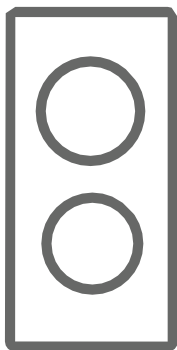




EN Hob / User Manual



KPI3002B

Safety Warnings

Your safety is important to us. Please read these instructions carefully before using the induction cooktop.

Installation

Risk of Electric Shock

- Disconnect the cooktop from the electrical outlet before performing any maintenance or work on it.
- Connection to a functional ground is mandatory and essential.
- Changes to the home electrical system may only be performed by a qualified electrician.
- Failure to follow these instructions may result in electric shock or death.

Risk of Injury from Sharp Edges

- Be careful—the edges of the cooktop may be sharp.
- Careless handling can result in injury or cuts. **Important Safety**

Instructions

- Carefully read this manual before installing or using the panel.
- Never place flammable materials or objects on the countertop.

- Give these instructions to the installer—it may reduce installation costs.
- The panel must be installed according to these instructions; failure to do so may result in danger.
- Installation and grounding must be performed only by a qualified professional.
- Connect the panel to a circuit with a disconnect switch that ensures complete disconnection from the power grid.
- Improper installation may void the warranty or the manufacturer's liability.

Operation and Maintenance

Risk of Electric Shock

- Do not cook on a damaged or cracked cooktop. If the surface cracks, immediately turn off the cooktop at the main switch and contact an authorized service center.
- Turn off the cooktop at the main switch before cleaning or performing maintenance.
- Failure to follow these instructions may result in electric shock or death.

Health Risks

- The cooktop complies with electromagnetic safety standards.
- People with a pacemaker or other implants (e.g., an insulin pump)

should consult a doctor or the implant manufacturer before use to determine whether electromagnetic fields will affect them.

- Failure to follow this recommendation may lead to serious health problems or death.

Hot Surface Hazard

- During operation, parts of the hob become hot and may cause burns.
- Do not touch the glass surface with your body, clothing, or any objects other than appropriate cookware until it has cooled down.
- Do not place metal objects (such as knives, forks, spoons, or lids) on the cooktop—they may become hot.
- Keep children out of reach.
- Pot handles may be hot. Make sure they do not protrude above the active cooking zones, and keep them out of children's reach.
- Failure to follow these instructions may result in burns or scalds. **Risk of injury from sharp edges**
- The cutting board scraper has a sharp edge when the cover is removed. Use it with caution and store it out of children's reach.

- Careless handling can result in injury or cuts. **Important Safety**

Instructions

- Never leave the cooktop unattended while it is on. Overcooking can cause smoke or grease splatters that may ignite.
- Do not use the cooktop as a work surface or storage area.
- Do not leave any objects or cookware on the cooktop.
- Do not place magnet-sensitive items (e.g., credit cards, memory cards) or electronic devices (e.g., computers, MP3 players) near the cooktop—the electromagnetic field may damage them.
- Do not use the cooktop to heat the room.
- After use, always turn off the cooking zones and the cooktop using the touch controls as described in this manual. Do not rely on the cookware detection feature to turn off the zones when you remove a pot.
- Do not allow children to play with the cooktop, sit on it, stand on it, or climb on it.

- Do not store items on top of the play mat that might attract children—they could get hurt if they climb onto it.
- Do not leave children unattended in a room with the board turned on.
- Children or individuals with limitations that prevent them from using the board safely must be instructed by a responsible adult and supervised by that adult to ensure they do not endanger themselves or others.
- Do not repair or replace any parts of the board unless specified in the manual. Have any other repairs performed by an authorized technician.
- Do not use steam cleaners to clean the board.
- Do not place or drop heavy objects on the board.
- Do not stand on the cooktop.
- Do not use pots with sharp edges or drag them across the glass—this could cause scratches.
- Do not use steel wool or coarse abrasive cleaners for cleaning, as they may damage the glass.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorized service center,

or a qualified technician to prevent any danger.

- The countertop is intended for household use and similar applications, such as:
 - staff kitchens in stores, offices, and workspaces;
 - homes;
 - lodging facilities such as hotels and motels;
 - “bed and breakfast” accommodations.
- **WARNING:** The cooktop and its parts become hot during operation. Do not touch the cooking zones. Keep children under 8 years of age out of reach unless they are under constant supervision.
- Children 8 years of age and older and persons with reduced mobility may use the cooktop if they are supervised or have been instructed on safe use and understand the risks.
- Children must not play with the cooktop. They must not perform cleaning or maintenance without supervision.
- **WARNING:** Cooking with oil or fat without supervision can cause a fire. Never extinguish a fire with water—turn off the cooktop and cover the flame with a lid or fire blanket.

- **WARNING:** Fire hazard: Do not store anything on the cooktop surface.
- **Warning:** If the surface cracks, turn off the cooktop to prevent electric shock (for cooktops with a glass-ceramic or similar surface that protects live parts).
- Do not use a steam cleaner.
- The cooktop is not designed to be controlled by an external timer or remote control system.

Congratulations on your purchase of a new induction cooktop! We recommend that you read this user and installation manual to understand how to properly install and operate the cooktop.

For installation details, see the **Installation** section.

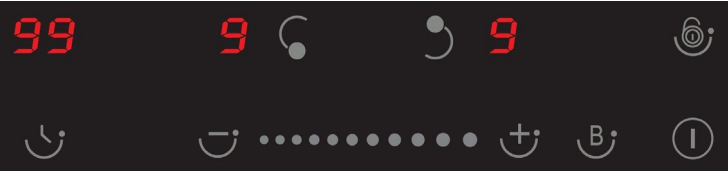
Before using the product for the first time, carefully read the safety instructions and keep the manual for future reference.

Product Overview

Top View



User Interface



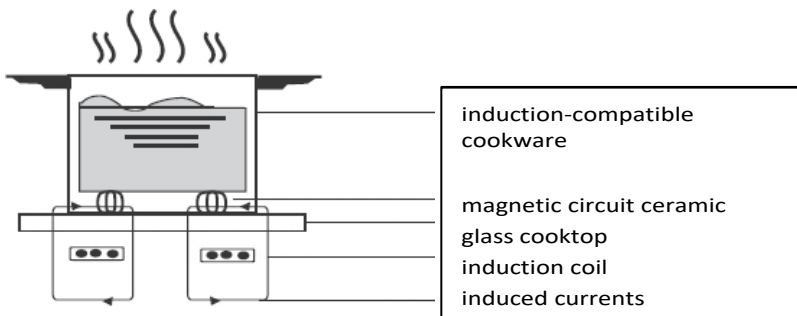
Button	Description
A 	Zone selection button
B 	Child lock button
C 	ON/OFF button
D Power/Timer Slider and Control Button 	
E 	BOOST button for power boost control
F 	Timer button

Cooking Zone Power

Cooking Zone	Max. Power
	1200W/1500W (Booster)
	1,500 W/2,000 W (Booster)

About Induction Cooking

Induction cooking is safe, modern, efficient, and energy-saving. Heat is generated by electromagnetic induction directly in the cookware, not through the glass surface. The glass heats up only indirectly from the cookware.

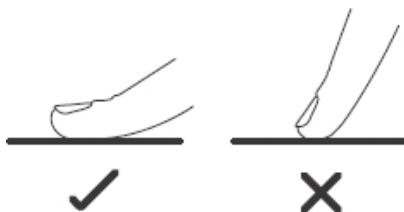


Before Using Your New Induction Cooktop

- Read this manual, especially the “Safety Precautions” section.
- Remove any protective film that may be on the cooktop.

Using the Touch Controls

- The controls respond to a light touch—do not press hard.
- Use the pad of your finger, not the tip.
- A beep will sound with each touch.
- Keep the controls clean, dry, and free of any objects covering them (such as a cloth or cookware). Even a thin layer of water can make the controls difficult to use.



Selecting the Right Cookware



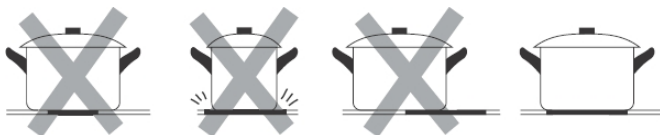
- Use only cookware designed for induction—look for the induction symbol on the packaging or bottom of the cookware.
- Check suitability with a magnet test: if a magnet sticks to the bottom, the cookware is suitable.
- If you don't have a magnet:
 1. Pour water into the container.
 2. If the “” symbol is not flashing on the display and the water is heating up, the container is suitable.
- Unsuitable materials: pure stainless steel, aluminum or copper without a magnetic bottom, glass, wood, porcelain, ceramics, stoneware.



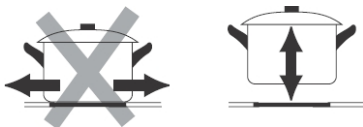
Do not use cookware with sharp edges or a curved bottom.



The bottom of the cookware must be smooth, flat, and the same size as the cooking zone. A slightly larger diameter increases efficiency. Smaller cookware reduces performance, and the cooktop may not recognize cookware smaller than 140 mm. Always center the cookware on the zone.



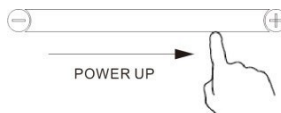
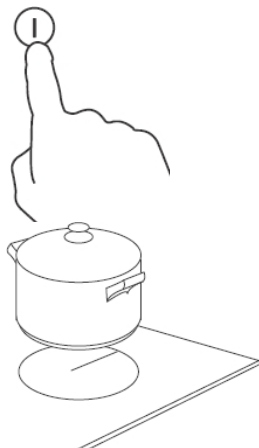
Lift cookware—do not slide it across the glass surface to avoid scratching it.



Using the Induction Cooktop

Starting to Cook

1. Press the ON/OFF button (C).
 - After turning it on, you'll hear a beep and the displays will show “—”; the cooktop is in standby mode.
2. Place a suitable pot on the selected cooking zone.
 - Both the bottom of the pot and the cooking zone must be clean and dry.
3. Select a zone by pressing the zone selection button () (A).
 - "0" will appear on the display.
4. Set the power using the slider (D).



- If you do not set the power within 1 minute, the cooktop will turn off. Then start again from step 1.
- You can change the power setting at any time while cooking.

If the display flashes



alternating with the power level

This means that:

- there is no cookware on the zone or it is on the wrong zone,
- the cookware is not suitable for induction,
- the cookware is too small or is not centered on the cooking zone.
Heating will not start until cookware suitable for induction cooking is in place. If no cookware is present, the display will turn off after 1 minute.

Ending Cooking

1. Select the zone by pressing button (A).
2. Use the slider (D) to set the power to “0.”

3. Watch out for hot zones:

- The “H” symbol indicates a hot zone. It will disappear once the zone has cooled to a safe temperature.
- You can use the hot zone to heat another pot and save energy.

Boost Function

To activate the Boost function:

1. Select the zone using the (A) button.
2. Press the Boost button (E) ; the display will show “P” and the zone will be set to maximum.

To turn off the Boost function:

1. Select the zone using button (A).
 2. Use the slider (D) to cancel Boost—the zone will return to level 9.
- Boost works on all zones.
 - After 5 minutes, the zone automatically returns to level 9.

Child Lock

- You can lock the controls to prevent accidental use (for example, by children who might accidentally turn on the cooking zones).
- When the controls are locked, all controls except the OFF control are disabled.

To lock:

- Press and hold the child lock button  (B) for 3 seconds.
- “Lo” will appear on the display.

To unlock:

1. Turn on the cooktop.
2. Press and hold button (B) for a few seconds.

3. The hob is ready for use.



In locked mode, you can turn off the cooktop using the OFF button, but you must unlock it to use it again.

Overheating Protection

A temperature sensor monitors the cooktop's internal temperature. If the cooktop overheats, it will automatically turn off.

Small Object Detection

If a pot of the wrong size or a non-magnetic pot (e.g., aluminum) or any other small object (e.g., a knife, fork, or key) is left on the cooktop, the cooktop will automatically switch to standby mode within 1 minute.

The fan will continue to cool the induction cooktop for another 1 minute.

Automatic Shut-Off Protection

Automatic shut-off is a safety feature of your induction cooktop. It automatically turns off if you ever forget to turn off the cooktop. The default operating times for different power levels are listed in the table below:

Power Level	1–3	4–6	7–8	9
Default operating time (min)	240	180	120	90

Once the cookware is removed, the cooktop immediately stops heating and automatically turns off after 2 minutes.



People with pacemakers should consult their doctor before using this appliance.

Using the Timer

You can use the timer in two different ways:

- You can use it as a timer. In this case, the timer will not turn off any cooking zone when the set time expires.
- You can set it to turn off one cooking zone after the set time has elapsed.
- The timer can be set for up to 99 minutes.

Using the Timer as a Countdown Timer

If you do not select a cooking zone:

1. Make sure the cooktop is turned on.
 - Note: You can use the timer even if you do not select a cooking zone.
2. Touch the timer button (F). The timer indicator will start flashing and display “10,” at which point you can set the timer.
3. Use the “+” or “-” buttons to set the time from 1 to 99 minutes.
 - Tip: Press the “-” or “+” button on the timer once to decrease or increase the time by 1 minute.
 - Press and hold the “-” or “+” button on the timer to decrease or increase the time by 10 minutes.
 - If you press the “-” and “+” buttons at the same time, the timer will be canceled and the timer indicator will turn off.
4. Once the time is set, the countdown begins immediately. The display will show the remaining time.
5. When the set time expires, an audible signal will sound for 30 seconds and the timer indicator will turn off.
 - Note: The timer works only in normal mode.



Setting the Timer to Turn Off One or More Cooking Zones

If the timer is set for a single zone:

1. Select the appropriate cooking zone that is in use by touching the zone selection button (A) .

2. Press the timer button (F); the timer indicator will start flashing and display “10,” at which point you can set the timer.

3. Use the “+” or “-” buttons to set the time from 1 to 99 minutes.

- Tip: Press the “-” or “+” button on the timer once to decrease or increase the time by 1 minute.



- Press and hold the “-” or “+” button on the timer to decrease or increase the time by 10 minutes.
 - If you press the “-” and “+” buttons at the same time, the timer will be canceled and the timer indicator will turn off.
4. Once the time is set, the countdown begins immediately. The display will show the remaining time, and the timer indicator will flash for 5 seconds.
- NOTE: A red dot next to the power level indicator will light up to indicate that this zone is selected.
5. Once the set time has elapsed, the corresponding cooking zone will automatically turn off.
6. The other cooking zones will continue to operate if they were previously turned on. When using the “timer as a countdown timer” and the “zone shut-off timer” simultaneously, the display will prioritize showing the remaining time of the countdown timer. Press the cooking zone button to display the remaining time of the shut-off timer.



Error Codes and Possible Solutions

If a malfunction occurs, the induction cooktop automatically enters a protective mode and displays the corresponding error codes:

Error Code	Possible Cause	Possible Solution
	No pot or unsuitable pot;	Replace the pot;
ER03	Water or pot on the glass above the control panel	Clean the user interface
F1	The connection between the display board and the motherboard is faulty.	1. The power cord is not properly connected or is defective; 2. Replace the coil sensor if the power cord is in good condition; 3. Replace the motherboard or power supply, if the coil sensor is working properly.
F3E	Coil temperature sensor malfunction. (cooking zone whose indicator displays "E")	Replace the coil sensor
F4E	Base plate temperature sensor failure. (cooking zone whose indicator displays "E")	Replace the base plate
E1 E	The temperature sensor for the ceramic glass cooktop is high	Once the induction cooktop has cooled down, turn it back on.
E2 E	The IGBT temperature sensor reading is high	After the induction cooktop has cooled down, turn it back on.
E3 E	Abnormal power supply voltage (too high)	Check to see if the power supply is normal; turn it on if the power supply is normal.
E4 E	Abnormal power supply voltage (too low)	Check to see if the power supply is normal; turn the unit on if the power supply is normal.
E5 E	Temperature sensor malfunction (cooking zone whose indicator displays "E").	The power cord is not properly connected or the unit is defective;

The above are procedures for assessing and checking common malfunctions. Please do not disassemble the appliance yourself to avoid any hazards and damage to the induction cooktop; contact your supplier instead.

Technical Specifications

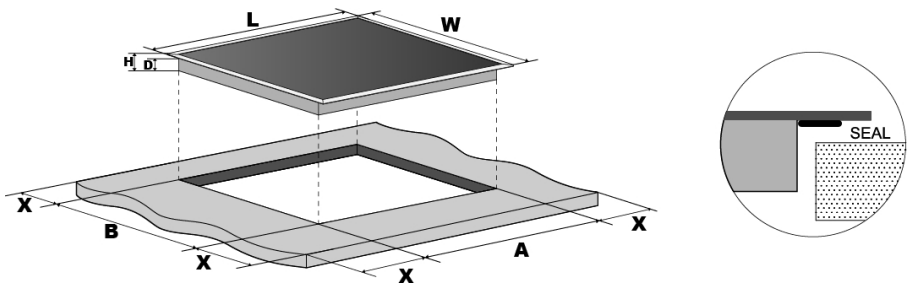
Cooktop	KPI3002B
Cooking Zones	2 zones
Power Supply Voltage	220—240 V~
Installed electrical power	3500 W
Product dimensions L × W × H (mm)	290 × 520 × 58
Installation Dimensions A×B (mm)	265×495

Weight and dimensions are approximate. As we are constantly striving to improve our products, we may change specifications and design without prior notice.

Installation

Selecting Installation Hardware

Cut out the countertop according to the dimensions shown in the diagram. For installation and use, a minimum clearance of 5 cm should be maintained around the opening. Make sure the countertop is at least 30 mm thick. Choose a heat-resistant countertop material to prevent significant warping caused by heat radiation from the cooktop. As shown below:

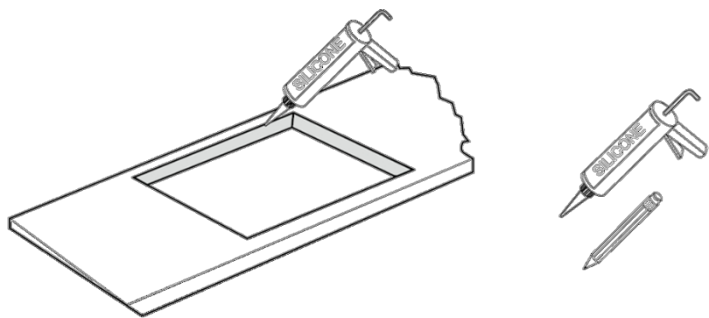


L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
290	520	58	54	265	495	50 min

Hob Placement

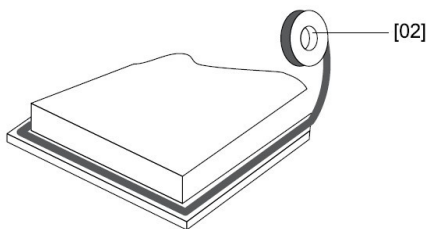
- Place the unit on a stable, smooth surface (use the packaging). Do not apply force to the controls protruding from the cooktop.

fig. 1



Cut out the countertop according to the specified dimensions (Fig. 1) using appropriate tools. Seal the edges of the cutout in the countertop with silicone or PTFE and allow them to dry before installing the cooktop.

fig. 2



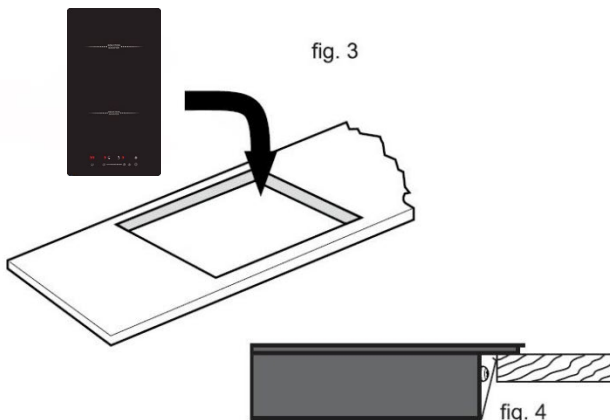
02



[04] x 1

Unfold and attach the included gasket along the bottom edge of the cooktop, making sure the ends of the gasket overlap (Fig. 2).

fig. 3

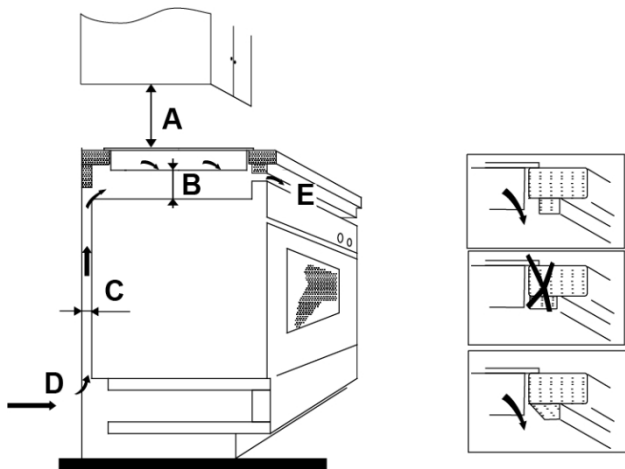


Do not use adhesive to secure the cooktop to the countertop. Once the gasket is in place on the cooktop, slide it into the cutout in the countertop. Apply gentle downward pressure to ensure a tight seal around the entire perimeter (Fig. 4).

Ensure the cooktop is well ventilated and do not block the air intake or exhaust. Make sure the cooktop is installed correctly. See below:



Note: The safe distance between the cooktop and the cabinet above it should be at least 760 mm.



A (mm)	B (mm)	C (mm)	D	E
760	35 min	20 min	Air Inlet	Air outlet 5 mm

Before installing the cooktop, make sure that:

- the work surface is level and that no structural elements interfere with the space requirements.
- The cooktop is made of heat-resistant material.
- If the cooktop is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all spacing requirements and applicable standards and regulations.
- A suitable switch for complete disconnection from the main power supply is included in the fixed electrical installation, mounted and located in accordance with

local electrical installation rules and regulations.

The switch must be of an approved type and provide a 3 mm air gap between the contacts in all poles (or in all active [phase] conductors, if local electrical installation codes permit this deviation).

- The switch must be easily accessible to the user after the cooktop is installed.
- If you have any questions about installation, consult your local building authorities and regulations.
- Use heat-resistant and easy-to-clean surfaces (such as ceramic tiles) for the walls surrounding the cooktop.

After installing the cooktop, make sure that:

- the power cord is not accessible through cabinet doors or drawers.
- There is sufficient fresh air supply from the outside to the base of the cooktop.
- if the cooktop is installed above a drawer or cabinet space, a thermal barrier (partition) is installed beneath the cooktop base.
- the power switch remains easily accessible to the user.

Warning

1. An induction cooktop must be installed by qualified personnel or technicians. Professionals are available. Never attempt to install it yourself.
2. The cooktop must not be installed directly above a dishwasher, refrigerator, freezer, washing machine, or dryer, as moisture can damage the cooktop's electronics.
3. An induction cooktop must be installed in a way that ensures better heat dissipation, which increases its reliability.
4. The wall and the area above the cooktop must be able to withstand high temperatures.
5. To ensure the safety and proper functioning of the appliance, all materials used during installation (e.g., adhesives, gaskets) must be heat-resistant.

Connecting the cooktop to the electrical supply

This cooktop must be connected to the main power supply only by a qualified professional.

Before connecting the cooktop to the main power supply, verify that:

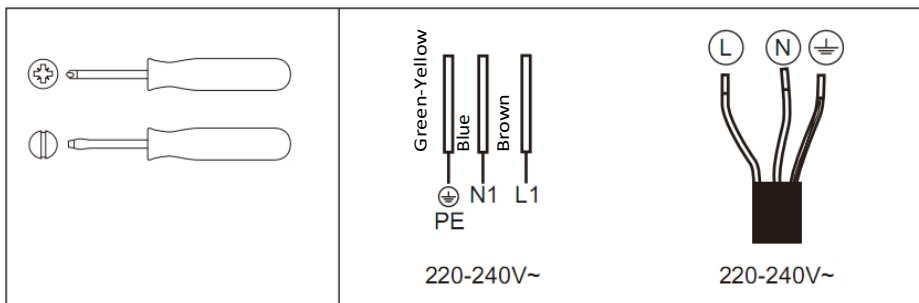


1. the home's electrical wiring is suitable for the power consumption of the cooktop.
2. the voltage matches the value indicated on the nameplate.
3. The cross-sections of the power supply cables are rated to handle the load specified on the nameplate. Do not use adapters, reducers, or splitters to connect the cooktop to the main power source, as they may cause overheating and a fire.

The power cord must not come into contact with any hot parts and must be positioned so that its temperature does not exceed 75 °C at any point.



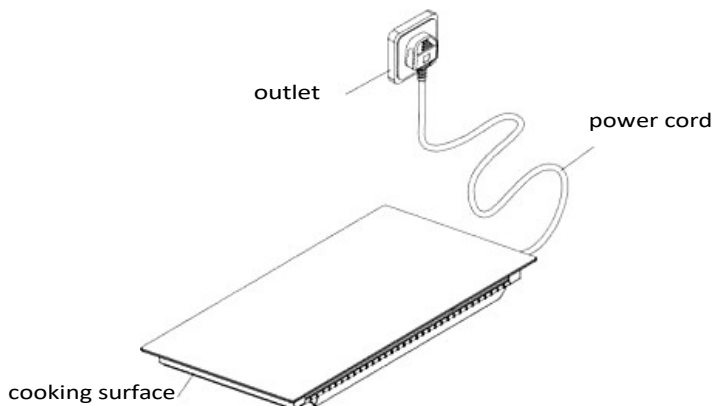
Consult an electrician to determine whether your home's electrical wiring meets the requirements without the need for modifications. Any modifications must be performed only by a qualified electrician.



- If the cable is damaged or needs to be replaced, this work must be performed by an authorized service representative using specialized tools to prevent any accidents.
- If the appliance is connected directly to the power grid, a multipole circuit breaker must be installed
- A circuit breaker with a minimum gap of 3 mm between the contacts.
- The person performing the installation must ensure that the electrical connection is made correctly and in accordance with applicable safety regulations.
- The cable must not be bent or compressed during installation.

- The cable must be inspected regularly and replaced only by authorized technicians.
- The recommended circuit breaker rating is 16 A.

If the appliance is equipped with a plug, plug it into an outlet



Do not dispose of this product as unsorted municipal waste. Such waste must be collected separately for special processing.

Directive 2012/19/EU on the management of waste electrical and electronic equipment (WEEE). This directive establishes a uniform European (EU) framework for the take-back and recycling of used equipment.

The symbol on the product indicates that it cannot be disposed of as regular household waste. It should be taken to a collection point for the recycling of electrical and

This appliance requires professional disposal. For more information regarding the processing, reuse, and recycling of this product, please contact your local government office, household waste disposal service, or the store where you purchased it.

Information for Household Electric Cooktops pursuant to Commission Regulation (EU) No. 66/2014

	Symbol	Value	Unit
Model	IH3U1235NP12-S01 KPI3002B		
Hob Type	Induction cooktop		
Number of cooking zones and/or cooking surfaces		2	
Heating technology (induction cooking zones and areas, radiant cooking zones, electric hotplates)		Induction heating	
For circular cooking zones or areas: the diameter of the usable cooking area per electrically heated cooking zone, rounded to the nearest 5 mm	Φ	Front: 160 mm Rear: 180 mm	
For non-circular cooking zones or areas: the length and width of the usable area per electrically heated cooking zone or area, rounded to the nearest 5 mm	L W	N/A	
Energy consumption per cooking zone or area, calculated per 1 kg	EC electric cooking	Front: 190.2 Rear: 186.3	Wh/kg
Energy consumption of the entire unit, calculated per 1 kg	EC electric cooktop	188.3	Wh/kg

Manufacturer:
ELMAX STORE a.s.
Topolová 777/2, 735 42 Těrlícko,
Czech Republic
info@elmax.cz

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