

LeBENSSTIL
KOLLEKTION

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LeBENSSTIL
KOLLEKTION

Instruction Manual

2 Zone Hybrid Hob



LKHH-7302P



LKHH-7322W

Before operating this unit, please read these instructions completely.

Dear Customer:

You are now the proud owner of one of the finest and most modern appliance that today's technology can produce. You and your new hob are going to make a great team together. But first you should get to know the product so as to gain its maximum benefits. This book let contains information on how to operate and care for your hob so that you may throughly maximise its features and benefits. Please read all instructions carefully before operating the hob and store this book in a safe place for future reference.

RECORD THESE DETAILS FOR FUTURE REFERENCE

Purchase Date : _____

Model Number: _____

Serial Number : _____

NOTE

The Serial and Model numbers may be found on the serial number and rating label located under the hob.

QUESTIONS?

Please Write To :
Kollektion Distribution Sdn. Bhd.
Lot 11B, Jalan 223, Section 51A,
46100 Petaling Jaya,
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CONTENTS

Title

Page

Safety Instructions

1 - 2

About The Hybrid Hob

3

Model Appearance

4

Installation Guide

5 - 7

Operation Guide

8 - 13

Cookware Selection And Material Type

14 - 16

General Care And Cleaning

17 - 18

Solutions To Common Issues

19 - 21

Warranty Information

22

Disclaimer

23

Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance. Save these instructions for future reference. This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

WARNING

This symbol will help alert you to situations concerning your personal safety.

INFORMATION/PRACTICAL TIPS

This symbol will provide information that is useful to you.

WARNING

To reduce the risk of fire, electrical shock, or injury when using Hybrid Hob, follow the basic precautions including the following.

- Remove all tapes and packaging wrap before using the appliance.
- Never allow children to play with the packaging materials.

WARNING

In the event your appliance malfunctions or is damaged switch "OFF" all cooking zones and disconnect the hob from the electricity supply to avoid the possibility of electric shock.

WARNING

Always ensure service is carried out by qualified personnel.

- The installation and connection of the new appliance **MUST** be carried out by qualified personnel
- Repairs to the appliance are only to be carried out by approved service personnel. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. If your appliance needs repairing, please contact the nearest Service Centre.

WARNING

The Induction Hob generates a short range electromagnetic field. Persons with a pacemaker or other active implants should exercise caution using or standing near the Hybrid Hob, when it is in operation. It would be advisable to consult your Doctor or the pacemaker or other active implants device manufacturer about your particular condition.

WARNING

Never use your appliance for warming or heating the room.

- DO NOT HEAT unopened food containers. Build-up of pressure may cause the container to burst and result in injury.
- DO NOT TOUCH the cooking zone areas or the areas surrounding them. The cooking zone area may still be hot even though the elements are no longer glowing. During and after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool or the residual heat indicator is longer shown.

INFORMATION/PRACTICAL TIPS

Please follow these instructions, otherwise the warranty will be void and not cover any damages that may occur.

- Flush mounted appliances must only be operated following installation in suitable cabinets and workplaces. This ensures sufficient protection against contact of electrical components.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.

WARNING

- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The use of steam cleaners for cleaning the hob is strictly prohibited.
- Metal objects such as knives, forks, spoons and lids should not be placed on the hob surface since it can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- The hob is not intended to be operated by means of external timer or separate remote-control system.

About The Hybrid Hob

- The Hybrid Hob has induction and radiant elements located below the surface of the ceramic glass. The design on the hob outlines the area of the element underneath.
- The Hybrid Hob works on the electromagnetic field principle, hence it will only heat up a magnetic metal object when placed on the cooking zone. Once a magnetic metal object (pan) is placed, an electromagnetic field circulates between the element and the magnetic metal pan, which instantaneously heats the pan and the content within it. As only the pan is heated up there is no residual heat on the cook top and the only heat would be that which had been transferred from surface of the pan to the surrounding area. This is because the element itself does not produce heat.

Note: As the hybrid elements create an electromagnetic field with metal objects, hence items such as knives, forks, spoons, and lids which are made of metal should not be placed on the hob surface as they will become heated.

- The Hybrid Hob has an inbuilt Pan Detection feature, which would detect that the cooking zone is ON but with no pan is detected/ placed on the cooking zone or a pan that is not made of metal.

Note: The hob MUST be switched off after use by switching the power to OFF. Do not rely on the "Pan Detector" to shut off the power.

NOTE

Hybrid elements have a limiter that allows the element to alternate between ON and OFF, even at the highest power level setting.

Model	Rated Voltage	Rated Wattage Range	Dimensions in mm (W x L x H)
LKHH-7302P	220-240V 50Hz	1900W (L-1400W x R- 1500W)	420 x 720 x 58
LKHH-7322W	220-240V 50Hz	4200W (L-3000W x R- 2200W)	420 x 720 x 58

Note: L – Left Cooking Zone
R – Right Cooking Zone

Model Appearance

Hybrid Hob Model

- LKHH-7302P
- LKHH-7322W



LKHH-7302P

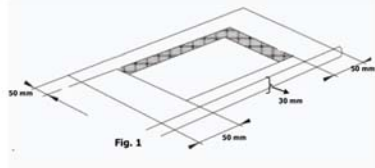


LKHH-7322W

Installation Guide

Hob Installation

- The tabletop groove for the hob should be made according to the size of the models (please refer to the diagrams below for the groove measurements). Please ensure a clear space of **50mm** minimum around the hob. The tabletop must be at least **30mm** thick and made of heat resistant material to avoid deformation or damage due to the high heat from the cooker. (Please refer Fig. 1)



- For operational purposes it is best to ensure there is sufficient ventilation available. As shown in the diagram below. (Fig. 2)

Groove Opening

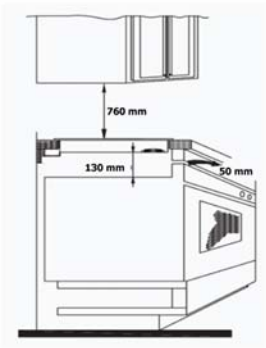
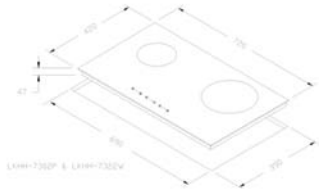


Fig. 2

Electrical Connection

⚠ WARNING

Always ensure the mains have been turned off when connecting the wiring to the hob or when disconnecting the wiring from the hob.

- Before connecting, check that the nominal voltage of the appliance, which is the voltage stated on the rating label (shown in Fig. 3 on page 7), corresponds to the available supply voltage. The rating label is located on the bottom of the hob.
- The hob is to be connected to the mains using the "terminal block" that allows the appliance to be disconnected from the mains at all poles.
- The connection must be carried out as per the diagram in Fig. 3.

Power Connection Diagram and Power Rating Label

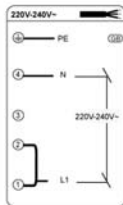
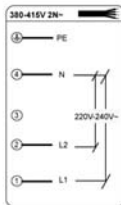
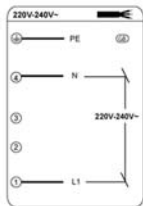


Fig. 3

All **Lebensstil Kollektion** Hybrid Hobs are operated through a user friendly touch panel that is labelled clearly for easy operation of each function, which emits an audible sound when any key is operated.

Operation Guide

Read These Instructions Carefully Before Operating The Hob

USING THE TOUCH CONTROL



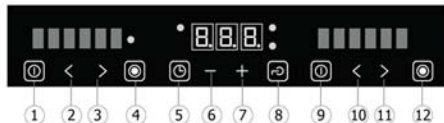
The recommended way to use the touch panel on the hob is shown in Fig. 4. Be sure that your finger is placed in the center of the pad as shown. If the finger is not placed on the center of a pad, the hob would not respond to the selection made.

Lightly contact the pad with the flat part of your entire fingertip. Do not just use the narrow end of your fingertip.

Fig. 4

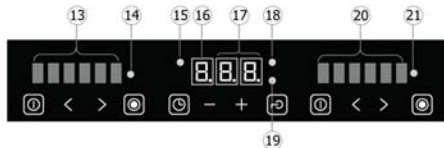
How To Operate The Hybrid Hob

Model LKHH-7302P & LKHH-7322W



No.	Symbol	Description	Function
1	⏻	On/Off Key	Activates the Left Cooking Zone
2	<	Power Regulator Key	Decreases Power Level of Left Cooking Zone
3	>	Power Regulator Key	Increases Power Level of Left Cooking Zone

4		Booster Key	Increases the Left Cooking Zone's Power to the Maximum Power Level (Select models only)
5		Timer Key	Controls the Timer Function
6	—	Timer Control Key	Decreases Set Time
7	+	Timer Control Key	Increases Set Time
8		Lock Down Key	Locks All Hob Functions
9		On/Off Key	Activates the Right Cooking Zone
10	<	Power Regulator Key	Decreases Power Level of Right Cooking Zone
11	>	Power Regulator Key	Increases Power Level of Right Cooking Zone
12		Booster Key	Increases the Right Cooking Zone's Power to the Maximum Power Level (Selected model only)



No.	Symbol	Description	Function
13	■■■■■■	Left Cooking Zone Power Level Indicator	Shows the Selected Power Level of the Left Cooking Zone
14	●	Left Cooking Zone Booster Key Activation Indicator	Indicates the Left Cooking Zone Booster has been activated. (Select models only)

15	●	Left Cooking Zone Timer Indicator	Indicates Timer Set for Left Cooking Zone
16		Timer Hour Display	Indicates Hours Set
17		Timer Minute Display	Indicates Minutes Set
18	●	Right Cooking Zone Timer Indicator	Indicates Timer Set for Right Cooking Zone
19	●	Lock Down Indicator	Indicates activation or deactivation of the Lock Down Key
20	■■■■■■	Right Cooking Zone Power Level Indicator	Shows the Selected Power Level of the Right Cooking Zone
21	●	Right Cooking Zone Booster Key Activation Indicator	Indicates the Right Cooking Zone Booster has been activated. (Select models only)

Activating The Cooking Zone

- Touch the key of the corresponding cooking zone once to switch ON the cooking zone, and once more to turn it OFF.
 - The Cooking Zone Indicator ■■■■■■ of the cooking zone selected would continue to flash in sequentially until a Power Level is selected.

Note: (a) If a Cooking Zone is not selected within **10 sec** of activation, the hob would automatically shut OFF.


(b) The duration when the Cooking Zone is flashing is the "Standby Mode"
- To select a power level use the < > key to decrease or increase the corresponding cooking zone's power level until the desired power level is attained.

Note: The hob has been preset with 6 power levels for a wide range of cooking choices.
- When both cooking zones are being used simultaneously the highest power level that could be set for each of the cooking zones would be power level 4.

Note: (a) When only one cooking zone is being used, to activate the other cooking zone would require the power level of the activated cooking zone to be at a power level of 4 or lower. If the power level of the activated cooking zone is not set at a power level of 4 or lower, the other cooking zone would remain at "Standby Mode" when activated. Once the power level of the active cooking zone has been reduced to power level of 4 or lower, the other cooking zone could be activated (but cannot be set higher than at a power level of 4.)

(b) If only one cooking zone is being used the power level can be set as desired (from a power level of 2 to a power level of 6.)

Booster Function

1. When the cooking zone has been activated, touch the  key of the corresponding cooking zone once, this would immediately increase the power level to the maximum power level available. To decrease the power level use < > keys.

Note: When only one cooking zone is being used, touching the Booster key would increase the power level to the maximum power level which is a power level of 6, however when both cooking zones are being used, activating the booster key would only increase it to a power level of 4 for the corresponding cooking zone.


Residual Heat Indicators

1. After using the hob, some residual heat, which has been transferred from the cookware to the surface of the hob, may remain. This is indicated by the 4th bar (from left) of the corresponding cooking zone power level indicator being lit.


Note: (a) This is only viewable when the cooking zone is at OFF mode and not in standby mode.

(b) Once the indicator is no longer lit, it indicates that there is no longer any residual heat at the corresponding cooking zone.


Using The Timer

1. Once the cooking zone has been activated by touching the  key to choose the desired cooking zone, the timer needs to be activated. The desired cooking zone is indicated by the "Cooking Zone Timer Indicator".


Note: If a setting not selected within 10secs after selecting the Timer, the Timer function for the selected cooking zone would be automatically shutdown.

2. Once the desired cooking zone has been selected, set the duration required by using the - or + keys. The duration selected would be shown on the timer display,  .



Note: The Timer can be set to a minimum of 1 minute or a maximum of 9hours and 59 minutes.

3. Once the set duration on the timer is reached the selected cooking zone would automatically shutdown and an audible sound would be emitted.
4. To cancel the Timer, touch the - and + keys simultaneously. This will immediately reset the counter back to  .
5. The timer function can be used without the activation of the cooking zone (e.g to time the duration for meat marinating), however the setting would be reset upon activation of the cooking zones.
6. Upon setting the timer, if the cooking zones are switched off before the count down is completed, the Timer will automatically shutdown.

Using The Lock Down Mode

1. To activate the Lock Down Mode, touch and hold the  key for 3 seconds when the cooking zone is on Standby Mode or Operation Mode. The "Lock Down Indicator" will light up to indicate that the Lock Down Mode has been activated.
2. Once the Lock Down Mode has been activated during normal operation, shutting down of one cooking zone will shut down the other cooking zone as well. The cooking zones cannot be activated until the Lock Down Mode has been deactivated.

Note: During Operation Mode, once Lock Down Mode has been activated the Power Levels cannot be regulated until the Lock Down Mode has been deactivated.

3. Deactivating Lock Down Mode
 - i. In Standby Mode, while the Power Level Indicator is flashing, touch and hold the  for 3 seconds. The Lock Down Mode is deactivated once the "Lock Down Indicator" is shut off.
 - ii. In Operation Mode, touch and hold the  for 3 seconds. The Lock Down Mode is deactivated once the "**Lock Down Indicator**" is shut off.

Auto Shutdown Protection

1. The induction elements would automatically shut off when the default timing for individual power levels is reached, when the hob is idle.
2. The default timing for individual power level is shown in the table below:

Power Level	1	2	3	4	5	6
Default Time (hrs)	7.0	5.0	4.0	3.0	2.0	1.5

Note: The default timing would be reset if there is any interruption to the settings.

Cookware Selection and Material Type

Selecting The Correct Cookware

- The magnetic sensors within the induction elements require the use of cookware made of magnetic metal material in order to start the heating process at the cooking zones.
- When purchasing pans, look for cookware specifically identified by the manufacturer for use with induction cook tops. If you are unsure, use a magnet to test whether the cookware type will work. If a magnet sticks to the bottom of the cookware, the material type is correct for induction cooking. (Fig. 6)



Fig. 6

Selecting The Correct Size Of Cookware

- The Hybrid cooking zones require cookware with a minimum bottom diameter of 90mm to be used for it to function effectively. Please refer to Fig. 7 on methods to measure cookware bottom.
- Place a ruler or a measuring tool across the heated surface (as shown in Fig. 7) of a cookware to measure its diameter.

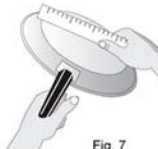


Fig. 7

Correct Cookware Requirements And Usage The Hybrid Hob



Cookware is centered correctly on the cooking zone surface.



- Flat bottom and straight sides.
- Pan size bottom meets or exceeds the recommended minimum requirement which is 90mm (measuring method as per Fig. 7) for cooking zone use.



- Pan is properly balanced and rests completely on the cook top surface.

Incorrect Cookware Requirements or Usage On The Hybrid Hob



Cookware is not centered correctly on the cooking zone surface.



- Pan bottom size does not meet the recommended minimum requirement (90mm) for the cooking zone use.



- Pan bottom is curved or warped.



- Pan is tilted and bottom does not rest completely on the cook top surface.

- Please take note that any of the afore mentioned conditions would cause uneven heating of the cookware and affect the cooking results.
- As the induction elements have a pan detection feature, when a non metal or a cookware with a pan bottom size less than the minimum requirement of 90mm is used, all the indicator bars of the power zone indicator would continuously flash indicating a "**pan detection failure**".

Note : The "**pan detection failure**", indicated by continuous flashing of the power zone indicator, will remain flashing continuously for 10mins, after which the corresponding cooking zone would be shutdown until the problem is resolved after which the hob would function as normal.

General Care and Cleaning

It is recommended to always use heavier, high quality stainless steel cookware on your induction cook top surface. This will greatly reduce the possibility of developing scratches on the ceramic surface. Even when quality cookware is used, it can scratch the cook top surface, especially when the cookware is slid across the surface of the ceramic glass instead of being lifted up. Eventually the build-up of scratches will make cleaning the surface difficult and degrade the overall appearance of the cook top. It is thus recommended that cookware be lifted up when moving and not slid across the ceramic surface.

Cleaning of the Hob Top

CAUTION

Before cleaning the hob, be sure the controls are turned OFF and the hob is cool.

CAUTION

Do Not use steam cleaners for cleaning the hob.

WARNING

Do Not use a ceramic glass cleaner when the hob is still hot. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.



Fig. 8

For Light to Moderate Soiling

~ Apply a few drops ceramic glass cleaner directly to the hob top. Use a clean paper towel or a fluff-free cloth to clean the entire hob top surface. Make sure the hob is cleaned thoroughly, leaving no residue.

For Heavy, Burned on Soiling

~ First, clean the surface as described above. If the soiling still remains, carefully scrape it off with a metal razor blade scraper, holding the scraper an angle of 30 degrees to the surface. (As shown in Fig. 8). Remove the loosened grime with ceramic glass cleaner and buff surface clean.

CAUTION

Damage to the ceramic glass hob to may occur if you use scrub or scouring pads.

Plastic or Foods with a High Sugar Content

- These types of soiling must be removed immediately if spilled or melted onto the hob top. Permanent marks may occur if not removed immediately. After turning OFF the cooking zone, use a razor blade scraper or a metal spatula and scrape the grime from the hot surface. (As shown in Fig. 8) Allow the hob top to cool and use the same cleaning method for heavy or burned on grime.

Do Not use the following on the Radiant Ceramic Hob

- Abrasive cleaners and scouring pads, such as metal and some nylon pads, may scratch the hob top, making it more difficult to clean.
- Do not use harsh cleaners such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolour the hob top.



Solutions To Common Issues

The Entire Hob Cannot be Operated

- The lock down mode has been activated. Turn off the lock down mode. (See instructions under "How To Operate The Induction Hob" - Using The Lock Down Mode, section in this Instruction Manual to resolve the problem)
- House fuse has blown or circuit breaker has tripped. Check/reset or replace fuse. If the problem is a circuit overload, have this corrected by a qualified electrician.
- Supplied wiring not complete. Contact installation agent or dealer.
- Power outage. Switch on house lights to confirm power outage. Contact the electric company.

All Bars On The Power Indicator Are Continuously Flashing

- The pan detection sensors could not detect a cookware that is compliant for Induction cooking. Follow the instructions outlined in section "Selecting the Correct Cookware" to ensure the cookware used is of Induction compatible material and meets the minimum pan size requirement.
- Cookware had been removed from the cooking zone before switching OFF. Place cookware back on the cooking zone or if cooking has been completed, turn OFF the affected Cooking Zone.

Induction Hob Timer Display Shows E3 Error

- This would be caused by continuous movement of the pan over the cooking zone while the cooking zone is under use. Stop this action and wait for several minutes for hob to reset itself before resuming normal operation.

Cooking Zone Shuts Down While Cooking

- The automatic shut down feature would shut down the cooking zone, once a cooking zone has reached its maximum default timing. (See instructions under How To Operate The Induction Hob - Auto Shutdown Protection section in this Instruction Manual) The default timing would be interrupted and reset when there are changes in setting while cooking.

One Cooking Zone Remains At Standby Mode

- This could be caused by one cooking zone being activated and the power level set higher than power level 4. Reduce the power level to power level 4 or lower and try reactivating the cooking zone.

Cooking Zone Does Not Heat Food

- Type of cookware used is incorrect for Induction Cooking.
- Cookware bottom size is less than the minimum required size.
- Cookware is uneven or warped.
- Cookware has not been properly placed on the cooking zone. (See instruction under "Cookware Selection And Material Type" section in this Instruction Manual for the issues above)
- No power supply to the appliance. See instruction under "Entire Hob Can Not be Operated", section in this Instruction Manual.
- Incorrect cooking zone had been selected, ensure the correct control is ON for the cooking zone being used.

Food Not Heating Evenly Or Poor Cooking Results

- Many factors can affect cooking results. Adjust the recipe's recommended power levels or cooking times.
- Improper cookware had been used, ensure cookware used is of a recommended material type and of a proper heated surface size.
- Incorrect control setting. Raise or lower power level until the desired heat is obtained.
- Cookware is too lightweight or warped. Use heavier, high quality cookware so food being prepared is cooked more evenly.

Scratches Or Abrasions On Ceramic Hob Surface

- Coarse particles (such as salt or sand) are between hob and utensil. Be sure cooking surface and bottom of utensils are clean before use. Small scratches do not affect cooking and would become less visible with use.
- Cleaning materials not recommended for ceramic glass hob have been used. (See "General Care and Cleaning" section in this Instruction Manual).
- Cookware with rough bottom has been used. Use flat-bottomed, smooth utensils. (See "Cookware Selection And Material Type" section in this Instruction Manual).

Brown Streaks And Specks On Ceramic Hob Surface

- Boil over's have cooked onto surface, Use a razor blade scraper to remove soiling. See instruction under General Care and Cleaning section in this Instruction Manual.
- Cleaning materials not recommended for ceramic glass hob have been used. Use recommended cleaner and cleaning method. (See General Care and Cleaning section in this Instruction Manual).

Areas Of Discolouration On Ceramic Hob Surface

- Mineral deposits from water and food. Wet surface with water and sprinkle on a ceramic glass cleaner. Clean away with a damp paper towel or fluff-free cloth until the stain disappears. Wipe the remaining paste away, then apply a small amount of ceramic glass cleaner and polish with a clean paper towel or fluff-free cloth.

Warranty Information

1. During the warranty period of 1 year, starting from the date of purchase, the company shall provide free repairs, if the purchases been using the cooker properly and according to instructions.
 2. To enjoy free repair, the user must show the warranty card and sales receipt.
 3. During the warranty period, reasonable repair charges shall be imposed for problems arising due to improper usage or when the owner is unable to produce the sales receipt.
 4. After the warranty period, the company shall reasonably charge for repair services rendered.
 5. The following situations do not warrant free repairs or a new cooker:
 - A. Glass and embellishment
 - B. Intentional damage or those due to improper usage
 - C. Damages due to negligence or accident
 - D. Damages after the warranty period
 6. You are advised to do simple troubleshooting first, before calling the service centre for assistance.
 7. Please provide the following information when you call the service centre.
 - i. Model Number
 - ii. Serial Number
 - iii. Warranty Card Number
- It can be found on or under the cooker, or on the packaging document. For damage due to improper usage, the service centre shall levy a reasonable charge.
8. Our products conform completely to national safety standards. Only qualified personnel should be allowed to execute repairs.



WARNING ! Do Not modify the internal structure of the Hob.

Disclaimer

All content in this instruction manual has been subjected to careful scrutiny and verification, to ensure that all information contained herein is accurate. We shall not be liable for any mistakes, omissions in printing or misunderstanding of the content. The company reserves the right of interpretation herein.

In addition, technical improvements on our product would be placed in the revised manual without any prior notice.