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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF T55T83X2. You'll find the answers to all your questions on the NEFF T55T83X2 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF T55T83X2
User guide NEFF T55T83X2
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Manual abstract:

23 Switching the hotplate on and off. 26 Activating and deactivating the childproof lock. 29 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. 18 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. 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. contact the after-sales service. 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. Thus, for persons with electronic implants: avoid carrying the control element in clothing pockets; keep a minimum distance of 10 cm to heart pacemaker or device. malfunction risk! 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.

19 Elements that may damage the appliance Caution! 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. Rough pan bases may scratch the hob. Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage. 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. 20 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: Unsuitable pans Never use diffuser hobs or pans made from: common thin steel glass earthenware copper aluminium Time savings for cooking and frying; since the pan is heated directly.



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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. □ □ 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. □ 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. 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. 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. 21 Getting to know your appliance The instruction manual is the same for various different hobs. An overview of the models with their dimensions is given on page 2.

The control panel Control panels Indicators # ~ i 3 Main switch Keep warm function Powerboost function and childproof lock Flexible zone Time program function < , - Š ~ •/œ « " , - x S Functionality Power levels Powerboost function Residual heat Time program function Cleaning lock 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 û Flexible hotplate Use a correctly sized pan. See "flexible hotplate" section Only use pans suitable for induction cooking, see the "Appropriate cookware" section. Residual heat indicator The hob has a residual heat indicator for each hotplate to show those which are still hot. avoid touching a hotplate that displays this. Even when switched off, the œ/• light will remain on as long as the hotplate remains hot. If the pan is removed before the hotplate is turned off the œ/• indicators and the selected power level will appear alternately. 22 Tipp-Pad and Tipp control Protecting the Tipp control The Tipp control has a powerful magnet inside.

Do not place the Tipp control near magnetic media which contain data such as video tapes, diskettes, credit cards and cards with magnetic strips. they could be damaged. Additionally, it could cause interference with monitors and television sets. The Tipp-Pad is the programming zone in which the Tipp control can be used to select hotplates and power levels. In the Tipp-Pad zone, the Tipp control is centred automatically.

The Tipp control is magnetic and sticks to the Tipp-Pad. When the Tipp control is tilted, the corresponding hotplate is activated. When the Tipp control is rotated, the power level is selected. Once the Tipp control is positioned, it is possible that it might not be perfectly centred in relation to the printed markings outlining the Tipp-Pad zone. The Tipp control can be centred by moving it slightly around its resting position.

Note: Even if the control is not centred, this does not affect the proper functioning of the Tipp control in any way. @@Implants are likely to be affected by the magsingle zone or two individual zones depending on the cooking needs in each situation. it consists of 4 independently-controlled inductors. @@@@In this case, it is recommended to only use one pan on each hotplate. @@@@How to activate See "adjusting the hotplate" section.

@@@@@To deactivate Select the zone and press the i symbol twice. @@@@As one hotplate To use the entire hotplate with all individual zones. How to activate The hob must be switched on. 1. @@@@Activating and deactivating the childproof lock The hob should be turned off.

To activate: press the ~ symbol for approximately 3 seconds. The , indicator lights up for 10 seconds. the hob is locked. To deactivate: press the ~ symbol for approximately 3 seconds. The lock is now deactivated. Powerboost function The Powerboost function can be used to heat large amounts of water more quickly than the power level Š. to activate 1. Select the hotplate using the Tipp control. Restrictions when using This function may be used for all hotplates, provided that the other hotplate in the same group is not turned on. (See figure) Otherwise, the ~ and Š symbols will flash on the display of the selected hotplate; then the power level is automatically set Š.

The function has been turned on. to turn off 1. Select the hotplate using the Tipp control. Note: In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob. Note: The greatest amount of power supplied in the flexible zone is obtained by placing a pan in the centre of the zone, as indicated in the Flexible zone chapter.

26 Time programming function This function may be used in two different ways: □ □ Changing or cancelling the time select the hotplate using the Tipp control. Press the 3 symbol and change the cooking time using the Tipp control, or set to <. Once the time has elapsed The plate is turned off.



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The warning signal sounds, the hotplate displays < and the time program function screen displays < for one minute. The x indicator of the hotplate flashes. Pressing any symbol turns off the indicators and stops the beep. Notes □ If cooking times have been programmed for various plates, the time program function displays the shortest cooking time. The x indicator of the hotplate lights up. Turning off a hotplate automatically The hotplate turns off automatically once the selected time has elapsed. programming the cooking time. The hob must be switched on. 1. Select the hotplate and desired power level using the Tipp control. The x indicator on the hotplate lights up. Select the desired cooking time using the Tipp control.

To check the remaining cooking time of a hotplate: select the hotplate using the Tipp control. The cooking time will be displayed for five seconds. Cooking time can be programmed for up to 99 minutes. □ 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. 1. Press on the 3 symbol, and the time program function 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. Select the required time using the Tipp control. The timer starts to count down after a few seconds. Changing or cancelling the time Press the 3 symbol and change the time using the Tipp control, or set to <.

Once the time has elapsed A warning beep sounds. The time program function displays << and the indicator V comes on. Pressing any symbol turns off the indicators and stops the beeping. Keep warm function This function is used for melting chocolate or butter and for keeping food warm. to turn off 1. Select the required hotplate using the Tipp control. Select the required hotplate using the Tipp control. 2. Within the next 5 seconds, press the – symbol. The – display turns off. After five seconds, the hotplate turns off and the residual heat indicator appears. The – indicator lights up. The "keep warm" function has been turned on. 27 Cleaning lock function Cleaning the control panel while the hob is switched on may change the settings. In order to avoid this, the hob has a cleaning lock function.

remove the Tipp control. A signal sounds and the " indicator lights up. 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 turned 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. 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 TMž Duration of the time program function warning signal , 10 seconds.

= maximum power of the hob. *Factory settings 28 Accessing the basic settings The hob should be turned off. Within the next 10 seconds, press the 3 symbol for 3 3. Press the 3 symbol several times until the desired function indicator appears. 4.

Then select the desired setting using the Tipp control. Press the 3 symbol again for more than 3 seconds. The settings should be correctly saved. □, and < light up on the display as the 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. 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 The Tipp control For cleaning the Tipp control, warm water and a little soap is recommended. do not use abrasive or corrosive cleaning products. Do not clean the Tipp control in a dishwasher or in washing up water. Otherwise, it could be damaged. fixing malfunctions Malfunctions are generally caused by minor faults. Before contacting the Technical Assistance Service, ensure you have read the following recommendations and warnings. Indicator none Malfunction Measure The electric power supply has been cut off.

Check other electrical appliances to check whether there has been a power cut. The appliance has not been properly connected following the connection diagram. electronic system malfunction. Check that the appliance has been connected properly according to the connection diagram. If the malfunction is not resolved by the above checks, contact the Technical Assistance Service.

Dry the control panel area or remove the object. "flashing The control panel is wet or an object is resting on it. * If the indicator persists, call the Technical Assistance Service. Do not rest hot pans on the control panel. 29 Indicator Malfunction Measure Disconnect the range from the mains.

Wait about 30 seconds, then connect it again. * Wait a few seconds, then switch on the range and hotplate properly once again. Disconnect the range from the mains. Wait about 30 seconds, then connect it again. * "§ + number / Electronic system malfunction. § + number / j + number "§, % " / "Š "f "... —, —f / —, The Tipp control was dragged instead of slanting it towards the required hotplate There is an internal error in the system. The electronic system has overheated and Wait for the electronic system to cool down.



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Then push any symbol the related hotplate has been switched off. on the range. * The electronic system has overheated and all of the hotplates have been turned off.

The hotplate has overheated and switched Wait until the electronic system has cooled down sufficiently before off to protect its working surface. Switching the hotplate back on. * If the indicator 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. 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. 30 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 31 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 9 No 32 Û Πίνακας περιεχομένων Ο]ε[λδη .



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