



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for HOTPOINT KIB 633 C E. You'll find the answers to all your questions on the HOTPOINT KIB 633 C E in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual HOTPOINT KIB 633 C E
User guide HOTPOINT KIB 633 C E
Operating instructions HOTPOINT KIB 633 C E
Instructions for use HOTPOINT KIB 633 C E
Instruction manual HOTPOINT KIB 633 C E

KIB 644 C E
KIB 633 C E

GB English
Operating Instructions
HOB
Contents
Operating Instructions, 1
WARNING, 2
Description of the appliance-Control Panel, 3
Installation, 3
Start-up and use, 5
Precautions and tips, 10
Care and maintenance, 11
Technical description of the model, 11

FR Français
Mode d'emploi Manutention e cuidados
TABLE DE CUISSON
Sommaire
Mode d'emploi, 1
ATTENTION, 2
Description de l'appareil-Tableau de bord, 13
Installation, 13
Mise en marche et utilisation, 15
Précautions et conseils, 20
Entretien et entretien, 21
Description technique des modèles, 21

ES Español
Manual de instrucciones
ENCUERA
Sumario
Manual de instrucciones, 1
ATENCIÓN, 2
Descripción de la parte-Panel de control, 23
Instalación, 23
Puesta en funcionamiento y uso, 25
Precauciones y consejos, 30
Mantenimiento y cuidados, 31
Descripción técnica de los modelos, 31

PT Português
Instruções para a utilização
PLANO
Índice
Instruções para a utilização, 1
ATENÇÃO, 2
Descrição do aparelho-Panel de comandos, 33
Instalação, 33
Início e utilização, 35
Precauções e conselhos, 40
Manutenção e cuidados, 41
Descrição técnica dos modelos, 41

NL Nederland
Gebruiksaanwijzing
KOOKPLAAT
Inhoud
Gebruiksaanwijzing, 1
PAG. OP, 42
Beschrijving van het apparaat-
Bedieningspaneel, 43
Installatie, 43
Starten en gebruik, 45
Voorzorgsmaatregelen en advies, 50
Onderhoud en verpakking, 51
Technische beschrijving van de modellen, 51

DE Deutsch
Bedienungsanleitung
KUCHFELD
Inhaltsverzeichnis
Bedienungsanleitung, 1
ZUR BEACHTUNG, 32
Beschreibung des Gerätes- Bedienfeld, 33
Installation, 33
Inbetriebsetzung und Gebrauch, 35
Vorsichtsmaßnahmen und Hinweise, 41
Reinigung und Pflege, 42
Technische Beschreibung der Modelle, 42

PL Polski
Instrukcja obsługi
PE WTA GRZEWA
Spis treści
Instrukcja obsługi, 1
UWAGA, 3
Opis urządzenia-Panel sterowania, 34
Instalacja, 34
Uruchomienie i użytkowanie, 36
Zalecenia i ostrzeżenia, 41
Kolekcja i utrzymanie, 42
Opis Techniczny, 42

RS Русский
Руководство по эксплуатации
ВАРОЧНАЯ ПАНЕЛЬ
Содержание
Руководство по эксплуатации, 1
ВНИМАНИЕ, 3
Описание модели-Панель управления, 74
Монтаж, 74
Варочная панель, 76
Предостережения и рекомендации, 82
Техническое обслуживание и уход, 83
Техническое обслуживание, 84



[You're reading an excerpt. Click here to read official HOTPOINT KIB 633 C E user guide](http://yourpdfguides.com/dref/5436845)
<http://yourpdfguides.com/dref/5436845>

Manual abstract:

@@@Children shall not play with the appliance. @@ **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e. **WARNING:** Danger of fire: do not store items on the cooking surfaces. **WARNING:** If the surface in glassceramic is cracked, switch off the appliance to avoid the possibility of electric shock. Never use steam cleaners or pressure cleaners on the appliance. The appliance is not intended to be operated by means of an external timer or separate remote control system. • Do not place metal objects (knives , spoons , pan lids , etc.) on the hob as they may become hot. After use, switch off the hob element by its control and do not rely on the pan detector.

2 Description of the appliance Control panel Installation 5 ! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe operation, installation and maintenance of the appliance. ! Please keep these operating instructions for future reference. Pass them on to any new owners of the appliance. gB 6 1 Positioning ! Keep all packaging material out of the reach of children.

3 2 4 The control panel described in this manual is only a representative example: it may not exactly match the panel on your appliance. When using the touch control panel: Do not use gloves Use a clean finger Touch the glass smoothly It may present a choking or suffocation hazard (see Precautions and tips). ! The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may cause harm to people and animals or may damage property. If the appliance is to be installed above an oven, the oven must be equipped with a forced ventilation cooling system.

Avoid installing the hob above a dishwasher: if this cannot be avoided, place a waterproof separation device between the two appliances. Ventilation To allow adequate ventilation and to avoid overheating of the surrounding surfaces the hob should be positioned as follows: 1 INCREASE POWER/ TIME button - controls the power and time 2 REDUCE POWER/ TIME button controls the power and time. 3 COOKING ZONE SELECTOR button is used to select the desired cooking zone 4 ON/OFF button switches the appliance on and off. 5 CONTROL PANEL LOCK button prevents accidental changes to the hob settings and shows the control panel has been locked. 6 HEATER DISPLAY -shows the cooking zone selected, power level, preset time of cooking, booster function activated. ! For detailed information on the control panel functions refer to "Start-up and use" section. ! This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode. If no operations are carried out for a period of 2 minutes, after the residual heat indicator lights turn off and the fan stops (if present), the appliance automatically switches to the . off mode. The appliance resumes the operating mode once the ON/OFF button is pressed.

! Depending on the number of heaters/cooking zones on the hob the COOKING ZONE SELECTOR BUTTONS may vary between and • At a minimum distance of 40 mm from the back panel or any other vertical surfaces. So that a minimum distance of 20 mm is maintained between the installation cavity and the cabinet underneath. Kitchen cabinets adjacent to the appliance and taller than the top of the hob must be at least 600 mm from the edge of the hob. Fixing The appliance must be installed on a perfectly level supporting surface. Any deformities caused by improper fixing could affect the features and operation of the hob. The thickness of the supporting surface should be taken into account when choosing the length of the screws for the fixing hooks: • 3,5 mm thick: 9,5 mm screws 3 GB Installation of the safety washer 1 2 CABINET DIMENSIONS 60 490 560 3 Min. Use short flat-bottomed screws to fix the 4 alignment springs in the holes provided at the central point of each side of the hob. 2. Place the hob in the cavity, make sure it is in a central position and push down on the whole perimeter until the hob is stuck to the supporting surface. ! The screws for the alignment springs must remain accessible.

! In order to adhere to safety standards, the appliance must not come into contact with electrical parts once it has been installed. ! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool. Start-up and use Before connecting the appliance to the power supply, make sure that: • The appliance is earthed and the plug is compliant with the law. The socket can withstand the maximum power of the appliance, which is indicated on the data plate located on the appliance itself. The voltage falls within the range of values indicated on the data plate.

The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible. ! The cable must not be bent or compressed. ! The cable must be checked regularly and replaced by authorised technicians only.

! The manufacturer declines any liability should these safety measures not be observed. ! Do not remove or replace the power supply cable for any reason. Its removal or replacement will void the warranty and the CE marking. INDESIT does not assume liability for accidents or damage arising from replacement/removal of the original power supply cable. Replacement can only be accepted when carried out by personnel authorised by INDESIT and using an original spare part. ! The glue applied on the gaskets leaves traces of grease on the glass. Before using the appliance, we recommend you remove these with a special non-abrasive cleaning product. During the first few hours of use there may be a smell of rubber which will disappear very quickly. ! A few seconds after the hob is connected to the electricity supply, a buzzer will sound. The hob may now be switched on.

Types of noise during normal hob operation: • Buzz: due to the vibration of the metallic parts that make up the induction element and the pot; it is generated by the electromagnetic field required for heating and increases as the power of the induction element increases. Soft whistle: heard when the pot placed on the heating zone is empty; the noise disappears once food or water is placed into the pot. Crackle: produced by the vibration of materials on the bottom of the pot due to the flow of parasitic currents caused by electromagnetic fields (induction); can be more or less intense depending on the material making up the bottom of the pot, and decreases as the pot dimensions increase. gB Electrical connection ! The electrical connection for the hob and for any built- in oven must be carried out separately, both for safety purposes and to make extracting the oven easier.



[You're reading an excerpt. Click here to read official HOTPOINT KIB](http://yourpdfguides.com/dref/5436845)

[633 C E user guide](http://yourpdfguides.com/dref/5436845)

<http://yourpdfguides.com/dref/5436845>

Single-phase connection Voltage and mains frequency 220-240V I+N ~ 50/60 Hz Electrical cable Wire connection : yellow/green N: the two blue wires together L: brown and black together The hob is equipped with a pre-connected electricity supply cable, which is designed for single-phase connection. The installer must ensure that the correct electrical connection has been made and that it is fully compliant with safety regulations. 5 GB • Loud whistle: heard when two induction elements of the same group function simultaneously at maximum power and/or when the booster function is set on the larger element while the other is auto-adjusted. Noise is reduced by decreasing the power level of the auto-adjusted induction element; pot bottom layers made of different kinds of materials are among the main causes of this noise. □ Fan noise: a fan is necessary to ensure the hob functions correctly and to safeguard the electronic unit from possible overheating. The fan functions at maximum power when the large induction element is at maximum power or when the booster function is on; in all other cases, it works at average power depending on the temperature detected.

Furthermore, the fan may continue to work even after switching the hob off, if the temperature detected is high. The types of noise listed above are due to induction technology and are not necessarily operational faults. ! If the (-) or (+) button is pressed for an extended period of time, the display scrolls quickly through the power levels and timer minutes. Ays „FL” error and the calibration is suspended. The error will disappear when satisfactory ambient lighting is detected and the touch control calibration procedure will now complete satisfactorily After connecting the hob to the electricity mains, the touch panel might be automatically locked.

To unlock the panel press and hold the Control Panel Lock button . Button for To switch the hob on, press and hold the approximately one second. The cooktop is switched On when a beep sound is emitted and all the cooking zones displays show the digit point. When the cooktop is OFF, after 5 sec the control . Switches off the KEYLOCK LED to reduce the power consumption.

As soon as we touch a key, the KEYLOCK LED goes ON and we can continue to use the cooktop, unlocking the keyboard.

@@@ This power limit can be reduced by the user to 2800W, 3500W or 6000W. @@@ the selectable powers are: 2800W , 3500W , 6000W or 7200W. @@@@ . @@@@ Select the cooking zone using the corresponding selector button. 2. Adjust tis message disappears and the hob may be used again. @@@@ Practical advice on using the appliance ! @@@@ Use a magnet to test the compatibility of the cookware. @@@@ When one or more keys are activated for more than 10 sec. the touch control.

Switches off A warning beep sounds is emitted every 10 sec. , while the key/s is/are activated. With all heaters at zero power during 10 sec. the Cooktop is switched off. If the switching off is due to an accidental activation of keys, the touch control actuates as above. Buzzer This can also indicate several irregularities: • An object (a pan, cutlery, etc.) has been placed on the control panel for more than 10 seconds. All of the above situations may cause the buzzer to sound. Remove the cause of the malfunction to stop the buzzer. If the cause of the problem is not removed, the buzzer will keep sounding and the hob will switch off.

• A button has been pressed for too long. If the problem does not disappear by itself, please contact the Technical Service. □ Make sure that the base of the cookware is always clean and dry, in order to fully utilise and extend the life of both the cooking zones and the cookware. □ Avoid using the same cookware which has been used on gas burners: the heat concentration on gas burners may distort the base of the pan, causing it not to adhere correctly. Safety devices Pan sensor Each cooking zone is equipped with a pan sensor device.

The hotplate only emits heat when a pan with suitable measurements for the cooking zone is placed on it. The “u” sign on the display appears if after selecting the cooking zone the pan is not placed on a heater , or in case of: 8 Power level 1 2 3 4 5 6 7 8 9 Maximum operating time in hours 9 8 7 6 5 4 3 2 1 GB Practical cooking advice Very high-flame cooking • • ¶ ¶ § § S S € € £ ™ ™ ; Pressure cooking Pressure cooker Frying Grilling Boiling High-flame cooking Crêpes Cooking on a high flame and browning (roasts, steaks, escalopes, fish fillets, fried eggs) Medium-flame cooking Fast thickening (liquid juices) Boiling water (pasta, rice, vegetables) Milk Slow thickening (dense juices) Bain-marie cooking Pressure cooking after whistle Low-flame cooking Low-flame cooking (stews) Reheating dishes Very low-flame cooking Chocolate sauce Keeping food hot 9 Precautions and tips GB ! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully. This appliance conforms to the following European Economic Community directives: - 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments; - 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments; - 93/68/EEC dated 22/07/93 and subsequent amendments. The built-in hob should, in fact, be provided with suitable ventilation for the cooling of the electronic components used in the appliance.

! We advise against the installation of an induction hob above an under-the-counter refrigerator (heat) or above a washing machine (vibrations). In fact, there would be insufficient space for the ventilation of electronic components. □ The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use. □ The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms. □ Do not touch the appliance when barefoot or with wet or damp hands and feet. □ The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Do not use the hob as a worktop or chopping board. □ The glass ceramic hob is resistant to mechanical shocks, but it may crack (or even break) if hit with a sharp object such as a tool. If this happens, disconnect the appliance from the electricity mains immediately and contact a Service Centre.

□ Ensure that power supply cables of other electrical appliances do not come into contact with the hot parts of the hob. □ Remember that the cooking zones remain relatively hot for at least thirty minutes after they have been switched off. An indicator light provides a warning when residual heat is present (see Start-up and use). □ Keep any object which could melt away from the hob, for example plastic and aluminium objects, or products with a high sugar content.



[You're reading an excerpt. Click here to read official HOTPOINT KIB 633 C E user guide](http://yourpdfguides.com/dref/5436845)
<http://yourpdfguides.com/dref/5436845>

Be especially careful when using plastic film and aluminium foil or packaging: if placed on surfaces which are still hot, they may cause serious damage to the hob. □ Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns. □ When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable. ! Make sure that the air inlet behind the fan grille is never • Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains. □ The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.

□ For the attention of wearers of pacemakers or other active implants: The hob complies with all current standards on electromagnetic interference. Your induction hob is therefore perfectly in keeping with legal requirements (89/336/CEE directives). It is designed not to create interference on any other electrical apparatus being used on condition that the apparatus in question also complies with this legislation. your induction hob generates short-range magnetic fields. To avoid any interference between your induction hob and a pacemaker, the latter must be designed to comply with relevant regulations. In this respect, we can only guarantee our own product conformity. Please consult the pacemaker manufacturer or your doctor concerning its conformity or any possible incompatibility. □ Do not let children play with the appliance. • Do not place metal objects (knives , spoons , pan lids , etc.) on the hob as they may become hot.

□ The appliance is not intended to be operated by means of an external timer or separate remotecontrol system. Disposal • When disposing of packaging material: observe local legislation so that the packaging may be reused. □ The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. @@@@□ Once it is clean, the hob may be treated with a special protective maintenance product: the invisible film left by this product protects the surface from drips during cooking. This maintenance task should be carried out while the appliance is warm (not hot) or cold. □ Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes. Stainless steel frame (only in models with outer frame) Stainless steel can be marked by hard water which has been left on the surface for a long time, or by cleaning products containing phosphorus. After cleaning, it is advisable to rinse the surface well and dry it thoroughly. If water is spilt on the surface, dry it quickly and thoroughly. ! Some hobs have an aluminium frame which is similar to GB Cleaning the appliance ! Do not use abrasive or corrosive detergents (for example, products in spray cans for cleaning barbecues and ovens), stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

! Never use steam cleaners or pressure cleaners on the appliance. □ It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen towel. □ If the hob is particularly dirty, rub it with a special glass ceramic cleaning product, then rinse well and dry thoroughly • To remove more stubborn dirt, use a suitable scraper. Remove spills as soon as possible, without waiting for the appliance to cool, to avoid residues forming crusty deposits. You can achieve excellent results by using a rust-proof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water. □ If any plastic or sugary substances are accidentally melted on the hob, remove them immediately with the scraper, while the surface is still hot. stainless steel. Do not use any cleaning or degreasing products which are not suitable for use with aluminium. Disassembling the hob If it is necessary to disassemble the hob: 1. Loosen the screws fixing the alignment springs on each side.

2. Loosen the screws holding the fixing hooks in each corner. 3. Take the hob out of its installation cavity. ! Do not attempt to repair the appliance yourself. If the appliance breaks down, contact a Service Centre. Technical description of the models Hobs KIB 644 C E Power (W) I 1200 - B1600 I 1500 - B 2000 I 1500 - B 2000 I 1200 - B1600 KIB 633 C E Power (W) Cooking zone Back Left Back Right Front Left Front Right Total power I 1500 - B 2300 I 1500 - B 2300 I 1200 - B1600 7200 6200 The induction system is the quickest existing way of cooking. Unlike traditional hotplates where the cooking zone heats up, with the induction system heat is generated directly inside pans which have ferromagnetic bases. Se o nível de potência for "0" premir e manter premido o botão (+) para aumentar rapidamente o nível de potência A escolha da zona de cozedura é assinalada com um bip, e depois o nível de potência é mostrado no visor Se a selecção do queimador não for feita dentro de 10 segundos, a placa de cozedura será desligada automaticamente. Se o tempo não for seleccionado ou se for definido para 0 em 10 segundos; o temporizador será desligado quando toca nos botões (-)ou (+).

@@3 2 4 The control panel described in this manual is only a representative example: it may not exactly match the panel on your appliance. □ Avoid installing the hob above a dishwasher: if this cannot be avoided, place a waterproof separation device between the two appliances. .



[You're reading an excerpt. Click here to read official HOTPOINT KIB 633 C E user guide](http://yourpdfguides.com/dref/5436845)
<http://yourpdfguides.com/dref/5436845>