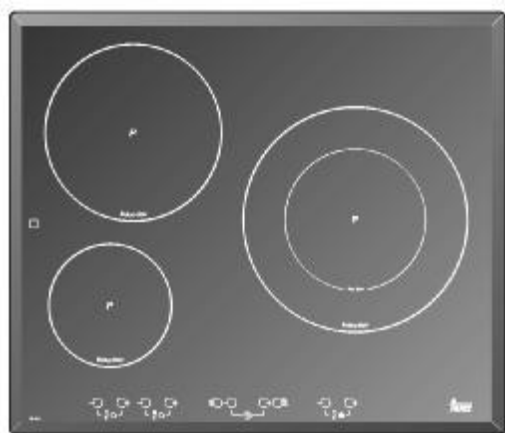


INSTALLATION INSTRUCTIONS  
AND RECOMMENDATIONS FOR USE AND MAINTENANCE  
**INDUCTION HOBS**

EINBAU-ANLEITUNG  
UND EMPFEHLUNGEN FÜR GEBRAUCH UND INSTANDHALTUNG  
**INDUKTIONSKOCHFELD**

INSTRUCTIONS POUR L'INSTALLATION  
ET RECOMMANDATIONS D'UTILISATION ET D'ENTRETIEN  
**PLAQUES À INDUCTION**

IR 631 - IT 631 - IR 641 - IT 641 - IRC 631  
IR 630 - IT 630 - IR 831



**Teka**

# Introduction / Allgemeines / Présentation


GB


## Notes about the cookware to be used with your induction hob.

The size of the base of the cookware to be used should be large enough to completely cover the cooking zone drawn on the glass.

Depending on the type of cookware (material and size), the induction zones may work with smaller cookware.

Please remember that in order to work, the induction elements need to be used with cookware that has a ferromagnetic base (material attracted by a magnet).

 **Always use cookware with a flat, smooth base on the induction elements. Using cookware with a deformed, concave or curved base can lead to overheating that can damage the glass or the cookware.**

 **Please take into account that the cookware that you use can greatly affect the how well the induction element works. You may find cookware on the market that, although marked as being suitable for induction hobs, does not work very well or is not easily recognised by the induction element due to the little amount or poor quality of the ferromagnetic material that the cookware has in its base.**


DE


## Hinweise zum Kochgeschirr

Der Boden des verwendeten Kochgeschirrs sollte die gesamte Fläche der auf der Glaskeramik gekennzeichneten Kochzone bedecken.

Dennoch kann ebenso Kochgeschirr kleineren Durchmessers verwendet werden, sofern Material und Größe des Geschirrs eine Magnetisierung erlauben.

Die Induktionszonen sind ausschließlich für Kochgeschirr mit ferromagnetischem Boden geeignet (magnetisierbares Material).

 **Der Boden des Kochgeschirrs sollte glatt und vollkommen eben sein. Andernfalls können Geschirr und Glaskeramik durch Überhitzung beschädigt werden.**

 **Die Leistung der Induktionskochzonen hängt wesentlich von der Art des verwendeten Kochgeschirrs ab. Kochgeschirr für Induktionskochzonen wird**

vom Hersteller entsprechend gekennzeichnet, jedoch ist dies keine Garantie dafür, dass das Geschirr vom Kochfeld erkannt wird oder dass die Leistung der Kochzonen effektiv ausgenutzt werden kann. Ausschlaggebend sind hier in jedem Fall Qualität und Menge des im Boden des Geschirrs verarbeiteten ferromagnetischen Materials.


FR


## Notes sur les récipients à utiliser sur votre plan de travail à induction.

Le récipient à employer doit avoir un fond dont la dimension de fond couvre complètement la zone de cuisson qui figure sur la vitre.

Selon le type de récipient (matériel et dimension), les zones à induction peuvent fonctionner avec des récipients plus petits.

Il convient de tenir compte que les plaques à induction nécessitent pour fonctionner des récipients à fond ferromagnétique (matériau attiré par un aimant).

 **Sur les plaques à induction, utilisez toujours des récipients à fond plat et lisse. L'emploi de récipients à fond déformé, concave ou ondulé provoque des surchauffes qui peuvent endommager la vitre ou le propre récipient.**

 **Il convient de tenir compte que le récipient que vous utilisez peut avoir une grande influence sur le rendement de toute plaque à induction. Il existe sur le marché des récipients qui, malgré le fait d'être signalé comme aptes pour l'induction, ont un rendement très faible ou des problèmes pour être reconnus par la plaque à induction, en raison de la légère quantité ou qualité du matériel ferromagnétique qu'a le fond du récipient.**



**GB Model IR 641 / IT 641**

- 1 2,100/3,000\* W. induction hotplate.
- 2 1,600/2,300\* W. induction hotplate.
- 3 1,100/1,800\* W induction hotplate.
- 4 1,600/2,300\* W. induction hotplate.
- \* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum electric power: 6,400 W.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.

**DE Modell IR 641 / IT 641**

- 1 Blitzkochzone 2.100/3.000\* W.
- 2 Blitzkochzone 1.600/2.300\* W.
- 3 Blitzkochzone 1.100/1.800\* W
- 4 Blitzkochzone 1.600/2.300\* W
- \* Induktionsleistung bei aktivierter Power-Funktion
- Restwärmeanzeige (H)
- Maximale Leistung: 6.400 W
- Betriebsspannung: 230 V
- Frequenz: 50/60 Hz

**FR Modèle IR 641 / IT 641**

- 1 Plaque radiante de 2.100/3.000\* W.
- 2 Plaque radiante de 1.600/2.300\* W.
- 3 Plaque radiante de 1.100/1.800\* W
- 4 Plaque radiante de 1.600/2.300\* W
- \* Puissance à induction avec la fonction Power activée.
- Indicateur de chaleur résiduelle (H).
- Puissance maximum : 6.400 Watts.
- Tension d'alimentation : 230 Volts.
- Fréquence : 50/60 Hertz.



**GB Model IR 631 / IT 631**

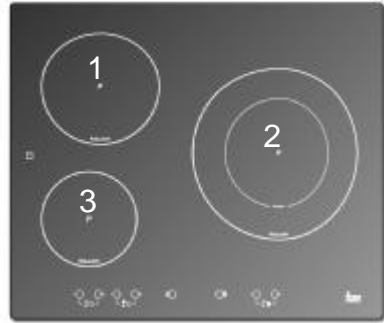
- 1 2,100/3,000\* W. induction hotplate.
- 2 1,500/1,800\* and 2,400/3,200\* W. double induction hotplate.
- 3 1,100/1,800\* W induction hotplate.
- \* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum electric power: 6,400 W.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.

**DE Modell IR 631 / IT 631**

- 1 Blitzkochzone 2.100/3.000\* W.
- 2 Blitzkochzone 1.500/1.800\* und 2.400/3.200\* W.
- 3 Blitzkochzone 1.100/1.800\* W
- \* Induktionsleistung bei aktivierter Power-Funktion
- Restwärmearzeige (H)
- Maximale Leistung: 6.400 W
- Betriebsspannung: 230 V
- Frequenz: 50/60 Hz

**FR Modèle IR 631 / IT 631**

- 1 Plaque radiante de 2.100/3.000\* W.
- 2 Plaque radiante de 1.500/1.800\* et 2.400/3.200\* W.
- 3 Plaque radiante de 1.100/1.800\* W
- \* Puissance à induction avec la fonction Power activée.
- Indicateur de chaleur résiduelle (H).
- Puissance maximum : 6.400 Watts.
- Tension d'alimentation : 230 Volts.
- Fréquence : 50/60 Hertz.



**GB Models IR 630 / IT 630**

- 1 1,600/2,300\* W. induction hotplate.
  - 2 1,500/1,800\* and 2,400/3,200\* W. double induction hotplate.
  - 3 1,100/1,800\* W. induction hotplate.
- \* Induction power with the Power function enabled.
- Residual heat indicator (H)
  - Maximum electric power: 6,100 W.
  - Supply power: 230 Volts.
  - Frequency: 50/60 Hertz.

**DE Modell IR 630 / IT 630**

- 1 Induktionskochzone mit 1.600/2.300\* W.
  - 2 Induktionskochzone mit 1.500/1.800\* und 2.400/3.200\* W.
  - 3 Induktionskochzone mit 1.100/1.800\* W.
- \* Induktionsleistung bei aktivierter Power-Funktion
- Restwärmeanzeige (H)
  - Maximale Induktionsleistung: 6.100 W
  - Betriebsspannung: 230 V
  - Frequenz: 50/60 Hz

**FR Modèles IR 630 / IT 630**

- 1 Plaque à induction de 1.600/2.300\* W.
  - 2 Plaque à induction de 1.500/1.800\* et 2.400/3.200\* W.
  - 3 Plaque à induction de 1.100/1.800\* W.
- \* Puissance à induction avec la fonction Power activée.
- Indicateur de chaleur résiduelle. (H)
  - Puissance maximum à induction: 6.100 Watts.
  - Tension d'alimentation : 230 Volts.
  - Fréquence : 50/60 Hertz.



**GB Modelo IR 831**

- 1 2,100/3,000\* W. induction hotplate.
- 2 1,100/1,800\* W. induction hotplate.
- 3 1,500/1,800\* and 2,400/3,200\* W. double induction hotplate.
- \* Induction power with the Power function enabled.
- Residual heat indicator (H).
- Maximum electric power: 6,400 W.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.

**GB Models IRC 631**

- 1 1,600/2,300\* W. induction hotplate.
- 2 1,500/1,800\* and 2,400/3,200\* W. double induction hotplate.
- 3 1,100/1,800\* W. induction hotplate.
- \* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum electric power: 6,100 W.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.

**DE Modell IR 831**

- 1 Induktionskochzone mit 2.100/3.000\* W.
- 2 Induktionskochzone mit 1.100/1.800\* W.
- 3 Induktionskochzone mit 1.500/1.800\* und 2.400/3.200\* W.
- \* Induktionsleistung bei aktivierter Power-Funktion
- Restwärmeanzeige (H)
- Maximale Induktionsleistung: 6.400 W
- Betriebsspannung: 230 V
- Frequenz: 50/60 Hz

**DE Modell IRC 631**

- 1 Induktionskochzone mit 1.600/2.300\* W.
- 2 Induktionskochzone mit 1.500/1.800\* und 2.400/3.200\* W.
- 3 Induktionskochzone mit 1.100/1.800\* W.
- \* Induktionsleistung bei aktivierter Power-Funktion
- Restwärmeanzeige (H)
- Maximale Induktionsleistung: 6.100 W
- Betriebsspannung: 230 V
- Frequenz: 50/60 Hz

**FR Modèle IR 831**

- 1 Plaque à induction de 2.100/3.000\* W.
- 2 Plaque à induction de 1.100/1.800\* W.
- 3 Plaque à induction de 1.500/1.800\* et 2.400/3.200\* W.
- \* Puissance à induction avec la fonction Power activée.
- Indicateur de chaleur résiduelle. (H)
- Puissance maximum à induction : 6.400 Watts.
- Tension d'alimentation : 230 Volts.
- Fréquence : 50/60 Hertz.

**FR Modèles IRC 631**

- 1 Plaque à induction de 1.600/2.300\* W.
- 2 Plaque à induction de 1.500/1.800\* et 2.400/3.200\* W.
- 3 Plaque à induction de 1.100/1.800\* W.
- \* Puissance à induction avec la fonction Power activée.
- Indicateur de chaleur résiduelle. (H)
- Puissance maximum à induction: 6.100 Watts.
- Tension d'alimentation : 230 Volts.
- Fréquence : 50/60 Hertz.

# Guide to Using the Instructions Booklet

Dear customer,

We are delighted that you have put your trust in us.


We are confident that the new hob that you have purchased will fully satisfy your needs.

This modern, functional and practical model has been manufactured using top-quality materials that have undergone strict quality controls throughout the manufacturing process.

Before installing and using it, we would ask that you read this Manual carefully and follow the instructions closely, as this will guarantee better results when using the appliance.

Keep this Instruction Manual in a safe place so that you can refer to it easily and thus abide by the guarantee conditions.

In order to benefit from this Guarantee, it is essential that you submit the purchase receipt together with the Guarantee Certificate.

 **You should keep the Guarantee Certificate or, where relevant, the technical datasheet, together with the Instruction Manual for the duration of the useful life of the appliance. It has important technical information about the appliance.**

## Safety instructions

Before first use, you should carefully read the installation and connection instructions.

These hob models may be installed in the same kitchen furniture units as **TEKA** brand ovens.

For your safety, installation should be carried out by an authorised technician and should comply with existing installation standards. Likewise, any internal work on the hob should only be done by **TEKA's** technical staff, including the change of the flexible supply cable of the appliance.

### Please note:



**When the hotplates are in operation or have recently been in operation, some areas will be hot and can burn. Children should be kept well away.**



**If the glass ceramic breaks or cracks, the hob should immediately be disconnected from the electric current in order to avoid the risk of electric shock.**



**Do not leave anything on the hob's cooking areas while it is not in use. Avoid risk of fire.**



**Do not place metal objects, such as knives, forks, spoons or lids on the surface of the hob, as they may get very hot.**

# Installation

INSTALLATION AND SETUP SHOULD BE CARRIED OUT BY AN AUTHORISED TECHNICIAN IN LINE WITH CURRENT INSTALLATION STANDARDS.

## Positioning the hob

To install these models, an opening with the dimensions shown in figure 1 will be cut into the unit's worktop.

The fastening system for the top is designed for furniture thicknesses of 20, 30 and 40 mm.

The minimum distance between the surface supporting the cooking pans and the lower part of the kitchen unit or the hood located above the hob should be 650 mm. If the hood's installation instructions recommend that the gap is greater than this, you should follow this advice.

The unit where the hob and oven will be located will be suitably fixed.

## INSTALLATION WITH CUTLERY DRAWER

If you wish to install a tray drawer under the top, place a cover or partitioning board at least 5 cm deep from the top in order to avoid any object placed on the drawer obstructing the top ventilators. In this manner, we will also avoid any potential risk to inflammable objects that may be stored in the drawer.

## INSTALLATION WITH FAN OVEN UNDER THE HOB

The oven should be installed according to the corresponding manual.

If a fan oven is being installed, please remember that this hob has only been certified to work with TEKA brand ovens.

Minimum distance to wall

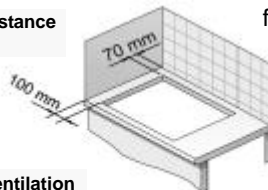
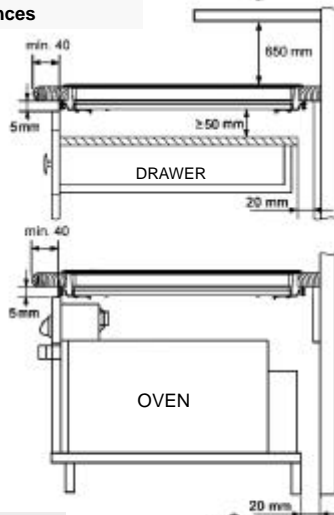
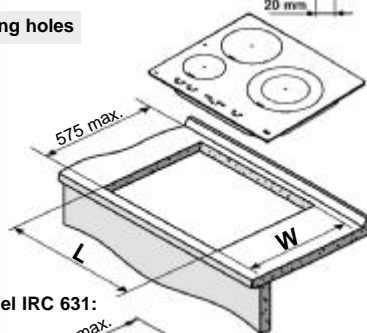


fig. 1

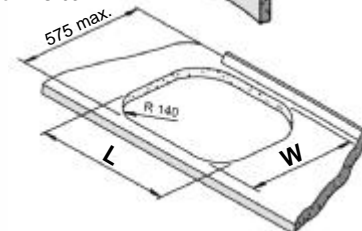
Minimum ventilation distances



Fitting holes



Model IRC 631:




The dimensions L and W are shown in the table "Dimensions and characteristics" of the Technical Information section.





Leave a space in the front of the cabinet so that the hot air can ventilate properly. The opening should be at least 5 mm high. The longitude should be the width of the cabinet.


An opening of 20 mm should be made in the back part of the cabinet in order to allow cold air to enter (see figure 1).

#### Warnings:

 **When hobs are handled before being installed, care should be taken in case there is any protruding part or sharp edge which could cause injury.**

 **When installing units or appliances above the hob, the hob should be protected by a board so that the glass cannot be damaged by accidental blows or heavy weights.**

 **The glues used in manufacturing the kitchen unit and in the adhesive on the decorative laminate of the worktop surface should be made to tolerate temperatures of up to 100°C.**

 **TEKA assumes no responsibility for any malfunction or damage caused by faulty installation.**

PLEASE REMEMBER THAT THE GUARANTEE DOES NOT COVER THE GLASS IF IT SUFFERS A VIOLENT BLOW OR IF IT IS USED IMPROPERLY.

## Fastening the hob

When the gap has been properly sized, the sealing washer should be put on the lower face of the glass. **Silicone should not be applied between the glass and the unit worktop because if it becomes necessary to remove the hob from its position, the glass could break when trying to detach it.**

To secure the hob to the cabinet, four brackets should be fastened to the existing holes on the bottom part of the casing (two in the front and two in the back). There are two possibilities of where the brackets may be placed, just as is shown in figure 2.

The model IR 831 includes ten brackets instead of four (three in the front, three in the rear and two on each side).

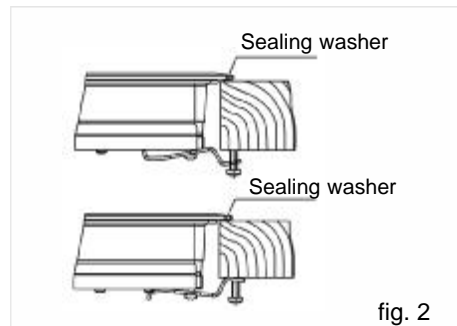


fig. 2

Depending on the thickness of the cabinet, it may be necessary to use the self tapping screws that are provided as compliments for securing; insert them in the circular holes of the bracket. The thread of this hole will be made when the screw is inserted inside of it. The thread should be made before fastening the bracket to the hob.

## Connecting the electricity

The electric connection is made via an omnipolar switch or plug where accessible, which is suitable for the intensity to be tolerated and which has a minimum gap of 3 mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the hob.

The connection should include correct earthing, in compliance with current norms.

If the flexible supply cable fitted to these appliances ever needs to be changed, it

should be replaced by TEKA's official service. The input cable should not be in contact either with the body of the hob or with the body of the oven, if the oven is installed in the same unit.



**When using the hob for the first time, please take care not to have powerful halogen lights, like those of a hood, shining over the sensor button area of the hob. These lights may interfere with the starting of the system.**

## Technical details

Class 3 hob.

### Dimensions and characteristics


Model	IR 631 IT 631	IR 641 IT 641	IR 630 IT 630 GKI 630	IRC 631	IR 831
<b>Hob dimensions</b>					
Height (mm)	60	60	60	60	65
Length (mm)	600	600	600	590	800
Width (mm)	510	510	510	510	400
<b>Dimensions of the placement in the unit</b>					
Length (mm) (L)	560	560	560	570	780
Width (mm) (W)	490	490	490	490	380
Depth (mm)	55	55	55	55	61
<b>Configuration</b>					
Induction hotplate 1,100 / 1,800* W	1	1	1	1	1
Induction hotplate 1,600 / 2,300* W		2	1	1	1
Inducción hotplate 2,100 / 3,000* W	1	1			
Double induction hotplate 1,500/1,800* and 2,400/3,200* W	1		1	1	1
<b>Electrics</b>					
Nominal Power (W) for 230 V	6.400	6.400	6.100	6.100	6.400
Supply voltage (V)	230 V	230 V	230 V	230 V	230 V
Frequency (Hz)	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60

\* Induction power with the Power function enabled.


# Use and Maintenance

## Before starting for the first time

Before connecting the hob to the electrical network, verify that the tension (voltage) and the frequency of the hob correspond to the voltage and frequency indicated on the hob rating plate, which is located on the underside of the hob and in the guarantee or, if applicable, on the technical data sheet that should be kept with this manual during the useful life of the apparatus.

 **The appliance is not designed to be used by people (including children) with reduced physical, mental or sensory abilities. It should also not be used by people that do not have experience handling the apparatus or who do not have knowledge of the apparatus, unless they are supervised by a person who is in charge of their safety.**

 **Children should not be allowed to play with the apparatus.**

 **The induction generator complies with the European regulations in force. We recommend, however, that people using pacemaker heart devices or similar consult their doctor or, if in doubt, refrain from using the induction areas.**

## Touch control user instructions

### CONTROL PANEL ELEMENTS (see fig. 3)

- 1 On/off sensor.
- 2 Hotplate indicators.
- 3 Power and/or residual heat indicators.
- 4 Reduce power sensor (less).
- 5 Increase power sensor (more).
- 6 Timer/Clock indicator.
- 7 Indicator of selected time (clock).
- 8 Locking sensor (for the rest of the sensors, except on/off).
- 9 Indicator light of the induction element with timer.
- 10 Pilot light for activated locking.
- 11 Time reduction sensor on clock (less).
- 12 Time increasing sensor on clock (more).
- 13 Countdown indicator (blinks each second).

**N.B.:** \* Only visible when in operation.

The sensors marked on the control panel are used for control purposes.

There is no need to exert pressure on the glass - you enable the function you require simply by touching the sensor with your finger.

Each action is confirmed by a beep.

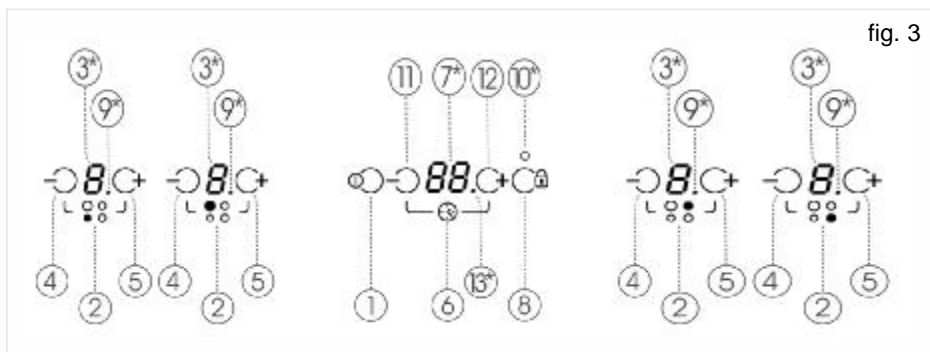





fig. 3

## SWITCHING THE APPLIANCE ON





1 Touch the on sensor  (1) for at least one second. The Touch Control will activate, you will hear a beep and the indicators will turn on. If any of the cooking areas is hot, the corresponding indicator will alternate between showing a **H** and a **0**.


The following action must be carried out within 10 seconds or the touch control will automatically switch off.



When the touch control is activated, it can be disconnected at any time by touching the sensor  (1), even if it has been blocked (blocking function activated). The sensor  (1) always takes priority for disconnecting the touch control.

## SWITCHING THE HOTPLATES ON


The hotplates will be found deactivated, with their respective power indicators (3) at **0**, until a power level is selected. If all the hotplates are set at **0**, you have 10 seconds to activate any of them, otherwise the touch control will automatically turn off.

Use the sensors  and  (4/5) to select a power level. If you touch the sensor  (5), the plate will switch to level **1** and, for each additional stroke, it will go up one level until reaching the maximum value of **P**. Using the sensor  (4), you can reduce the power level.



For a fast powering up at maximum power: with the plate at **0**, touch the sensor  (4) once. The plate will directly activate at level **9**.

By continuing to press down on any of these two sensors  (4) or  (5), they will repeat the action every half a second, without needing to press consecutively.

## SWITCHING THE HOTPLATES OFF


With the sensor  (4), lower the power to level **0**.

The hotplate will automatically power off.


For a fast power up: no matter what the power level, by simultaneously pressing the sensors  and  (5/4), the plate will immediately power off.



By powering off a hotplate, an **H** will be shown on the power indicator, if the glass surface is at a high temperature, indicating that there is a risk of burning. When the temperature has fallen, the indicator will power off if the top is disconnected or, if it is turned on, it will indicate a **0**.


## POWERING OFF THE DEVICE

At any time, you can disconnect the top by pressing the sensor  (1). When doing this, an acoustic signal is heard and the power indicators (3) will turn off, except if there is a residual **H** heat indicator active due to the plate temperature.

### Locking the sensors

Using the locking sensor  (8), you can block all the sensors on the touch control panel. This will make it possible to avoid undesired accidental operations occurring or children being able to manipulate the control.

Bear in mind that with the touch control powered up, the on/off sensor  (1) makes it possible to turn it off even if the locking is activated (pilot 10 on). On the other hand, if the touch control is turned on, the locking function does not allow for activating the on/off sensor  (1). You should first deactivate blocking.

To activate or deactivate the function, simply keep pressing the sensor  (8) for about 1 second. When the function is active, the pilot light (10) turns on.

### Detecting pans (induction hotplates)

The induction cooking plates incorporate a container detector. This is to avoid the plate operating without having a pan on top or when the container is unsuitable, e.g., if made of aluminium or another non-metallic material.

The power indicator blinks if, with the plate turned on, no container or an inappropriate container is detected.

If the containers are removed from the hotplate while operating, this will automatically cut off the power supply and the power indicator will blink. When putting the container on the cooking hotplate again, the power supply restarts at the power level that was selected.

The time for detecting the container is 3 minutes. If three minutes go by without having placed a container on the hotplate or if an inappropriate container is placed there, the cooking plate deactivates.



**After use, always disconnect the cooking plate. It is not sufficient to remove the container. Otherwise, undesirable operation of the plate may occur if another container were placed by mistake during the container detection period. Avoid possible accidents!**

### Power supplied according to the power level selected

Bear in mind that induction areas adjust the amount of power supplied according to the size and type (material) of pan placed on them. A smaller pan will receive less power than a larger one. Thus, depending on the pan being used, the power supplied may vary from the values shown in Table 1.

**Table 1**


Power selected	INDUCTION HOTPLATES				
	Power in watts*				
	Ø 260 mm Hotplate		Ø 210 mm Hotplate	Ø 180 mm Hotplate	Ø 145 mm Hotplate
	Inner area	Both areas			
0	54	90	70	50	40
1	72	120	110	90	70
2	120	200	150	120	100
3	180	300	240	170	140
4	276	460	500	300	200
5	450	750	600	450	300
6	600	1000	850	600	450
7	840	1400	1100	850	600
8	1140	1900	1550	1150	800
9	1440	2400	2100	1600	1100
<b>P</b>	1800	3200	3000	2300	1800

\*The exact power will depend of the size and shape of the pan.

## Power function


This function makes it possible to give a plate "extra" power, higher than the nominal. This power level depends on the size of the plate (see values indicated with \* in the Presentation section), reaching up to 3.200 W on the larger plates.

### POWER FUNCTION CONNECTION

- 1 Activate the plate corresponding to power level **9**.
- 2 From power level **9**, press the sensor  and the symbol **P** will be displayed on the indicator.

The Power function lasts for a maximum of 10 minutes. After this time, the power level will automatically set to level **9**.

### POWER FUNCTION DISCONNECTION

The Power function can be disconnected by pressing the sensor  associated with the hotplate in question.

The function can also be disconnected automatically if the temperature in the cooking area is very high.

Bear in mind that the 3 and 4 model of plates have 2 independent power generators of 3,200 W each, which respectively control the plates on the left and on the right. For this reason, the Power function cannot be activated at the same time in two plates on the same side. In other words, if this function operates in a plate on the left, the Power cannot be activated on the other plate on the other side, but it can be activated on the other plate on the other side.



Once this function has been activated in a hotplate, the one on the same side will



have its power limited to the remaining power up to a total of 3,200 Watts. If the power level on this plate is too high, the touch control will automatically reduce it to the maximum allowed (7).

## Fondue function

This function is especially designed for melting butter, cheese, chocolate, etc. It is a lower power level than level **1**.

To access this function:

- 1 Activate the plate you wish to use at power level **1**.
- 2 Press the sensor  (4) and the indicator will show the symbol .

To deactivate the function, simply touch the sensors  (4) or  (5) and the indicator will display, respectively, a lower power level **0** or higher **1**.

## Safety disconnection

### MAXIMUM FUNCTION TIME

In the event of forgetting to turn off the plate, it will automatically power off after a given time after the last time the plate was activated. (See Table 2).

Table 2

Power selected	MAXIMUM OPERATION TIME (in hours)
□	8
1	8
2	5
3	4
4	4
5	3
6	3
7	2
8	2
9	1
P	10 minutes


When the "safety disconnecting" has occurred, in the corresponding plate's power indicator the residual heat **H** indicator will be displayed, if the glass temperature is high enough.


### SAFETY WHEN SENSORS ARE COVERED

The Touch Control incorporates a function that detects when any object (container, cloth or certain liquids) are covering the panel sensors for more than 10 seconds. This is to avoid the object activating or deactivating any of the plates without you realizing.

When the Touch Control detects an object covering the sensors, it starts to beep until the object covering the control panel is removed. If the Touch Control was turned on, it is automatically disconnected for safety reasons.

If after a few minutes the object covering the sensors is not removed, the beeping will stop.

 Take into account that this safety function is activated even though the Touch Control is turned off!

 Do not leave any objects down on the Touch Control!





### Clock (except models ...630)



The top is fitted with a clock that can be used for two different functions: as a plate timer or as a countdown chronometer.



### The clock as a countdown timer (except models ...630)

With this function, you can set a time after which a sound signal will be heard.

To activate this function, proceed as follows:

- 1 With the Touch Control powered on and no plate with the timer activated, touch one of the sensors  (11) or  (12) corresponding to the clock.
- 2 Power on the indicator (7), displaying **00**.
- 3 Touch the sensors  (11) or  (12) again to set the required time. After a few seconds, the decimal point on clock will start to blink (13), indicating that the countdown has begun.

Be careful not to touch different sensors other than  (11) or  (12) since, by doing so, a plate may cease timing instead of programming the chronometer.

Once the countdown has reached zero, a series of beeps will be heard. These can be cancelled by touching any of the sensors  (11) or  (12) associated with



the clock.

If, while the clock is working as a count-down chronometer, at some point the induction plates are set at power level 0, the touch control panel will turn off after a few seconds, but the chronometer will continue working until it finishes the count-down or the countdown is cancelled.

To cancel the chronometer, simply set the remaining time to 00.

### Timer function (except models ...630)

This function will help you with cooking as you will not have to be present during the following: the timer plate(s) will automatically turn off at the end of the set time. The device has an individual timer for each plate. This allows it to time all the plates at the same time, if required.

The function is controlled with the time increase/decrease sensors ↻ (11) and ⚙ (12) associated with the clock (7).

#### SINGLE plate timer

To activate the timer on one single plate, proceed as follows:

- 1 With the plate powered on and the clock turned off, touch one of the sensors ↻ (11) or ⚙ (12) corresponding to the clock.
- 2 Turn on the indicator (7) displaying 00. At the same time, a blinking ⏱ will appear on the indicators for each of the plates that are powered on.
- 3 In the next 5 seconds, touch one of the sensors ↻ (4) or ⚙ (5) corresponding to the plate you wish to time. The ⏱ will be set on the indicator for this plate and the digits on the clock indica-

tor (7) will start to blink.

- 4 You have a further 5 seconds to select the time required, simply by touching the sensors ↻ (11) or ⚙ (12) on the clock. After a few seconds, the digits on clock indicator (7) will stop blinking and the decimal point on the clock and the timed plate will start to blink, indicating that the countdown has started.

Once the required time has been set, be careful not to activate any other sensor since the device may interpret that you wish to exit the timer function. While the clock digits blink, you can alter their value but do not touch different sensors other than ↻ (11) or ⚙ (12).

Once the countdown is complete, the timed plate will power off and a series of bleeps will be heard that can be cancelled by touching any of the sensors ↻ (11) or ⚙ (12) associated with the clock.

#### Timing more than one plate / Altering the programmed time

During a countdown, you can alter the remaining time or time a new plate.

- 1 With the Touch Control powered on and a plate timed, touch one of the sensors ↻ (11) or ⚙ (12) corresponding to the clock.
- 2 The countdown will stop and the indicator (7) displays 00. A blinking ⏱ will display on the indicators for each of the plates that are powered up.
- 3 At that point, you can time another plate or alter the remaining time on a previously time set plate. To distinguish them, **take into account the decimal point appearing on the bottom right of the indicator (3), only on that/those plate/s that are timed at that moment.**

In the next 5 seconds, touch one of the sensors  $\rightarrow$  (4) or  $\leftarrow$  (5) corresponding to the plate that you wish to time or alter. The  $\text{E}$  will stop blinking in the indicator for this plate and the digits on the indicator (7) of the clock will start to blink.

- 4 Touch the sensors  $\rightarrow$  (11) or  $\leftarrow$  (12) again until the required time is set. After a few seconds the decimal point in the indicator (7) will start to blink, indicating that the countdown has started.

If you wish to cancel a timing already set, simply set the time desired in step 4 to **00**, directly, by turning off the plate in question.

When you have timed more than one plate, by default, the indicator (7) of the clock will display the shortest remaining time. This time will correspond to the plate whose indicator (3) displays the  $\text{E}$  blinking with the decimal point.

Remember that the decimal point in a power indicator (3) shows you that this plate is timed! If this decimal point is blinking and it's shown the  $\text{E}$ , it means that the indicator (7) of the clock is showing you, at that precise moment, the time remaining in the countdown for that hotplate.

**⚠ Please remember that if, during the countdown, you turn off the touch panel using the on/off sensor button  $\text{O}$  (1), the countdown will be cancelled!**

### Overheating safety feature

The induction areas are protected against overheating that may cause damage to the electronic system.

The internal fan is automatically enabled and disabled, depending on the temperature of the electronic system. Therefore, the fan may continue to work for a few

minutes to cool the electronics if you switch the cooker off when the fan is switched on.

### Power surges

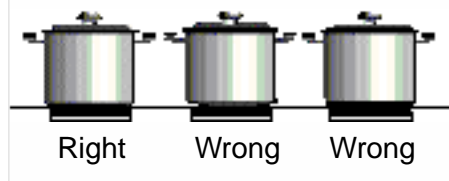


**Touch controls can withstand a certain degree of power surges in the electricity supply. Abnormally high power surges can cause the control system to malfunction (as with any type of electrical appliance).**

### Suggestions and recommendations

To ensure maximum performance from your hob, follow these guidelines:

fig. 4



- \* Use pans with a flat base, as the greater the surface contact between the pan and the glass, the greater will be the heat transmission. We recommend the use of heavy pans so that the base is more difficult to dent. Figure 4 shows how pans that are dented or concave have a smaller contact surface.
- \* Make sure that the pans are well centred on the outlines shown on the heating area.
- \* Dry the pans' bases before putting them on the glass ceramic hob.
- \* Do not drag pans with corners or edges that could damage the glass.
- \* The glass withstands some impacts from large containers with no sharp edges. Be careful with impacts from small and sharp utensils.

\* Avoid spilling sugar, or products containing sugar, on the glass, since these may react with the hot glass and damage the surface.

## Cleaning and care

To maintain the glass ceramic hob in good condition, it should be cleaned with suitable products. The glass ceramic hob should be cleaned after each use, when it is lukewarm or cool. This will make cleaning easier as it will avoid any build-up of dirt from repeated use.

Never use aggressive cleaning products or products that can scratch the surfaces (see the table that shows various common products that may be used). Steam-based appliances should not be used to clean the hob.

### LOOKING AFTER THE GLASS

The degree of soiling should be taken into account when cleaning, and the items and products used should vary according to this.

### Light soiling

*Light, non-sticky, soiling* can be cleaned with a damp cloth and a soft detergent or warm, soapy water.

### Heavy soiling

*Serious dirt and grease* should be cleaned using an agent specially made for glass ceramic (for example, Vitroclen). Please follow the manufacturer's instructions.

*Sticky stains that have been burned in* can be removed by using a scraper with a razor blade.

*Rainbow colouring:* Caused by pans that have dry bits of grease on their base or when grease gets between the glass and the pan while cooking. Can be removed from the surface of the glass using a nickel scourer with water or with a special glass ceramic cleaner (for example, Vitroclen).

*Plastic objects, sugar, or food with a high sugar content* that are melted onto the hob should be removed immediately while hot, using a scraper.



## RECOMMENDED CLEANING PRODUCTS

Product	Should it be used to clean...	
	...the glass?	...the surround?
Soft and liquid detergents	YES	YES
Aggressive or powder detergents	<b>NO</b>	<b>NO</b>
Special glass ceramic cleaning agents (e.g. Vitroclen)	YES	YES
Grease-removing sprays (ovens, etc.)	<b>NO</b>	<b>NO</b>
Soft cloths	YES	YES
Kitchen towels	YES	YES
Kitchen cloths	YES	YES
Nickel scourers (never use dry)	YES	<b>NO</b>
Steel scourers	<b>NO</b>	<b>NO</b>
Hard synthetic scourers (green)	<b>NO</b>	<b>NO</b>
Soft synthetic scourers (blue)	YES	YES
Glass scrapers	YES	<b>NO</b>
Liquid polish for domestic appliances and/or glass	YES	YES


### When the glass's colour changes.


This does not affect its effectiveness or stability, and is generally caused by inadequate cleaning or by poor-quality pans.

*Metallic sheens* are caused by metal pans sliding over the glass. They can be removed by thorough cleaning with a special, glass ceramic cleaning agent (for example, Vitroclen), although it may be that the cleaning needs to be repeated more than once.


*Worn trim* is the result of using abrasive cleaning products or pans with uneven bases which wear down the serigraphy.


#### Please note:

 Take great care when using the glass scraper. The blade can cause injury!

 If you do not use the scraper properly, the blade could break and pieces may get stuck between the decorative side-piece and the glass. If this happens, do not try to remove the pieces with your hand - use pliers or a sharp-pointed knife. (See fig. 5)



 Only use the blade on the glass ceramic surface - avoid the body of the scraper coming into contact with the glass, since this could scratch the glass ceramic.

 Use blades that are in perfect conditions, and change the blade as soon as it shows any sign of wear.


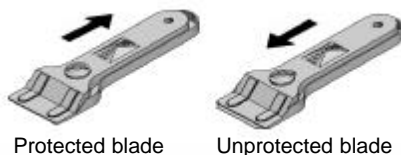


 When you finish using the scraper, fold it away and cover it well up. (See fig. 6)

fig. 6 Using the scraper



 Pans may stick to the glass if something has melted between them. Do not attempt to unstick the pan when it is cold - you could break the glass ceramic.

TEKA INDUSTRIAL S.A. reserves the right to alter its manuals in any way it deems necessary or useful while not altering their basic characteristics.

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, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

# If something doesn't work

Before calling the Technical Service, please make the following checks:

Fault	Possible cause	Possible solution
<b>The induction zones are not heating up</b>		
	The pan is unsuitable (it does not have a ferromagnetic base or it is too small).	Check that the pan base reacts to a magnet, or use a larger pan.
<b>When you start using the induction zones, you hear a buzzing sound</b>		
	The pan is light or made up of more than one part. The buzzing comes from energy being transmitted directly to the base of the pan.	This buzzing is not a fault. If, however, you wish to avoid it, lower the power level slightly or use a pan that has a heavier base, and/or that is made of a single part
<b>The touch control does not come on</b>		
	The lock is enabled	Disable the lock.
<b>The sound of a fan can be heard while cooking, and it continues when the cooker has been turned off.</b>		
	There is a fan in the induction zones to cool the electronics.	The fan only comes on when the electronics heat up - when the temperature goes down it goes off automatically, whether or not the hob is on.
<b>When frying or making a stew, the energy in the induction zones seems to decrease ("the hotplate gets less hot")</b>		
	If the temperature of the glass or of the electronics gets too high while cooking, a self-protection system is triggered that adjusts the power of the hotplates so that the temperature does not get any higher.	Overheating problems while cooking only occur under conditions of extreme use (cooking for a long time at full power) or when the hob has been wrongly installed. Check that the hob has been installed as described in the instruction manual.
<b>A plate powers off and message C is displayed on the indicators</b>		
	Excess temperature in the electronics or on the glass.	Wait some time to allow the electronics to cool down or remove the container to allow the glass to cool.

Fault	Possible cause	Possible solution
<b>The hob suddenly starts to bleep</b>		
	There is a cloth, container or liquid on the Touch Control.	Remove any object covering the Touch Control and/or clean any liquid that might have been spilt on it.
	The timer was activated and the preset time has finished.	Touch the clock sensor to deactivate the bleep.
<b>The hob (or any of the hotplates) powers off during cooking</b>		
	There is a container, cloth or liquid covering the Touch Control.	Remove any object that might be covering the Touch Control.
	One or several of the hotplates has overheated.	Allow the overheated hotplates to cool down for a few minutes before powering them up again.
<b>A timed hotplate failed to power off at the end of the set time</b>		
	The hotplate had not been set correctly.	Make sure that the time was set following the instructions manual.
<b>After a power outage (or the first time the hob is connected), the control panel remains blocked</b>		
	There is a powerful light affecting the control panel.	Don't apply powerful lights (for example, halogen spotlights) over the control panel when connecting the hob to the electrical current. A very powerful light may cause the sensor buttons not to calibrate correctly after a power outage.