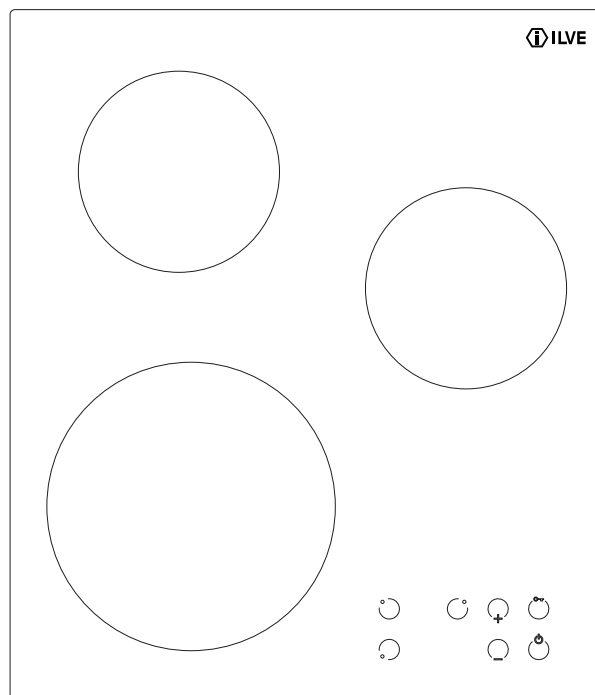


# INDUCTION HOBS

KHVI45TC



EN | User manual

# IMPORTANT SAFETY INSTRUCTIONS



## WARNING

The appliance must be installed by authorized personnel. The installer is not responsible for any damage caused by incorrect electrical connections.

1. The induction hob must be installed by qualified personnel and in compliance with the applicable regulations. Ensure that any live parts beneath the built-in unit are properly protected. The electrical connection diagram is shown on the label near the terminal block. In case of direct connection to the mains, a multipole switch with a minimum contact opening of 3 mm must be installed. The connection to the power supply must be isolated by a suitable disconnection device: switch or fuse.
2. The hob must be installed in a suitable housing (see chapter Installation).
3. The appliance must be used exclusively for cooking food and not for any other domestic or industrial use.
4. Remove the stickers from the glass surface of the hob.
5. Do not modify or alter the appliance.
6. Do not use the hob as a worktop.
7. The appliance must be connected and installed in accordance with local regulations.
8. Do not use extension cords for the connection.
9. The appliance must not be used with cookware that is not suitable for induction cooking.
10. This appliance can be used by children aged from 8 years and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been instructed concerning safe use of the appliance and understand the hazards involved.
11. Warning: this appliance and its accessible parts become very hot during use. Keep children under 8 years of age away unless continuously supervised. Children must be supervised to ensure that they do not play with the appliance.
12. After use, switch off the cooking zone using its control device and do not rely on the pan detector.
13. WARNING: Unattended cooking with fat or oil on the hob can be dangerous and may result in fire.
14. Warning: in the event of a fire, never attempt to extinguish flames with water. Instead, switch off the appliance and smother the flames with a lid or fire blanket.
15. Cleaning and maintenance operations must not be carried out by children without supervision.
16. Ensure that the power supply cable does not come into contact with the glass surface or cookware.
17. Magnetic objects such as credit cards, floppy disks, calculators must not be placed near the operating appliance.

18. Do not use any type of metallic object except induction-compatible cookware.
19. Fire hazard: do not store items on the hob and do not cover the cooking zone with flammable materials.
20. The appliance must be used by responsible persons only.
21. Metallic objects such as knives, forks, spoons, or lids should not be placed on the hob surface as they may become hot.
22. Warning: if the surface is cracked, turn off the appliance to avoid the risk of electric shock.
23. The appliance is not intended to be operated by means of an external timer or a separate remote control system.
24. Do not use steam cleaners to clean the hob.
25. The cooking process must be supervised. A short-term cooking process must be continuously supervised.

## Precautions to avoid damaging the appliance

1. The product must be cleaned following the instructions provided in the Cleaning and Maintenance chapter.
2. Unsuitable cookware may damage the hob surface.
3. Do not use abrasive materials for cleaning.
4. Avoid dropping heavy objects on the hob surface.
5. Place cookware gently on the hob.
6. Ensure that the ventilation of the appliance complies with the instruction manual.
7. Do not place empty cookware on the hob.
8. Sugar, synthetic materials, or aluminum materials must not come into contact with the cooking zones.
9. Avoid placing hot containers on the control panel.
10. If a drawer or panel is installed beneath the hob, it must be at least 2 cm away from the bottom of the appliance to allow proper ventilation.
11. Do not store flammable items in the drawer located beneath the hob.


# IMPORTANT SAFETY INSTRUCTIONS



## In case of malfunction

1. In the event of a malfunction, switch off and disconnect the appliance.
2. If the glass surface is cracked or broken, disconnect the appliance and contact an authorized service center.
3. Any repairs must be carried out by authorized personnel.
4. THE SWITCH MUST BE ACCESSIBLE AFTER INSTALLATION.

## Precautions

1. Make sure the cookware is centered on the cooking zone. Ideally, the base of the cookware should cover the entire cooking zone.
2. The magnetic field generated by the induction hob may interfere with the operation of pacemakers. It is recommended to consult a physician for detailed information.
3. Avoid contact between the cooking zones and synthetic or aluminum materials.
4. This appliance, in compliance with the European WEEE Directive (2012/19/EU), must be disposed of separately from other waste at the end of its service life. This appliance does not contain substances in quantities considered hazardous to health or the environment, in accordance with current European directives.
5.  Electrical voltage: risk of electric shock. Disconnect the main power supply. Unplug the power cable from the electrical system.

## Disposal

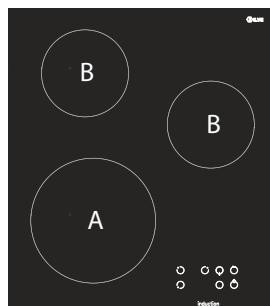
1. To dispose of the appliance: cut the power supply cable and remove it. Deliver the appliance to appropriate collection centers for waste electrical and electronic equipment, or return it to the retailer upon the purchase of an equivalent device, on a one-to-one basis.
2. The packaging of the appliance is made from non-polluting and recyclable materials. Deliver the packaging materials to appropriate recycling centers.
3. Plastic packaging: risk of suffocation. Do not leave packaging or parts of it unattended. Do not allow children to play with plastic bags.
4. The materials used in the construction of this appliance are environmentally friendly and recyclable. Packaging waste must be kept out of reach of children and disposed of through appropriate recycling channels. For disposal of your appliance, please refer to the waste collection options provided by your retailer and/or local authorities. Before discarding the appliance, make sure to render it unusable.

# INSTRUCTIONS FOR USE

## Use of the induction hob

### Cooking zones

KHVI 45 TC



ZONE	A	B
Diameter (mm)	ø 210	ø 145
Minimum pot diameter (mm)	ø 130	ø 90
Power (watt)	1500	1200
Booster (watt)	2000	1600

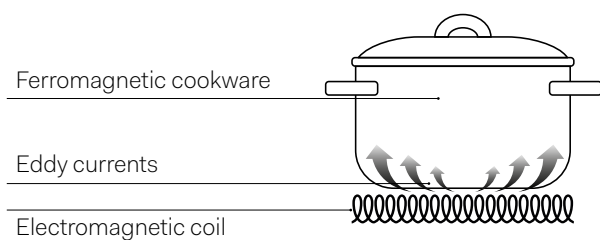
### Standby mode

The appliance enters standby mode after 1 minute of inactivity. Power consumption in standby mode is 0.5 W.

### Induction

Under each cooking zone, there is a coil that generates, when a pot is placed on it, a variable electromagnetic field, producing eddy currents on the bottom of the pot made of ferromagnetic material. The end result is the heating of the pot's bottom placed on the cooking zone. The type of cookware material is fundamental:

- **Suitable materials:** steel, enameled steel, cast iron, ferromagnetic steel, aluminum with a ferromagnetic base (this can be tested with a magnet);
- **Unsuitable materials:** aluminum and steel without a ferromagnetic base, copper, ceramic, porcelain, glass, brass.



### Ventilation

The hob ventilation is fully automatic. The cooling fan located beneath the hob operates at low speed until the electronic components reach a certain temperature level. When the hob is used for extended periods, the cooling fan speed increases. Once the electronics have cooled down, the cooling fan stops automatically.

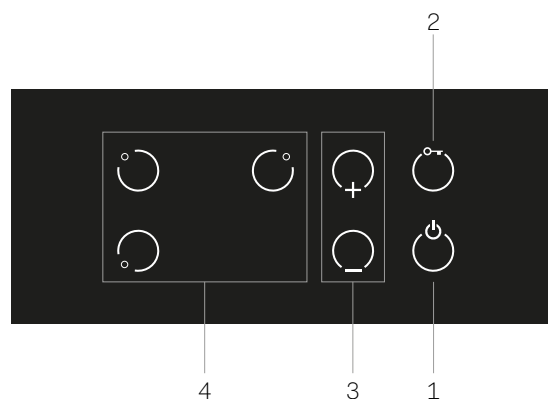
### First use

Clean the hob surface with a damp cloth.

### Display

Symbol	Description
0	Cooking zone is active
1-9	Power level – Select cooking level
P	Booster – Cooking zone power boost
U	Pot detection – No pot or unsuitable pot detected
r	Overpower – The set power limit has been exceeded (<7200W)
H	Residual heat – Cooking zone is hot
F	Error – Zone fault

### Control description



1	ON/OFF button
2	Function LOCK button
3	Power level selection controls +/-
4	Cooking zone selection controls

# INSTRUCTIONS FOR USE

## Use of the induction hob

### Basic functions

- Key-lock
- Residual heat indicator "h"
- Thermal protection. If the electronics exceed a temperature of 95°C, the hob switches off automatically
- Protection against accidental activation of cooking zones
- Acoustic alarm signal
- Pan detection indicator on cooking zones. If no pan is detected within 60 seconds, the indicator switches off
- Booster function
- Independent timer for each cooking zone

### Switching on the appliance

To switch on the hob, touch the ON/OFF button for one second. An acoustic signal and the appearance of the number "0" on the two side displays indicate that the appliance is switched on. After switching on, if no command is given within 10 seconds, the hob switches off automatically. To switch off the hob, touch the ON/OFF button for one second (an acoustic signal confirms the shutdown).

### Switching on a cooking zone

To activate a cooking zone, two steps are required:

- Select the desired cooking zone
- Set the desired power level

### Selecting a zone

Use the dedicated button to select the desired cooking zone: the display for the selected zone will show power level "0". The other zones remain off. The selected zone is indicated by a brighter display.

### Setting the power level for a zone

After selecting the cooking zone, you can adjust the power level using the +/- buttons (1 = minimum, 9 = maximum). Each increase or decrease in power level is accompanied by an acoustic signal. Holding down the +/- button increases or decreases the power level more quickly. If the cooking zone is set to level "0", touching the "-" button will directly select power level "9".

### BOOSTER Function "P"

After selecting the cooking zone, set the power level to "9" using the "+" button. Touch the "+" button again to activate the BOOSTER function (the letter "P" appears on the display and an acoustic signal is emitted). The Booster function lasts a maximum of 10 minutes, during which the cooking zone operates at increased power. After 10 minutes, an acoustic signal and the appearance of the number "9" on the display indicate the end of the Booster function.

### Switching off a cooking zone

After selecting a cooking zone, it can be switched off by simultaneously touching the "+" and "-" buttons. An acoustic signal and the appearance of "0" on the corresponding display indicate that the zone has been switched off.

### Power management

If the power consumption exceeds the previously set limit (< 5200 W) during use, the symbol "r" appears on the display accompanied by an acoustic signal: no additional cooking zones can be activated.

### Keypad lock (KEY-LOCK function)

By pressing the keypad lock button for one second, the keypad is activated or deactivated. If the LED next to the button is on, the keypad is locked. The keypad lock can be activated whether the hob is on or off. If the hob is on and the keypad lock is active, all controls are disabled except the ON/OFF and keypad lock buttons. If the hob is off and the keypad lock is active, all controls are disabled, including the ON/OFF button. The keypad lock is always active when the hob is first connected to the power supply.

### Timer

A cooking time from 1 to 99 minutes can be set for each cooking zone, each with a different power level (from 1, 2, ...9, P).

### Activating the timer

After selecting a cooking zone at the desired power level, touch the "+" or "-" button of the timer control to activate the timer (the letter "t" appears on the cooking zone displays and "00" appears on the central timer display). Then select the desired cooking zone again using the "+" or "-" buttons. A red dot lights up on the selected zone display, and "00" flashes on the central timer display. After activating the timer, set the desired time within 10 seconds by touching the "+" or "-" buttons of the timer (the set time will flash on the central display). To activate the countdown, wait 5 more seconds. An acoustic signal and the appearance of the non-flashing set time on the central display indicate that the timer is active. During timed cooking, it is possible to change the set time using the "+" or "-" buttons. When the set cooking time ends, a red dot on the selected zone display will flash, "00" will flash on the central display, and an acoustic signal will sound for 20 seconds. To stop the acoustic signal, simply press any button.

# INSTRUCTIONS FOR USE

## Use of the induction hob

### Automatic safety shut-off

A cooking time from 1 to 99 minutes can be set for each cooking zone, each with a different power level (from 1, 2, ...9, P).

POWER LEVEL	DURATION (hours)
1	10
2	10
3	10
4	10
5	10
6	10
7	10
8	10
9	3

### Recommended cooking settings (purely indicative values)

POWER LEVEL	TYPE OF COOKING
1-2	Melt butter, chocolate, etc.
2-3	Heat small quantities of liquids, keep food warm, prepare sauces.
4-5	Heat solid foods, defrost frozen foods, omelettes with 2-3 eggs, fruits and legumes.
5-6	Cook meat and fish, legumes in sauce, dishes with water, jam preparation.
6-7	Roast meat or fish, steaks, liver, eggs.
8-9	Boil large quantities of water, fry potatoes, etc.
P	Boil large quantities of water.

### Cookware

- **Suitable materials:** stainless steel, enamelled steel, cast iron, ferromagnetic steel, aluminium with ferromagnetic base.
- **Unsuitable materials:** aluminium and steel without ferromagnetic base, copper, ceramic, porcelain, glass, brass.

To check if the cookware is compatible, place it on the cooking zone with a small amount of water. Set the zone to level "9": the water should boil within a few seconds.

Compatible cookware must have a ferromagnetic base (this can be checked using a magnet on the bottom of the pan).

Some cookware may produce "noise" during cooking. This phenomenon does not come from the induction hob and does not affect the cooking performance.

If the cookware is not suitable or not properly placed on the selected zone, the corresponding display will show the symbol "U".

### Cookware size

The cooking zones automatically adapt to the diameter of the cookware. However, the base of the cookware must have a minimum diameter for proper operation. For maximum efficiency, place the cookware in the center of the cooking zone.

# CLEANING AND MAINTENANCE

## WARNING

- At first use, clean the surface of the cooktop with a damp cloth.
- Before performing any cleaning operation, disconnect the appliance from the electrical power supply.
- The work surface must be cleaned only when cooled down. Risk of burns.
- Remove light stains with a damp cloth and then dry with a dry cloth.
- Do not clean with corrosive or abrasive products.
- Do not use any objects that could damage the glass-ceramic cooktop.
- Make sure the bottom of the pot is dry and clean, and that the glass surface is free of dust. Sliding the pot may scratch the glass.
- Immediately remove residues of sugar, jelly, jam to prevent damage to the glass.

# TROUBLESHOOTING

## Induction hob malfunction

FAULTS	CAUSES
The appliance and cooking zone do not turn on	<ul style="list-style-type: none"> <li>- The hob has not been correctly connected to the electrical network</li> <li>- The protective fuse is blown</li> <li>- The KEY-LOCK function is activated</li> </ul>
The symbol "U" appears on the display	<ul style="list-style-type: none"> <li>- The pot is not placed on the cooking zone</li> <li>- The pot is not compatible with induction</li> <li>- The diameter of the pot's base is too small</li> <li>- Disconnect the hob from the electrical supply</li> <li>- Contact the authorized service center</li> </ul>
The symbol "E" appears on the display	<ul style="list-style-type: none"> <li>- The electronic system is defective</li> <li>- Disconnect the hob from the electrical supply</li> <li>- Contact the authorized service center</li> </ul>
The symbol "F" appears on the display	<ul style="list-style-type: none"> <li>- The cooking zone is no longer usable</li> <li>- Contact the authorized service center</li> </ul>
The cooking zones do not work	<ul style="list-style-type: none"> <li>- The safety system is active</li> <li>- The pot is empty and the bottom has overheated</li> </ul>
If the ventilation remains on when the hob is off	<ul style="list-style-type: none"> <li>- This is not a malfunction. The fan continues to operate to protect the electronics.</li> <li>- The automatic ventilation will stop automatically.</li> </ul>

# INSTALLATION

## Installation regulations

The following instructions are intended for the qualified person responsible for installing the appliance, adjusting it, and performing technical maintenance, ensuring that these operations are carried out correctly and in compliance with current standards.

**IMPORTANT:** Any adjustment, maintenance, etc., must be performed after disconnecting the appliance from the power supply.

This equipment complies with the following directives:

DIRECTIVE 2002/96/EC

LOW VOLTAGE DIRECTIVE 2014/35/EU

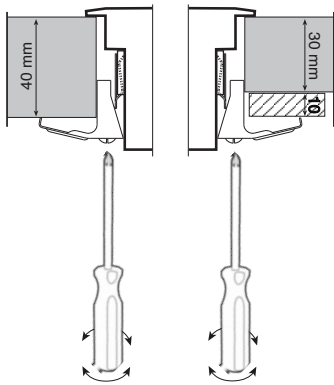
ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU

REGULATION No. 1935/2004 (contact with food)

Installation must be carried out in a professional manner and in full compliance with the applicable electrical installation regulations. Otherwise, the Manufacturer declines all responsibility. This manual also includes the electrical diagram of your appliance.

## Built-in installation

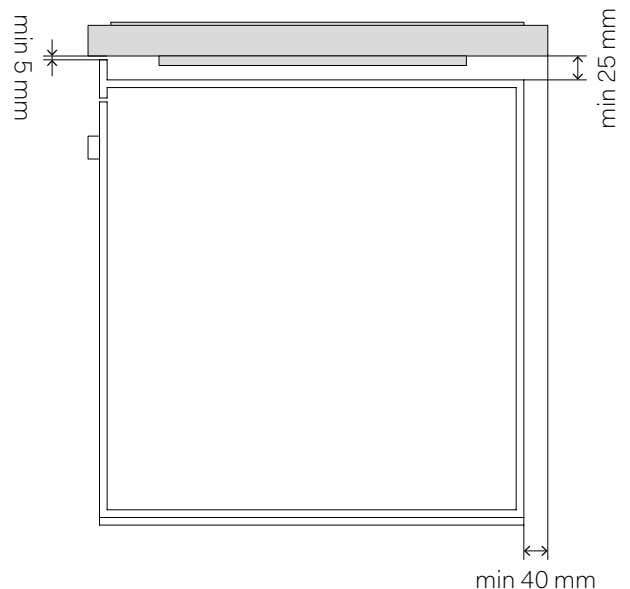
Fixing to the cabinet is done with the appropriate clips, which must be mounted on the steel frame of the hob.



## Installation Instructions

Installation must be carried out by qualified personnel. The installer must be familiar with applicable regulations. The gasket supplied with the hob prevents liquid from leaking between the hob and the cabinet. Carefully apply the gasket 2 mm from the edge of the glass. The dimensions of the cut-out are 430 mm (width) x 490 mm (depth). The supplied gasket is sufficient to cover the perimeter of the cut-out. Its adhesive is resistant to temperatures up to 100 °C. The hob is classified as type "Y". For optimal installation, it is recommended to keep the adjacent areas free. However, the installation of one side wall and one rear wall is permitted. These walls must be at least 50 mm away from the hob. If the built-in surface is subject to possible water infiltration, protect the edge of the cut-out with suitable varnish. Do not install the hob above a conventional oven or a dishwasher. Ensure there is a clearance of 20 mm below the hob to allow proper ventilation. Do not store flammable items in the drawer located beneath the hob. The distance between the hob and the cooker hood must comply with the manufacturer's specifications. If no such specifications are provided, maintain a minimum distance of 760 mm. After installation, the connection cable must not be subjected to tension or strain. Installation in mobile environments (e.g., boats) must be performed by specialized personnel.

**Ensure there is a minimum clearance of 5 mm between the worktop and the top edge of any drawer or oven to allow air to escape.**



# INSTALLATION

## Electrical connection

The installation of the induction cooktop must be carried out by qualified personnel and in compliance with current regulations. Ensure that live parts beneath the cut-out are properly protected. The wiring diagram is provided on the label near the terminal block. In the case of direct connection to the mains, a double-pole switch with a minimum contact gap of 3 mm must be installed. The electrical connection to the mains must be protected by an appropriate disconnection device such as a switch or fuse.

- Always connect the earth (ground) cable.
- Follow the wiring diagram carefully.
- The terminal block is located underneath the cooktop at the rear side.
- Use a screwdriver to open the terminal block cover.
- The yellow-green earth conductor must never be interrupted, not even by the switch. The power cable must be installed so that it does not come into contact with surfaces exceeding 50°C above ambient temperature. If the power cable needs to be replaced, contact the authorized service center.

## Cable connection to the cooktop

For the different types of connection, use the appropriate jumpers located inside the terminal block:

### KHVI 45 TC

- SINGLE-PHASE: connect the supplied jumper between terminals 1 and 2. The phase must be connected to terminal 1 or terminal 2. The neutral must be connected to terminal 4.
- 2 PHASES + N: connect the neutral to terminal 4, one phase to terminal 1, and the other phase to terminal 2.
- EARTH: the grounding wire  $\perp$  must be connected to the designated terminal

POWER SUPPLY	CONNECTIONS	CABLE SIZE	CABLE TYPE	FUSES
230V a.c. 1P+N 50Hz	1 phase + N	3 x 2,5 mm <sup>2</sup>	H05RR	25 A*
400V a.c. 2P+N 50Hz	2 phase + N	4 x 1,5 mm <sup>2</sup>	H05RR	16 A*







Live,  
Cook,  
Love.

**ilve.com**

ILVE S.p.A Via Antoniana, 100 – 35011 – Campodarsego (PD) Italy  
T. +39 049 9200990 / Email: mail@ilve.com

cod. EI33961000000EN 23/2025