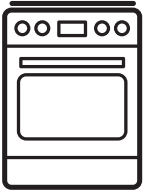




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EN User Manual | **Cooker**

LKI66891NW

LKI66891NX



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1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall

be kept away from the appliance unless continuously supervised.

- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- Only a qualified person must install this appliance and replace the cable.
- This appliance is intended for use up to an altitude of 2000 m above sea level.
- This appliance is not intended to be used on ships, boats or vessels.
- Do not install the appliance behind a decorative door in order to avoid overheating.
- Do not install the appliance on a platform.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never use water to extinguish the cooking fire. Switch off the appliance and cover flames with e.g. a fire blanket or lid.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door or the glass of hinged lids of the hob since they can scratch the surface, which may result in shattering of the glass.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or insert accessories or ovenware.
- Before pyrolytic cleaning, remove all accessories and excessive deposits/spills from the appliance cavity.
- Before maintenance, cut the power supply.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.

- Use only the food sensor (core temperature sensor) recommended for this appliance.
- Be careful when you touch the storage drawer. It can get hot.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from other appliances and units.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The sides of the appliance must stay next to appliances or units with the same height.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.

- Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.

2.2 Electrical Connection

WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.

- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door before you connect the mains plug to the mains socket.

2.3 Use

WARNING!

Risk of injury and burns.
Risk of electrical shock.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.
- If there is a power cut during the appliance operation, some surfaces can be hot. Avoid contact with the appliance until it cools down. If errors appear when the appliance is cool, disconnect it from the power supply for 10 seconds.
- Do not use aluminum foil or other materials between the cooking surface and the cookware, unless otherwise specified by the manufacturer of this appliance.

- Use only accessories recommended for this appliance by the manufacturer.
- Always use glass and jars approved for preserving purposes.

WARNING!

Risk of fire and explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of cavity.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware boil dry.

- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches. Always lift these objects up when you have to move them on the cooking surface.

2.4 Care and Cleaning

WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance. Disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Fat and food remaining in the appliance can cause fire.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion. To decrease the condensation operate the appliance for 10 minutes before cooking.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.5 Pyrolytic cleaning



Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.

- Before carrying out a Pyrolytic self-cleaning function or the First Use function please remove from the oven cavity:
 - Any excess food residues, oil or grease spills / deposits.
 - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning operates. The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
 - Provide good ventilation during and after each Pyrolytic cleaning.
 - Provide good ventilation during and after the first use at maximum temperature operation.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
 - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic cleaning operates.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not

harmful to humans, including children or persons with medical conditions.

2.6 Internal lighting

WARNING!

Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- This product contains a light source of energy efficiency class G.

- Use only lamps with the same specifications.

2.7 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.8 Disposal

WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

3. INSTALLATION

WARNING!

Refer to Safety chapters.

3.1 Technical data

Dimensions

Height	850 - 936 mm
Width	596 mm
Depth	600 mm

3.2 Electrical installation

WARNING!

The manufacturer is not responsible if you do not follow the safety precautions from Safety chapters.

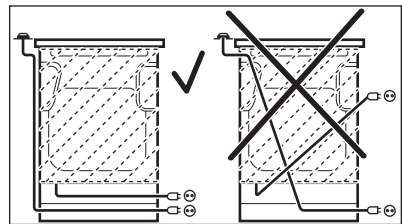
This appliance is supplied with a main cable and without a main plug.

To replace the damaged mains cable use the cable type: H05V2V2-F which withstands a temperature of 90 °C or higher. Contact an Authorised Service Centre. The connection

cable may only be replaced by a qualified electrician.

WARNING!

The power cable must not touch the part of the appliance shaded in the illustration.

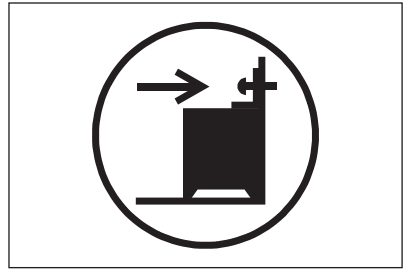


3.3 Anti-tilt protection

⚠ CAUTION!

Install the anti-tilt protection to prevent the appliance from falling under incorrect loads. The anti-tilt protection only works when the appliance is put in a correct area.

Your appliance has the symbols shown on the pictures (if applicable) to remind you about the installation of the anti-tilt protection.

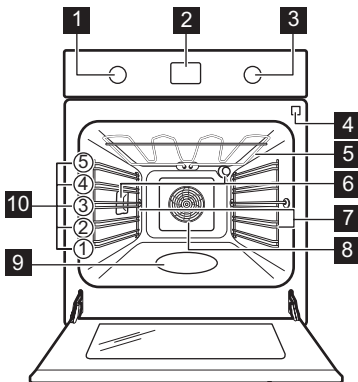


Make sure you install the anti-tilt protection at the correct height.

For more information about the installation of the appliance refer to a separate installation booklet

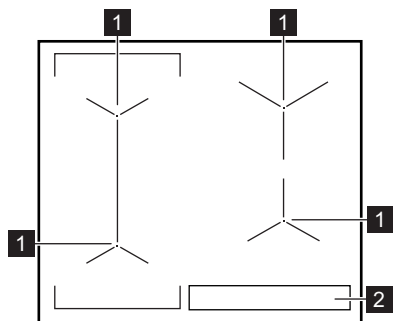
4. PRODUCT DESCRIPTION

4.1 General overview



- 1 Knob for the heating functions
- 2 Display
- 3 Control knob
- 4 Socket for the food sensor
- 5 Heating element
- 6 Lamp
- 7 Shelf support, removable
- 8 Fan
- 9 Cavity embossment
- 10 Shelf positions

4.2 Hob overview



- 1 Induction cooking zone
- 2 Control Panel

4.3 Accessories

- Wire shelf

For cookware, cake tins, roasts.

- **Baking tray**
For cakes and biscuits.
- **Grill- / Roasting pan**
To bake and roast or as pan to collect fat.
- **AirFry tray**
To fry food with less oil or without baking paper.
- **Core temperature sensor**
To measure how far the food is cooked.
- **Storage drawer**
The storage drawer is below the oven cavity.
To open the drawer, push the drawer. The drawer comes out.

5. BEFORE FIRST USE

WARNING!



Refer to Safety chapters.


5.1 Initial preheating and cleaning

Preheat the empty appliance before the first use and contact with food. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating.



The door is supplied with a slow closure system. Do not use force to close the door.

1. Remove all accessories and removable shelf supports from the appliance.
2. Set the function . Set the maximum temperature. Let the appliance operate for 1 h.
3. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.

4. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
5. Turn off the appliance and wait until it is cold.
6. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
7. Put the accessories and removable shelf supports back to their initial position.

5.2 Using the sensor fields

To activate the function press and hold the selected symbol on the display for at least 1 second.

5.3 Retractable knobs

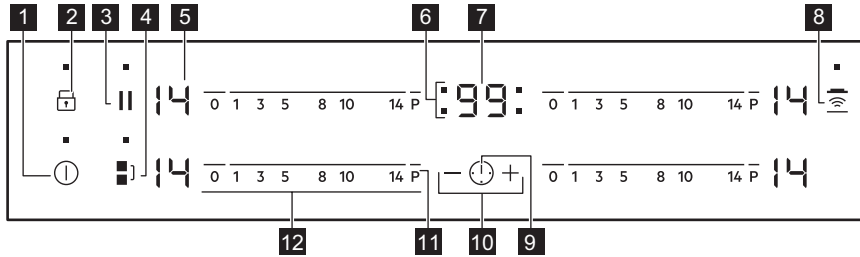
To use the appliance press the knob. The knob comes out.

6. HOB - DAILY USE









WARNING!

Refer to Safety chapters.

6.1 Hob control panel



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

Sensor field	Function	Comment
1 	ON / OFF	To activate and deactivate the hob.
2 	Lock / Child safety device	To lock / unlock the control panel.
3 	Pause	To activate and deactivate the function.
4 	Bridge	To activate and deactivate the function.
5 -	Heat setting display	To show the heat setting.
6 -	Timer indicators of cooking zones	To show for which zone you set the time.
7 -	Timer display	To show the time in minutes.
8 	Hob²Hood	To activate and deactivate the manual mode of the function.
9 	-	To select the cooking zone.
10 	-	To increase or decrease the time.
11 	PowerBoost	To activate and deactivate the function.
12 -	Control bar	To set a heat setting.

6.2 Heat setting displays

Display	Description
	The cooking zone is deactivated.
-	The cooking zone operates.
	Pause operates.
	Automatic heat up operates.
	PowerBoost operates.
+ digit	There is a malfunction.
	OptiHeat control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
	Lock / Child safety device operates.
	Incorrect or too small cookware or no cookware on the cooking zone.
	Automatic switch off operates.

6.3 OptiHeat control (3 step Residual heat indicator)

WARNING!

As long as the indicator is visible, there is a risk of burns from residual heat.

The induction cooking zones produce the heat necessary for the cooking process directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

The indicators appear when a cooking zone is hot. They show the level of the residual heat for the cooking zones you are currently using:

- continue cooking,

- keep warm,

- residual heat.

The indicator may also appear:

- for the neighbouring cooking zones even if you are not using them,

- when hot cookware is placed on cold cooking zone,
- when the hob is deactivated but the cooking zone is still hot.

The indicator disappears when the cooking zone has cooled down.



6.4 Activating and deactivating

Touch for 1 second to activate or deactivate the hob.


6.5 Automatic switch off

The function deactivates the hob automatically if:

- all cooking zones are deactivated,
- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- the hob gets too hot (e.g. when a saucepan boils dry). Let the cooking zone cool down before you use the hob again.

- you use incorrect cookware. The symbol  comes on and the cooking zone deactivates automatically after 2 minutes.
- you do not deactivate a cooking zone or change the heat setting. After some time  comes on and the hob deactivates.

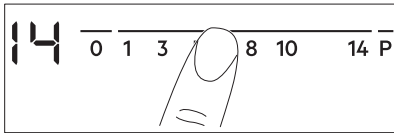
The relation between the heat setting and the time after which the hob deactivates:

Heat setting	The hob deactivates after
 , 1 - 3	6 hours
4 - 7	5 hours
8 - 9	4 hours
10 - 14	1.5 hour

6.6 The heat setting

To set or change the heat setting:

Touch the control bar at the correct heat setting or move your finger along the control bar until you reach the correct heat setting.



6.7 Using the cooking zones

Put the cookware on the cross / square which is on the surface that you cook. Cover the cross / square fully. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically. You can cook with the large cookware on two cooking zones at the same time.



For optimal heat transfer use cookware with bottom diameter similar to the size of the cooking zone (i.e. the maximum cookware diameter value in "Technical data" > "Cooking zones specification"). Make sure that the cookware is suitable for induction hobs. For more information on cookware types refer to "Hints and tips".


6.8 Bridge




The function operates when the pot covers the centres of the two zones.

This function connects two left side cooking zones and they operate as one.

First set the heat setting for one of the left side cooking zones.

To activate the function: touch . To set or change the heat setting touch one of the control sensors.



To deactivate the function: touch . The cooking zones operate independently.

6.9 Automatic heat up

Use the function to get a desired heat setting in a shorter time. When the function is on, the cooking zone operates at the highest heat setting in the beginning and then continues to operate at the desired heat setting.



To activate the function the cooking zone must be cold.

To activate the function for a cooking zone: touch P  comes on). Immediately touch a desired heat setting. After 3 seconds  comes on.

To deactivate the function: change the heat setting.

6.10 PowerBoost

This function makes more power available to the induction cooking zones. The function can be activated for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.

To activate the function for a cooking zone: touch P  comes on.


To deactivate the function: change the heat setting.


6.11 Timer


Count down timer




You can use this function to set how long the cooking zone should operate for a single cooking session.



First set the heat setting for the cooking zone then set the function.

To set the cooking zone: touch  again and again until the indicator of a necessary cooking zone comes on.

To activate the function: touch  of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone starts to flash slowly the time counts down.

To see the remaining time: set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows the remaining time.

To change the time: set the cooking zone with . Touch  or .

To deactivate the function: set the cooking zone with  and touch . The remaining time counts back to 00. The indicator of the cooking zone goes out.







When the time comes to an end, the sound operates and 00 flashes. The cooking zone deactivates.


To stop the sound: touch .

Count up timer




You can use this function to monitor how long the cooking zone operates.

To set the cooking zone: touch  again and again until the indicator of a necessary cooking zone comes on.


To activate the function: touch  of the timer.  comes on. When the indicator of the cooking zone starts to flash slowly the time counts up. The display switches between  and counted time (minutes).




To see how long the cooking zone operates: set the cooking zone with . The

indicator of the cooking zone starts to flash quickly. The display shows how long the zone operates.

To deactivate the function: set the cooking zone with  and touch  or . The indicator of the cooking zone goes out.

Minute minder

You can use this function as a **Minute minder** when the hob is activated and the cooking zones do not operate. The heat setting display shows .

To activate the function: touch . Touch  or  of the timer to set the time. When the time comes to an end, the sound operates and 00 flashes.

To stop the sound: touch .





The function has no effect on the operation of the cooking zones.


6.12 Pause

This function sets all operating cooking zones to the lowest heat setting.

When the function operates, all other symbols on the control panels are locked.

The function does not stop the timer functions.



1. To activate the function: press .  comes on. The heat setting is lowered to 1.


2. To deactivate the function: press . The previous heat setting appears.

6.13 Lock

You can lock the control panel while cooking zones operate. It prevents an accidental change of the heat setting.

Set the heat setting first.

To activate the function: touch .  comes on for 4 seconds. The Timer stays on.

To deactivate the function: touch . The previous heat setting comes on.



When you deactivate the hob, you also deactivate this function.

6.14 Child safety device

This function prevents an accidental operation of the hob.

To activate the function: activate the hob with . Do not set any heat setting. Touch for 4 seconds. comes on. Deactivate the hob with .

To deactivate the function: activate the hob with . Do not set any heat setting. Touch for 4 seconds. comes on. Deactivate the hob with .

To override the function for only one cooking time: activate the hob with . comes on. Touch for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the hob. When you deactivate the hob with the function operates again.

6.15 OffSound control (Deactivating and activating the sounds)

Deactivate the hob. Touch for 3 seconds. The display comes on and goes out. Touch for 3 seconds. or comes on. Touch of the timer to choose one of the following:

- - the sounds are off
- - the sounds are on

To confirm your selection wait until the hob deactivates automatically.

When the function is set to you can hear the sounds only when:

- you touch
- Minute minder comes down
- Count down timer comes down
- you put something on the control panel.

6.16 Hob²Hood

It is an advanced automatic function which connects the hob to a special hood. Both the hob and the hood have an infrared signal

communicator. Speed of the fan is defined automatically on basis of mode setting and temperature of the hottest cookware on the hob. You can also operate the fan from the hob manually.



For most of the hoods the remote system is originally deactivated. Activate it before you use the function. For more information refer to hood user manual.

Operating the function automatically

To operate the function automatically set the automatic mode to H1 – H6. The hob is originally set to H5. The hood reacts whenever you operate the hob. The hob recognizes temperature of the cookware automatically and adjusts the speed of the fan.

Automatic modes

	Automat- ic light	Boiling ¹⁾	Frying ²⁾
Mode H0	Off	Off	Off
Mode H1	On	Off	Off
Mode H2 ³⁾	On	Fan speed 1	Fan speed 1
Mode H3	On	Off	Fan speed 1
Mode H4	On	Fan speed 1	Fan speed 1
Mode H5	On	Fan speed 1	Fan speed 2
Mode H6	On	Fan speed 2	Fan speed 3




¹⁾ The hob detects the boiling process and activates fan speed in accordance with automatic mode.


²⁾ The hob detects the frying process and activates fan speed in accordance with automatic mode.


³⁾ This mode activates the fan and the light and does not rely on the temperature.

Changing the automatic mode





1. Deactivate the appliance.
2. Press for 3 seconds. The display comes on and goes off.
3. Press for 3 seconds until or comes on.


4. Press  a few times until  comes on.
5. Press  of the Timer to select an automatic mode.

 To operate the hood directly on the hood panel deactivate the automatic mode of the function.

 When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from accidental activation of the fan for the next 30 seconds.


Operating the fan speed manually

You can also operate the function manually. To do that touch  when the hob is active. This deactivates automatic operation of the function and allows you to change the fan speed manually. When you press  you raise the fan speed by one. When you reach an intensive level and press  again you will set fan speed to 0 which deactivates the hood fan. To start the fan again with fan speed 1 touch .

 To activate automatic operation of the function, deactivate the hob and activate it again.

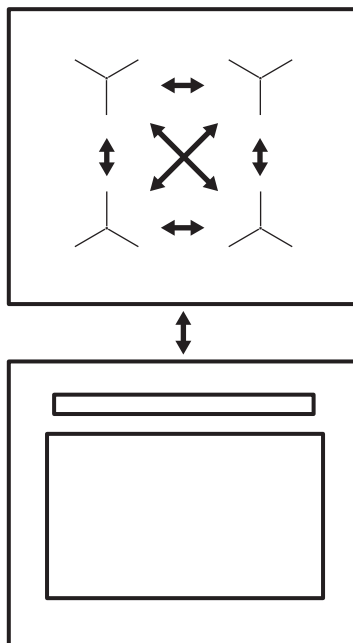
Activating the light

You can set the hob to activate the light automatically whenever you activate the hob. To do so set the automatic mode to H1 – H6.


 The light on the hood deactivates 2 minutes after deactivating the hob.

6.17 Power management function

- All cooking zones are connected to one phase. See the illustration.
- The phase has a maximum electricity load.
- The function divides the power between cooking zones.
- The function activates when the total electricity load of the cooking zones is exceeded.
- The function reduces the power of the other cooking zones.
- The heat setting display of the reduced zones changes between two levels.



7. HOB - HINTS AND TIPS

 **WARNING!**
Refer to Safety chapters.

7.1 Cookware



For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.



Use the induction cooking zones with suitable cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, multi-layer bottom (with a correct marking from a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is suitable for an induction hob if:

- water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.



The bottom of the cookware must be as thick and flat as possible.
Ensure pan bases are clean and dry before placing on the hob surface.

Cookware dimensions

Induction cooking zones adapt to the dimension of the bottom of the cookware automatically.

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a diameter smaller than the minimum receives only a part of the power generated by the cooking zone.

7.2 Minimum cookware diameter

Cooking zone	Cookware diameter (mm)	Power (W)
Left rear	125 - 210	2300/3200
Right rear	125 - 210	2300/3200

Cooking zone	Cookware diameter (mm)	Power (W)
Right front	125 - 210	2300/3200
Left front	125 - 210	2300/3200

7.3 Noises during operation



The noises are normal and do not indicate any malfunction. Cookware noises may vary depending on the cookware material and the power level.

Cookware-related noises:

- cracking noise: cookware is made of different materials (a sandwich construction).
- whistling sound: you use a cooking zone with a high power level and the cookware is made of different materials (a sandwich construction).
- humming: you use a high power level.

Hob-related noises:

- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.
- rhythmic sound: cookware is detected.

7.4 Öko Timer Eco timer



To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

7.5 Simplified cooking guide

The correlation between the heat setting of a zone and its consumption of power is not linear. When you increase the heat setting, it is not proportional to the increase of the consumption of power. It means that a cooking zone with the medium heat setting uses less than a half of its power.



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
 - 1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 3	Hollandaise sauce; melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
2 - 3	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
3 - 5	Simmer rice and milk-based dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.
5 - 7	Stew vegetables, fish, meat.	20 - 45	Add a few tablespoons of water. Check the water amount during the process.
7 - 9	Steam potatoes and other vegetables.	20 - 60	Cover the bottom of the pot with 1-2 cm of water. Check the water level during the process. Keep the lid on the pot.
7 - 9	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.
9 - 12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn over when needed.
12 - 13	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn over when needed.
14	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		
	Boil large quantities of water. PowerBoost is activated.		

8. HOB - CARE AND CLEANING

WARNING!

Refer to Safety chapters.

8.1 General information

- Clean the hob after each use.
- Always use cookware with a clean base.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaning agent suitable for the surface of the hob.
- Always use a scraper recommended for hobs with a glass surface. Use the scraper only as an additional tool for cleaning the glass after the standard cleaning procedure.

WARNING!

Do not use knives or any other sharp, metal tools to clean the glass surface.

8.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, salt, sugar and food with sugar, otherwise, the dirt can cause damage to the hob. Take care to avoid burns. Use a special hob scraper on the glass surface at an acute angle and move the blade on the surface.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and a non-

abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.

- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a cloth.

9. OVEN - DAILY USE

WARNING!

Refer to Safety chapters.

9.1 Control panel

Control panel sensor fields



Timer



Fast heat up



Light



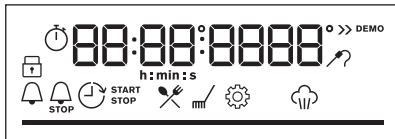
Food Sensor



Confirm setting

Select a heating function to turn on the oven.

Turn the knob for the heating functions to the off position to turn the oven off.



The display with the maximum number of functions set.

Display indicators



Lock



Assisted Cooking



Cleaning



Settings



Fast heat up

Timer indicators:



Progress bar - for temperature, time, heating up or residual heat.





Steam cooking indicator



Food sensor indicator



9.2 Settings menu

1. Turn the knob for the heating functions to enter the menu .
2. Turn the knob for the temperature to select Settings menu  and press **OK**.





3. Turn the knob for the temperature to choose the position you need and press **OK**.



Position	Default Setting	Setting	Options
1	hour	Time of Day	set Time of Day
2	4	Display Brightness	1-2-3-4-5
3	2	Key Tones	1-beep/2-click/3-none
4	2	Buzzer Volume	1-2-3-4
5	1	Food Sensor	1-alarm+STOP /2-alarm
6	off	Uptimer	ON-OFF
7	on	Light	ON-OFF
8	off	Fast Heat Up	ON-OFF
9	on	Cleaning Reminder	ON-OFF
10	off	Demo Mode	Demo Mode- only for the demonstration
11	fw	Software Version	Software version display
12	no	Reset All Settings	NO-YES





9.3 Oven functions

WARNING!

Do not pour any liquids into the cavity embossment before and during the cooking process. There is a risk of damage.

Symbol	Oven function
0	Off position The oven is off.
	True fan cooking To bake on up to two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional cooking.
	Conventional cooking To bake and roast food on one shelf position.
	SteamBake To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating.
	Pizza function To bake pizza. To make intensive browning and a crispy bottom.

Symbol	Oven function
	Bottom heat To bake cakes with crispy bottom and to preserve food.
	Frozen foods To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.

Symbol	Oven function
	<p>Moist fan baking</p> <p>This function was used to comply with the energy efficiency class and eco design (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1 .</p> <p>The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible.</p> <p>When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.</p> <p>This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist fan baking.</p> <p>When you use this function the lamp automatically turns off after 30 seconds.</p>
	<p>Grilling</p> <p>To grill flat food and to toast bread.</p>
	<p>Turbo grilling</p> <p>To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.</p>
	<p>Menu</p> <p>To enter the Menu: Assisted Cooking >AirFry, Pyrolytic Cleaning, Settings.</p>

9.4 Activating and deactivating the oven



It depends on the model if your appliance has knob symbols, indicators or lamps:

- The indicator comes on when the oven heats up.
- The lamp comes on when the oven operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

1. Turn the knob for the oven functions to select an oven function.

2. Turn the knob for the temperature to select a temperature.
3. To deactivate the oven turn the knobs for the oven functions to the off position.

9.5 Activating the function: SteamBake

This function increases humidity while cooking.

WARNING!


Risk of burns and damage to the appliance.

Released humidity can cause burns:

- Do not open the appliance door when using the function: SteamBake.
- Open the appliance door carefully after using the function: SteamBake.



Refer to "Hints and tips" chapter.

1. Open the oven door.
2. Fill the cavity embossment with tap water. The maximum capacity of the cavity embossment is 250 ml. Fill the cavity embossment with water only when the oven is cold.
3. Turn the function knob: SteamBake .
4. Turn the temperature knob to set a temperature.
5. Put food in the appliance and close the oven door.

CAUTION!

Do not refill the cavity embossment with water during cooking or when the oven is hot.

6. To turn off the appliance, turn the knobs for the oven functions and temperature to the off position.
7. Remove water from the cavity embossment.

WARNING!

Make sure that the appliance is cold before you remove the remaining water from the cavity embossment.

9.6 Residual heat indicator and Heat Up

The fan continues to operate. When you turn off the oven, the display shows the residual heat. You can use that to keep the food warm.

When the cooking duration exceeds 30 minutes, reduce the oven temperature to minimum 10 minutes before the end of cooking. The residual heat inside the oven continues cooking.


Use the residual heat to warm up other dishes.

9.7 Fast heat up

The Fast heat up decreases the heat up time.



Do not put food in the oven when the Fast heat up operates.

To activate Fast heat up, touch  on the display.

9.8 Lock




The door locks when this function is activated.

This function prevents an accidental change of the oven function.

Turn it on when the oven works - the set cooking continues, the control panel is locked.
Turn it on when the oven is off - the oven cannot be turned on, the control panel is locked.



 OK - press and hold to turn on the function. A signal sounds.

 OK - press and hold to turn it off.



 3 x  - flashes when the lock is turned on.

9.9 Automatic Switch-off

For safety reasons the oven turns off automatically after some time if a heating function operates and you do not change the oven temperature.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

After an automatic switch-off, press any button to operate the oven again.



The Automatic switch-off does not work with the functions: core temperature sensor, Light, Duration, End.

9.10 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan continues to operate until the oven cools down.

9.11 Using the Core temperature sensor

The core temperature sensor measures the core temperature inside of food. When the food reaches the set temperature, the appliance turns off.

There are two temperatures to be set:

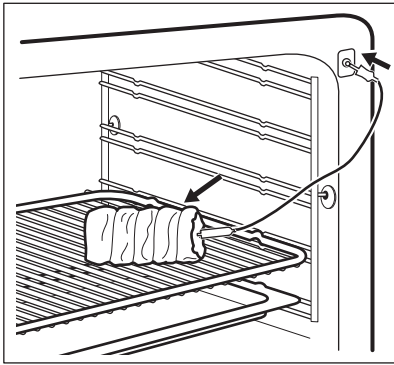
- The oven temperature.
- The core temperature.




CAUTION!

Use only the core temperature sensor supplied with the appliance, or original replacement parts.

1. Set the oven function and the oven temperature.
2. Insert the tip of the core temperature sensor into the centre of food. Make sure that the core temperature sensor stays inside the food and in the socket while cooking.
3. Plug the core temperature sensor into the socket at the front of the appliance.



The display shows the current temperature of the core temperature sensor.

4. Press  to set the core temperature of the sensor.
5. Press **OK** to confirm.
When food reaches the set temperature, the signal sounds. You can choose to stop or to continue cooking to make sure the food is well done.
6. Remove the core temperature sensor plug from the socket and remove the dish from the oven.
7. Turn off the appliance.

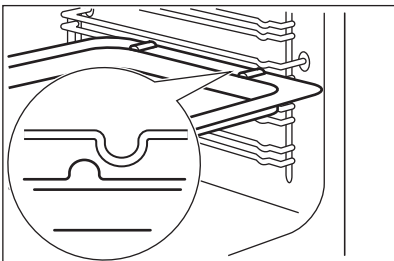
⚠ WARNING!

Be careful when you remove the tip and plug of the core temperature sensor. The core temperature sensor is hot. There is a risk of burns.

9.12 Inserting the oven accessories

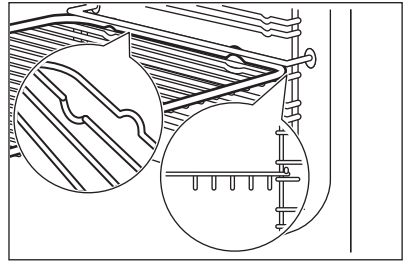
Deep pan:

Push the deep pan between the guide bars of the shelf support.



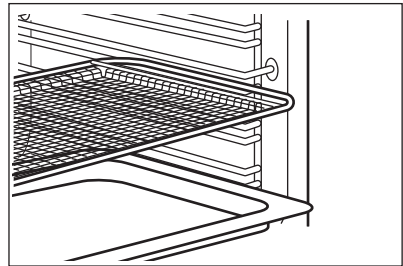
Wire shelf:

Push the shelf between the guide bars of the shelf support.



AirFry tray:

Place the AirFry tray on the third shelf position. Place the baking tray on the first shelf position.







- All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.
- The high rim around the shelf is a device which prevents cookware from slipping.

10. OVEN - CLOCK FUNCTIONS



10.1 Clock functions






00:00 pulses on the display when you connect the appliance to the electrical supply.

Clock Function	Application
 Minute Minder	To set the countdown time. This function has no effect on the operation of the oven. When the timer ends, the signal sounds.
 Cooking Time	When the timer ends, the signal sounds and the heating function stops.
 Time Delay	To postpone the start and / or the end of cooking.
 Uptimer	The maximum is 23 h 59 min. This function has no effect on the operation of the oven. To turn on and off the Uptimer select: Menu, Settings.

10.2 Setting: Time of day



1. Turn the knob for the heating functions to enter the Menu .
2. Turn the knob for the temperature to select Settings , Time of day.
3. Turn the knob for the temperature to set the clock.
4. Press **OK**.

10.3 Setting: Minute Minder




1. When the oven is off press . When the oven is on press  twice.
2. The display shows: 0:00 and .
3. Turn the knob for the temperature to set the Minute Minder.

4. Press **OK**.
5. The timer starts counting down immediately.
6. When the time ends, press **OK** and turn the knob for the heating functions to the off position.

10.4 Setting: Cooking Time



1. Turn the knob to select the heating function and set the temperature.
2. Press  repeatedly.
3. The display shows: 0:00 and .
4. Turn the knob for the temperature to set the Cooking Time.
5. Press **OK**.
6. The timer starts counting down immediately.
7. When the time ends, press **OK** and turn the knob for the heating functions to the off position.

10.5 Setting: Time Delay

1. Turn the knob to choose the heating function.
2. Press  repeatedly.
3. The display shows: the time of day  START .
4. Turn the knob for the temperature to set the start time.
5. Press **OK**.
6. The display shows: --:--  STOP .
7. Turn the knob for the temperature to set the end time.
8. Press **OK**.
9. The timer starts counting down at a set start time.
10. When the time ends, press **OK** and turn the knob for the heating functions to the off position.

11. HOW TO SET: ASSISTED COOKING

Assisted Cooking - use it to prepare a dish quickly with default settings:

1. Turn the knob for the heating functions to enter the menu .
2. Turn the knob for the temperature to select Assisted Cooking  and press OK.
3. Select the dish and press OK.
4. Insert the dish to the oven and press OK to confirm the setting.

12. ASSISTED COOKING WITH RECIPES

Legend



Food sensor available. Place the Food sensor in the thickest part of the dish. The oven turns off when the set Food sensor temperature is reached.



Preheat the oven for 10 min (180°C) with True Fan Cooking function before the selection of the assisted program.



Shelf level.






Heating function






















Application
































F1	AirFry	To fry food with less oil or without baking paper. For dishes like french fries or pizza.
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- The temperature for each assisted recipe is default and can be changed by about 10 degrees.
- The duration is default and can be changed by about 10 minutes.

When the function ends check if the food is ready.

	Dish	Weight	Shelf level / Accessory	Duration time
Beef 				
P1	Roast Beef, rare			~ 85 min
P2	Roast Beef, medium	1 - 1,5 kg; 4 - 5 cm thick pieces	  2; baking tray	~ 95 min
P3	Roast Beef, well done		Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 110 min
P4	Steak, medium	180 - 220 g per piece; 3 cm thick slices	  3; roasting dish on wire shelf; baking tray	~ 15 min
			Fry the meat for a few minutes on a hot pan. Insert to the oven.	

	Dish	Weight	Shelf level / Accessory	Duration time
P5	Beef roast / braised (prime rib, top round, thick flank)	1,5 - 2 kg	  2; roasting dish on wire shelf Fry the meat for a few minutes on a hot pan. Add liquid. Insert to the oven.	~ 180 min
P6	Roast Beef, rare, LTC		  2; baking tray ; roasting dish on wire shelf	~ 105 min
P7	Roast Beef, medium, LTC	1 - 1,5 kg; 4 - 5 cm thick pieces	Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 125 min
P8	Roast Beef, done			~ 170 min
P9	Fillet, rare, LTC			~ 80 min
P10	Fillet, medium, LTC	0,5 - 1,5 kg; 5 - 6 cm thick pieces	  2; baking tray Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 95 min
P11	Fillet, done, LTC			~ 125 min
Veal 				
P12	Veal roast (e.g. shoulder)	0,8 - 1,5 kg; 4 cm thick pieces	  2; roasting dish on wire shelf ; baking tray Fry the meat for a few minutes on a hot pan. Add liquid. Insert to the oven.	~115 min
Pork 				
P13	Pork roast neck or shoulder	1,5 - 2 kg	  2; roasting dish on wire shelf ; baking tray Turn the meat after half of the cooking time to get an even browning.	~ 170 min
P14	Pulled pork LTC	1,5 - 2 kg	  2; baking tray Turn the meat after half of the cooking time	~ 230 min
P15	Loin, fresh	1 - 1,5 kg; 5 - 6 cm thick pieces	  2; roasting dish on wire shelf ; baking tray Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 105 min
P16	Spare Ribs	2 - 3 kg; use raw, 2 - 3 cm thin spare ribs	 3; deep pan Turn the meat after half of the cooking time.	120 min
Lamb 				
P17	Lamb leg with bones	1,5 - 2 kg; 7 - 9 cm thick pieces	  2; roasting dish on baking tray Fry the meat for a few minutes on a hot pan. Insert to the oven Add 200 ml of water in the bottom of the cavity.	~ 130 min
Poultry 				

	Dish	Weight	Shelf level / Accessory	Duration time
P18	Whole chicken	1 - 1,5 kg; fresh	  2; casserole dish on baking tray ; wire shelf with deep pan on level 1 to collect the fat Turn the chicken after half of the cooking time to get an even browning.	~ 60 min
P19	Half chicken	0,5 - 0,8 kg	  3; baking tray ; wire shelf with deep pan on level 1 to collect the fat. Turn the chicken after half of the cooking time to get even browning.	~ 50 min
P20	Chicken breast	180 - 200 g per piece	  2; casserole dish on wire shelf Fry the meat for a few minutes on a hot pan.	~ 65 min
P21	Chicken legs, fresh	-	  3; baking tray If you marinated chicken legs first, set lower temperature and cook them longer.	~ 45 min
P22	Duck, whole	1,5 - 2,5 kg	  2; roasting dish on wire shelf or wire shelf with deep pan on level 1 to collect the fat. Put the meat on roasting dish. Start with upside-down and turn after the half time.	~ 80min
P23	Goose, whole	4 - 5 kg	  2; wire shelf with deep pan on level 1 to collect the fat. Put the meat on deep baking tray. Start with upside-down and turn after half of the cooking time.	~ 110 min
Other 				
P24	Meat loaf	1 kg	  2; wire shelf with backing paper or baking tray	~ 70 min
 Fish				
P25	Whole fish, grilled	0,5 - 1 kg per fish	  2; baking tray Season the fish with butter and use your favourite spices and herbs.	~ 30 min
P26	Fish fillet	-	 3; casserole dish on wire shelf	40 min
Sweet baking / desserts   				
P27	Cheesecake	-	 2;  28 cm springform tin on wire shelf	100 min
P28	Apple cake	-	  2; baking tray	60 min
P29	Apple tart	-	 2;  26 cm springform tin on wire shelf	55 min
P30	Apple pie	-	  2;  20 cm pie form on wire shelf Add 125 ml of water in the bottom of the cavity.	80 min

	Dish	Weight	Shelf level / Accessory	Duration time
P31	Brownies	2 kg	 3; baking tray	30 min
P32	Chocolate muffins	-	 3; muffin tray on wire shelf or baking tray Add 150 ml of water in the bottom of the cavity.	30 min
P33	Loaf cake	-	 2; loaf pan on wire shelf	80 min
Vegetable / Side dishes 				
P34	Baked potatoes	1 kg	 2; baking tray Put the cut potatoes with skin on baking tray .	50 min
P35	Wedges	1 kg	 3; baking tray lined with baking paper Cut potatoes into pieces.	50 min
P36	Grilled mixed vegetables	1 - 1,5 kg	 3; baking tray lined with baking paper or greased tray Cut the vegetables into pieces.	30 min
P37	Croquets, frozen	0,5 kg	 3; baking tray	30 min
P38	Pommes, frozen	0,75 kg	 3; baking tray	30 min
Gratins, bread and pizza 				
P39	Lasagna / Noodle casserole	1 - 1,5 kg	 3; casserole dish on wire shelf	60 min
P40	Potato gratin	1 - 1,5 kg	 1; casserole dish on wire shelf	65 min
P41	Pizza fresh, thin	-	 2; baking tray lined with baking paper or greased baking tray Add 100 ml of water on the bottom of the cavity.	25 min
P42	Pizza fresh, thick	-	  2; baking tray lined with baking paper or greased baking tray	25 min
P43	Quiche	-	 2; baking tin on wire shelf	45 min
P44	Baguette / Ciabatta / White bread	0,8 kg	 3; baking tray More time needed for white bread.	45 min
P45	All grain / rye / dark bread all grain in loaf pan	1 kg	  2; baking tray lined with baking paper or greased baking tray ; loaf pan on wire shelf Add 150 mL of water in the bottom of the cavity.	40 min

13. OVEN - HINTS AND TIPS

WARNING!

Refer to Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

13.1 General information

Count the shelf positions from the bottom of the appliance floor.

The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.

Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.

Clean the moisture after each use of the appliance.

Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

13.5 Tips on baking

13.2 Baking

For the first baking, use the lower temperature.

You can extend the baking time by 10 – 15 minutes if you bake cakes on more than one shelf position.

Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.

Trays in the oven can distort during baking. When the trays are cold again, the distortions disappear.

13.3 Baking cakes

Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

13.4 Cooking meat and fish

Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.

To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Baking results	Possible cause	Remedy
The bottom of the cake is not baked sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy or streaky.	The oven temperature is too high.	Next time set slightly lower oven temperature.
	The oven temperature is too high and the baking time is too short.	Next time set a longer baking time and lower oven temperature.

Baking results	Possible cause	Remedy
The cake is too dry.	The oven temperature is too low.	Next time set higher oven temperature.
	The baking time is too long.	Next time set shorter baking time.
The cake bakes unevenly.	The oven temperature is too high and the baking time is too short.	Next time set a longer baking time and lower oven temperature.
	The cake batter is not evenly distributed.	Next time spread the cake batter evenly on the baking tray.
The cake is not ready in the baking time specified in a recipe.	The oven temperature is too low.	Next time set a slightly higher oven temperature.

13.6 Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting,

cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

13.7 Moist Fan Baking

Bread and pizza

Food	Temperature (°C)	Time (min)	Shelf position
Buns	180	20 - 30	3
Frozen pizza 350 g	210	20 - 30	3

Cakes in baking tray

Food	Temperature (°C)	Time (min)	Shelf position
Swiss roll	180	20 - 30	3
Brownie	180	25 - 35	3

Cakes in tin

Food	Temperature (°C)	Time (min)	Shelf position
Soufflé	200	25 - 30	3
Sponge flan base	180	20 - 30	3
Victoria sandwich	170	30 - 40	3

Fish

Food	Temperature (°C)	Time (min)	Shelf position
Fish in pouches 300 g	180	25 - 35	3
Whole fish 200 g	180	20 - 30	3
Fish fillet 300 g	180	30 - 35	3

Meat

Food	Temperature (°C)	Time (min)	Shelf position
Meat in pouch 250 g	200	30 - 40	3
Meat skewers 500 g	200	25 - 30	3

Small baked items

Food	Temperature (°C)	Time (min)	Shelf position
Cookies	180	25 - 35	3
Macaroons	180	30 - 40	3
Muffins	170	20 - 30	3
Savoury cracker	180	25 - 30	3
Short crust pastry biscuits	150	25 - 35	3
Tartelettes	170	20 - 30	3

Vegetarian

Food	Temperature (°C)	Time (min)	Shelf position
Mixed vegetables in pouch 400 g	180	20 - 30	3
Omelette	170	25 - 35	3
Vegetables on tray 700 g	190	25 - 30	3

13.8 Tips on Roasting

Use heat-resistant ovenware.

Roast lean meat covered (you can use aluminium foil).

Roast large meat joints directly in the tray.

Put some water in the tray to prevent dripping fat from burning.

Turn the roast after 1/2 - 2/3 of the cooking time.

Roast meat and fish in large pieces (1 kg or more).

If level one is suggested put the food directly on the baking tray

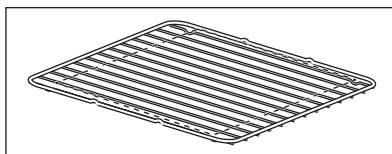
Baste meat joints with their own juice several times during roasting.

13.9 Grilling in general

WARNING!

Always grill with the oven door closed.

- Always grill with the maximum temperature setting.
- Set the shelf into the shelf position as recommended in the grilling table.
- If the first shelf position is recommended put the food directly on the baking tray.
- Always place the deep pan to collect fat on the first shelf position.
- Grill only flat pieces of meat or fish.



The grilling area is set in centre of the shelf.

13.10 Information for test institutes

Food	Function	Temperature (°C)	Time (min)	Accessories	Shelf position
Small cakes (20 small cakes per tray)	Conventional cooking	170	20 - 30	Tray	3
Small cakes (20 small cakes per tray)	True fan cooking	150	20 - 35	Tray	3
Small cakes (20 small cakes per tray)	True fan cooking	150	20 - 40	Tray	1 / 4
Apple pie, 2 tins (ø 20 cm) on the grid, diagonally shifted	Conventional cooking	180	70 - 90	Grid	1
Apple pie, 2 tins (ø 20 cm) on the grid, diagonally shifted	True fan cooking	160	70 - 90	Grid	2
Apple pie, 2 tins (ø 20 cm) on the grid, diagonally shifted	Pizza function	170	70 - 90	Grid	1
Apple pie, 2 tins (ø 20 cm) on the grid, diagonally shifted. ¹⁾	SteamBake	160	70 - 80	Tray	2
Fatless sponge cake, 1 tin (ø 26 cm) on the grid	Conventional cooking	160	30 - 45	Grid	3
Fatless sponge cake, 1 tin (ø 26 cm) on the grid	True fan cooking	150	30 - 45	Grid	2
Fatless sponge cake, 1 tin (ø 26 cm) on the grid	True fan cooking	150	30 - 50	Grid	1 / 4
Shortbread/Pastry strip	True fan cooking	140	20 - 35	Tray	3
Shortbread/Pastry strip	True fan cooking	140	25 - 45	Tray	1 / 4
Shortbread/Pastry strip	Conventional cooking	160	20 - 35	Tray	3
Toast	Grilling	Max	5 - 9	Grid	4
Beef burger	Grilling	Max	15 - 20 first side. 10 - 15 second side.	Grid/Dripping pan	4

¹⁾ Add 150 ml of water to the cavity embossment.

14. OVEN - CARE AND CLEANING



WARNING!

Refer to Safety chapters.

14.1 Notes on cleaning

Cleaning Agents

- Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent.

Everyday Use

- Clean the cavity after each use. Fat accumulation or other residue may cause fire.
- Do not store food in the appliance for longer than 20 minutes. Dry the cavity only with a microfibre cloth after each use.

Accessories

- Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher (except for AirFry tray).
- Do not clean the non-stick accessories and AirFry tray using abrasive cleaner or sharp-edged objects.

14.2 Cleaning the AirFry tray

1. Put the AirFry tray on the baking tray.
 2. Pour hot water with detergent and let it soak.
 3. Clean the AirFry tray with a sponge or use a brush to remove scraps.
- Cleaning in the dishwasher is also possible.

14.3 Cleaning the cavity embossment

The cleaning procedure removes limestone residue from the cavity embossment after cooking with steam.



For the function: SteamBake we recommend to do the cleaning procedure at least every 5 - 10 cooking cycles.

1. Put 250 ml of white vinegar into the cavity embossment at the bottom of the oven. Use maximum 6% vinegar without any additives.
2. Let the vinegar dissolve the residual limestone at the ambient temperature for 30 minutes.
3. Clean the cavity with warm water and a soft cloth.

14.4 How to use: Pyrolytic Cleaning



CAUTION!

Remove all accessories and removable shelf supports.

CAUTION!

Do not use the hob at the same time as the Pyrolysis function. It can cause damage to the oven.

WARNING!

There is a risk of burns.



Do not start the Pyrolysis if you did not fully close the oven door. In some models, the display shows "C3" when this error occurs.



During the cleaning the oven lamp is off.

1. Turn the knob for the heating functions to enter the menu .
2. Turn the knob for the temperature to select Cleaning and press OK to confirm.

Option	Description
C1 - Light cleaning	1h 30min
C2 - Normal cleaning	2h
C3 - Thorough cleaning	2h 30min

3. Turn the knob for the temperature to select the cleaning program and press OK to confirm.
4. Press OK to start cleaning.
5. After cleaning, turn the knob for the heating functions to the off position.
6. The door locks immediately. Until the door unlocks the display shows: .
7. When the oven is cool again, the door unlocks.

14.5 Cleaning reminder

The oven reminds you when to clean it with: pyrolytic cleaning.

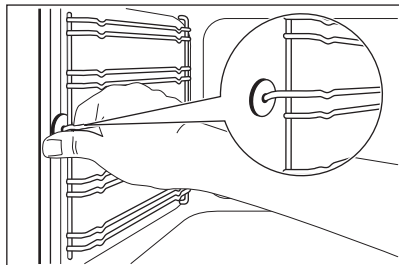
- flashes in the display for 5 sec after each activation and deactivation of the oven.

To turn off the reminder enter the Menu and select Settings, Cleaning Reminder.

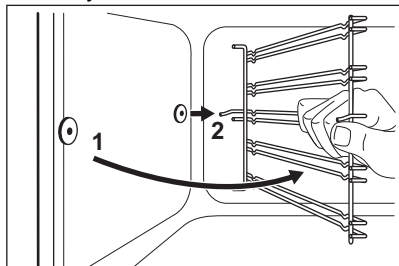
14.6 Removing the shelf supports

To clean the oven, remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.



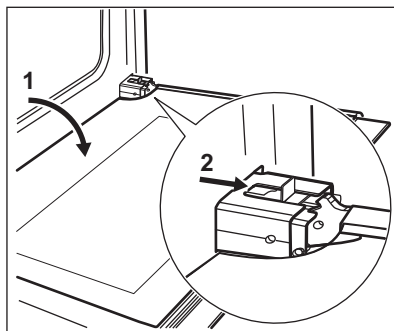
Install the shelf supports in the opposite sequence.

⚠ CAUTION!

Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Incorrect installation can cause damage to the enamel.

14.7 Removing the oven door

To make the cleaning easier, remove the door.



1. Open the door fully.
2. Move the slider until you hear a click.
3. Close the door until the slider locks.
4. Remove the door.
To remove the door, pull the door outwards first from one side, and then the other.

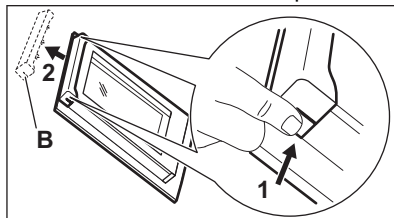
When the cleaning procedure is completed, insert the oven door in the opposite sequence. Make sure that you hear a click when you insert the door. Use force if necessary.

14.8 Removing and cleaning the door glasses

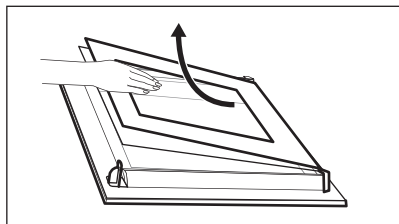


The door glass in your product can be different in type and shape from the examples you see in the images. The number of glasses can also be different.

1. Hold the door trim B on the top edge of the door at the two sides and push inwards to release the clip seal.



2. Pull the door trim to the front to remove it.
3. Hold the door glass panels on their top edge one by one and pull them upwards from the guide.



4. Clean the door glass panels.
To install panels, do the same steps in reverse.

14.9 Replacing the lamp

⚠ WARNING!

Risk of electric shock.
The lamp can be hot.

1. Turn off the oven. Wait until the oven is cold.
2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.

⚠ CAUTION!

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

The back lamp



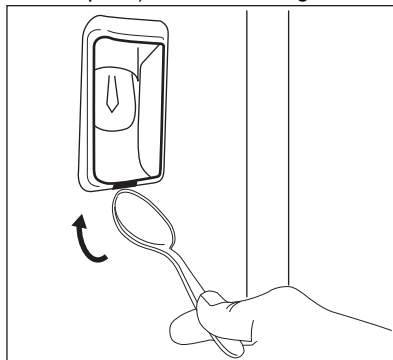
The lamp glass cover is at the back of the cavity.

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with a suitable 300 °C heat-resistant oven lamp.
Use the same oven lamp type.
4. Install the glass cover.

The side lamp

Find the lamp glass cover at the left side of the cavity.

1. Remove the left shelf support to get access to the lamp.
2. Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover.



3. Clean the glass cover.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the glass cover.
6. Install the left shelf support.

14.10 The drawer

⚠ WARNING!

Do not put food inside the drawer.

⚠ WARNING!

Do not keep flammable items such as cleaning materials, plastic bags, oven gloves, paper, cleaning products, aerosols, plastic items) in the drawer. When you use the oven, the drawer can become hot. There is a risk of fire.

The drawer below the oven can be removed for cleaning.

Removing the drawer:

1. Pull the drawer out until it stops.
2. Lift the drawer slightly, so that can be lifted upwards at an angle of the drawer guides.





To install the drawer, follow the procedure in reverse.

15. TROUBLESHOOTING

WARNING!

Refer to Safety chapters.

15.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply.
You cannot activate the appliance.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
You cannot activate or operate the hob.	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
You cannot activate or operate the hob.	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field 	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
Automatic Heat Up function does not operate.	The zone is hot.	Let the zone become sufficiently cool.
Automatic Heat Up function does not operate.	The highest heat setting is set.	The highest heat setting has the same power as the function.
The heat setting changes between two levels.	Power management function operates.	Refer to "Hob - Daily use" chapter.
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones if possible.
There is no signal when you touch the panel sensor fields.	The signals are deactivated.	Activate the signals. Refer to "Hob - Daily use" chapter.
 comes on the hob display.	Automatic Switch Off operates.	Deactivate the hob and activate it again.
 comes on the hob display.	The Child Safety Device or the Lock function operates.	Refer to "Hob - Daily use" chapter.
 comes on the hob display.	There is no cookware on the zone.	Put cookware on the zone.

Problem	Possible cause	Remedy
F comes on the hob display.	The cookware is incorrect.	Use the correct cookware. Refer to "Hob - Hints and tips" chapter.
F comes on the hob display.	The diameter of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Hob - Hints and tips" chapter.
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The core temperature sensor does not operate.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The oven display shows "C2".	You want to start the Pyrolysis or Fast heat up/Defrost function, but you did not remove the core temperature sensor plug from the socket.	Remove the core temperature sensor plug from the socket.
The oven display shows "F102".	<ul style="list-style-type: none"> You did not fully close the door. The door lock is defective. 	<ul style="list-style-type: none"> Fully close the door. Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. If the display shows "F102" again, contact the Customer Care Department.
The oven display shows "00:00".	There was a power cut.	Set the time of day.
The display shows an error code that is not in this table.	There is an electrical fault.	Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the Customer Care Department.

15.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not

remove the rating plate from the appliance cavity.

We recommend that you write the data here:

Model (MOD.)

We recommend that you write the data here:

Product number (PNC)

Serial number (S.N.)

16. ENERGY EFFICIENCY

16.1 Product Information according to EU Ecodesign Regulations for Hob

Model identification	LKI66891NW LKI66891NX	
Type of hob	Hob inside Freestanding Cooker	
Number of cooking zones	4	
Heating technology	Induction	
Diameter of circular cooking zones (Ø)	Left front	21.0 cm
	Left rear	21.0 cm
	Right front	21.0 cm
	Right rear	21.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front	176.0 Wh/kg
	Left rear	181.0 Wh/kg
	Right front	193.0 Wh/kg
	Right rear	179.0 Wh/kg
Energy consumption of the hob (EC electric hob)	182.3 Wh/kg	

IEC/EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance.

16.2 Hob - Energy saving

You can save energy during everyday cooking if you follow the hints below.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.

- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

16.3 Product Information Sheet and Product Information according to EU Energy Labelling and Ecodesign Regulations for Oven

Supplier's name	Electrolux
Model identification	LKI66891NW 947941511 LKI66891NX 947941512
Energy Efficiency Index	81.4
Energy efficiency class	A+

Energy consumption with a standard load, conventional mode	0.98 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.70 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	73 l	
Type of oven	Oven inside Freestanding Cooker	
Mass	LKI66891NW	67.0 kg
	LKI66891NX	67.0 kg

IEC/EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

16.4 Oven - Energy saving

Following tips below will help you save energy when using your appliance.

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware and dark, non-reflective tins and containers to improve energy saving.

Do not preheat the appliance before cooking unless specifically recommended.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Residual heat

When the cooking duration is longer than 30 min, reduce the appliance temperature to

minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

When you turn off the appliance, the display shows the residual heat.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep the food warm. The residual heat indicator or temperature appears on the display.

Cooking with the lamp off

Turn off the lamp during cooking. Turn it on only when you need it.



Moist fan baking

Function designed to save energy during cooking.

16.5 Product Information for power consumption and maximum time to reach applicable low power mode

Power consumption in standby	0.8 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min

17. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol  with

the household waste. Return the product to your local recycling facility or contact your municipal office.

Electrolux Appliances AB - Contact Address:
Al. Powstancow Slaskich 26, 30-570 Krakow,
Poland







electrolux.com

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