IKEA GUARANTEE

How long is the IKEA guarantee valid for?
This guarantee is valid for five years from the original date of purchase of your appliance at IKEA. The original sales receipt, is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance.

Who will execute the service?
IKEA service provider will provide the service through its own service operations or authorized service partner network.

What does this guarantee cover?
The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?". Within the guarantee period, the costs to remedy the fault e.g repairs, parts, labour and travel will be covered and the appliance needed for the repair will be provided without special expenditure.

What will IKEA do to correct the problem?
IKEA will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this guarantee?
- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electrochemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including filters, batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible discolorations.
- Accidental damage caused by foreign objects or substances, cleaning or unblocking of filters, and drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Repairs not carried out by our appointed service providers and/ or an authorized service contractual partner or where non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment, i.e. professional use.
- Transportation damages. If a customer transports the product to their home or another address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address and damages the product, it will be covered by IKEA.
- Cost for carrying out the instal installation of the IKEA appliance. However, if an IKEA appointed Service Provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the appointed Service Provider or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary.

How country law applies
IKEA guarantee provides specific legal rights, which exceeds or covers the local legal demands. However, these conditions do not in any way limit the consumer rights described in the local legislation.

Area of validity
This IKEA guarantee applies only to products purchased and installed in South Korea.

An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with:
- The technical specifications of the country in which the guarantee claim is made:
- The Assembly Instructions and User Manual Safety Information.

AFTER SALES for IKEA appliances
Please don't hesitate to contact IKEA to:
- make a service request under this guarantee:
- ask for clarification on functions of IKEA appliances

To provide you with the best assistance, please read the Assembly Instructions and the User's Manual carefully before contacting us.

How to reach us if you need our service
Please contact the Service Center using the number on the last page of the User's Manual.

In order to provide you a faster service, please refer to the IKEA article number (8 digit code) placed on the rating plate of your appliance.

SAVE THE SALES RECEIPT!
It is your proof of purchase and required for the guarantee to apply. The sales receipt also reports the IKEA name and article number (8 digit code) for each of the appliances you have purchased.

Do you need extra help?
For any additional questions not related to After Sales of your appliances please contact your nearest IKEA store call center. We recommend you read the appliance documentation carefully before contacting us.

Troubleshooting Before A/S Request

◎ Troubleshooting

Problems	Solutions
Electric Range is not operating right.	• Check if the earth-leakage circuit breaker is down. • Check if the power plug is plugged in. • Contact NTEC Customer Service if the power or fuse is disconnected. • Induction range operates in limited type of cookwares. - If the cookware is not exclusive for induction, 'U' will show on the display.
Sensor buttons do not work.	• Check if the surface is clean. • Check if the lock setting is on. - Press and hold the lock button to unlock.
Highlight burner does not heat up red.	• Since the highlight burner is controlled by the temperature sensor, the burner may not always stay red. When setting in low power level, the heat does not turn on often and in high power level, the burner will adjust the temperature by turning the heat on and off. This does not mean that the appliance is a defective product.
'H' on the display blinks.	• If the switched-off burner is still hot, the residual heat indicator 'H' appears in the display and it will turn off once the burner is fully cooled down.
Smells bad on the first use.	• When using the appliance for the first time, it may smell like something is burning. Do not worry since it does not affect any function.
Error while using the induction range.	• Cookwares with lack of inductive heat may not work well. Use suitable cookwares after the burner is cooled down.
Noise from the cookware while using the induction range.	• 'tick' sound is caused by the expansion of IH cookeare. • 'jing' sound is the air vibration from the gap between cookware and the range. • Windy sound comes from the fan motor trying to cool down inside. • If cookware is made of 2 or more materials, it may make a whistling sound.
Impurities on the ceramic glass (including rainbow light).	• Foreign substances eventually burn and may leave marks on the cookware or its surrounding from chemical reaction. (It may not rub off in some cases.)

※ If there are further problems, unlug the power cord and contact either NTEC Customer Service or an agency where the appliance was purchased from.

Error Message	Cause
'E1'	If the power is lower than 180V
'E2'	If the power is higher than 250V
'E3'	Bad connection of coil sensor or defective PCB coil sensor accessories

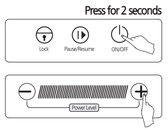
Error Message	Cause
'E4'	Damages on pan or defective PCB
'E5'	Overheating burner, problems in burner sensor.
'E6'	Cable connection or problems in PCB

※ If an error message shows up, unplug the power cord and contact either NTEC Customer Service or an agency the product was purchased from.

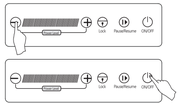
Power(3.4KW)Control System
- If small burner operates in level 9, induction operates up to level 9.(Turbo possible)
- If large burner operates in level 9, induction operates up to level 9.('Pcon' = no turbo)
- When operating induction while both small and large burner operate in level 9, small burner will turn off.(No turbo)
- Induction large burner in turbo mode does not operate.('Pcon' message)

Instructions for Use

◎ Power ON
- Once the power plug is connected and the switch on the bottom of the product is turned on, all the indicating lights on displays turn on for 2 seconds.
- Press and hold ON/OFF for 2 seconds to turn ON.
- Select which burner to use and adjust the power level using the '+' and '-' buttons or by sliding your finger.
- There is 0 to 9 level of power.
- Press and hold '+' for 2 seconds and the burner will switch automatically to the highest setting.



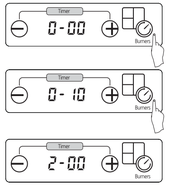
◎ Power OFF
- The range will automatically turn off if the burner is not selected in 30 seconds.
- Use ' - ' button and set to 0 to turn one burner off.
- Use the ON/OFF button to turn all burners off.
- The thermal display will show up as 'H' until the burner is cooled down to a safe level of temperature.



◎ Pause/Resume
- Press Pause/Resume button for 3 seconds and the burner will pause.
- Press Pause/Resume button for 3 seconds again and the burner will operate again in previous setting.
- Once the burner is paused, the timer display will show up as 'STOP'.



◎ Timer
- Cooking Timer (10min~120min)
① Select burner and set the power level.
② Press the timer button for 3 seconds and the timer display will blink.
③ Pressing ' + ' or ' - ' for a short time will set the timer by 1 minute and pressing for longer time will set by 5 minutes.
※ If nothing is set within 10 seconds, the timer setting will be canceled.



◎ Lock Setting
- The lock can only be set when the power is ON and the power level is set to 0.
- Press and hold the lock button for 3 seconds and 'L'(Locked) will show up on the display.
- Do not attempt to activate the lock using other buttons.
- The burner cannot ignite if it is locked.

◎ Unlock
- Do not forget to unlock the burner before use. Turning the burner on/off will not unlock the burner.
- Press and hold the lock key for 3 seconds, the indicating light will turn off and the burner will unlock.
- When unlocked, the display will show up as '0'.



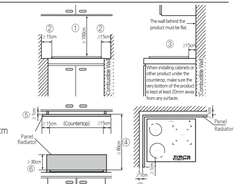
◎ Turbo
- Turning the turbo mode ON while the induction is operating, the burner will heat up to 2,000W.
- Turbo mode operates for 5 minutes and operate back in previous setting.



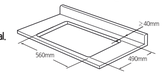
◎ Installation Guide
※Please read and follow the guide before installation.
※This product must be installed as built in.

◎ Keep Safe Distance
- **When installing, make sure the following distances between the product and combustibles are kept.**
① Between the ceiling assemblies and exhaust : at least 100cm
② From either of the end of the product to its side object : at least 15cm
③ From the back end of the product to the back wall : at least 15cm

- **If willing to install panel radiator, it must be done precisely.**
④ Between the surface of the product and the ceiling panel : at least 80cm
⑤ Between the panel radiator and the wall : at least 1cm
⑥ Back panel radiator : at least 30cm from the surface of the hob



- **The cut-out dimensions should be constructed correctly within the error range.**
- **The length of the counter-top needs to be at least 550mm.**
- **The countertop material should either be thermosetting resin or stronger material.**
- **Cut-out dimension must be manufactured precisely by squaring all sides within the error range.**



IH Hybrid Range

CUSTOMER-CENTRIC KITCHEN APPLIANCE MAKER (IKEH-H300B)

User's Manual

- Please read and understand all instructions and precautions in this manual thoroughly for your safety.
- Users should keep this manual for future reference.
- The product is subject to change without prior notice for improvement.
- This product is exclusive to be used in Republic of Korea.

NTEC

Safety Precautions

⚠ WARNING	Failure to heed the warning can cause serious injuries or death.
⚠ CAUTION	Failure to heed the caution can cause injuries or property damage.

1. Installation

⚠ WARNING

- This appliance is exclusive to 220V. Do not attempt to recontruct the product and use it.
- Always have a trained specialist install and do electrical work as stated in the regulations.
- Do not use any outlets and cables that are not grounded.
  - It may cause fire from abnormal heat if the outlets are not tie lines or if the outlets lack ampacity.
- Make sure the power cords are in good condition.
- Make sure the power cords do not get in contact with the burner plate.
- The appliance must be installed in a hard flat surface.
- Do not install the product where inflammable things, such as curtains, are exposed.
- Do not touch power plug with wet hands.
  - It may cause fire and electric shock by short circuit.
- Do not use an extension cord.

⚠ CAUTION

- Do not let children or an inexperienced person operate the appliance by themself.
  - It may cause a burn.
- Do not operate the appliance with an empty container or without anything placed on top.
  - It may damage and impair the appliance and the ceramic glass surface.
- Do not use any containers feasible for heating or sub-kits that cover the cooktop.
  - It may cause fire from overheating.
- This product is for cooking only. Do not try to use the product for other purposes (drying cloth or clothings).
  - It may defect the product and cause fire.
- Make sure to use suitable cookwares.
  - See 'Cookware GUide for Highlight Burners'.
- Do not attempt to cook on top of the burner.
  - It may seriously defect the product.
- Do not place any cookwares on top of the controls.
  - Controls may malfunction.
- Clean the base of the cookware before use.
  - The product may malfunction and cause fire.
- Do not place any metal untensils such as knife, spoon, forks on top of the ceramic glass surface because they heat up fast.
- Do not use a grill pot.
  - It may seriously damage the ceramic glass.
- If the control section is damp, immediately clean the surface.
  - It may malfunction the controls.
- Keep animals, pets away from the appliance.

2. Use

⚠ WARNING

- Do not place any inflammables near the product.
- Be careful not to drop anything heavy or put excessive force on the surface of the product.
  - It may cause product damage, fire and electric shock.
- If the ceramic glass surface shattered, stop and unplug the power cord.
  - It may cause fire or an electric shock.
  - If the ceramic glass got shattered, contact NTEC Customer Service Center.
- Do not attempt to move the appliance or hold it upside down while in use.
  - It may cause an electric shock, damage, and fire.
- Do not touch the ceramic glass when the residual heat indicator shows 'H'.
  - It may cause a burn.
- Be careful if using coarsed cast iron cookwares.
  - It may scratch the surface of ceramic glass.
- When moving cookware, do not drag, but instead lift it up and carry it.
  - It may scratch the surface of ceramic glass.
- Do not use cookware with its base made out of aluminum or bronze.
  - It may discolor the ceramic glass top.
- Cookware base should always be clean and dry for use.
- Use a proper size cookware for boiling large amount of liquids to prevent overflowing.

⚠ CAUTION

- Once the surface cooled down, wipe all left over residues on the surface using paper towl or damp cloth.
  - Leaving the surface uncleaned may solidify the residues which makes it hard to clean.
  - Soaking the residues off with water is an easier method.
- If food that contains sugar or salt drops on the glass surface and melt, it is best to wipe the surface clean before it hardens to prevent any damages.
- Using electric range cleanser helps to manage and keep the surface clean.
- Do not use steel wool pads, abrasive product, solvents, or harsh cleaning equipments for cleaning.
  - It may defect or damage the appliance.

3. Cleaning & Care

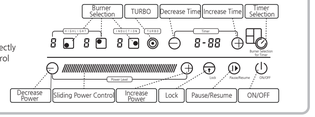
⚠ WARNING

- Make sure to unplug the power cord and wear work gloves when examining the appliance.
  - It may cause an electric shock, fire, and injuries.
- Do not disassemble the appliance for cleaning.
- Be mindful of the residual heat, which may still be hot, and let the burner completely cool down before cleaning.
  - It may burn.
  - If the residual heat 'H' is indicated on the display, do not touch the appliance.
- Do not spray water onto the surface to clean the product.
  - It may cause an electric shock or fire.
- Do not clean the product using insecticide spray, gasoline, paint thinner, benzene, etc.
  - It may defect and bust the appliance.

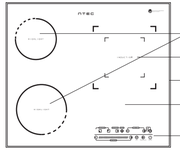
Use	Soft Cloth	Cellulose Sponge	Neutral Detergent
Do Not Use	Nylon Sponge	Cooking Oil	Acidic,Alkaline Detergent
	Metal Sponge	Abrasive	Paint thinner, Benzene

◎ Controls

Simple touch allows the user to perfectly and conveniently select burner, control temperature, and set timer.



Instructions for Use



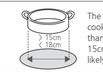
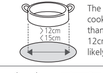
Rating Voltage	AC 220V 60Hz
Power Consumption	3.4kW Power Control
Safety System	Anti-superheating system, residual heat display, auto-off function, lock
Dimensions (Cooktop base)	590 x 520 mm
Cut-out Dimensions	560 x 490 mm
Weight	Approx. 9.2Kg

※ Maximum Operating Time

Power	Auto OFF
Level 9	1 Hrs. 30 Min.
Level 8	1 Hrs. 30 Min.
Level 7	1 Hrs. 30 Min.
Level 6	1 Hrs. 30 Min.
Level 5	4 Hrs.
Level 4	5 Hrs.
Level 3	5 Hrs.
Level 2	6 Hrs.
Level 1	6 Hrs.

◎ Cookware Guide for Highlight Burners

① Commonly used cookwares perform well enough, but using applicable pots and pans will bring better result to the food.
② Cookwares with flat and thick base is suitable for use.

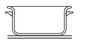
	Suitable	Not Suitable
Large Burner	 The diameter of a flat base cookware should be 15~18cm.	 The diameter of a flat base cookware should not exceed (more than 18cm) or fall short (less than 15cm). If too small, the handles are likely to get hot.
Small Burner	 The diameter of a flat base cookware should be 12~15cm.	 The diameter of a flat base cookware should not exceed (more than15cm) or fall short (less than 12cm). If too small, the handles are likely to get hot.
Base Form	 Cookware base should be at least 2mm thick.	 Concaved or convexed base are not suitable.
Material	Stainless, Steel, Copper, Metals, etc	Earthenware, Regular Glass, etc
Do Not Use	· Use cookwares that corresponds to the diameter of the burner. · Please follow the instructions given by the manufacturer about using high pressure rice cooker.	 Rounded Base  Glass Pots Gridiron, wok, sheet pan, wrap, aluminum foil, regular glass container, plastic container, wooden dishes.

◎ Cookware Guide for IH

① Use cookwares that has the IH(Induction Heating) mark.
② Cookwares with flat, thick surface are suitable.
③ Cookwares might not work or weaken the heat depending on the size (15~25cm Suitable) of the cookware or the compositions.



· Induction available marks

	Suitable	Not Suitable
Material	○ Steel, Cast Iron 	○ Heat-resistant glass, Copper 
	○ Enamel  · Make sure to not use an empty enamel cookware or heat it up too much.(The ceramic glass may get damaged from the base enamel melting down.)	○ Pottery(Earthen pot, Stone pot, etc)  · Do not use potteries or aluminums that has the 'IH' mark on the market. (It may damage the cookware or weaken heat and cause problems in cooking.)
	○ Stainless for IH  · Must be 'IH' use. (Cookware should be magnetic.) · Use IH cookwares with the following materials. ① 3 layer or 5 layer pot ② 3 layer bottom(Thin bottom will not work)	○ Standard Stainless, Aluminum  · The following cookwares with iron content may not be suitable. ① Cookwares with a circular disc attached to the surface. ② Pots with metal shavings. · Pots with small iron content. · Cookwares that have copper or almuninum adhered to the cookware surface.
Shape/Form	 · Cookware that has flat base and is perfectly in contact with the cooktop. · High-capacity IH : 15~25cm	 · Cookware base that is bent or that has legs over 2mm. · Cookwares with curved base. (i.e. wok) · Cookware base that exceeds the size limit. (Curved base cookwares can eaily make noises.)

· Cookwares with thin base can transform the shape. Use them in low heat setting.
· Cookwares with thin base or warped base may become red from using high heat setting.
· Depending on the types and water volume of the cookware, it may cause a resonance and slight vibration. (Other types may cause louder resonance sound.)

Warranty Card

IH Hybrid Range (Domestic Use)	Name & Contact of Dealer	
	Date of Purchase (YYYY/MM/DD)	

1. NTEC Warranties are subject to and provided on the terms and conditions set out in the consumer dispute settlement regulations (Fair Trade Commission(FTC)).
2. If the product is used for other purposes such as business, the Warranty period will be shortened to 6 months.
3. All repairs (arising from manufacturing defects) within the warranty period is free.
4. The following problems will cause charges even during the warranty period.
   - If the product is tampered by any unauthorized person or defected from negligence on use.
   - Defects from not following the installation guide in the User's Manual.
   - Consumable parts including filters, batteries, and lamps.
   - Defects from natural disasters (thunderstroke, fire, wind and flood, salt damage, earthquake, etc).
5. Service beyond the period of Warranty is subject to availability of spares.
6. Retain the Warranty Card when requesting for Home Service.

NTEC (주)엔텍

Customer Service Center (A/S & Other Inquiries)	Operation Hrs. : 9:00 ~ 17:30 (Mon-Fri)
ARS:1644-8717	(Sat. 09:00 ~ 13:00 Excluding Holidays)

Seochogu Sapyongdaero 335, Seoul / TEL : 02-3128-7700 / www.ntec.co.kr
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