:

Once the appliance is connected to the mains power, the power level can be set within 60 seconds.

- Press and hold down the “+” control for 3 seconds. The display will read .
- Hold down the control  until the last power setting is shown.
- Use the “+” and “-” controls to select the required power.
- Available power settings are: 2.5 kW – 4.0 kW – 6.0 kW – 7.4 kW.
- Press  to confirm.

The selected power will remain in the memory, even in the case of a power outage.

To vary power levels, disconnect the appliance from the mains power for at least 60 seconds, then reconnect it and repeat the steps above.

In case of error during the setting sequence, the display will show the **EE** symbol and an acoustic signal will be sounded. In this case, you will need to repeat the operation.

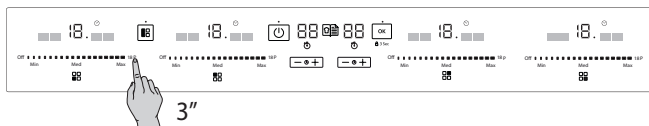
If the error persists, contact the assistance service.

### ACOUSTIC SIGNAL ON / OFF

To switch the acoustic signal on/off:

- Switch on the cook top.
- Hold down the **P** control on the first slider to the left, for 3 seconds.

Any alarms set will remain active.



## Daily use



### SWITCHING THE HOB ON/OFF

To turn the hob on, press the power button for around 1 second, until the cooking zone display lights up.

To turn the hob off, press the same button again, and all cooking zones will be deactivated.

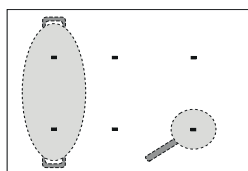
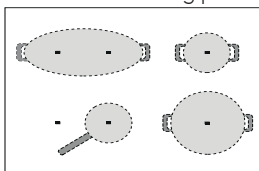
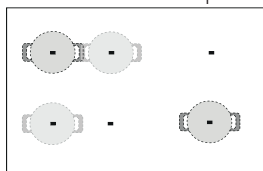
If no function is selected, the hob will automatically switch off after 10 seconds.

If the hob is being used, switching it off will switch off all cooking zones, and the residual heat indicator, "H", will remain lit until all of the cooking zones have cooled.



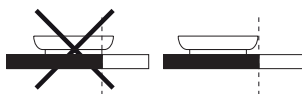
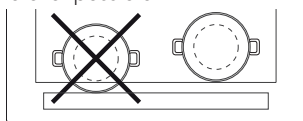
### ■ POSITIONING

1. Locate the desired cooking zone, by referring to the position symbols at the bottom of each slide touchscreen.
2. Place the pan in the chosen area, making sure that it covers one or more of the reference marks on the surface of the hob.
3. Do not cover the control panel symbols with the cooking pot.



Please note: In the cooking zones close to the control panel, it is advisable to keep pots and pans inside the markings (taking both the bottom of the pan and the upper edge into consideration, as this tends to be larger).

This prevents excessive overheating of the touchpad. When grilling or frying, please use the rear cooking zones wherever possible.



## ACTIVATING/DEACTIVATING COOKING ZONES AND ADJUSTING POWER LEVELS

The flexible area is the area in which several of the cooking zones overlap, and can be used as a single cooking zone.

Off 18 P

### To switch on a cooking zone:

1. Switch on the hob.
2. Set the required power level by sliding your finger across the slider control (SLIDER) for the cooking zone of choice.

The power level will appear above the slider. Each cooking zone has different power levels, ranging from "1" (minimum) to "18" (maximum). Using the slider controls it is also possible to select the quick heat P function, which is marked "P" on the display.

### To switch off a cooking zone:

Use the "OFF" control at the start of the slider control. If the cooking zone is still hot, the residual heat indicator "H" will appear on the display.

### To divide a flexible area:

Press and hold the pane corresponding to the zone that you want to separate for 3 seconds. Alternatively, press the "divide zone" button that appears in the manage functions display.

When the cooking zone is divided, the same level of power is set for each of the separate zones.

If all the selected cooking zones are not covered by the pot in 30 seconds, a dense striped will appear on the left-hand display. It's possible to reactivate that area with the "place a pot" command using the right-hand display.



### CONTROL PANEL LOCK

To prevent the hob from being switched on accidentally, press and hold down the OK/Control Lock-3 sec control for 3 seconds. An acoustic signal and a light above the symbol will switch on to indicate that the lock is in place.

The control panel is locked except for the switch off function.

To switch off the control lock, repeat the activation process. The light will switch off and the hob controls are again active.



### TIMER

The timer can be used to set a maximum cooking time of 99 minutes.

The timer setting can be used on each cooking zone, following the same procedure. The timer always shows the time set for the selected area, or the shortest remaining time

### To start the timer:

1. Switch on the required cooking zone by pressing any part of the slider.
2. Press the "+" or "-" control to set the required time. The display will read "00".

When the set time is up, an acoustic signal will sound and the cooking zone will switch off automatically.

### To change the timer setting:

1. Press the slider control for the cooking zone.
2. Press the "+" or "-" control to change the required time.

### To switch off the timer:

Press the "+" and "-" controls together until the timer switches off.

## Functions

### FLEXIBLE AREA

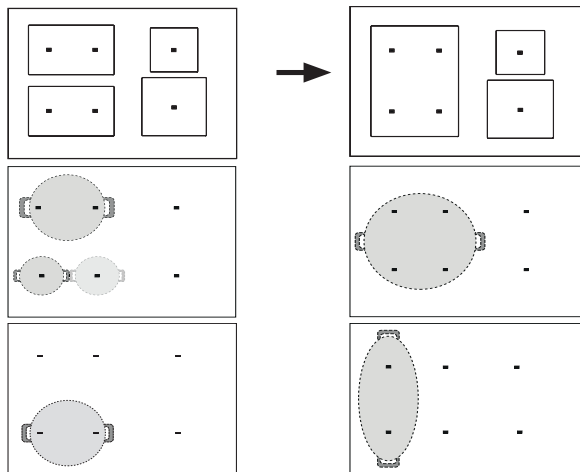
Select the "Flexible Area" control to control two cooking zones at the same time. It is possible to use both slider controls at the same time to control the power.

Using this function is ideal to increase the cooking zone with the advantage of positioning cookware as needed within the selected area. Ideal for using oval or rectangular pans or grill pans.




#### VERTICAL FLEXIBLE ZONE

This can be used to control the two cooking zones on the left, at the same time.



#### To switch on the Flexible area function:

1. Switch on the hob.
2. Press the control for the Vertical Flexible zone . Both areas will be connected and the displays will read "0".
3. Using the slider, select the power level you require.

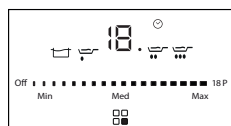
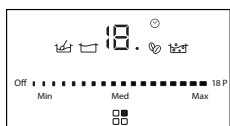
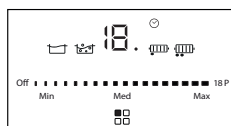
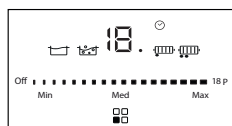
#### To switch off the Flexible area function:

Press the control for the Flexible area that is functioning: the cooking zones will go back to operating individually.

The Flexible area function will also switch off when the hob switches off at the end of cooking.

For the best results, always cover at least one or more points marked on the glass surface or inside the Flexible area.

## Special functions




#### GOURMET LIBRARY

With the "Gourmet Library" control, you can start the special functions.

1. Put the pan in place, switch on the hob and select the chosen cooking area by touching the slider.



2. Press the "Gourmet Library" control. The cooking zone display will read "A" (automatic).
3. The indicator for the first special function available for the selected cooking zone will switch on.
4. Select the required special function by pressing the "Gourmet Library" control.
5. Press the control to confirm the required function .

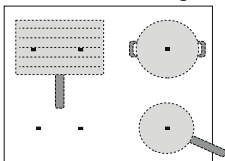
Once activated, each special function can be used to set the optimum cooking level by selecting the presets and adjustments (MIN-MED-MAX).



The function automatically suggests an intermediate level by default.

During use, if necessary, it is possible to move to a lower/higher level according to cooking progress, to optimise time and condition (e.g., boiling level of water).

**IMPORTANT:** Place the accessories as shown in the figure below, which shows how the accessory needs to be centred according to the points marked on the glass surface (the combination illustrated is just an example; accessories can also be used in different cooking zones).



### **KEEP WARM**

This function lets you to take a food to its ideal temperature for slow cooking and evaporate liquids, and to maintain these conditions without the risk of burning the food.

It is ideal because it does not damage food and also makes sure that it does not stick to the pan.

The quality and type of cookware may affect the results or the cooking time. .

### **SLOW COOKING**

A specific function to take foods to the ideal simmering and cooking temperature, and to maintain these conditions without the risk of burning the food.

It is ideal because it does not damage food and also makes sure that it does not stick to the pan.

The quality and type of cookware, like the position, may affect the results or the cooking time (always centre the pan on the activated cooking zone).

### **BOILING\***

A function to heat water efficiently and to issue a sound or visual signal when it starts to boil. To start the boiling function, the pan needs to contain at least one litre of water. Only add salt, if necessary, after hearing the acoustic signal.


The system will keep the water at a slow boil, which prevents any splashing and also any wasting of energy.


During this function, an acoustic signal will inform you if the pan is empty or the water has evaporated.

### **MOKA\***


The ideal function to get coffee from a stovetop pot within a short amount of time and without problems of splashing. The system controls the whole process, keeping the beverage warm until the function is switched off.


### **PAN FRYING\***

 The ideal function for pre-heating a pan when empty or with a small amount of fat. The temperature reached is ideal for cooking foods with a thickness of over 2-3 cm and which need to cook for longer, or using butter or lard.

 The ideal function for pre-heating a pan when empty or with a small amount of fat. The temperature reached is ideal for cooking foods with a thickness of less than 3 cm and which need to cook for short periods.

 The ideal function for pre-heating a pan with fat (oil) up to a maximum height of 1 cm.

In all three cases, at the end of the heating stage for the pan or the oil, the  control will switch on and an acoustic signal will be sounded. The hob stabilises the temperature and keeps it at a constant.

Pressing the  control will confirm that the food is going to be placed in the pan and the special function then passes to the cooking stage.


We recommend preparing the food during heating and to place it in the pan as soon as the ok is given. The optimum condition is one that uses the function starting with the pan and fat at room temperature.


## MELTING


This is a function to take the food to the ideal temperature for melting and to maintain this condition without the risk of burning.


It is ideal because it does not damage delicate foods such as chocolate and also makes sure that they do not stick to the pan.

## GRILL\*

 Ideal grilling function. It is possible to choose between two types of grill function (1 or 2 dots) according to the required cooking level.

 For a thick food (>1 cm), we recommend using a lighter grill setting (1 dot) that cooks for longer. For thinner food or for a higher grill setting, we recommend using the 2-dot setting.

Once the ideal temperature for adding food has been reached, the  control will switch on and an acoustic signal will be sounded. The hob stabilises the temperature and keeps it at a constant.

Pressing the  control will confirm that the food is going to be placed in the pan and the special function then passes to the cooking stage.

We recommend preparing the food during heating and to place it in the pan as soon as the ok is given.

### \* For these functions, the use of dedicated accessories is recommended:

- for boiling: **WMF SKU: 07.7524.6380**
- for Moka, Bialetti: **MOKA INDUZIONE 3TZ ANTRACITE**
- for pan frying: **WMF SKU: 05.7528.4021**
- for grilling: **WMF SKU: 05.7650.4291**


## Indicators

### RESIDUAL HEAT

If the display shows "H", this means that the cooking zone is still hot.

The display will switch off when the cooking zone is cool.


### POT INCORRECTLY POSITIONED OR MISSING

If the pan is not suitable for induction cooking or if it is not correctly positioned or not the right size for the cooking zone, the display will show the following symbols . 30 seconds from selection, if no pan is detected, the relevant cooking zone will switch off.

### TIMER INDICATOR

This indicator shows that the timer has been set for the cooking zone.

## Cooking table

POWER LEVEL		TYPE OF COOKING	RECOMMENDED USE Indicating cooking experience and habits
Max. heat setting	P	Fast heating	Ideal for rapidly increasing the temperature of food to a fast boil (for water) or for rapidly heating cooking liquids.
	14 - 18	Frying, boiling	Ideal for browning, starting to cook, frying deep-frozen products, bringing liquids to the boil quickly.
		Browning, sautéing, boiling, grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling.
	10 - 14	Browning, cooking, stewing, sautéing, grilling	Ideal for sautéing, maintaining a gentle boil, cooking and grilling, and preheating accessories.
		Cooking, stewing, sautéing, grilling, cooking until creamy	Ideal for stewing, maintaining a gentle boil, cooking and grilling (for longer periods).
	5 - 9	Cooking, simmering, thickening, creaming	Ideal for slower-cook recipes (rice, sauces, roast, fish) with liquids (e.g. water, wine, broth, milk), and for creaming pasta.
			Ideal for slow-cook recipes (quantities under 1 litre: rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk).
1 - 4	Melting, thawing	Ideal for softening butter, gently melting chocolate, thawing small items.	
	Keeping food warm, creaming risotto	Ideal for keeping small portions of just-cooked food or serving dishes warm and for creaming risotto.	
Zero power	Off	-	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H").

## 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.		

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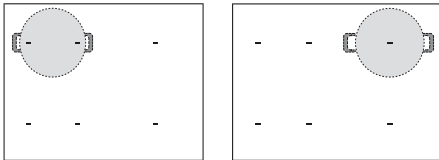
## Sounds produced during operation

Induction hobs may whistle or creak during normal operation. These noises actually come from the cookware and are linked to the characteristics of the pan bottoms (for example, when the bottoms are made from different layers of material or are irregular).

These noises may vary according to the type of cookware used and to the amount of food it contains and are not the symptom of something wrong.

## Verified cooking

A table below has been created specially to make it possible for inspection bodies to use our products.

Verified cooking	Verified cooking positions
Heat distribution, "Pancakes" test acc. to EN 50304/EN 60350 §7.3	
Heat performance, "French fries" test acc. to EN 60350/50304 §7.4	
Melting and keep warm, "chocolate"	
Simmering, "rice pudding"	

ECO-DESIGN: The test was carried out in accordance with regulations, by selecting all of the cooking zones on the hob to form a single area, or by using the Dynamic Surface function.

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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FOR THE WAY IT'S MADE.





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