



TEKA

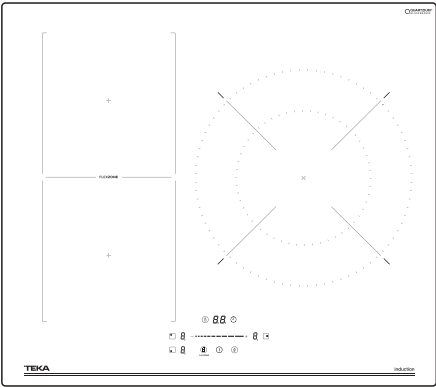
User Manual

EN ES FR PT

www.teka.com

EN	INSTALLATION INSTRUCTIONS AND RECOMMENDATIONS FOR USING AND MAINTAINING CERAMIC HOT PLATES TOUCH CONTROL	XX
ES	INSTRUCCIONES PARA LA INSTALACIÓN Y RECOMENDACIONES DE USO Y MANTENIMIENTO ENCIMERAS VITROCERÁMICAS TOUCH CONTROL	XX
FR	INSTRUCTIONS POUR L'INSTALLATION ET CONSEILS D'UTILISATION ET D'ENTRETIEN PLAQUES DE CUISSON VITROCÉRAMIQUE TOUCH CONTROL	XX
PT	INSTRUÇÕES DE INSTALAÇÃO E RECOMENDAÇÕES PARA A UTILIZAÇÃO E MANUTENÇÃO PLACAS DE COZINHA VITROCERÁMICAS TOUCH CONTROL	XX

Presentation/Presentación/Présentation/Apresentação



Instalación / Instalação / Installation / Installation

Distancias mínimas / Distâncias mínimas / Minimum distances / Distances minimales

Installation

1. Selection of installation equipment

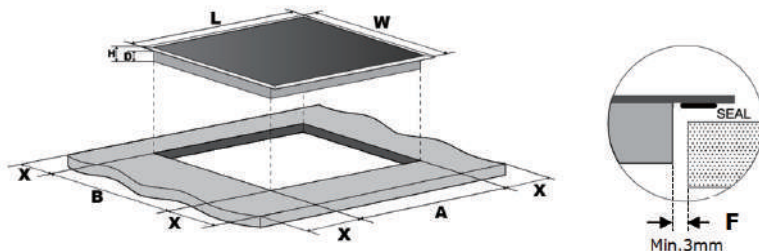
Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 12mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:



Note: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.

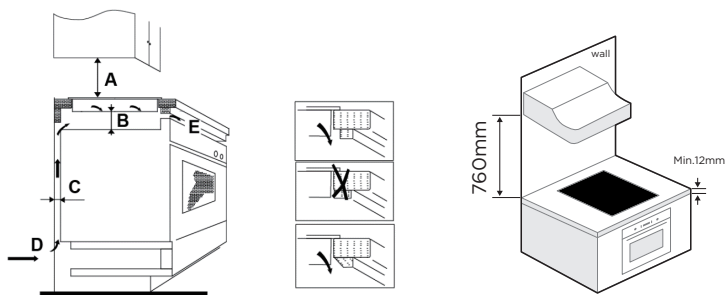


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	F(mm)
590	520	62	58	560+4 +1	490+4 +1	50 min.	3 min.

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 min.	20 min.	Air intake	Air exit 5mm

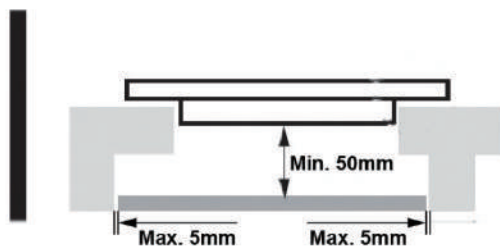
WARNING: Ensuring Adequate Ventilation

Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below.

Unidades en mm / Unidades em mm / Units in mm / Unités en mm

Instalación / Instalação / Installation / Installation

Distancias mínimas / Distâncias mínimas / Minimum distances / Distances minimales



⚠ Note: There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.

⚠ Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150 °C, to avoid the unstuck of the paneling.
The rear wall, adjacent and surrounding surfaces must therefore be able to withstand a temperature of 90 °C.

2. Before installing the hob, make sure that

The work surface is square and level, and no structural members interfere with space requirements.

The work surface is made of a heat-resistant and insulated material.

If the hob is installed above an oven, the oven has a built-in cooling fan.

The installation will comply with all clearance requirements and applicable standards and regulations.

A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.

The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).

The isolating switch will be easily accessible to the customer with the hob installed.

You consult local building authorities and by-laws if in doubt regarding installation.

You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

3. After installing the hob, make sure that

The power supply cable is not accessible through cupboard doors or drawers.

There is adequate flow of fresh air from outside the cabinetry to the base of the hob.

If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.

The isolating switch is easily accessible by the customer.

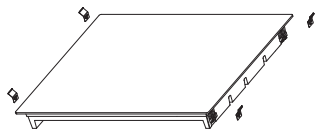
4. Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

5. Adjusting the bracket position

Fix the hob on the work surface by insert 4 brackets on the bottom of hob(see picture) before installation.

Adjust the bracket position to suit for different table top thickness.



Unidades en mm / Unidades em mm / Units in mm / Unités en mm

Instalación / Instalação / Installation / Installation

Distancias mínimas / Distâncias mínimas / Minimum distances / Distances minimales

6. Cautions

The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability. The wall and induced heating zone above the table surface shall withstand heat. To avoid any damage, the sandwich layer and adhesive must be resistant to heat. A steam cleaner is not to be used.

7. Connecting the hob to the mains power supply

Working Theory



This hob must be connected to the mains power supply only by a suitably qualified person.

Before connecting the hob to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate.
3. The power supply cable sections can withstand the load specified on the rating plate.

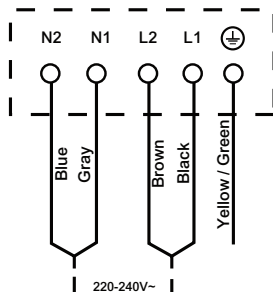
To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75 °C at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations.

Any alterations must only be made by a qualified electrician.



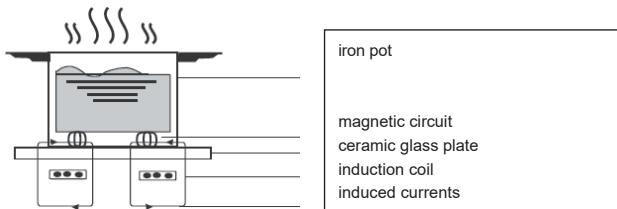
- If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



The bottom surface and the power cord of the hob are not accessible after installation.

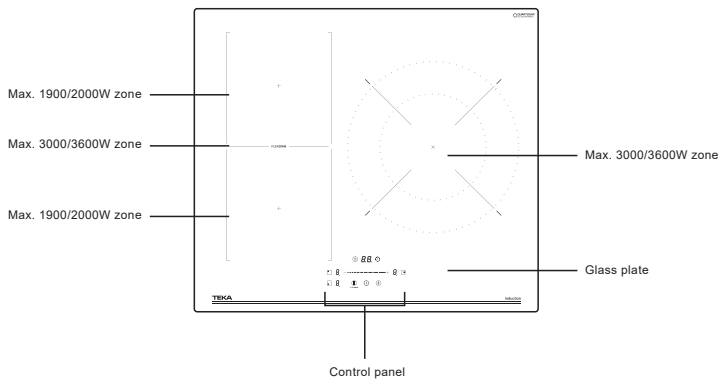
Working Theory

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

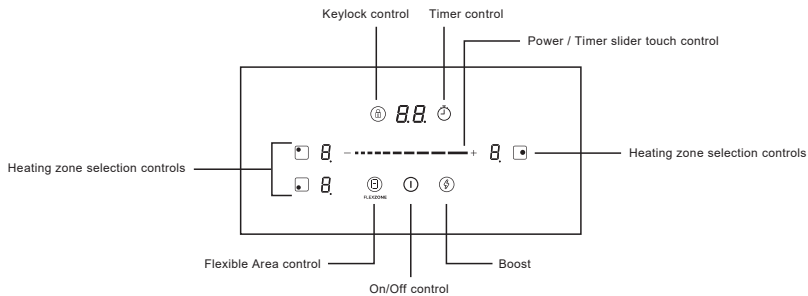


Product Introduction

1. Top View



2. Control Panel



3. Technical Specification

Cooking Hob	IBF 63210 SSM BK
Cooking Zones	3 Zones
Supply Voltage	220-240V~ 50Hz or 60Hz
Installed Electric Power	7400W
Product Size L×W×H(mm)	590X520X62
Building-in Dimensions A×B (mm)	560X490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Safety warnings:

⚠ Warning. If the ceramic glass breaks or cracks, immediately unplug the stovetop to avoid electric shocks.

⚠ This appliance is not designed to work with an external timer (not built into the appliance) or a separate remote control system.

⚠ Do not steam clean this device.

⚠ Warning. The device and its accessible parts may heat up during operation. Avoid touching the heating elements. Children younger than 8 years old must stay away from the hob unless they are permanently supervised.

⚠ This device may solely be used by children 8 years old or older, people with impaired physical, sensory or mental abilities, or those who lack experience and knowledge, **ONLY** when supervised or if they have been given adequate instruction on the use of the device and understand the dangers its use involves. User cleaning and maintenance may not be done

by unsupervised children.

⚠ Children must not play with the device.

⚠ Warning. It is dangerous to cook with fat or oil without being present, as these may catch fire. **NEVER** try to extinguish a fire with water! In this event disconnect the device and cover the flames with a lid, a plate or a blanket.

⚠ Do not store any object on the cooking areas of the induction hob. Prevent possible fire hazards.

⚠ The induction generator complies with current EU legislation. We however recommend that anyone fitted with a device such as a pacemaker should refer to their physician, or if in doubt abstain from using the induction areas.

⚠ Metal object such as knives, forks, spoons and lids may not be placed on the surface of the hob as they may overheat.

⚠ After use always disconnect the hot plate, do not simply remove the pot or pan. Otherwise a malfunction may

occur if inadvertently another pot or pan is placed on it within the detection period. Prevent possible accidents!

⚠ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.

⚠ WARNING: Use only stovetop protectors designed by appliance manufacturer or indicated by the manufacturer in the instructions for use as adequate or stovetop protectors incorporated into the device. The use of inadequate protectors can cause accidents.

⚠ It is necessary to allow the appliance disconnection after installation. Disconnection devices must be incorporated to the fixed electrical installation, according to the installation regulations.

Installation

Installation with cutlery drawer

If you wish to install furniture or a cutlery drawer under the hob, a separation board must be fitted between the two. Accidental contact with the hot surface of the device's housing is thus prevented. The board must be fitted 20 mm beneath the under part of the stovetop.

Electrical connection

Before you connect the stovetop to the mains, check that the voltage and frequency match those specified on the stovetop nameplate, which is underneath it, and on the Guarantee Sheet, or if applicable on the technical data sheet, which you must keep together with this manual throughout the product's service life.

Ensure that the inlet cable does not come into contact with the induction top housing or the oven housing, if it is installed in the same unit.

Warning:

⚠ The electrical connection must be properly grounded, following current legislation, otherwise the induction hob may malfunction.

⚠ Unusually high power surges can damage the control system (like with any electrical appliance).

⚠ It is advised to refrain from using the induction hob during the pyrolytic cleaning function in the case of pyrolytic ovens, due to the high temperature that this type of device attains.

⚠ Only the TEKA official technical service can handle or repair the appliance, including replacement of the power cable.

⚠ Before disconnecting the hob from the mains, we recommend switching off the cutoff switch and waiting for approximately 25 seconds before disconnecting from

the mains. This time is required to allow for the complete discharge of the electronic circuitry and thus preclude the possibility of electric shock from the cable terminals.



Keep the Guarantee Certificate or the technical data sheet together with the instructions manual throughout the product's service life. These contain important technical information.

About induction

Advantages of Using an Induction Hob

With an induction hob, heat is transmitted directly to the pan, providing several benefits:

- Time-Saving: Heats up quickly.
- Energy-Saving: More efficient energy use.
- Easy to Clean: Spills don't burn onto the glass surface.
- Precise Energy Control: Heat is instantly applied to the pan when the controls are pressed and stops as soon as the pan is removed.

Suitable Pans for Induction Hobs

Only ferromagnetic pans work with induction hobs. Suitable types include Cast Iron, Enameled Steel, Stainless Steel (specifically designed for induction). Not Recommended: Diffuser plates, Fine steel, Aluminum, Glass, Copper, or Clay.

Cooking Zone and Pan Detection

Each cooking zone detects pans based on the ferromagnetic material and diameter of the pan's base. For optimal performance, use the cooking zone that best matches your pan's base diameter.

- If a pan isn't detected, try using a smaller cooking zone.
- Flex Zone Use: Larger pans can be used when the Flex Zone is utilized as a single cooking zone (see figure 2).

Fig. 2



Pans with Partial Ferromagnetic Bases

Some pans are marketed as induction-compatible but have incomplete ferromagnetic bases. This can cause uneven heating, where only the ferromagnetic part gets hot (see figure 3)

Fig. 3



- Aluminum Inserts: Pans with aluminum inserts may not be detected properly, leading to lower power supply and insufficient heating (see figure 4).

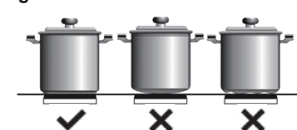
Fig. 4



Influence of Pan Bases on Cooking
The base type affects cooking results:

- Stainless Steel Sandwich Bases: These help distribute heat evenly, saving time and energy.
- Flat Bases: Ensure uniform power supply and efficient cooking (see figure 5).

Fig. 5



Important Tips:

- Never heat empty pans.
- Avoid using pans with thin bases as they may heat up too quickly, bypassing the cooker's automatic disconnection function.

How to use

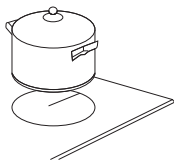
1. Start cooking

Touch the ON/OFF control. After power on, the buzzer beeps once, all displays show “-” or “- -”, indicating that the induction hob has entered the state of standby mode.



Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

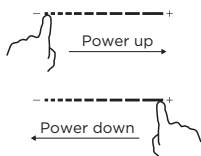


Touching the heating zone selection control, and an indicator next to the key will flash.



Select a heat setting by touching the slider control.

- If you don't choose a heat setting within 1 minute, the Induction hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.



If the display flashes alternately with the heat setting

This means that:

- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centered on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone. The display “-” will automatically disappear after 1 minute if no suitable pan is placed on it.

2. Finish cooking

Touching the heating zone selection control that you wish to switch off.



Turn the cooking zone off by touching the slider to “|”. Make sure the display shows “0”.



Turn the whole cooktop off by touching the ON/OFF control.



Beware of hot surfaces

H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.




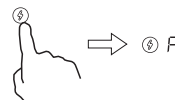
3. Using the Boost function

Activate the boost function

Touching the heating zone selection control.




Touching the boost control , the zone indicator show “P” and the power reach Max.



Cancel the Boost function

Touching the heating zone selection control that you wish to cancel the boost function.



Touching the “Boost” control  to cancel the Boost function, then the cooking zone will revert to its original setting.



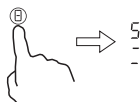
- The function can work in any cooking zone.
- The cooking zone returns to its original setting after 5 minutes.
- If the original heat setting equals 0, it will return to 9 after 5 minutes.

4. FLEXIBLE AREA

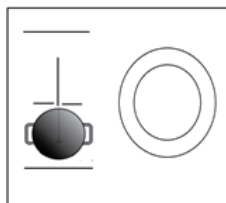
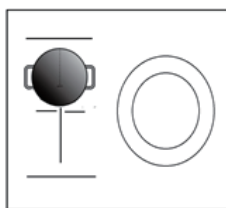
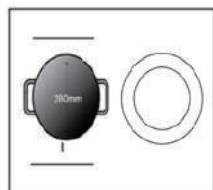
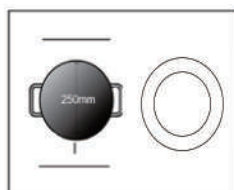
- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Free area is made of two independent inductors that can be controlled separately.

As big zone

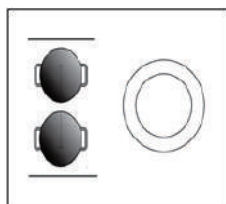
1. To activate the free area as a single big zone, Touching the Flexible Area control.



2. As a big zone, we suggest the used as the follow:
Cookware: 250mm or 280mm diameter cookware (Square or Oval cookware are acceptable)



- (b) Put two pans on both sides of the flexible zone.





Notice: Make sure the pan is bigger than 12cm.

5. Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls	
Touch the lock control	The timer indicator will show "Lo"
To unlock the controls	
Touch and hold the lock control for a while.	

⚠ When the hob is in the lock mode, all the controls are disable except the ON/OFF , you can always turn the induction hob off with the ON/OFF  control in an emergency, but you shall unlock the hob first in the next operation.

6. Timer control

You can use the timer in two different ways:

- a) You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- b) You can set it to turn one or more cooking zones off after the set time is up.
The timer of maximum is 99 min.

a) Using the Timer as a Minute Minder

If you are not selecting any cooking zone

Make sure the cooktop is turned on.

Note: you can use the minute minder at least one zone shall be active.

Touch timer control, the "10" will show in the timer display. and the "0" flashes.



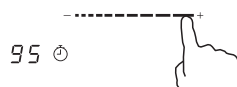
Set the time by touching the slider control. (e.g. 5)



Touch timer control again, the "1" will flash.



Set the time by touching the slider control (e.g.9), now the timer you set is 95 minutes.



We don't recommend other operations except for above mentioned three operations because it might effect the heating of appliance.

As two independent zones

To use the flexible area as two different zones, you can have two choices of heating.

- (a) Put a pan on the right up side or the right down side of the flexible zone.

When the time is set, it will begin to count down immediately. The display will show the remaining time.

Buzzer will beep for 30 seconds and the timer indicator shows "--" when the setting time finished.



b) Setting the timer to turn one cooking zone off

Set one zone

Touching the heating zone selection control that you want to set the timer for.



In short time, touch timer control, the "10" will show in the timer display and the "0" flashes.



Set the time by touching the slider control. (e.g. 5)



Touch timer control again, the "1" will flash.



Set the time by touching the slider control (e.g.9), now the timer you set is 95 minutes.



When the time is set, it will begin to count down immediately. The display will show the remaining time.

NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



When cooking timer expires, the corresponding cooking zone will be switched off automatically.



! Other cooking zone will keep operating if they are turned on previously.

The pictures shown above are for reference only, and the final product shall prevail.

set more zones

The steps for setting more zones are similar to the steps of setting one zone; When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes. The shown as below:

(set to 15 minutes)

(set to 45 minutes)

15

Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash. The shown as right:

30 (set to 30 minutes)



Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

c) Cancel the timer

Touching the heating zone selection control that you want to cancel the timer.



Touching the timer control, the indicator flash.



Touch the slider control to set the timer to "00", the timer is cancelled.

7. Power Management Function

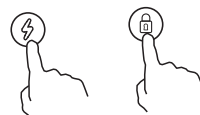
It is possible to set a maximum power absorption level for the induction hob, choosing up to different power ranges.

Induction hobs are able to limit themselves automatically in order to work at lower power, to avoid the risk of overloading.

It is not necessary to put any pots on the heating zones. We suggest to start setting within 5 seconds after connecting the power. You need to enter the power setting mode within 60 seconds to enter Power Management Function.

To enter Power Management Function

1. Please be noted that do not turn on the hob. At this stage, press "Boost" and "Lock" at the same time.



The "S" symbol will be displayed on zone #1.

- Press "Lock" key.



The symbol "S" will be displayed on zone #1 and symbol "E" will be displayed on zone #2.

- Press "Boost" and "Lock" keys at the same time again.



The symbol "S" will be displayed on zone #1, "E" will be displayed on zone #2, and "t" will be displayed on zone #3. At the same time, the current maximum power mode (7.4) will be displayed on the timer indicator.

To switch to another level

- short press the "Boost" key.



There are 6 power levels, from "7.4" to "2.5". The timer indicator will show one of them.

"7.4" : the maximum power is 7.4Kw.

"6.5" : the maximum power is 6.5Kw.

"5.5" : the maximum power is 5.5Kw.

"4.5" : the maximum power is 4.5Kw.

"3.5" : the maximum power is 3.5Kw.

"2.5" : the maximum power is 2.5Kw.

Confirmation Power Management Function

- After the desired power setting mode is selected, please press "Lock" key



When the timer indicator stops flickering, the power mode is set successfully.

Exit Power Management Function

After the setting, make sure to dis-connect the power and connect it again.
Then the hob will be turned off.

8. Default working times

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power level	Default working timer (hour)
1	8
2	8
3	8
4	4
5	4
6	4
7	2
8	2
9	2

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.



People with a heart pace maker should consult with their doctor before using this unit.

Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

1. Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

2. Searing steak

To cook juicy flavoursome steaks:

- Stand the meat at room temperature for about 20 minutes before cooking.
- Heat up a heavy-based frying pan.
- Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.

- Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.

- Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

3. For stir-frying

- Choose an induction compatible flat-based wok or a large frying pan.
- Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- Preheat the pan briefly and add two tablespoons of oil.
- Cook any meat first, put it aside and keep warm.
- Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
- Stir the ingredients gently to make sure they are heated through.
- Serve immediately.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1-2	<ul style="list-style-type: none"> • delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3-4	<ul style="list-style-type: none"> • reheating • rapid simmering • cooking rice
5-6	<ul style="list-style-type: none"> • pancakes
7-8	<ul style="list-style-type: none"> • sautéing • cooking pasta
9	<ul style="list-style-type: none"> • stir-frying • searing • bringing soup to the boil • boiling water

Care and Cleaning

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass.	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls.	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill. 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry, with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Hints and Tips

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

Failure Display and Inspection

The induction hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismantling the hob from the working surface.

Troubleshooting

1. Failure code occur during customer using & Solution;

Failure code	Problem	Solution
No Auto-Recovery		
E1	Ceramic plate temperature sensor failure--open circuit.	Check the connection or replace the ceramic plate temperature sensor.
E2	Ceramic plate temperature sensor failure- -short circuit.	
Eb	Ceramic plate temperature sensor failure.	
E3	High temperature of ceramic plate sensor.	Wait for the temperature of ceramic plate return to normal. Touch "ON/OFF" button to restart unit.
E4	Temperature sensor of the IGBT failure --open circuit.	Replace the power board.
E5	Temperature sensor of the IGBT failure --short circuit.	
E6	High temperature of IGBT.	Wait for the temperature of IGBT return to normal. Touch "ON/OFF" button to restart unit. Check whether the fan runs smoothly; if not , replace the fan.
E7	Supply voltage is below the rated voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
E8	Supply voltage is above the rated voltage.	
U1	Communication error.	Reinsert the connection between the display board and the power board. Replace the power board or the display board.

2. Specific Failure & Solution

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not, replace the fan.	
	The power board is damaged.	Replace the power board.	
Heating stops suddenly during operation and the display flashes "u".	Pan Type is wrong.	Use the proper pot (refer to the instruction manual.)	
	Pot diameter is too small.		
	Cooker has overheated;	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	Pan detection circuit is damaged, replace the power board.
Heating zones of the same side (Such as the first and the second zone) would display "u" .	The power board and the display board connected failure;	Check the connection.	
	The display board of communicate part is damaged.	Replace the display board.	
	The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

The above are the judgment and inspection of common failures.
Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

Information for domestic electric hobs

	Symbol	Value	Unit
Model identification	/	IBF 63210 SSM BK	
Type of hob	/	Built-in hob	
Number of cooking zones and/or areas	/	1 zone 1 area	
Heating technology(induction cooking zones and cooking areas,radiant cooking zones,solid plates)	/	Induction cooking zone and cooking area	
For circular cooking zones or area:diameter of useful surface area per electric heated cooking zone,rounded to the nearest 5 mm	Ø	Zone 1: 29,0	cm
For non-circular cooking zones or areas:length and width of useful surface area per electric heated cooking zone or area,rounded to the nearest 5 mm	L W	Area: L: 38,6; W: 18,0;	cm
Energy consumption per cooking zone or area calculated per kg	E _{Electric cooking}	Zone 1: 190,7 Area : 188,1	Wh/kg
Energy consumption for the hob calculated per kg	E _{Electric hob}	189,4	Wh/kg

Teka Subsidiaries

Country	Subsidiary	Address	City	Phone
Austria	Küppersbusch Austria	Eitnergasse, 13	1231 Wien	+43 18 668 022
Belgium	Küppersbusch Belgium S.P.R.L.	Doomveld Industrie, Asse 3, No. 11 - Boite 7	1731 Zellik	+32 24 668 740
Bulgaria	Teka Bulgaria EOOD	Blvd. "Tsarigradsko Shosse" 135	1784 Sofia	+359 29 768 330
Chile	Teka Chile S.A.	Avd El Retiro Parque los Maitenes, 1237, Parque Enea	Pudahuel, Santiago de Chile	+ 56 24 386 000
China	Teka International Trading (Shanghai) Co. Ltd.	No.1506, Shengyuan Henghua Bldg. No.200 Wending Rd.	Xuhui, Dist. 200030 Shanghai	+86 2 153 076 996
Czech Republic	Teka CZ S.R.O.	V Holesovickách, 593	182 00 Praha 8 - Liben	+420 284 691 940
Ecuador	Teka Ecuador S.A.	Parque Ind. California 2, Via a Daule Km 12	Guayaquil	+593 42 100 311
Greece	Teka Hellas A.E.	Thesi Roupaki - Aspropyrgos	193 00 Athens	+30 2 109 760 283
Hungary	Teka Magyarország Zrt.	Terv u. 92	9200 Mosonmagyaróvár	+36 96 574 500
Indonesia	PT Teka Buana	Jalan Menteng Raya, Kantor Taman A9 Unit A3	12950 Jakarta	+62 215 762 272
Malaysia	Teka Küchentechnik (Malaysia) Sdn Bhd	10 Jalan Kartunis U1/47, Temasya Park, Off Glenmarie	40150 Shah Alam, Selangor Darul Ehsan	+60 376 201 600
Mexico	Teka Mexicana S.A. de C.V.	Blvd Manuel A. Camacho 126, Piso 3 Col. Chapultepec	11000 Mexico D.F.	+52 5 551 330 493
Morocco	Teka Maroc S.A.	73, Bd. Slimane, Dépôt 33, Route de Ain Sebaa	Casablanca	+212 22 674 462
Peru	Teka Küchentechnik Perú S.A.	Av. El Polo 670 local A 201, CC El polo, Surco	Lima	+51 14 363 078
Poland	Teka Polska Sp. ZO.O.	ul. 3-go Maja 8 / A2	05-800 Pruszkow	+48 227 383 270
Portugal	Teka Portugal S.A.	Estrada da Mota - Apdo 533	3834-909 Ilhavo, Aveiro	+35 1 234 329 500
Romania	S.C. Teka Küchentechnik Romania S.R.L.	Sevastopol str., no 24, 5th floor, of. 15	010992 Bucharest Sector 1	+40 212 334 450
Russia/Россия	Teka Rus LLC/ООО "Теха Рус"	Neverovskogo 9, Office 417, 121170, Moscow, Russia	121087 Россия, Москва	+7 4 956 450 064
Singapore	Teka Singapore PTE Ltd	Clemenceau Avenue, 83, 01-33/34 UE Square	239920 Singapore	+65 67 342 415
Spain	Teka Industrial, S.A.	C/ Cajo,17	39011 Santander	+34 942 355 050
Thailand	Teka (Thailand) Co. Ltd.	364/8 Sri-Ayuttaya Road, Phayathai, Ratchatavee	10400 Bangkok	+66-26 424 888
Turkey	Teka Teknik Mutfak Aletleri Sanayi Ve Tic A.S.	Levent Mah. Comert Sk. Yapı Kredi Blokleri Sit. C Blok Apt. No.1 C/32	34330 Besiktas, Istanbul	+90 2 122 883 134
Ukraine	Teka Ukraine LLC	86-e, Bozhenko Str .2nd floor,4th entrance	03150 Kyiv	+380 444 960 680
United Arab Emirates	Teka Middle East Fze	Building LOB 16, Office 417	P.O. Box 18251 Dubai	+971 48 872 912
United Arab Emirates	Teka Küchentechnik U.A.E LLC	Bin Khedia Centre	P.O. Box 35142 Dubai	+971 42 833 047
Venezuela	Teka Andina S.A.	Ctra. Petare-Santa Lucia, km 3 (El Limoncito)	1070 Caracas	+58 2 122 912 821
Vietnam	TEKA Vietnam Co., Ltd.	803, Fl 8th, Daiminh Convention Center, 77, Hoang Van	Thai, Tan Phu Ward, District 7, Ho Chi Minh	+84 854 160 646

“for further information and updated contact adresses,
please refer to the corporate website”



www.teka.com
61401434_028/ P22125R00

TEKA INDUSTRIAL S.A.
C/Cajo, 17 - 39011 SANTANDER (Cantabria), SPAIN