

# User Manual Book Built In Induction Hob

BM 8722 AABK

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This guide book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through [www.modena.com](http://www.modena.com)

## PART 1 : SAFETY WARNINGS

Your safety is important to us. Please read the following information carefully before installing or using your Hob

### Electrical Shock Hazard

- Disconnect the appliance from the electricity supply before carrying out any work or maintenance on it.
- Make sure that grounding system is installed properly.
- Alterations to the domestic wiring system must only be made by MODENA Technician.
- Failure to follow this advice may result in electrical shock or death.

### Cut Hazard

- Take care - panel edges are sharp.
- Failure to be cautious could result in injury or cuts.

### Operation and Maintenance

- Electrical Shock Hazard
- Do not cook on a broken or cracked hob. If the hob surface break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact MODENA technician.
- Switch the hob off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

### Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

## Hot Surface Hazard

- During usage, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cooled down.
- Keep children away from the appliance.
- Handles of saucepans may be hot to touch. Check saucepan handles, do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

## Important Safety Instructions

- No combustible material or products should be placed on the appliance at any time.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and grounded only by MODENA Technician by contacting MODENA Customer Service.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Never leave the appliance unattended when in use. Boil over causes smoke and greasy spillovers may ignite fire.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the hob as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.

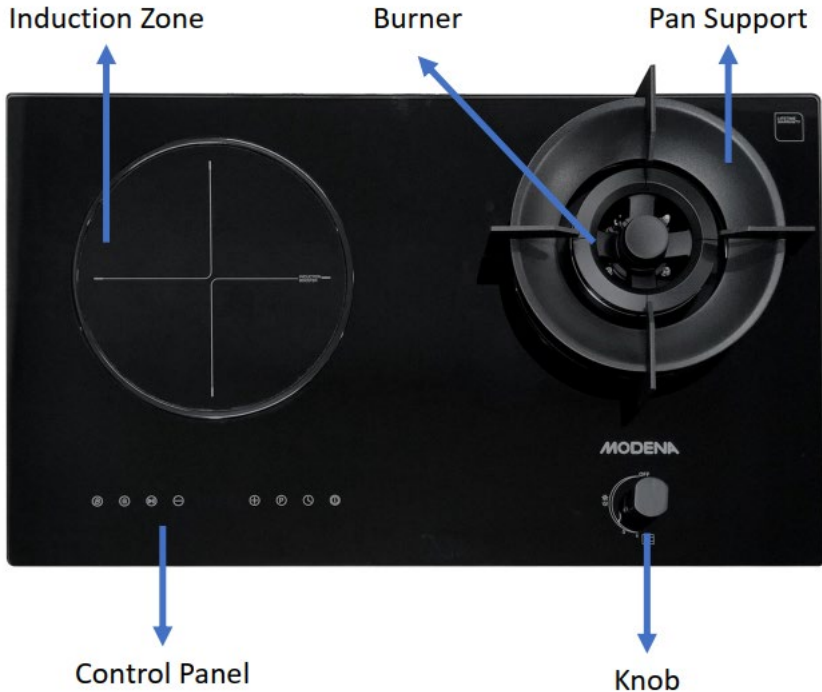
- Do not store items of interest to children in cabinets above the hob. Children climbing on the hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other repairing process should be done by MODENA technician.
- Do not use steam cleaner to clean hob.
- Do not place or drop heavy objects on hob.
- Do not stand on your hob.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this may scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents for cleaning, as these can scratch the ceramic glass.
- If the power supply cable is damaged, it must only be replaced by MODENA technician.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- 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 the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.

### **NOTES :**

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish fire with water, but switch off the appliance and then cover flame with a lid or a fire blanket.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

## PART 2 : NAME OF PARTS

BM 8722 AABK



1. Induction Zone 2000 W
2. Burner
3. Pan Support
4. Knob
5. Control Panel for Induction Zone

- The image is a general overview and is not necessarily the same as the product you receive. Features and completeness depends on the type of products

## PART 3 : INSTALLATION

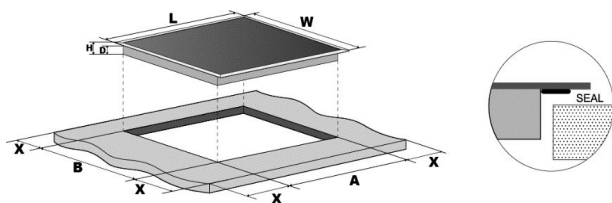
The appliance must be installed and connected in accordance with current regulations.

After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DO NOT USE, contact where you buy immediately.

Please contact MODENA Call Center for installation

### Selecting Installation Equipment

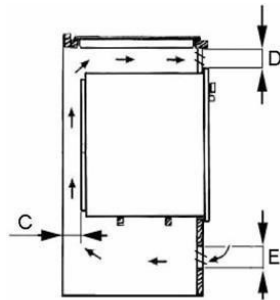
- Cut out the work surface according to the measurements shown in the picture.
- For the purpose of installation and use, a space minimum of 5 cm shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



Model	L (mm)	W (mm)	A (mm)	B (mm)
BM 8722 AABK	730	420	670	370

- If the cooker is installed with an oven below it, separator panel must be placed between the bottom of the stove and the frame below it at a minimum distance of 10 cm.
- If the induction cooker is installed without oven on the bottom, the minimum distances to put the separator panel is 15 cm.

- Electrical cable from both equipments must be installed separately to avoid short circuit.

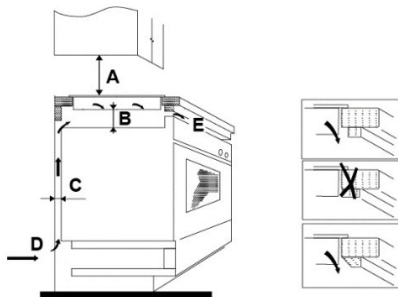


**C** : min. 3 cm  
**D, E** : min. 10 cm

Make sure the appliance has good air ventilation, not tightly closed. And make sure the device is working properly. As in the image below :

**CATATAN:**

The Safety distance between the appliance and the kitchen cupboard above the appliance ( A ) is at least 760 mm



A ( mm )	B ( mm )	C ( mm )	D	E ( mm )
760	50 ( Minimum )	20 ( minimum )	Air Intake	Air Exit ( 5 )



## Installing the Induction Cooker on Kitchen Set Table

To install an induction cooker on the kitchen counter niche, follow these instructions:

- The cable is directly plugged into a power supply through a circuit breaker.



### ATTENTION:

Do not use a power plug, if it is branched/paralleled with other appliances.

- Post the seal adhesive along the sides of the stove's bottom part to maintain humidity in the bottom area of the induction cooker.



## Connecting the Hob to the Power Supply

- If the cable is damaged or needs replacement, this should be done by MODENA technician using the proper tools, so as to avoid any accidents.
- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.

- The cable must be checked regularly and only replaced by MODENA technician
- The hob must be installed by MODENA technicians. Please never conduct the operation by yourself.
- The electric hob shall not be mounted next to cooling equipment, dishwashers and tumble dryers.
- The electric hob shall be installed properly to ensure better heat radiation and enhance its reliability.
- The wall and induced heating zone above the work surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be heat resistant.
- Do not use steam cleaners.

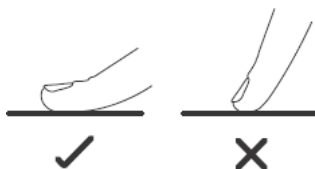
## PART 4: HOW TO USE

### Before Using Your New Hob

- Read this guide, taking special note on the 'Safety Warnings' section.
- Remove any protective film that may still be on your new electric hob.

### Using the Touch Controls

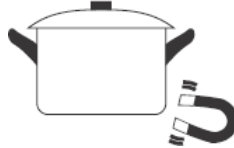
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.




## Choosing the Right Cookware

Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction hob.



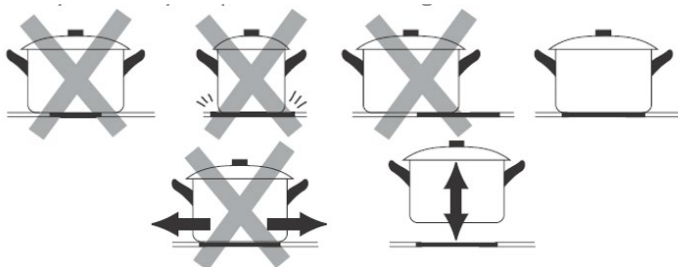
- If you do not have a magnet:
  1. Put some water in the pan you want to check.
  2. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable for an induction hob: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- Induction hobs are made from smooth, ceramic glass, the heat comes from a magnetic induction coil which heats the cookware but not the cooking surface. The heat from the cookware is transferred to the food.

It's important that you use only metal pans specifically designed and/or approved for use on induction hobs. Never allow melamine or plastic containers to come in contact with the heat zones

Do not use cookware with jagged edges or a curved base.


Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. If you use smaller pot efficiency could be less than expected. Always centre your pan on the cooking zone.

Always lift pans off the electric hob—do not slide, or they may scratch the glass.



## To Start Cooking

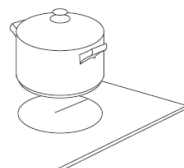
1. After the hob be connected to electricity and power on.

Press and hold the ON / OFF  control button for about 1-3 seconds until you hear a “beep” to turn the hob on.

2. The hob enters Standby mode, all heat setting indicators and Timer setting indicators shows “-ON-”.

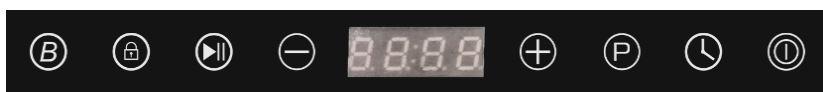
3. Place a suitable pan on the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



4. Set heating level of cooking zone

You can adjust heat setting by touching “+” or “-”



## Turn Off Induction Hob

You can turn off by touching ON / OFF  button.



## NOTES :

- If there is power outage during cooking, all programmed settings will be cancelled, you need to reset the programme again.
- The cooling fan of induction hob will remain on for several minutes after the hob is turned off.

## Beware of Hot Surfaces

After turn off, the letter **H** will show in the power setting indicator if cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature.


## NOTES:

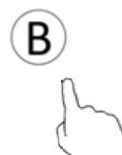
This can also be used as an energy saving function: if you want to heat further pans, use the hotplate that is still hot.

## Using Booster Function on Induction Hob

For induction hob models which with Booster function, you can use the “Booster” function to boost power of relevant cooking zone for a maximum power rating for 5 minutes. This function could reduce the cooking time, which convenience for cooking when in hurry!

To use booster function when induction hob is working, follows below:

1. Turn on the hob by touch ON / OFF control button.
2. Touch the Booster function control button , the heating zone indicator will show “ b ”. Then Booster function is activated, the power reach Maximum strength for 5 minutes, and then return to the pre-set heat setting.
3. To turn off Booster function:
4. When in Booster function, touch the “Booster” control button again, you can deactivate Booster fuction




## NOTES:

After booster finish, the cooking zone will return to previously power level setting before booster.


## Child Lock

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on) by activate Child Lock function.
- When the controls are locked, all other touch control buttons will be disabled except the ON/OFF control button and Child Lock control button.

## To lock the controls

Touch the Child Lock control button  once . The timer indicator will show “Lo”, and Child Lock function is activated.

## To unlock the controls

1. Make sure the electric hob is turned on.
2. Touch and hold the Child Lock control button  for several seconds, the buzzer beeps once and “ - Lo - ” disappears in timer indicator, the Child Lock is deactivated. You can now start using your electric hob.


## WARNING:

Under the child lock mode, all controls button are disabled except the ON/OFF  and child lock .

## Stop & Go Function

- Make cooking easy! When cooking, your doorbell rings, phone rings, or kid shouts from another door. Need to step out of kitchen? These

means dinner could burn, or take longer time to ready if you switch everything off.

- The Stop & Go function can turn off all zones. When you back, with touching of the button once more , hob restarts where they were, to continue cooking.

## Activate Stop & Go function

To activate **Stop & Go** function, you can press the **Stop & Go** function button once. Then all programmed setting be hold on and hob stop heating, indicators will show " - || - " on display




## Deactivate Stop & Go function

To cancel **Stop & Go** function, you can press the **Stop & Go** function again, after come back. Then all programmer setting will return to what they were, Stop & Go indicator " - || - " disappear from display.


## Using Timer

When the hob is turned on, you can set the timer up to 240 menit.

### To Set The Timer:


- Touch the  button to set the timer. And then touch the plus  icon and minus  icon to set the cooking timer.
- When the minute minder is set, it will begin to count down immediately, the display will show the remaining time.

## Detection of Pan and Small Articles

For induction hob, if the display flashes "" in heat setting indicator, it means that:

- you have not placed a pan on the correct cooking zone, or
- the pan you're using is not suitable for induction cooking, or
- the pan is too small or not properly centered on the cooking zone.

## Residual Heat Warning

When the hob has been operated for some time, there will be some residual heat. The letter “H” appears to warn you to keep away from it. 

## Over – Heat Protection

The equipped temperature sensor can monitor the temperature inside the hob. When an excessive temperature is sensed, the hob will stop the operation automatically.

## Cooking Guidelines

### Cooking Tips

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

## Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because flavors develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

## Searing steak

To cook juicy flavorsome steaks:

- Stand the meat at room temperature for about 20 minutes before cooking.
- Heat up a heavy-based frying pan.
- Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.



- Only turn the steak once during cooking. The exact cooking time will depend on the thickness of the steak and doneness. Times may vary from about 2 – 8 minutes per side. Press the steak to check how cooked it is – the firmer it feels the more ‘well done’ it will be.
- Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

### **For stir-frying**

- Please use compatible cookware for induction hob
- Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- Preheat the pan briefly and add two tablespoons of oil.
- Cook any meat first, put it aside and keep it warm.
- Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
- Stir the ingredients gently to make sure they are heated through.
- Serve immediately.

### **Heat Settings**

The settings below for induction hob are guidelines only. The exact setting will depend on factors including your cookware and the amount of food you are cooking. Experiment with the induction hob to find the settings that suit you best.


Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"> <li>• delicate warming for small amounts of food</li> <li>• melting chocolate, butter, and foods that burn quickly</li> <li>• gentle simmering</li> <li>• slow warming</li> </ul>
3 - 4	<ul style="list-style-type: none"> <li>• reheating</li> <li>• rapid simmering</li> <li>• cooking rice</li> </ul>
5 - 6	<ul style="list-style-type: none"> <li>• pancakes</li> </ul>
7 - 8	<ul style="list-style-type: none"> <li>• sautéing</li> <li>• cooking pasta</li> </ul>
9	<ul style="list-style-type: none"> <li>• stir-frying</li> <li>• searing</li> <li>• bringing soup to the boil</li> <li>• boiling water</li> </ul>

# BM 8722 AABK

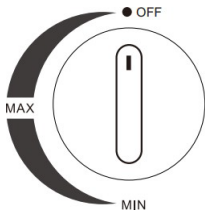
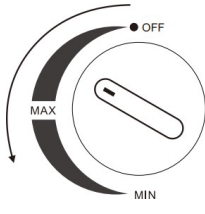
## How to using Induction Hob

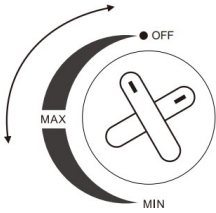
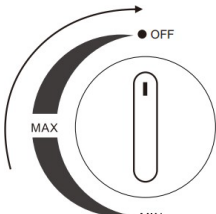


Display	Description	Details
	Booster	Press the Booster to turn on booster mode for maximum 5 minutes and “” will show on display, Power level will resume to normal power level after 5 minutes.
	Child Lock	<ul style="list-style-type: none"> <li>• Tekan tombol child lock untuk mengaktifkan fitur child lock</li> <li>• Press the Child Lock Button to activate Child Lock mode.</li> <li>• All on button ( except On / Off ) button will be disabled.</li> <li>• Press and hold Child Lock button to non active Child Lock Mode.</li> </ul>
	Stop & Go	<ul style="list-style-type: none"> <li>• Press Stop &amp; Go button to stop induction hob program.</li> <li>• Press Stop &amp; Go button again to resume cooking process</li> </ul>
	Minus	To decrease power level and timer.
	Plus	To increase power level and timer.
	Program	In stand by mode, press  to set the heating power.
	Timer	<ul style="list-style-type: none"> <li>• Set the timer by pressing the timer button, “0:00” will shown by default</li> <li>• Press  or  to adjust the time you want.</li> <li>• Can set timer 4 hours ( 240 Minutes )</li> </ul>

		<ul style="list-style-type: none"> <li>• Timer will stop start automatically after 5 seconds and timer will stop blinking.</li> <li>• Timer dapat di atur sampai 4 jam ( 240 menit )</li> <li>• Timer will start automatically after 5 seconds and timer will stop blinking.</li> <li>• For Reset timer, just press the ⊕ or ⊖ when the display is showing time set.</li> <li>• To cancel timer, press and hold the timer button.</li> </ul>
	On / Off	To turn On / Off induction Hob.

## How to Operate Gas Hob

	<ul style="list-style-type: none"> <li>• Press and hold the knob for 3 -5 seconds before turning the knob.</li> <li>• After flame ignited, press and hold for the knob for 5 more seconds before release to avoid flame out.</li> </ul>
	<ul style="list-style-type: none"> <li>• In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re ignite the burner for atleast 1 min.</li> <li>• Remarks : when you start to use the cooker for the first time or the cooker has not been used for a long time period of time. This is because the gas need to fill up the gas hose before reaching to the burners.</li> <li>• In this case, repeat turning on the ignition knob a few times until it lids.</li> </ul>

	<ul style="list-style-type: none"> <li>• Used the knob to control the flame. Turn the knob anti clockwise to the minimum position to set the lowest cooking flame.</li> <li>• Remarks : Flame might be put off if the flame is being adjusted to the lowest cooking flame; always ensure there is still flame when turning to the lowest cooking flame,</li> </ul>
	<ul style="list-style-type: none"> <li>• Turn the ignition knob clockwise up to the OFF position without pressing it.</li> <li>• The gas will stop supply to the burner and the burner will be switched off</li> </ul> <p>Remarks : Always make sure the ignition knob is at OFF position when not in use.</p>

## BAGIAN 5: MAINTENANCE

### NOTES :

Before any maintenance or cleaning work is performed, disconnect the appliance from electricity supply and ensure the appliances is completely cool.

### Cleaning The Hob Surface

Clean spillages from the hob surface as soon as possible after use. Always ensure the surface is cool enough before cleaning.

Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface, you may need to use a specialist vitro-ceramic glass cleaner, which is available in most supermarkets.

Do not use other abrasive cleaners and/or wire wool ect., as it may scratch the ceramic glass surface of your hob.

The MODENA Induction cooker is designed specifically for long term usage and does not require complicated maintenance. However, there are several advices on how to maintain the quality of your stove.

## Glass/Ceramic Surface

Clean the dirty part of the glass/ceramic using a wet cloth or a special glass/ceramic cleaner, and then dry it using a soft cloth.

- Glass/ceramic must be cleaned under cool condition, unless stained with sugar or liquid with high content of sugar, in which case the glass/ceramic must be immediately cleaned, (be careful when doing this, as there's a risk of burn).
- Always turn off the cooking zone and unplug the power cord from the power outlet when necessary before cleaning your induction cooker.
- Do not use any cleaning agent that can damage the glass/ceramic.
- Use a fine cloth and avoid scratching your glass/ceramic.

## Hints dan Tips

Problem	Recommended Action	Important notice
Soiling on glass (fingerprints, marks, food stains or non-sugary spillovers on the glass)	<ul style="list-style-type: none"> <li>• Switch off the power supply.</li> <li>• Apply a vitro-ceramic glass cleaner while the glass is still warm (but not hot!)</li> <li>• Rinse and wipe dry with a clean cloth or paper towel.</li> <li>• Switch on the power supply to the hob.</li> </ul>	<ul style="list-style-type: none"> <li>• When the power supply is disconnected from the hob, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the hob glass surface: it may stain the glass.</li> </ul>

Problem	Recommended Action	Important notice
<p>Boil over, melts, and hot sugary spills on the glass</p>	<ul style="list-style-type: none"> <li>• Remove these immediately with a fish slicer, palette knife or razor blade scraper suitable for ceramic glass of hob, but beware of hot cooking zone surfaces:</li> <li>• Switch off the power supply.</li> <li>• Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the hob.</li> <li>• Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>• Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ul>	<ul style="list-style-type: none"> <li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
<p>Spillovers on the touch controls</p>	<ul style="list-style-type: none"> <li>• Switch off the power supply.</li> <li>• Soak up the spill</li> <li>• Wipe the touch control area with a clean damp sponge or cloth.</li> <li>• Wipe the area completely dry with a paper towel.</li> <li>• Switch on the power supply to the hob.</li> </ul>	<ul style="list-style-type: none"> <li>• The hob may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the hob back on.</li> </ul>

## Maintenance of the Hob

If you find something goes wrong for your hob, before contact the service or where you purchased it, please check whether below:

1. There is no power to the appliance:
  - Check whether there is a power cut of your department;
  - Check whether the appliance is been connected to electricity properly;
  - Has the timer setting elapsed;
  - Whether it reaches the longest cooking time setting and auto shut off;
  - Whether there is liquid boiling over touch control panel and overflow protection devices auto shut off;
2. The touch control panel buttons can't be active:
  - Whether it's under "Child Lock", which there is "-Lo-" shows in timer displayer;
  - Whether liquid/wet cloth over touch control panel active overflow protection;
3. After cooking there is "H" shows on display:
  - This is normal. The hob is with Residual Heat Warning safety features. It will remain on until the surface is cool enough for touch.
4. After turn off, the fan of induction hob remains working for a while:
  - This is normal, this is to help appliances completely cool down.
5. Some pans make crackling or clicking noises during use of induction hob:
  - This is normal, it's the sound of induction coils during working, and for different construction of your cookware, the clicking might be slightly different.
6. The glass is being scratched:
  - Check whether you use unsuitable cookware, like rough-edged cookware.
  - Check whether unsuitable, abrasive scourer or cleaning products being used.



## PART 6 : TROUBLESHOOTING

Problem	Possible Cause	Recommended Action
Hob can't operate	<ul style="list-style-type: none"> <li>• Power Cord not plugged correctly</li> <li>• Electricity not running through the power outlet.</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure power cord plugged correctly.</li> <li>• Ensure the electricity running through the power outlet.</li> </ul>
Ignition does not work	<ul style="list-style-type: none"> <li>• Battery runs out.</li> <li>• Control knob is not in maximum fire position.</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure that the battery is installed correctly.</li> <li>• Ensure the battery is still charged electricity.</li> <li>• Ensure knob has been pressed and rotated toward the star symbol.</li> </ul>
Gas Leakage	<ul style="list-style-type: none"> <li>• Knob is not in OFF position.</li> <li>• Gas leakage due to improper gas hose and regulator installation.</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure all knobs are in the OFF position.</li> <li>• Check whether the gas hose and regulator have been installed properly.</li> <li>• Perform a gas leak test at the gas hose, regulators, and cylinders, especially on the connectors.</li> <li>• If you still able to smell the gas, disconnect the regulator from the cylinder immediately, do not light a fire.</li> <li>• Contact MODENA Call Center for service.</li> </ul>
Fire is not normal (Red / small / unstable)	<ul style="list-style-type: none"> <li>• Gas supply obstructed/interfered.</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure that the holes in the burner is not clogged with spillovers.</li> <li>• Clean the burner, including the fire holes.</li> </ul>

	<ul style="list-style-type: none"> <li>• Insufficient gas amount.</li> </ul>	<ul style="list-style-type: none"> <li>• Check the gas amount on the regulator's gas indicator. Make sure the gas amount is still sufficient.</li> </ul>
	<ul style="list-style-type: none"> <li>• Lack of oxygen supply due to improper air circulation.</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure that the room's air circulation is convenient for gas use.</li> </ul>

## PART 7 : PRECAUTION

- Always reduce the heat in the cooking zone or turn off the cooking zone before removing your cooking utensil.
- Oil or fat must be treated with caution during the cooking process since the material is flammable at certain temperature.
- After the induction cooker is done cooking, the indicator lamp (H) will still be on until the entire cooking zone is cooled off. Do not touch the cooking zone if the indicator lamp is still on.
- Avoid power cord wiring extension.
- In the case of an anomaly on your induction cooker, turn off the unit and unplug the power cable from the power outlet and immediately contact the MODENA Call Center.
- Turn off the stove or turn off the power through the MCB every after cooking is finished or when the induction cooker is not used for an extended period of time.
- Routinely service your stove once every 3 (three) months so that any anomaly on your gas stove can be immediately fixed.

## BAGIAN 8: SPESIFIKASI

MODEL	BM 8722 AABK
Type	Kompor Hybrid ( Induksi & Gas )
Total Zone	2
Cooking Zone	Zona Induksi Ø210 mm (2.0 kW) Double Rings Burner ( 5.2 kW )
Blocking Security System	Ya
Color	Hitam
Control Panel	Kontrol Panel Sentuh & Sistem Kenop Kontrol
Program / Timer	Digital
Lock System	Ya
Voltage (Volt)	220
Frequency (Hz)	50
Product Dimention (P x L x T) mm	730 X 420 X 65
Cut-Out Dimention (P x L) mm	670 X 370

To improve product quality, design and specifications above might change without notice. Pictures in this manual book is schematic and might be different with the actual product. Values written in the label or in attached documentation is obtained from laboratory according to relevant standard. Values may vary according to operational condition and appliance's conditions.



PT MODENA INDONESIA  
Jl. Industri Raya I Blok D-8,  
Jatiuwung, Tangerang 15135