



Catler®

# INDUCTION HOB

Instruction Manual  
INDUCTION HOB



IH 4010

# INDUCTION HOB

## TABLE OF CONTENTS

2	Catler recommends safety first
6	Know your IH 4010 induction hob
8	Operating your IH 4010 induction hob
12	Care and cleaning
13	Troubleshooting

## CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and that's why we put your safety first from the initial design concept to the production itself. Nevertheless, please be careful and follow the instructions below when using this appliance.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- If the power cord is damaged, ask the authorised service for a replacement in order to prevent hazards. It is forbidden to use the appliance with the power cord damaged.



**CAUTION: HOT SURFACE.  
THE TEMPERATURE OF ACCESSIBLE  
SURFACES MAY BE HIGHER IF THE  
APPLIANCE IS IN OPERATION.**



**WARNING:**  
**IF THE SURFACE IS CRACKED, TURN OFF THE APPLIANCE TO PREVENT POSSIBLE ELECTRIC SHOCK.**



**CAUTION:**  
**THIS APPLIANCE IS NOT DESIGNED TO BE CONTROLLED USING AN EXTERNAL TIMER SWITCH OR A REMOTE CONTROL.**

- Metal objects such as knives, forks, spoons or lids should not be placed on the hotplate as they may heat up.
- Children under 8 years of age must be kept away from the appliance and its power cord.



**WARNING:**  
**IT IS FORBIDDEN TO SWITCH ON THE APPLIANCE WHILE DISHES ARE PLACED ON THE HOTPLATE WITHOUT ANY FOOD INSERTED. A HEATED HOTPLATE REMAINS HOT EVEN WHEN THE COOKING IS FINISHED. PLEASE DO NOT TOUCH THE HOTPLATE WITH YOUR HANDS WHILE IT'S HOT.**

- This appliance is designed for household use only. The appliance is also designed for personal non-commercial use in areas that include, but are not limited to the following:
  - staff kitchenettes in stores, offices and other workplaces;
  - recreational objects, chalets, cottages;
  - hotel or motel rooms and other living areas;
  - Bed & Breakfast facilities.
- Do not use the appliance in outdoor or industry environment.
- Never use the appliance for any purposes other than intended.
- Before connecting the appliance to a power socket, check that the nameplate rated voltage matches the voltage of the power socket the appliance is to be connected to. Connect the appliance only to a properly grounded socket. Do not use an extension cord. Unwind the power cord in full before use.
- Only use the appliance on flat, dry, clean, stable and fire-resistant surface. Do not use the appliance on metal surfaces, such as on the kitchen sink drainage board.
- Do not place the appliance on or near table edge, electric or gas stove or other sources of heat.
- Do not use the appliance on a surface which is heat-sensitive or covered with table cloth, paper or other flammable material, in the vicinity of curtains or other flammable or heat-sensitive materials.
- During operation there needs to be sufficient area for air circulation above the appliance and around it. A safety distance of at least 50cm and 10cm must be observed over the hotplate in the main heat radiation direction and in other directions around the appliance respectively.
- During operation, the appliance must be placed on the kitchen unit countertop with no cabinet or overhanging shelf over itself.
- Do not place any objects on the appliance.
- Do not place credit cards, watches or radios in the vicinity of the appliance, so that they are not damaged by the magnetic field generated by the operation of the induction cooktop.



**WARNING:**

People with a cardiac pacemaker should only use this appliance after consulting their attending physician.

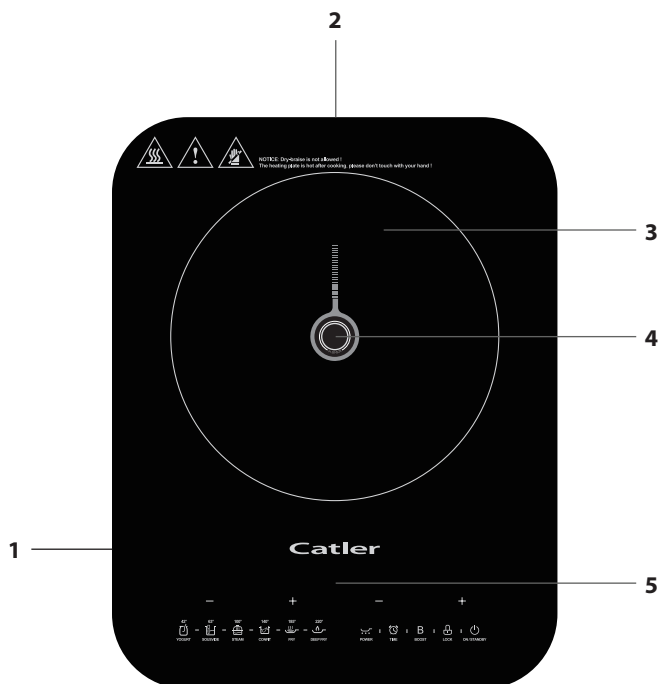
- Do not cover or block the ventilation openings of the appliance. Do not insert any items in the ventilation openings.
- Do not use the appliance without any pot or pan put on the hotplate. During operation, regularly check the food status.
- Use only cooking pots or pans suitable for induction heating.
- Always make sure that the pot or pan is placed correctly on the hotplate.
- The dish handles should be in a safe position to prevent getting caught on and overturning the dishes.
- Do not touch the appliance hotplate with sharp objects.
- Liquids or meals may not be heated in closed containers, such as cans, as an explosion could result.
- Take special care if oil or fat is used for cooking. If fat or oil is heated to a high temperature, it may catch fire.

- When handling hot dishes containing hot food or liquids, take special care to prevent burning or scalding.
- Use oven mitts when handling hot dishes.
- Do not heat any metallic objects on the appliance.
- The appliance must not be left unattended while in operation or connected to a power socket.
- Keep in mind that the hotplate will still radiate some residual heat for a while after use. Take care not to touch the hot surface of the appliance.
- After use, always turn the appliance off with the **ON/STANDBY** button and unplug the power cord. Take this action also if the appliance is to be left unattended, unused or before cleaning, maintenance, moving or storage.
- When disconnecting the appliance from the mains socket, always pull the plug, not the power cord. Otherwise, damage to the power cord or the socket could occur.
- Allow the appliance to fully cool down before moving, cleaning, maintenance or storage. Never move the appliance during operation, while there is a pot or a pan on it or if it's not cooled down completely.
- To prevent electric shock, do not immerse the appliance, plug or power cord or in water or any other liquid.
- Do not place heavy objects on the power cord or the appliance.
- Regularly clean the appliance after each use according to the instructions in the Cleaning and maintenance chapter. Do not perform any maintenance on the appliance other than the cleaning described in this user's manual.
- Do not use the appliance if it malfunctions, has been dropped on the floor, immersed in water or damaged in any way.

### **IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT**

- Fully unwind the power cord before use. Connect the appliance only to a properly grounded socket.
- Do not leave the power cord hanging over the edge of a table or countertop or allow it to touch a hot surface or to become tangled up.
- For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cords to connect the appliance to a power outlet.
- Do not use this appliance in moving vehicles or on boats, outdoors, or for any purpose other than intended. Otherwise, there is a risk of personal injury.
- Any maintenance other than standard cleaning must be performed at authorised Catler service centre. To avoid the risk of electric shock, do not repair and/or make any adjustments to the appliance by yourselves.
- We recommend to install a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend to install a residual current device (with a nominal residual operating current of no more than 30mA) in the electric circuit in which your appliance is to be connected. For further expert advice, please contact your electrician.

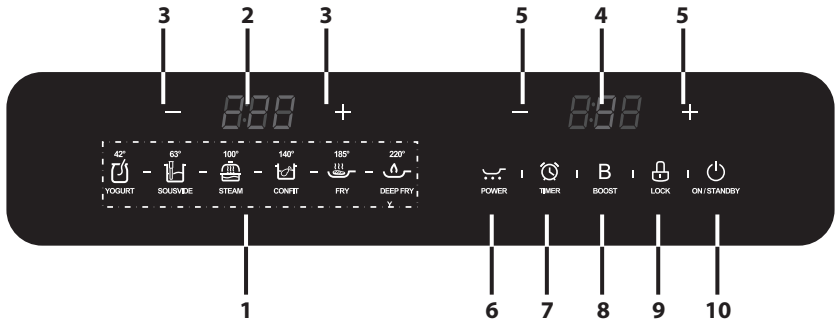
## KNOW YOUR IH 4010 INDUCTION HOB



1. Air inflow openings
2. Ventilation openings
3. Ceramic hotplate
4. Cooking zone indicator
5. Control panel



## DESCRIPTION OF THE CONTROL PANEL



- 1. Operating modes** - press the button to select the required operating mode.
- 2. Temperature display** - shows the set temperature.
- 3. Temperature +/- setting buttons**
- 4. Power display** - shows the set power level as well as the set cooking time in the timer mode.
- 5. Power level +/- setting buttons**
- 6. POWER button** - this is used to enable the power feature.
- 7. TIMER button** - this is used to enable the timer feature.
- 8. BOOST button** - this is used to enable the maximum power feature.
- 9. LOCK button** - this is used to enable/disable the child lock feature.
- 10. ON/STANDBY button** - this is used to turn the appliance on/switch to standby.

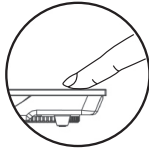
## OPERATING YOUR IH 4010 INDUCTION HOB

### BEFORE FIRST USE

Before first use, remove all packaging and advertising labels / stickers from the appliance.

### TOUCH BUTTONS

Since all buttons on the control panel are made as touch buttons, just a small force is needed to press them. To press the buttons, we recommend to use the balls of your fingers instead of fingertips. Each press is accompanied by a beep to confirm a successful press. Always make sure that the touch buttons on the control panel are clean and dry. Also make sure that your hands are dry as even a thin coat of water or dirt on your fingers may prevent a button from pressing.



### USING THE HOTPLATE

Put the hotplate on a clean, flat and dry surface. Make sure to leave a sufficient clearance around the hotplate to allow proper air circulation around the hotplate. Make sure that the air inflow openings or the ventilation openings are not blocked. Place dishes suitable to be used on an induction hob on the hotplate centre. Insert the power plug into a properly grounded power socket. An acoustic signal will sound and the display will show "L" indicating that the appliance is in the standby mode and the hotplate temperature is low.

#### NOTE

We recommend that you always put the dishes on the hotplate centre first and then plug the power cord in the mains socket.

**WARNING!**  
Never turn on the appliance if there are dishes on the hotplate with no food inserted.

### TURNING A HOTPLATE ON AND OFF

To turn the hotplate on, press **ON/STANDBY**. To cook or warm up food, please select operating mode or set the hotplate power level.

If you do not press any button within one minute, the hotplate will automatically switch to the stand-by mode.

If you are using dishes unsuitable for an induction hob, the hotplate will stop and an acoustic signal will sound. After one minute of inactivity, the hotplate will automatically switch to the stand-by mode.

If you remove dishes from the hotplate while food is being cooked, an acoustic signal will sound. After one minute of inactivity, the hotplate will automatically switch to the stand-by mode.

**NOTE**

A fan located inside the hotplate will start during operation. This is normal. The fan helps to provide correct air circulation and accelerate hot air extraction from inside the hotplate. This prevents the inner hotplate parts against overheating which could otherwise lead to their damage.

When the food cooking is finished and you are not going to use the hotplate any more, press **ON/STANDBY** to switch to the standby mode. The display will show either "L" (the hotplate temperature is low and safe to touch) or "H" (the hotplate temperature is high and unsafe to touch).

**WARNING!**  
**Do not touch the hotplate while "H" is being shown on the temperature display. There is a danger of a burns.**

**WARNING!**  
**Do not put any flammable objects (such as kitchen towels) or heat-sensitive objects (such as plastic doses) on the hotplate.**

Before unplugging the power cord, wait until the temperature display shows "L" and the hotplate fan has come to a complete stop. Then, you can unplug the power cord from the mains socket carefully.

**NOTE**

The fan may be still running even after the hotplate has switched in the standby mode. This is normal.

## SELECTING AN OPERATING MODE

Press the required operating mode button to select the relevant mode and the temperature display will show the preset temperature. You can adjust the temperature with +/- buttons on the temperature display side. The hotplate power level is set automatically and cannot be changed.

Button	Yogurt	Sousvide	Steam	Confit	Fry	Deep Fry
Temperature	42°C	63°C	100°C	140°C	185°C	220°C

## SETTING THE HOTPLATE POWER LEVEL

Press **POWER** and the display will show the default power level of "10". Press the +/- button on the power display side to set the required hotplate power level.

Power level	1	2	3	4	5	6	7	8	9	10
W	200	400	600	800	1000	1200	1400	1600	1800	2000

## BOOST FUNCTION

The BOOST function provides quick and efficient food cooking. Press **BOOST** and the hotplate will automatically switch to the maximum power level. Press **BOOST** again and the hotplate will switch back to the last set power level.

## TIMER

The timer function allows you to set the cooking time after which the cooking will stop automatically and the hotplate will switch to the standby mode. The function can be selected for all operating modes as well as for the set power level. If you set the timer for any operating mode, the power display will show the time countdown. If you set the timer for any operating mode, the power display will show the set power and the time countdown alternately. Press the **TIMER** button and the display will show "0:01". Press the +/- button on the power display side to set the required cooking time. You can set the cooking time from 0:01 to 9:00. Press and hold the +/- button to speed up the time setting process

in 10 minute increments.

When the cooking time is set, the time will flash briefly on the display and when the flashing stops, automatic countdown will start.

When the set time has elapsed, the cooking will stop, the hotplate will automatically switch to the standby mode and the temperature display will show "H" or "L".

## CHILD LOCK

The child lock function is designed to lock the control panel to protect the performed setup against being changed accidentally. To enable the child lock function, press **LOCK**. The child lock indicator will light up and only the **ON/STANDBY** button will remain active.

To disable the child lock function, hold down the **LOCK** button. Child lock indicator will go out.

## **DISHES SUITABLE TO BE USED ON THE INDUCTION HOB**

The dishes suitable to be used on the induction hob must be equipped with a special ferromagnetic bottom. To find out if your dishes are suitable for use, attach a magnet to a dish bottom. If the magnet sticks to the bottom, the dishes are suitable for use (stainless, iron, stainless enamelled or enamelled dishes for example). If not, the dishes are not suitable for use (glass, ceramic, aluminium or copper dishes for example). Make sure that the dishes have a flat bottom. The bottom diameter of the dishes should range between 15 to 20cm to be able to be used on the Catler IH 4010 induction hob. Before first use, you may notice tiny white spots on the bottom of the dishes. This is normal. To remove such spots, warm up a small amount of vinegar to 60°C-80°C and clean the spots with the warm vinegar.

## CARE AND CLEANING

Before cleaning the appliance, always disconnect the plug of the power cord from the mains socket and let it to cool down properly.

Before unplugging the power cord, make sure that the temperature display shows "L" and the fan has come to a complete stop.

**WARNING!**  
**DO NOT WASH THE APPLIANCE, MAINS CORD AND PLUG UNDER RUNNING WATER AND DO NOT IMMERSE IT IN WATER OR ANY OTHER LIQUID.**

### CAUTION:

Do not use sharp objects, chemicals, thinners, petrol or other similar substances. Under no circumstances should the appliance be cleaned with a steam cleaner.

Wipe the hotplate with a soft sponge slightly moistened in warm water. Then wipe with a dry cloth.

In case of burned food or similar dirt, you can use a special cleaning agent suitable for ceramic induction surfaces. Always apply the cleaning agent on a sponge, not on the hotplate surface. Wipe with a clean soft sponge, then wipe dry with a cloth.

Also, regularly clean the air inflow openings and the ventilation openings. Wipe them with a soft and dry cloth. You can also remove dust and dirt from the openings with a soft brush or a hand-held vacuum cleaner with a brush attachment at a low power.

### STORAGE

Before storing, make sure that the appliance is clean, dry and completely cooled. Store it in a well-ventilated dry place out of reach of children and animals.

## TROUBLESHOOTING

This chapter describes the most common problems you may encounter while using this appliance. If your problem is either not stated here or persists, stop using the appliance, unplug the power cord and contact your authorized service centre.

**UNDER NO CONDITION SHOULD YOU REPAIR OR DISASSEMBLE THE APPLIANCE YOURSELVES. THE APPLIANCE CONTAINS NO USER SERVICEABLE PARTS.**

Problem	Cause	Solution
The displays won't light up when the power cord is plugged in an outlet and <b>ON/STANDY</b> is pressed.	The power cord plug is incorrectly inserted in the power socket.	Insert the power cord plug properly in a power socket.
	The power socket is not powered / the fuse is damaged (blown out).	Connect the hotplate in another power socket / check the house fuses.
When <b>ON/STANDBY</b> is pressed, the displays light up, but the hotplate won't heat.	You are using inappropriate dishes.	Make sure that the dishes being used are suitable for an induction hob - to learn more, please refer to " <b>Dishes suitable to be used on the induction hob</b> ".
The hotplate has stopped heating while cooking.	The oil temperature is too high while frying.	Reduce the oil temperature while frying.
	The ambient temperature is too high.	Open the window or turn on A/C to reduce the ambient temperature.
	Air inflow openings or ventilation openings are blocked.	Remove foreign items that are blocking the openings.
	The set cooking time has elapsed.	Set the cooking time or power level again or select the required operating mode.
	The safety fuse has blown out.	This is normal. The safety fuse protects the hotplate against overheating and consequential damage. Unplug the power cord from the mains outlet and wait several minutes until the hotplate has cooled down.

Problem	Cause	Solution
The error code E3 or E6 appears on the display.	Wait a moment and when the hotplate temperature drops, press <b>ON/STANDBY</b> . You will then be able to use the hotplate again.	
The error code E7 or E8 appears on the display.	Turn off the hotplate and unplug the power cord from the power socket. Wait a moment until the voltage becomes steady. You will then be able to use the hotplate again.	
Error code E1, E2, E4, E5, Eb or U1 appears on the display.	Stop using the hotplate. Unplug the power cord from the mains socket and call your Catler authorized service centre.	



## INSTRUCTIONS AND INFORMATION ON DISPOSING OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

## DISPOSING OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal and recycling, take these products to designated collection points. Or in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. Disposing of this product correctly helps save valuable natural resources and prevents damage to the environment by improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

### **For business entities in European Union states**

If you want to dispose of electric or electronic devices, ask your retailer or supplier for the necessary information.

### **Disposal in other countries outside the European Union**

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This appliance meets all the basic requirements of the EU directives.

The text, design and technical specifications may be changed without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Address of the manufacturer: FAST ČR, a.s., Černokostecká 1621, Říčany CZ-251 01

Because of continuous improvement of design and other properties, your product may slightly differ from the one shown on the pictures in this manual.

Z důvodu neustálého zdokonaľování designu a dalších vlastností se může vámi zakoupený výrobek mírně lišit od výrobku uvedeného na obrázcích v tomto návodu.

Z dôvodu neustáleho zdokonaľovania dizajnu a ďalších vlastností sa môže vami kúpený výrobok mierne líšiť od výrobku uvedeného na obrázkoch v tomto návode.

A kivitel és más jellemzők állandó fejlesztése miatt a megvásárolt termék enyhén eltérhet az ezen útmutatóban található képeken mutatott terméktől.

Ze względu na ciągle udoskonalanie designu i innych właściwości, zakupiony produkt może się nieznacznie różnić od produktu przedstawionego na rysunkach w niniejszej instrukcji.

Из-за постоянного улучшения дизайна и других свойств ваш продукт может немного отличаться от представленного на рисунках в данном руководстве.

**WWW.CATLER.EU**