

10477

KIH2500

KuKoo

Induction Hob



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Specification

Product Description

The stylish KuKoo Induction Hob comes with 4 cooking zones evenly spaced across the black ceramic top and some handy features, such as a child safety lock and keep warm function, making this modern hob perfect for use in the home.

It uses electromagnetic technology to heat your cookware quickly and safely. This process is extremely energy efficient as heat is only transferred to the base of the pan, meaning less heat is lost across the surface of the hob so it is safer to use and easier to clean.

Please read these instructions carefully before using and installing your induction hob.

Item Contents

KuKoo Induction Hob with 1.5m Power Cable

Technical Information

Voltage: 220V/50-60Hz

Back left hob & front right hob power: 1800W

Front left hob & back right hob power: 1200W

Overall Power: 6000W

Product Specifics

Timer Settings: 1-99 minutes

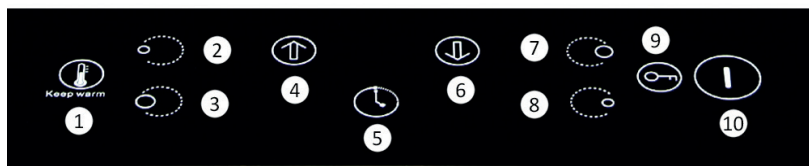
Temperature Settings: 1 (lowest)- 9 (highest)

Specification

Product Features

Product features

- 1) Keep warm function
- 2) Cooking zone selection key
- 3) Cooking zone selection key
- 4) UP arrow
- 5) Timer
- 6) DOWN arrow
- 7) Cooking zone selection key
- 8) Cooking zone selection key
- 9) Child safety lock
- 10) ON/OFF key



User Guide

Product Explanation

This cooking method uses electromagnetism to create a magnetic field between the copper coil, which is located beneath the glass top, and a ferrous pan placed onto the hob.

Electricity passes through the copper coil magnet, creating electromagnetic energy. This energy then passes through the cook top to the base of the magnetic pan, inducing a current which releases heat.

Induction hobs are more energy efficient than gas and electric hobs- they are cheaper to run, heat up faster and, overall, are safer for use in the home.

Heat is transferred directly to the pan rather than heat escaping to the rest of the glass top, making inactive parts of the surface safe to touch and easy to wipe clean.

The cooking surface cools down a lot faster than electric or gas cooking hobs and only produces heat when in direct contact with the correct type of pan.

Suitable pans

Enamelled steel & cast iron

Incompatible pans

Glass, pyrex, ceramic, copper & aluminium

A good way to test if your pans are suitable for induction cooking is to hold a magnet to the bottom of the pan, it is compatible with the induction hob if the magnet attracts to the pan.

Induction hob converters can be purchased to fit underneath most types of pan and adapt them into those suitable for induction hobs. Some pans made from other metals may also be suited for induction cooking, only if it is advised on the products' label.

Material, positioning and size of the pan are all important in getting the best results from your induction hob, this hob operates best with pans at least 12cm in diameter.

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Recommendations

Induction hobs can only be used with pans that are suitable for induction cooking. These pans should be made from ferrous metal, meaning they are magnetic.

Ferrous pans are available as saucepans, frying pans, woks, kettles and griddle pans.

Flat bottomed cook ware with straight sides will provide the best heat distribution and optimise energy efficiency. Cook ware with rounded, warped or a dented base will cause uneven heating and provide poor cooking results.

If the pan is too small the element may not activate, if the pan is too large the element will not distribute heat across the entire surface on the base of the pan.

Ensure the base of the pan is clean and dry before using, as this can leave behind deposits when heated and may restrict the heat inducing from the hob to your pan.

Regular cleaning will keep the glass top free from stains and provide the most even heat distribution.

To clean the induction hob use a soft cloth or sponge, damp with hot water, to wipe away any stains. A ceramic hob scraper can also be used to remove more stubborn residues.

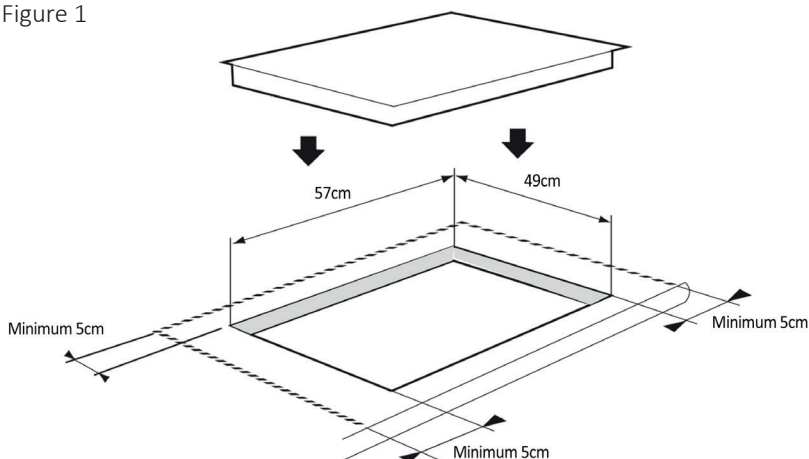
Do not slide cookware across the surface of the cook top as this can cause scratches which may result in uneven heating.

User Guide

Installation Guide

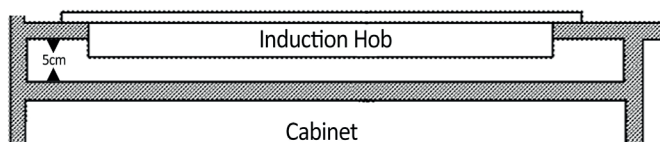
This hob should be installed by a competent person onto a heat resistant work top at least 3cm thick. Before cutting the installation hole for the hob, a minimum distance of 5cm must be left between the appliance and the kitchen walls and other kitchen furniture, see Figure 1.

Figure 1



When installing the hob onto a work surface with a cabinet or drawer underneath, a shelf must be installed to separate the cabinet from the hob and leave a gap of 5cm- see Figure 2.

Figure 2



User Guide

Installation Guide

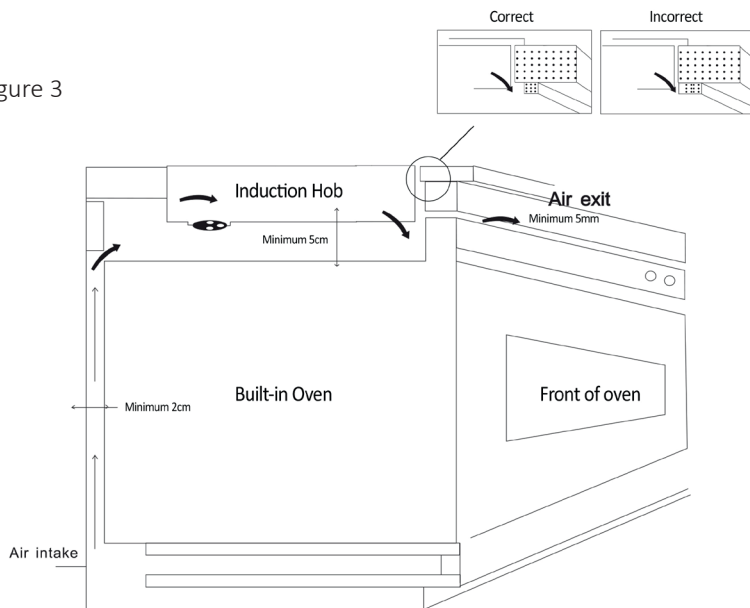
If installing the hob above a built-in oven there must be a gap left of approximately 5cm between the bottom of the hob and the top of the oven.

There must then be a gap between the back of the oven and the wall and the front of the oven and the hob to allow air to move freely around the hob, see Figure 3.

It is essential that the induction hob is well ventilated and the air intake and exit are not blocked.

For safety reasons, the gap between the hob and any overhead kitchen cabinets or cooker hoods should be at least 760mm.

Figure 3



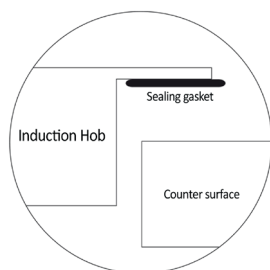
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Installation Guide

The hob will need to be fully sealed to the counter when installing, this prevents any food or spillages from getting between the ceramic surface and the counter top.

Sealing gasket should be applied all the way around the edges underneath the ceramic surface as shown below.

Not sealing your hob correctly can cause damage to the internal elements and may void your warranty.



Operation Instructions

Turning ON the hob

- Use the ON/OFF key to turn on the hob. When the hob is turned on all indicators will show “-”.

Note: If no other key is pressed within two minutes the induction hob will return to standby mode.

Turning OFF the hob

- Use the ON/OFF key to turn off the hob. When the hob is turned off, a residual heat indicator “H” symbol may appear on the touch screen display to indicate that a cooking zone is still hot.

Note: If the power supply to the hob is cut off, the residual heat indicator will not show and does not warn the user against a hot cooking area.

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Operation Instructions

Turning on a cooking zone & setting the temperature level

- Ensure the hob is turned on. Touch the selection key that corresponds to the cooking zone you wish to use.
- The indicator will show “5” as the standard temperature setting, this can then be adjusted using the UP and DOWN arrow keys. “1” is the lowest temperature level and “9” is the highest.

Note: Pressing the UP and DOWN arrow keys simultaneously will set the temperature to “0”, which will turn the hob off.

Turning off a cooking zone

- Touch the selection key of the cooking zone you wish to use. Drop the temperature level to 0 by pressing the UP and DOWN arrow keys simultaneously.
- Removing the pan from the cooking zone will automatically turn off that cooking zone.
- When a timer is set for a cooking zone, the zone will switch off when the timer reaches 0.

Using the timer function

This function makes the induction hob easier to use, the audible timer can be set up to 99 minutes and will automatically switch off the cooking zone when the time is complete.

Select the desired cooking zone by touching the corresponding selection key and set the required temperature level.

On the touch screen display press the “Timer” key and the indicator will begin to flash. Pressing the UP and DOWN arrow keys will increase/decrease the time by one minute.

Press the “Timer” key again to confirm the time or when the timing indicator has been flashing for 5 seconds the set time will automatically be confirmed

Note: Press and hold the “Timer” key to cancel the timer and return to “0”.

To view the remaining time, select the desired cooking zone and press the “Timer” key.

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Product Functions

Auto cookware check

When a pan with a diameter of less than 80mm, a non magnetic pan or other small metal item has been left on the hob an alarm will sound for approximately one minute and “E/O” will show on the display, before the hob goes into automatic standby. For suitable pans see Recommendations.

Auto power off

This occurs when you forget to turn off one of the cooking hobs or when a pan is removed from the hob. The induction hob will automatically power off after 2 hours on any of the temperature levels.

A sensor also monitors the temperature of the cooking area, when the temperature exceeds a safe level the cooking zone is automatically switched off.

Child safety lock

To ensure this hob is used safely it is fitted with a locking device, this is perfect to lock the keys around young children or when cleaning.

To lock: press the “Lock” key for 2 seconds, the display will show “LO” and the rest of the keys will be disabled.

To unlock: press the “Lock” key for 5 seconds and the hob will return to normal working order.

Keep warm function

Select the cooking zone you wish to keep warm using the corresponding key on the touch screen display, press the “Keep Warm” function and the relevant zone will go into keep warm mode.

To exit the keep warm function, press the “Keep Warm” key and the function will be cancelled as the hob returns to its original state.

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Display Messages

Please read through the guide below to correctly identify messages or symbols shown on the digital display screen.

Display message	Description
0	Temperature settings- selected hob is turned off
1-9	Temperature settings- change using the arrow keys
0	Timer is off
1-99	Minutes
LO	Safety lock enabled
E/O	Cookware check- when a pan with a diameter of less than 80mm, a non magnetic pan or other small metal item has been left on the hob "E/O" will show on the display, before the hob goes into automatic standby.
H	Residual heat warning- when a cooking zone is turned off the indicator will display this warning until the hob cools down

Any other messages displayed are likely to be error messages and there may be a problem with your induction hob. Turn to the Troubleshooting page to identify the message displayed.

Troubleshooting

Error Messages

If any abnormality occurs, the induction hob will automatically go into a secure mode and display one of the following messages. Contact our Customer Support department via the details on the Contact page.

Display message	Description
E1	IGBT drive module failure
E3/E4	Abnormal voltage in the power supply- check the power supply corresponds with the power of the hob.
E5	Abnormal temperature detected in the cooking area- remove the cooking pan from the hob and allow both to come to normal room temperature.
E6	Poor heat radiation on the hob- allow the cooking area time to cool down

Monster Guarantee

If you wish to return a product in perfect working order, we provide a 14 day returns policy as long as the item is unopened and in a resalable condition. A 12 month warranty applies to all of our electrical products, we will cover labour, parts and delivery charges. Our policy is to try and fix the item before arranging an exchange or refund. For full terms and conditions contact our Support department via the details on the Contact page.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your appliance. The information covers and resolves the majority of frequently asked questions.

The induction hob makes a noise when turned on.

You will experience a slight humming sound when operating the induction hob, especially if you are using high power. This is caused by fans built into the hob that are used to cool down the induction coils and prevent them from over heating. Noise can also be heard when an empty saucepan is heated.

The selected cooking hob suddenly turns off during operation.

If the timer has been set for the selected cooking zone, this automatically turns off the cooking zone when the timer is complete. Select a new temperature setting and time or finish cooking. The hob is also fitted with a safety cut off feature which protects from overheating and will allow your hob time to cool down. Additionally, when you remove a pan from the cooking zone the hob will automatically power off.

The pan does not heat up when the hob is turned on.

This may happen for a few reasons :-

- 1) If the pan is not compatible with induction cooking the hob will not heat up, check the pan is made from ferrous metal and is suitable for use with an induction hob.
- 2) If the pot is not centred on the hob or is not wide enough for the cooking zone, the induction hob will not recognise the pan correctly. Adjust the position of the pan and ensure it has a diameter of at least 12cm.

Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the appliance.

This appliance should be installed indoors by a qualified electrician or competent person, never try to install this appliance yourself.

Remove all adhesive film and polystyrene packaging before installing.

Do not install this hob above refrigerators, freezers, dishwashers or tumble dryers.

Follow the installation instructions and provide sufficient air circulation around the hob when you install it, leaving space between the walls and other appliances.

Do not use the machine if the adaptor wire is frayed or damaged.

Cleaning the hob regularly will increase the longevity of the appliance.

Do not use chemical cleaners or immerse the hob in water, this will cause damage or electric shock. Wipe the ceramic top of the hob with a damp cloth, then wipe dry with a dry cloth.

Anyone fitted with a pacemaker should consult a doctor before using the induction hob

This induction hob requires a controlled temperature in order to function reliably, do not operate the hob in areas of humidity or high temperature as it may not function correctly.

During operation cookware can get hot, please use heat protective gloves to prevent injury.

Never use aluminium foil for cooking with an induction hob.

Always open sealed containers such as cans, before heating them as they may explode and cause damage.

Do not leave metallic objects, such as cutlery, on the hob as they may get hot.

If the surface of the hob is cracked, switch off the appliance to avoid any possibility of electric shocks.

Never use the induction hob near another appliance which generates heat.

Do not store flammable liquids or materials beneath the hob.

Turn off the hob when cooking is complete. Keep children away from the appliance and never allow them to operate it unsupervised.

This appliance requires specialist waste disposal. Refer to your local waste collection centre to learn how to dispose of this product correctly.

Contact Us

Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: hello@monstershop.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: help@monstershop.co.uk

Website

To view our product range and fantastic offers in the Monster divisions please visit our website

www.monstershop.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton
Industrial Estate, Sheriff Hutton, York YO60 6PG



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