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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF T41B10X2. You'll find the answers to all your questions on the NEFF T41B10X2 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF T41B10X2
User guide NEFF T41B10X2
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Manual abstract:

29 Turning the hob on and off . 30 Activating and deactivating the childproof lock . 33 Normal noise while the appliance is working. @@@@ electric connection: Only by an authorised specialist technician. @@Type of connection: The appliance falls under protection class I and can only be used in combination with a grounding conductor connection. The manufacturer accepts no responsibility for any malfunction or damage caused by incorrect electrical installations. Installation: The appliance must be connected to a fixed installation and the means of disconnecting it from the fixed installation must be installed according to the installation instructions. Built-in assembly under worktop: The induction hobs may only be installed over a drawer, ovens with forced ventilation from the same brand and dishwashers from the same brand. Refrigerators, unventilated ovens and washing machines may not be installed beneath the hob. Power cable: Do not tie the power cable or pass it along sharp edges.

If there is an oven installed below, pass the cable along the rear corners of the oven to the connection box. It must be positioned so that it does not touch any of the hot parts of the hob or the oven. Note: Any change to the appliance's interior, including changing the power cable, must only be performed by specially trained members of the Technical Assistance Service. Assembly over drawer, figure 2a Metal objects stored inside the drawer could become very hot due to the air recirculating from the hob ventilation system. If this occurs, an intermediate support is recommended.

Intermediate support: A wooden panel can be used (figure 3) or you may order a suitable accessory from our Technical Assistance Service. The reference code for this accessory is 686002. worktop: Must have a minimum thickness of 20 mm. The distance between the top of the working surface and the top of the drawer must be 65 mm. Assembly over oven, figure 2b Worktop: Must have a minimum thickness of: □ □ 20 mm if installed over a compact oven.

30 mm if installed over a full-size oven. If the hob is installed over a compact oven, there must be a distance of 60 mm between the top of the oven and the top of the working surface. Assembly over dishwasher, figure 2c An intermediate accessory must be installed. The accessory may be ordered from our Technical Assistance Service. The reference code for this accessory is 686002. worktop: Must have a minimum thickness of 20 mm and maximum thickness of 40 mm.

The space between the top of the working surface and the top of the dishwasher must be: □ □ 60 mm if installed over a compact dishwasher. 65 mm if installed over a full-size dishwasher. Ventilation, figure 4 Ventilating the hob requires: □ Preparation of assembly kitchen units, figures 1/2/3/4 Built-in kitchen units: Minimum temperature resistance of 90°C. Gap: Remove any shavings after performing cutting work.

Cut surfaces: Seal with heat resistant material. An opening on the upper part of the kitchen unit's rear wall (figure 4a). A separation between the rear part of the kitchen unit and kitchen wall (figure 4b). □ 23 Installing the appliance, figures 5/6 Connect the appliance to the mains to check its working. □ □ Voltage , see specifications plate. Connect only according to the connection drawing (figure 6). Yellow and green Changing the intensity of the 13 / 16 / 20 Amp connection current, figure 7 Before using the hob for the first time, the intensity of the hob connection must be tested. Follow the steps below to change the current of the hob: 1. Turn on the hob with the main switch. Do not place any pans on the hotplates 2.

Within the following 60 seconds, adjust all hotplates to the desired power level according to the required connection current (see table). connection current in amperes 20 A 16 A 13 A Power level , f ., 3. Turn off all the hotplates in sequence, starting from the lower right and continuing counter-clockwise. The selected connection current is indicated in the display of 5. Turn off the hob with the main switch.

The selected connection current will have been properly saved. Uninstalling the appliance Disconnect the appliance from the mains. Push the hob upwards from below to remove it. Do not try to remove the appliance by prying it out from above. 24 INSTRUCTION MANUAL Produktinfo Additional information on products, accessories, replacement parts and services can be found at www.neffinternational.com and in the online shop www.neffinternational.com. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners. Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation. This appliance must be installed according to the installation instructions included. This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example. Do not use inappropriate child safety shields or hob guards. these can cause accidents. This appliance is not intended for operation with an external clock timer or a remote control. This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards. Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised. Keep children below the age of 8 years old at a safe distance from the appliance and power cable. We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear a pacemaker or a similar medical device.

Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities, Risk of fire! □ Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.

□ The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob. □ The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

□ The hob switches off automatically and can no longer be operated. it may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box.



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This function does not automatically switch off a hotplate.

how to program 1. The timer can be selected in two different ways: □ up. The basic setting appears: If you have selected the hotplate: press the 3 symbol twice. If you have not selected the hotplate: press the 3 symbol. □ The Ū indicator next to the W symbol lights up. Set the desired time using the + or - symbols. 4. Press the + or - symbol until the required cooking time After a few seconds, the time will start to elapse. Changing or cancelling the time Press the 3 symbol various times until the Ū indicator next to the W symbol lights up. Change the time or set to << with the + or - symbols. Once the time has elapsed A warning signal sounds. << is displayed on the time program function display. After 10 seconds the indicators turn off. Pressing the 3 symbol turns off the indicators and stops the beeping. appears.

After a few seconds, the cooking time begins to count down. Note: The same cooking time can be automatically programmed for the all the hotplates. The programmed time passes independently for each of the hotplates. The Basic settings chapter provides information on automatically programming the cooking time. Changing or cancelling the time Selecting the hotplate .

Press the 3 symbol and change the cooking time with the + or - symbols, or set to <<. 31 Automatic time limitation If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered. The hotplate stops heating. The ", % symbol and the residual heat indicator œ/• flash alternately in the display. The indicator goes out when any symbol is pressed. The hotplate can now be reset. When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours). basic settings The device has several basic settings. These settings may be adapted to the user's individual needs. □ ‡ Duration of the time program function warning signal , 10 seconds*.

** TMŪ Hotplate time selection < Unlimited: the last hotplate programmed remains selected. * , Limited: The hotplate will only remain selected for 10 seconds. *Factory settings **The maximum power of the hob depends on the configuration of the installation's connection current. To not exceed this maximum value, the hob includes a series of components that automatically control the power, distributing it between the hotplates in use as required. 32 Accessing the basic settings The hob should be turned off. Within the next 10 seconds, press the , symbol for 3. Press the , symbol several times until the required function appears. 4. Next select the required setting using the + and - symbols. Press the , symbol again for more than 4 seconds.

The settings should be correctly saved. In the display TM and , light up alternatively and < as a default setting. Quit To leave the basic settings, turn off the hob at the main switch. Care and cleaning The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition □ □ □ Corrosive products such as oven sprays or stain removers Sponges that may scratch High-pressure or steam cleaners Hob Cleaning Clean the hob after each use. This prevents food remains left on the surface from burning.

Wait until the hob is cool enough before attempting to clean it. Only use cleaning products specifically designed for hobs. Follow the instructions provided on the packaging. Do not use: □ □ □ The best way to remove stubborn stains is to use a glass scraper. follow the manufacturer's instructions.

Suitable glass scrapers can be obtained through the Technical Assistance Service or from our online shop. Hob frame In order to avoid damage to the hob frame, follow the indications below: □ □ □ Undiluted washing-up liquid Dishwasher detergent Abrasive products Use only slightly soapy hot water Do not use sharp or abrasive products Do not use a glass scraper Fixing malfunctions Malfunctions are usually due to small details. Before calling the Technical Assistance Service you should bear in mind the following advice and warnings. Indicator none Malfunction The electric power supply has been cut off. The appliance has not been correctly connected following the connection diagram. electronic system malfunction. The indicators flash The indicator - flashes on the hotplate indicators Solution Use other electrical appliances to check whether there has been a power cut. Check that the appliance has been connected correctly according to the connection diagram. If none of the above checks resolve the malfunction, contact the Technical Assistance Service. The control panel is damp or an object is rest- Dry the control panel area or remove the object.

ing on it. A fault has occurred in the electronic system. Briefly cover the control panel with your hand to confirm the malfunction. * If the warning persists call the Technical Assistance Service. Do not rest hot pans on the control panel. The electronic system has overheated and the corresponding hotplate has been switched off. The electronic system has overheated and all hotplates have been switched off. There is a hot pan on the control panel. it is highly likely that the electronic system will overheat. There is a hot pan on the control panel.

The hotplate has switched off to protect the electronic system. Solution Unplug the hob from the mains. Wait about 30 seconds before plugging it in again. * Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.

* Wait until the electronic system has cooled down sufficiently. Then press any symbol on the hob. * "§ + number / § + number / ; + number "< / "Ū "Œ"... "Ÿ + power level and beep "Ÿ and beep —, —f/ —, Remove that pan. The malfunction indicator will switch off shortly afterwards. You can carry on cooking. remove that pan. Wait a few seconds. press any control panel. When the malfunction indicator switches off, you can carry on cooking. Incorrect supply voltage, outside normal operating limits. The hotplate has overheated and has switched off in order to protect its hob. Wait until the electronic system has cooled down sufficiently before switching it back on. * If the warning persists call the Technical Assistance Service. Do not rest hot pans on the control panel.

Normal noise while the appliance is working Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, certain noises or vibrations may be produced such as those described below: A deep humming sound as in a transformer This noise is produced when cooking on a high power level.



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It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered. A low whistling sound This noise is produced when the pan is empty. The noise disappears when water or food is added to the pan. A crackling sound This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur in the adjoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary noise intensity.

A high-pitched whistling sound This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. @@@@ Rhythmic sounds similar to the hands of a clock This noise is only produced when 3 or more hotplates are working and disappears or is reduced when one of the hotplates is switched off. The noises described are normal, they are part of induction heating technology and not a sign of malfunction. After-sales service Our after-sales service is there for you if your appliance should need to be repaired. We are committed to find the best solution also in order to avoid an unnecessary call-out.

E number and FD number: Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate. Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period. Please find the contact data of all countries in the enclosed customer service list. To book an engineer visit and product advice GB 0844 8928989 Calls from a BT landline will be charged at up to 3 pence per minute.

A call set-up fee of up to 6 pence may apply. Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances. 34 Tested dishes This table has been prepared for assessment institutions to provide controls for our appliances. The data in the table refer to our Schulte-Ufer cookware accessories (4-piece cooking set for induction hob Z9442X0) with the following dimensions: □ □ □ □ Saucepan: 16 cm Ø, 1.2 l, for 18 cm Ø hotplates Pan: 24 cm Ø, for 18 cm Ø hotplates Preheating Cooking Cover Power level Cover Tested dishes Melting chocolate Cookware: saucepan Chocolate coating (e. Add milk and bring the sauce to a boil, stirring continuously 3. Keep the bechamel sauce at a boil for two more minutes, stirring continuously Cooking rice pudding Cookware: Pot Milk temperature: 7 °C Heat milk until it begins to bubble. Change the recommended heating level and add rice, sugar and salt to the milk Ingredients: 190 g, 5% fat) and a pinch of salt Cooking rice Cookware: Pot Water temperature 20 °C Ingredients: 125 g of short-grain rice, 300 g of water and a pinch of salt Ingredients: 250 g of short-grain rice, 600 g of water and a pinch of salt *Recipe according to DIN 44550 ***Recipe according to DIN EN 60350-2 Hotplate Power level Time (Min:S) Ø 14.*

*5 cm Ø 18 cm 9 9 1:30 without stirring 2:30 without stirring 1:30 stir after approx. Yes Yes 35 Preheating Tested dishes Pan-frying pork sirloin Cookware: Frying pan Sirloin initial temperature: 7 °C 2 pieces of sirloin (total weight approx. 200 g, 1 cm thick) Frying crêpes** Cookware: Frying pan 55 ml of crêpe batter Frying frozen potato chips Cookware: Pot Ingredients: 1.8 kg of sunflower oil, for cooking: 200 g of frozen potato chips (e. g. McCain 123 Frites Original) *Recipe according to DIN 44550 ***Recipe according to DIN EN 60350-2 Ø 18 cm 9 Until the temperature of the oil reaches 180 °C No Ø 18 cm 9 1:30 No Ø 18 cm 9 1:30 No Hotplate Power level Time (Min:S) Cover Cooking Power level Cover 7 No 7 No 9 No 36 Û Πίνακας περιεχομένων Οje[ldη .*



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