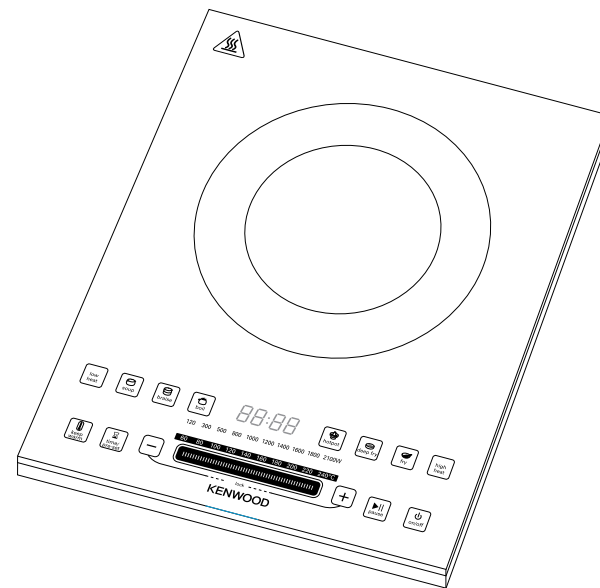


KENWOOD

IH390 series

instructions



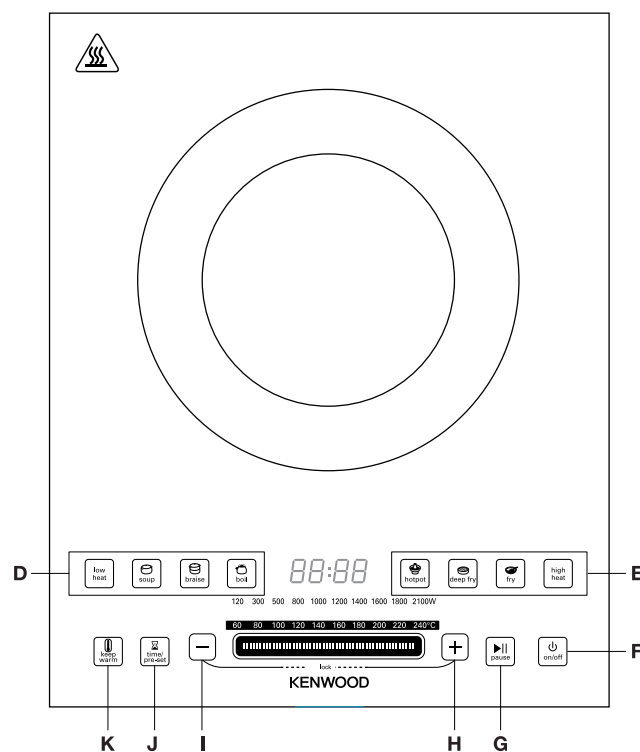
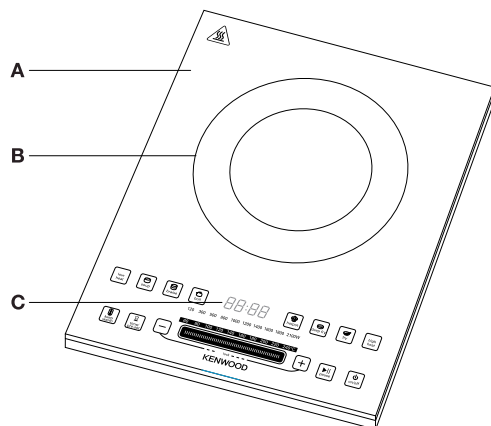
HEAD OFFICE: Kenwood Limited, 1-3 Kenwood Business Park, New Lane, Havant, Hampshire PO9 2NH

kenwoodworld.com

KENWOOD
CREATE MORE

141174/1

UNFOLD



before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

important note - medical implants

- The induction hob generates short-range magnetic fields. If any user or person in close proximity has a pacemaker or other active implants, please consult a doctor before use concerning any possible incompatibility to prevent any risk to health.

safety

- Do not immerse the appliance, supply cord or plug in water or other liquid.
- Never use a damaged appliance, cord or plug. Get it checked or repaired: see 'service and customer service'.
- Do not leave the appliance unattended when in use.
- Do not let the cord hang over the edge of the table or worksurface or touch hot surfaces.
- Always unplug the appliance when not in use or before cleaning.
- Make sure that electrical cords connecting other appliances in the proximity cannot come into contact with the induction hob.
- During and after use of the induction hob, certain parts will become very hot. The hob plate will remain hot from residual heat. Do not touch hot parts.
- The pan and contents will remain hot after use.
- After removing the pan from the induction hob, place on a heat resistant surface.
- Do not scratch the hob plate with sharp objects.
- Don't use the hob plate as a worksurface.
- Never use the hob plate for storage.
- Do not use the induction hob if the hob plate is broken or cracked in any way.
- Do not put hot or sharp implements or pans onto the controls .
- Never put paper, aluminium foil, cloth, plastic materials or other unrelated objects on the hob plate when the induction hob is in use or is hot. Foil used to cover items during cooking should not be allowed to come in direct contact with the hob plate.
- For safety, never leave the handle of your pan sticking out over the worksurface.
- Make sure the underside of the cooking pan and the hob plate are clear from water, grease or other dirt before cooking.
- Do not use pans with rough bases as these may scratch the hob plate.
- Do not allow the air entry or air vents to be covered or blocked in any way. Always ensure that there is adequate ventilation around the induction hob during operation.
- The induction hob should not be used near or below curtains and other combustible materials.
- Never unplug the induction hob during operation before switching it off first.
- Never use the appliance on a gas stove or on stainless steel or iron worktops/surfaces.
- Do not place this appliance on or near a naked flame, hot plate or in a heated oven.
- Do not use this appliance as a hot plate.
- Do not use the induction hob to heat anything other than food in suitable pans.
- Never use with pans that are empty.
- In the unlikely event of the contents of the pan catching fire: turn off the appliance at the wall socket, smother the pan with a damp cloth and leave to cool completely prior to handling the pan.
- As with all hobs, in the event that cookware is accidentally overheated and allowed to boil dry, it is important that before moving from the induction hob the heat source be turned off at the wall socket and the pan allowed to cool.

- Overheating should be avoided at all times. Persistent overheating can cause permanent damage to your cookware.
- Do not place credit cards, magnetic media or sensitive electronic equipment near to the appliance when in use.
- Do not use the appliance outdoors.
- During operation, the induction hob should be placed horizontally, on a flat heat resistant surface, at least 10cm away from all sides of the wall.
- **The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have given supervision or instruction concerning use of the appliance by a person responsible for their safety.**
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

suitable cookware

- Only use flat bottomed pans that are suitable for induction hob use. If in doubt, check with the manufacturer of your pans. If they are unsuitable the induction hob will not detect the pan.
- The induction hob is suitable for pans with a base diameter of 12 – 25cm.
- Metal cooking utensils are not recommended since they can be heated through the induction hob if left in the pan during cooking.

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of your induction hob.

Important - UK only

- The wires in the cord are coloured as follows:
Green and Yellow = Earth
Blue = Neutral
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility.

before using your induction hob for the first time

Wipe over the hob plate see 'care & cleaning'.

key

- A** hob plate
- B** pan guide
- C** LED display
- D** buttons for low heat, soup, braise and boil
- E** buttons for hotpot, deep fry, fry, high heat
- F** on/off button
- G** pause button
- H** power/ temperature and time increase button
- I** power/ temperature and time decrease button
- J** time/pre-set button
- K** keep warm button

using your induction hob

- 1 Plug in the induction hob. The appliance will beep once; all the indicator lights and display screen **C** will flash once and the appliance is in standby mode.
- 2 Place the pan centrally onto the induction hob, within the pan guide-shown by the graphic on the hob plate **B**.
- 3 Push the 'on/off' button **F**; the hob will be in 'standby' or 'ready to heat' mode, if no menu is selected within 10 seconds, the hob turns off. Now the desired menu can be selected and the power level cooking temperature and / or cooking time can be adjusted depending on the functions of the menu. Additionally the hob can be set to start cooking after a selected period of time ('pre-set start').

Note: If the hob is turned on but no pot is placed on it, the hob will change to standby mode after 1 minute.

- 4 **Menu:** according to your cooking plan, push the button for low heat,

soup, braise, boil, hotpot, deep fry, fry or high heat. The display will show the standard cooking time for the menu selected.

Once the menu is selected the cooking will start automatically and the remaining cooking time will count down on the display screen.

- 5 **Power/ temperature adjustment:** this can be done for all cooking except keep warm and low heat. Press the '+' **H** or '-' **I** buttons or move the finger tip along the slide control to set the power/ temperature in the power range 120W to 2100W with the corresponding temperature (60°C to 240°C)
- 6 **Cooking time adjustment:** then press the "time/ pre-set" button **J** the upper 'time' indicator light will come on and the display will show the standard cooking time for the selected menus in the chart below.

Note: for boil the time is not adjustable.

The display screen will flash 4 times; during this flashing start to adjust the cooking time by pressing the '+' **H** or '-' **I** buttons. The screen will display the selected cooking time as it is adjusted. After the time is adjusted the display will complete the 4 flashes.

Note: the power/temperature can be changed at any time.

- 7 **Pre-set time until cooking starts:** press 'time/pre-set' button again until the lower (pre-set) indicator light comes on and the display shows the standard pre-set time of 2 hours ('2:00') for all menus. This standard pre-set time period can be adjusted from 10 minutes to 24 hours by pressing the '+' **H** or '-' **I** buttons. After the pre-set period is set, the display will start counting down the time period.

Note: during adjustment of cooking time or pre-setting of cooking start time; the adjustment/pre-setting can be cancelled by pressing the 'time/pre-set' button.

8 **Pause:** during any of the cooking menus including keep warm, the operation can be paused by pushing the pause button. This function can be useful for reducing the contents of the pot, adjusting ingredients etc. After making any such changes, press 'pause' again and the previous cooking programme will resume. Alternatively, press any cooking menu button and the hob will start that menu at the standard settings. After 10 minutes pause with no other button being pressed, the hob will give a warning beep for 4 or 5 seconds. If no button is pressed the hob will return to standby.

9 **Keep warm:** the keep warm is fixed at 60°C/ 120W and cannot be altered. The keep warm standard time is 2 hours but can be adjusted from 30 minutes to 3 hours in the same way as 6 above.

- For low heat, braise, hot pot, deep fry, fry, high heat; after cooking is complete press the keep warm' button and then adjust time as required.

- For soup, if switched to keep warm by the user during the cooking, the display will show "2:00" and will count down during the keep warm. But if the soup cooking time is completed and the hob switches automatically to keep warm, the display shows only "0" and this display stays until the 2 hours keep warm period is finished or the on/off button is pushed to off the hob.

10 Turn off the induction hob by touching the 'on/off' button. The hob will beep once and is then off.

hints : To reduce the cooking time, immediately after turning the hob on, adjust the power to the maximum setting. After a short time you can reduce the power to the desired level.

- After a short period of use, experience will teach you which setting is the right one for your needs.
- Pan contents heat more quickly with an induction hob.

menu	standard power	standard temp.	standard cooking time	power / temperature range	cooking time adjustment	
					initial cooking time selection	cooking time range
low heat	300W	80°C	3hrs	NA	30mins	30mins-4hrs
soup	1200W	160°C	2hrs	120-2100W/ 60°C-240°C	1hr	1hr-3hrs
braise	1600W	200°C	1hr	120-2100W/ 60°C-240°C	30mins	1min-3hrs
boil	2100W	240°C	Max. 15 mins	120-2100W/ 60°C-240°C	NA	NA
hotpot	1600W	200°C	2hrs	120-2100W/ 60°C-240°C	30mins	1min-3hrs
deep fry	1200W	160°C	1hr	120-2100W/ 60°C-240°C	30mins	1min-3hrs
fry	1800W	220°C	1hr	120-2100W/ 60°C-240°C	30mins	1min-3hrs
high heat	2100W	240°C	1hr	120-2100W/ 60°C-240°C	30mins	1min-3hrs
keep warm	210W	60°C	2hrs	120-2100W/ 60°C-240°C	30mins	30mins-3hrs

safety features

- The induction hob will change to standby mode if it is not operated within one minute.
- In use, unless a suitable pan of at least 12cm diameter is used a beep will sound for approximately 1 minute. If an appropriate pan is not placed onto the surface in this time the induction hob automatically change to standby mode.
- If the appliance overheats or pans boil dry, the induction hob automatically enters a protective condition where its heating is then regulated. If the overheating continues, the appliance may display a protection code (see troubleshooting guide).
- During use if there are problems with the mains supply, induction hob automatically enters a protective state and displays a protection code.
- Unplug the appliance and wait for supply to return to normal (see troubleshooting guide).
- If the induction hob is cooking and no button is pressed after 2 hours it will automatically change to standby mode.
- Once the pan is moved away, the hob stops cooking.

- Dust, fat and liquids from food that has boiled over must be removed as soon as possible. If they are allowed to harden they become increasingly difficult to remove. Do not use a knife or other sharp utensil as these may damage the hob plate or control panel.

Air entry and air vent:

- After long periods of use dirt and dust may accumulate in the air entry or air vent. Clean with a soft flexible brush. Never wash using water.

care & cleaning

- Switch off, unplug and allow the appliance to cool down completely before cleaning.
- Never immerse the induction hob in water.

Hob plate, body and control panel:

- Wipe with a soft damp cloth or non – abrasive cleaner and dry thoroughly. Ensure all traces of cleaner are removed. Do not use abrasive or scouring detergents/powders, scouring pads or steel wool as they will damage or crack the hob plate or damage the control panel.

service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer

- If you need help with:
- using your induction hob or
 - servicing or repairs (in or out of guarantee)
- contact the Kenwood distributor or your authorised Kenwood repairer. Have your model number ready - It's on underside of the induction hob.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

troubleshooting guide

problems	suggestions
After the appliance is plugged in and the power button is turned on, no indicators are lit	<ul style="list-style-type: none">• Check that the plug is inserted correctly and that the power is switched on• Where fitted check the plug fuse
The LED display light up, but heating does not start when power control is adjusted	<ul style="list-style-type: none">• Check that pan is present• Check suitability of the pan• Check that pan is centrally located
Heating stops suddenly during operation	<ul style="list-style-type: none">• Check power supply to the appliance• Check the air entry or the air vent is not blocked• Check the timing period has not ended• Check the appliance has not overheated or entered error mode – unplug, allow to cool and try again later
Failure codes occur: E3, E6	<ul style="list-style-type: none">• Appliance may have overheated/boiled dry. Unplug the appliance, allow to cool and try again later
E7, E8	<ul style="list-style-type: none">• Fluctuation in mains supply. Unplug the appliance, allow to cool and try again later
E1, E2, E4, E5, Eb, EC	<ul style="list-style-type: none">• Send it to a service facility for repair

troubleshooting - display screen warning

screen display	cause	suggested action
E:06 E6	Appliance has become too hot internally.	Allow the appliance to cool down. When it cooled sufficiently, cooking can be restarted by pressing the 'on/off' switch.
E:03 E3 E:10 EA	Cooking plate has become too hot	Allow the appliance and cooking plate to cool down. When the cooking plate has cooled sufficiently, cooking can be restarted by pressing the 'on/off' switch.
E:07 E7 E:08 E8	Abnormal voltage - high or low voltage	When the voltage returns to normal, cooking will restart automatically.
E:01 E1 E:02 E2 E:04 E4 E:05 E5 EE Eb E11	Abnormal low temperature; or internal malfunction.	If the room/ surroundings are at too low a temperature the appliance will not start cooking. Warm the room/ surroundings to a normal level and switch the appliance once again. For continued non-operation or another cause of non-operation contact your authorised Kenwood repairer.