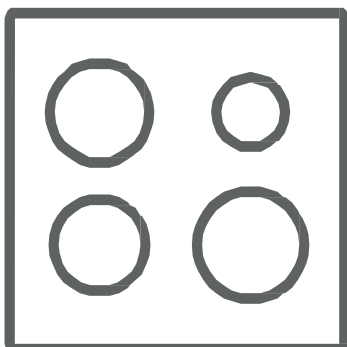




**EN** Induction cooktop / User Manual



**KPI6015B**  
**KPI6022B**

## **Safety warnings**

Your safety is important to us. Please read these instructions carefully before using the induction cooktop.

## **Installation**

### **Risk of electric shock**

- Disconnect the cooktop from the power supply before performing any maintenance or work on it.
- Connection to a functional ground is mandatory and essential.
- Changes to the home electrical system may only be performed by a qualified electrician.
- Failure to follow these instructions may result in electric shock or death.

### **Risk of injury from sharp edges**

- Be careful—the edges of the hob may be sharp.
- Careless handling can lead to injury or cuts. **Important safety**

### **instructions**

- Read these instructions carefully before installing or using the panel.
- Never place flammable materials or objects on the countertop.

- Give these instructions to the installer— it may reduce installation costs.
- The panel must be installed according to these instructions; otherwise, there is a risk of danger.
- Installation and grounding must be performed only by a qualified professional.
- Connect the panel to a circuit with a disconnect switch that ensures complete disconnection from the power grid.
- Improper installation may void the warranty or the manufacturer’s liability.

## **Operation and Maintenance**

### **Risk of electric shock**

- Do not cook on a damaged or cracked cooktop. If the surface cracks, immediately turn off the cooktop at the main switch and contact an authorized service center.
- Turn off the cooktop at the main switch before cleaning or maintenance.
- Failure to follow these instructions may result in electric shock or death.

### **Health Risks**

- The cooktop complies with electromagnetic safety standards.
- People with pacemakers or other implants (e.g., insulin pumps)

should consult a doctor or the implant manufacturer before use to determine whether the electromagnetic field will affect them.

- Failure to follow this recommendation may lead to serious health problems or death.

### **Hot Surface Hazard**

- During operation, parts of the hob become hot and may cause burns.
- Do not touch the glass surface with your body, clothing, or any objects other than suitable cookware until it has cooled down.
- Do not place metal objects (e.g., knives, forks, spoons, lids) on the cooktop—they may become hot.
- Keep children away.
- Pot handles may be hot. Make sure they do not protrude above the active cooking zones, and keep them out of children's reach.
- Failure to follow these instructions may result in burns or scalds. **Risk of injury from sharp edges**
- The scraper has a sharp edge when the cover is removed. Use it with care and store it out of the reach of children.

- Careless handling may result in injury or cuts. **Important safety instructions**
- Never leave the hotplate unattended while it is on. Overcooking can lead to smoke or grease splatters that may ignite.
- Do not use the hob as a work surface or storage area.
- Do not leave any objects or cookware on the hob.
- Do not place magnet-sensitive items (e.g., credit cards, memory cards) or electronics (e.g., computers, MP3 players) near the hob—the electromagnetic field may damage them.
- Do not use the cooktop to heat the room.
- After use, always turn off the cooking zones and the hob using the touch controls according to these instructions. Do not rely on the cookware detection function to turn off the zones when the pot is removed.
- Do not allow children to play with the cooktop, sit on it, stand on it, or climb on it.

- Do not store items on top of the cooktop that might attract children—they could injure themselves if they climb onto the cooktop.
- Do not leave children unattended in a room where the tablet is turned on.
- Children or individuals with disabilities that prevent them from using the hob safely must be instructed by a responsible adult and supervised by them to ensure they do not endanger themselves or others.
- Do not repair or replace any parts of the hob unless specified in the manual. Refer all other repairs to an authorized technician.
- Do not use steam cleaners to clean the board.
- Do not place or drop heavy objects on the board.
- Do not stand on the cooktop.
- Do not use pots with sharp edges or drag them across the glass—this could cause scratches.
- Do not use steel wool or coarse abrasive cleaners for cleaning, as they may damage the glass.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorized service center

or a qualified technician to prevent any danger.

- The cooktop is intended for household use and similar applications, such as:
  - staff kitchens in stores, offices, and workplaces;
  - households;
  - accommodation facilities such as hotels and motels;
  - bed-and-breakfast-style accommodations.
- **WARNING:** The cooktop and its parts become hot during operation. Do not touch the cooking zones. Keep children under 8 years of age out of reach unless they are under constant supervision.
- Children 8 years of age and older and persons with reduced physical, sensory, or mental capabilities may use the cooktop if they are supervised or have been instructed on safe use and understand the risks.
- Children must not play with the cooktop. Cleaning and maintenance must not be performed without supervision.
- **WARNING:** Cooking with oil or fat without supervision can cause a fire. Never extinguish a fire with water—turn off the cooktop and cover the flame with a lid or fire blanket.

- **WARNING:** Fire hazard: Do not store anything on the cooking surface.
- **Warning:** If the surface cracks, turn off the cooktop to prevent electric shock (for cooktops with a glass-ceramic or similar surface that protects live parts).
- Do not use a steam cleaner.
- The cooktop is not designed to be controlled by an external timer or remote system.

**Congratulations** on your purchase of a new induction cooktop! We recommend that you read this user and installation manual to understand how to properly install and operate the cooktop. For installation details, see the **Installation** section. Before first use, carefully read the safety instructions and keep the manual for future reference.

# Product Overview

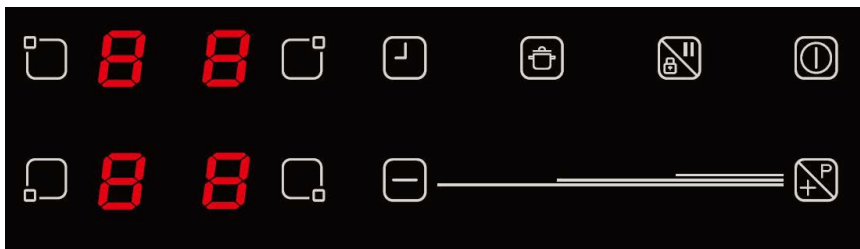
## Top view – KPI6015B











# Top view – KPI6022B







## User Interface



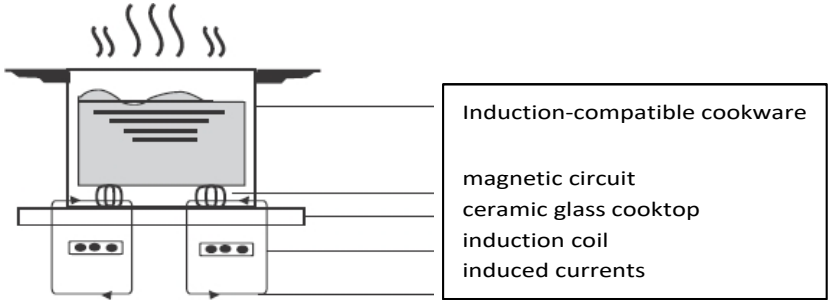
Button	Description
<p>A</p> 	Zone selection button
<p>B</p> 	Child lock button
<p>C</p> 	ON/OFF button
<p>D Power/Timer slider and control button</p> 	
<p>E</p> 	Power boost control button
<p>F</p> 	Timer button
<p>G</p> 	Stop & Go button
<p>H</p> 	Cooking functions button

## Cooking zone power

Cooking zone	Maximum power (220-240V / 380-415V~ 50/60Hz)
	180 mm – 1500W/2100W (Boost)
	160 mm – 1200 W/1500 W (Boost)
	180 mm – 1500W/2100W (Boost)
	160 mm – 1200 W/1500 W (Boost)
Total rated power	7200W

## About Induction Cooking

Induction cooking is safe, modern, efficient, and economical. Heat is generated by electromagnetic induction directly in the cookware, not through the glass surface. The glass heats up only secondarily from the cookware.

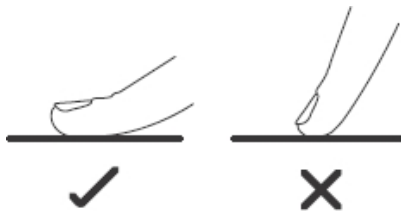


## Before using a new induction cooktop

- Read this manual, especially the “Safety Precautions” section.
- Remove any protective film that may be on the cooktop.


## Using the touch controls

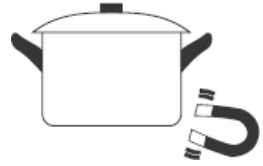
- The controls respond to a light touch—do not press hard.
- Use the pad of your finger, not the tip.
- A beep sounds with each touch.
- Keep the controls clean, dry, and free of any objects (such as a cloth or dishes) covering them. Even a thin layer of water can make the controls difficult to use.



## Choosing the Right Cookware



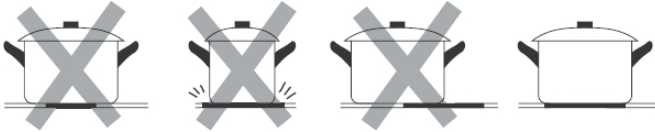
- Use only cookware designed for induction—look for the induction symbol on the packaging or bottom.
- Check suitability with a magnet test: if a magnet sticks to the bottom, the cookware is suitable.
- If you don't have a magnet:
  1. Pour water into the cookware.
  2. If the “” symbol does not flash on the display and the water heats up, the cookware is suitable.
- Unsuitable materials: pure stainless steel, aluminum or copper without a magnetic bottom, glass, wood, porcelain, ceramics, stoneware.



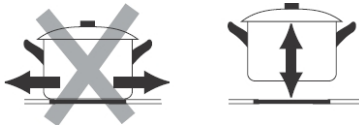
Do not use cookware with sharp edges or a curved bottom.



The bottom of the pot must be smooth, flat, and the same size as the cooking zone. A slightly larger diameter increases efficiency. Smaller pots reduce performance, and the cooktop may not recognize pots smaller than 140 mm. Always center the pot on the cooking zone.



Lift pots and pans—do not drag them across the glass surface to avoid scratching it.



# Using an Induction Cooktop

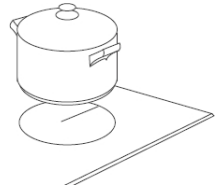
## Starting to cook

1. Touch the ON/OFF button (C) and hold it for 3 seconds.
  - The cooktop will beep once and all zones will display “-”, indicating that it is in standby mode.

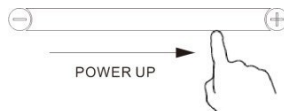


Note: If you do not select a cooking zone and power level within one minute, the cooktop will automatically turn off.


2. Place a pot suitable for induction cooking on the selected cooking zone; make sure that both the bottom of the pot and the surface of the zone are clean and dry.



3. Select a zone by pressing button (A); “ ” button; “0” will flash on the display. If you do not set the power level within 5 seconds, “-” will appear.
4. Set the power level using the slider (D) in the range of 0–9, and cooking will begin. You can adjust the power level at any time during cooking.



- If you do not set the heat level within 1 minute, the induction cooktop will automatically turn off. You will need to start over from step 1.
- You can change the heat setting at any time during cooking as needed.

**If the display flashes “  alternately with the set power level:**

This means that:

- there is no pot on the correct cooking zone, or
- the pot being used is not suitable for induction cooking, or

- the pot is too small or is not properly centered on the zone. Heating does not occur if there is no suitable pot on the zone. The display automatically turns off after 1 minute if the pot is missing.


## Ending cooking

1. Select the cooking zone by pressing button (A).
2. Use the slider (D) to reduce the power level to “0”.

Note: The “H” symbol indicates which cooking zone is still hot to the touch. It disappears once the surface has cooled to a safe temperature. You can use this feature as an energy-saving function—if you want to heat another pot, use the zone that is still warm.

## Using the Boost Function

### To activate the Boost function:

1. Select the desired cooking zone by pressing the zone selection button (A).
2. Press the Boost button (E)  and hold it for 2 seconds; the zone indicator will display “P” and the power will reach its maximum level.

### To cancel the Boost function:

1. Press the zone selection button (A) for the zone you want to cancel.
  2. Use the slider (D) to change the power level, thereby canceling the Boost function; the zone will return to the level you selected.
- This function is available for all cooking zones.
  - After 5 minutes, the cooking zone automatically returns to level 9.

## Using the child lock

- You can lock the controls to prevent accidental use (for example, children might accidentally turn on the zones).
- When locked, all controls except the OFF button are deactivated.

### To lock the controls:

Press and hold the child lock button (B) for 3 seconds. “Lo” will appear on the timer display.

## Unlocking the controls:

1. Make sure the induction cooktop is turned on.
2. Press and hold the child lock button (B) for a few seconds.
3. You can now start using your induction cooktop again.



When the cooktop is in lock mode, all controls except the OFF button are disabled. In an emergency, you can always turn off the cooktop using the OFF button, but you must first unlock it before using it again.

## Using the cooking functions

You can select three practical cooking functions by pressing the cooking function button



(H); each press cycles through the functions.

1. Select a cooking zone by pressing the zone selection button (A).
2. While the LED indicator for the selected zone is flashing, press the cooking functions button (H); the zone LED will display the following icons:



- Melting or defrosting (approx. 50 °C)





- Heating or keeping warm (approx. 70 °C)



- Gentle simmering, temperature close to boiling point.

## Using the Pause Function – Stop & Go

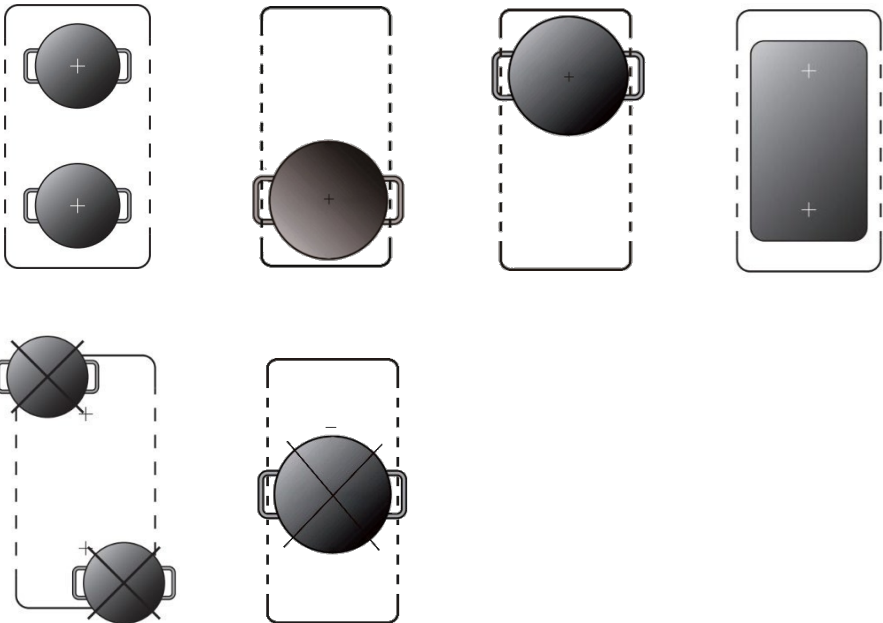
The pause function can be used at any time during cooking. It allows you to pause the hob and resume cooking later while retaining all settings.

1. Make sure the cooking zone is in operation.
2. Press the Stop & Go button (G) . All cooking zone displays will show “  ”. The hob will be paused, except for the Stop & Go (G), ON/OFF (C), and child lock (B) buttons.
3. To cancel the pause, press the Stop & Go (G) button, then press any other button except Stop & Go (G) and ON/OFF (C); the cooking zones will return to their previous power settings.


## Using the Bridge Zone function (for model KPI6022B only)

- This area can be used as a single zone at any time, depending on your cooking needs.
- The flexible area consists of two independent induction coils that can be controlled separately. When used as a single zone, moving a pot within this area maintains the same power level as the original zone, while the uncovered portion automatically turns off.
- Important: Make sure the pot is centered on a single cooking zone. An oval or rectangular pot, baking dish, or skillet is the ideal choice.

### Examples of correct and incorrect pot placement.



## To activate the Bridge Zone function:

1. Press the zone A and zone B selection buttons simultaneously and hold them for 3 seconds. The upper zone indicator will display “” and the lower indicator will show the power level for the bridge zone.
2. Confirm the selection of the bridge zone using the lower zone selection buttons.
3. Then use the slider (D) to set the desired power for the bridge zone.

## To disable the Bridge Zone function:

Repeat the procedure in step 1) to deactivate the Bridge Zone function.

## Overheating Protection

The hob is equipped with a temperature sensor that monitors the internal temperature. If an excessive temperature is detected, the hob will automatically shut down.

## Detection of Small Objects

If a pot that is too large or non-magnetic (such as an aluminum pot) or another small object (such as a knife, fork, or key) is left on the cooktop, the cooktop will enter standby mode after 1 minute. The fan will continue to cool the cooktop for another 1 minute.

## Automatic Shut-Off Protection

Automatic shut-off is a safety feature of your induction cooktop. If you forget to turn off the cooktop, it will automatically shut off. The default operating times for different power levels are listed in the table below:

Power Level	1–3	4–6	7–8	9
Default operating time (min)	360	180	120	90

Once the cookware is removed, the cooktop immediately stops heating and automatically turns off after 2 minutes.



People with pacemakers should consult their doctor before using the cooktop.


## Using the Timer

You can use the timer in two different ways:

- You can set it as a timer. In this case, the timer will not turn off any cooking zone once the set time has elapsed.
- You can set it to turn off one cooking zone after the set time has elapsed.
- The timer can be set for a maximum of 99 minutes.

## Using the timer as a timer


**If you do not select any cooking zone:**

1. Make sure at least one cooking zone is turned on.
  - Note: You can also use the timer without selecting a specific zone.
2. Select a zone by pressing button (A) and set the desired power level.
3. Once the indicator stops flashing, press the timer button (F) ; "30" will flash on the timer display.
4. Set the time by pressing the "-" or "+" buttons on the timer control.
  - Tip: Pressing the "-" or "+" button once decreases or increases the time by 1 minute.
  - Holding down the "-" or "+" button decreases or increases the time by 10 minutes.
  - Press the "-" and "+" buttons simultaneously to cancel the timer, and the timer indicator will turn off.
5. Once the time is set, the countdown begins immediately. The display will show the remaining time.
6. When the set time has elapsed, an audible signal will sound for 20 seconds and the timer indicator will turn off.

## Setting the timer to turn off one or more cooking zones

**To set the timer for a single zone:**

1. Select the active cooking zone by pressing the zone selection button (A).

2. Select the zone using button (A) and set the desired power level.
3. Before the indicator stops flashing, press the timer button (F) ; "10" will flash on the timer display.
4. Use the "+" and "-" buttons to set the time between 1 and 99 minutes.
  - Tip: Pressing the "-" or "+" button once decreases or increases the time by 1 minute.
  - Holding down the "-" or "+" button decreases or increases the time by 10 minutes.
  - Pressing the "-" and "+" buttons simultaneously cancels the timer and turns off the timer indicator.
5. Once the time is set, the countdown begins immediately. The display shows the remaining time, and the timer indicator flashes for 5 seconds.


Note: A red dot next to the power level indicator will light up to indicate the selected zone.



6. When the set time expires, the corresponding cooking zone will automatically turn off. The other zones will remain on if they were previously turned on.
7. When both the "timer" and "zone shut-off timer" are in use, the display will prioritize the remaining time on the timer. Press the zone button to view the remaining time for the zone shut-off.

## Error codes and possible solutions

If a fault occurs, the induction cooktop will enter protection mode and display the corresponding codes:

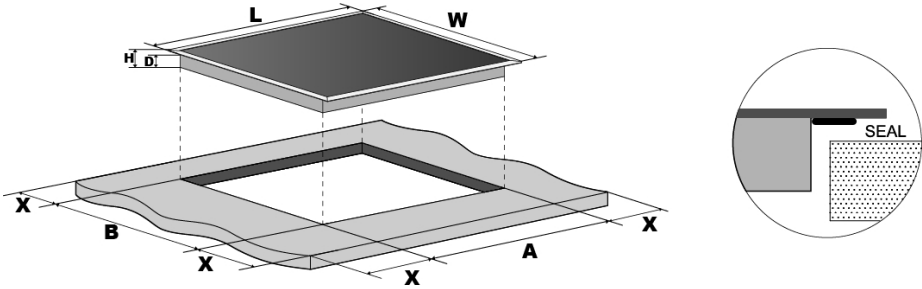
Error code	Possible cause	What to do
	No pot or unsuitable pot;	Replace the pot;
ER03	Water or pot on the glass above the control panel	Clean the glass surface of the user interface area
F1E	The connection between the display panel and the left base plate is faulty (cooking zone whose indicator shows "E").	1. The connection cable is not properly connected or is defective; 2. Replace the base plate.
F3E	Coil temperature sensor malfunction. (cooking zone whose indicator shows "E")	Replace the coil sensor
F4E	Mainboard temperature sensor malfunction. (cooking zone whose indicator shows "E")	Replace the base plate
E1 E	The temperature sensor of the ceramic glass cooktop is overheated	After the induction cooktop has cooled down, restart it.
E2 E	The IGBT temperature sensor is high	After the induction cooktop has cooled down, restart it.
E3 E	Abnormal supply voltage (too high)	Check if the power supply is normal; turn it on if the power supply is normal.
E4 E	Abnormal power supply voltage (too low)	Check if the power supply is normal; Turn on if the power supply is normal.
E5 E	Temperature sensor malfunction (cooking zone whose indicator shows "E").	The connection cable is not properly connected or the unit is defective;

The above are procedures for assessing and checking common faults. Please do not disassemble the cooktop yourself to avoid risks and damage to the induction cooktop, and contact your supplier.

# Installation

## Preparation of installation equipment

Cut out the work surface according to the dimensions shown in the diagram. For installation and use, leave at least 5 cm of clearance around the opening. Make sure the work surface is at least 30 mm. Choose a heat-resistant material to prevent significant warping caused by heat radiation from the hob. See below:

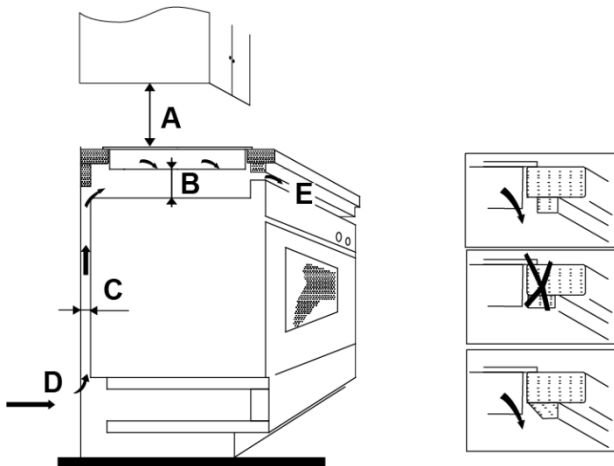


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B (mm)	X (mm)
590	520	58	54	565	495	50 mini.

Ensure good ventilation of the cooktop and do not block the air intake or exhaust.

Make sure the cooktop is installed correctly. See below:

Note: The safe distance between the hob and the cabinet above it must be at least 760 mm.



A (mm)	B (mm)	C (mm)	D	E
760	50 mini	20 mini	Air inlet	Air outlet 5 mm

### **Before installing the countertop, make sure that:**

- The work surface is flat and level, and no structural elements interfere with the space required for installation.
- The work surface is made of a material resistant to high temperatures.
- If the hob is installed above an oven, the oven is equipped with a built-in cooling fan.
- The installation complies with all distance requirements and applicable standards and regulations.
- The fixed electrical installation includes a suitable circuit breaker ensuring complete disconnection from the power supply, located and configured in accordance with local electrical installation regulations.  
This switch must be of an approved type and provide a 3 mm gap between contacts on all poles (or on all active conductors, if permitted by local regulations).
- The switch will be easily accessible to the user after the panel is installed.
- If you have any doubts regarding installation, consult your local building authorities and regulations.
- Use heat-resistant and easy-to-clean materials (such as ceramic tiles) on the walls around the countertop.

### **After installing the cooktop, check that:**

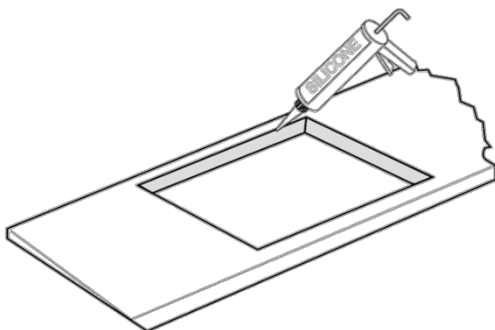
- The power cord is not accessible through cabinet doors or drawers.
- There is sufficient fresh air intake from outside to the base of the hob.
- If the hob is installed above a drawer or cabinet, a thermal barrier is placed beneath its base to prevent contact with the underside of the hob.
- The power switch remains easily accessible to the

user. Before placing the mounting brackets

The cooktop should be placed on a stable and smooth surface (for example, use the packaging). Do not apply excessive force to the controls protruding from the cooktop.

## Placing the cooktop

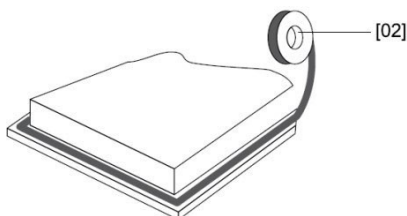
The hob should be placed on a stable and smooth surface (for example, use the packaging). Do not apply excessive force to the controls protruding from the hob.



01



Cut the countertop to the specified dimensions (Fig. 1) using appropriate tools. Seal the edges of the cutout in the countertop with silicone or PTFE and allow it to dry before installing the cooktop.

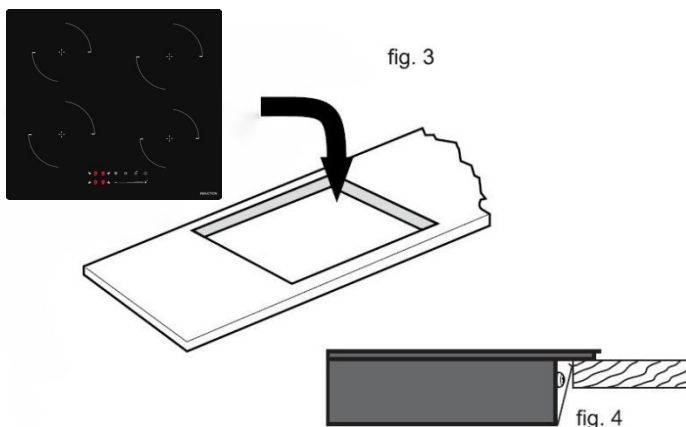


02



[04] x 1

Unroll and apply the included gasket along the bottom edge of the cooktop, ensuring that the ends of the gasket overlap (Fig. 2).



Do not use adhesive to secure the cooktop to the countertop. Once the gasket is in place on the cooktop, slide it into the cutout in the countertop. Apply gentle downward pressure to ensure a thorough seal around the entire perimeter of the edge (Fig. 4).

### Warning

1. The induction cooktop may only be installed by qualified technicians or professional personnel. We offer professional installation services. Never attempt to install it yourself.
2. The cooktop must not be installed directly above a dishwasher, refrigerator, freezer, washing machine, or dryer, as moisture can damage its electronic components.
3. The induction cooktop must be installed to ensure effective heat dissipation, which increases its reliability.
4. The wall and the area of the cooking zone above the countertop must be able to withstand high temperatures.
5. To ensure the safety and proper operation of the appliance, all materials used during installation (e.g., adhesives, gaskets) must be heat-resistant.

### Connecting the cooktop to the electrical supply

This cooktop may only be connected to the electrical supply by a qualified professional. Before connecting the cooktop to the electrical supply, check that:



1. The home electrical installation is suitable for the power drawn by the cooktop.

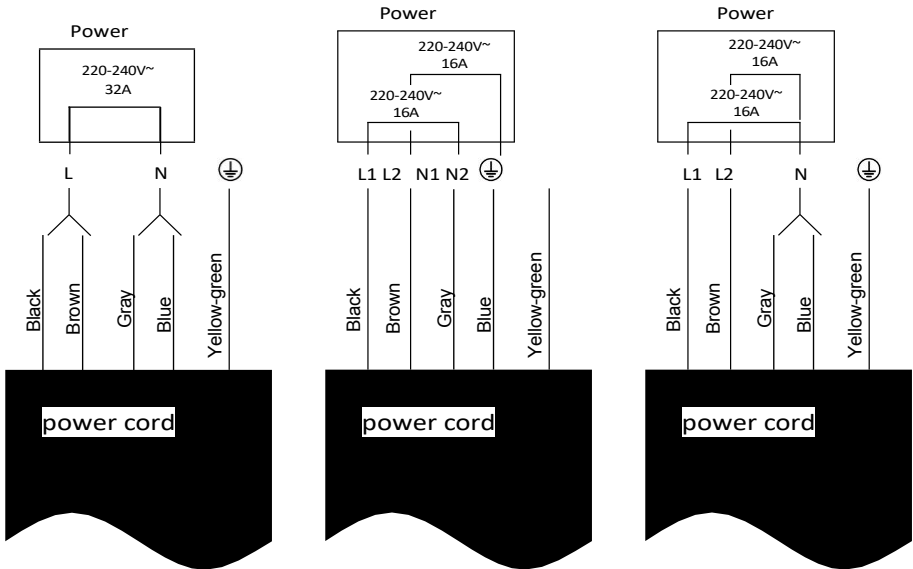
2. The voltage corresponds to the value indicated on the hob's nameplate.
3. The cross-sections of the power cord can handle the load specified on the nameplate.

Do not use adapters, reducers, or splitters to connect the hob to the electrical network, as they may cause overheating or a fire.

The power cord must not come into contact with any hot parts and must be positioned so that its temperature does not exceed 75 °C at any point.



Consult an electrician to determine whether your home's electrical wiring meets the requirements without the need for modifications. Any modifications must be performed only by a qualified electrician.



- If the power cord is damaged or needs to be replaced, this operation must be performed by an authorized service technician using specialized tools to prevent accidents.
- If the unit is connected directly to the mains, a multi-pole circuit breaker with a minimum contact gap of 3 mm must be installed.
- The person performing the installation must ensure that the electrical connection is made correctly and in accordance with safety regulations.
- The power cord must not be bent or compressed during installation.
- The power cord must be inspected regularly, and only authorized technicians may replace it.
- For the KPI6015B model, the recommended circuit breaker rating is 32 A.
- For the KPI6022B model, the recommended circuit breaker rating is 32 A.



**DISPOSAL:**  
**Do not dispose of this product as unsorted municipal waste. Such waste must be collected separately for special processing.**

This appliance is marked in accordance with European Directive 2012/19/EU on the management of waste electrical and electronic equipment (WEEE). This directive establishes a uniform European (EU) framework for the take-back and recycling of used equipment.

The symbol on the product indicates that it cannot be disposed of as regular household waste. It should be taken to a collection point for the recycling of electrical and electronic equipment.

This appliance requires professional waste disposal. For more information regarding the processing, recovery, and recycling of this product, contact your local authority, household waste disposal service, or the store where you purchased it.

## Information for Household Electric Cooktops pursuant to Commission Regulation (EU) No. 66/2014

	Symbol	Value	Unit
Model	IH3U1L235NP12-K3 <b>KPI6015B</b>		
Hob type	Induction cooktop		
Number of cooking zones and/or cooking surfaces		4	
Heating technology (induction cooking zones and areas, radiant cooking zones, electric hotplates)		Induction heating	
For circular cooking zones or areas: the diameter of the usable cooking surface per electrically heated cooking zone, rounded to the nearest 5 mm	Φ	Front Left: 180 mm Rear Left: 160 mm Rear Right: 180 mm Front Right: 160 mm	
For non-circular cooking zones or areas: the length and width of the usable area per electrically heated cooking zone or area, rounded to the nearest 5 mm	L W	N/A	
Energy consumption per cooking zone or area, calculated per 1 kg	EC electric cooking	Front Left: 186.3 Rear Left: 190.2 Front Right: 193.7 Rear Right: 183.2	Wh/kg
Total energy consumption of the hob, calculated per 1 kg	EC electric cooktop	188.4	Wh/kg

	Symbol	Value	Unit
Model	IH6U1L470NP2121-K3	<b>KPI6022B</b>	
Hob type	Induction cooktop		
Number of cooking zones and/or cooking surfaces		4	
Heating technology (induction cooking zones and areas, radiant cooking zones, electric hotplates)		Induction heating	
For circular cooking zones or areas: diameter of the usable area per electrically heated cooking zone, rounded to the nearest 5 mm	φ	Front Left: 180 mm Rear Left: 160 mm Rear Right: 180 mm Front Right: 160 mm	
For non-circular cooking zones or areas: the length and width of the usable area per electrically heated cooking zone or area, rounded to the nearest 5 mm	L W	Left connected zones (Bridge): 160*180 mm	
Energy consumption per cooking zone or area, calculated per 1 kg	EC electric cooking	Front Left: 186.3 Rear Left: 190.2 Front Right: 193.7 Rear Right: 183.2	Wh/kg
Total energy consumption of the hob, calculated per 1 kg	EC electric cooktop	188.4	Wh/kg



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