

TÄCKNAN

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 numbers.

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Safety information

Before the first use

Strictly observe the instructions in this manual.

All liability is declined for any problems, damage or fires caused by failure to comply with the instructions in this manual. The device is intended for domestic use only, to cook food and extract the fumes generated by cooking.

No other use is allowed (e.g. heating rooms). The manufacturer declines any liability for inappropriate use or incorrect control settings.






Always keep these instructions with the appliance, even if it is transferred to a third party. It is important for the users to be familiar with all the operating and safety features of the appliance.


Read the instructions carefully: they contain important information on installation, operation and safety.


Do not make electrical changes to the device.

Before installing the device, make sure that none of the components are damaged. Otherwise, contact the dealer and do not continue with the installation.

Check that the device is intact before proceeding with installation. Otherwise, contact the dealer and do not continue with the installation.

-  The danger symbol, relating to safety, which warns of potential risks for the user and for others. All safety-related messages will be preceded by the danger symbol and by the following terms:
-  **DANGER:** indicates a dangerous situation which, if not avoided, will result in serious injuries.
-  **WARNING:** indicates a dangerous situation which, if not avoided, may result in serious injuries.
-  **WARNING:** failure to install the screws or fastening elements indicated by the instructions may cause electrical hazards.
-  **WARNING:** Pay strict attention to the following instructions:
- The device must be disconnected from the mains before carrying out any installation work.
- For all installation and maintenance operations, always use work gloves.
- Installation or maintenance must be performed by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations.

- Only use the fastening screws supplied with the product for installation, or if not supplied, purchase the correct type of screws.
- Use screws of the right length, as indicated in the installation guide.
- Do not repair or replace any part of the product unless specifically stated in the operating manual.
- Children must be supervised to ensure they do not play with the device.
- Keep children at a safe distance and ensure they are continuously supervised, as accessible parts may become very hot during use.
- The product can be used by children over the age of 8 and by people with reduced physical, sensory or mental capabilities or without experience or the necessary knowledge, as long as they are properly supervised or have been instructed on how to safely use the product and understand the inherent dangers.
-  **WARNING:** The product and its accessible parts become hot during use. Be careful not to touch the heating elements.
- Do not touch the heating elements of the product during and after use.
- Avoid contact with kitchen towels or other flammable materials until all components of the product have sufficiently cooled, fire hazard.
- Danger of fire: Do not store items on the cooking surfaces.
- Overheated fats and oils easily catch fire.
-  **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Extra care must be taken when frying to prevent the oil from overheating and catching fire.
-  **WARNING:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- NEVER attempt to put fires out using water. Instead, turn off the product and smother the flames, for example with a lid or a fire blanket.
- Prevent liquids from boiling over; therefore, turn the heat down when boiling or heating liquids.
- Do not leave the heating elements turned on with empty pots and pans or with no cookware.
- Never heat a tin or can containing foods without opening it first: it might explode! This warning also applies to all other types of hobs.
- Switch off the relative cooking zone when cooking is complete.
- The product is not intended to be operated with an external timer or a separate remote control system.
- Do not use steam cleaners, risk of electric shock.
- Before doing any cleaning or maintenance work, disconnect the device from the mains power supply by removing the plug or turning off the mains switch.
- Cleaning and maintenance must never be performed by children unless they are properly supervised.
- The product must be cleaned frequently both inside and out (AT LEAST ONCE A MONTH); always follow the instructions given in the maintenance manual.
- For people with pacemakers and active implants, it is important to check, prior to using the induction hob, that their pacemaker is compatible with the product.
-  **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.
- Fire hazard: do not place objects on the cooking surfaces.
- Do not place metal objects, such as knives, forks, spoons or lids on the hob as they may become hot.

- Important: After use, turn off the hob using its control device and do not rely on the pot detector.
- Never use aluminium foil for cooking and never place products packaged in aluminium directly on the hob. The aluminium would melt and irreparably damage your product.
- High power levels such as the Booster function should not be used to heat certain liquids, such as oil for frying. Excessive heat may be dangerous. In these cases, we recommend the use of a lower power level.
- The cookware must be placed directly and centred on the hob. Under no circumstances may any other objects be placed between the pot and the hob.
- If the temperature becomes high, the product automatically decreases the power level of the cooking zones.
-  **WARNING!** The accessible parts of the device may become hot when the hob is switched on.
- Failure to comply with the rules for product cleaning and the cleaning/replacement of filters, may create a fire hazard.
- Flambé cooking is strictly prohibited.
- Using a naked flame may damage the filters and cause a fire hazard; it must, therefore, be avoided under all circumstances.
- The room must be sufficiently ventilated when the product is used at the same time as other appliances that run on gas or other fuels.
- In regards to the technical and safety measures that must be adopted for fume extraction, regulations issued by local authorities must be strictly followed.
- The extracted air must not be conveyed through the same ducts used to extract the fumes generated by gas combustion or other types of combustion devices.
- Never use the product without the grille properly installed!
- For Australia and New Zealand only - Range hoods and other cooking fume extractors may adversely affect the safe operation of appliances burning gas or other fuels (including those in other rooms) due to back flow of combustion gases. These gases can potentially result in carbon monoxide poisoning. After installation of a range hood or other cooking fume extractor, the operation of open flued gas appliances should be tested by a competent person to ensure that back flow of combustion gases does not occur.

Installation

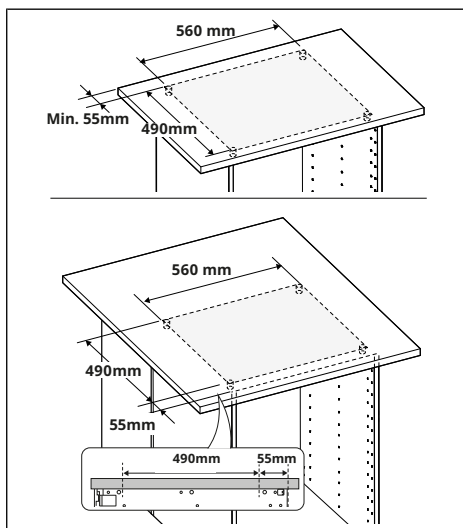
Both electric and installation must be carried out by qualified electrician.

Before starting the installation: After unpacking the product, check that it has not been damaged during transport and in the case of problems, contact Customer Service, before proceeding with the installation; Check that the purchased product is the right size for the installation location; Check for accessories inside the packaging (placed there for ease of transport, such as bags containing screws, the warranty certificate, etc.). Remove and keep them safe.

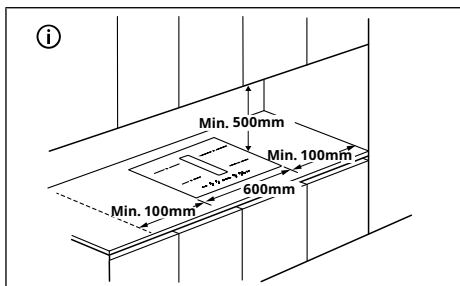
The device is intended to be built into the kitchen worktop over a base unit at least 600 mm wide.

Base unit preparation for built-in installation: the product must not be installed above cooling devices, dishwashers, stoves, ovens, washing machines and tumble dryers; all cutting operations on the base unit must be completed before inserting the hob, and any sawdust or debris must be thoroughly removed.

- The minimum distance between the hob and the wall must be at least 55mm at least 100mm from the sides and at least 500mm from the upper wall units.



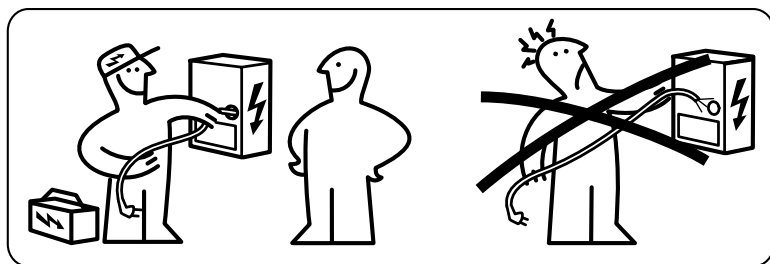
- NB: when designing the space, the kitchen manufacturer's instructions must be followed.



- To complete the recirculation installation please refer to NYTTIG ducting kit.

⚠ WARNING: Failure to install screws and fasteners in accordance with these instructions may result in electrical hazards.

Electrical connection



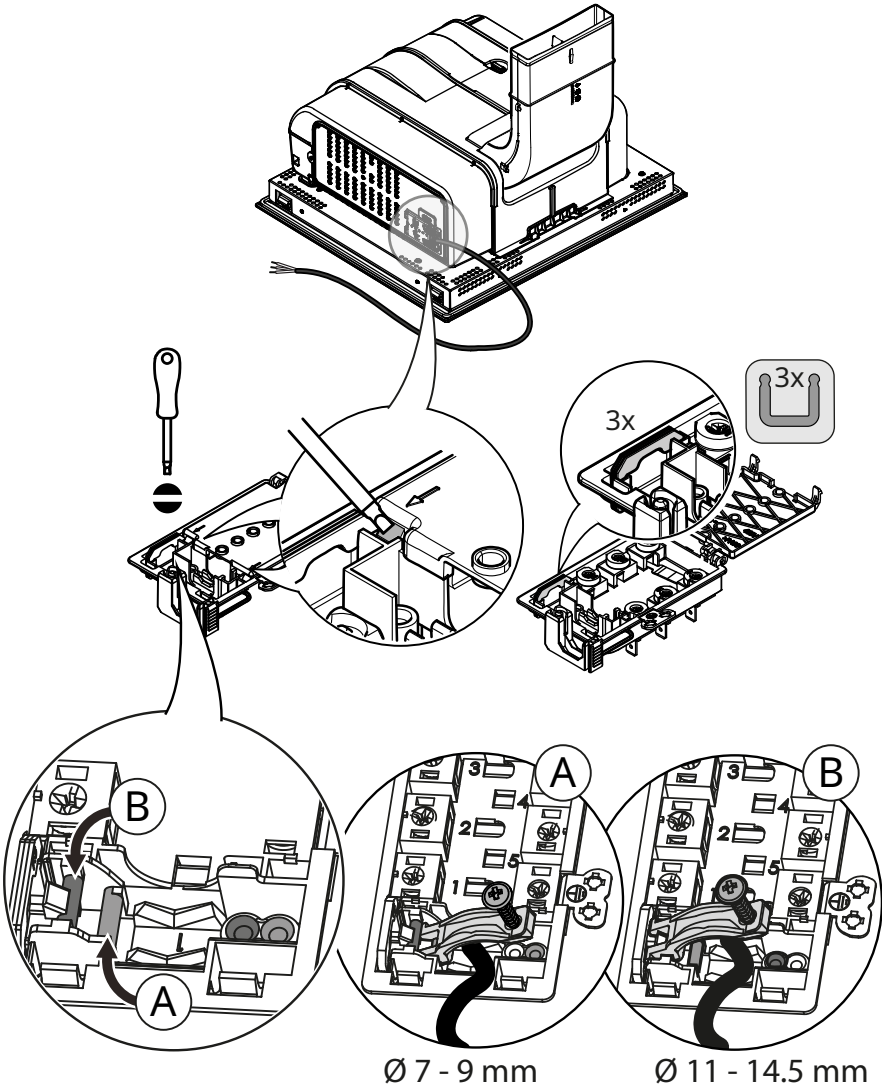
- **⚠ WARNING:** All electrical connections must be made by an authorised installer. Make sure that the voltage indicated on the product plate corresponds to the mains voltage.
- **⚠ WARNING:** Do not weld the cables!
- **⚠ WARNING:** Disconnect the product from the mains during the installation
- The manufacturer denies all liability to persons, animals or property if the guidelines provided in this chapter are not followed.
- By law, the product must be earthed.
- The power cord must be long enough to allow the product, built into the base unit, to be connected to the mains.
- The power cord must be long enough to allow removal of the hob from the work-top.
- Do not use power strips or extension cords.
- Check that the voltage on the rating plate on the bottom of the product corresponds to that of the domestic environment where it will be installed.

- The earth wire must be 2cm longer than the other wires.
- The temperature must not reach 50°C above room temperature anywhere along the cable.
- The product is designed to be permanently connected to the mains; for this reason, make the connection to the mains via an omnipolar switch in accordance with the installation rules, which ensures complete disconnection from the mains in overvoltage category III conditions, and which is easily accessible after installation.
- Once installation is complete, the electrical components must no longer be accessible by the user.


⚠ WARNING: Do not connect the product to the mains until the installation is complete.

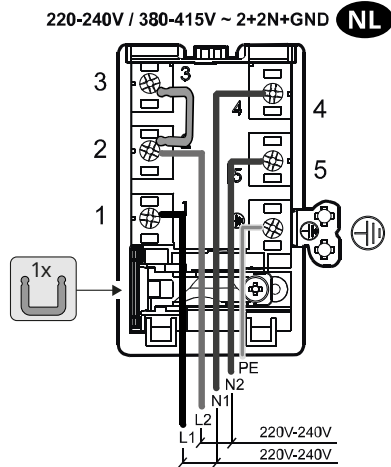
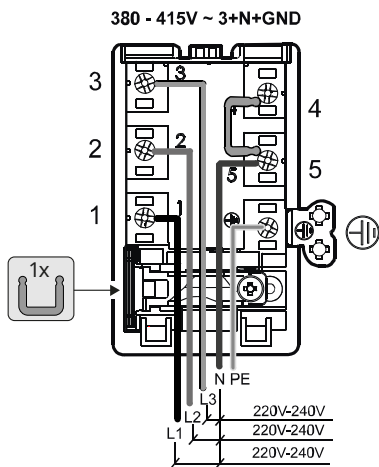
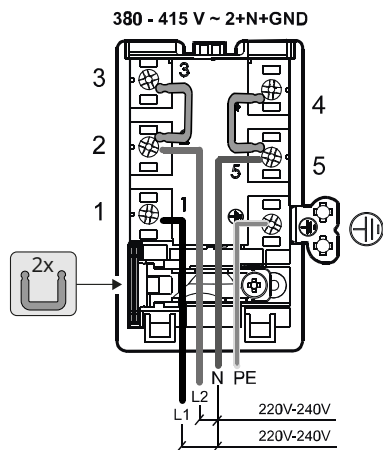
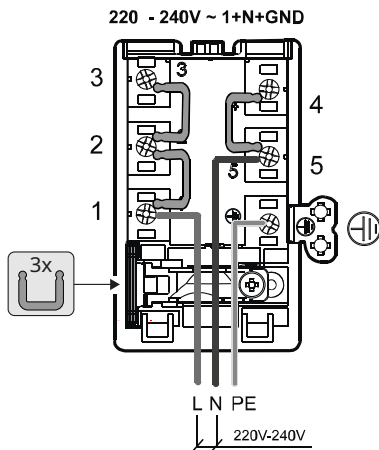
- Before connecting the product to the mains: check the rating plate (on the bottom of the product) to ensure that the voltage and power correspond to the mains supply and that the power socket is suitable. If in doubt, consult a qualified electrician.

- This device requires an H05V2V2-F mains cable. Protective sheathing is mandatory for this cable. In accordance with IEC standards, use the following: for single-phase connection: 3 x 4 mm² mains cable; for multi-phase connection: 4 or 5 x 2.5 mm² mains cable. Cable outer diameter: min 8 mm - max 12 mm. Ensure compliance with the specific national regulations.
- The device is not supplied with a mains cable. Purchase a suitable one from a specialist dealer.
- Connect the device as shown in the wiring diagram (in compliance with applicable national mains voltage standards).
- Follow the wiring diagram (located on the underside of the product).
- If the supply cord is damaged, it must be replaced by qualified persons in order to avoid a hazard.
- **⚠** If damaged contact a qualified electrician.
- **⚠ WARNING:** Before reconnecting the circuit to the mains power supply and making sure that it is working correctly, always check that the power cable is correctly installed.



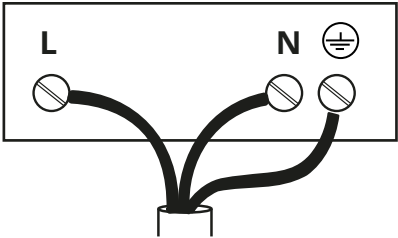
Cable Connection Diagram

Insert the bridging links  between the screws as illustrated:

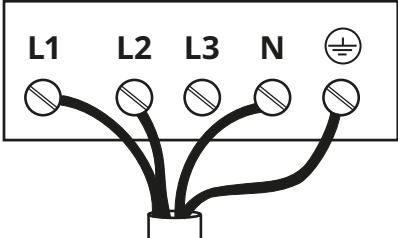


House-side wiring diagram

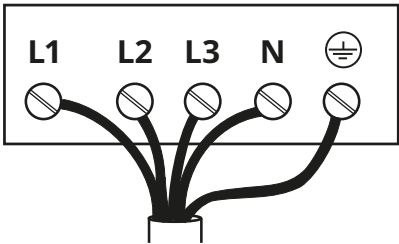
1 220V - 240V 1N ~



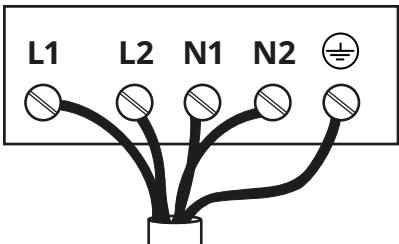
2 380V - 415V 2N ~



3 380V - 415V 3N ~



4 230V/400V 2N ~ **NL**



1	L	Brown
	N	Blue
	⏏	Yellow/Green

2	L1	Black
	L2	Brown
	N	Blue
	⏏	Yellow/Green

3	L1	Black
	L2	Brown
	L3	Grey
	N	Blue
	⏏	Yellow/Green

NL 4	L1	Black
	L2	Brown
	N1	Blue
	N2	Blue
	⏏	Yellow/Green

Environmental protection advice


The packaging material

The packaging is 100% recyclable and it is

marked with the recycling symbol 

The different parts of the packaging must not be dispersed into the environment; they must be disposed of in accordance with the regulations set out by the local authorities.



The  symbol on the product or documentation provided indicates that this product must not be treated as domestic waste, but must be taken to a suitable waste collection site for the recycling of electrical and electronic appliances.

Energy saving

- Use pots and pans with a bottom diameter equal to that of the cooking zone;
- Use only pots and pans with flat bottoms;
- Where possible, keep the lid on pots during cooking;
- Cook vegetables, potatoes, etc. with a minimal amount of water to reduce the cooking time;
- Use a pressure cooker, as it further reduces the energy consumption and cooking time;
- Position the pot in the centre of the cooking zone outlined on the hob.

User tips

Recommendations for correct use in order to reduce the impact on the environment: When cooking begins, the extractor should be turned on at minimum speed, and left on for a few minutes even after cooking is complete. Increase the speed only if there is a large quantity of fumes and steam, using the Booster function only in extreme cases.

To keep the odour reduction system running efficiently, replace the carbon filter/s when necessary. To ensure the high performance of the grease filter, clean it when necessary. To improve efficiency and minimise noise, use the maximum duct diameter indicated in this manual.


Use

The induction cooking system is based on the physical phenomenon of magnetic induction. The main characteristic of this system is the direct transfer of energy from the generator to the pot.

Benefits: When compared to electric hobs, your induction hob is: **Safer:** lower temperature on the glass surface. **Faster:**

shorter food heating times. **More accurate:** the hob immediately reacts to your commands. **More efficient:** 90% of the absorbed energy is transformed into heat. Moreover, once the pot is removed from the hob, heat transmission is immediately interrupted, avoiding unnecessary heat loss.

Cleaning and maintenance

 **WARNING:** Before any cleaning or maintenance, make sure the cooking zones are switched off and the heat indicator has turned off.

Cleaning the induction hob

The hob must be cleaned after each use.

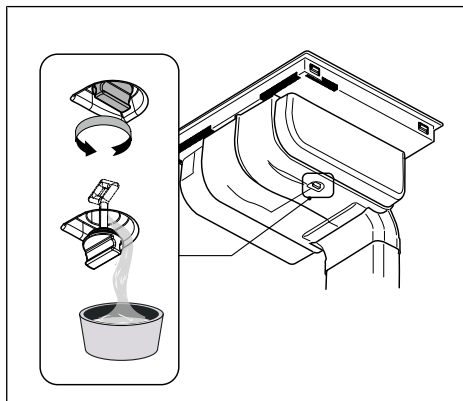
Important:

- Do not use abrasive sponges or scouring pads. Their use, over time, may ruin the glass.
- Do not use chemical irritants, such as oven sprays or stain removers.
- DO NOT USE STEAM JET CLEANERS!!!

After each use, leave the hob to cool and clean it to remove deposits and stains caused by food residue. Sugar or food with a high sugar content damage the hob and must be removed immediately. Salt, sugar and sand may scratch the glass surface. Use a soft cloth, paper towel or specific products to clean the hob (follow the Manufacturer's instructions).

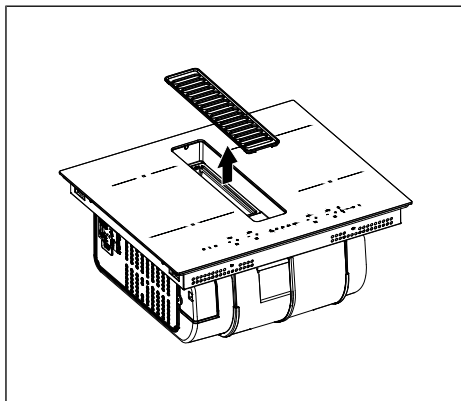
Cleaning the liquid collection channel

In the event large quantities of liquids accidentally spill out of the pots, they can be drained using the drain valve on the bottom part of the product so as to eliminate any residue and ensure maximum hygiene levels.



Cleaning the ventilation grid

The grid must be washed by hand with hot water and neutral detergent and non-abrasive sponges to avoid scratches or damages to the aesthetic finish.



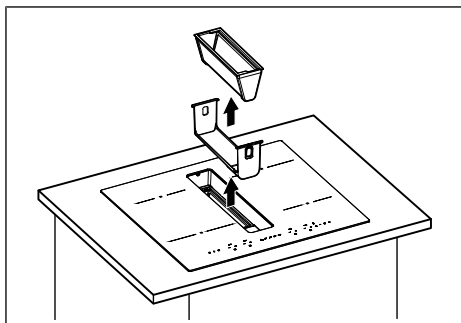
Cleaning the extractor fan

For cleaning, use **ONLY** a cloth moistened with neutral liquid detergents. **DO NOT USE CLEANING UTENSILS OR TOOLS!**

Avoid the use of products containing abrasives. **DO NOT USE ALCOHOL!**

Grease Filter maintenance: Traps grease particles generated by cooking.

Must be cleaned once a month (or when indicated by the filter saturation indication system), with non-aggressive detergents, either by hand or in the dishwasher at low temperatures and in a short cycle. When cleaned in the dishwasher, the metal grease filter may discolour, but its filtering characteristics remain unchanged.

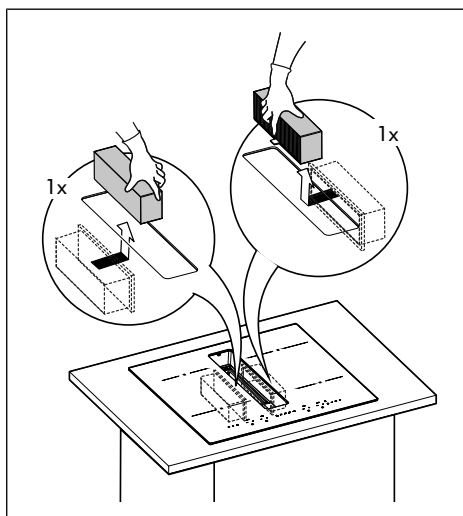


Maintenance of Non-Regenerable Activated Carbon Filters (Recirculating Version Only):

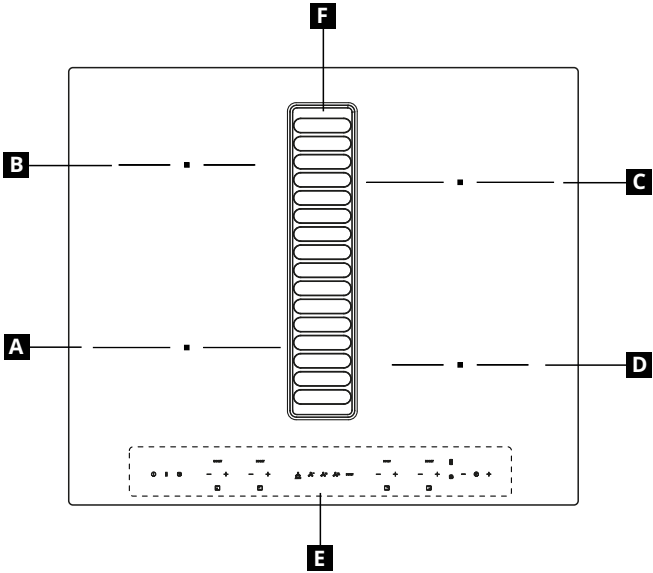
Traps unpleasant odours generated by cooking. The product comes with a set of odour filters.

The saturation of the odour filters can occur after somewhat prolonged use depending on the type of cooking and how regularly the grease filter is cleaned.

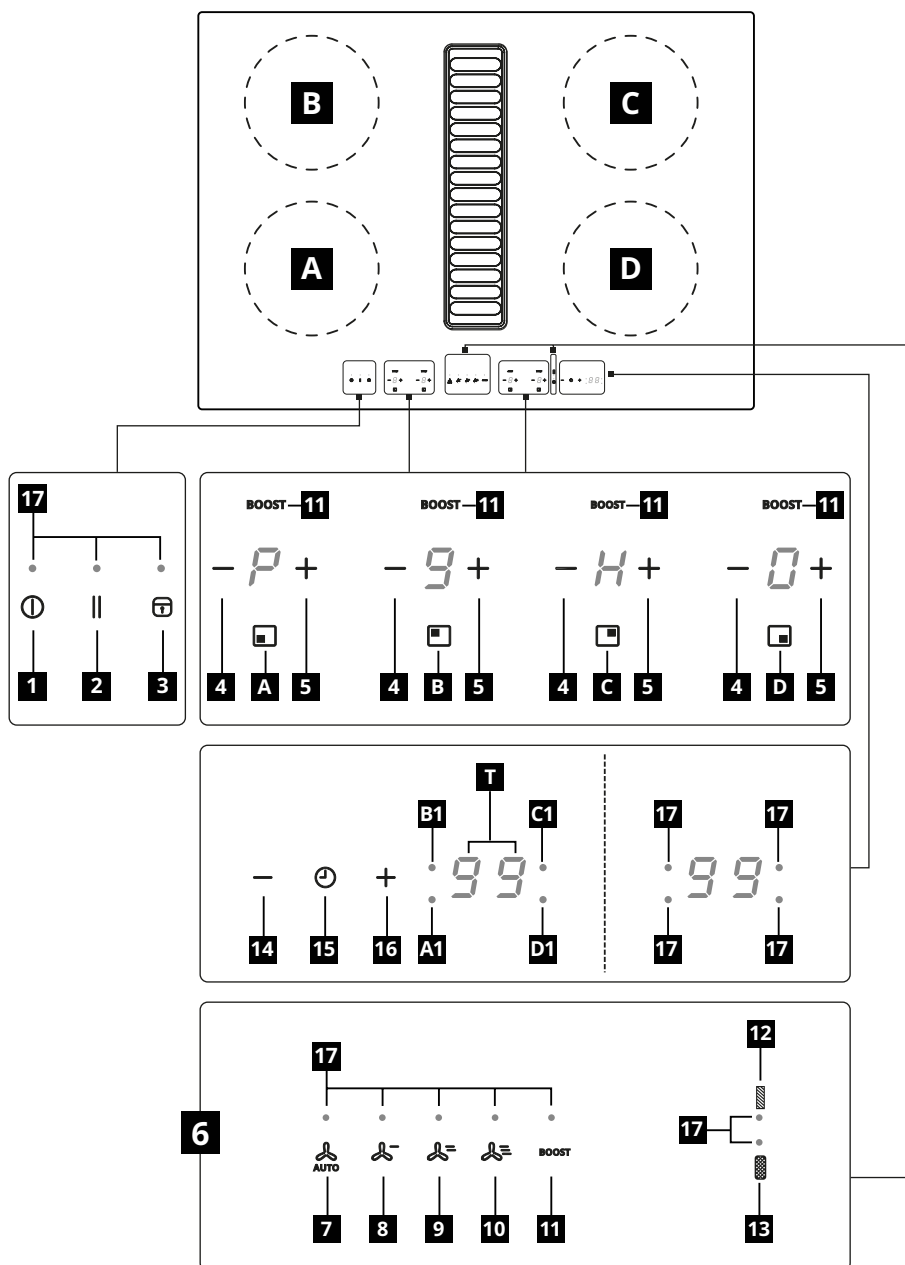
When the **“activated carbon filter saturation”** light turns on, the filters must be replaced. They CANNOT be washed or regenerated.



Product description

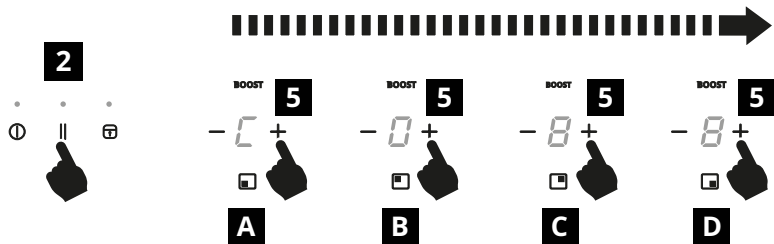
 <p>The diagram shows a top-down view of a cooktop. It features six cooking zones arranged in two rows of three. The zones are labeled A, B, C, and D. The control panel is labeled E and is located at the bottom center. The extractor is labeled F and is located at the top center. The zones are arranged as follows: A (bottom left), B (top left), C (top right), D (bottom right), E (bottom center), and F (top center).</p>	
A	Cooking zone (diameter 220 mm) 2300 W with 3000 W Booster function
B	Cooking zone (diameter 160 mm) 1200 W with 1400 W Booster function
C	Cooking zone (diameter 220 mm) 2300 W with 3000 W Booster function
D	Cooking zone (diameter 160 mm) 1200 W with 1400 W Booster function
E	Control panel
F	Extractor

Control panel



Functions	
1	ON/ OFF key for hob / hob extractor fan
2	Pause function key
3	Safety lock function key "Cleaning Mode" – "Child Lock"
A – B –C - D	Cooking zone position indicator
4	– Key (decreases hob power level)
5	+ Key (increases hob power level)
6	Extractor fan function key
7	Automatic extractor fan function key
8	Extractor fan and first speed On/Off key.
9	Extractor fan and second speed On/Off key
10	Extractor fan and third speed On/Off key
11	Booster key (lasts 5 minutes, then returns to power level 9 for hob, or Third speed for extractor fan)
12	Anti-grease filter saturation indicator (after 40 hours of use)
13	Carbon filter saturation indicator (after 160 hours of use)
14	– Timer key
15	Timer On/Off key
16	+ Timer key
A1-B1-C1-D1	Cooking zone A1-B1-C1-D1 position indicator
T	Timer setting from 1 to 99 minutes
17	LEDs indicating active functions selected

Power limitation



- Power limitation

The first time the device is connected to the household mains power, the installer must set the cooking zone power level according to the actual capacity of the household electrical system (if the device has already been connected to the mains, simply disconnect and reconnect it).

If this step is not required, the hob can be switched on directly using the **On/Off** key (1), or alternatively, follow the procedure below to access the menu.

The menu access procedure must be performed within a limited time frame.

After connecting, the device to the household power supply failure to access the menu within the time frame requires to disconnect and reconnect the device to the household power supply.

To configure the product, proceed as follows:

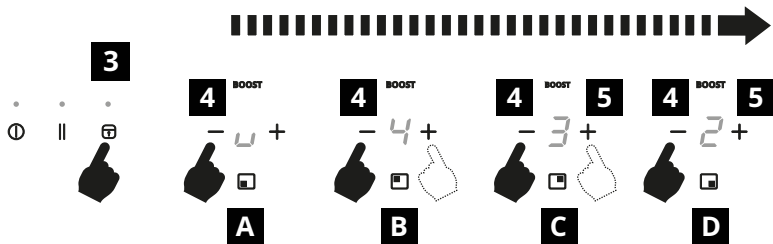
1. Connect the hob to the household power supply.
2. Press and hold the **Pause** key (2), then in sequence, from left to right, press the + keys (5) for the **A-B-C-D** cooking indicators. A short beep will sound with each press of the + key (5). After pressing all the indicator keys, release the **Pause** key (2).
3. The cooking zone (A) display will show a "C", and the cooking zone (B) display will show a "0". Press the + key (5) of cooking zone (B) until the cooking zone (B) display shows a "7".
4. This opens the menu to set the power according to the load capacity of your household network. Press the + key (5) of cooking zone (C); the display will show a

"0". Keep pressing until the desired value is reached. Adjust the power values from "0" to "6" (see table below) using the + (5) or - (4) keys.

5. To confirm, press the **Pause** key (2) for 2 seconds.

Code	Max power Watt
0	7400 W
1	6000 W
2	5000 W
3	4000 W
4	3500 W
5	3000 W
6	2500 W

User menu customisation



To configure the product, proceed as follows:

- 1. Connect the hob to the household power supply.
- 2. Press and hold the **Lock** key (3), then in sequence, from **left to right**, press the - keys (4) for the **A-B-C-D** cooking indicators. A short beep will sound with each press of the - key (4). After pressing all the indicator keys, release the **Lock** key (3).

- 3. The cooking zone (A) display will show a “U” and the cooking zone (B) display will show a number ranging from “0” to “4”, indicating the menu code (see table below).
- 4. To adjust or change the menu code, use the + (5) or - (4) keys of cooking zone (B).
- 5. To adjust the menu values, use the + (5) or - (4) keys of cooking zone (C).
- 6. To confirm, press the **Lock** key (3) for 2 seconds.

Menu Code	Description	Value
U0	Filter setting menu	0 – Off 1 – Activated carbon filter only 2 – Grease filter only 3 – Both filters active (Default)
U1	Buzzer volume control menu.	0 – Off 1 – Low 2 – Medium 3 – High (Default) Caution! Some sounds cannot be disabled. Therefore, if set to 0, they will still be played at Low volume.
U2	Automatic extractor fan on/off mode	0 – Function disabled at start-up. 1 – Function enabled at start-up (Default)
U3	Child safety lock at start-up	0 – Function disabled at start-up (Default) 1 – Function enabled at start-up.
U4	Timer duration menu	0 – 60 seconds 1 – 30 seconds (Default) 2 – 10 seconds 3 – 0 seconds

Daily use


Things to know before starting

All functions of this hob are designed to comply with the most stringent safety regulations.

For this reason:




- Some functions will not be activated, or will be automatically deactivated, in the absence of pots on the burners or when they are poorly positioned.
- In other cases the activated functions will be automatically deactivated after a few seconds, if the specific function requires a further setting that has not been selected (e.g.: "Turn the hob on" without "Selecting the cooking zone" and the "Power Level", or the "Lock Function" or the "Timer" function). Wait for the display to turn off before approaching the cooking zone.



Attention! In the case (for example) of prolonged use, the cooking zone may not immediately shut down because it is in the

cooling phase; the  symbol will appear on the cooking zone display to indicate that this phase is under way. Wait for the display to turn off before approaching the cooking zone.

Cooking zone display


The following is shown on the cooking zone displays:

Function	Value
Cooking zone on	
Power Level	<i>1..9-P</i>
Residual Heat Indicator	
Cleaning Mode-Child Lock	

Function	Value
No pot indicator	
Pause function	

Safe Activation.

The product is activated only in the presence of pots on the cooking zone: the heating process does not start or is interrupted if there are no pots, or if these are removed.

If the pot is removed during operation, or if an unsuitable pot is used, the display next to the bar graph will flash with the symbol .

Safety Shut Down.

For safety reasons, each cooking zone has a maximum operating time, which depends on the power level set.

Cooking level	Maximum duration (min)
1	516
2	402
3	318
4	258
5	210
6	138
7	138
8	108
9	90

Automatic Switch Off.

Automatic switch-off occurs when the product is switched on but there are no longer any active functions.

Residual Heat Indicator.

The residual heat indicator is a safety feature that alerts the user when the surface of the cooking zone is still at or above 45°C, and could cause burns upon contact with bare hands. The corresponding cooking zone display shows



- Hob operation

Note: Before activating any functions, the desired zone must be enabled.

- Power Level

The hob features **9** power levels.

Select the **+** **(5)** or **-** **(4)** keys to adjust the desired power level.

- Switch-on (1)

Pressing the **On/Off** key **(1)** switches the Hob and Extractor Fan on; a fixed **0** will be appear on all the displays **(A-B-C-D)** for about 20 seconds. If no operation is carried out within this time, the hob will switch off.

- Select the desired cooking zone and set the power level using the **+** **(5)** and **-** **(4)** keys.

- If the power level is set to **0**, selecting the **-** key **(4)** will it set directly to **9**.

- If the power level is set to **9**, selecting the **+** key **(5)** will it set directly to **0**.

- Holding **+** **(5)** or **-** **(4)** pressed will increase/decrease the power level quickly, stopping automatically at **0** or **9**.

To switch off a cooking zone, press and hold both the **+** **(5)** and **-** **(4)** keys simultaneously for 1 second.

- Power Booster (11)

The product features a **Booster** system which allows you to accelerate the cooking times, by adding extra power to the standard power for a specific period.

- To activate it, switch on the desired cooking zone and press the **Booster** key **(11)**; the letter **P** will appear on the display.

- The **Booster** function will be active for about 5 minutes. After this time, cooking will continue at level **9**.

- Pressing **+** **(5)** or **-** **(4)** or "**Booster**" will disable the function.

The **Booster** may not be activated in case of excessively high temperature.

- Safety devices (lock (3))

The lock key **(3)** prevents the hob and extractor fan from being accidentally switched on.

It can be used for hob cleaning during cooking (**Cleaning Mode**) operation or to prevent access to the hob/extractor fan by children or users requiring supervision (**Child Lock**).

- The hob can be switched on but no cooking zone can be selected.

- The lock **(3)** safety setting is saved even when the hob is switched off or there is a power outage, this function is only active for child safety (**Child Lock**).

- If the hob is switched on and the lock safety setting is active, the **ON/OFF** key still works.

- Cleaning Mode (3)

Locks the hob and extractor fan settings to prevent accidental tampering, **leaving the pre-set functions active**.

- To activate the function, press the lock key **(3)**. The key's corresponding LED will switch on followed by a warning beep.

- The letter "**L**" will appear on the cooking zone displays for 4 seconds.

If one or more areas are still hot, the letter "**H**" and "**L**" will alternately appear on the relative displays.

- To disable the function, press key **(3)** for 2 seconds. A warning beep will sound and the corresponding LED will switch off.

- Child Lock (3).

Locks all the inactive functions and prevents accidental operation of the hob/extractor fan via the following procedure:

- switch on the hob (if it is off) by selecting the **"On/Off"** key (1).
- Press the lock key (3) for 4 seconds, the LED of the corresponding key will switch on followed by a beep.
- The letter **"L"** appears on the cooking zone displays; this indicates that the function is active.
- If one or more areas are still hot, the letter **"H"** and **"L"** will alternately appear on the relative displays.
- To disable the function, press and hold key (3) for 4 seconds; the letter **"L"** disappears from the display and the LED turns off, followed by a beep.

- Pause function (2)

This function allows you to **pause** any active functions on the hob, reducing the power available in the cooking zone(s) to level 1.

To activate it, press key (2). The **' '** symbol will appear on the hob display, indicating that the function is enabled.

The active timers continue to function with the pause function set.

If the pause function (2) is not disabled within 10 minutes, the hob automatically switches off.

To disable the function, press the **pause** key (2) again.

Once the pause function has been disabled, the cooking zone starts operating again at the previously set level.

Every operation is accompanied by a 'beep'.

- Timer (15)

Using this feature, it is possible to set a time (from 1 to 99 minutes) after which the selected cooking zone automatically switches off.

The Timer can be activated for all the cooking areas.

- Pressing the timer key (15) key, it cycles clockwise through the timers of the 4 cooking zones **A1-B1-C1-D1**; the cooking zones are indicated by the corresponding **LED (17)**.

- Set the switch-off time for the cooking zones using the **+** (16) and **-** (14) keys; wait 5 seconds or press the timer key (15) to confirm.

- The number of minutes remaining will be shown on the timer display.

- Multiple timers can be set, although only the one nearest to completion will be displayed.

To check remaining time for each cooking zone, press key (15).

- When a timer ends, a beep will be emitted and the respective cooking zone will be switched off.

- Extractor fan (6) operation

To enable the extractor fan on, the hob must be switched on.

LED (17) on function enabled.

LED (17) off function disabled.

- Key (7) automatic On/Off mode, the fan speed increases or decreases depending on the temperature of the hob and energy consumption.

- Key (8) Extractor fan and first speed On/Off.

- Key (9) Extractor fan and second speed On/Off.

- Key (10) Extractor fan and third speed On/Off.

- Key (11) Booster (lasts 5 minutes, then returns to the previously set speed).

Attention! If the On/Off key is pressed at the end of cooking, the extractor fan continues for another 5 minutes at the first speed; the LED flashes until the time elapses, after which the extractor fan switches off.

- Grease filter saturation indicator (12)

When the LED lights up, grease filter maintenance is required.

- To reset, press and hold keys 7-8 for 3 seconds; the LEDs of keys 7-8 will flash and a beep will sound to confirm the reset (LEDs 12-7-8 switch off).

- Carbon filter saturation indicator (13)

When the LED lights up, carbon filter maintenance is required.

- To reset, press and hold keys 7-9 for 3 seconds; the LEDs of keys 7-9 will flash and a beep will sound to confirm the reset (LEDs 13-7-9 switch off).

Power management function

This product features an electronically controlled power management function.

This function regulates the maximum power output across the cooking zones used, optimising power distribution and preventing system overloads.

Hob at maximum power level, this function distributes the power across the cooking zones used, automatically reducing the power of the other cooking zones, if necessary (priority is given to the most recent command).

Hob with power limitation, this function distributes the available power across the cooking zones, preventing the other cooking zones from exceeding the set limit (to increase the power of a specific cooking zone, the set power level for the other zones must be manually reduced).

Example:

If the supplementary BOOST power level is selected for cooking zone **A**, cooking zone **B** cannot simultaneously exceed power level 9 and will be automatically restricted.

Cooking table


Power level		Cooking type	Use (based on cooking experience and habits)
Max power	P	Heat quickly	raises the temperature of food in a short space of time to boiling point for water, or to quickly heat cooking liquids
	8 - 9	Fry - boil	browning, starting cooking, fry frozen products, boil quickly
High power	7 - 9	Brown - fry - boil - grill	browning, fast rolling boil, cooking and grilling (for brief periods, 5-10 minutes)
	6 - 7	Brown - cook - stew - fry - grill	browning, slow rolling boil, cooking and grilling (for medium periods, 10-20 minutes), pre-heat accessories
Medium power	4 - 5	Cook - stew - fry - grill	stewing, light rolling boil, cooking (for long periods), dressing pasta
	3 - 4	Cook - simmer - thicken - cream	longer cooking (rice, sauces, roasts, fish) with accompanying liquids (e.g. water, wine, stock, milk), dressing pasta
	2 - 3	Cook - simmer - thicken - cream	longer cooking (volumes less than one litre: rice, sauces, roasts, fish) with accompanying liquids (e.g. water, wine, stock, milk)
Low power	1 - 2	Melt - thaw - keep warm - stir	melting butter, gently melting chocolate, defrosting small products
	1	Melt - thaw - keep warm - stir	keeping small portions of just-cooked food warm or maintaining dishes at serving temperature and creaming risottos
OFF	0	Support surface	Hob in stand-by or off (possible presence of residual heat from the end of cooking, signalled by H-L-O)

Cookware guidance

Which pots to use

Only use pots with a bottom made of ferromagnetic material suitable for use on induction hobs:

- cast iron
- enamelled steel
- carbon steel
- stainless steel (even partially)
- aluminium with a ferromagnetic coating or a base incorporating a ferromagnetic plate.

To verify whether or not a pot is suitable, check for the  symbol (normally stamped on the bottom). Alternatively, hold a magnet near the underside of the pot. If it sticks, the pot is compatible with an induction hob.

To ensure optimal performance, always use pots and pans with a flat bottom, capable of evenly distributing the heat. An uneven bottom may negatively affect power and heat conduction.

How to use the pots

Minimum pot diameter for the various cooking zones To ensure correct operation of the hob, the pot should cover one or more of the reference points indicated on the surface of the hob, and must meet the minimum diameter requirement. Always use the cooking zone that best matches the diameter of the pot bottom.

Cooking zone	Pot bottom diameter	
	Ø min (recommended)	Ø max (recommended)
Rear left	110 mm	160 mm
Front left	120 mm	220 mm
Rear right	120 mm	220 mm
Front right	110 mm	160 mm

Empty or thin-bottom pots/pans

Do not use empty or thin-bottom pots/pans on the hob, as this prevents proper temperature control and may inhibit the automatic power-off of the cooking zones if the temperature is too high, risking damage to the pot or the surface of the hob. Should this occur, do not touch anything and wait until all the components have cooled. If an error message appears, see the “Troubleshooting guide”.

Tips/suggestions

Noises during operation When a cooking zone is activated, a brief humming sound may be heard. This phenomenon is typical of glass-ceramic cooking zones and does not affect the operation or service life of the appliance. The noise may also depend on the type of pot used. If the noise is particularly strong, it may be helpful to use a different pot.

Typical induction hob operating noises

Induction technology works by generating electromagnetic fields that produce heat directly at the bottom of the pots. Pots and pans may emit noises or vibrations

depending on how they have been manufactured. These noises can be described as follows:

Light humming (similar to that of a transformer)

This sound occurs at very high cooking temperatures. It depends on the amount of energy being transferred from the hob to the pot. The noise either stops or diminishes when the heat level is reduced.

Light whistling

This sound occurs when the cookware is empty. The noise stops once liquids or foods are added to the cookware.

Crackling

This sound occurs when the pot is made from multiple overlapping layers. It is caused by vibrations between the surfaces composed of different materials in contact with each other. The noise is generated by the pot itself and can vary depending on the amount of food or liquid, and the cooking method (e.g. boiling, simmering, frying).

Loud whistling

This sound occurs when the pot is made from different, layered materials, and is used on the hob at maximum power, and also across two cooking zones. The noise either stops or diminishes when the heat level is reduced.

These noises are normal


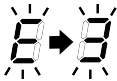
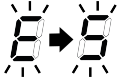
Fan noises

For the electronic system to work properly, the hob temperature must be regulated. To this end, the hob is fitted with a cooling fan that is activated to reduce and regulate the temperature of the electronic system. The fan may continue to run even after the hob has been switched off if the detected temperature is still too high.

Rhythmic noises, similar to a ticking clock.

This sound only occurs when at least three cooking zones are active, and disappears when two are switched off. These noises, described as normal induction technology phenomena, are not considered faults.

Troubleshooting

Informative code	Description	Possible causes	Solution
	The command zone switches off due to an excessively high temperature	The temperature inside the electronic parts is too high	Wait for the hob to cool before reusing it
	Container unsuitable	Loss of magnetic properties	Remove the pot
	Communication problems between the user interface and induction module	No power supply to the module; the power cable has not been connected correctly or it is faulty	Disconnect the hob from the electrical network and check the connection
For all other error signals	Call customer service and report the error code		

Before contacting the Service Centre, see if it is possible to solve the problem yourself based on the points described in “Troubleshooting”.

If, despite all the checks, the hob does not work and the problem persists, call the Service Centre.

Communicate:

- the machine model (Mod.)
- the serial number (S/N)

The serial number can be found on the information data label located on the device and/or on the packaging.

Please note! Never resort to unauthorised technicians and always refuse the installation of non-original spare parts.

Technical Data

Technical data of the hob extractor			
		Unit	Value
Identification model			TÄCKNAN 00613047
Product type			BUILT IN
Dimensions	Width	mm	600
	Depth	mm	515
	Height	mm	255
Max air flow rate* - Exhaust installation		m3/h	480
Max noise* - Exhaust installation			61
Max air flow rate* - Recirculation installation**			380
Max noise* - Recirculation installation**			68
Rated extractor power		W	160
Rated hob power		W	7240
Maximum total power		W	7400
Power consumption	Off Mode	Wh	0.49
	Stand By	Wh	N/A
Product weight		Kg	15.4
Extractor energy efficiency			
Product information in accordance with EU Regulation no. 65/2014 - UK SI 2019 No.539			
Name of Supplier		IKEA	IKEA
Annual energy consumption - AEC		Kwh/year	34.5
Energy efficiency class			To
Fluid dynamic efficiency FDE		%	29
Fluid dynamic efficiency class			To
Grease filtering efficiency - GFE		%	85.1
Grease filtration efficiency class			B
Minimum air flow (normal power)		m3/h	205
Maximum air flow (normal power)		m3/h	480
Air flow setting in boost mode		m3/h	590
A-weighted sound power level of sound emissions at minimum speed		dBA	44
A-weighted sound power level of sound emissions at maximum speed		dBA	61
A-weighted sound power level of sound emissions in boost mode		dBA	66

Power consumption in off-P0 mode		W	0.49
Power consumption in standby-Ps mode		W	N/A
Product information in accordance with EU Regulation no. 66/2014 - UK SI 2019 No.539			
Time increase factor - f			1
Energy efficiency index - EEI			51.3
Air flow measured at the best efficiency point - QBEP		m ³ /h	290
Air pressure measured at the best efficiency point - PBEP		Pa	340
Maximum air flow - Qmax		m ³ /h	480
Electricity consumption at the best efficiency point - WBEP		W	94.5
Hob energy efficiency			
Product information according to EU Directive No. 66/2014 - UK SI 2019 No.539		Unit	Value
Identification model			TÄCKNAN 00613047
Product type			Induction
Number of cooking zones			4
Cooking technology			Induction
Diameter of circular cooking zones (Ø)	Front Left Rear Left Front Right Rear Right	mm	220 160 160 220
Energy consumption per cooking zone (EC electric cooking)	Front Left Rear Left Front Right Rear Right	Wh/Kg	191.9 195.8 181.0 174.4
Total energy consumption		Wh/Kg	185.8

*Maximum speed (excluding Boost)

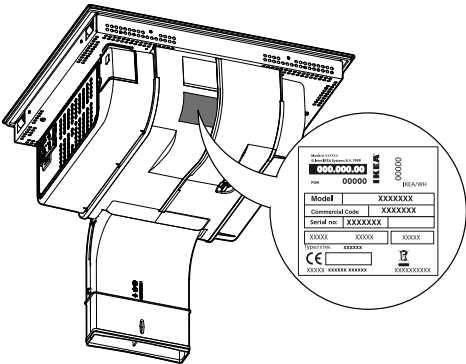
** Recirculation installation - Air flow rate value for filter installation complete with filter kit NYTTIG 806-231-27 for hob

EN 60350-2 - Electrical cooking appliances - Part 2: Hobs - Performance measurement methods

Product information for energy consumption and the maximum time to reach the applicable low power mode	Unit	Value
Power consumption in off mode	W	0.5

Maximum time required for the device to automatically reach the applicable low power mode	Min	3
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The technical data and the serial number are shown on the plate located on the inside of the appliance.



Manufacturer

Ikea of Sweden AB–SE–343 81 Älmhult,
Sweden

IKEA WARRANTY

How long does the IKEA warranty last?

This warranty is valid for 5 years from the date of purchase/delivery of your appliance from an IKEA store. You will need to show your original receipt as proof of purchase. Any servicing carried out during the warranty period does not extend the warranty period.

Who provides the service?

The assistance service chosen and authorised by IKEA will provide the service through its network of authorised Service Partners.

What does this warranty cover?

The warranty covers any manufacturing defects (functional defects), from the date of purchase/delivery of the appliance. This warranty applies to domestic use only. Any exceptions are described under "What is not covered by the warranty?". During the warranty period, repair costs (spare parts, labour and travel costs of technicians) will be borne by the assistance service, provided that access to the equipment for repair work does not involve any special costs. These conditions are in accordance with EU directives (No. 99/44/EC) and local regulations. Any replaced components become the property of IKEA.

How will IKEA solve the problem?

The assistance service appointed by IKEA to carry out the intervention will examine the product and decide, at its sole discretion, whether it is covered by the warranty or not. The IKEA Assistance Service or its authorised Service Partner, through their respective Service Centres, at their sole discretion, will repair the defective product or replace it with an equal product or one of equivalent value.

What is not covered by the warranty?

- Normal wear and tear
- Damage caused deliberately, damage caused by failure to comply with the operating instructions, incorrect installation or by connecting to an incorrect voltage.

Damage caused by chemical or electro-chemical reactions, rust, corrosion or damage caused by water, including damage caused by the presence of excessive limescale in the water pipes. Damage caused by weather and natural events.

- Consumables, including batteries and light bulbs.
- Damage to non-functional and decorative parts that do not affect the normal use of the appliance, including scratches and colour differences.
- Accidental damage caused by foreign bodies or substances and damage caused by cleaning or eliminating clogging from filters, drainage systems or detergent trays.
- Damage to the following components: glass ceramic, accessories, baskets for cutlery and tableware, supply and drainage pipes, light bulbs and light bulb covers, grilles, knobs, coating and parts of coating. Unless it can be proved that such damage was caused by manufacturing errors.
- Cases in which functional defects are not found by the technician upon inspection.
- Repairs not performed by our authorised Assistance Service and/or by an authorised contractual Service Partner or if non-original spare parts are used.
- Repairs caused by incorrect installation or installation not in accordance with the specifications.
- Cases of improper use and/or non-domestic use of the appliance, e.g. professional use.
- Transport damage. If it is the customer who transports the product to his/her home or to another address, IKEA is not responsible for any damage that may occur during transport. On the other hand, if IKEA delivers the product to the customer's address, any damage to the product during transport will be covered by IKEA.

- Costs relating to the first installation of the IKEA appliance. However, if an IKEA service provider or its authorised partner repairs or replaces the appliance within the terms of this warranty, the service provider or authorised partner will reinstall the repaired appliance or install the replacement appliance, if necessary. These restrictions do not apply to regular work carried out by qualified technicians with original spare parts to adapt the appliance to the technical safety regulations of another EU country.

Application of national laws

The customer is the owner of the rights provided for by the Italian Legislative Decree no.206/2005 and this 5 (five) year IKEA warranty does not affect these rights which meet or extend the minimum legal rights of each country in terms of warranty. These conditions do not, however, limit the customer's rights, as defined by local laws, in any way.

Area of validity

For appliances purchased in one EU country and taken to another EU country, the services will be provided according to the warranty conditions applicable in the new country. The obligation to provide the service based on the warranty conditions exists only if the appliance complies with and is installed according to:

- the technical specifications of the country in which the application of the warranty is required;
- the safety information contained in the Assembly Instructions and in the User Manual.

The dedicated ASSISTANCE service for IKEA appliances

Do not hesitate to contact the Authorised Service Centre appointed by IKEA to:

- request technical assistance during the warranty period
- request information on the operation of IKEA appliances.

To ensure you get the best assistance, please read the assembly instructions and/or the instruction manual of the product carefully before contacting us.

How to contact us if you need assistance



Please contact the IKEA Service Centre. You will find the phone number on the last page of this manual.

i In order to provide you with faster service, we suggest that you use the telephone numbers listed in this manual. Always refer to the numbers indicated in the manual of the appliance for which you require assistance. We advise you to always have available the IKEA code (8 digits) and the 12-digit code indicated on the label on your product.

i KEEP THE PURCHASE/DELIVERY DOCUMENT!

It is your proof of purchase and the warranty will not be valid without it. The receipt also features the name and the IKEA article number (8 digits) for each appliance purchased.

Need more help?

For any information not involving assistance, please refer to the Customer Service of your reference IKEA store. Please read the technical documentation provided with your appliance carefully before contacting us.

BELGIË - BELGIQUE - BELGIEN

Telefoon/Numéro de téléphone/Telefon-Nummer:	026200311
Tarief/Tarif/Tarif: Lokaal tarief/Prix d'un appel local/Ortstarif	
Openingstijd:	Maandag - Vrijdag 8.00 - 20.00
Heures d'ouverture:	Lundi - Vendredi 8.00 - 20.00
Öffnungszeiten:	Montag - Freitag 8.00 - 20.00

БЪЛГАРИЯ

Телефонен номер:	02 4003536
Тарифа:	Локална тарифа
Работно време:	понеделник - петък 8.00 - 20.00

ČESKÁ REPUBLIKA

Telefonní číslo:	225376400
Sazba:	Místní sazba
Pracovní doba:	Pondělí - Pátek 8.00 - 20.00

DANMARK

Telefonnummer:	70150909
Takst:	Lokal takst
Åbningstid:	Mandag - fredag 9.00 - 20.00 Lørdag 9.00 - 18.00 (Åbent udvalgte søndage, se IKEA.dk)

DEUTSCHLAND

Telefon-Nummer:	06929993602
Tarif:	Ortstarif
Öffnungszeiten:	Montag - Freitag 8.00 - 20.00

ΕΛΛΑΔΑ

Τηλεφωνικός αριθμός:	2109696497
Χρέωση:	Τοπική χρέωση
Ώρες λειτουργίας:	Δευτέρα - Παρασκευή 8.00 - 20.00

ESPAÑA

Teléfono:	913754126 (España Continental)
Tarifa:	Tarifa local
Horario:	Lunes - Viernes 8.00 - 20.00

EESTI

<http://www.ikea.com>

FRANCE

Numéro de téléphone:	0170480513
Tarif:	Prix d'un appel local
Heures d'ouverture:	Lundi - Vendredi 9.00 - 21.00

HRVATSKA

Broj telefona:	0800 3636
Tarifa:	Localna tarifa
Radno vrijeme:	Ponedjeljak - Petak 8.00 - 20.00

ISLAND

Símanúmer:	5852409
Kostnaður við símtal:	Almennt mínútuverð
Opnunartími:	Mánudaga - Föstudaga 9.00 - 17.00

ITALIA

Telefono:	0238591334
Tariffa:	Tariffa locale
Orari d'apertura:	Lunedì - Venerdì 8.00 - 20.00

LATVIJA

<http://www.ikea.com>

LIETUVIJA

Telefono numeris:	(0) 520 511 35
Skambučio kaina:	Vietos mokėstis
Darbo laikas:	Nuo pirmadienio iki penktadienio 8.00 - 20.00

LUXEMBOURG

Numéro de téléphone:	035220882569
Tarif:	Prix d'un appel local
Heures d'ouverture:	Lundi - Vendredi 8.00 - 18.00

MAGYARORSZÁG

Telefon szám:	(06-1)-3285308
Tarifa:	Helyi tarifa
Nyitvatartási idő:	Hétfőtől - Péntekig 8.00 - 20.00

NEDERLAND

Telefoon:	0900-235 45 32 en/of 0900 BEL IKEA 0031-50 316 8772 international
Tarief:	Geen extra kosten. Alleen lokaal tarief.
Openingstijd:	Maandag t/m - Vrijdag 8.00 - 21.00 Zaterdag 9.00 - 21.00 Zondag / Feestdagen 10.00 - 18.00

**NORGE**

Telefon nummer:	23500112
Takst:	Lokal takst
Åpningstider:	Mandag - Fredag 8.00 - 20.00

ÖSTERREICH

Telefon-Nummer:	01360 2771461
Tarif:	Ortstarif
Öffnungszeiten:	Montag - Freitag 8.00 - 20.00

POLSKA

Numer telefonu:	225844203
Stawka operatora:	Koszt połączenia według taryfy
Godziny otwarcia:	Poniedziałek - Piątek 8.00 - 20.00

PORTUGAL

Telefone:	213164011
Tarifa:	Tarifa local
Horario:	Segunda - Sexta 9.00 - 21.00

REPUBLIC OF IRELAND

Phone number:	016590276
Rate:	Local Rate:
Opening hours:	Monday - Friday 8.00 - 20.00

ROMÂNIA

Număr de telefon:	021 2044888
Tarif:	Tarif local
Orar:	Luni - Vineri 8.00 - 20.00

РОССИЯ

Телефонный номер:	84957059426
Стоимость звонка:	Местная стоимость звонка
Время работы:	Понедельник - Пятница 9.00 - 21.00 (Московское время)

SCHWEIZ - SUISSE - SVIZZERA

Telefon-Nummer/Numéro de téléphone/Telefono:	0225675345
Tarif/Tarif/Tariffa:	Ortstarif/Prix d'un appel local/Tariffa locale
Öffnungszeiten:	Montag - Freitag 7.30-12.00/13.00-17.30
Heures d'ouverture:	Lundi - Vendredi 7.30-12.00/13.00-17.30
Orario d'apertura:	Lunedì - Venerdì 7.30-12.00/13.00-17.30

SLOVENSKO

Telefónne číslo:	(02) 50102658
Cena za hovor:	Cena za miestny hovor
Pracovná doba:	Pondelok až piatok 8.00 - 20.00

SLOVENIJA

<http://www.ikea.com>

SRBIJA

Број телефона:	011 7 555 444
стопа:	lokalna курс
Радно време:	Понедељак - субота 9.00 - 20.00 недеља 9.00 - 18.00

SUOMI

Puhelinnumero:	0981710374
Hinta:	Yksikköhinta
Aukioloaika:	Maanantaista perjantaihin 8.00 - 20.00

SVERIGE

Telefon nummer:	0775-700 500
Taxa:	Lokal samtal
Öppet tider:	Måndag - Fredag 8.30 - 20.00 Lördag - Söndag 9.30 - 18.00

UNITED KINGDOM

Phone number:	02076601517
Rate:	Local rate
Opening hours:	Monday - Friday 8.30am - 6.30pm Saturday 8.30am - 5.30pm Sunday 9.30am - 3.30pm

