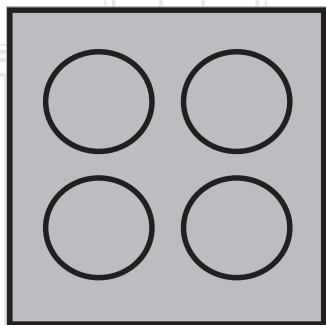


Induction Hob

User manual



IHS6187

EN | TH | ID

No. I.45.BA11.00131.0119

01M-8854103200-0319-02

beko

Please read this manual first!






Dear Customers!

Thank you for preferring a Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between the models are explicitly described in the manual.

Meanings of the Symbols

Following symbols are used in the various section of this manual:

	Important information and useful hints about usage.
	WARNING: Warnings for dangerous situations concerning the safety of life and property.
	Warning for electric shock.
	Warning for hot surfaces.
	Do not immerse.



This product has been manufactured in environmental friendly modern plants without giving any harm to the nature.

This appliance conforms to the WEEE regulation.

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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

1.1 General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

- Keep the appliance and its cord out of reach of children less than 8 years.
- Installation and repair procedures must always be performed by Authorized Service Agents.

The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

1.2 Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

1 Important instructions and warnings for safety and environment

- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.



Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.

1.3 Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Keep all ventilation slots clear of obstructions.

1 Important instructions and warnings for safety and environment

- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Danger of fire: Do not store items on the cooking surfaces.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.
- Hotplates are equipped with "Induction" technology. Your induction hob that provides both time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate. See General information about cooking, page 14, selecting the pots.
- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.
- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- Prevention against possible fire risk!
- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

1 Important instructions and warnings for safety and environment

1.4 Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

1.5 Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

1.6 Disposing of the old product

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

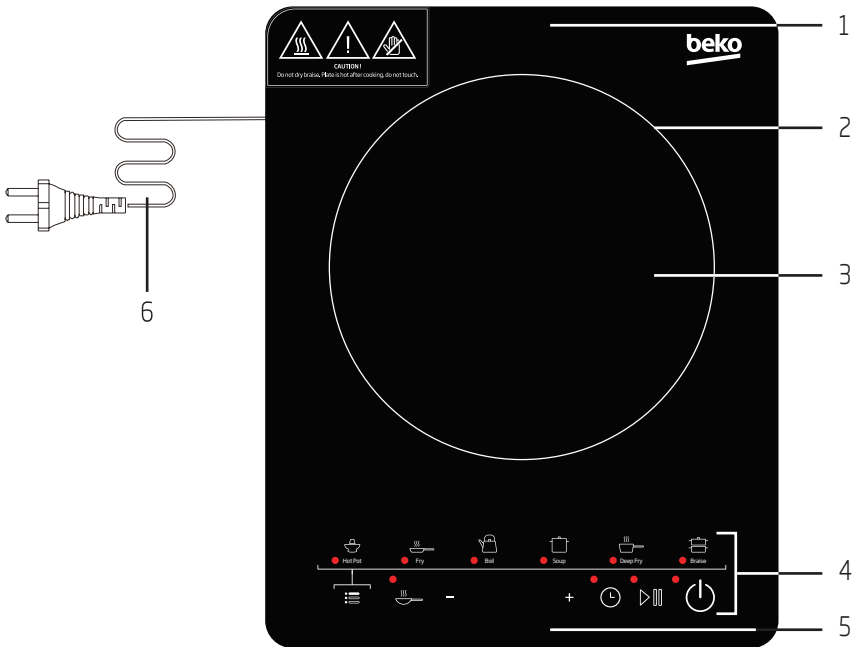
1.7 Package information



Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

2.1 Overview



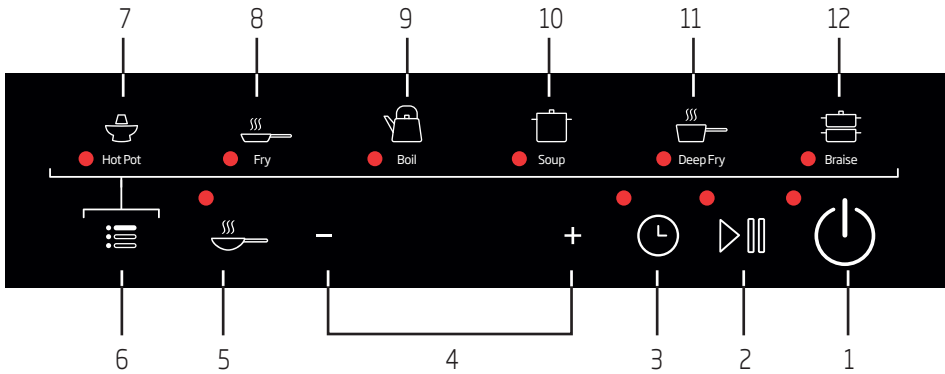
1. Air vent
2. Ceramic plate
3. Cooking zone indicator
4. Control panel
5. Air entry
6. Power cord

2.2 Technical data

Applied voltage/ frequency	220-240 V ~ 50/60Hz
Rated power	2100 W
Dimension (mm)	350x280x45
Net weight	2.3 kg

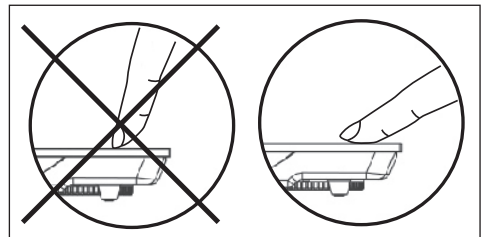
2 General information

2.3 Control panel



1. ON/STANDBY
2. Pause
3. Timer
4. Power/Timer regulating
5. Stir fry
6. Function
7. Hot pot
8. Fry
9. Boil
10. Soup
11. Deep fry
12. Braise

- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



2.4 Before using New Induction hob

- Read this guide, taking special note of the "Safety Warnings" section.
- Remove any protective film that may still be on your ceramic plate.

2.5 Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.

3 Operation

3.1 Put the pot on the ceramic plate

- Make sure the air vents are not blocked and keep utensils away from the immediate surrounds of the ceramic plate.
- Make sure the cookware which has food or liquid is placed in the center of ceramic plate.

3.2 Plug in

- After the power supply is connected, the buzzer sounds. the induction cooker is in standby mode.

3.3 Turn on

- After pressing the "ON/STANDBY" button, the induction cooker is ready for heating. Press the function button to start heating.
- After pressing the "ON/STANDBY" button, if no function button is pressed, the induction cooker will switch off automatically.
- Under the working mode, if there is no proper pot on the ceramic plate, the induction cooker will not heat up and the alarm will sound to indicate that a pot is required. About One minute later, it will switch off automatically.

3.4 Function

- After switching on the induction cooker, press the corresponding function button to enter the desired cooking mode.
- You can adjust the power level by pressing "+" or "-" button.

Hot pot mode

Press the "Function" button, choose "Hot pot" mode, the buzzer sounds, the "ON/STANDBY" and the "Hot pot" indicator lamp lights up, the induction cooker entering the hot pot state.

Fry mode

Press the "Function" button, choose "Fry" mode, the buzzer sounds, the "ON/STANDBY" and the "Fry" indicator lamp lights up, the induction cooker entering the fry state.

Boil mode

Press the "Function" button, choose "Boil" mode, the buzzer sounds, the "ON/STANDBY" and the "Boil" indicator lamp lights up, the induction cooker entering the boil state.

Boiling programs are measured by wattage and frying by temperature.

Soup mode

Press the "Function" button, choose "Soup" mode, the buzzer sounds, the "ON/STANDBY" and the "Soup" indicator lamp lights up, the induction cooker entering the soup state.

Deep fry mode

Press the "Function" button, choose "Deep fry" mode, the buzzer sounds, the "ON/STANDBY" and the "Deep fry" indicator lamp lights up, the induction cooker entering the deep fry state.

Braise mode

Press the "Function" button, choose "Braise" mode, the buzzer sounds, the "ON/STANDBY" and the "Braise" indicator lamp lights up, the induction cooker entering the braise state.

Stir fry mode

Press the "Stir fry" button, the buzzer sounds, the "ON/STANDBY" and the "Stir fry" indicator lamp lights up, the induction cooker entering the stir fry state.

Timer

"To use the timer, press the "Timer" button. The digital screen will indicate "0:30". During the several seconds, press the "+/-" buttons to adjust the cooking time. Each pressure increase or decrease the time of 1 minute. If you "maintain" the button longer, the time will increase or decrease by increments of 10 minutes. The timer can be set from 1 minute to 180 minutes. Once the time is set, the digital screen will flicker during several seconds, before heating. To cancel the timer function, press again on the timer button.

3 Operation

Pause

Press the "Pause" button to stop heating. When the induction cooker is in pause, press the "Pause" button again or select a cooking mode to quit the pause status and return to the normal heating process.

After setting Pause, the induction cooker stops heating. After reaching the default pause time, if the pause state is not cancelled, the induction cooker may alarm and automatically switch off.

Switch Off

When the operating time is over, the induction cooker switches off automatically.

Press the "ON/STANDBY" button to turn off the appliance.

4 Compatible cookware



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless
steel kettle



Enamel cooking
utensil



Iron plate

- **Requirement for pot materials:** Containing magnetic inducting materials.
- **Shape requirement:** Flat bottom, with the diameter more than 14,5 cm and less than 21 cm.
- After the first use, some white spots would appear at the bottom of the pot. This is normal.
- Please pour some vinegar into the pot, heat it at about 60-80 °C, then wipe the spots away with brush.
- **Incompatible pots material:** Glass, ceramic, aluminum, copper and other non magnetic material.
- If the pot removed, the induction cooker will stop heating immediately. After the buzzer sounds for 1 minute, it will go into standby mode automatically.

5 Cleaning and maintenance

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the cooker plate of the induction cooker is not hot and start cleaning.
- After using the induction cooker for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.



Please do not rinse it with water.

For oil spots on the cooker plate, wipe the cooker plate by using a soft moist cloth with a little tooth paste or mild detergent. And then use a soft moist cloth to wipe it until no stain remains.

When not using it for a long time, please disconnect the power plug from the power outlet and protect the induction cooker from any dust or bugs.

6 Troubleshooting

Abnormalities		Key checking points and trouble shooting
After plugging in the power cord and pressing the "ON/OFF" key, the indicator and display do not light up.		<ul style="list-style-type: none"> • Is the power plug properly connected? • Is the switch, power outlet, fuse or power cord damaged?
The "ON/OFF" indicator lights up and the display works normally, but heating does not start.		<ul style="list-style-type: none"> • Is the pot material proper? • Is the appliance in a "Preset" working status? • For other causes, please take the appliance to a repairing and maintenance site to be fixed.
Heating suddenly stops during the process.		<ul style="list-style-type: none"> • Is the temperature of the oil too high when frying dishes? • Is the temperature of the surroundings very high? Is the air inlet or air outlet of the induction cooker blocked? • Is the default heating time of the induction cooker over? • The self-safety protection of the induction cooker starts, wait for several minutes and connect power to use it.
Code of failure	E3 E6	<ul style="list-style-type: none"> • Wait a moment and press the "ON/STANDBY" button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.
	E1 E2 E4 E5 Eb	<ul style="list-style-type: none"> • Please contact the special maintenance department.



During using, if there are some abnormal cases, please unplug immediately and disconnect power. For any failure of the product, please contact the special maintenance department or the customer service center.