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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF T43E10X1. You'll find the answers to all your questions on the NEFF T43E10X1 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF T43E10X1**  
**User guide NEFF T43E10X1**  
**Operating instructions NEFF T43E10X1**  
**Instructions for use NEFF T43E10X1**  
**Instruction manual NEFF T43E10X1**



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### Manual abstract:

The reference code for this accessory is 686002. @@@@ - 65 mm if installed over a full-size dishwasher. @@The installation technician shall be liable for any damage caused as a result of incorrect installation. S Only an authorised technician is able to connect the appliance. The guidelines set out by the local electricity provider must be observed. S This is a class I appliance and should only be used with an earthed connection. S Using this appliance without an earth connection or after it has been incorrectly installed may, in very rare cases, cause serious harm. The manufacturer accepts no responsibility for any malfunction or damage which is caused by incorrect electrical installation. S If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations. S The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

S Any change to the appliance's interior, including changing the power cable, must be performed by the Technical Assistance Service. S Induction hobs may only be installed over drawers, ovens of the same brand with forced-air ventilation, or dishwashers of the same brand. Refrigerators, unventilated ovens, and washing machines may not be installed beneath the hob. Installing and connecting the hob C Figure 1/2/3/4/5 S See the rating plate for the voltage. S Connect according to the connection diagram only.

Yellow and green Changing the connection current 10 / 13 / 16 / 20 Amps - Figure 6 Before using the hob for the first time, it must be tested for the correct current. 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). Assembly over drawer (figure 2a) S If the hob is installed above a drawer, metal objects stored inside could become very hot due to the air recirculating from the hob ventilation system. If this occurs, an intermediate support is recommended.

A wooden panel can be used as an intermediate support (figure 3), or you may order a suitable accessory from our Technical Assistance Service. The reference code for this accessory is 686002. S The working surface upon which the hob is installed must be at least 20 mm thick. S The space between the top of the working surface and the top of the drawer must be 65 mm. Power level b c d □ Connection current in amperes 20 A 16 A 13 A 10 A 3 - Turn off all the hotplates in sequence, starting from the lower right and continuing counter-clockwise. 4 - The selected connection current is indicated in the display of the right-hand, lateral hotplates. 5 - Turn off the hob with the main switch. The selected connection current will have been properly saved. Assembly over oven (figure 2b) S The working surface upon which the hob is installed must be at least: - 20 mm thick if installed over a compact oven. - 30 mm thick if installed over a full-size oven.

S If the hob is installed over a compact oven, there must be 60 mm of space between the top of the oven and the top of the working surface. Removing the hob S Disconnect the cooker from the power supply. S Push out the hob from below. 24 Elements that may damage the appliance . 26 Familiarise yourself with the appliance. 28 Switching the hob on and off . 29 Activating and deactivating the childproof lock . 32 Normal noise while the appliance is working . 33 After-sales service . 33 Produktinfo Additional information on products, accessories, replacement parts and services can be found at [www.neffinternational.com](http://www.neffinternational.com) and in the online shop [www.nes.com](http://www.nes.com). We advise you not to use the appliance until you have read them. keep the operation and installation instructions. If the appliance is passed on to another user, please ensure that the documentation is also passed on with it.

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. Cooking food using the bain-marie method The bain-marie method allows you to cook food in a saucepan submerged in a larger pan containing water. The water cooks the food with a gentle and constant heat, rather than directly from the heat of the hotplate. When cooking food in bain-marie, you must prevent tins, glass containers or other material from resting directly on the base of the pan containing the water, to prevent the glass on the hob and the pan from breaking due to hotplate reheating.

Keep children away from the hob. Only use the hob for food preparation. The appliance must not be left unsupervised while in use. Safe operation To use this appliance safely, adults and children who, as a result of □ □ Never place flammable objects on the hob Do not keep flammable items or aerosols in the drawers beneath the hob. physical , sensory or mental disability , or lack of experience or knowledge , Wet hotplates and pan bases Risk of injury! Liquid between the bottom of the pan and the hob can produce steam pressure. Which may cause the pan to jump. Always ensure that the hotplate and the base of the pan are kept dry. cracks in the hob Risk of electric shock! Disconnect the appliance from the mains if the hob is broken or cracked. contact the Technical Assistance Service. Are not capable of using this appliance, should not do so without the supervision of a responsible adult.

Children must be supervised to ensure that they do not play with the appliance. Oil and fat too hot Risk of fire! Oil or fat that is too hot quickly catches fire. Do not leave overheated oil or fat unwatched. If the oil or fat catches fire, never use water to put it out. Extinguish the flames with a lid or a plate. switch off the hotplate. 24 The hotplate heats up, but the display does not work Risk of burns! Turn off the hotplate if the indicator does not work. contact the Technical Assistance Service. The hob switches off Risk of fire! If the hob switches off automatically and cannot be used, it can subsequently switch on by itself. To avoid this the hob must be disconnected from the mains.

please contact the Technical Assistance Service. Do not place metal objects on the induction hotplate Risk of burns! Do not leave knives, forks, spoons, lids or other metal objects that can heat up very quickly on the hob. fan care Malfunction risk! The bottom of the hob is equipped with a fan. 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. caution! There should be a minimum distance of 2 cm between the drawer and the fan entrance.

incorrect repairs Risk of electric shock! Poor repairs are dangerous. Repairs and the replacement of faulty connection cables may only be performed by qualified personnel from the Technical Assistance Service.



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caution! This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers must refrain from approaching the appliance when in use. It is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards, and that interference which may prevent the device from working correctly will not occur.

It is also possible that people with other types of devices, such as a hearing aids, could experience some discomfort. Switching off 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. 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. □ □ □ 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 25 Protecting the environment Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment. The diameter of the pan base must coincide with the diameter of the hotplate.

This generally means the pan base diameter is greater than that of the hotplate. If the diameter of the pan is not the same as the diameter of the hotplate, it is preferable to use a pan with a bottom that is larger in diameter than the hotplate, otherwise half the energy will be wasted. Please note: Whether the cookware manufacturer has indicated the diameter of the top of the pan. Choose pans of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a great amount of energy.

Use a small amount of water when cooking. This saves energy, and vegetables retain their vitamins and minerals. select a lower power level. □ Environmentally-friendly disposal of waste products This appliance conforms to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for recycling used appliances within European territory □ Energy-saving advice □ Always place the correct lid on the pan.

Cooking with an uncovered pan will result in a four-fold increase in energy use. □ □ 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: □ 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. @@Place a suitable pan on the hotplate to stop the flashing. @@@@The hob is equipped with an internal safety system. @@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. @@@@ energy is saved. Care After a certain time, the hotplate switches off.

Symbol lights up on the display. Cooking guidelines table The table below contains some examples. @@@@To deactivate: press and hold the , symbol for approx. 4 seconds. The lock is now deactivated. activating and deactivating the childproof lock. The hob must be turned off. To activate: press and hold the , symbol for approx. 4 seconds. The , indicator lights up for 10 seconds.

the hob is locked. @@@@All the hotplates have this function. @@ the Powerboost function will be deactivated. @@Select the power level 5. 3. Then press the + symbol. To deactivate Select the hotplate and press the - symbol. @@ the Powerboost function has been deactivated. @@~ lights up in the display. the Powerboost function has been activated.

@@ as a timer. @@To do this, press the 3 symbol several times until the x indicator for the required hotplate lights up. □ Turning off a hotplate automatically Enter the cooking time for the required hotplate. The hotplate turns off automatically once the time has elapsed. how to program 1. Select the required power level. The x indicator of the hotplate lights Any cooking time can be programmed for up to 99 minutes. Automatic timer With this function you may select a cooking time for all hotplates. Once a hotplate is switched on, the selected time will begin to count down. The hotplate will automatically switch off when the cooking time has elapsed.

Instructions on activating the timer are found in the chapter entitled "Basic settings". Note: The cooking time can be changed or cancelled for any hotplate: Press the 3 symbol several times until the required x indicator lights up. Change the cooking time using the + or symbols, or set to <. To select another hotplate, press the 3 symbol several times until the x indicator for the desired hotplate lights up. Press the + or - symbol on the time program function. The □ □ □ □ 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 1. Press the 3 symbol several times until the S indicator lights up.

Press the + or - symbol on the time program function. the 4. Press the + or - symbol until the required cooking time appears. After a few seconds, the cooking time begins to count down. once the time has elapsed The hotplate switches off.

The beep sounds, and in the time program function display << appears for 10 seconds. The x indicator lights up on the hotplate display. Pressing the 3 symbol turns off the indicators and stops the beeping. Changing or cancelling the time Press the 3 symbol several times until the required x indicator lights up. Change the cooking time using the + or symbols, or set to <<

3. Set the time required using the + or - symbols. After a few seconds, the timer will start to count down. Once the time has elapsed the indicators turn off. □ is shown, and the S indicator comes on. After 10 seconds A warning beep sounds. In the time program function display Pressing the 3 symbol turns off the indicators and stops the beep.



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Changing or cancelling the time Press the  $\cdot$  Symbol several times until the S indicator lights up. Change the time with the + or - symbols, or set to  $\llcorner$ . Cleaning protection Cleaning the control panel while the hob is on may change the settings.

In order to avoid this, the hob has a cleaning protection function. The control panel is locked for 35 seconds. The surface of the control panel can now be cleaned without risk of changing the settings. Note: The lock does not affect the main switch. The hob may be switched off when desired. 30 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. on the hotplate display , "and % flash alternately. 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. \* , -šš Automatic shut-off time  $\text{TM}\ddagger$  Duration of the time program function warning signal , 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. To access the basic settings The hob must be turned off. Within the next 10 seconds, press the , symbol and hold for 4 seconds.  $\square$  , is displayed on the left of the screen and  $\cdot$  on the right. 31 3.

Press the , symbol several times until the indicator for the required function appears. 5. Press the , symbol again and hold for more than 4 seconds. 4. Then select the required setting using the + and - symbols. The settings will have been correctly saved. 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 1. Release the scraper safety catch 2. Use the blade to clean the hob surface Hob Cleaning Clean the hob after each use.

This prevents food remains left on the surface from burning. Wait until the hob is cold enough before attempting to clean it. Only use cleaning products specifically designed for glassceramic hobs. Follow the instructions provided on the packaging. Do not use:  $\square \square \square \square$  Do not attempt to clean the hob surface with the base of the scraper. Protect the blade when not in use. Replace the blade immediately when any imperfections are found. Care of the appliance Apply an additive to protect and preserve the hob. Follow the advice and warnings provided with the product. Abrasive products heavy-duty cleaners, like oven sprays and stain removers Pads that may scratch High-pressure or steam cleaners Hob frame In order to avoid damage to the hob frame, follow the indications below:  $\square \square \square$  Use only slightly soapy hot water Do not use sharp or abrasive products Do not use a glass scraper Glass scraper Remove dried-on food remains using a glass scraper.

Fixing malfunctions Malfunctions are commonly due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings. Indicator none Malfunction The electric power supply has been interrupted. The appliance has not been correctly connected according to the connection diagram. electronic system malfunction.

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 the above checks do not resolve the malfunction, contact the Technical Assistance Service. Dry the control panel area or remove the object. Turn the hob off from the mains.

Wait 30 seconds or so and switch it back on. š + number / j + number / \* If the indication persists, call the Technical Assistance Service. Do not rest hot pans on the control panel. 32 Indicator Malfunction There is an internal error in the operation. Solution Turn the hob off from the mains. Wait 30 seconds or so and switch it back on. \* " / "š "f" "... " % — , —f/—, The electronic system has overheated and Wait for the electronic system to cool down. Then push any symbol the corresponding hotplate has been on the hob. \* switched off. @@@@ incorrect supply voltage , outside normal operating limits.

The automatic time stop has been activated. Press any symbol on the control panel. The indicator goes out. The hob may now be switched back on. please contact the local electricity board. @@ surface. \* If the indication persists, call the Technical Assistance Service. Do not rest hot pans on the control panel. @@ 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. 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. It 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. 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. The whistling disappears or becomes fainter as soon as the power level is lowered. Noise from the fan For proper use of the electronic system, the temperature of the hob must be controlled.

For this purpose, the hob has a fan that starts working when detecting excess temperatures at different power levels. The fan may also work due to inertia after the hob has been switched off, if the temperature detected is still too high. Rhythmic sounds similar to a clock's hands 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.



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*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. IE 01450 2655 Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance. .*



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