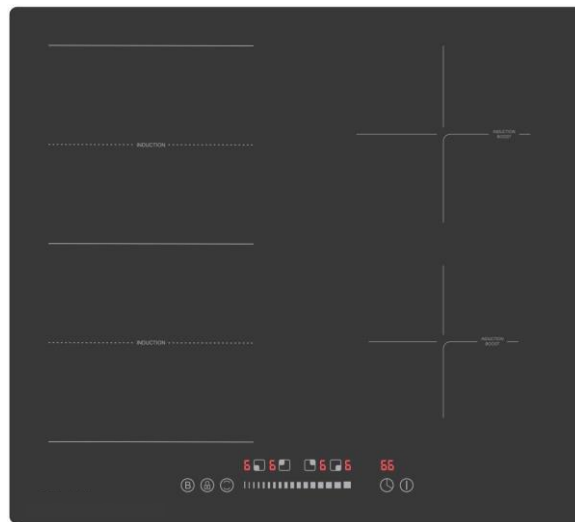


AREBOS

Induction hob 4 hot plates and flex zone

AR-HE-IDFR



Please follow all security measures in this user's manual to ensure a secure use.



Thank you for trusting in AREBOS.

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Thank you for buying our product. Please read the operating instructions carefully before using the product for the first time. If you hand over the product to third parties, these operating instructions must also be handed over. Keep the instruction manual for future reference. The drawings in this manual may not match the physical objects. Please refer to the physical objects.

1. Safety instructions

1.1 Introduction

- - Thank you for purchasing this induction hob. This instruction manual is intended to familiarise you with the installation, use and maintenance of the appliance. To install the appliance safely and correctly, please read the instruction manual before you start.
- Check the appliance for transport damage. Immediately report any damage to the carrier with which the induction hob was delivered.

1.2 Explanation of the symbols



On the basis of a CE marking it can be recognized that a product complies with the legal provisions of the European legal standards and can therefore be traded within the European Community.



This product has been tested and certified by TÜV Rheinland. The "GS" symbol stands for tested safety. Products with marked with this symbol correspond to the requirements of the German Product Safety Act (ProdSG).



This product must **not** be disposed of with household waste!



Warning! Read the safety instructions carefully. The Failure to observe the safety precautions may result in serious injury or damage. Keep the operating instructions in a safe place.



Attention! Make sure that the product is earthed!



Warning! Hot surface



Warning of electrical voltage!

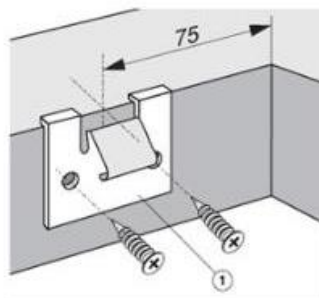
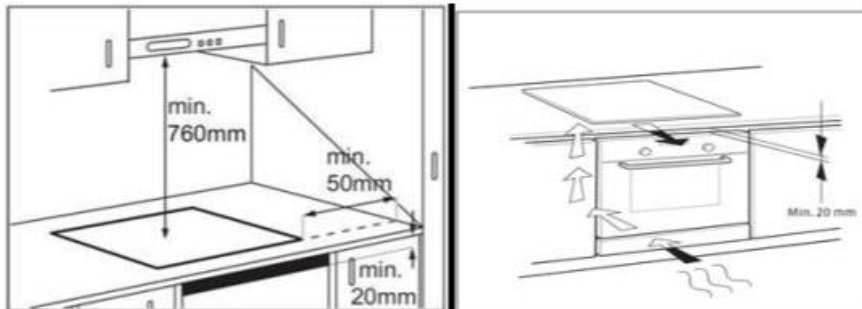
1.3 General safety instructions

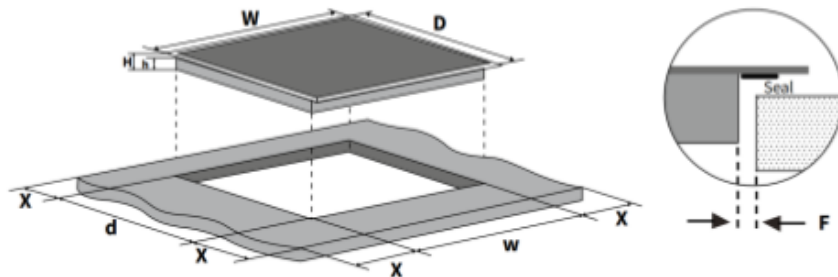
- Your safety is most important to us. Therefore, please ensure that you read the instruction manual before installing and using the induction hob. If you are unsure about any information in this manual, please contact the dealer from whom you purchased the appliance.
- **⚠CAUTION:** Read all safety and usage instructions. Failure to follow the safety instructions and directions may result in electric shock, fire and/or serious injury. Keep all safety and usage instructions for future reference. DO NOT use the induction hob if you have not yet read the operating instructions.
- Make sure you have read the instruction manual thoroughly and understand the contents before starting the installation.
- The instructions are in the interest of your safety.
- This manual and the appliance itself provide important safety messages to be read and always observed.
- All messages relevant to safety specify the potential risk to which they refer and indicate how to reduce the risk of injury, damage and electric shocks due to incorrect use of the appliance. Make sure to comply with the following.
- The appliance must be disconnected from the power supply before carrying out any installation operation.
- Installation and maintenance must be carried out by a specialized technician, in compliance with the manufacturer's instructions and the local safety regulations in force. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- The appliance must be earthed.
- The power cable must be long enough for connecting the appliance, fitted in the cabinet, to the power supply.
- For installation to comply with the current safety regulations, an omnipolar switch with minimum contact gap of 3mm is required.
- Do not use multi-sockets or extension cords.
- Do not pull the appliance's power cable.
- The electrical parts must not be accessible to the user after installation.
- The appliance is designed solely for domestic use for cooking food. No other use is permitted (e.g. heating rooms). The Manufacturer declines any liability for inappropriate use or incorrect setting of the controls.
- **Warning!** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years old shall be kept away unless continuously supervised.
- The accessible parts can become very hot during use. Children must be kept away from the appliance and watched over to ensure they do not play with it.
- Do not touch the appliance heating elements during and after use. Do not allow the appliance to come into contact with clothes or other flammable materials until all the components have cooled sufficiently.
- Do not place flammable materials on or near the appliance.
- Overheated oils and fats catch fire easily. Pay attention when cooking food products rich in fat and oil.

- 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 hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- An air switch or circuit breaker (not supplied) should be installed in the compartment under the appliance.
- If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote control-system.
- **Warning!** 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 the flame e.g. with a lid or a fire blanket.
- **Warning!** Danger of fire: do not store items on the cooking surfaces.
- Do not use steam cleaners.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- **Caution!** Surface remains hot after use! Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.

2. Installing the device

- After unpacking the product, check for any damage during transport. In case of problems, contact the customer service.
- For built-in dimensions and installation instruction, see in below figures:





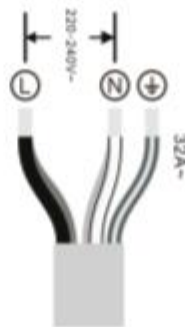
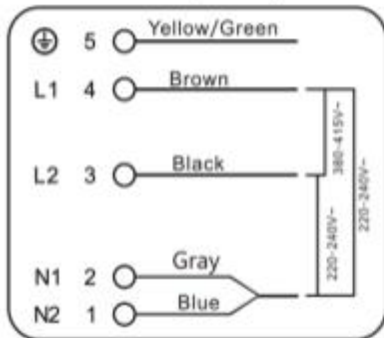
W(mm)	D(mm)	H(mm)	h(mm)	w(mm)	d(mm)	X(mm)	F(mm)
590	520	58	54	565	495	min.50	min. 3

- The distance between the underside of the appliance and the separator panel must respect the dimensions given in the figure (min. 50 mm).
- In order to ensure the correct operation of the product, do not obstruct the minimum required clearance (min. 20 mm) on the worktop for air flow out.
- If an undertop oven is installed, make sure the oven is equipped with a cooling system.
- Do not install the hob above a dishwasher or washing-machine, so that the electronic circuits do not come into contact with steam or moisture which could damage them.

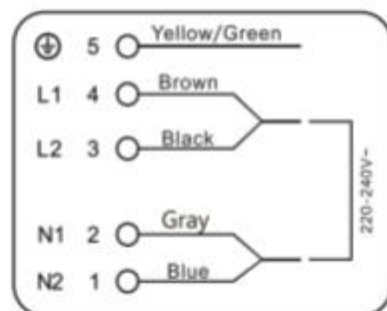
3. Commissioning the device

- Disconnect the appliance from the power supply.
- Installation must be carried out by qualified personnel who know the current safety and installation regulations.
- The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this chapter.
- The power cable must be long enough to allow the hob to be removed from the worktop.
- Make sure the voltage specified on the rating label located on the bottom of the appliance is the same.
- Only a qualified electrician can replace a damaged cable.
- The cable must not be bent or compressed.

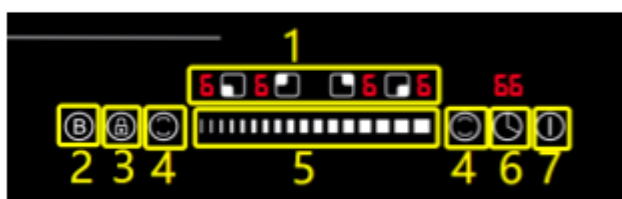
Installation (380V) rare



Installation (220V) common



- **Attention!** To avoid permanently damaging the glass-ceramic top, do not use:
 - Pots with bottoms that are not perfectly flat.
 - Metal pots with enameled bottom.



1. Induction cooker max. 2000/2400W
2. Induction cooker max. 1600/2000W
3. Induction cooker max. 2000/2400W
4. Induction cooker max. 1600/2000W
5. Glas plate
6. Control panel

1. Heating zone selection control
2. Boost function
3. Lock control
4. Flex Zone
5. Slider control
6. Timer
7. On/Off Button

4. Technical data

Model	AR-HE-1K4
Product dimensions	590 x 520 x 58 mm
Installation dimensions	560 x 490 x 52 mm
Voltage	220-240 V
Frequency	50/60 Hz
Maximum power	7200 W
Lower left (Zone 1)	2000 W boost to 2400 W
Upper left (Zone 2)	1600 W boost to 2000 W
Upper right (Zone 3)	2000 W boost to 2400 W
Lower right (Zone 4)	1600 W boost to 2000 W

5. Before use

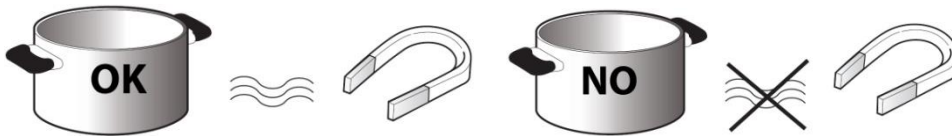
- **Important:** The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION" (figure below) or enameled pots.

- Place the pot on the required cooking zone before switching the hob on.



Existing pots and pans

- Use a magnet to check that the bottom of the cookware is suitable for the induction hob.
- Make sure that the cookware has a flat underside, otherwise they will scratch the hob.




- The diameter of the bottom of the cookware should be at least 10 cm.
(If the bases of the cookware are not magnetically detectable, they are not suitable)

6. Control panel layout



6.1 Switching the hob On/Off

- To start cooking:, press the  button, the hob will display “-” for both burners. This “-” will disappear if no further operation in 30 seconds.
- Touch the heating zone selection control, and indicator 0 up to the key will flash.
- Set the power level by follow operation by touching the slider.



Going from “1”: min. level, to “9”: max. level.

- To finish cooking, touch the heating zone selection control, that you wish to switch off.
- Turn the cooking zone off by touching the slider for 2 seconds and scrolling down to “-”.



- Turn the whole cooktop off by touching the “ON/OFF” control
- If the hob has been in use, the residual heat indicator „H” remains lit until the cooking zones

have cooled down.



6.2 Timer

- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes.

6.2.1 Setting the timer with automatic switch-off of one more cooking zone(s)

- Touching the heating zone selection control

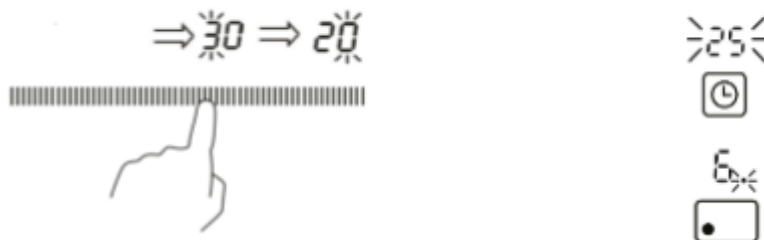


- Touch the timer control, the timer indicator show "30" min.



- Set the time by touching the slider control.

As long as the ten digit is flashing, you can adjust it by using the slider. After 3 seconds without further input, the setting is accepted and the ones digit starts flashing. Adjust it with the slider as well.



(When the time is set, It will begin to count down immediately, the display will show the remaining time)

- Hint: if the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.
- Touching the heating zone selection control, and then touch the "Timer", the timer is cancelled, and the "—" will show in the minute display.



- To mark the selected zone, a dot next to the corresponding power display lights up.
- After the set time has expired, the corresponding cooking zone is automatically switched off.

6.2.2 Canceling and changing the time setting:

- To cancel the time setting, press the timer key again. The remaining time display and the red dot disappear and the timer is canceled.
- If you want to change the setting time, you have to cancel the setting and start again with the first step of the setting.




6.2.3 Setting the timer to turn more than one cooking zone off

- If more than one heating zone use this function, the timer indicator will show the lowest time.

(e.g. zone 1# setting time of 3 minutes, zone 2# setting time of 6 minutes, the timer indicator shows "3".)

When cooking timer expires, the corresponding cooking zone will be switch off automatically.

6.3 Child lock

- This function locks the controls to prevent accidental switching on of the hob. To activate the child lock function, switch on the hob and hold the button  for three seconds; the timer shows Lo. Then the control panel is locked.
- To deactivate the control panel lock, repeat the activation procedure. The Lo goes off and the hob is active again.

6.4 Auto switch off

- The hob will automatically switch off when you did not set cooking time, forgot to switch off the hob and did not operate the hob at all. The relationship between the power level and default switch off time is shown in below figure.

Power level	Time
1-2	6 hours
3-4	5 hours
5	4 hours
6-9	1.5 hours

(depending on the power level you chose)

Residual heat indicator

- The hob is fitted with a residual heat indicator for each cooking zone. These indicators alert the user when cooking zones are still hot.
- If the display shows **H**, the cooking zone is still hot. If the residual heat indicator of a given cooking zone is lit, that zone can be used, for example, to keep a dish warm or to melt butter. When the cooking zone cools down, the display goes off.

Incorrect or missing pot indicator – Error code "E0"

- If you are using a pot that is not suitable, not correctly positioned or not of the correct dimensions for your induction hob, the symbol "" will appear in the display.

6.5 Energy saving

- For optimum results, it is advisable to:
 - Use pots and pans with bottom width equal to that of the cooking zone.
 - Only use flat-bottomed pots and pans.
 - When possible, keep pot lids on during cooking.
 - Use a pressure cooker to save even more energy and time.
 - Place the pot in the middle of the cooking zone marked on the hob.

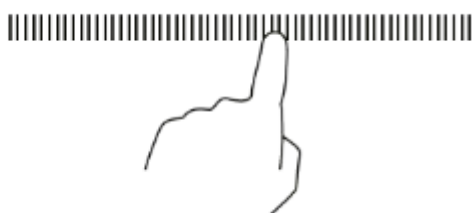
6.6. Using the Boost Function

With the booster function you can maximize the power of a cooking zone for 5 minutes. Thus you can get a more powerful and faster cooking.

- Press the selection control of the cooking zone for which you want to activate the booster.
- Press the key, the power o

The corresponding power display will show "b".

- After 5 minutes the booster stops automatically and the cooking zone switches back to power level 9.



Canceling the booster function

- Press the selection key of the cooking zone, for which you want to deactivate the booster.

To stop the booster and return to the previously set power level (or to level 5 if the booster was activated at power level 0), press the booster key.

- To stop the booster and set any power level, use the slider.
- To switch off the cooking zone completely, touch the left end of the slider bar for at least 2 seconds.

The booster will also stop then.

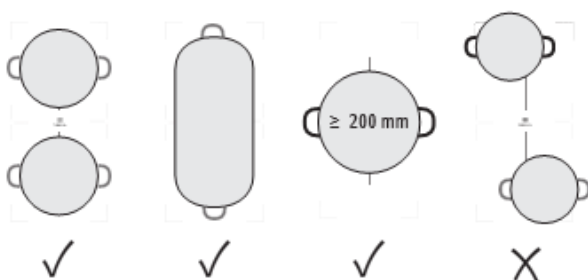
6.7 The Flex Zone Function

· This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.

· Flexible area is made of two independent indicators that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area. Keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware will not heat.

· Important: Make sure to place the cookwares centered on the single cooking zone. In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cookingzone covering both cross.

Examples of good and bad placement of cookware:



As big zone:

- I) To activate the flexible area as a single big zone, simply press the dedicated.
- II) The power setting works as any other normal area.

As two independent zones:

To use the flexible area as two different zones with different power settings, press the dedicated key again and the zones will return into their old settings.

7. Temperature level

Temperature level		Type of cooking	Level use (indicating cooking experience and habits)
Max level	15/P	Frying / boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
High level	12-15	Browning / sautéing / boiling / grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling
	10-12	Browning / cooking / stewing / sautéing / grilling	Ideal for sautéing, maintaining a light boil, cooking and grilling, preheating accessories
Medium level	8-10	Cooking / stewing / sautéing / grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time). Creaming pasta
	6-8	Cooking / simmering / thickening / creaming	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	4-6		Ideal for long-cooking recipes (less than a liter in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
Low level	3-4	Melting / defrosting / keeping / food warm / creaming	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
	1-3		Ideal for keeping just-cooked food warm, for creaming risottos and for keeping serving dishes warm (with induction-suitable accessory)
Power off	0/H	Support surface	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H")

- **Note:** The data in the table is for guidance only. The relation between the heat setting and the cooking zone consumption of power is not linear. When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power.
- The power of the cooking zones can be different in some small range. It changes with the material and dimensions of the cookware.

8. Cleaning

Type of pollution	What can I do?	Important!
Everyday dirt on the glass surface (fingerprints, traces, non-grainy stains from overcooked food or liquids)	<ul style="list-style-type: none"> • Turn off the hob. • Put some glass-ceramic cleaner 	<ul style="list-style-type: none"> • Make sure that the hob is not hot.


	<p>on the lukewarm (not hot!) Glass.</p> <ul style="list-style-type: none"> • Clean the jar with a soft cloth. • Rinse thoroughly and remove all cleaning residues. <p>Dry the cooking surface with a clean textile or paper towel.</p>	<ul style="list-style-type: none"> • Scouring pads, some nylon sponges, abrasive cleaners or aggressive cleaning agents scratch the glass. Check the manufacturer's specifications for suitability for glass surfaces. <p>Always remove cleaning residues completely. Otherwise, the cooking surface may be damaged.</p>
<p>Overcooked, melted, burnt or sugary stains on the glass surface.</p>	<p>Remove them immediately with a spatula, spatula or scraper for glass ceramic hobs:</p> <ul style="list-style-type: none"> • Turn off the hob. • Hold the scraper at an angle of 30° to the hob and scrape the dirt onto a cool spot on the field. (If necessary, carefully crush any encrusting that has hardened beforehand). • Remove the dirt with a dishwashing towel or paper towel. <p>Clean, rinse and dry the glass as you would under "everyday soiling".</p>	<ul style="list-style-type: none"> • Be careful not to burn yourself on heated cooking lights. • Note that the blades of the scrapers are extremely sharp and can cause injury . Keep these out of the reach of children. <p>Remove this type of dirt as soon as possible to prevent it from settling and damaging the glass .</p>
<p>Overcooked on the control panel</p>	<ul style="list-style-type: none"> • Turn off the hob. • Soak up liquids with a soft cloth. • Wipe the touch control area with a sour, damp cloth or soft sponge. <p>Dry the surface completely with a textile or paper towel.</p>	<ul style="list-style-type: none"> • If the control panel is dirty, the hob may switch off. <p>The touch field may not function as long as there is liquid on it. Make sure you have wiped the area completely dry before turning the hob back on.</p>

9. Troubleshooting

Problem	Possible cause	Possible solution
The hob can be Do not turn on.	No power supply	Make sure the cooktop is properly connected to an intact power supply.
		Check if it is in your apartment or environment there is a power outage.
The touch controls does not respond.	The control panel is locked.	Unlock the control panel. See chapter Security.
The touch controls are difficult to use.	There is a small film of water on the control panel.	Make sure the control panel is clean and dry.
	You operate with the tip of your finger	Use the balls of your fingers to operate.
The cookware will be not heated and the Symbol is displayed.	The cookware is not suitable for induction or is not recognized as such .	Use induction cookware in a size suitable for the desired cooking zone and position it correctly. See chapter on cookware.
Heating takes	Unsuitable cookware is used.	Use cookware with a high percentage

User's Manual – AREBOS Induction hob 4 hot plates and flex zone

Unusually long.		of magnetic particles (see chapter on cookware).
	Fluctuations in the power grid	Even fluctuations of 10 volts in the power grid can lead to a much longer cooking time.
The hob switches Unexpectedly.	The overheating protection has been triggered .	Make sure that the ventilation paths are not blocked and that the ambient temperature is not too high .
		Make sure that the cookware does not protrude above the marking of the cooking zones in the direction of the control panel to avoid its overheating.
The hob switches off or on unexpectedly .	The control panel was touched uncontrollably	Be careful not to place anything on the control panel and not to drag or swipe anything over it. If necessary, turn the hob back on and use it as described.
Scratches on the Glass surface	Metal abrasion or other dirt may appear like scratches.	Glass ceramic is more resistant to abrasion than steel. Traces of abrasion caused by this do not constitute damage and can be removed with an appropriate cleaner.
	Unsuitable cookware is used.	Use cookware with a clean, level, and smooth bottom (see chapter on cookware).
	Unsuitable cleaning agent, or -Utensils are used.	Use only cleaning agents and utensils suitable for glass surfaces.
Some pans or pots emit a crackling or crackling sound.	This can be done through the composition of your cookware .	The metal layers of the tableware vibrate to varying degrees when heated. This is safe and normal.
When operating at high power, a slight humming sound is heard.	This can be caused by the induction technique .	This is normal, but the noise should be reduced or completely eliminated by lowering the power level.
Fan noise	An integrated cooling fan prevents the electronics from overheating. If necessary, this continues to run even after the hob has been switched off.	This is normal and necessary for error-free functioning. Do not disconnect the appliance from the power supply while the fan is running. To avoid functional impairments, make sure that the ambient temperature is appropriate and that there is good ventilation.
Malfunction / display of an error code	Fluctuations in the power grid	Disconnect the hob from the power supply for approx. 20 minutes (switch off the fuse) and then switch it on again.
	Technical malfunction / code meaning see the following table	Write down the error code, disconnect the hob from the power supply and contact a certified electrician.

Error code	Possible cause	Remedy
	No suitable cookware was detected	Place suitable cookware in the middle of the appropriate cooking zone (see chapter on cookware)
E1	The voltage is too low (less than 85 V).	Check the power supply. If this is normal, turn the hob back on.
E2	The voltage is too high (higher than 285 V)	Check the power supply. If this is normal, turn the hob back on

User's Manual – AREBOS Induction hob 4 hot plates and flex zone

E3	Error message from the cook-surface sensor / short circuit	Contact customer service or a certified electrician.
E4	IGBT sensor error message / short circuit	Contact customer service or a certified electrician.
E5	Overheating of the hob	Wait for the hob to cool down and then turn it back on.
E6	IGBT overheating	Wait for the hob to cool down and then turn it back on.
E7	Malfunction of the cooktop sensor	Contact customer service or a certified electrician.
He	Communication error between display and board	Contact customer service or a certified electrician.
E h	Overflow protection (moisture/liquid or pollution)	Remove liquids, moisture or dirt, especially in the area of the control panel. If the hob has switched off, switch it on again.

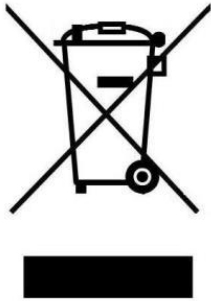
10. Environmentally friendly disposal

10.1 Disposal and packaging

- - The packaging of your unit consists of materials that are necessary to guarantee effective protection during transport. These materials are fully recyclable and therefore reduce the environmental impact. Dispose of the packaging in a bin for recyclable materials.

10.2 Disposal of old equipment

- - Old appliances must be disposed of in accordance with the guidelines and local waste disposal regulations. Check with your local administration for the address of the nearest recycling centre and deliver your appliance there.



The symbol of the crossed-out dustbin on a waste electrical or electronic equipment indicates that it must not be disposed of with household waste at the end of its life. Collection points for waste electrical and electronic equipment are available free of charge in your area. You can obtain the addresses from your city or local government. You can find out about other return options created by us on our website www.arebos.de.

The separate collection of Waste electrical and electronic equipment is intended to enable the reuse, recycling or other forms of recovery of Waste electrical and electronic equipment and to avoid the negative consequences of disposal on the environment and human health.

Our customer service number: Tel. +44 (0) 208 068 5604

Fax: +49 (0) 931 4523 2799 / E-Mail: info@arebos.de

Canbolat Vertriebs GmbH • Gneisenastraße 10-11 • 97074 Würzburg

EU Declaration of Conformity

We, the

Canbolat Vertriebs GmbH, Gneisenaustraße 10-11, 97074 Würzburg, Germany

Hereby declare that the devices described in the following comply with the relevant, fundamental safety and health requirements of the EU directives due to their design and construction as well as in the versions marketed by us.

Product name: AREBOS Induction hob 4 hot plates and flex zone

Article number: 4252023117524

Model number: AR-HE-IDFR/AR-HE-IKF60

If the device is modified without our consent, this declaration of conformity loses its validity.

Directives

This device complies with the following EU/EC directives:

EN IEC 55014-1:2021

EN IEC 55014-2:2021

EN IEC 61000-3-2:2019+A1

EN 61000-3-3:2013+A1+A2

Date/Signature Manufacturer/Location:

Würzburg, 18.09.2023



Signature:

Dipl.-Inform. (Univ.) Korhan Canbolat, Managing Director

Representative of this User Manual/Technical Data:

Dipl.-Inform. (Univ.) Korhan Canbolat, Managing Director

Office address:

Canbolat Vertriebs GmbH

Gneisenaustraße 10-11

97074 Würzburg

You can find the return address in the imprint: <https://www.arebos.de/impressum/>

VAT identification number: DE 263752326

The court of entry in the commercial register is Würzburg, HRB 10082

WEEE-Reg.-Nr. DE 61617071