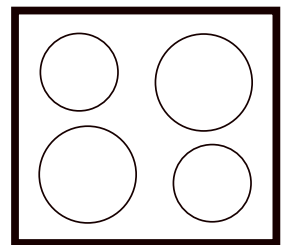


User's guide

EKS 304.1/604.2/804.2



Warranty

This warranty is extended to the original purchaser and succeeding owners for products purchased for ordinary home use. It does not cover its use in a commercial situation. Should the appliance be sold by the original purchaser during the warranty period, the new owner will continue to be protected until the expiration date of the original purchaser's warranty period. Save your dated receipt or other evidence of the installation/occupancy date. Proof of original purchase date is needed to obtain service under warranty. The warranty applies even if the owner should move during the warranty period.

KÜPPERSBUSCH does not assume any responsibility for consequential or incidental damages. This warranty provides you with certain legal rights. You may also have other rights which may vary from state to state.

What Is Covered

For one full year from the date of the original purchase, we will provide parts, service and labor in your home to repair or replace any part of the cook top that fails because of a defect in materials or workmanship. This service is provided free of charge. All warranty service will be provided by our authorized Customer Care professionals during normal business hours.

What Isn't Covered

1. Service by an unauthorized agency will not be reimbursed. Likewise, the warranty doesn't cover any damage or repairs due to service performed by an unauthorized agency, or by the use of unauthorized parts.
2. Service visits to teach you how to use the appliance.
3. Service visits to correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
4. Reset circuit breakers or replace home fuses.
5. Damage resulting from accident, alteration, misuse, improper installation, abuse or installation not in accordance with local electrical codes, or improper storage of the appliance.
6. Repairs due to other than normal household use.

Disposing of the packaging and the old appliance

Be sure to dispose of the transport packaging properly. Disposal should not have a negative impact on the environment. Recycling the packaging saves raw materials and reduces the amount of waste.

Be sure to dispose of your old appliance properly, as well. Even if it can no longer be used, it still contains useful materials. Before discarding an old appliance, disconnect the power cord and remove the door to prevent it from becoming a hazard.


For your information...

Carefully read the information in this manual before you use your appliance. You'll find important information about safety and how to use, maintain and service your appliance so that it enjoys a long service life.

If you experience any problems, first be sure to read the chapter titled "What to do if trouble occurs...". Usually it's easy to solve minor problems yourself and avoid unnecessary service costs.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

The following symbols are used in this operating manual:

 The warning triangle will alert you about possible health risks or things that can cause potential damage to your appliance.

 You'll find useful hints and information when you see this symbol.

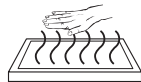
Content

Warranty	2
Disposing of the packaging and the old appliance.	2
For your information...	2
Safety instructions	3
Before using the first time	3
Your appliance at a glance	4
Using the cook top	4
Selecting a cooking level	
Frying or dual-circuit cooking zone	
Switching the cooking zone off	
Heat indicators (1)	
Selecting pots and pans	5
Cleaning and care	5
Please note the information for the cleaning scraper	
Cleaning the cooking surface	
Remove caking	
Care of the cooking surface	
What to do if trouble occurs...	6
After Sales Service	6

For technical information and/or replacement parts, please contact the **Küppersbusch Customer Care line** at **1-800-459-0844**. For the most efficient assistance, please have the Model and Serial numbers for the appliance available.

Safety instructions

- The cooktop must be built into a countertop opening! Do not use the appliance if it has not been installed!
- Be sure the appliance is properly installed and grounded by a qualified technician.
- The appliance may only be installed and connected to the power supply, maintained, and repaired by a qualified electrician in accordance with safety regulations. Do not repair or replace any part of the appliance unless specifically recommended in this manual. Work performed incorrectly puts your safety at risk.
- This appliance is for residential use only. Use for any other purpose is at the owner's risk and could be dangerous. The manufacturer can't be held responsible for damage caused by improper use of this appliance.
- **Danger of burning!** The cook top becomes hot during operation. **CAUTION:** Keep children away from this appliance.
- **CAUTION!** Items of interest to children should not be stored in cabinets above a cooktop. A child can be seriously injured by climbing on a cooktop to reach them.
- Do not leave children alone - children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not touch the cooking surface or areas near it. The cooking surface may be hot even though it's dark in color. Areas near it may become hot enough to cause burns. During and after use, do not touch the surface, or let clothing or other flammable materials come in contact it until it's had time to cool.
- Flammable materials should not be stored near surface units. Do not place combustible or inflammable objects upon the cooking top which might be dangerous in case of unintentional switching on.
- Use proper pan size - This appliance is equipped with some surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency. See also „Selecting pots and pans“ on page 5.
- Protective liners – Do not use aluminium foil to line surface unit drip bowls. Improper installation may result in a risk of fire.
- The glass ceramic surface is very tough and can easily withstand light to medium impacts and loads distributed over large areas. Be sure to avoid concentrated loads (i.e. spice bottles) from falling on the surface to avoid cracking or breaking the cooking surface.
- **CAUTION!** If the cooking surface becomes cracked or fractured, quit using the appliance immediately. Disconnect the power and call Customer Service. Cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock.
- **Never flambé under the cooker hood - the fat in the filter can ignite!**
- The connecting cable must not come in contact with the hot cooking surface.
- **CAUTION!** Overheated greases and oils may ignite themselves. Prepare meals with greases and oils very carefully and control the heat. Should fats or oils ignite, do not use water to extinguish them! Smother fire or flame or use dry chemical or foam-type extinguisher.

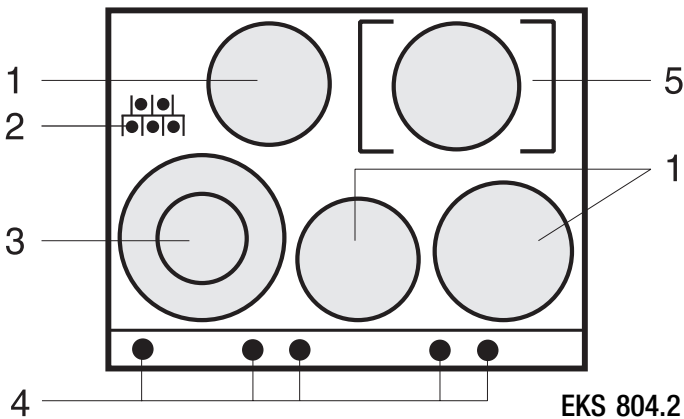
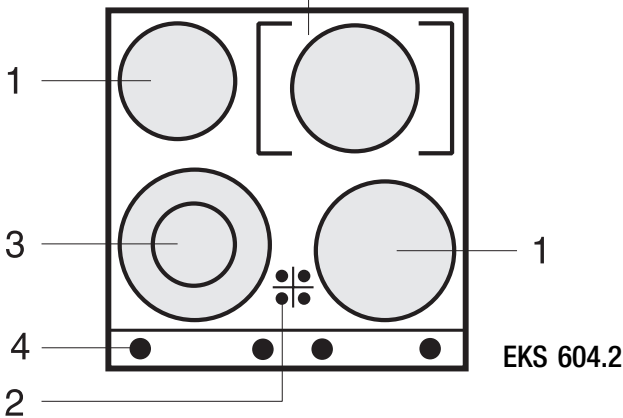
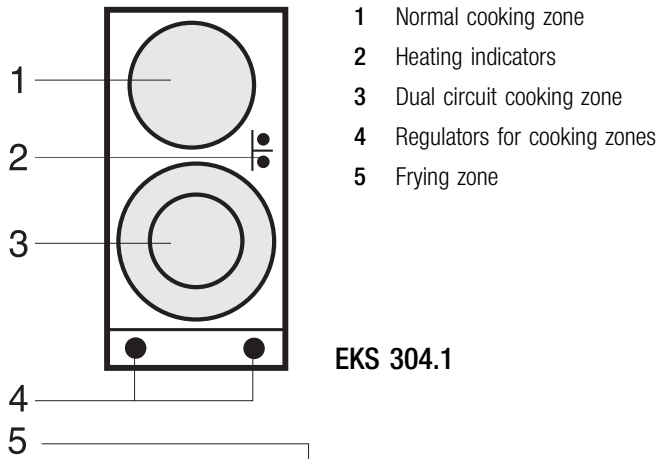


- Don't switch the cooking surface on unless you're using it for cooking. Never use a cooking zone without a pot or pan set on it. Never use the appliance to heat a room!
- Never leave the cooking surface unattended at high heat settings. Boilover can cause smoking and greasy spillovers that may ignite.
- Wear proper apparel. Loose-fitting or hanging garments should not be stored in an oven or near surface units.
- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of an utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch a hot surface. Do not use a towel or other bulky cloth.
- **CAUTION!** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature. Follow the manufacturer's instructions!
- Do not place non-food items on the cooking surface when it's hot.
- Be careful when working with attachments! The connecting cord must not come in contact with the hot cooking surface.
- **Do not put kitchen foil or plastic on the cooking surface.** Things that can melt (i.e. plastics, foils or sugar), must be kept away from the cooking surface. Be sure to **immediately remove or lift off any melted item from the hot cooking surface.** Use the supplied cleaning scraper in order to avoid damage to the cooking surface.
- Clean and remove any burned-on materials. Don't heat these materials repeatedly.
- Lime deposits are harmful to the cooking surface.
- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Please follow the cleaning and maintenance instructions carefully!

Before using the first time

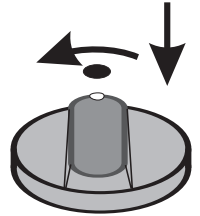
- Before using the appliance the first time, be sure to clean the cooking surface with a mixture of water and mild detergent on a clean cloth. Then wipe the surface dry with a non-fluffy cloth.

Your appliance at a glance



– Press down the regulator and turn to the desired cooking level.

☞ Ideally, start cooking using the highest setting and continue at a lower setting.



Cooking level Suitable for

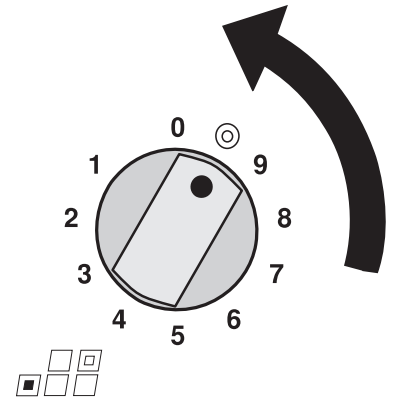
0	switching off
1-3	heating up, keeping warm, defrosting
4-5	steaming, soaking, cooking
6-8	frying, deep-fat frying
9	heating large quantities, searing

Frying or dual-circuit cooking zone

As a rule, only the smaller cooking zone diameter is heated. However, when using frying pans and large saucepans, you may decide to switch on the outer cooking zone circuit.

Switching the frying or dual-circuit zone on:

- Turn the control clockwise as far as it will go. You'll feel a slight resistance.
- Then set it back to the required cooking level.



Switching the frying or dual-circuit zone off:

- Turn the control to "0" briefly.
- Then set it to the required cooking level.

Switching the cooking zone off

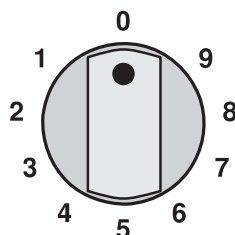
- Turn the regulator to the "0" position.

Using the cook top

☞ When you turn the cooking surface on, you will hear a short buzzing noise as it heats. This is design-specific and does not affect the quality and operation of the appliance.

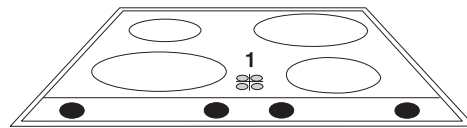
Selecting a cooking level

Each cooking zone has its own regulator. 9 cooking levels are marked on every regulator. You can also select intermediate settings.



Heat indicators (1)

⚠ CAUTION! The indicator can fail (defective light bulb). This means you won't be warned when the cooking zones are hot. Have the light bulb replaced immediately!



Each cooking zone has a corresponding heat indicator: it's positioned identically to the cooking zone.

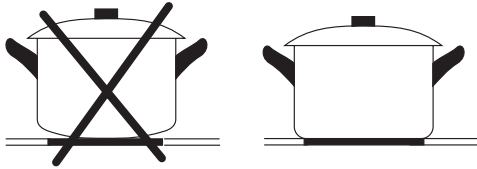
The indicators remain on while the cooking zones are still very hot – even after they have been switched off.

Selecting pots and pans

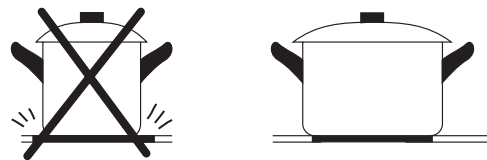
⚠ CAUTION! Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature. Follow the manufacturer's instructions!

You can save time and power by using ideal pots and pans.

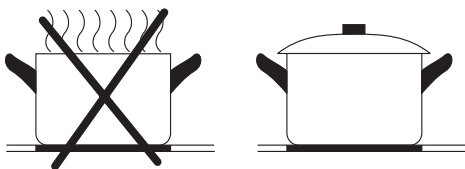
- Use pots and pans with flat, smooth bottoms. Uneven bottom surfaces can increase the amount of time needed to start the cooking process and increase energy usage.



- Rough pan bottom surfaces will scratch the glass-ceramic cooking area when moved around.
- Use a pan with a diameter at least as large as the cooking area. Using an undersized utensil will expose a portion of the heating element to direct contact and may result in ignition of clothing.



- Wherever possible, always place a lid on the pan. You'll save a lot of energy by cooking in a closed pan. Liquids and foods will only boil over if the temperature is too high. The cooking zones allow you to precisely set the temperature required. With a little practice, you'll learn how to choose the perfect cooking settings so nothing will boil-over even when a lid is in place!



Cleaning and care

⚠ CAUTION! **Sugar and food containing sugar** (i.e. marmalade) and **melted plastic** must **immediately** be removed from the hot cooking surface with the cleaning scraper. If not, the cooking surface can be ruined while it's cooling down.

⚠ CAUTION! Steam and/or pressure cleaning machines can't be used to clean the appliance! This can damage the unit, resulting in the risk of **personal injury**.

⚠ CAUTION! **Risk of burning!** Make sure the appliance has cooled down before cleaning. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

⚠ CAUTION! Please note the instructions regarding cleansers.

☞ Clean the cooking surface after every use. Dirt that hasn't been removed will burn into the surface the next time it's turned on and then these incrustations may be permanent.

☞ Cleanser residues can cause discoloration the next time you turn on the cook top. Cloths and sponges that have been used to clean other surfaces can cause discoloring, too.

☞ VSR O-FIX-C is the perfect cleanser for glass ceramic. You can get it from KÜPPERSBUSCH Customer Service.

Do not use any

- aggressive or bleaching cleaning agents that contain active oxygen, chlorine or corrosive components.
- abrasive or aggressive cleaning or scouring agents like steel wool, soap-filled steel wool, metal or plastic sponges or similar agents with an abrasive surface.

Please note the information for the cleaning scraper

⚠ CAUTION! Risk of cutting! The blade of the cleaning scraper is very sharp!

Always keep the cleaning scraper flat on the surface and push the caking away.

⚠ CAUTION! Do not scratch the surface with the edge of the scraper and don't damage the sealing with the edge.



Cleaning the cooking surface

- Use the cleaning scraper to remove all food residue and fat splashes from the hot cooking surface.
- When the cooking surface has cooled, clean it with water and a small amount of detergent, with a cleanser for glass ceramic surfaces or with VSR O-FIX-C. A soft brush or a soft sponge can also be used.
- Wipe off the surface with clear water.
- Dry it thoroughly.

Remove caking

Heavy dirt should be soaked first. Use a wet cloth for best results. It will be easier to remove the dirt.

Care of the cooking surface

Clean the glass ceramic surfaces with a cleanser to protect it from discoloring, and reduce the danger of damage from sugar. It can also remove stains and discoloration

What to do if trouble occurs...

⚠ Never unscrew the appliance! Repairs may only be carried out by a qualified technician!

However, there are some problems that you can handle yourself. First, check and see if there have been any operating errors. Remember – repairs during the guarantee period are not free of charge if they are caused by operating errors or non-observance of the following instructions:

Fault	Possible cause	Remedy
Cooking surface can't be switched off.	Regulator or electronic component is defective.	Disconnect power supply, call Customer Service.
Heat indicator for a cooking zone doesn't light.	Lamp is defective.	Call customer service. ⚠ Risk of burning, as there is no temperature warning.
The cooking zone doesn't heat up.	Inner circuit of a dual-circuit cooking zone is defective.	⚠ Do not, under any circumstances, continue to use the outer circuit which is still working! It will destroy the glass ceramic surface. Call Customer Service.
	Regulator is not switched on?	Set the regulator.
	Fuse is defective?	Check the fuse and replace, if necessary.
	Regulator or cooking zone is defective.	Switch the fuse off and call Customer Service.

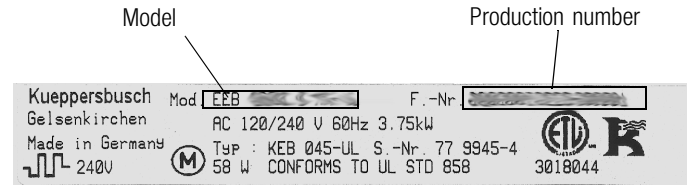
After Sales Service

In the event of a problem that you can't easily fix yourself, or for spare part service, please contact the Küppersbusch Customer Care line at

.1-800-459-0844

☞ Always have the information from the identification panel handy when calling Customer Service.

The panel is located on the underside of the cook top and on the cover page of this manual.



KÜPPERSBUSCH

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