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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF T41D21X2. You'll find the answers to all your questions on the NEFF T41D21X2 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF T41D21X2
User guide NEFF T41D21X2
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Manual abstract:

21 Turning the hob on and off. 23 Activating and deactivating the childproof lock. 27 Normal noise while the appliance is working. @@ neffinternational. Com and in the online shop www. @@ Check the appliance after removing it from the packaging. @@@@ 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, 17 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. The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance. The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. contact the after-sales service. Metal objects on the hob quickly become very hot.

Never place metal objects (such as knives, forks, spoons and lids) on the hob. After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. contact the after-sales service. Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box.

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it. There should be a minimum of 2 cm between the contents of the drawer and fan intake. risk of injury! When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. only use heat-resistant cookware. Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry. Elements that may damage the appliance Caution! Rough pan bases may scratch the hob. Avoid leaving empty pots and pans on the hotplate.

Doing so may cause damage. Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage. Hard or pointed objects dropped on the hob may damage it. Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob. 18 Overview The following table presents the most common damage caused: Damage Stains Scratches Cause Food spillage Unsuitable cleaning products Salt, sugar and sand Measure Immediately remove spilt food using a glass scraper. Only use cleaning products specifically designed for glass-ceramic hobs. Do not use the hob as a tray or working surface. Pans with rough bottoms may scratch Check pans.

The glass ceramic Fading Chips Unsuitable cleaning products Contact with pans Only use cleaning products specifically produced for glass-ceramic hobs. Lift pots and pans before moving them around. Sugar, substances with a high sugar Immediately remove spilt food using a glass scraper. content Protecting the environment Environmentally-friendly disposal Dispose of packaging in an environmentally-friendly manner. This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU. Use pans with flat bases. Bases that are not flat use a lot more energy. The diameter of the pan base must match the size of the hotplate. Please note: pan manufacturers usually provide the diameter for the top of the pan, which is usually larger than the diameter of the pan base.

Use a small pan for small amounts of food. A large pan which is not full uses a lot of energy. Use little water when cooking. This saves energy and preserves all the vitamins and minerals in vegetables. Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted. Energy-saving advice Always use the correct lid for each pan. Cooking without a lid uses a lot more energy. Use a glass lid to provide visibility and avoid having to lift the lid. Induction cooking Advantages of induction cooking Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan.

It therefore offers a number of advantages: There are other types of cookware for induction whose base is not entirely ferromagnetic. When using large cookware on a smaller ferromagnetic area, only the ferromagnetic zone heats up, so heat might not be uniformly distributed. Pans with aluminium areas inserted in the base reduce the ferromagnetic area, so less heat may be supplied and the pan may be difficult to detect or not be detected at all.



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For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down. Unsuitable pans Never use diffuser hobs or pans made from: □ □ □ □ Time savings for cooking and frying; since the pan is heated directly, energy is saved. Care and cleaning are simpler. Foods that have spilt do not burn as quickly. Heat and safety control; the hob supplies or cuts off power as soon as the control knob is turned on.

The induction hotplate stops supplying heat if the pan is removed without having previously switched it off. □ □ □ Cookware Only ferromagnetic pans are suitable for induction cooking; these may be made from: □ □ □ enamelled steel cast iron special stainless steel induction pans. To determine whether a pan is suitable, check to see if a magnet will stick to its base. Common thin steel glass earthenware copper aluminium 19 Characteristics of the pan base The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

Absence of pan or unsuitable size If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically. Empty pans or those with a thin base Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system.

However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service. Pan detection Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan. Getting to know your appliance On page 2, you will find information on the dimensions and power of the hotplates. The control panel Control panels Indicators # \$ A/@ " , ~ - 3 Main switch Select the hotplate Select settings Cleaning lock function Childproof lock Powerboost Function "Keep warm" function Time program function < , - § ~ /æ << , - x S Functionality Power levels Powerboost Function Residual heat Time program function Childproof lock "Keep warm" function Automatic shut-off Timer Control panels Pressing a symbol activates its corresponding function. note: Always keep the control surfaces dry. Moisture can affect proper working.

The hotplates Hotplate \$ Single hotplate Always use cookware of a suitable size. @ @ @ @ Avoid touching them when this indicator is lit. @ @ @ @ @ The table contains power levels and cooking times for several dishes. 2. In the following 10 seconds, press the + or - symbol. @ @ To turn on: Press the # symbol. a beep sounds. @ @ The hob is ready for use. To turn off: press the # symbol until the indicators go out. all hotplates are turned off. @ @ @ @ @ @ @ The power level has been set. @ @ @ @ The hotplate turns off and the residual heat indicator appears. @ @ After a certain time has elapsed, the hotplate switches off. cooking time. Changing or cancelling the time Selecting the hotplate .

@ @ once the time has elapsed The hotplate switches off. @ @ The x indicator on the hotplate lights up. Pressing the 3 symbol turns off the indicators and stops the beeping. @ @ □ The timer The timer can be set for periods of up to 99 minutes. it is independent of the other settings. This function does not automatically switch off a hotplate. How to program No hotplate should be selected. @ @ Set the desired time using the + or - symbols. After a few seconds, the time will start to elapse. @ @ @ @ 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. Any cooking time can be programmed for up to 99 minutes. @ @ Within the next 10 seconds, press the - symbol.

the -indicator disappears. The hotplate turns off and the residual heat indicator appears. the indicator -lights up. The "keep warm" function will have been activated. @ @ In order to avoid this, the hob has a cleaning lock function. The U indicator lights up along with the " symbol. The control panel is locked for 35 seconds. The control panel surface can now be cleaned without the risk of changing the settings. Note: The lock does not affect the main switch. The hob may be switched off when desired.

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 æ / • 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). 24 Displaying energy consumption This function displays total energy consumption for the time the hob has been switched on. After switching off the hob, the consumption in kWh is displayed for 10 seconds. An example is shown in the image with a consumption of ,. % kWh.

The Basic Settings chapter provides information on activating this function. 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. = maximum power of the hob. □ § Hotplate time selection < Unlimited: the last hotplate programmed remains selected. * , Limited: The hotplate will only remain selected for 10 seconds. * Factory settings Accessing the basic settings The hob should be turned off. Within the next 10 seconds, press and hold the " symbol for 3. Press the " symbol several times until the desired function indicator appears.

4. Next select the desired setting using the + and - symbols. Press the " symbol again for more than 4 seconds. The settings will have been correctly saved. In the display ™ and , alternately light up and < lights up 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 The best way to remove stubborn stains is to use a glass scraper.



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follow the manufacturer's instructions. Suitable glass scrapers can be obtained through the Technical Assistance Service or from our online shop. 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: □ □ □ □ □ Hob frame In order to avoid damage to the hob frame, follow the indications below: □ □ □ Use only slightly soapy hot water Do not use sharp or abrasive products Do not use a glass scraper Undiluted washing-up liquid Dishwasher detergent Abrasive products Corrosive products such as oven sprays or stain removers Sponges that may scratch High-pressure or steam cleaners

26 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 resting on it. Dry the control panel area or remove the object. A fault has occurred in the electronic system. Briefly cover the control panel with your hand to confirm the malfunction. 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. 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. 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 / š + number / j + number ” < / ”š ”f ”... ”† + power level and beep ”† and beep —, —f/ —, 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 with a high power level. 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. @@@@The fan may also work by inertia after the hob has been switched off, if the temperature detected is still too high. The noises described are normal, they are part of induction heating technology and not a sign of malfunction. 27

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. 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 *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. 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 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 Ø 14.



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