



# User manual and installation instructions

Induction hobs: ZIG804 / ZIG604

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## **Safety**

Read the instruction manual carefully before using the appliance. The manufacturer cannot be held liable if the appliance is used incorrectly and causes damage. Always keep the instruction manual with the appliance for future reference.

### **Precautions before use**

- Unpack the product and remove all parts of the packaging.
- Installation and electrical connection of the appliance must be carried out by a certified technician.
- The manufacturer cannot be held responsible for damage caused by installation or connection errors.
- The appliance must be installed in a kitchen cabinet and on a customized and approved countertop.
- This household appliance is intended solely for cooking, excluding any other household, commercial, or industrial use.
- Remove all labels and adhesive materials from the ceramic glass surface.
- No modifications should be made to the appliance.
- The hob should not be used as a work surface.
- The appliance must be grounded and connected in accordance with local standards.
- Do not use any kind of extension cord for the connection.
- The appliance should not be used above a dishwasher or a dryer: Steam can damage the appliance's electronics.

### **Using the appliance**

- Turn off the heating zones after use.
- Keep an eye on the cooking. Cooking with fats or oil can be dangerous and may cause a fire. Never try to extinguish a fire with water; instead, turn off the appliance and cover the fire with a lid or a fire blanket.
- Be careful not to burn yourself during or after using the appliance.
- Ensure that no cables from fixed or movable appliances come into contact with the ceramic glass surface or hot cookware.
- Magnetic objects (credit cards, floppy disks, calculators) should not be placed near the operating appliance.
- Metal objects such as knives, forks, spoons, and lids should not be placed on the heating zone surface, as they can become hot.

- In general, metal objects should not be placed on the glass, except for suitable pots and pans. In the event of unexpected activation or residual heat, the glass can become hot, melt, or even burn.
- Never cover the appliance with a cloth or protective layer. These can become very hot and ignite.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are supervised or instructed in the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.

## **Pots and pans suitable for induction hobs**

- This hob model offers only heating zones for induction use. It is therefore important that you only use cookware specifically designed and/or approved for use on induction hobs.

**WARNING:** Never allow melamine or plastic containers to come into contact with the heating zones.

## **Precautions to prevent damage to the appliance**

- Rough pan bottoms or damaged pots (non-enameled cast iron pots) can damage the ceramic glass surface and scratch it.
- Sand or other abrasive materials can damage the ceramic glass surface.
- Avoid dropping sharp and hard objects onto the hob.
- Do not knock pot edges against the ceramic glass.
- Ensure the appliance's ventilation functions according to the manufacturer's instructions.
- Sugar, synthetic/plastic materials, or aluminum foil must not come into contact with the heating zones. These can cause cracks or other changes to the ceramic glass surface when cooled: Turn off the appliance and remove them immediately from the hot heating zone.
- Never place a hot container over the control panel.
- If there is a drawer underneath the built-in appliance, make sure the space between the drawer's contents and the bottom of the appliance is sufficiently large (2 cm). This is crucial to ensure proper ventilation.

- Never place any flammable object (e.g., spray cans) in the drawer under the ceramic hob. Cutlery drawers under the hob must be heat-resistant.
- Be careful: Do not burn yourself!

**WARNING:** Never place hot things on the display area on the user panel. The electronics may be damaged.

### **Precautions in case of appliance failure**

- If a defect is detected, the appliance should be turned off, and the power supply should be disconnected.
- If the ceramic glass surface is cracked or broken, disconnect the power supply at the fuse box or unplug the appliance and contact the seller.
- Repairs should be carried out by specialists. Do not open the appliance yourself.

**WARNING:** If the surface is cracked, the appliance must be turned off to avoid the risk of electric shock.

### **Other precautions**

- Always ensure that pots and pans are centered on the heating zone. The bottom of the pots and pans should cover the heating zone as much as possible.
- For users of pacemakers, the magnetic field may affect its function. We recommend seeking information from the supplier or doctor.
- Do not use aluminum or synthetic material containers: they can melt on hot heating zones.

## Automatic shutdown

For safety reasons, the hob automatically turns off after a certain period. The specific time depends on the selected power level. See the specific time in the table below:

Power Level	Automatic Shutdown after Number of Hours
1 – 2	6
3 – 4	5
5	4
6 – 9	1,5

*When used with Ztove cookware the zone will not turn off after the set amount of time but will instead go to a low wattage setting that can keep food warm without possessing a risk to the user.*

## Product Description

This product is an induction hob with support for temperature-controlled cookware from Ztove. The temperature can be controlled directly on the hob or with a smartphone or tablet. This manual describes the functionality when used without the app.

The product can be updated via wireless Wi-Fi or Bluetooth. We strongly advise to install the app to update the appliance at first use and make sure to always consult the most recent manual available from [www.ztove.com](http://www.ztove.com).

Compatible cookware can be purchased at [www.ztove.com](http://www.ztove.com).

The accompanying app can be downloaded on "Google Play" for Android or "App Store" for iOS. Search for "Ztove" or scan the QR code below and follow in-app setup instructions.

**Note:** It is recommended to use the Ztove app to get started with temperature cooking, automatic cooking programs, recipes and more. See the available options in the Ztove app. (Scan the QR code on the right)



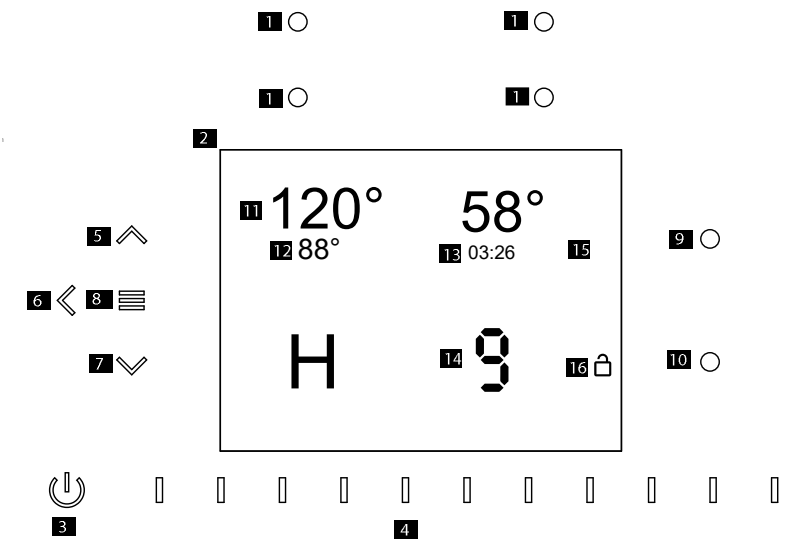
## Induction hob layout and power

Type	Total Power	Heating Zone Location	Nominal Power	Zone diameter
ZIG604/01	Max. 7400 W*	Front left	2300 W (Booster: 3000 W)	200 mm
		Back left	1400 W (Booster: 2100 W)	160 mm
		Front right	1400 W (Booster: 2100 W)	160 mm
		Back right	2300 W (Booster: 3000 W)	200 mm
ZIG804/01	Max. 7400 W*	Front left	2300 W (Booster: 3000 W)	200 mm
		Back left	2300 W (Booster: 3000 W)	200 mm
		Front right	2300 W (Booster: 3000 W)	200 mm
		Back right	2300 W (Booster: 3000 W)	200 mm

\* These models are equipped with PowerManagement. This means that the induction hob will never exceed the safely available power. For this reason, the induction hob may automatically reduce the power of another zone to stay below the power limit.



# Control Panel



1	Zone selector
2	Display
3	Power on / off
4	Slider (adjust temperature or power)
5	Navigate up / adjust temperature with +1°C
6	Navigate back
7	Navigate down / adjust temperature with -1°C
8	Menu / select
9	Special function 1
10	Special function 2
11	Target temperature
12	Current temperature
13	Timer or stopwatch display
14	Power level (non-Ztove cookware)
15	Icon for special function 1
16	Icon for special function 2

**WARNING:** THE DISPLAY IS HEAT SENSITIVE. DO NOT PLACE HOT ITEMS ON TOP OF THE DISPLAY!

Overview of elements on the display.

Display	Explanation	Function
1...9	Power level	Display power level
P	Boost function	High power for a short period of time
E	Error message	Error message to react on
H	Residual heat	The heating zone is hot
F	Pot missing	No suitable pot detected
120° (big font)	Target temperature	Desired temperature
88° (small font)	Current temperature	Present temperature
HH:MM:SS	Timer or stopwatch.	Time tracking
Wi-Fi logo	Wi-Fi connection	Display when connected to Wi-Fi
Bluetooth logo	Bluetooth connection	Display when connected to app via. bluetooth

## Special functions

Special functions are variable. The special functions vary depending on whether a zone is activated or not. General features used globally are accessible when a zone is not selected, zone specific special functions are available when a zone is activated. Below are icons:



Child lock



Stop watch

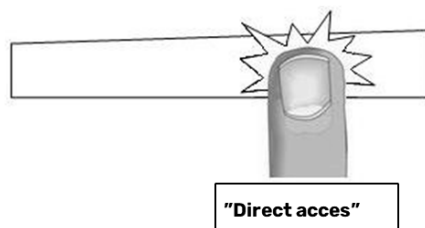
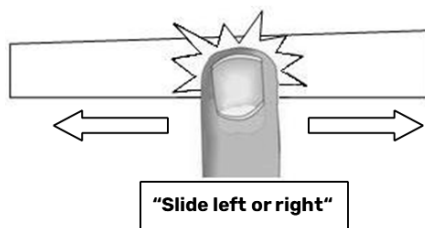


Timer

Additional special functions may be added with software updates. Make sure to refer to the latest manual that can be found at [www.ztove.com](http://www.ztove.com)

## Slider control

To select the power level or temperature the slider is used. You need to slide your finger along the "Slider Control." You can also change the level directly by tapping directly on a slider mark.



## Using the Appliance

Press a button to activate the corresponding command. The relevant buttons to use highlights when ready to use.

### Turn on the hob and set a power level

1. Place a pot in the center of a heating zone. Press and hold the power button for at least 1 second.  
⇒ Induction hob will beep
2. Press the desired zone selector button.  
⇒ *The slide control will be activated.*
3. Use the slider to set the desired power level for the selected zone. There are 9 power levels and a boost level (P).  
⇒ After some time the slide control button will turn off. The selected zone is no longer active and must be selected again to make a new setting.

**Note:** It is not possible to use full power on all 4 zones at the same time. When the power level is set for one of the zones, the system will automatically choose the optimal power distribution. It may occur that the power of another zone is reduced or completely turned off.

### Turn on the hob and set a temperature – for Ztove cookware

1. Place a *Ztove pot or pan* in the center of a heating zone. Press and hold the power button for at least 1 second.  
⇒ Induction hob will beep
2. Press the desired zone selector button.  
⇒ *The slide control will be activated.*
3. Use the slider to set the desired power level for the selected zone. There are 9 power levels and a boost level (P). *The power level*

determines the **speed of heating** when used with a Ztove pot or pan. The pot or pan will start at the default temperature.

- ⇒ After some time, the slide control button will turn off. The selected zone is no longer active and must be selected again when another setting is needed.

**IMPORTANT:** Only start one zone at a time and make sure the pot is identified correctly before activating another zone and pot. A green, blinking light on the handle of Ztove cookware indicates a proper connection. The zone selector on the induction hob lights up green when properly connected to Ztove cookware.

## **Change temperature of Ztove cookware**

1. Activate a zone with a Ztove pot or pan
2. Slide to change the temperature
  - ⇒ Sliding right increases the temperature by 5 °C
  - ⇒ Sliding left decreases the temperature by 5 °C
3. Use "menu up" button to change temperature
  - ⇒ Pressing "Menu up" increases the temperature by 1 °C
  - ⇒ Pressing "Menu down" decreases the temperature by 1 °C
4. Press the slider to change temperature. Hold for 2 seconds.
  - ⇒ Pressing a slider mark sets a pre-programmed temperature
5. 30 seconds after last interaction the zone is deselected.

## **Move Ztove cookware from a zone to a new zone**

1. Activate the zone with the Ztove pot or pan that you want to move
2. Tap the slide control to set the heating zone to '0' (off)
  - ⇒ The pot or pan will disconnect
3. Activate the new zone and move the Ztove pot or pan to the new zone.
4. Touch the slide control to set the heating zone to a high setting, i.e. 9.
  - ⇒ The pot or pan will re-connect remembering its temperature setting. Ensure a proper connection by noticing the green, blinking light on the Ztove pot or pan.

## Change speed of heating with Ztove cookware

1. Activate a zone with a Ztove pot or pan
2. Tap and hold a slider mark. The hob will say “beep once”  
⇒ *This will set the power level which determines the speed of reaching the desired temperature. Normally, a high power setting (9) is recommended, unless slow heating is desired for fragile food.*

**NOTE:** The power level marks of the slider lights up when a zone is activated.

## Set temperature using the temperature guide

1. Activate a zone with a Ztove pot or pan
2. Press the “menu” button  
⇒ Menu opens
3. Select “Temperature guide”
4. Navigate up /down and use “menu” to select temperature  
⇒ The recommended temperature for the selected food is set.

## Sous Vide function

The Sous Vide function can be used to prepare food at a constant temperature in a water bath. This feature works only with the 3L pot and 5L pot requiring at least 1.5 liters of water and the lid in place. The food must be raised above the bottom of the cookware to ensure water circulation. This can be done with a sous vide basket or a handful of spoons.

1. Activate a zone with a Ztove pot or pan
2. Press the “menu” button  
⇒ Menu opens
3. Select “Sous Vide”
4. Navigate up / down and use “menu” to select temperature and time  
⇒ The recommended temperature for the selected food is set.

Sous Vide mode is active until discontinued by a user or by removing the Ztove pot or pan from the zone for a prolonged period of time.

**IMPORTANT:** *Sous Vide mode uses an algorithm to display the water temperature rather than the sensor temperature at the bottom of the pot. Therefore, this feature must be activated to follow Sous Vide recipes correctly.*

## Turn off a heating zone

The display shows a power setting between 1 and 9, or 'P' with non-Ztove or a temperature with Ztove cookware.


1. Activate the heating zone by pressing the zone selector button.
2. Tap the slider mark '0' (off)
  - ⇒ *The heating zone will turn off.*
  - ⇒ *If all heating zones are set to '0' and no other processes are active, the hob will automatically turn off.*

## Residual heat indicator

After turning off a heating zone or stopping the hob, the zones remain hot and shows [H] on the display. The symbol [H] will disappear once the zones are cool enough to be touched safely. Do not touch the heating zones or place heat-sensitive objects on them while the residual heat indicators are active, as there is a risk of burns and fire.

## Setting the timer (Alarm) with automatic shut-off


Each cooking zone has its own, separate countdown timer ranging from 1 second to 24 hours.

1. Activate a zone with an active Ztove pot or pan
2. Use special function with icon: 
  - ⇒ *wait 2 seconds.*
3. Use the slider to select duration. Use "menu" to toggle between hour, minutes and seconds
4. Tap the check mark to set the timer
  - ⇒ *Countdown timer starts.*

**NOTE:** *For Ztove cookware, the countdown timer is associated with the pot or pan, not the zone. Thus, when moving Ztove cookware to another zone, the timer will display on the new zone.*



## Setting the stopwatch

When started, the stopwatch counts seconds until it has run for 24 hours, the zone disconnects or is turned off by user.

1. Activate a zone
2. Use special function with icon:   
⇒ Timer starts.


**NOTE:** For Ztove pots or pans, the stopwatch follows the pot or pan from cooking zone to cooking zone.


## Turn off stopwatch or alarm

1. Activate a zone
2. Reactivate the same button for "Timer"  or "stopwatch"   
⇒ wait 2 seconds.  
⇒ Countdown timer or alarm stops.

## Child lock

This setting is useful for preventing children from operating the hob or for cleaning the hob without accidentally activating buttons.

1. Make sure that no zone is activated
2. Use the special function lock icon:   
⇒ The user panel is now locked.

Deactivate the child lock again by pushing the icon  for 5 seconds.

## **Cleaning and maintenance**

### **Turn off the appliance before cleaning**

Do not clean the hob if the glass is too hot, as there is a risk of burns.

- To remove light marks, use a damp cloth with dish detergent diluted with water. Rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive cleaning agents and cleaning tools that can cause scratches must be strictly avoided.
- Never use any form of steam-powered or pressure-based appliance for cleaning.
- Do not use any tools or sharp objects that could scratch the ceramic glass.
- Ensure that pots and pans are dry and clean. Make sure there are no dust particles on your ceramic hob or on the pots. Scrubbing with rough cookware can scratch the surface.
- Spills of sugar, jam, jelly, etc., should be removed immediately while the surface is still warm. This will help preventing damage to the surface.

### **How to remove deposits and burnt residues from the hob**

- Use the included scraper designed for this purpose. Position the scraper at an angle against the glass ceramic and remove residues by running the blade across the surface. Then, wipe the appliance with a damp cloth and a little dish detergent. Finish by wiping with a clean, dry cloth.

## **Error handling**

### **The hob or cooking zone does not start:**

- The hob is poorly connected to the electrical network.
- The circuit protection is cut off.
- The lock function is activated.
- The sensitive touch buttons are covered in grease or water.
- An object is placed on a touch button.

### **A Ztove pot or pan is not heating:**

- Check that the pot is connected to the correct zone.



- Check that the power level is sufficiently high to heat the pot or pan. See chapter “Change speed of heating with Ztove cookware”

### **A Ztove pot or pan does not reach the correct temperature:**

- It is important to understand that the displayed temperature shows the value of the sensor at the bottom of the pot or pan. This value may be different from the temperature of the contents in the pot or pan.
- For water, the temperature will not exceed 100 degrees, regardless of the target temperature set, until the water has evaporated.
- Check that the Power level is sufficiently high to heat the pot or pan. See chapter “Change speed of heating with Ztove cookware”

### **A heating zone or the entire hob is turned off:**

- The safety system has been activated.
- You forgot to turn off the hob for a long time, after which it automatically shuts off.
- One or more sensitive buttons are covered.
- The pot is empty, and its bottom has overheated.
- The hob has an automatic power level reduction and an automatic shutdown system in case of overheating.

### **The hob is not performing as expected:**

Read the manual carefully for any special considerations when using Ztove.

As a last resort, turn the main switch in your fuse box off and on. Make sure to keep it off for at least 15 seconds. This may help resetting the hob.

If none of this works, create a support ticket using the Ztove app.

## Environmental Considerations

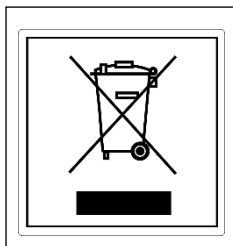
### Environment-friendly disposal of the appliance:

Packaging materials are environment-friendly and recyclable.

Electronic devices consist of recyclable components and sometimes harmful materials for the environment. These components are necessary for the proper functionality and safety of the appliance.

### Do not dispose of the appliance with household waste:

Packaging materials should be disposed of responsibly in accordance with local regulations. Contact your municipal waste collection center, which is responsible for the recycling of household appliances.



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## Declaration of conformity

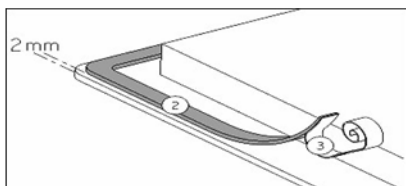
We hereby declare that our products comply with the applicable directives, orders, and regulations, as well as the requirements outlined in the relevant standards. The full text of the EU Declaration of Conformity can be found at the following address: [www.ztove.com/DoC](http://www.ztove.com/DoC)

## Installation Instructions

The installation should only be carried out by a certified professional. The installer must comply with legislation and relevant standards.

### How to install the sealing strip:

The sealing strip provided with the hob prevents liquids from entering under the hob. The installation must be carried out carefully according to the following drawing.



Place the gasket (2) two millimeters from the outer edge of the glass after removing the protective layer under the adhesive (3).

### Induction hob dimensions:

Ref.	Cutout size [mm]		Glass size [mm]		
	Width	Depth	Width	Depth	Thickness
ZIG604/01	560	490	590	520	4
ZIG804/01	750-770	490	800	520	4

### Installation of the induction hob:

- Ensure a distance of 50 mm between the hob and the wall or sides.
- Ideally, the hob should be installed with plenty of space on all sides. The hob must not be installed cramped between two walls or any other tall wall-like structures, such as a refrigerator.
- It is possible to install the hob in a corner, so that there is a wall at the back and a wall on one side.
- The furniture or base where the hob is mounted, as well as the furniture edges, laminate coverings, and the adhesive used for fastening, must be able to withstand temperatures up to 100°C.

- The wall finishing strips must be heat-resistant.
- The hob must not be installed on top of cookers without a fan or dishwashers.
- To ensure adequate ventilation for the electronics in the hob, an air gap of 20 mm is needed underneath the unit.
- If there is a drawer under the hob, no flammable items, such as aerosol cans, should be stored in the drawer.
- The cutting edges of the hole made in the countertop must be sealed with special lacquer, silicone rubber, or sealing compound to prevent swelling due to moisture. Carefully apply the provided sealing strip.
- The safety distance between the appliance and a range hood, specified by the manufacturer, must be observed. If there is no information, this distance should be at least 760 mm.
- Ensure that the hob's connection cable is not subjected to mechanical stress after installation, such as from a drawer.

## **Electrical connection**

- The installation of this appliance and its connection to the electrical network should only be carried out by a certified electrician who is familiar with and strictly adheres to standards and regulations.
- The electrical components must always be protected after installation.
- The relevant connection data can be found on the labels located at the bottom of the appliance.
- The hob must be integrated into the fixed installation in accordance with national and local installation regulations.
- The power cable must be positioned so that it does not touch any of the hot parts of the hob or oven and cannot be pinched by nearby components, drawers, or furniture.

## **Warnings!**

- Always connect the ground wire and
- Respect the connection diagram on the hob.
- The connection box is located underneath the back of the hob. To open the cover, use a medium screwdriver. Insert it into the slots and lift the cover.

<b>Mains</b>	<b>Connection</b>	<b>Cable diameter</b>	<b>Cable type</b>	<b>Protection calibre</b>
230V~1P+N 50Hz	1 phase + N	3 x 2.5 mm <sup>2</sup>	H05VV-F H05RR-F	25 A *
400V~2P+N 50Hz	2 phases + N	4 x 1.5 mm <sup>2</sup>	H05VV-F H05RR-F	16 A *

\* calculated with the simultaneous factor following the standard EN 60 335-2-6/1990

## **Connection of the hob:**

Before installing the hob, write down the information from the rating plate. The rating plate is at the bottom of the hob. The induction hob can be connected in different ways:

- Single phase 230V~1P+N
- Two phase 400V~2P+N
- For the different types of connections, use the jumpers located in the box next to the terminal and follow the rating plate.

### **Single phase 230V~1P+N:**

- Place the bridge between terminal 1 and 2.
- Attach the earth wire to the terminal "earth", the neutral wire N to terminal 4, the phase wire L to one of the terminals 1 or 2. Use a cable min. 3 x 2.5 mm<sup>2</sup>

### **Two phase 400V~2P+N:**

- Connect the ground wire to the "earth" terminal, the neutral wire N to terminal 4, the phase wire L1 to terminal 1, and the phase wire L2 to terminal 2. Use a cable with a minimum size of 4 x 1.5 mm<sup>2</sup>.

**Important!** Ensure that the wires are correctly connected to the jumpers and that the screws are tightened properly and sufficiently. The manufacturer cannot be held responsible for any incidents resulting from incorrect connections or that may occur due to the use of an ungrounded appliance or one equipped with a defective ground connection.

## General temperature guide

Temperature span	Common description
0 °C – 100 °C	Low heat
100 °C – 140 °C	Medium heat
140 °C – 180 °C	Medium high heat
180 °C – 220 °C	High heat
220 °C – 250 °C	Very high heat

### Boiling with temperature

For boiling water, it's recommended to initially set the temperature high, around 150 °C, to ensure rapid heating of the water. Keep an eye on the pot and stir if there are any food items in it. Then, reduce the temperature to the desired cooking temperature. Good temperatures for boiling:

- 100 °C (boiling point).
- 103 °C (water boils without producing too much steam).
- 108 °C (reduction - evaporation of water).
- 112 °C (water boiling vigorously).

**NOTE:** if the pot contains anything other than pure water, such as salt at the bottom, it can create an insulating layer, hindering optimal heat transfer. The solution is to stir the water or add salt after reaching the desired temperature.

### Frying with temperature

When frying on a conventional cooktop, you normally start by heating the pan to a high temperature. When a steak is placed on the pan, the temperature of the pan drops. Then, normally, you would turn up the power of the cooktop to increase the temperature of the pan again.

With temperature control, the cooktop itself maintains the desired temperature constant. This eliminates the need to heat the pan beyond the desired cooking temperature, and there's no need to adjust the temperature up or down thereafter.

## Recommended temperatures

Very high heat	250°C	Roast green coffee beans
	215°C	Scallops, toasted pine nuts
	210°C	Salmon w. skin, tiger prawns
	200°C	Caramelize sugar, deep frying
High heat	195°C	Salmon without skin, breaded fish/meat, sautéed potatoes
	190°C	Pancakes, butter-toasted bread
	185°C	Fry in butter, beef, pork
	180°C	Duck breast with skin
Medium heat	175°C	Bacon, meatballs, chicken breast with skin
	170°C	Chicken breast without skin
	165°C	Grilled cheese sandwich, bread croutons, fish cakes
	150°C	Omelette, soft onions, toasted nuts, pumpkin seeds
Low heat	135°C	Scrambled eggs, fried eggs
	112°C	Water boiling rapidly
Bring to boil	108°C	Reduce stock, sauces, etc.
	103°C	Water simmering - good for rice and pasta
Soft boil	100°C	Rice pudding, custard, ice cream, oatmeal porridge
	95°C	Poach vegetables
Poaching	90°C	Creamy scrambled eggs
	75°C	Glögg
	65°C	Keep food warm without further cooking
	60°C	Melt gelatin
Emulsifying	58°C	Emulsified sauces like béarnaise and hollandaise
	50°C	Melt chocolate, melt butter
Melting	40°C	Quick thawing of frozen goods for immediate use

## **Contact information**

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