

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. Once you have tried the Induction technology, you will probably not be going back to any other types of electrical cook tops again. But first you should get to know the product so as to gain the maximum benefit from it. This book contains information on how to operate and care for your hob so that you may gain the maximum benefit from it. Please read all the instructions, carefully before operating the hob and store this book in a safe place for future reference.

CREATE RECORD FOR FUTURE USE

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?

Pls Write To :

*Kollektion Distribution Sdn. Bhd.
Lot 11A, Jalan 223, Section 51A,
46100 Petaling Jaya,
Selangor Darul Ehsan, Malaysia*

For Toll- Free Telephone Support:

Care Line 1-800-881-770

For Online and Product Information:

www.kollektion.com.my

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's that are useful to you



WARNING

To reduce the risk of fire, electrical shock, or injury when using Radiant Ceramic Hob, follow the basic precaution 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 from 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 short range **electromagnetic field**. Person with a pacemaker or other active implants should exercise caution using or standing near the induction 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.



INFOMATION/PRACTICAL TIPS

Please follow these instructions, otherwise the warranty would 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.

About Induction Hob

- The Induction hob has induction elements located below the surface of the ceramic glass. The design on the hob outlines the area of the induction element underneath.
- The Induction Hob works on the principle of electromagnetic field, hence it will **only** heat up a magnetic metallic object when placed on

the cooking zone. Once a magnetic metallic object (pan) is placed, an electromagnetic field circulates between the induction elements and the magnetic metallic 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 of that, which had been transferred from surface of the pan to the surrounding. This is because the element itself does not produce heat

Note: As the induction elements create an electromagnetic field with metallic objects, hence item such as knives, forks, spoons, and lids which are made of metallic materials should not be placed on the hob surface as it may become hot.

- The Induction Hob is inbuilt with a Pan Detection, which would detect that the cooking zone is ON but no pan is detected/placed on the cooking zone or the pan is not made of metallic object.

Note: The hob **MUST** be switched off after use by switching the power to OFF and not relying on the “Pan Detector” to shut off the power.

NOTE

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

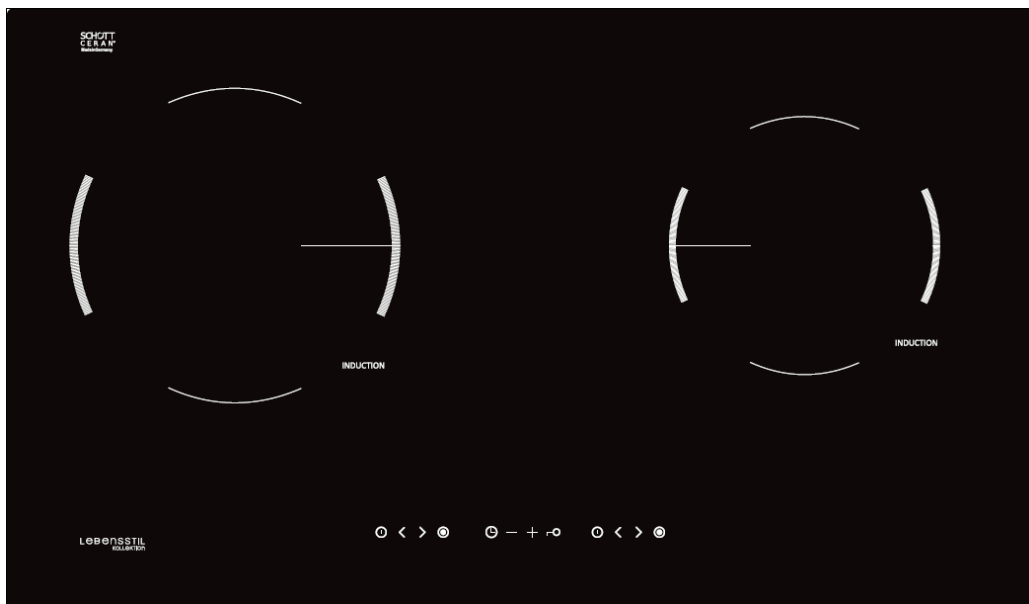
Model	Rated Voltage	Rated Wattage Range	Dimensions in mm (W x L x H)
LKIH-7122W	220-240V 50Hz	3540 – 3700W (L-2300W x R- 1400W)	420 x 720 x 47

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

Model Appearance

Induction Hob Model

- LKIH-7122W

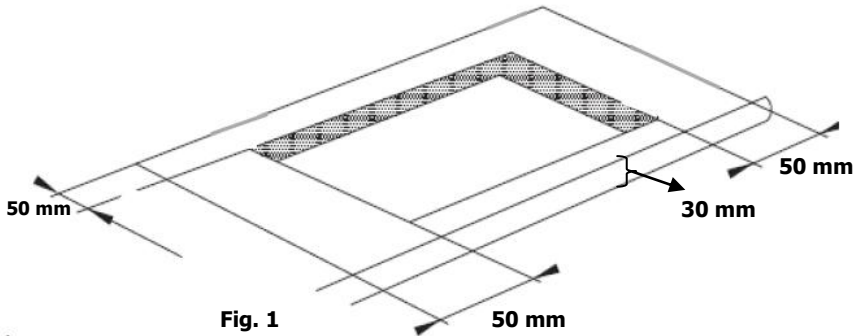


LKIH-7122W

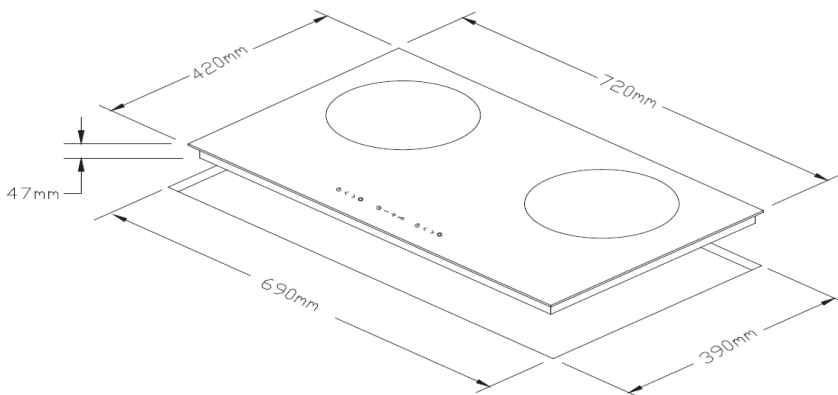
Installation Guide

Hob Installation

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



LKIH-7122W

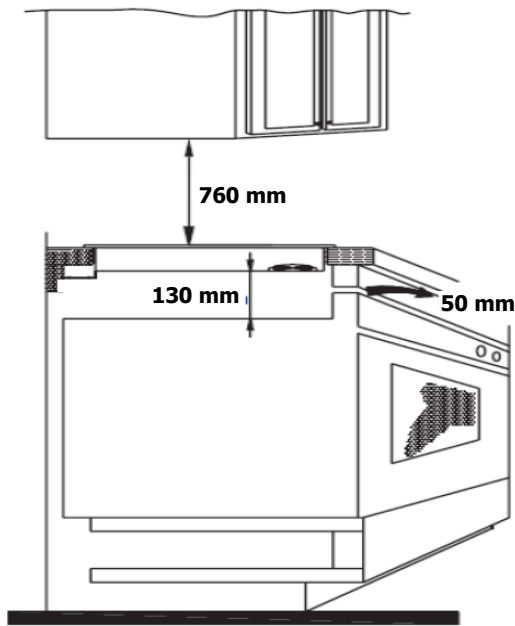


Fig. 2

Electrical Connection

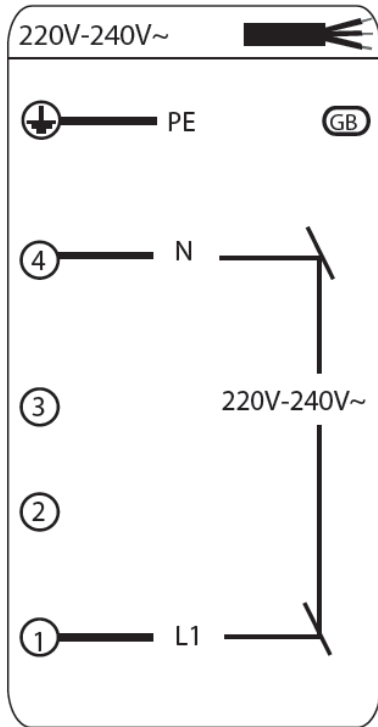


WARNING

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 below), 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



LEBENSSTIL
KOLLEKTION

2 ZONE INDUCTION HOB

MODEL : LKIH-7122W

VOLTAGE : 220-240V~

FREQUENCY : 50Hz

POWER : 3540-3700W

Left: 2400W Right: 1300W

Fig. 3

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

Operation Guide

Read These Instructions Carefully Before Using The Hob

Using The Touch Control

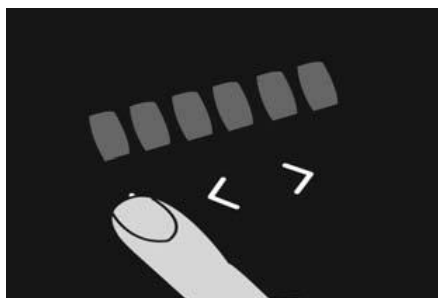


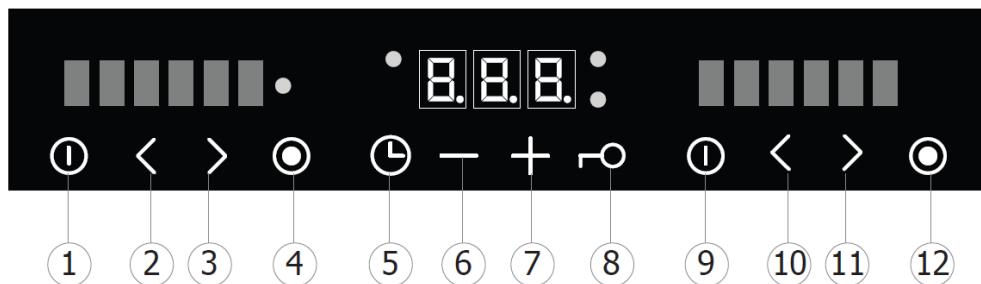
Fig. 4













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.

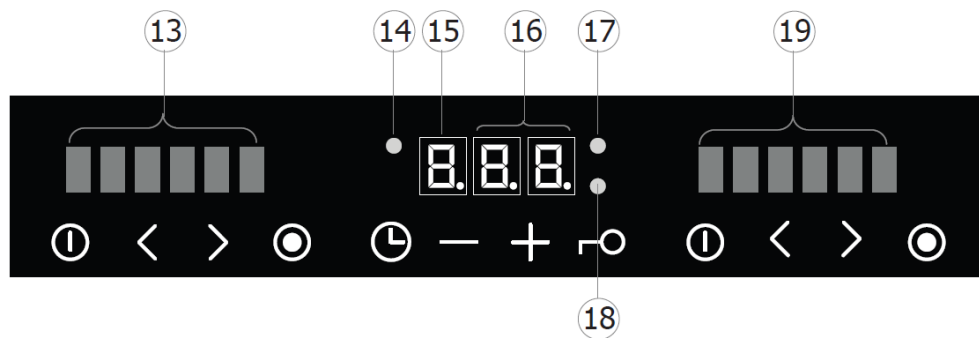
Lightly contact the pad with the flat part of your entire fingertip. Do not just use the narrow end of your fingertip.

How To Operate The Radiant Ceramic Hob

Model L




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	Activates the Left Cooking Zone's Outer Heating Element
5		Timer Key	Controls the Timer Functions
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	Activates the Right Cooking Zone's Outer Heating Element



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 Timer Indicator	Indicates Timer Set for Left Cooking Zone
15		Timer Hour Display	Indicates Hour Set
16		Timer Minute Display	Indicates Minute Set
17		Right Cooking Zone Timer Indicator	Indicates Timer Set for Right Cooking Zone
18		Lock Down Indicator	Indicates activation or deactivation of the Lock Down Key
19		Right Cooking Zone Power Level Indicator	Shows the Selected Power Level of the Right Cooking Zone

Activating The Cooking Zone

1. Touch the key of the corresponding cooking zone once to switch ON the cooking zone, and once more to turn it OFF.

- i. The Power Level Indicator  of the cooking zone selected would continue to flash in sequential until a Power Level is selected.


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

(b) The duration when the Power Level is flashing is the "Standby Mode"


2. To select a power level use the < > keys 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.

Using The Timer

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

Note: If a setting is not done within 10sec after selecting the Timer. The Timer function for the selected cooking zone would automatically shutdown.


2. Once the desired cooking zone has been selected, set the duration required by using the - or + key. 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 9hrs and 59 minutes.



3. Once the set duration on the timer is reached the selected cooking zone would automatically shut down and an audible sound would be emitted.

4. To cancel the Timer, use the **−** or **+** key to count down the timer back to **0 : 00**.
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 would 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 at Standby Mode or during Operation Mode. The "Lock Down Indicator" would be lighted, to indicate 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 would automatically 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 shutoff.
 - ii. In Operation Mode, touch and hold the  for 3 seconds. The Lock Down Mode is deactivated once the "Lock Down Indicator" is shutoff.

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 (Level 6) available. To decrease the power level use < > keys.

Residual Heat Indicators

1. After using the hob, some residual heat may remain at the cooking area which had been transferred from the cookware to the surface of the hob, this is indicated by the 4th bar (*from left*) at the corresponding 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 not lit, this would indicate there is no longer residual heat at the corresponding cooking zone*

Auto Shutdown Protection

1. The induction elements would automatically shutoff when the default timing for individual power level 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 once there is any interruption to the settings.*

Cookware Selection And Material Type

Selecting The Correct Cookware

- The magnetic sensors within the induction elements requires the use of cookware made of magnetic metallic 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 the induction cooking. (Fig. 6)

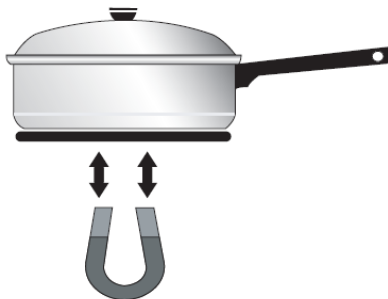


Fig. 6

Selecting The Correct Size Of Cookware

- The induction cooking zones require cookware's 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.

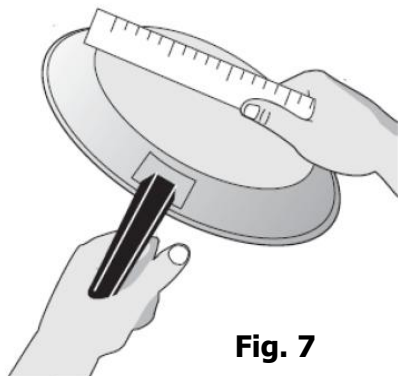
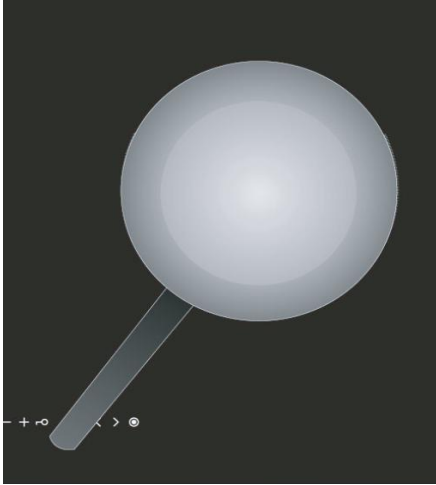


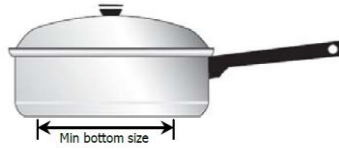
Fig. 7

- Place a ruler or a measuring tool across the heated surface (as shown in Fig. 7) of a cookware to measure the diameter of a cookware.

Correct Method Of Using Cookware On The Induction 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 Method Of Using Cookware On The Induction



Cookware is not centered correctly on the cooking zone surface.



- Pan size bottom 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 above 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 metallic or a cookware with a pan size bottom lesser than the minimum requirement of 90mm is used, all the indicators 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, would be flashing continuously for 10mins, after which the corresponding cooking zone would shutdown or 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, this is especially when cookwares are slide 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’s are not slide across the ceramic surface rather to be lifted up when moving.

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 cleaner for cleaning or cleansing of 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.

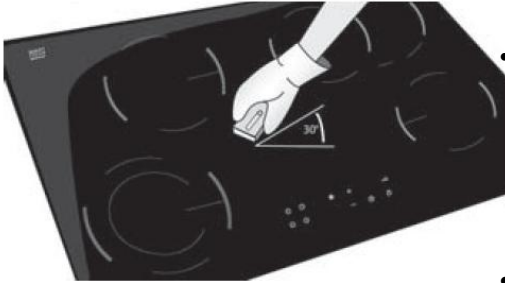


Fig. 8

For Light to Moderate Soil

- 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 Soil

- First, clean the surface as described above. If the soil still remains, carefully scrape soils with a metal razor blade scraper, holding the scraper an angle of 30 degree to the surface. (As shown in Fig. 8). Remove loosened soils with *ceramic glass cleaner* and buff surface clean.



CAUTION

Damage to the ceramic glass hob may occur if you use scrub/scouring pad.

Plastic Or Foods With A High Sugar Content

- These types of soils 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 soil 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 soils.

Do Not Use The Following On The Induction Hob

- Abrasive cleaner 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.



■

Solution To Common Problems

The Entire Hob Can Not 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.
- Supply wiring not complete. Contact installation agent or dealer.
- Power outage. Check house lights to be sure. Contact the electric company.

All Bars On The Power Indicator Are Continuously Flashing

- The pan detection sensors could not detect a cookware that is correct 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 finished cooking 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 the 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 instruction 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.*

Cooking Zone Does Not Heat Food

- Type of cookware used is incorrect for Induction Cooking.
- Cookware bottom is lesser than the minimum required size.
- Cookware is uneven or warped.
- Cookware had not been placed properly on the cooking zone. *(See instruction under "Cookware Selection And Material Type" section in this Instruction Manual for the problems 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 could 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 quality cookware so foods being prepared may cook 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 soil. 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 away 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 user had been using the cooker properly and accordingly.
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 levied for problem due to improper usage or when the user is unable to show 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 anew cooker :
 - A. Glass and embellishment
 - B. Intentional damages 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 trouble shooting first, before calling the service centre for help.
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 damages due to improper usage, the service centre shall levy a reasonable charge.

8. Our products conform completely to the national safety standards. Only qualified personnel are allowed to repair them



WARNING ! Do Not modify the internal structure of the Hob

Disclaimer

All contents in this material has been subjected to careful verification and checking, to ensure all information contained herein are accurate. We shall not be liable to any mistakes, omissions in printing or misunderstanding of the contents, 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.