



## OWNER'S MANUAL

# CERAMIC-GLASS INDUCTION HOB

Read this owner's manual thoroughly before operating the appliance and keep it handy for reference at all times.

SKSIT3601G



MFL54169110\_03

[www.signaturekitchensuite.com/it](http://www.signaturekitchensuite.com/it)

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# IMPORTANT SAFETY INSTRUCTIONS

Read and follow all instructions when using the range to prevent the risk of fire, electric shock, personal injury, or damage. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

Download this owner's manual at: [www.signaturekitchensuite.com/it](http://www.signaturekitchensuite.com/it)



This is the safety alert symbol. This symbol alerts you to potential hazards that can result in property damage and/or serious bodily harm or death.

All safety messages will follow the safety alert symbol and either the word **WARNING** or **CAUTION**. These words mean:



**WARNING** - Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



**CAUTION** - Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



## WARNING

- For your safety, the information in this manual must be followed to minimize the risk of fire, electric shock, or to prevent property damage, personal injury, or death.

## SAFETY PRECAUTIONS

- **Proper Installation:** Be sure your appliance is properly installed and grounded by a qualified technician in accordance with all local code requirements. Install only per installation instructions.
- The safety aspects of this appliance comply with accepted technical standards.
- **Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.** Mark the breaker or fuse for ease of identification and swift action if necessary.
- **Do not repair or replace any part of the appliance.** All servicing should be done only by a qualified technician to avoid the risk of personal injury and damage to the appliance.
- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the product.**



## WARNING

- Never use your appliance for warming or heating a room.
- 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.



## WARNING

- Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device.  
It would be advisable to consult your doctor or the pacemaker or medical device manufacturer about your particular situation.

### **WARNING**

- 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.

### **CAUTION**

- **DO NOT touch cooking zones or areas near these surfaces.** Cooking zones may be hot from residual heat even though they are dark in color. Areas near the cooking zones may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.
  - **Never wear loose fitting or hanging garments while using this appliance.**
  - Take care to avoid steam burns if using a wet sponge or cloth to wipe spills on a hot cooking area.
  - Wait for hob to cool before using hob cleaners. Some cleaners can produce **NOXIOUS FUMES** if applied to a hot surface.
  - The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Always turn off all controls when cooking is completed.
  - **Do not use water or flour on grease fires.** Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
  - **Use only dry pot holders.** Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.
  - **Do not heat unopened food containers.** A buildup of pressure may cause the container to burst and result in injury.

## FLAMMABLE MATERIAL

- Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.  
Never allow children to play with packaging material.
- **Storage on appliance: Flammable materials should not be stored near or on the cooking surface.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.
- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **Never place combustible items on the hob.**
- **Never keep any combustible items or aerosol cans in a drawer located under the hob.**

## DEEP FAT FRYER

- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Overheated fats and oils catch fire quickly.**  
You should supervise cooking when preparing foods in fat or oil.
- Use a deep fat thermometer, if possible, to prevent overheating fat beyond the smoking point.

## ELECTRICAL SAFETY

### WARNING

- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. Do not reuse your HOB until the glass surface has been changed.
  - When using the HOB, never use aluminum foil, products wrapped in aluminum foil, or deep-frozen food in aluminum cookware.
  - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 
- The installation and connection of the new appliance must only be carried out by qualified personnel.
  - The hob must be installed in compliance with the manufacturer's instructions. For more information about installation, please refer to the installation instructions.
  - Flush-mounted appliances may only be operated following installation in suitable cabinets and workplaces which conform to the relevant standards. This ensures sufficient protection against electric shock as required by certification agencies.
  - If your appliance malfunctions or fractures, switch off all cooking zones, and contact the SIGNATURE KITCHEN SUITE Customer Information Center for service.

## CHILD SAFETY

### WARNING

- 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 without supervision.
- Accessible parts may become hot during use. Young children should be kept away.

### CAUTION

- Items of interest to children should not be stored in cabinets above a hob or on the backsplash of a hob – children climbing on the hob to reach items could be seriously injured.
- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

## SAFETY DURING USE

- **This appliance may only be used for normal cooking and frying in the home.** It is not designed for commercial or industrial purposes.
- **Take care when plugging in electric appliances near the hob.** Cords must not come into contact with the hot surface. This could cause damage to the hob and cable insulation.
- **After use, switch off the hob element by its control and do not rely on the pan detector.**
- **Always keep the control display panel clean and dry.**  
Do not let liquids or grease remain on the hob display area. Spilled or burnt-on foods can activate or deactivate the appliance. Clean the display area thoroughly to resume normal operation of the appliance.

- **Avoid placing metal cooking utensils on the cooking surface areas.** Metal objects can become hot and cause burns.
- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. Refer to hood manufacturer's instructions for cleaning.
- **Use Proper Pan Sizes.** This appliance is equipped with one or more surface units of different size.
- **Select utensils having flat bottoms large enough to cover the cooking zones.** The pan detection sensors will not allow the affected cooking zones to operate without a pan present.
- **Do not place any object on or near the display area in order to prevent accidental activation of the hob controls.**
- **Cookware handles should be turned inward and not extend over adjacent surface units.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware, the handles of cookware should be positioned so that they are turned inward, and do not extend over adjacent surface units.
- **Never leave prepared food on the cooking zones.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt or become damaged.
- **Protective liners: Do not use aluminum foil to line any part of the hob.** Only use aluminum foil as recommended after the cooking process, if used as a cover to be placed over the food. Any other use of aluminum foil may result in the risk of electric shock, fire or short circuit.
- **Glazed cookware: Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware are suitable for rangetop service without breaking due to the sudden change in temperature.** Check the manufacturer's recommendations for hob use.
- **Do not clean or operate a broken hob.** If hob should break, cleaning solutions and spillovers may penetrate the broken hob and create a risk of electric shock. Contact a qualified technician immediately.
- **Do not place hot cookware on cold hob glass.** This could cause glass to break.
- **Do not slide pans across the hob surface.** They may scratch the hob surface.
- **Do not let pans boil dry.** This may cause permanent damage in the form of breakage, fusion, or marking that can affect the ceramic-glass hob. (This type of damage is not covered by your warranty.)
- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may ignite.
- **Always turn off all controls when cooking is completed.**
- **The appliance is not intended to be operated by means of an external timer or separate remote control system.**

**NOTE**

Keep pets away from the product to avoid risk of fire or burns. Do not allow pets to climb on the product even when it is not in operation.

- Liquids such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling, due to surface tension of the liquid. Visible bubbling or boiling is not always present when the container is removed from the hob. This could result in very hot liquids suddenly boiling over when the container is disturbed or a spoon or other utensil is inserted into the liquid. To reduce the risk of injury to persons.
  - Do not overheat the liquid.
  - Stir the liquid both before and halfway through heating it.
  - Do not use straight-sided containers with narrow necks.
  - After heating, allow the container to stand on the hob for a short time before moving the container.
  - Use extreme care when inserting a spoon or other utensil into the container after heating.

## SAFETY WHEN CLEANING

- **Always switch off the appliance before cleaning.**
- **For safety reasons, do not clean the appliance with a steam jet or high-pressure cleaner.**
- **Clean the hob in accordance with the maintenance and cleaning instructions in this manual.**
- **Do not use harsh abrasive cleaners or rough metal scrapers to clean the hob glass since they can scratch the surface, which may result in shattering of the glass.**
- **Clean hob cautiously.** Do not use sponges or cloth to wipe spills on a hot cooking area. Use a proper metal scraper.

## COOK MEAT AND POULTRY THOROUGHLY

- Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 71 °C and poultry to at least an INTERNAL temperature of 82 °C. Cooking to these temperatures usually protects against food-borne illnesses.

## HOW TO AVOID DAMAGE TO THE APPLIANCE

- Prior to using the hob for the first time, apply the recommended hob cleaning cream to the ceramic surface. Buff with a non-abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special hob cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.
- Do not use the hob as a worksurface or storage space.
- Please be careful at the edges when moving pots and pans.
- Do not operate the cooking zones with empty pots or pans.
- Do not turn on the cooking zones with no pots or pans on the element.
- Ceramic glass is very tough, and impervious to sharp temperature changes but is not unbreakable. It can be damaged if hard or sharp objects fall on it.
- Be very cautious if using pots made of cast iron, or other pots with rough edges or burrs. Moving these can cause scratches on glass.
- If sugar or a mixture containing sugar falls onto a hot cooking zone and melts, remove immediately, while still hot. If left to cool down, it may damage the surface when removed.
- Do not slide metal or glass across the hob surface.

- Keep meltable objects or materials away from the ceramic glass surface, for example, plastic utensils, aluminum foil, or cooking wraps.  
If any materials or foodstuffs melt on the ceramic-glass surface, these should be cleaned up immediately.

### NOTE

There is a risk of burning yourself when the glass scraper is used on a hot cooking zone!

- Do not use cookware with any dirt buildup on the bottom.
- Do not use cookware with rough or uneven bottoms. This cookware can mark and scratch the hob surface.
- Refer to the owner's manual for proper maintenance and cleaning of the hob.
- **Do not use the glass hob surface as a cutting board.**

## DISPOSAL OF YOUR OLD APPLIANCES

### Disposal of your old appliance



- 1 This crossed-out wheeled bin symbol indicates that waste electrical and electronic products (WEEE) should be disposed of separately from the municipal waste stream.
- 2 Old electrical products can contain hazardous substances so correct disposal of your old appliance will help prevent potential negative consequences for the environment and human health. Your old appliance may contain reusable parts that could be used to repair other products, and other valuable materials that can be recycled to conserve limited resources.
- 3 You can take your appliance either to the shop where you purchased the product, or contact your local government waste office for details of your nearest authorised WEEE collection point. For the most up to date information for your country please see [www.lg.com/global/recycling](http://www.lg.com/global/recycling)

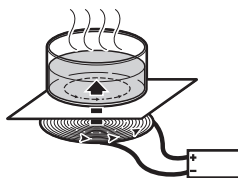
**Read and follow this safety information carefully.**  
**SAVE THESE INSTRUCTIONS**



# INTRODUCTION TO INDUCTION COOKING

## How Induction Cooking Works

An induction coil beneath the ceramic glass cooking surface generates magnetic fields, which act directly on the base of the pots and pans.



Instead of heating the ceramic glass, this method heats the base of the pan immediately, saving time and energy. Since the heat required for cooking is generated directly in the base of the pan, the cooking zone itself warms up only slightly. The hob does become hot when heat is transferred from the cookware.

### IMPORTANT

- Electromagnetic fields can affect electronic circuits and interfere with portable radios and phones.
- Do not put magnetically active objects (e.g., credit cards, computer diskettes, cassettes) on or near the ceramic glass surface while one or more induction cooking zones are in use.
- Do not put any metal objects (e.g., spoons, pan lids) on the cooking zones as they can become hot when the cooking zones are in use.

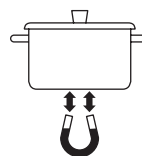
## Induction Cookware

### NOTE

Before using the induction cooking elements, carefully read and follow these cookware recommendations and the instructions in the pan sensing sections.

When purchasing pans for use on the induction hob, look for cookware identified by the manufacturer as "induction ready" or "induction capable", or that is marked by the manufacturer as specifically designed for induction cooking.

The base material of the cookware must be magnetic for the cooking elements to activate. Use a magnet to check if the cookware base material is suitable. If the magnet sticks to the bottom of the cookware, the cookware can be used for induction cooking.



For the best possible surface cooking results, use only high-quality, heavy gauge steel cookware on the induction cooking elements. Follow manufacturer's recommendations when using induction cookware.

## Induction Cookware Types



The three most common induction cookware types available are stainless steel, cast iron, and porcelain-enamel-coated metals.

- **Stainless Steel** is generally excellent for induction cooking. It is durable, easy to clean, and resists staining.

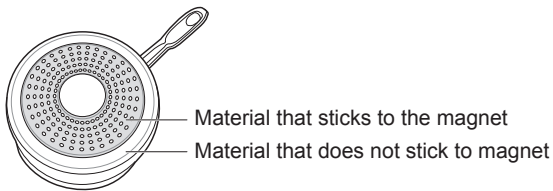
### NOTE

Not all stainless steel cookware is magnetic; stainless steel is not always suitable for induction cooking.

- **Cast iron** cooks evenly and is also good for induction cooking. Do not slide cast iron cookware on the hob; cast iron cookware with a rough surface will scratch the ceramic hob.
- **Porcelain-enamel-coated metals** have variable heating characteristics depending on the quality of the base metal. Make sure the porcelain-enamel coating is smooth to avoid scratching the ceramic hob.

## Incompatible Cookware

- Aluminum, nickel-silver pots
- Heat-resistant glass pots
- Roasting pans
- Stone pots
- Stainless steel pots (without the IH mark)
  - Without the IH mark, heating may not work well.
- Pots with partially magnetic base
  - Even if there is an IH mark, a container that only has magnetic material on part of the bottom of the container may not be automatically detected or the product may not work properly.



- A pot with legs



- A pot with a round bottom
  - The smaller contact area may give poor results.



- Do not use a container with a flat bottom surface smaller than the burner size.

## Pan Preheat Recommendations

Induction cooking may decrease the amount of time required to preheat cookware compared to cooking on a radiant element hob or gas surface burner.

Pay close attention to all food items while cooking on the hob and until all cooking processes are complete.



### CAUTION

Remember that induction surface cooking initially heats the cookware **VERY QUICKLY** if the cookware does not contain food.

## Noises during Hob Operation

The electronic processes involved with induction cooking may create some background noises. You may hear a slight buzzing sound when cooking on the hob. These noises are part of the induction cooking process and are considered normal.

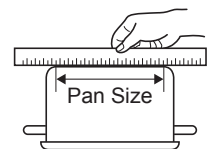
Some cookware will buzz, depending on the construction or base material. The buzz may be more noticeable if the contents of the pan are cold. As the pan heats up, the noise will decrease. The noise will also decrease if the power level setting is reduced.

### NOTE

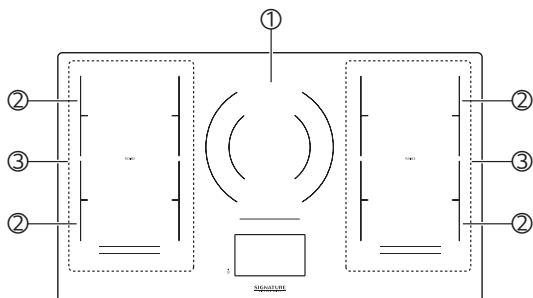
- When using the induction hob, operational noises are more noticeable while cooking in Turbo mode. But very loud noises are not normal when induction cooking.
- The hob fan may turn on to reduce the temperature of the product, even when the surface elements are not being used.
- Cookware that is not marked "IH" may make a loud noise.
- Under certain conditions, your cookware may produce a high-pitched whistling noise when two elements are in use at the same time. The power levels at which this occurs may vary depending on the kind of cookware being used. Change the power level to eliminate the noise or reduce its volume.

## Use Flat-Bottomed Cookware

Cookware must fully contact the surface of the cooking element. Use flat-bottomed pans sized to fit the cooking element and amount of food being prepared. Check for flatness by rotating a ruler across the bottom of the cookware.



## Recommended Cookware Size



	Pan Size
① Dual cooking zone	Single: 14.0 cm - 20.3 cm Dual: 22.8 cm - 28.0 cm
② Single cooking zone	14.0 cm - 18.0 cm
③ Flexible cooking zone	12.0 cm x 27.0 cm

- The Center area is a Dual Cooking Zone which activates single or dual elements depending on pot/pan size. If the hob detects cookware that is less than 22.8 cm in diameter, only the inner ring (single element) will activate. If it detects cookware larger than 22.8 cm in diameter, it will activate both the inner and outer rings (dual element)
- To quickly boil a very large quantity of water, set the center element to Turbo, use a pot that is at least 22.8 cm in diameter so that the center dual element is activated, and turn off all other elements.

## Minimum Cookware Size

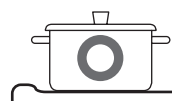
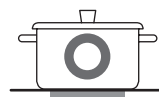
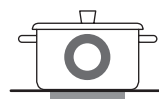
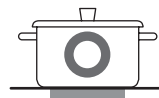
- Use cookware with a bottom surface diameter of 14.0 cm or greater.
- For Flexible Cooking Zone, minimum cookware size is 12.0 cm x 27.0 cm.

## Cookware Placement

Use the proper cookware and place it correctly on the hob. One or more of the cooking elements will not heat if any of the incorrect conditions shown is detected by the sensors located below the ceramic hob surface. Correct the problem before attempting to use the hob.

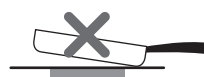
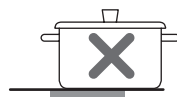
### Correct

- Cookware is centered correctly on surface of cooking element.
- Pan has flat bottom and straight sides.
- Pan size meets or exceeds the recommended minimum size for the cooking element.
- Pan rests completely on the hob surface.
- Pan is properly balanced.

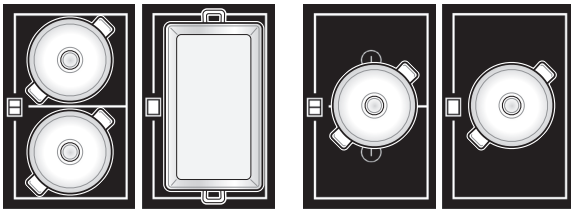


### Incorrect

- Cookware is not centered on surface of cooking element.
- Pan has curved or warped bottom or sides.
- Pan does not meet the minimum size required for the cooking element used.
- Pan bottom rests on hob trim or does not rest completely on the hob surface.
- Pan is unbalanced by heavy handle.



## Cookware placement in Flexible Cooking Zones



Compatible

Not compatible

## Avoiding Scratches

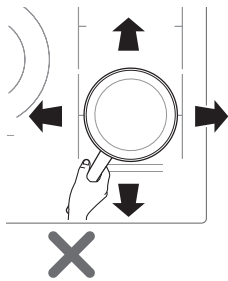
Use heavier gauge stainless steel cookware on your ceramic hob surface. This will help reduce the possibility of developing scratches on the ceramic surface.

Low-quality cookware can scratch the hob surface.

Cookware should always be lifted over the ceramic hob surface to prevent scratching.

Over time, sliding ANY type of cookware over the ceramic hob may alter the overall appearance of the hob. Eventually, the buildup of scratches can make cleaning the surface difficult and degrade the overall appearance of the hob.

Scratches can also result from grains of sand (e.g., after washing vegetables) which are dragged with the pot across the cooking surface.



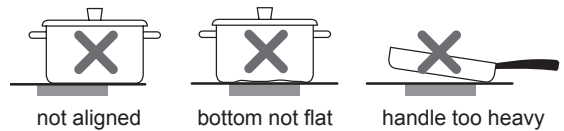
## For Best Results:

Always follow the recommendations for proper cookware type and size. In addition:

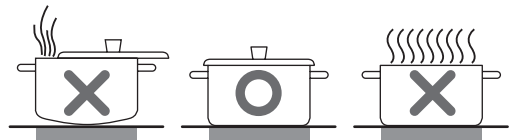
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking, and make sure that the bottoms of the pans are clean and dry.
- When cooking with large amounts of liquid, use large pots so that nothing can boil over.
- Do not let pans boil dry. This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic hob. (This type of damage is not covered by your warranty.)
- Match the pan size and cooking zone to the amount of food being prepared.

## Tips for Saving Energy:

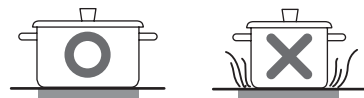
- Always position pots and pans before switching on the cooking zone.



- Dirty cooking zones and cookware use more electricity.
- Whenever possible, place lids firmly on pots and pans so that they are completely covered.



- The base of the pot should be the same size as the cooking zone.

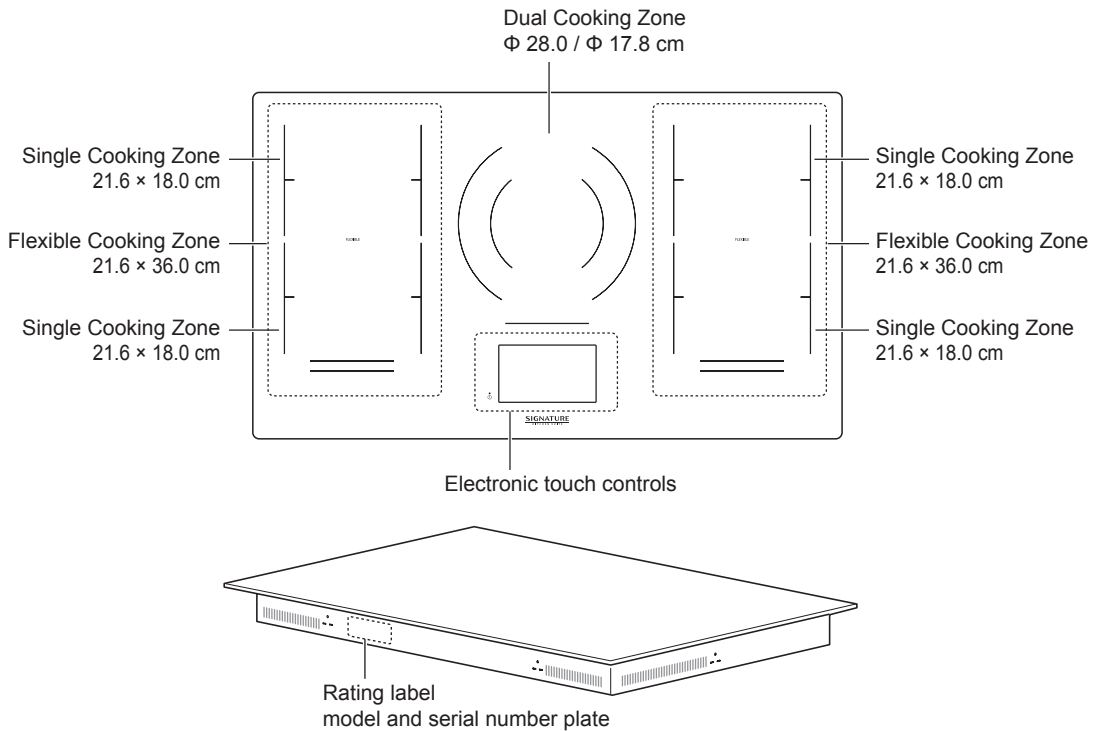


# PARTS AND FEATURES

## Parts and Features of the Hob

Throughout this manual, features and appearance may vary from your model.

### Induction Hob



### CAUTION

**Burn Hazard:** The cooking zones may appear cool when turned ON and after they have been turned OFF.

## Accessories

### Included Accessories



Retainer brackets  
(2 ea)



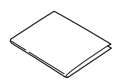
Bolt  
(2 ea)



Screw A  
(2 ea)



Owner's manual  
(1 ea)

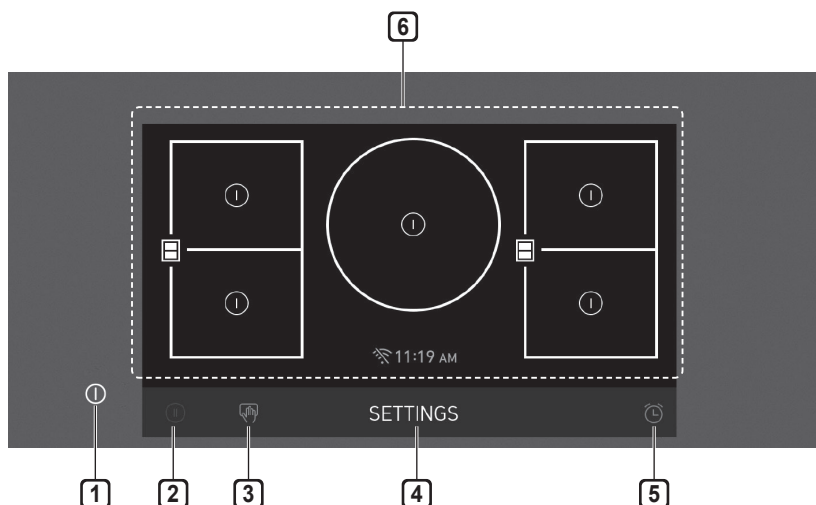


User guide  
(1 ea)

## Touch Control Features

### Locations of Surface Elements and Controls

The surface burner elements are positioned in the same locations on the hob and the control panel for ease of use.



#### 1 Power

Touch and hold for 1 second to turn the entire hob ON. When it is ON, the hob is in standby mode until a cooking zone is activated.

#### 2 Pause

Sets the active cooking zone to minimum output. Touch to activate or deactivate.

#### 3 Clean Lock

Touch to lock the touch screen before cleaning it.

#### 4 Settings

Touch to adjust settings.

For a list of configurable settings, see "Operating Instructions".

#### 5 Kitchen Timer

Touch to set a kitchen timer.

For details, see "Operating Instructions".

#### 6 Hob Control

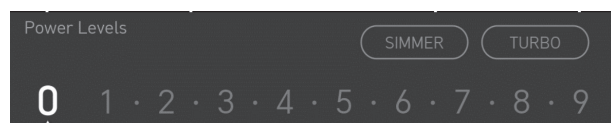
To check the status of cooking zone and adjust the cooking zone.

For details, see "Operating Instructions".

### To set the element power level

Select the number on the element power settings for the active cooking zone to adjust the power level from 1 to 9.

If you've set 17 power levels in the Settings menu, touch the dots between the numbers to adjust the power level up or down half a step.



### Hot Surface Indicator



- It is displayed when the ceramic glass surface is hot, indicating caution.
- If it is displayed on the screen, be careful because the ceramic glass surface is hot.
  - Failure to do so may result in burns or injuries.
- After turning off the burner, it is displayed continuously until the ceramic glass surface cools down.
  - If the temperature near the product is high, it may take longer for the ceramic glass surface to cool down.
- Even after the indicator light has turned off, be careful since the surface may still be hot.

# OPERATING INSTRUCTIONS

To operate the touch control pads, touch the pad firmly with the flat part of your fingertip.

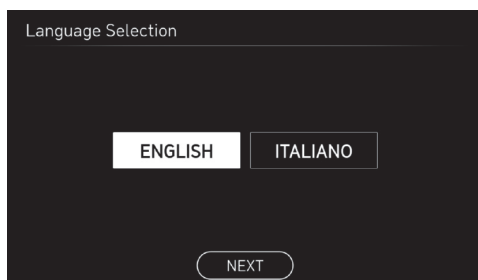
## First Operation

The first time that power is supplied to the hob, the SIGNATURE KITCHEN SUITE logo is displayed for 1 second.

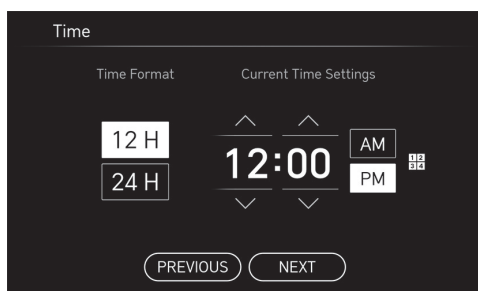
## Getting Started

After turning on the hob for the first time, adjust the settings to suit your preferences.

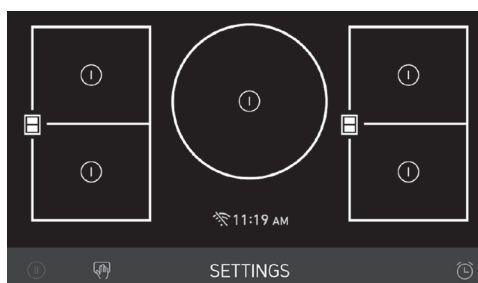
- 1 Touch the **POWER** key for approximately 1 second.
- 2 After the startup animation, select the desired language and touch **NEXT**.



- 3 Set the correct time of day and choose between a 12-hour or 24-hour time format, then touch **NEXT**.



- 4 Read through the application guide in the display and touch **DONE**.
- 5 The Main screen appears in the display.

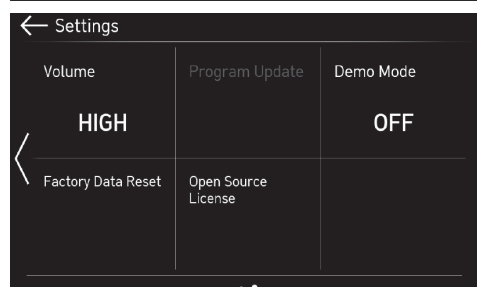
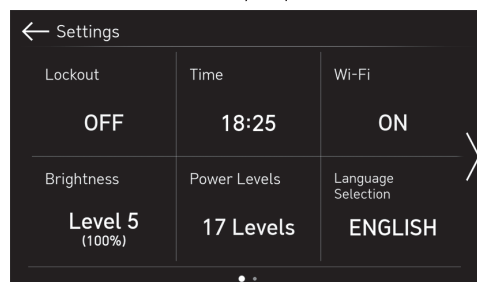
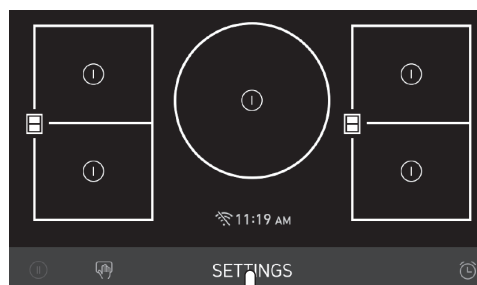


## Changing Hob Settings

### Settings

To adjust settings after the initial setup, touch the display to open the Main screen. Touch Settings at the bottom center of the Main screen.

Swipe the screen or touch the "<, >" arrow keys to navigate through the Settings screens.



### Location of Settings


- Page 1: Lockout, Time, Wi-Fi, Brightness, Power Levels, Language Selection
- Page 2: Volume, Program Update, Demo Mode, Factory Data Reset, Open Source License

## Lockout

The Lockout feature automatically prevents most hob controls from being turned on. It does not disable the clock or timer.

- If Lockout is turned on, all hob functions are disabled except the POWER button.

### Lock

- 1 Touch **Settings** at the center bottom of the Main screen.
- 2 Touch **Lockout** on the first Settings screen.
- 3 Touch **LOCK** on the screen.
- 4 When **Lockout** is turned on, the lock icon  appears at the center bottom of the display.


### Unlock

- 1 Touch any part of screen while **Lockout** is on.
- 2 A popup screen appears. Touch **Unlock** for 3 seconds.
- 3 The lock icon disappears from the bottom of the display.

## Time

The time is displayed on the LCD display when the hob is turned on.


### Setting Time of Day

- 1 Touch **Settings** at the center bottom of the Main screen.
- 2 Touch **Time**, then set the correct hour and minutes by scrolling. You can also touch the number pad icon  and enter the desired numbers.
- 3 Select either a 12-hour or 24-hour clock mode (12H/24H).
- 4 Touch **OK**.

## Wi-Fi

Connect the appliance to a home Wi-Fi network.

### Setting Up Wi-Fi

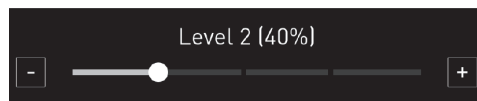
- 1 Touch **Settings** at the center bottom of the Main screen, and then touch **Wi-Fi** in the first Settings screen.
- 2 Follow the instructions in the Wi-Fi Guide in the display.
- 3 Select **ON**, **OFF**, or **RESET** and touch **OK**.
- 4 If **ON** is selected, the Wi-Fi icon  appears at the bottom of the display.
- 5 If you select **RESET**, you will have to re-enter the Wi-Fi password.

## Brightness

Adjust the brightness of the LCD display from 20 % to 100 % in increments of 20 %.

### Setting Display Brightness

- 1 Touch **Settings** at the center bottom of the Main screen, and touch **Brightness**.
- 2 Adjust the display brightness by touching and dragging the dot across the bar, by tapping anywhere on the bar, or by touching **+** or **-**.
- 3 Touch **OK**.



## Power Levels

- 1 Touch **Settings** at the center bottom of the Main screen, and touch **Power Levels**.
- 2 Choose between 17 levels and 9 levels. (the output of each maximum level is the same)
- 3 Touch **OK**.



## Language Selection

Set the display language to English or Italian.

### Selecting a Language

- 1 Touch **Settings** at the center bottom of the Main screen, and touch **Language Selection**.
- 2 Select the desired language.
- 3 Touch **OK**.

## Volume

Adjust the volume of the hob controls.

### Setting the Volume

- 1 Touch **Settings** at the center bottom of the Main screen, swipe to the second Settings screen, and touch **Volume**.
- 2 Select Mute, Low, or High.
- 3 Touch **OK**.

## Program Update

Once the appliance is connected to a home Wi-Fi network, use this setting to check for available programming updates and install them.

- 1 Touch **Settings** at the center bottom of the Main screen, swipe to the second Settings screen, and touch **Program Update**.
- 2 The display shows available programming updates. Touch **UPDATE** to download and install the new version.

## Demo Mode

The Demo Mode is for showroom use only. It prevents the cooking zones from heating up.

- 1 Touch **Settings** at the center bottom of the Main screen, swipe to the second Settings screen, then touch **Demo Mode** on the Settings screen.
- 2 Select either ON or OFF.

- 3 Touch **OK**.



### NOTE

- When Demo Mode is on, the appliance will not heat up.
- The hob Demo Mode icon appears in the display if the Demo Mode is on.

## Factory Data Reset

This function returns all settings to the factory defaults.

- 1 Touch **Settings** at the center bottom of the Main screen, swipe to the second Settings screen, and touch **Factory Data Reset**.
- 2 If you want to reset data to the factory defaults, touch **RESET** and then **OK**.

### NOTE

- All stored data will be deleted.

## Open Source License

This screen contains open source software licensing information.

- 1 Touch **Settings** at the center bottom of the Main screen and swipe to the second Settings screen.
- 2 Touch **Open Source License**.

## Before Using the Hob

Before using the hob for the first time, clean it thoroughly with a ceramic hob cleaner according to the Maintenance and Cleaning instructions in this guide. This will help protect the ceramic surface and make future cleanup easier.

### ⚠ CAUTION

**Never use abrasive scrubbing pads or cleaners.** They can cause permanent damage to the hob surface.

## Activating the Hob

To turn ON the hob, touch the **POWER** key for approximately 1 second. The LCD panel will turn on.

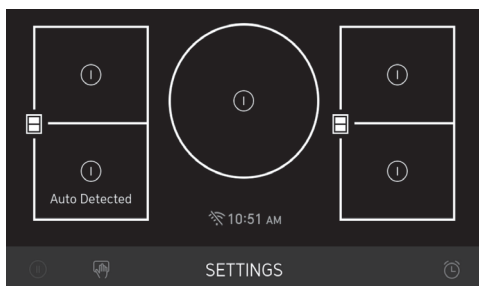
To turn OFF the hob, touch the **POWER** key.

### NOTE

After turning on the hob with the POWER key, you must select one of the cooking zones within 60 seconds. If no selection is made, the hob will turn off for safety.

## Automatic Detection

- The automatic detection is the function that checks whether or not a container is placed on top of the burner.
- When a container is placed on the burner, the words "Auto Detected" will be displayed. (The words "Auto Detected" will disappear after 30 seconds or when the burner is running.)
- The words "Auto Detected" will not be displayed if a container is not placed on the burner, and this function is activated initially only once after the power is turned on.
- Depending on the conditions of use (whether the burner is being used, the container material, status of the container base, etc.), the automatic detection time may differ or the cookware may not be detected automatically.

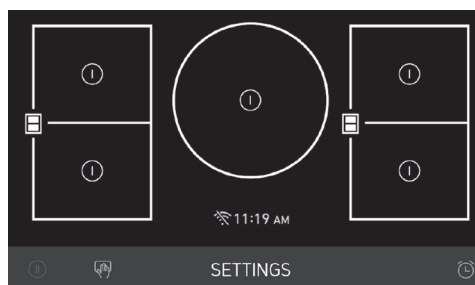


### NOTE

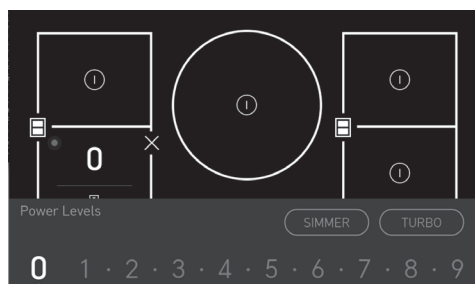
- If the cookware is too small, the words "Auto Detected" may not be displayed.
- Minimum Cookware Size
  - Use cookware with a bottom surface diameter of 14.0 cm or greater.
  - For Flexible Cooking Zone, minimum cookware size is 12.0 cm x 27.0 cm

## Selecting the Cooking Zone

Place an induction-compatible pan on top of the desired cooking zone.



Touch the **1** icon in the desired cooking zone to set the power level.



### NOTE

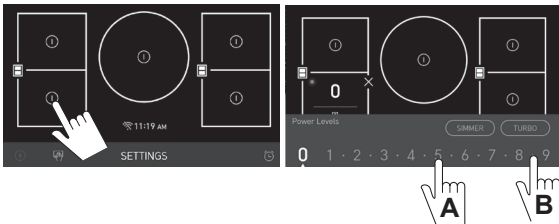
Once the cooking zone has been selected the power level must be selected within 3 seconds with the element power settings. Otherwise, the power settings will turn off for safety.

## Setting the Power Level

The power level for the selected cooking zone can be set from 1 to 9.

### Selecting the Power Level

- 1 Touch a number in the Power Level popup to set the power level from 1 to 9. If you've set 17 power levels in the Settings menu, touch the dots between the numbers to adjust the power level up or down half a step.



- 2 Selecting a power level turns on the cooking zone. The cooking zone indicator remains lit and the power level is stored.



Figure A

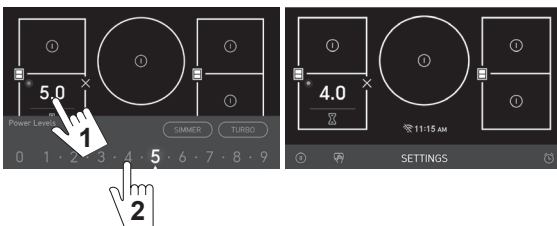
Figure B

#### NOTE

If power level is not selected, the power settings will turn off after 3 seconds.

### Readjusting the Power Level

- 1 Touch the desired cooking zone to bring up the Power Level popup.



Readjusting power level 5 to 4

- 2 Touch the desired level in the Power Level popup. If no selection is made, the Power Level popup disappears after 3 seconds and the power level remains the same.

#### NOTE

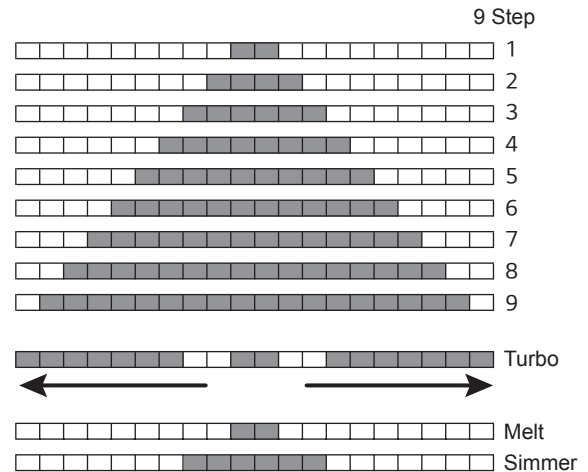
Once the power level is changed, the burner operation is temporarily stopped and then restarted at the changed power level.

### Power Level Indicator

#### • Cooking Element LED Bar

The range provides an LED bar for each cooking element on the hob.

Check the display and use the LEDs to monitor the power levels of the elements.



#### • Available Power Level Settings

The hob control's LED bar displays the element's power level settings, ranging from Level 1 to Level 9 to Turbo.

### Turning OFF the Cooking Zone

- 1 After the cooking is complete, touch the **x** icon to turn off the cooking zone.



- 2 The corresponding cooking zone display will turn off.
- 3 To turn off all cooking zones, touch the **POWER** key.

### ⚠ WARNING

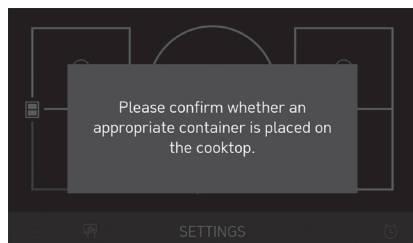
Your hob has a residual heat indicator for each cooking zone. This indicator will warn that this area has been used and is still giving off enough heat to cause burns. Avoid touching the cooking zone when this indicator is shown. Although the hob is OFF, the popup message will stay lit until the hob has cooled down.



### NOTE

If the following pop-up screen appears during operation, check the following.

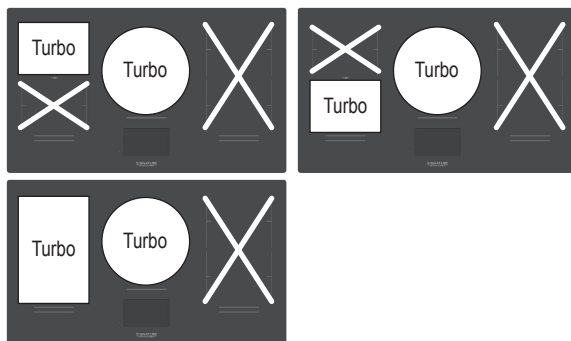
- The cookware is not centered within the cooking zone.
- The cookware is not compatible with induction cooking.
- There is no cookware on the cooking zone.



## Tips for Induction Cooking

Getting the results you want when cooking can take a bit of time and effort. If you are not familiar with induction cooking, it may take a bit of practice or adjusting of your usual methods to achieve the expected results. Using the cooking chart and these cooking tips as a guide, you will soon be enjoying the benefits of induction cooking.

- The quantity or quality of some foods can affect their cooking times.
- When safe, allow food to come to room temperature before cooking to take advantage of induction's ability to heat food quickly.
- Cookware heats up very quickly when induction cooking. Check food or liquids occasionally and stir or reduce heat to avoid scorching, overcooking, splattering, or boilovers.
- Sauces, soups, and stews may heat up more quickly than you are used to and boil over if not watched. For best results, stir frequently.
- Overcooked food loses moisture and tastes dry, while undercooked food can cause illness. For best results, use a thermometer to ensure that food is heated to a safe internal temperature.
- Use nonstick or seasoned pans when cooking to reduce the amount of additional fat added to a recipe.
- Don't overcrowd cookware. To avoid slow cooking times and poor results, use cookware that is appropriately sized for the amount of food you are cooking.
- When boiling water on the center element, an 28 cm diameter pot gives the best performance and saves the most time.
- Use the Turbo setting to quickly boil water, or whenever you need extra heating power in one element.
- To quickly boil a very large quantity of water, set the center element to Turbo, use a pot that is at least 23 cm in diameter so that the center dual element is activated, and turn off all other elements.
- To prevent damage to the product, if one of the right-side elements is turned on when the center dual element is using the Turbo setting, the power setting of the center dual element is automatically reduced to power level 9. To maintain the Turbo setting on the center dual element, use any of the left-side elements instead.



Cooking Function	Example Food Item	Power Level	Notes/Comments
<b>Melting</b>	<ul style="list-style-type: none"> <li>Chocolate Over Direct Heat</li> </ul>	1 or Melt	Stir continuously to prevent scorching. If using a double boiler to melt chocolate, use power level 2.
	<ul style="list-style-type: none"> <li>Butter</li> </ul>	2	Monitor carefully to prevent poor results.
<b>Reheating</b>	<ul style="list-style-type: none"> <li>Soups &amp; Stews</li> </ul>	3-4	Monitor carefully and stir frequently to achieve desired results.
<b>Sweating Vegetables</b>	<ul style="list-style-type: none"> <li>Onions</li> <li>Carrots</li> <li>Celery</li> <li>Peppers</li> </ul>	5-6	To sweat vegetables, cook them until they release moisture, without browning.
<b>Simmering</b>	<ul style="list-style-type: none"> <li>Tomato Sauce</li> <li>Cheese Sauce</li> </ul>	Simmer	Monitor carefully to prevent spillovers.
	<ul style="list-style-type: none"> <li>Potatoes</li> </ul>	4-5-6	To steam vegetables or grains, bring cooking liquid to a simmer, cover the pot, and reduce heat to power level 2.
	<ul style="list-style-type: none"> <li>Grains</li> </ul>		
	<ul style="list-style-type: none"> <li>Stocks/Broths or Stews</li> </ul>		
<b>Sautéing or Other</b>	<ul style="list-style-type: none"> <li>Steaks/Chops</li> </ul>	5-6-7	Monitor carefully and stir frequently to achieve desired results.
	<ul style="list-style-type: none"> <li>Eggs</li> </ul>		
	<ul style="list-style-type: none"> <li>Breakfast Meats</li> </ul>		
	<ul style="list-style-type: none"> <li>Frozen Vegetables</li> </ul>		
	<ul style="list-style-type: none"> <li>Stir Frying</li> </ul>		
<b>Searing/Browning</b>	<ul style="list-style-type: none"> <li>Browning Beef For Chili or Stews</li> <li>Steaks or Chops</li> </ul>	8-9	Room temperature meats will sear and brown more effectively. Fat may splatter if power level is too high.
<b>Frying/Deep Frying</b>	<ul style="list-style-type: none"> <li>Fried Chicken</li> <li>French Fries</li> <li>Battered Fish/Shellfish</li> </ul>	7-8	Fat may splatter if power level is too high.
<b>Blanching Vegetables</b>	<ul style="list-style-type: none"> <li>Broccoli</li> <li>Cauliflower</li> <li>Green Beans</li> </ul>	8-9	Monitor carefully to prevent spillovers.
<b>Boiling</b>	<ul style="list-style-type: none"> <li>Pasta Water</li> <li>Shellfish</li> </ul>	8-9-Turbo	Do not fill pot to rim. Water can boil over if the power level is too high.

**NOTE**

These settings are recommended guidelines for cooking. You may need to adjust the power level for the type of food and pan. Cooking times for some foods will vary depending on quantity or quality.

## Using the Cook Modes

### SIMMER

Use SIMMER to simmer sauces or stews.

#### Turning Simmer On

Place the cookware on any cooking zone except for the rear right cooking zone. Activate the Power Level popup and touch the SIMMER key.



### MELT

Use MELT to melt items such as chocolate or butter without scorching.

#### Turning Melt On

Place the cookware on the **rear right** cooking zone. Activate the Power Level popup and touch the MELT key.

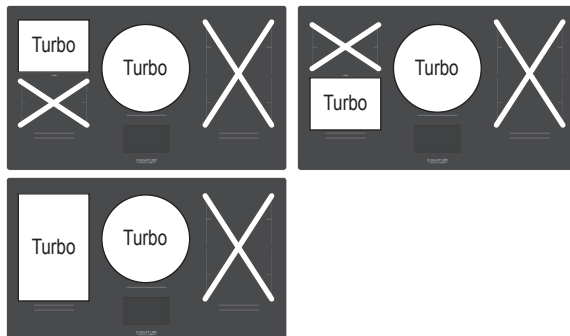


### TURBO

Use the Turbo function to boil water or heat up large quantities of food quickly.

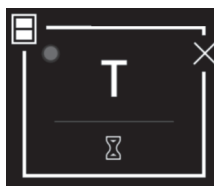
To prevent damage to the product, if one of the right-side elements is turned on when the center dual element is using the Turbo setting, the power setting of the center dual element is automatically reduced to power level 9. To maintain the Turbo setting on the center dual element, use any of the left-side elements instead.

For safety, after 6 minutes the Turbo setting will automatically revert to either power level 9 or the previously set power level.



#### Turning Turbo On

Place the cookware on a cooking zone. Activate the Power Level popup and touch the TURBO key.



### ⚠ WARNING

Never use the Turbo mode to preheat empty cookware or to heat oil, butter or lard. The cookware may be damaged and the fat or grease may catch fire if overheated.

### NOTE

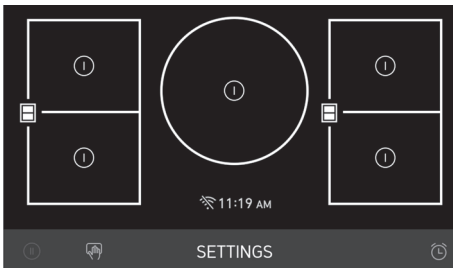
- Under certain conditions, the Turbo function will turn off automatically to protect electronic elements inside the hob.
- This can occur if the product is used for long periods, when frying, or if cookware is lifted or moved in the Turbo mode.

## Using the Flexible Cooking Zone

Adjoining cooking zones can be combined to create one large cooking zone with the Flex function. This is especially convenient when cooking in Dutch ovens or other large oblong pans.

### Activating the Flexible Cooking Zone

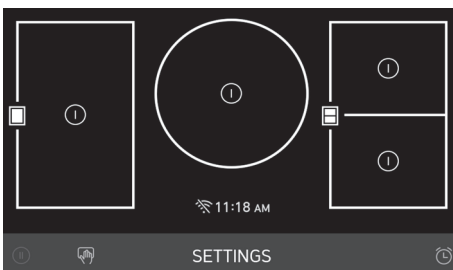
- 1 Place the cookware over 2 side cooking zones and make sure both cooking zones are activated. The Flex icon will show 2 divided zones.



#### NOTE

If one of the two burners in the Flex Cooking Zone is functioning, cancel the burner and use the Flex feature.

- 2 To merge the 2 cooking zones, touch the Flex icon. The icon will change to show one combined zone.

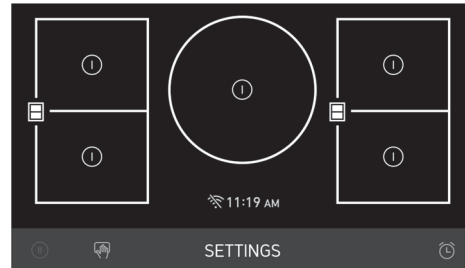


- 3 Select the desired power level.
- 4 Touch the Flex icon again to turn off Flex mode.



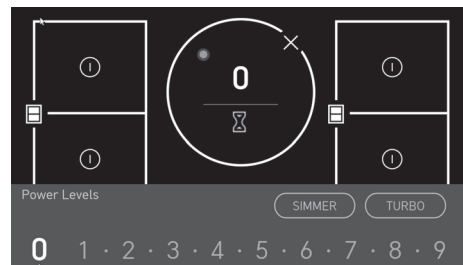
## Using the Dual Cooking Zone

The dual element, located in the center position, offers two different sized elements to accommodate different pan sizes. Depending on the material and the properties of the cookware, the cooking zone automatically activates the single or double cooking zone, supplying the proper power to obtain good cooking results.



### Activating the Dual Cooking Zone

- 1 To activate the larger cooking zone, place a pan that is at least 23 cm in diameter on the cooking zone.
- 2 Select the desired power level.



## Other Functions

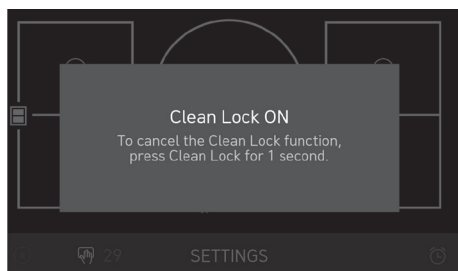
### Pause

The pause function reduces the power level of a cooking zone to level 1 and maintains it at that level until deactivated. To use the pause function, touch the Pause icon. To turn off the pause function, touch Pause again to return the cooking zone to the previous power level.



### Clean Lock

Use this function when cleaning the screen area of the hob. Touch the Clean Lock icon to lock the controls for 30 seconds. To unlock the controls, wait 30 seconds or touch the Clean Lock icon for 1 second.

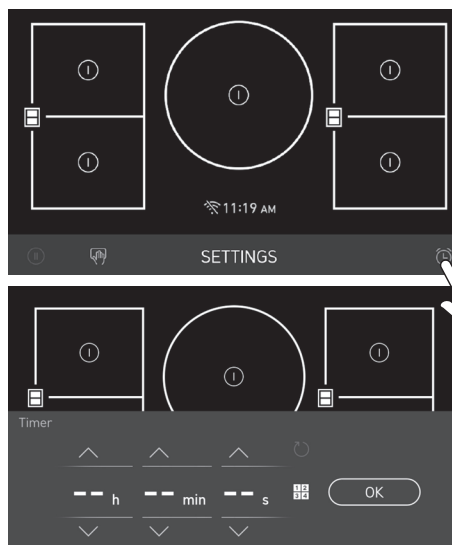


## Timer

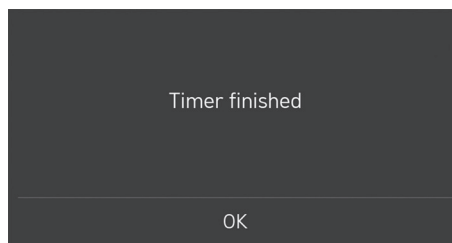
### Kitchen Timer

The **Kitchen Timer** acts as a simple timer and does not turn off the cooking zone. This function informs you that the set cooking time has passed using an alarm.

- Touch the **Kitchen Timer** icon. Scroll (or use the keypad icon) to set the desired hours, minutes, and seconds, then touch OK.



- When the set time has passed, a popup screen with "Timer Finished" appears with the alarm sound.

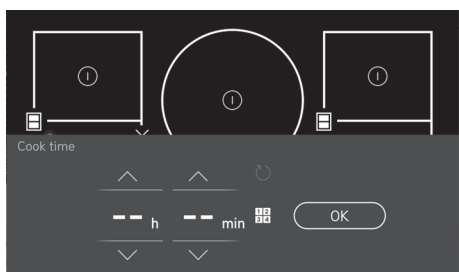
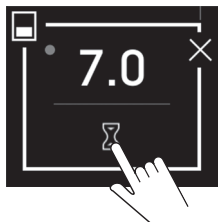




## Cooking Timer

The **Cooking Timer** also acts as a simple timer and automatically turn off the cooking zone. This function informs you that the set cooking time of each cooking zone has passed using an alarm.

- If the cooking zone is in use, touch the **Cooking Timer** icon on the active cooking zone. Scroll (or use the keypad icon) to set the desired hours and minutes, then touch OK.



- When the set time has passed the alarm sound.
- Maximum set time on the timer per power level

Power level	1 Melt	2 ~ 3.5 Simmer	4~4.5	5~5.5	6~7.5	8~9
Maximum set time	6 hours	5 hours	4 hours	3 hours	1.5 hours	1 hour

## Automatic Power Level Control

The power level displayed may be different from the actual power level at the high end of the temperature range. To prevent the hob from overheating, the power level is controlled automatically.

### NOTE

- Power Cycling
  - It is normal for heating elements to cycle On/Off during use to control output power.

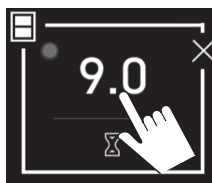
## Cookware Heating Index

The container heating index can be used to determine if a container will heat well on an induction burner.

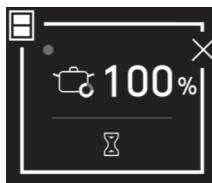
- The heating index may vary due to conditions such as voltage, cookware size, or cookware temperature. Use cookware with a bottom diameter that is suitable for the burner size.
- The heating index may vary depending on the burner.
- The cookware heating index displayed on this product is based on internal manufacturer standards. Environmental conditions may cause inaccurate or variable results. Use the results only as a reference point.

## Using the Heating Index

- 1 Turn off all burners.
  - If more than one burner is running, this function will not work.
- 2 Place the cookware on the burner you want to use.
  - Place cookware in the center of the burner.
- 3 Set the output level to 9.
- 4 Long press (more than 3 seconds) on the power level area to display the cookware heating index.



Long press (more than 3 seconds) on level 9.



The cookware heating index is displayed.

Index	0%	10%	20%	30%	40%	50%	60%	70%	80%	90%	100%
Heating	No heating <span style="display: inline-block; width: 100%; height: 10px; background: linear-gradient(to right, #ccc, #000);"></span> Low <span style="display: inline-block; width: 100%; height: 10px; background: linear-gradient(to right, #ccc, #000);"></span> High										

- The higher the index, the better the cookware heats up (in the range of 0 to 100%, in 10% increments).
- If the index is low, check the material, size and shape of the cookware base.
  - Even if the cookware has an IH mark, if the index is low it may not heat properly on this appliance.

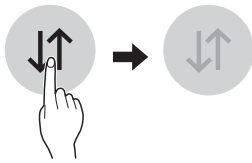
# SMART FUNCTIONS

## SIGNATURE KITCHEN SUITE Application

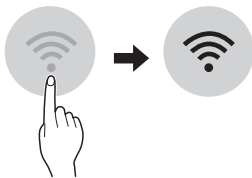
The SIGNATURE KITCHEN SUITE application allows you to communicate with the appliance using a smartphone.

### Before Using SIGNATURE KITCHEN SUITE


- 1 Use a smartphone to check the strength of the wireless router (Wi-Fi network) near the appliance.
  - If the distance between the appliance and the wireless router is too far, the signal strength becomes weak. It may take a long time to register or installation may fail.
- 2 Turn off the **Mobile data** or **Cellular Data** on your smartphone.
  - For iPhones, turn data off by going to **Settings** → **Cellular** → **Cellular Data**.



- 3 Connect your smartphone to the wireless router.



#### NOTE

- To verify the Wi-Fi connection, check that **Wi-Fi**  icon on the control panel is lit.
- The appliance supports 2.4 GHz Wi-Fi networks only. To check your network frequency, contact your Internet service provider or refer to your wireless router manual.
- SIGNATURE KITCHEN SUITE is not responsible for any network connection problems or any faults, malfunctions, or errors caused by network connection.
- The surrounding wireless environment can make the wireless network service run slowly.
- If the appliance is having trouble connecting to the Wi-Fi network, it may be too far from the router. Purchase a Wi-Fi repeater (range extender) to improve the Wi-Fi signal strength.
- The network connection may not work properly depending on the Internet service provider.
- The Wi-Fi connection may not connect or may be interrupted because of the home network environment.
- If the appliance cannot be registered due to problems with the wireless signal transmission, unplug the appliance and wait about a minute before trying again.
- If the firewall on your wireless router is enabled, disable the firewall or add an exception to it.
- The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.)
- Smartphone user interface (UI) may vary depending on the mobile operating system (OS) and the manufacturer.
- If the security protocol of the router is set to **WEP**, network setup may fail. Change the security protocol (**WPA2** is recommended), and register the product again.

### Installing the SIGNATURE KITCHEN SUITE Application

Search for the SIGNATURE KITCHEN SUITE application from the Google Play Store or Apple App Store on a smart phone. Follow instructions to download and install the application.

## SIGNATURE KITCHEN SUITE

### Application Features

#### Monitoring

Use this function to check the current status and operating time from one screen.

#### NOTE

- To disconnect the appliance from the Wi-Fi network, delete the hob from the list of connected products in the SIGNATURE KITCHEN SUITE application.

#### Declaration of Conformity



Hereby, LG Electronics declares that the radio equipment type Built-in Electric Hob is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following internet address:

<http://www.lg.com/global/support/cedoc/cedoc#>

LG Electronics European shared Service Centre B.V.  
Krijgsman 1  
1186 DM Amstelveen  
The Netherlands

## Open Source Software Notice Information

To obtain the source code under GPL, LGPL, MPL, and other open source licenses that have the obligations to disclose source code, that is contained in this product, and to access all referred license terms, copyright notices and other relevant documents please visit <https://opensource.signaturekitchensuite.com>.

SIGNATURE KITCHEN SUITE will also provide open source code to you on CD-ROM for a charge covering the cost of performing such distribution (such as the cost of media, shipping, and handling) upon email request to [opensource@signaturekitchensuite.com](mailto:opensource@signaturekitchensuite.com). This offer is valid to anyone in receipt of this information for a period of three years after our last shipment of this product.

#### Wireless LAN Module Specifications

Model	LCW-009
Frequency Range	2412 MHz – 2472 MHz
Output Power (max.)	IEEE 802.11b : 17.64 dBm IEEE 802.11g : 16.81 dBm IEEE 802.11n(HT20) : 15.68 dBm IEEE 802.11n(HT40) : 16.00 dBm

Wireless function S/W version : V 1.0

For consideration of the user, this device should be installed and operated with a minimum distance of 3 cm between the device and the body.

# PRODUCT FICHE

Product Fiche\_COMMISSION DELEGATED REGULATION (EU) No 66/2014

<b>Trademark</b>	SIGNATURE KITCHEN SUITE	
<b>Model identifier</b>	SKSIT3601G	
<b>Type of hob</b>	Built-in hob	
<b>Heating technology</b>	induction cooking zones and cooking areas	
<b>Number of cooking zones and/or areas</b>	5	
<b>For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm</b> <b>For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm</b>	Front Left	21.5 x 18.0 cm
	Front Right	21.5 x 18.0 cm
	Rear Left	21.5 x 18.0 cm
	Rear Right	21.5 x 18.0 cm
	Center	Φ 28.0 cm
<b>Energy consumption per cooking zone or area calculated per kg (EC<sub>electric cooking</sub>)</b>	Front Left	171.3 Wh/kg
	Front Right	173.8 Wh/kg
	Rear Left	169.3 Wh/kg
	Rear Right	174.0 Wh/kg
	Center	163.2 Wh/kg
<b>Energy consumption for the hob calculated per kg (EC<sub>electric hob</sub>)</b>	170.3 Wh/kg	
<b>Consumption in standby mode</b>	0.5 W	

# MAINTENANCE AND CLEANING

## Cleaning the Hob

### Normal Daily Use Cleaning

ONLY use Ceramic Hob Cleaner on the glass hob. Other creams may not be as effective or they might damage the surface with scratches or permanent staining.

To maintain and protect the surface of the glass hob, follow these steps:

- 1 Before using the hob for the first time, clean it with Ceramic Hob Cleaner. This helps protect the top and makes cleanup easier.
- 2 Daily use of Ceramic Hob Cleaner will help keep the hob looking new.
- 3 Shake the cleaning cream well. Apply a few drops of cleaner directly to the hob.
- 4 Use a paper towel to clean the entire hob surface.
- 5 Rinse with clear water and use a dry cloth or paper towel to remove all cleaning residue.

#### NOTE

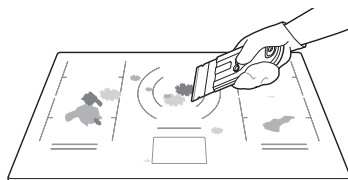
It is very important that you **DO NOT** heat the hob until it has been cleaned thoroughly.

#### CAUTION

- **DO NOT use scrub pads or abrasive cleaning pads.** They may damage the glass hob surface.
- For your safety please wear an oven mitt or pot holder while cleaning the hot cooking surface.

### Burned-On Residue

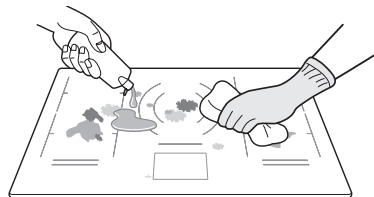
- 1 While the hob is still warm, remove any burnt on deposits or spilled food from the glass-ceramic cooking surface with a suitable metal razor scraper. To prevent burns, wear an oven mitt or pot holder while using the metal scraper.



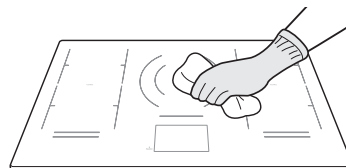
#### NOTE

- Do not use a dull or nicked blade.
- Hold the scraper at approximately a 30° angle to the hob.
- The razor scraper will not damage the markings on the cooking surface.

- 2 When the cooking surface has completely cooled, apply a few dime-sized dabs of a ceramic glass hob cleaner in each burner area. Work the cleaning cream over the hob surface with a damp paper towel. Leave the cleaner on for 10 minutes before rinsing it off.



- 3 Rinse with clean water and wipe the hob surface with a clean, dry paper towel.



### IMPORTANT

- If any sugar or food containing sugar spills, or plastic or foil melts on the hob, remove the material **IMMEDIATELY** with a metal razor scraper while the cooking surface is still hot to avoid the risk of

damage to the glass-ceramic surface. When used correctly, the scraper will not damage the hob surface. For your safety, please use an oven mitt or pot holder while scraping the hot cooking surface.

- If water or food containing water spills, remove the spill IMMEDIATELY with a dry paper towel.

**NOTE**

**ANY DAMAGE OR FAILURE OF THE PRODUCT RESULTING FROM 1 OR 2 BELOW MAY NOT BE COVERED UNDER THE LIMITED WARRANTY.**

1. Sugary spillovers (such as preserves, ketchup, tomato sauce, jellies, fudge, candy, syrups, or chocolate) or melted plastics can cause pitting on the surface of your hob.
2. If food or water containing calcium (such as baking powder, wine, milk, spinach, or broccoli) is spilled on the hob, it can permanently stain or discolor the surface.

**Maintaining the Hob**

**DO NOT** use chlorine bleach, ammonia, or other cleaners not specifically recommended for use on glass-ceramic hobs.

Let your glass-ceramic cooking surface cool off before cleaning.

- Wipe off with a damp towel and mild detergent
- Use a metal scraper
- Apply hob cleaning cream. Rub with a towel.
- Rinse with a damp towel, then wipe dry.

**Regular**  
Recommended after each use



**Occasional**  
Recommended every week



**Thorough**  
Recommended for tough stains or burnt-on food



For additional product information, visit our website at [www.signaturekitchensuite.com/it](http://www.signaturekitchensuite.com/it)

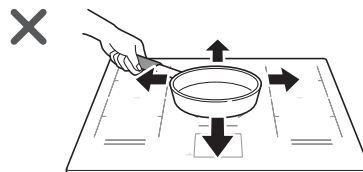
**Metal Marks and Scratches**

ANY DAMAGE OR FAILURE OF THE PRODUCT RESULTING FROM 1 OR 2 BELOW MAY NOT BE COVERED UNDER THE LIMITED WARRANTY.

1. Be careful not to slide pots and pans across the hob. Doing so will leave metal markings on the hob surface. To help remove these marks, use a ceramic hob cleaner with a cleaning pad for ceramic hobs.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave a black discoloration on the hob. This should be removed immediately before heating again or the discoloration may be permanent.

**CAUTION**

Cookware with rough or uneven bottoms can mark or scratch the hob surface.



- Do not slide metal or glass across the hob surface.
- Do not use cookware with any dirt buildup on the bottom.
- Do not use cookware if there is foreign material on the hob surface. Always clean the hob surface before cooking.

# INSTALLATION INSTRUCTIONS

Installation and service must be performed by qualified personnel.

## IMPORTANT:

Save these instructions for local electrical inspector's use. Read and save these instructions for future reference.

## Before You Begin

Read these instructions completely and carefully.

### Notes to Installer:

- Read through the entire installation instructions before installing the hob.
- Remove all packing material before connecting the electrical supply to the hob.
- Observe all governing codes and ordinances.
- Only certain hob models may be installed over certain built-in electric oven models.
- Be sure to leave these instructions with the consumer.

### Note to Consumer:

Keep the Owner's Manual and Installation Instructions for future reference.

#### NOTE

- This appliance must be properly grounded.
- Damage caused by failure to follow these instructions is not covered by the hob warranty.



#### CAUTION

If storage is located under the hob, do not use it to store flammable or heat-sensitive items such as detergents, aerosols, cleaners, water, food, or plastics.

## Tools Needed



Pencil



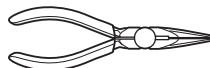
Saber Saw



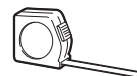
Phillips screwdriver



Flat-blade screwdriver



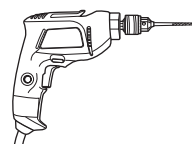
Pliers



Tape measure



Level



Drill



Safety glasses



Gloves

## Unpacking the Hob

- 1 Unpack and visually inspect the hob for any damage or missing components.

## Model and Serial Number Location

The model and serial numbers are located on a base plate on the left front side of the hob.



## Technical Specifications

Models		SKSIT3601G	
Description		Induction Hob	
Electrical Specifications	Connection voltage	230 V~, 50 Hz, 44.3 A	
	Maximum connected power load	10200 W	
Hob Dimensions		930 mm (W) × 91 mm (H) × 535 mm (D)	
Countertop Cutout Dimensions		Standard Installation - 873 mm(W) × 146 mm (H) × 503 mm (D) Flush Installation - 936 mm (W) × 146 mm (H) × 541 mm (D)	
Cooking Zones	<b>Position</b>	<b>Size</b>	<b>Power (Level 9 / Turbo)</b>
	Front Left	21.6×18.0 cm	1700 / 3400 W
	Front Right	21.6×18.0 cm	1700 / 3400 W
	Flex Left	21.6×36.0 cm	3300 / 3650 W
	Rear Left	21.6×18.0 cm	1700 / 3400 W
	Rear Right	21.6×18.0 cm	1700 / 3400 W
	Flex Right	21.6×36.0 cm	3300 / 3650 W
	Center	Φ 17.8 cm / Φ 28.0 cm	Inner Burner : 1700 / 3400 W Dual Burner : 3400 / 6800 W
Packing weight		26.6 kg	

### NOTE

- The maximum power of each cooking zone depends on the size and material of the cookware used.

## Preparing the Installation Location

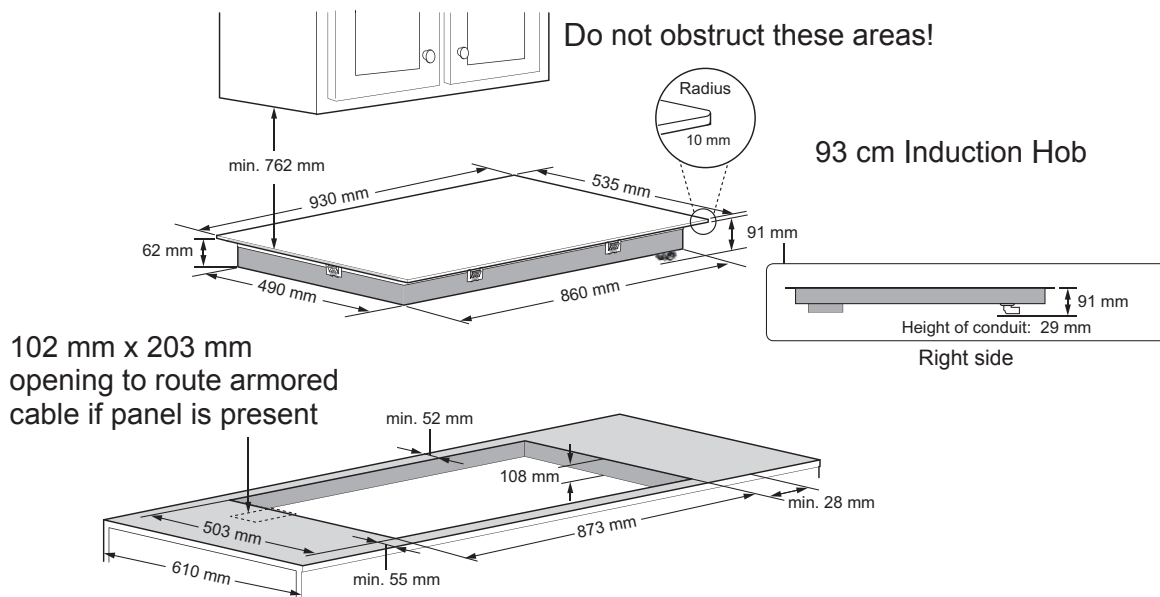
### Important Installation Information

- All electric hobs run off a single phase, three-wire(L, N, Ground), 230 volt, 50 hertz, AC-only electrical supply with ground.
- Minimum distance between hob and overhead cabinetry is 762 mm.
- Make sure the cabinets and wall coverings around the hob can withstand the temperatures (up to 93°C) generated by the hob.

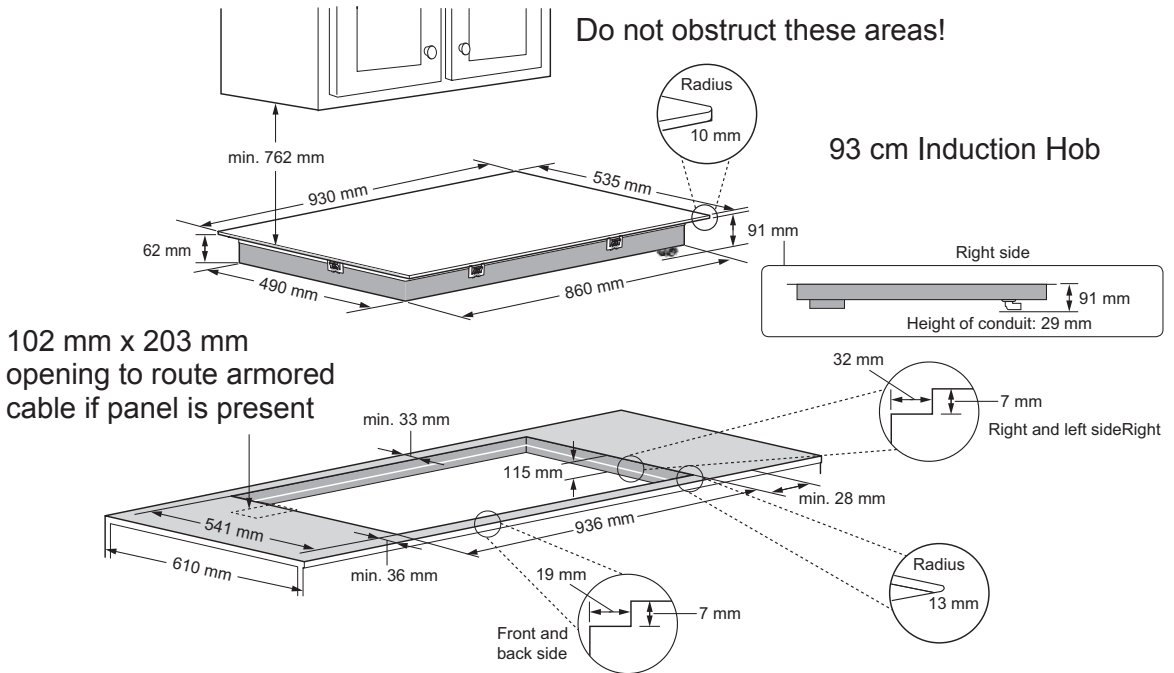
### CAUTION

To eliminate the risk of burns or fire by reaching over heated surfaces, cabinet storage space located above the hob should be avoided.  
If cabinet storage is provided, risk can be reduced by installing a range hood that projects horizontally a minimum of 127 mm beyond the face of the cabinets.

### 1. Standard Installation



## 2. Flush Installation



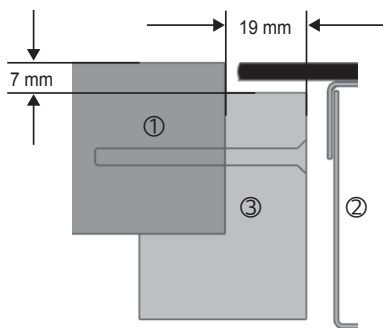
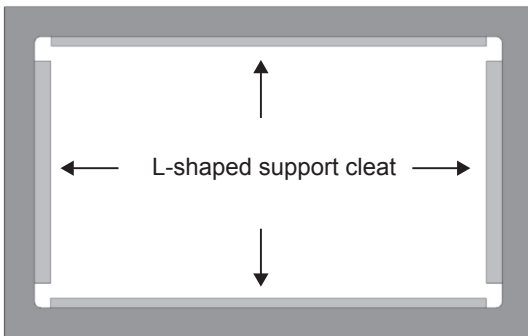
### CLEAT OPTION

For this installation, the countertop cut-out will be the same size as the outer edge of the hob glass.

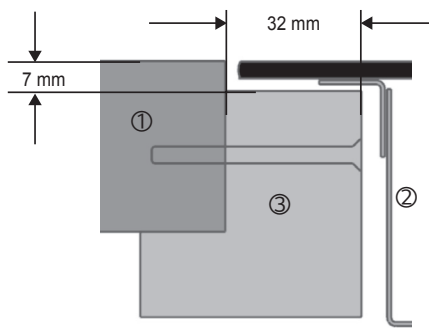
Attach L-shaped cleats to the perimeter of the countertop cut-out.

The top edge of the cleat will be attached 7 mm below the surface of the countertop.

Refer to the Illustration below. Attach the cleats to the countertop. Consult a countertop supplier for proper methods of attachment.



L-shaped cleat (Front and Back)



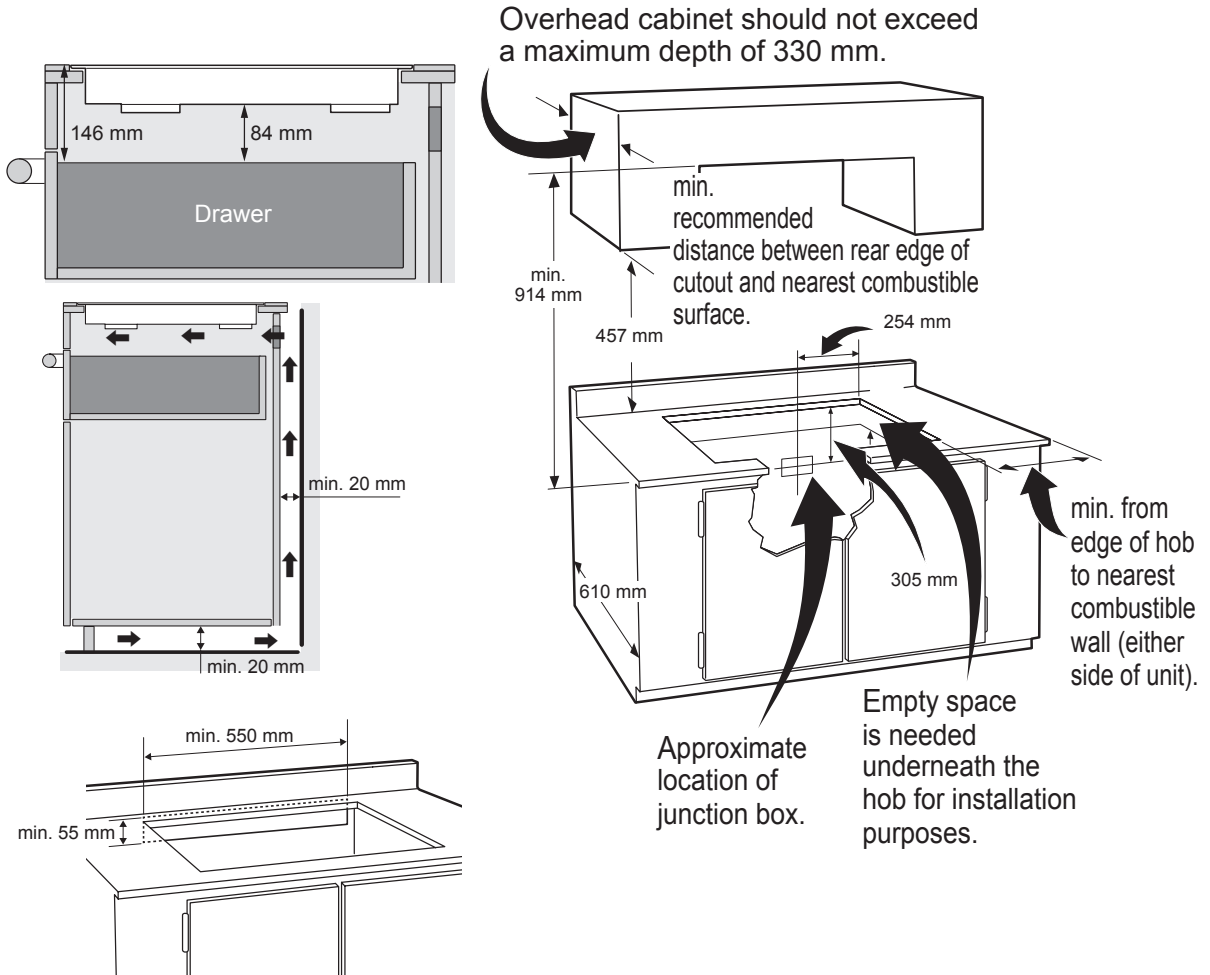
L-shaped cleat (Right and Left)

- All dimensions are stated in millimeters (mm).

## Recommended Spacing between Hob and Drawer

### ⚠ CAUTION

It is very important to keep 84 mm distance between the hob and the drawer.



- Allow 50 mm space below the armored cable opening to clear the electric cable and allow space for installation of the junction box on the wall at the back of the hob.

## Electrical Connections

### Important Safety Instructions

- Be sure the hob is installed and grounded properly by a qualified installer or service technician.
- This hob must be electrically grounded in accordance with local codes.

#### **WARNING**

The electrical power to the hob must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

### Providing the Electrical Connection

Install the junction box under the cabinet and run 230 Volt, AC wire from the main circuit panel.

#### **NOTE**

DO NOT connect the wire to the circuit panel at this time.

## Electrical Requirements

Observe all governing codes and local ordinances.

- 1 A 3-wire(L, N, Ground) single-phase 230 Volt, 50 Hz AC-only electrical supply is required on a separate circuit fused on both sides of the line (time-delay fuse or circuit breaker is recommended).DO NOT fuse neutral. The fuse size must not exceed the circuit rating of the appliance specified on the nameplate.
- 2 93 cm Induction hob can consume up to 10,200 W at 230 VAC. A 50 Amp circuit breaker with wire diameter or 10 mm<sup>2</sup> must be used.

#### **NOTE**

Wire sizes and connections must conform to the fuse size and rating of the appliance, local codes and ordinances.

#### **WARNING**

Do not use an extension cord with this appliance. Such use may result in a fire, electrical shock, or other personal injury.

- 3 The appliance should be connected to the fused disconnect (or circuit breaker) box through flexible armored or nonmetallic sheathed cable. The flexible armored cable extending from this appliance should be connected directly to the grounded junction box. The junction box should be located as shown on page 36 with as much slack as possible remaining in the cable between the box and the appliance, so it can be moved if servicing is ever necessary.
- 4 A suitable strain relief must be provided to attach the flexible armored cable to the junction box.

## Electrical Connection

Connect the flexible armored cable that extends from the surface unit to the junction box using a suitable strain relief at the point the armored cable enters the junction box. Then make the electrical connection as follows.

### Electrical ground is required on this appliance.

This appliance is manufactured with a supply wire and a frame-connected green and yellow grounding wire.



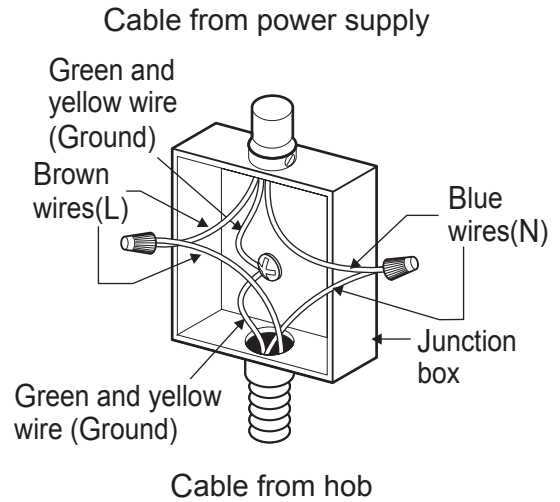
### WARNING

**DO NOT** ground to a gas supply pipe. **DO NOT** connect to electrical power supply until appliance is permanently grounded. Connect the ground wire before turning on the power.

**Observe all governing codes and local ordinances.**

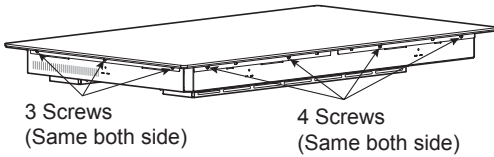
- 1 Disconnect the power supply.
- 2 At the circuit breaker box, fuse box or junction box, connect appliance and power supply cable wires as shown.

### 3-Wire Grounded Junction Box



## Hob Installation

- 1 Visually inspect the hob for damage. Make sure all hob screws are tight (see below for locations).

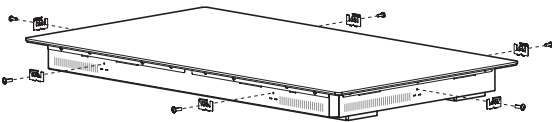


- 2 Check and prepare the installation location.

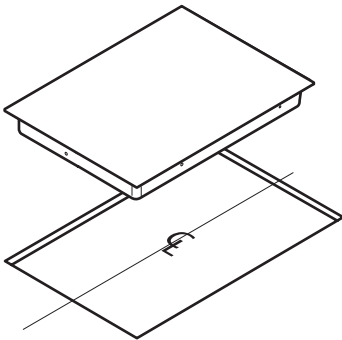
- See pages 34 to 36 for the required dimensions and clearances

### NOTE

- For flush installation.
  - Before flush installing the hob, remove the 6 installation brackets.



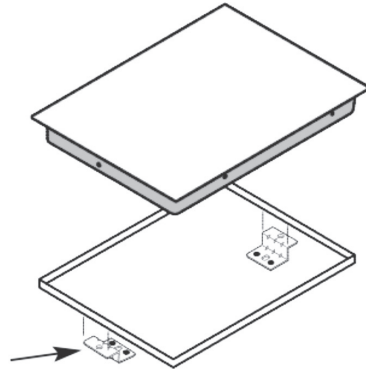
- 3 Carefully lower the hob into the countertop cutout, making sure not to trap any wires.



### NOTE

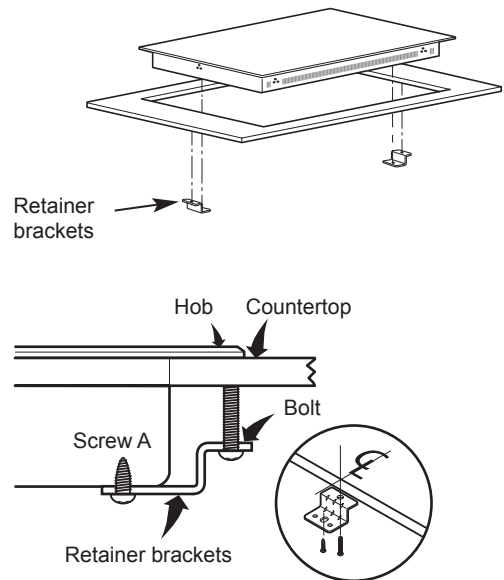
Do not use caulking compound. The hob must be removable, should service be required.

- 4 Attach the retainer brackets to the bottom of the hob; then snug the bolts against the bottom of the countertop as shown.



### NOTE

- The retainer brackets **MUST** be installed to meet local codes.
- For flush installation.
  - Finish a flush installation by running sealant around the edges of the hob.



## Final Check



Perform a final operational check of the hob, making sure the hob powers on properly and that each cooking zone operates correctly.

Refer to the Operating Instructions in this guide for details.

# TROUBLESHOOTING

## Before Calling for Service

Before you call for service, review this list. It may save you time and expense. This list includes common occurrences that are not the result of a defect in workmanship or materials.

Symptoms	Possible Cause / Solutions
<b>Hob does not work.</b>	<ul style="list-style-type: none"> <li>• Hob controls are locked.               <ul style="list-style-type: none"> <li>- See Clean Lock to turn off the Clean Lock feature.</li> </ul> </li> <li>• Circuit breaker has tripped or fuse is blown.               <ul style="list-style-type: none"> <li>- Reset the circuit breaker.</li> </ul> </li> <li>• Power outage.               <ul style="list-style-type: none"> <li>- Check house lights to confirm power outage.</li> </ul> </li> <li>• Installation wiring not complete.               <ul style="list-style-type: none"> <li>- Contact the installer or dealer.</li> </ul> </li> </ul>
<b>Hob does not heat.</b>	<ul style="list-style-type: none"> <li>• Incorrect cooking zone selected.               <ul style="list-style-type: none"> <li>- Make sure the correct control is ON for the cooking zone being used.</li> </ul> </li> <li>• No power to hob.               <ul style="list-style-type: none"> <li>- See "Hob does not work" above.</li> </ul> </li> </ul>
<b>Element turns off while cooking.</b>	<ul style="list-style-type: none"> <li>• Hob inner temperature too high.               <ul style="list-style-type: none"> <li>- Check that hob has been installed according to the installation instructions.</li> </ul> </li> </ul>
<b>Elements do not get hot enough.</b>	<ul style="list-style-type: none"> <li>• Touch controls may not be set properly.               <ul style="list-style-type: none"> <li>- Check the power level.</li> </ul> </li> <li>• Cookware that is not marked "IH" or convection compatible may not heat properly.               <ul style="list-style-type: none"> <li>- Use cookware with the IH mark. </li> </ul> </li> <li>• Cookware may not be flat or the correct shape or size.               <div style="text-align: center;">  </div> <ul style="list-style-type: none"> <li>- Use cookware with a flat bottom.</li> <li>- Minimum Cookware Size                   <ol style="list-style-type: none"> <li>1. Use cookware with a bottom surface diameter of 14 cm or greater.</li> <li>2. For Flexible Cooking Zone, minimum cookware size is 12 cm x 27 cm</li> </ol> </li> <li>- For best results when using the Dual cooking zone, use cookware with a bottom surface that is 23 cm in diameter or larger.</li> <li>- Use the recommended cookware. See "Induction Cookware".</li> </ul> </li> </ul>
<b>A fan sound can be heard.</b>	<ul style="list-style-type: none"> <li>• Hob inner temperature is high.               <ul style="list-style-type: none"> <li>- This is normal. The cooling fan will run when any element is turned on. With heavy use the fan may continue to run after the controls are turned off until the hob has cooled.</li> </ul> </li> </ul>



Symptoms	Possible Cause / Solutions
<b>Noises are heard during cooking.</b>	<p>The following noises are normal.</p> <ul style="list-style-type: none"> <li>• Humming/buzzing sound <ul style="list-style-type: none"> <li>- Caused by the magnetic field transmitting power to the cookware. It is most noticeable at high power settings and becomes quieter if the power is reduced.</li> </ul> </li> <li>• Whistling sound <ul style="list-style-type: none"> <li>- Most noticeable with lighter weight cookware or when cookware is empty.</li> <li>- Under certain conditions, your cookware may produce a high-pitched whistling noise when two elements are in use at the same time. The power levels at which this occurs may vary depending on the kind of cookware being used. Change the power level to eliminate the noise or reduce its volume.</li> </ul> </li> <li>• Cracking sound <ul style="list-style-type: none"> <li>- May occur when using composite cookware as the different materials resonate and heat at different rates. This will not damage or impair the performance of the cookware.</li> </ul> </li> <li>• Clicking sound <ul style="list-style-type: none"> <li>- Caused by the electrical switches.</li> <li>- It is normal to hear a clicking noise when operating burners below power level 6.</li> </ul> </li> <li>• Ticking sound <ul style="list-style-type: none"> <li>- Caused by the cookware detection.</li> </ul> </li> </ul>
<b>The Turbo function has been deactivated or cannot be activated.</b>	<ul style="list-style-type: none"> <li>• To prevent damage to the product, if one of the right-side elements is turned on when the center dual element is using the Turbo setting, the power setting of the center dual element is automatically reduced to power level 9. To maintain the Turbo setting on the center dual element, use any of the left-side elements instead.</li> <li>• For safety, after 6 minutes the Turbo setting will automatically revert to either power level 9 or the previously set power level.</li> </ul>
<b>The cookware cannot be detected automatically.</b>	<ul style="list-style-type: none"> <li>• The words "Auto Detected" will not be displayed if there is no cookware on the burner. Auto Detection is only active when the hob is initially turned on.</li> <li>• Cookware is not compatible with induction hob. <ul style="list-style-type: none"> <li>- Use only cookware that is compatible with the induction hob. For details of compatible cookware, see "<b>Induction Cookware</b>".</li> </ul> </li> </ul>
<b>Cookware has been damaged.</b>	<ul style="list-style-type: none"> <li>• Never use the Turbo mode to preheat empty cookware or to heat oil, butter or lard. If cookware is overheated, it may be damaged, and the fat or grease may catch fire. <ul style="list-style-type: none"> <li>- Use the Turbo function to boil water or heat up large quantities of food quickly.</li> </ul> </li> </ul>
<b>Output power is different when the same type of burner is used.</b>	<ul style="list-style-type: none"> <li>• The power level displayed may be different from the actual power level at the high end of the temperature range. To prevent the hob from overheating, the power level is controlled automatically.</li> </ul>
<b>Power Cycling</b>	<ul style="list-style-type: none"> <li>• It is normal for heating elements to cycle On/Off during use to control output power.</li> </ul>
<b>The LCD screen does not work properly.</b>	<ul style="list-style-type: none"> <li>• Placing hot cookware on top of the LCD screen can cause the screen to malfunction.</li> </ul>
<b>Timer does not turn off the cooking zone.</b>	<ul style="list-style-type: none"> <li>• The Kitchen Timer/Cooking Timer acts as a simple timer and does not turn off the cooking zone.</li> </ul>
<b>The Hot Surface indicator stays on after the burners are turned off.</b>	<ul style="list-style-type: none"> <li>• After you turn off the burners, the indicator remains on until the ceramic glass surface cools down. <ul style="list-style-type: none"> <li>- If the temperature near the product is high, it may take longer for the ceramic glass surface to cool down.</li> </ul> </li> </ul>
<b>Error code FC, F1, or F5 appears on the display.</b>	<ul style="list-style-type: none"> <li>• Turn the power off and then on again to turn off the error code.</li> <li>• If the issue recurs, call for service.</li> </ul>

# MEMO

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