

FÖRDELAKTIG

en



Design and Quality
IKEA of Sweden




Please refer to the last page of this manual for the full list of IKEA appointed Authorized Service Centre and relative national phone number


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Safety information

 For your safety and correct operation of the appliance, read this manual carefully before installation and use. Always keep these instructions with the appliance even if you move or sell it. Users must fully know the operation and safety features of the appliance.


Induction systems of these hobs meet the requirements of EMC standards as well as the EMF Directive and should not interfere with other electronic devices. Heart pacemakers users or other electronic implants users should clarify with their medical doctor or with the manufacturer of the implants whether these devices are sufficiently interference resistant.

 The wire connection has to be done by specialized technician. Before proceeding with electrical connection please refer to Chapter ELECTRICAL CONNECTION.


For appliances with supply cords, the arrangement of the terminals, or the length of the conductors between the cord anchorage and the terminals, shall be such that the current carrying conductors become taut before the earthing conductor if the cord slips out of the cord anchorage.

- The manufacturer will not be held liable for any damages resulting from incorrect or improper installation.
- Check that the mains voltage corresponds to that indicated on the rating plate fixed to the inside of the product.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- For Class I appliances, check that the domestic power supply guarantees adequate earthing.
- Connect the extractor to the exhaust flue through an adequate pipe. Please refer to the purchasable accessories shown in the installation manual (if circular pipe: minimum diameter 125 mm). The route of the flue must be as short as possible.
- Connect the product to the power net by using an omnipolar switch.
- Regulations concerning the discharge of air have to be fulfilled.
- Do not connect the extractor appliance to exhaust ducts carrying combustion fumes (boilers, fireplaces, etc.).
- If the extractor is used in conjunction with non-electrical appliances (e.g. gas burning appliances), a sufficient degree of aeration must be guaranteed in the room in order to prevent the backflow of exhaust gas. When the cooker appliance is used in conjunction with appliances supplied with energy other than electric, the negative pressure in the room must not exceed 0,04 mbar to prevent fumes being drawn back into the room by the cooker appliance.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.

- If the supply cord is damaged, it must be replaced from the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- Connect the plug to a socket complying with current regulations, located in an accessible place.
- With regards to the technical and safety measures to be adopted for fume discharging it is important to closely follow the regulations provided by the local authorities.


 **WARNING:** Before installing the appliance, remove the protective films.

- Use only screws and small parts in support of the appliance.

 **WARNING:** Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards.

- Do not look directly at the light through optical devices (binoculars, magnifying glasses...).
- Cleaning and user maintenance shall not be made by children without supervision.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their 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 use of the appliance in a safe

way and understand the hazards involved. Children shall not play with the appliance.

 **WARNING:** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- Clean and/or replace the Filters after the specified time period (Fire hazard). See paragraph Care and Cleaning.
- There shall be adequate ventilation of the room when the appliance is used at the same time as appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- Do not switch on a device if the surface is cracked or there is a damage to the material thickness.
- Do not touch the appliance with wet parts of the body.
- To clean the product a steam cleaner is not to be used.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

CAUTION: The cooking process has to be supervised.

A short term cooking process has to be supervised continuously.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

WARNING: Danger of fire: do not store items on the cooking surfaces.

- Ensure that the device is installed in a way that allows to disconnect it from the power supply, with a contact opening distance (3 mm) that ensures complete disconnection in category III overvoltage conditions.
- Ensure that the device is not exposed to atmospheric agents (rain, sun).
- Ensure that the ventilation of the appliance is in accordance with the manufacturer's instructions.

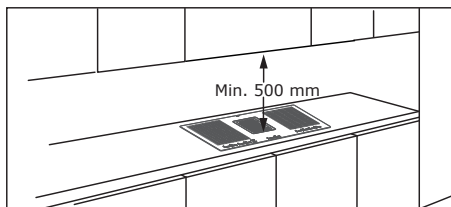
General information

General recommendations

- Never use scouring pads, steel wool, muriatic acid or other products which could scratch or mark the surface.
- For safety reasons, do not clean the appliance with steam blasters or high-pressure cleaners.
- Foods that accidentally fall or settle on the surface, on the functional or aesthetic elements of the hob must not be eaten.

Cabinet requirements

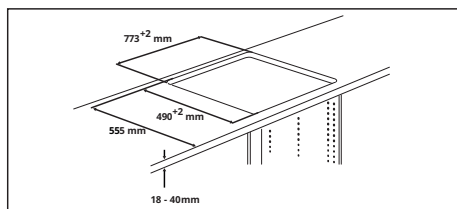
- The cooking hob is intended to be built into the worktop above a kitchen cabinet of 800 mm width or more.
- If fitting in flammable material, the guidelines and standards for low voltage installations and for the fire protection must be strictly observed.
- For fitted units, the components (plastic materials and veneered wood) must be assembled with heat-resistant adhesives (min. 85°C): Unsuitable materials and adhesives can result in warping and detachment.
- The kitchen cabinet must allow sufficient room for the electrical connections of the appliance. Suspended kitchen cabinets above the appliance must be installed at a distance that provides enough room for comfortable working process.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in this case the minimum distance remains as indicated on the installation illustrations.
- Positioning and dimensions of the cut-out for built-in appliance is shown in the illustration below. The measurements shown are only valid if the following condition is met: worktop overhang to cabinet front is 35mm.
- Minimum distance between built-in appliance and any cabinet above it is 500mm.



- To prevent leakage of liquid between the edge of the hob and the countertop, place the adhesive seal provided along the entire outer edge of the hob before assembly. Please refer to Assembly Instruction.

Use

- The extractor appliance has been designed exclusively for domestic use to eliminate kitchen smells.
- Never use the appliance for purposes other than for which it has been designed.
- Deep fat fryers must be continuously monitored during use: overheated oil can burst.
- Do not operate the appliance with an external time switch or a separate remote control system.
- The appliance shall not be installed behind a decorative door in order to avoid overheating.
- To avoid damaging the appliance, do not climb onto the appliance.
- To avoid damaging the silicon grouting, do not put hot cookware on the frame.
- Do not cut or prepare food on the surface or drop hard objects onto it. Do not drag cookware across the surface.

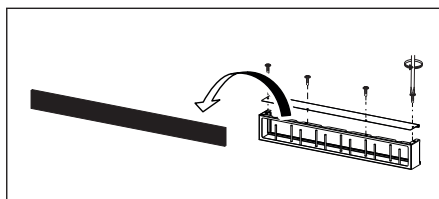


Care and Cleaning

Switch off or unplug the appliance from the mains supply before carrying out any maintenance work.

Charcoal Filter

- The Activated Charcoal odour filter (check assembly instruction) can be regenerated. The Activated Charcoal odour filter can be washed and regenerated every 3-4 months (or more frequently if the hood is subject to intensive use), up to a Max. of 8 regeneration cycles (in case of particularly intensive use it is recommended that you do not exceed 5 cycles). For order a new filter, please contact the service (see table in the end of booklet)

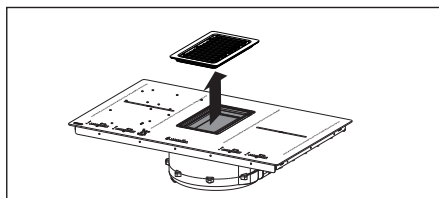


Regeneration procedure:

- Wash in the dishwasher at a MAX temperature of 70° or hand wash in hot water without using abrasive sponges (do not use detergents!).
- Dry in the oven at a MAX temperature of 70° for 2 hours (it is recommended to read carefully the user manual and the assembly instruction of the oven of your own).

Cast iron grid

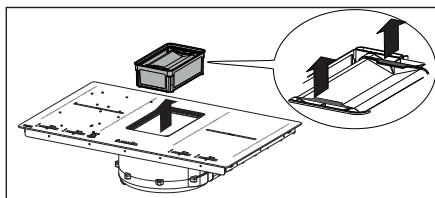
- Do not wash in a dishwasher. Clean the Grid with hot water and neutral soap, without using abrasive sponges (do not use strong or abrasive detergents!).



WARNING: The cast iron grid must be placed carefully, or if mishandled, can result in fractures of the hob's glass.

Grease Filters

- Clean or replace the filters continuously according to below time intervals, to maintain good performance of the hood and to prevent a potential fire hazard, caused by excessive grease build-up.
- The grease filters must be cleaned every 2 months of operation, or more frequently for particularly heavy usage, and can be washed in a dishwasher.

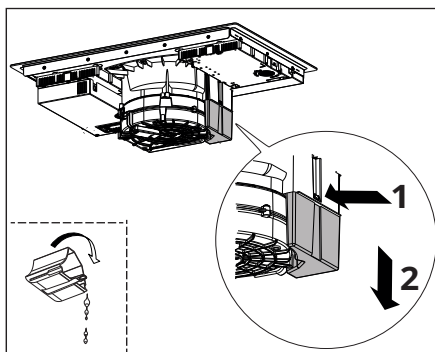


Overflow (upper) is part of the grease filter and must be checked after each cooking or whenever liquid has been spilled on the hob. Rinse under warm water and remove food to prevent smell and lime scale.

Water collector

For a standard use is recommended to check and emptying the collector every two weeks.

- Remove the drawer before checking the water collector regularly, especially after a large amount of liquid has been spilled. Release the lock (1) and pull the water collector down (2) then wash with warm water or in the dishwasher.



Cleaning the appliance

- Clean the appliance after every use in order to prevent food residues from burning on. Cleaning dried-on and burnt-on dirt requires more effort.
- To clean everyday dirt, use a soft cloth or sponge with water and a suitable cleaning agent. Follow the manufacturer's advice with regard to cleaning agents. We recommend using protective cleaning agents.
- Remove encrusted dirt, e.g. from milk that has boiled over, with a glass ceramic hob scraper while the hob is still warm. Please follow the manufacturer's advice with regard to the scraper.
- Remove sugary foods, such as marmalade, that have boiled over with a glass ceramic hob scraper while the hob is still warm. Otherwise, this could damage the glass ceramic surface.
- Remove melted plastic with a glass ceramic hob scraper while the hob is still warm. Otherwise, this could damage the glass ceramic surface.
- Remove limescale stains using a small amount of lime-dissolving solution, e.g. vinegar or lemon juice, when the hob has cooled down. Then clean again with a damp cloth.

Electrical connection

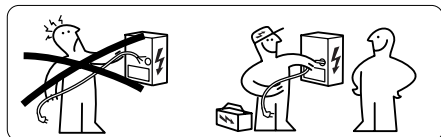


WARNING: All electrical connections must be made by an authorised installer.

- Before making the connections, check that the rated voltage of the appliance indicated on the rating plate corresponds to the mains power supply. The rating plate is affixed to the underside of the hob.
- Only use original components supplied by the spare parts service.
- The appliance is not equipped with a network cable. Purchase the correct one from a specialist dealer.
- If the cables are damaged, replace with original spare parts cables. Contact the call center of your IKEA store.

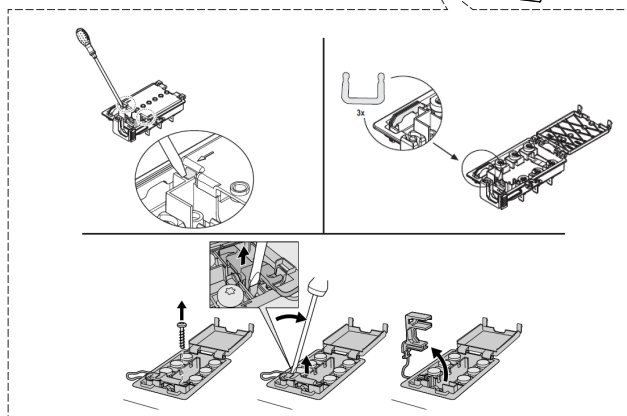
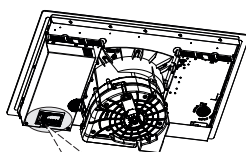


Caution! Do not solder any wires!



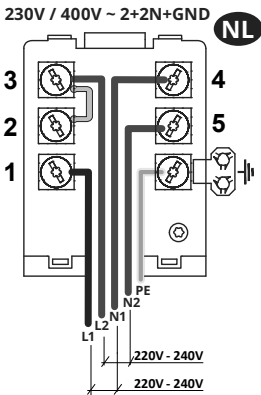
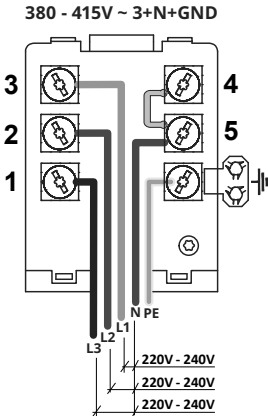
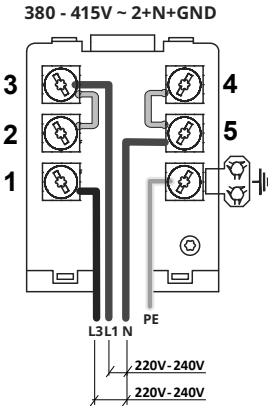
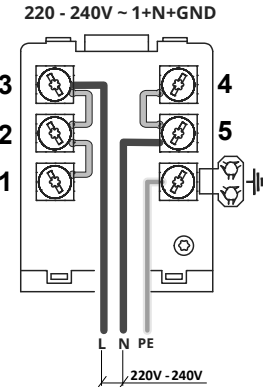
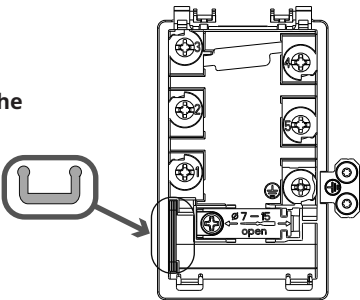
Electrical connection

- Follow the connection diagram (on the under side of the product).
- This appliance has a Y-type connection and requires a mains cable H05V2V2-F. Cable needs mandatory sleeves. According to IEC regulations use for one-phase connection: mains cable $3 \times 4 \text{ mm}^2$, for two-phase connection: mains cable $4 \times 2.5 \text{ mm}^2$ and for three-phase connection: mains cable $5 \times 2.5 \text{ mm}^2$. External cable diameter: min 8 mm - max 12 mm. Please respect specific national regulations in the first priority.
- The connection terminals can be accessed by removing the junction box cover.
- Check that the domestic power supply characteristics (voltage, maximum power and current) are compatible with those of the appliance.
- Connect the appliance as shown in the diagram (in compliance with reference standards in force nationally for mains voltage).

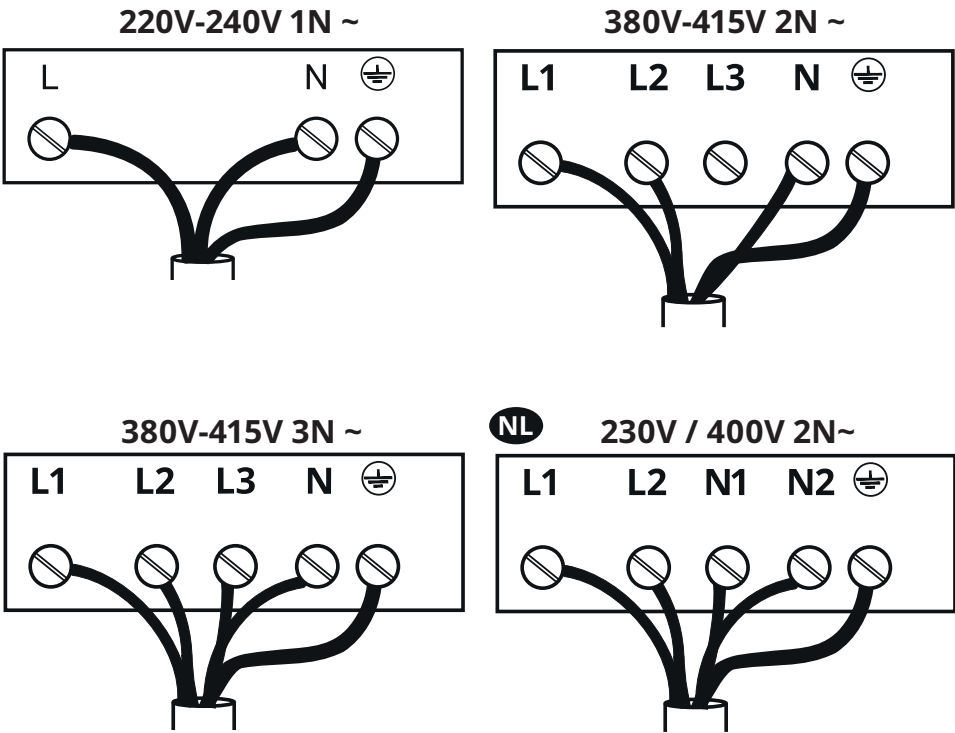


Connection diagram product side

Insert the shunts  between the screws as shown

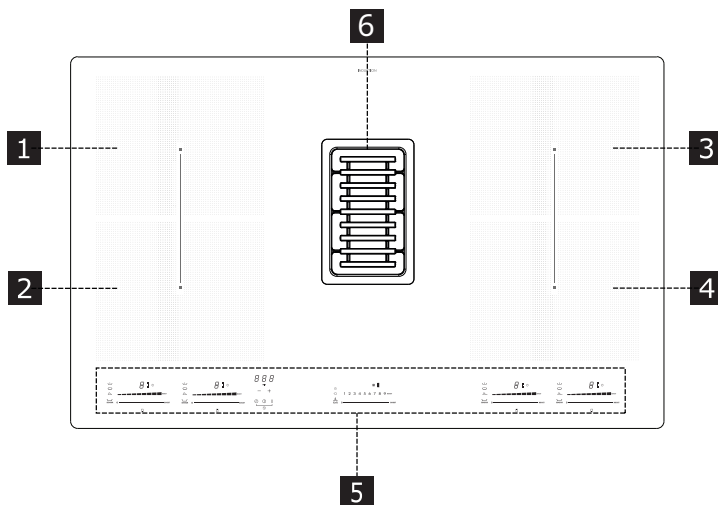


Connection diagram home side



Color	Connection			
	220 - 240V ~ 1+N+GND	380 - 415V ~ 2+N+GND	380 - 415V ~ 3+N+GND	230V / 400V ~ 2+2N+GND
BLACK	-	L3	L3	L1
BROWN	L	L1	L2	L2
GREY	-	-	L1	
BLUE	N	N	N	N1 - N2
YELLOW/GREEN	GROUND			
	BRIDGE			

Product description



- 1** Single cooking zone (220 x 185 mm) 2100W, with Booster 3700W
- 2** Single cooking zone (220 x 185 mm) 2100W, with Booster 3700W
- 3** Single cooking zone (220 x 185 mm) 2100W, with Booster 3700W
- 4** Single cooking zone (220 x 185 mm) 2100W, with Booster 3700W
- 5** Control Panel
- 6** Extractor

1 + 2 Bridge cooking area (220 x 370 mm) 3700W

3 + 4 Bridge cooking area (220 x 370 mm) 3700W

Indicators

Pan detection

Every cooking zone is equipped with pan detection. The pan detection recognises cookware with a magnetisable base that is suitable for use with induction hobs.

If the cookware is removed during operation or unsuitable cookware is used, the display near the bargraph flashes with **U**.

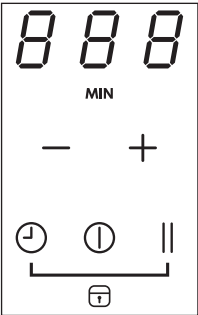
If there is no cookware placed on the cooking zone during the pan detection time of 10 seconds:



- The cooking zone switches off automatically after 10 seconds.
- The display of each cooking zone shows **U**.


Residual heat indicator

After a cooking zone is switched off and is still hot, an "H" remains illuminated on the panel as long as there is a risk of burns.

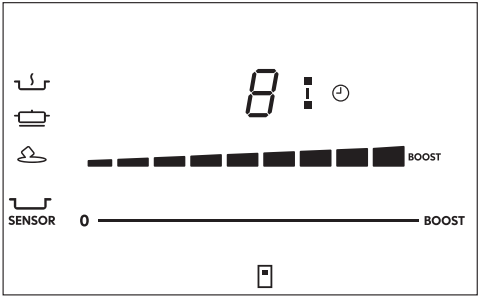
Control Panel





<p>Ⓜ</p>	<p>Hob extractor ON/OFF. Press to turn ON. Press again to turn OFF.</p>
<p>⌚</p>	<p>By default, when the Hob extractor is turned on the hood is in automatic mode and the led  will turn on. Touch (press) the selection bar to deactivate automatic mode and work with the extractor fan in manual mode. The led  will turn off.</p> <p>Activating the Timer Press and hold the button for 5 seconds, the hood will be in delay mode with a preset timer of 15 min. The delay indicator led on the hood will turn on Ⓜ. Press and hold the button again for 5 seconds to deactivate the delay. When the timer has finished the countdown, an acoustic signal will sound (for 2 minutes, or it will stop when the On/Off button is pressed), while the display Ⓜ turns off. The countdown is not visible, the visual feedback is the led Ⓜ.</p> <p>Select the Cooking zone to set an independent timer. This is a countdown, which can be set for each cooking zone, even simultaneously. At the end of the set period the cooking zones will automatically shut down and an acoustic signal informs of it. Activation/Regulation of the hob timer: Press button Ⓜ several times to select the cooking zone you want to activate. The relative icon on the cooking zone will light up. When the desired cooking zone is selected, regulate the duration of the timer: Press + to increase the automatic shutdown time. Press - to decrease the automatic shutdown time.</p>

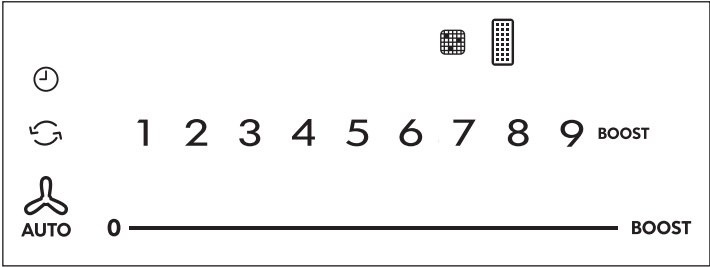
	<p>Stop&Go / Recall</p> <p>This function allows any function active on the hob to be suspended / restarted, bringing the cooking power to zero. Press to activate, press again and slide the slider shown (close to the pause function ) all the way from left to right to deactivate.</p> <p>Note: If after 10 minutes, the Pause function is not deactivated, the hob will turn off automatically.</p>
	<p>This function allows all the hob settings to be recovered, in the event of accidental shutdown.</p> <p>Activation:</p> <ul style="list-style-type: none">- Turn the hob back on.- Press within 6 seconds.
- +	<p>Increase/Decrease the timer for cooking zone.</p>
	<p>Press and hold to reset grease filter.</p> <p>Press and hold to reset charcoal odour filter.</p>
⌚ +	<p>Locking/unlocking the hob</p> <p>Allows the hob settings to be locked to prevent accidental tampering, leaving the functions that have already been set active. Repeat the operation to deactivate.</p> <p>Key Lock. Touch and ⌚ simultaneously for a few seconds.</p>













Cooking zone control panel



	<p>Cooking zone position indicator.</p> <p>The cooking zones are able to work in combination, creating a single zone with the same power level. Front master and back secondary cooking zones. To activate the Bridge function: touch simultaneously the 2 bar and the symbol  lights up.</p> <p>With the selection bar of the master zone it is possible to select the power level.</p> <p>To deactivate the bridge function simply repeat the same activation procedure.</p>
	<p>Cooking zone selection.</p> <p>Increase/Decrease power level.</p> <p>Supplementary power feature which remains active for 10 minutes, after which the temperature returns to the level 9.</p> <p>Touch and scroll along the Selection bar and activate the Power Booster.</p> <p>The power booster level is shown on the display of the selected zone with the symbol BOOST.</p>
	<p>Temperature Manager activation. The display shows .</p>
	<p>Melting at 42°C</p>
	<p>Keep Warm at 74°C</p>
	<p>Slow Cooking at 92°C</p>
	<p>Bridge zone between two cooking zones activated.</p>
BOOST	<p>Power Booster activated.</p>

Extractor control panel




	Extractor fan selection Increase/Decrease extraction speed (power)
	<p>Activation/Deactivation of automatic function (by default auto- matic mode is active). When the selection bar of the cooker hood is touched (pres- sed), the automatic mode deactivates and works with the extractor fan in manual mode. To re-activate the automatic mode press button  and the led  will light up to indicate that the hood is working in this mode.</p> <p>By default charcoal filter reminder is deactivated (ducted mode). Activate charcoal filter reminder Press for 5 sec the button  on the hood the first time that it is switched on, the symbol  flash once. For deactivate the charcoal filter press for 5 sec the button  and the symbol  flash twice.</p> <p>Since that time the lit icon will show when it is necessary to perform maintenance of the charcoal (odour) filter .</p> <p>The grease cleaning filter notification through led  is always enabled.</p> <p>Resetting activated carbon odour filter saturation After performing maintenance on the filters: press and hold 5 sec the button  - The grease led will turn off, and the indicator countdown will start again. press and hold 5 sec the button  + - The odour led will turn off, and the indicator countdown will start again.</p>
BOOST	<p>Set the speed BOOST</p> <p>This speed is timed to run for 5 minutes. At the end of this time, the system returns automatically to the speed that was set before.</p>

Cookware guidance

What pots to use

Only use pots and pans with bottom made from ferromagnetic material which are suitable for use with induction hobs:

- cast iron
- enamelled steel
- carbon steel
- stainless steel (although not all)
- aluminium with ferromagnetic coating or ferromagnetic plate

To determine if a pot or pan is suitable, check for the  symbol (usually stamped on the bottom). You can also hold a magnet to the bottom. If it clings to the underside, the cookware will work on an induction hob. To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is uneven, this will affect power and heat conduction.

How to use

Minimum diameter of pot/pan base for the different cooking areas
To ensure that the hob functions properly, the pot must cover one or more of the reference points indicated on the surface of the hob, and must be of a suitable minimum diameter. Always use the cooking area that best corresponds to the diameter of the bottom of the pan.

Cooking zone	Cookware diameter [mm]	
	Ø Min. (recommended)	Ø Max. (recommended)
All	145 mm	180 mm

Empty or thin-based pots/pans

Do not use empty or thin-based pots/pans on the hob as it will not be able to monitor the temperature or turn off automatically if the temperature is too high, damaging the pan or the hob surface. If this occurs, do not touch anything and wait for all components to cool down.

If an error message appears, refer to “Troubleshooting”.

Hint/tips

Noise during cooking

When a cooking area is active, it may hum briefly. This is a characteristic of all induction cooking zones and does not impair the function or life of the appliance. The noise depends on the cookware used. If it causes considerable disturbance, it may help to change the cookware.

Normal operating noises of the induction hob

Induction technology is based on the creation of electromagnetic fields to generate heat directly on the bottom of cookware. Pots and pans may cause a variety of noises or vibrations depending on how they are manufactured. These noises are described as follows:

Low humming (like a transformer)

This noise is produced when cooking at a high heat level. It is based on the amount of energy transferred from the cooktop to the cookware. The noise ceases or quiets down when the heat level is reduced.

Quiet whistling

This noise is produced when the cooking vessel is empty. It ceases once liquids or food are placed in the vessel.

Crackling

This noise occurs with cookware comprised of various materials layered one upon the other. It is caused by the vibrations of the surfaces where different materials meet. The noise occurs on the cookware and can vary depending on the amount of food or liquid and the cooking method (e.g., boiling, simmering, frying).

Loud whistling

This noise occurs with cookware comprised

of different materials layered one upon the other, and when they are additionally used at maximum output and also on two cooking zones. The noise ceases or quiets down when the heat level is reduced.

These sounds are normal

Fan noises


For proper operation of the electronic system, it is necessary to regulate the temperature of the cooktop. For this purpose, the cooktop is equipped with a cooling fan, which is activated to reduce and regulate the temperature of the electronic system. The fan may also continue to run after the appliance is turned off if the detected temperature of the cooktop is still too hot after turning it off.

Rhythmic sounds, similar to the ticking sound of a clock

This noise occurs only when at least three cooking zones are operating and disappears or weakens when some of them are switched off. The noises described are a normal element of the described induction technology and should not be regarded as defects.

Daily use

Switching the appliance on

Hold  for one second to switch on the appliance.

- „0“ flashes in all power levels displays.
- If there are no further inputs, the appliance switches off after 10 seconds for safety reasons.

Selecting a cooking zone

Press the „0“ near the bargraph slider of the cooking zone and swipe it to set the power level.

Switching a cooking zone off

Touch „0“ on the bargraph.

- If there is no further input and the other cooking zones are switched off, the appliance switches off after 10 seconds.

Switching the hob off

Touch  for a few seconds to switch the hob off.

- If there is no further input on the display and all the cooking zones are switched off, the appliance switches off after 10 seconds.








Melting, Keep warm and Slow cooking setting

With the melting function you can defrost food or gently melt butter, chocolate or honey.

The keep warm setting keeps ready-cooked foods warm at approx. 74 °C.

The slow cooking setting keeps ready-cooked

foods warm at approx. 92 °C. With the slow cooking setting you can cook at low temperatures to preserve the nutritional value of the aliments.

- Select the cooking zone by pressing „0“ near the bargraph of the cooking zone.
- Press  one time.
- To select the setting for „Melting“ (defrosting), press  one more time.
 appears.
- To select the setting for „Keep warm“, press  one more time.
 appears.
- To select the setting for „Slow cooking“, press  one more time.
 appears.

Boost setting

All the cooking zones are equipped with the booster.


When Booster is switched on, the cooking zone selected works at extra high power for 5 minutes. Booster can be used, for instance, to quickly heat a large quantity of water.

- Swipe up on bargraph until a **BOOST** appears in the display.
- To end Booster swipe down on the bargraph to the desired power level.

Timer


When a timer is set, the cooking zone switches off after a set time between 1 min and 1 h 59 min.

Setting the timer

- Hob switched on.
- Cooking zone set.
- Press .
- „00“ show in the middle of the display.
- Touch + to increase the timer duration, touch — to reduce the time.

When you press + for the first time „1“ is illuminated in the display.



Changing the timer

- Timer set
- Press the active cooking zone of the timer that you want to change.
- Press .
- Change the timer duration using + and —.

Bridging function

The bridging function allows two individual cooking zones to be switched on to be adjusted together.





-Press at the same time the bargraphs of the two cooking zone (same side).

-The display near the two zones shows  on one side and  on the other side.




If one of the cooking zones is already running when the bridging function is switched on, the power level and operating time of this cooking zone will be used for both zones. If both cooking zones are already running, the operating times are cleared in the power level displays.

In the Bridging function is not possible set the Boost speed.


Child proof lock

- Appliance switched on
- Touch  and  simultaneously for few seconds until an acoustic signal is emitted.
The display is locked. When the display switches off in this state, the lock function will still be active once you restart the hob.
- To deactivate the childproof lock, press  and  simultaneously for a few seconds.

Power level	Cooking method	Use for
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2	Melting, gentle warming	Butter, chocolate, gelatine, sauces
3	Swelling	Rice
4	Continued cooking, reducing, stewing	Vegetables, potatoes, sauces, fruit, fish
5	Continued cooking, reducing, stewing	Vegetables, potatoes, sauces, fruit, fish
6	Continued cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rosti (hash brown), omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying	Steak
P	Fast heating	Boiling water

Temp. level	Cooking method	Use for
	Melting	Melting butter, chocolate or honey at around 42°C
	Keep Warm	Sauces, keep food ready for serving at around 74°C
	Slow cooking	Keep ready-cooked food warm at around 92°C

Troubleshooting

Error code	Description	Possible cause of error	Remedy
	No Function	Wrong connection to the mains or shortcircuit	Disconnect the hob extractor from the power supply. Adjust the power supply connection according to "ELECTRICAL CONNECTION" paragraph if needed. If error persists, please contact After Sales Service and specify the problem.
ER 03 and continuous tone or 	ER and 03 flashes alternately. Control panel turns off after 10 sec.	Continuous sensor activation detected. Water or cookware on the glass over the control panel.	Remove water or cookware from glass and control panel. Turn off the hob extractor
ER 03 and continuous tone Extractor control panel	ER and 03 flashes alternately. Control panel turns off after 10 sec. Extractor motor is still on.	Continuous sensor activation detected. Water or cookware on the glass over control panel of the extractor.	Remove water or cookware from glass and control panel. Touch again the control panel of the extractor.
ER47	ER and 47 flashes alternately. Control panel turns off after 10 sec.	Error in connecting the power cable on the product side	Disconnect the hob extractor from the power supply. Adjust the power supply connection according to "ELECTRICAL CONNECTION" paragraph if needed with special attention to correct fixation of the shunts on the product side. If error persists, please contact After Sales Service and specify the problem.
E/6	ER and 06 flashes alternately. Control panel turns off after 10 sec.	Deviations of the mains power supply in the frequency or voltage level. Solar-powered inverters could cause an E6 Error in case it creates a ripple on the mains voltage (high frequency overlie).	As soon as the mains power supply parameters recover to normal condition, the E6 Error disappears. If error persists, please contact After Sales Service and specify the problem.
ER20 ER22 ER30 ER36 ER39 U400 E/2 E/A E/4 E/7 E/8 E/9	Disconnect the hob extractor from the power supply. Wait a few seconds then reconnect the hob extractor to the power supply. If the problem persists, please contact After Sales Service and specify the error code that appears on the display.		

i If there is a fault try to solve the problem by following the troubleshooting guidelines. If the problem cannot be solved contact After Sales Service. You can find a full list of IKEA appointed contacts at the end of this user manual.

i If you operate the appliance wrongly, or the installation was not carried out by an authorised installer, the visit from the After Sales Service technician or dealer will not be free of charge, even during the warranty period.

Maintenance and repair

- Make sure that maintenance on electrical components is carried out only by the manufacturer or the After Sales Service .
- Make sure that damaged cables are changed only by the manufacturer or the After Sales Service.

When contacting the After Sales Service, please provide the following information:

- type of fault
- appliance model (Art./Cod.)
- serial number (S.N.)

This information is given on the rating plate. The rating plate is attached on the bottom side.

Technical data

Product identification

Type: **4300**

Model: **FÖRDELAKTIG**

Refer to the rating plate placed on the bottom side of the product.

The manufacturer provides product enhancements continually. For this reason, the text and the illustrations in this manual may be changed without notice.

Further information on technical data is available on: www.ikea.com

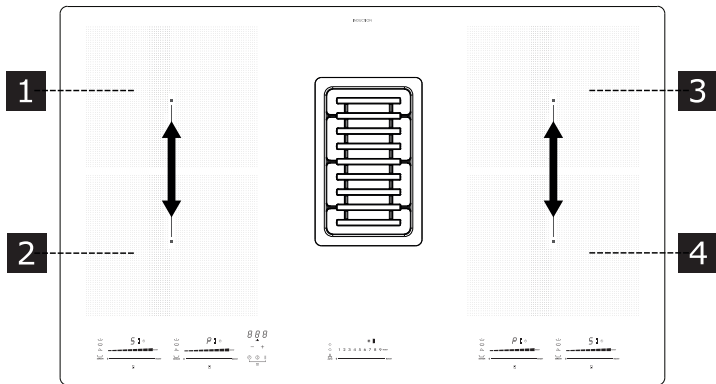
Power Management

This product is equipped with electronically controlled Power Management.

This function monitors electricity loading and limits the maximum power output to 3700 W for each Bridge Cooking zone (1+2 and 3+4), optimizing the power distribution and preventing the system from overloading. The function divides the power between cooking zones belonging to the same Bridge Cooking zone. See the illustration. The function decreases the power of the other cooking zone belonging to the same Bridge Cooking zone, if necessary (the last command has highest priority).

Example:

If boost level (P) is selected for cooking zone 1, automatically cooking zone 2 cannot exceed level 5 at the same time.



Hob Extractor Technical Data

		Unit	Value
Model identifier			FÖRDELAKTIG 905.348.52
Product Type			BUILT IN
Dimensions	Width	mm	830
	Depth	mm	520
	Height min/max	mm	906
Airflow max* - Exhaust Installation		m3/h	550
Noise max* - Exhaust Installation		dBA	66
Airflow max* - Recirculating Installation		m3/h	380
Noise max* - Recirculating Installation		dBA	73
Extractor Rating Power		W	220
Hob Rating Power		W	7400
Max Total Power		W	7620

Parameter	Value
Power supply voltage /frequency	220-240 V, 50 Hz; 220 V, 60 Hz 3N~ / 2N~ 380-415 V, 50 Hz; 3N~ / 2N~ 380 V, 60 Hz;
Appliance weight	21 Kg

* Maximum speed (boost excluded).

This appliance has been designed,
manufactured and marketed in compliance
with the Directives **UK**
CA.


The technical information is situated in
the rating plate on the internal side of the
appliance.

Extractor Energy efficiency

Product Information according to EU n°66/2014	Unit	Value
Model identifier		FÖRDELAKTIG 905.348.52
Annual Energy Consumption	kWh/a	28,7
Time increase factor		0,6
Fluid Dynamic Efficiency		37,6
Energy Efficiency Index		32,8
Measured air flow rate at best efficiency point	m3/h	328,0
Measured air pressure at best efficiency point	Pa	540
Maximum air flow	m3/h	700,0
Measured electric power input at best efficiency point	W	131,0
Measured power consumption in standby mode	W	N/A
Measured power consumption off mode	W	0,49
Sound power level at maximum speed (boost excluded)	dBA	66

Environment concerns

Maintenance

- The  symbol on the product or packaging indicates that the product must not be disposed of with normal domestic waste. The product must be disposed of at a specialist recycling centre for electrical and electronic components. By ensuring that this product is disposed of correctly, you will help prevent possible negative consequences for the environment and health that might result from its improper disposal. For more detailed information on how to recycle this product, please contact your local municipal offices, local waste disposal service or the shop from which the product was purchased.
- The appliance complies with directive 2012/19/EU relating to reduction in the use of dangerous substances in electrical and electronic appliances and waste disposal.

Disposal of packaging materials

Materials with the  symbol can be recyclable.

Dispose of the packaging in special recycling collection bins.

Energy saving

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

- When you heat water, only use the quantity you require.
- If it is possible, always put the lids on the cookware.
- Place the pan on the hob before you switch it on.
- Put smaller pans on the smaller cooking areas.
- Put the pans directly in the centre of the cooking area.
- Use residual heat to keep the food warm or melt it.

IKEA GUARANTEE

Do you need extra help?

For any additional questions not related to After Sales of your appliances, like clarifications on installation of the IKEA appliance in the dedicated IKEA kitchen furniture or for clarification on functions of the IKEA appliances, please contact your nearest IKEA Customer Support Centre, the number is available on www.IKEA.com. We recommend you read the appliance documentation carefully before contacting us.

Read about our guarantee terms on www.ikea.com.

For requests under this guarantee, do not hesitate to contact the IKEA appointed Authorized Service Centre. See the relative national phone numbers on the next page.

For quicker service, always refer to the IKEA article number (8-digit code) and the 12-digit service number found on the rating plate of your appliance.

SAVE THE SALES RECEIPT.

Country name in local languages	Telephone number	Opening times
Australia	Victoria: (03) 8523 2154 New South Wales: (02) 5020 6641 Queensland: (07) 3380 6800 IKEA Perth: (08) 9201 4532 IKEA Adelaide: (08) 8154 4532	
Österreich	13602771461	Mo-Fr: 8 - 20
België / Belgique	26200311	Ma-Vr: 8 - 20 / Lun-Ven: 8 - 20
България	02 4003536	Пон-Пт: 8 - 20
Canarias	913754126	Lunes-Viernes: 8 - 20
Κύπρος	http://www.ikea.com	8 - 20
Hrvatska	0800 3636	Pon-Pet: 8 - 20
Česká republika	225376400	Po-Pá: 8 - 20
Danmark	70150909	Man.-Fre.: 9 - 20
Eesti	http://www.ikea.com	E-R: 8 - 20
Suomi	981710374	Lu-Ve: 8 - 20
France	170480513	Lun-Ven: 9 - 21
Deutschland	6929993602	Mo-Fr: 8 - 20
Great Britain	2076601517	Mon-Fri: 8 - 20
Ελλάδα	2109696497	Δευτ-Παρ: 8 - 20
Magyarország	(06-1)-3285308	Hétfő-Péntek: 8 - 20
Italia	+39 02/38591334	Lun-Ven: 8 - 20
Ireland	2076601517	Mon-Fri: 8 - 20
Ísland	5852409	Mánudagur-Föstudagur Kl.: 8 - 20
Latvija	http://www.ikea.com	P.- Pk.: 8 - 20
Lietuva	(0) 520 511 35	Pirm.-Penkt.: 8 - 20
Mayorca	913754126	Lunes-Viernes: 8 - 20
Malta	+356 (0)25464000	Mon-Fri: 8 - 20
Norge	23500112	Man-Fre: 8 - 20
Nederland	050-7111267 / +31 507111267	Ma-Vr: 8 - 20
Polska	225844203	Poniedziałek-Piątek: 8 - 20
Portugal	213164011	Seg.-Sex.: 9 - 21
România	021 2044888	Luni-Vineri: 8 - 20
Россия	84957059426	Пон-Пятн: 9 - 21
Србија	011 7 555 444	Пон-Пет: 8 - 20
Slovensko	(02) 50102658	Pon-Pia: 8 - 20
Slovenija	+386-1-8107781	Ponedeljek-Petek: 8 - 20
España	913754126	Lunes-Viernes: 8 - 20
Sverige	0775-700 500	Mån-Fre: 8 - 20
Schweiz / Suisse / Svizzera (Ticino)	225675345	8 bis 20 Werktage / Lun-Ven: 8 - 20
Türkiye	+90/262/644 65 95	Pzt-Cuma: 8 - 20
Україна	http://www.ikea.com	Понеділок-П'ятниця: 8 - 20
Maroc / المغرب	+212 (5) 20100900 www.ikea.com	

