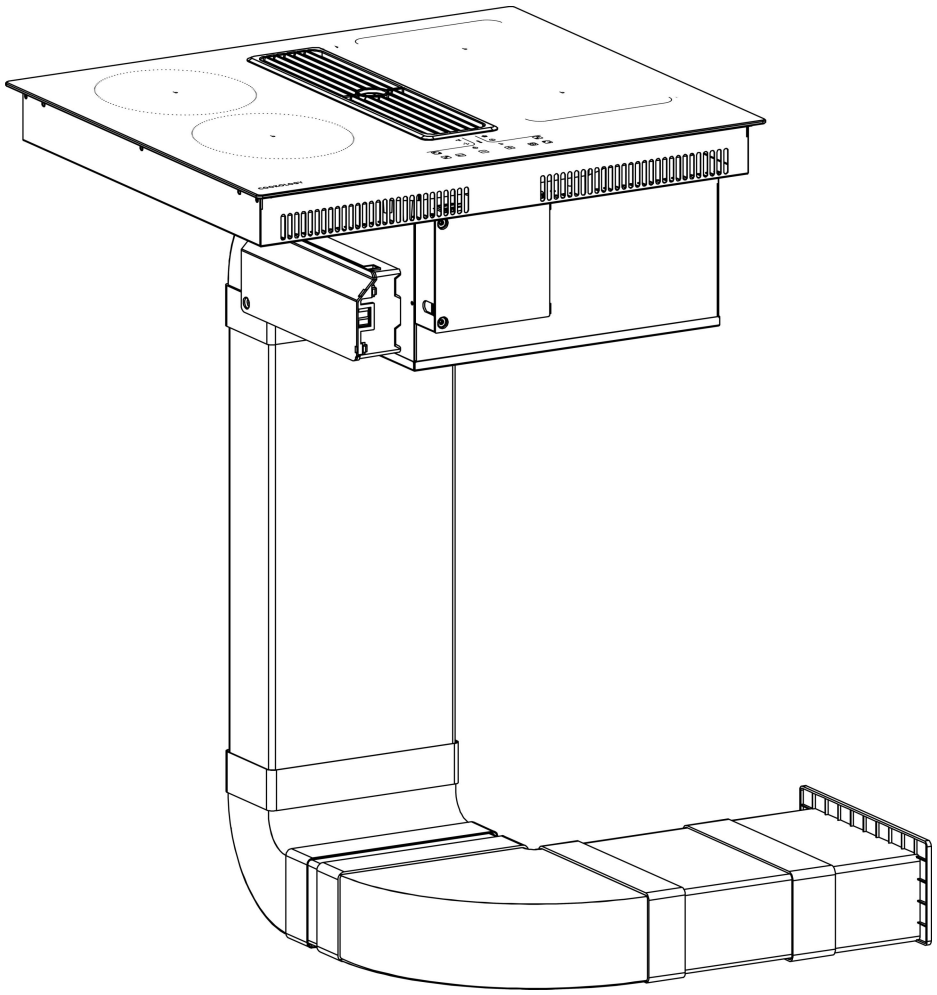
COOKOLOGY

CIDD700/1A

70cm Induction hob with central venting function Instruction Manual



Please register the warranty for this product on www.Cookology.com

SAFETY INSTRUCTIONS

⚠ Please read the following instructions carefully before using the appliance.

☆Especially important: The design of the induction cooker of this product complies with the EEC Directive 89/336 guidelines. When the cooker is working, there is an electromagnetic field near it, and it will not interfere with the use of other electrical equipment during normal use, but special attention should be paid to the following conditions:

1.Those who use pacemakers must ensure that their pacemaker design meets the above guidelines. Please contact your personal doctor for consultation to ensure that they are consistent with the pacemaker manufacturer.

2.Those who use medical electronic equipment such as hearing aids must ensure that they comply with the guidelines on electromagnetic interference.

☆ This product is only suitable for household use, not suitable for barbecues, barbecue shops and other commercial uses.

☆ Please choose professionals to install this product in accordance with the instructions and local regulations.

☆If the product fails, to avoid danger, please find a local repair center for repair.

☆The installation and replacement of the power cord must be done by professionals.

☆Manufacturers and agents are not liable for injuries or property damage caused by improper installation, improper use or improper maintenance.

☆Children shall not operate the appliance.

☆The disassembled packaging materials (plastic bags, foam, plastic, etc.) should be placed out of the reach of children, as they may cause harm.

☆ This hob comes with a cooling fan with air vent underneath the worktop itself. If there is a drawer under the worktop, do not put any paper or small light objects in it as they could be sucked up by the fan, damaging it or compromising its function.

☆Do not use aluminum foil to protect parts of the hob.

☆ Do not leave the kitchen unattended when cooking foods where high contents of oil or fat are used, the oil could catch fire. If the oil catches fire never put out with water. Immediately suffocate the fire with a lid and turn off the hob.

☆Do not cook on the hob if the glass is broken. Water or cleaning products could filter through the breakage and cause electrical shocks. Immediately contact qualified personnel as soon as you notice a breakage.

☆Keep the area around the hob free from combustible material (plastic, paper etc.) or flammable liquids, these can catch fire.

☆Do not place metal objects (especially the air intake net and air intake hood) on the hob surface, as they may be heated and cause burns.

☆There is residual heat on the glass surface of the hob after use, and the number of the heating unit will display "H". At this time, do not touch the glass with your hands to avoid burns, and do not place objects on the glass to avoid being heated by the residual heat of the glass.

☆After using the hob, you should use the control button to

shut down. Do not rely on the hob to detect that there is no pot and turn it off by itself.

☆Do not heat the unopened sealed or airtight container, because it may explode if heated.

☆The hob part of this product is equipped with a "child lock" button, which can avoid improper use by children and others, and can also avoid accidentally starting the hob during cleaning.

☆Do not block the air inlet of the hood during use, and do not let water or soup flow into the air inlet box.

☆The filter screen of this product needs to be cleaned regularly to maintain a good suction effect. Please make sure that the power has been cut off before cleaning.

☆The filter should be cleaned according to the method specified in the manual to avoid the risk of fire during use.

☆The gas discharged from the hood of this product should not be discharged into the flue for discharging coal gas or other fuels.

☆ Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass- ceramic or similar material which protect live parts.

☆Please do not use a steam cleaner.

☆Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

☆The instructions for hobs shall state that the appliance is not intended to be operated by means of external timer or separated remote-control system.

☆ Danger of fire: Do not store items on the cooking surfaces.

☆If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

☆ There shall be adequate ventilation of the room when the range hood is used at the same time as appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).

☆ There is a fire risk if cleaning is not carried out in accordance with the instructions.

☆Do not flame under the range hood.

☆ CAUTION: Accessible parts may become hot when used with cooking appliances.

☆ The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.

☆Regulations concerning the discharge of air have to be fulfilled.

☆Warning: Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards.

☆ Cleaning and user maintenance shall not be made by children without supervision.

☆WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

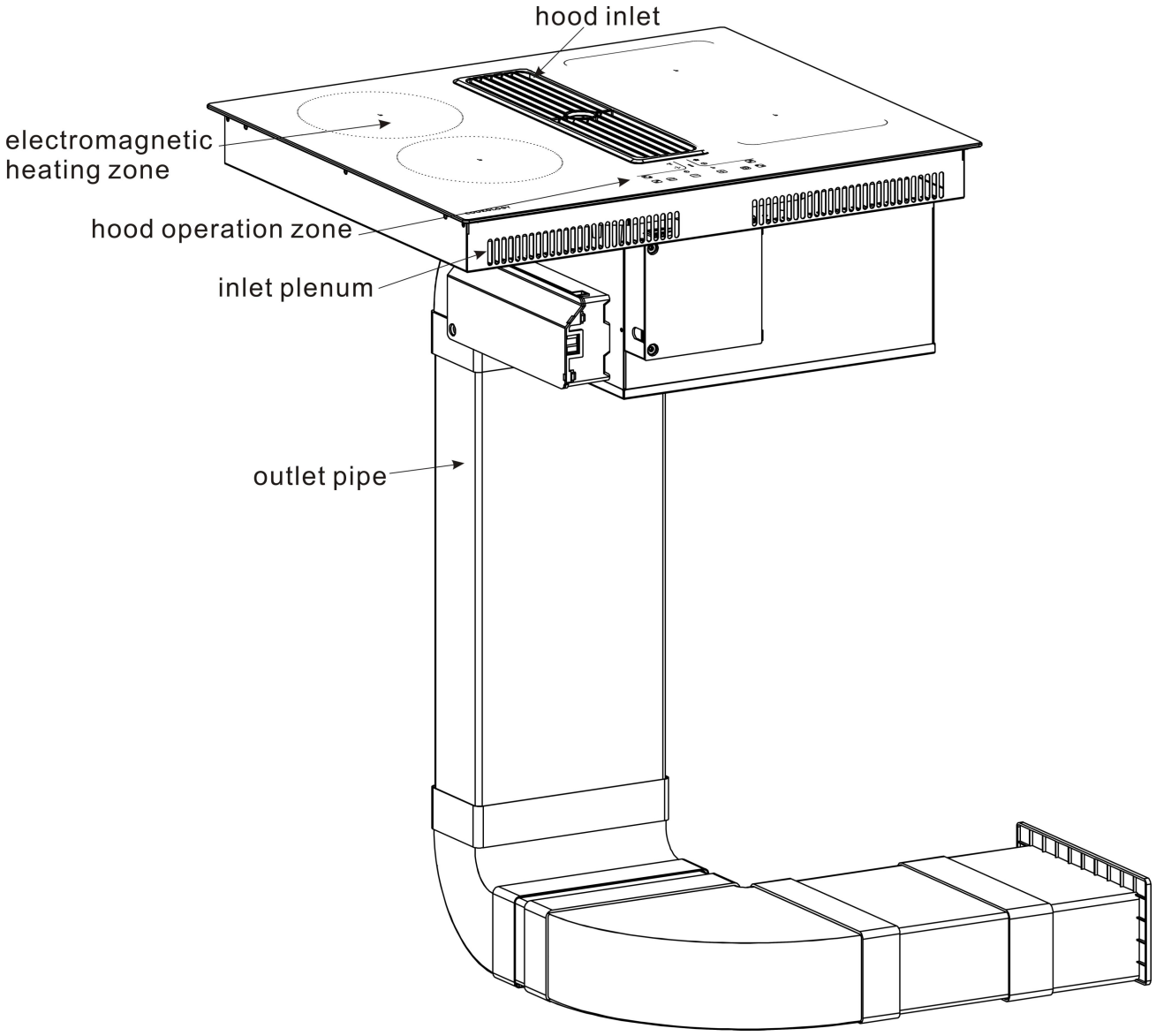
☆ WARNING: Danger of fire: do not store items on the

cooking surfaces.

☆The instruction for hobs shall state that the appliance is not intended to be operated by means of an external timer or separate remote-control system.

PRODUCT STRUCTURE

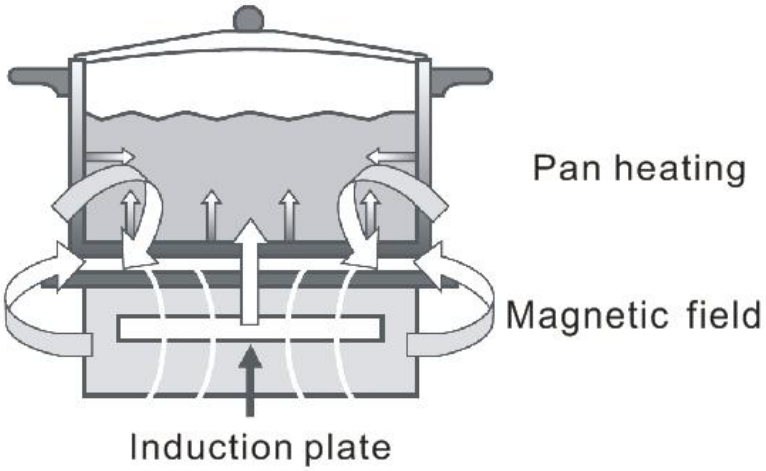
For the product structure, refer to Pic below.



HOW INDUCTION HEATING WORKS

There is an electronic circuit inside the induction hob which powers and commands a coil. This creates a magnetic field which activates when it comes into contact with suitable pots and pans(magnetic material).

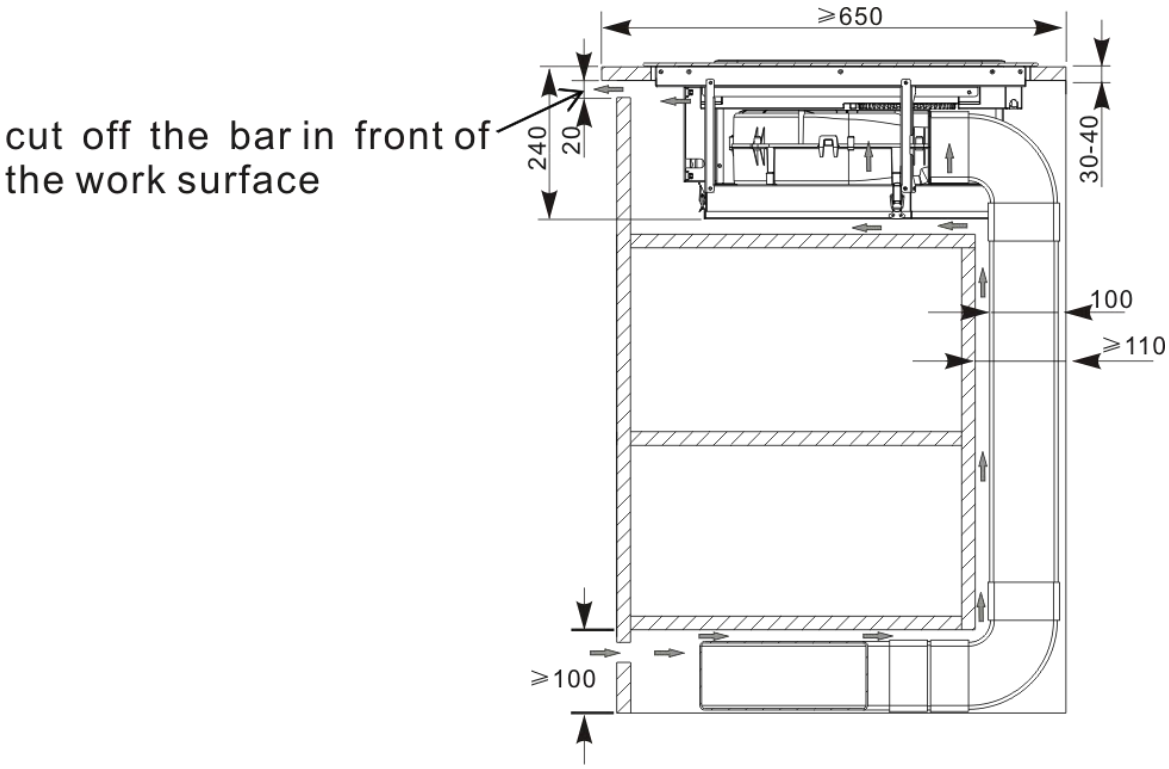
The pan on the hob warms up instantly, while the hob remains cold. There is no loss of heat. The heat generated in the pan lets you cook quickly, saving time and energy.



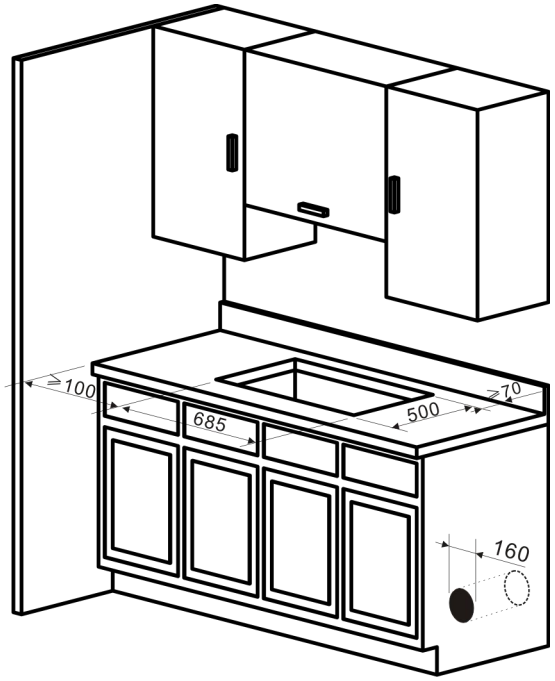
INSTALLATION(extraction mode)

- **Installation tips**

  The hob can be installed on a top with a flat surface and thickness of between 30 and 40mm. The cupboard underneath the top should leave enough sufficient area to accommodate inlet plenum, blower cavity, inlet pipe, outlet pipe and so on, and this area should make sure good ventilation and heat dissipation is provided. Refer to pic below.



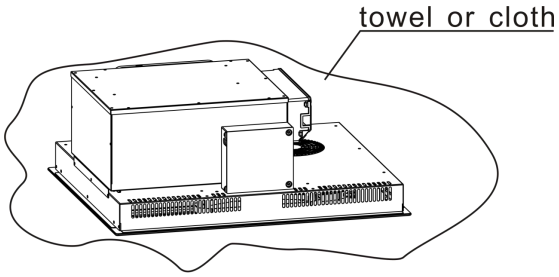
➢ Preparing the unit for a built-in appliance



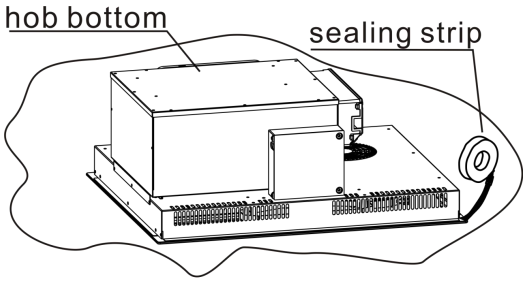
1. Make a square opening on the table surface with the size of 685*500mm, refer to Pic above for the specification.
2. After drilling a hole on the table surface, carefully remove shavings or sawdust before inserting the appliance, as they could be sucked up by the appliance and compromising its function.
3. Make sure the table surface is level and square and that no part interferes with the space required for installation. The kitchen units that are in direct contact with the appliance must be heat-proof(min. 80℃).

➢ Installing the appliance

1. Dismantle the package and take out the instruction manual.
2. Put a towel or cloth on the table surface. Place the glass face down on the protected surface. See pic 1.
3. Apply the sealing strip to the edge of the bottom of the hob, leaving about 3mm from the edge of the glass. Apply the seal all around the circumference. Cut off the excess part and link the two ends of the sealing strip. See pic 2.

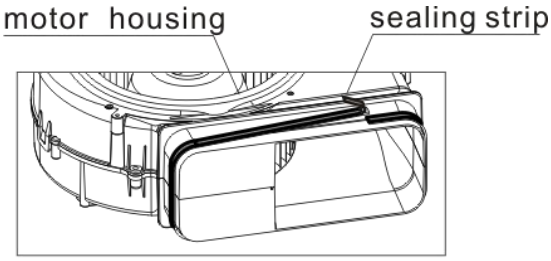


Pic 1

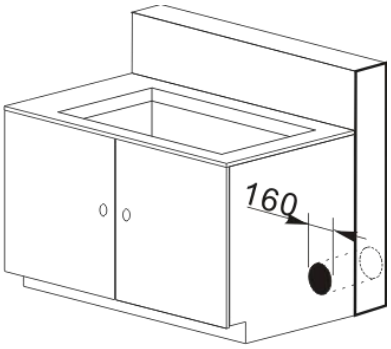


Pic 2

4. Clean the surface of the motor air outlet with a cloth, stick the sealing strip around the air outlet, cut off the excess part and link the two ends of the sealing strip. See pic 3.
5. A hole with a size of about 160mm should be opened in the wall in the direction of the air outlet. See pic 4.

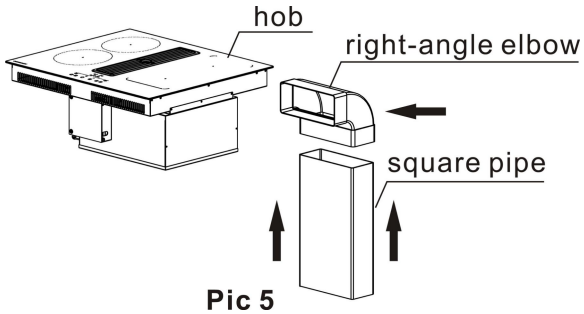


Pic 3

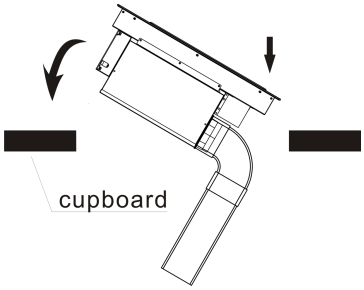


Pic 4

6. Put the right-angle elbow on the air outlet, and then put the square pipe into the right-angle elbow. See pic 5.
7. Tilt the hob into the cupboard at a certain angle. See pic 6.

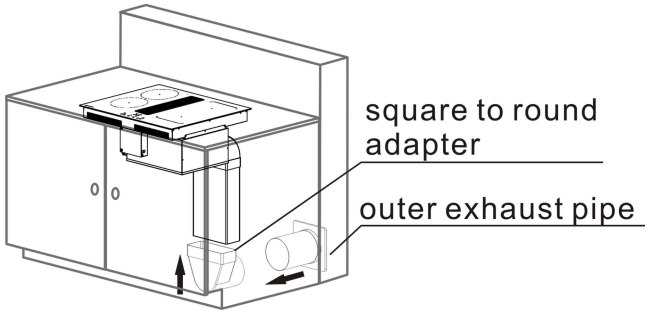


Pic 5

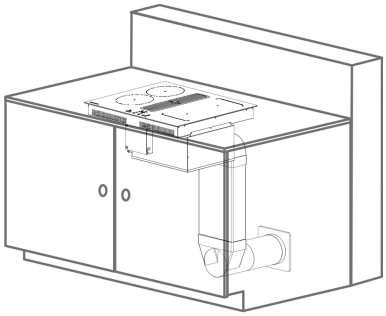


Pic 6

8. Put the square to round adapter on the square pipe, and put the outer exhaust pipe on the square to round adapter. See pic 7.
9. Installation is finished. See pic 8.



Pic 7



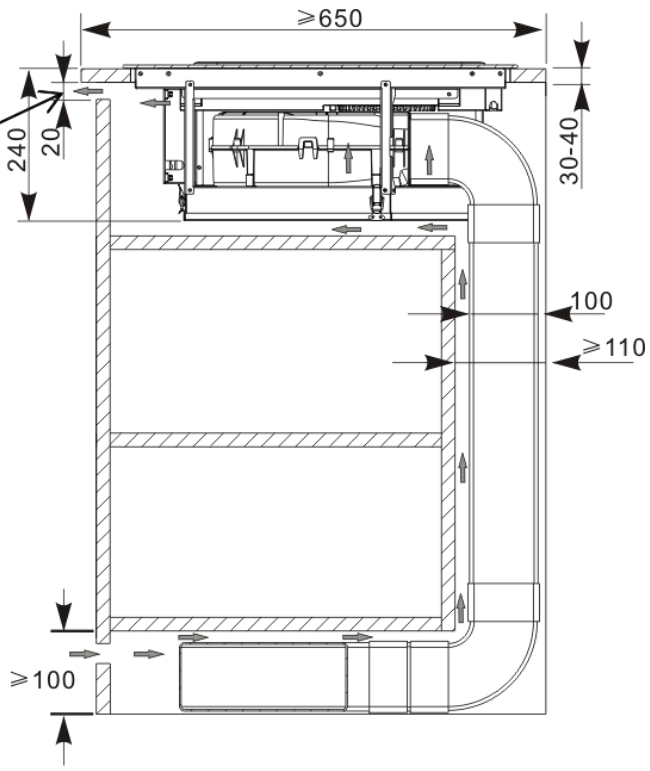
Pic 8

INSTALLATION(recirculation mode)

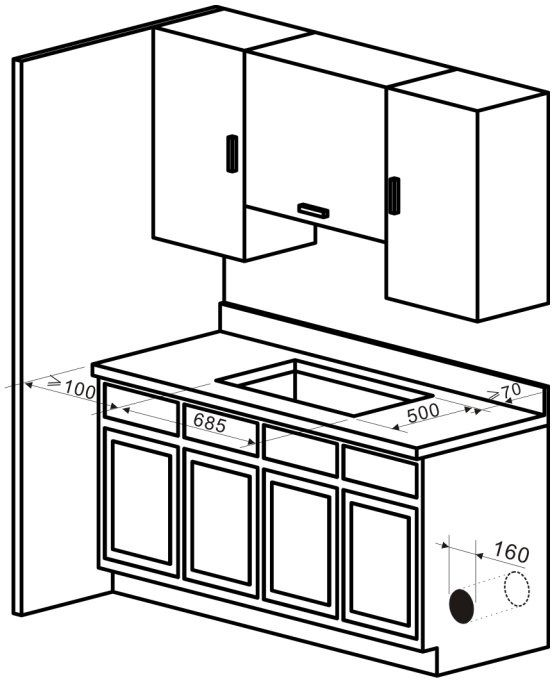
➢ Installation tips

The hob can be installed on a top with a flat surface and thickness of between 30 and 40mm.The cupboard underneath the top should leave enough sufficient area to accommodate inlet plenum, blower cavity, inlet pipe, outlet pipe and so on, and this area should make sure good ventilation and heat dissipation is provided. Refer to Pic below.

cut off the bar in front of the work surface



➢ Preparing the unit for a built-in appliance

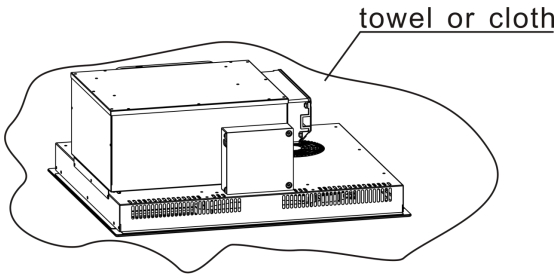


1. Make a square opening on the table surface with the size of 685*500mm,then make a square hole from the beside of the cupboard, with diameter of about 230*100mm, refer to Pic above for the specification.
2. After drilling a hole on the table surface, carefully remove shavings or sawdust before inserting the appliance, as they could be sucked up by the appliance and compromising its function.

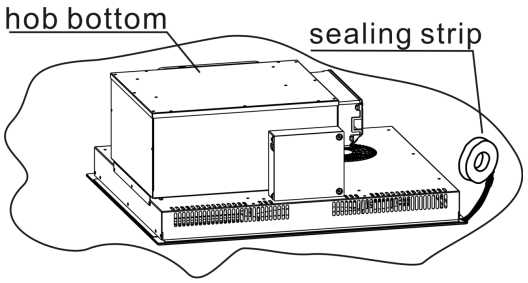
3. Make sure the table surface is level and square and that no part interferes with the space required for installation. The kitchen units that are in direct contact with the appliance must be heat-proof(min. 80℃).

➢ Installing the appliance

1. Dismantle the package and take out the instruction manual.
2. Put a towel or cloth on the table surface. Place the glass face down on the protected surface. See pic 1.
1. Apply the sealing strip to the edge of the bottom of the hob, leaving about 3mm from the edge of the glass. Apply the seal all around the circumference. Cut off the excess part and link the two ends of the sealing strip. See pic 2.

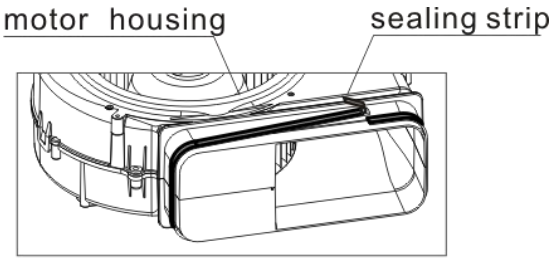


Pic 1

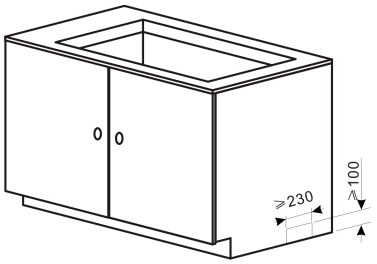


Pic 2

2. Clean the surface of the motor air outlet with a cloth, stick the sealing strip around the air outlet, cut off the excess part and link the two ends of the sealing strip. See pic 3.
3. Open a 230*100mm square hole on the side of the cupboard in the direction of the air outlet. See pic 4.

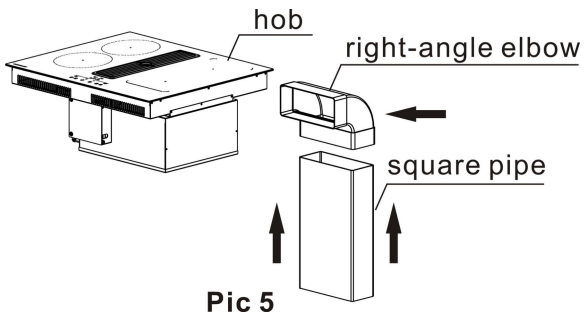


Pic 3

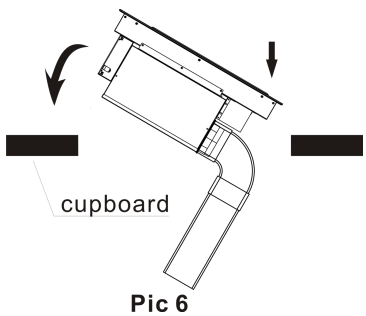


Pic 4

4. Put the right-angle elbow on the air outlet, and then put the square pipe into the right-angle elbow. See pic 5.
5. Tilt the hob into the cupboard at a certain angle. See pic 6.



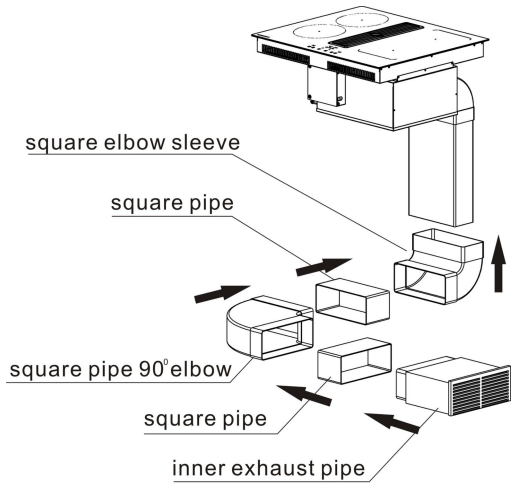
Pic 5



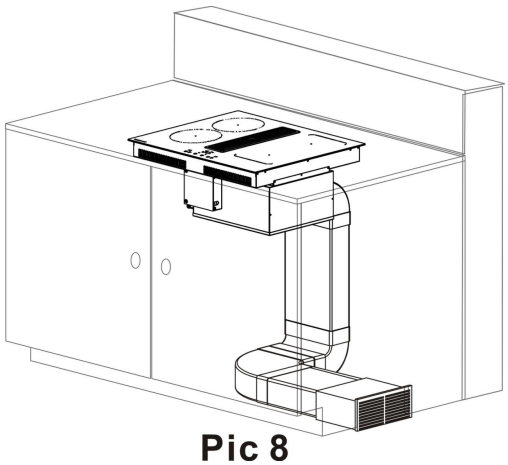
Pic 6

6. Put the square elbow sleeve, square pipe, square pipe 90° elbow, and inner exhaust pipe on the corresponding pipes according to the pic 7.

7. Installation is finished. See pic 8.

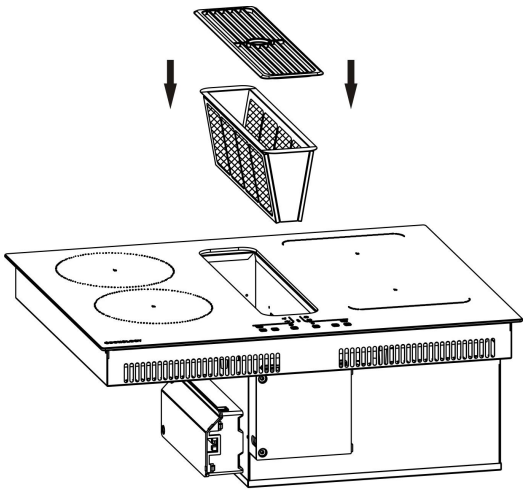


Pic 7



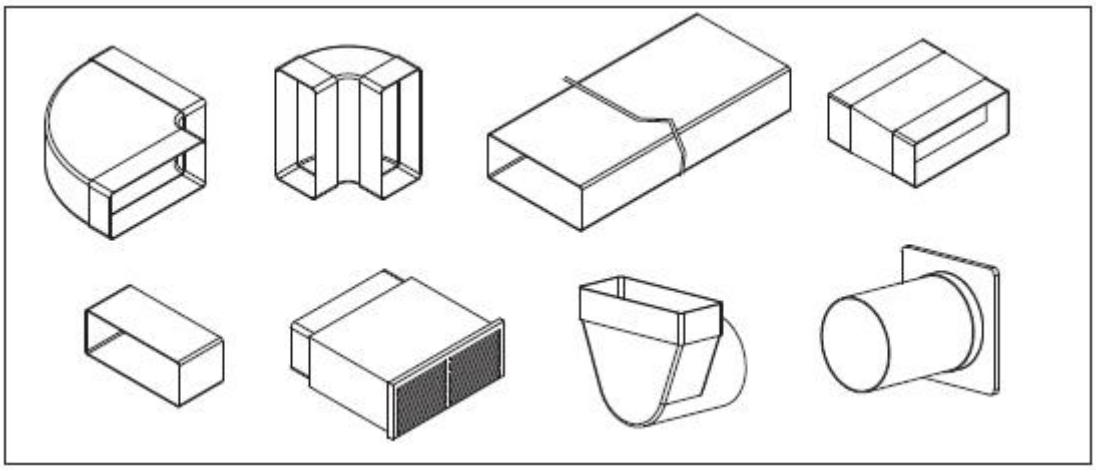
Pic 8

8. Install the air inlet net. See pic 9.



Pic 9

All the pipes must pass under the base of the piece of furniture, inside the lift of the kitchen plinth.

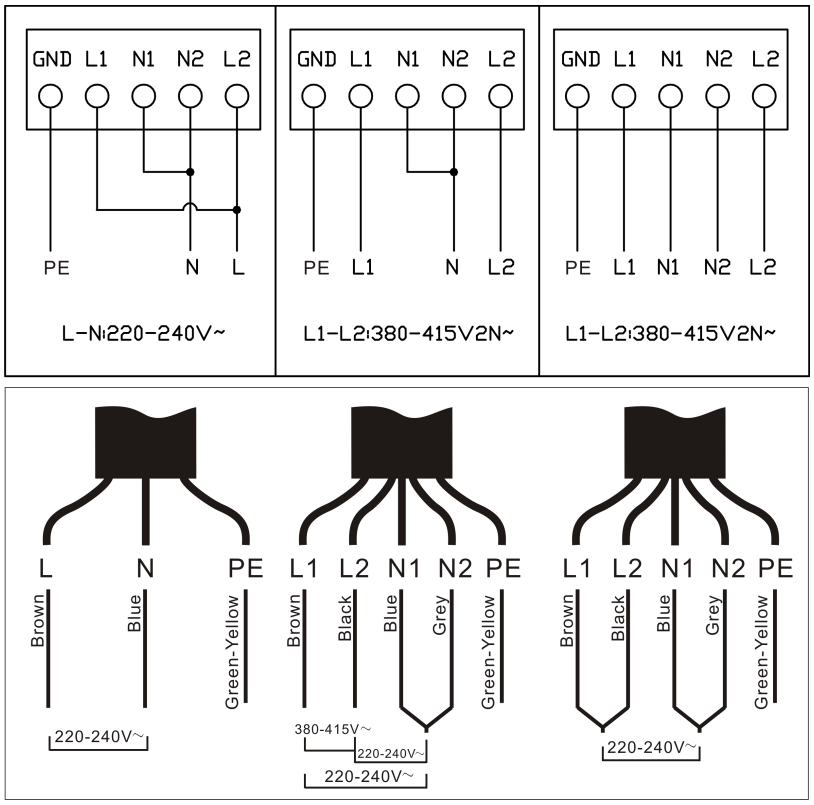


➢ Electrical connection safety warning(recirculation & extraction mode)

1. Disconnect the appliance before any intervention. Disregard of this could cause electric shock and danger of death.
2. The appliance must be installed by qualified personnel with all electrical installation requisites in compliance with the local norms in force.
3. Make sure that the voltage of your electric network is the same voltage as indicated on the appliance rating label.
4. The power supply cable must be long enough to allow the hob to be removed from the work surface and it must be positioned in such a way as to prevent damage or overheating caused by contact with parts or appliances underneath.
5. Grounding of the appliance is compulsory, for this reason all electrical wires and grounding must have a suitable section. Ensure that grounding is efficient.
6. A multiple switch with 3mm contact separation or more must be foreseen when installing the hob.
7. No responsibility is accepted for damage to things or injury to persons if these result from non-observance of these requisites.

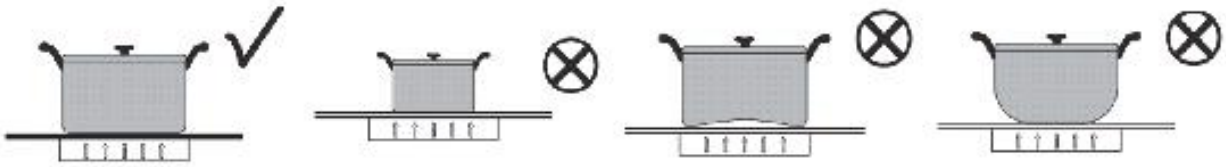
➢ Electrical connection(recirculation & extraction mode)

1. If the appliance has a provided power supply cable, it can be used directly. Otherwise, the proper power supply cable it can choose included:H05VV-F,H05RN-F,H05RR-F or 5 core cable with grounding. The diameter of the cable must be at least 1.5mm².
2. Make sure that the switch is off before wiring.
3. Install the power cord to the switch with a screwdriver according to the wiring diagram, as shown in the pic below.



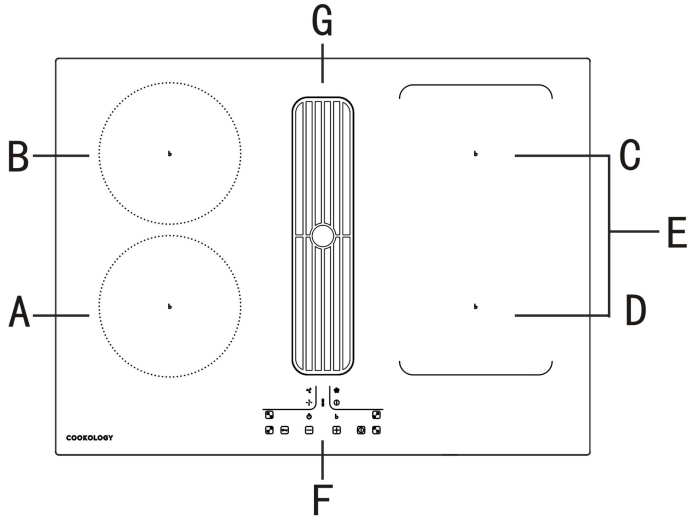
Pots and pans and how to use them

- The pots and pans that can be used on this hob must be made of ferromagnetic material. They can be made of enameied steel, cast iron or special pans of stainless steel for induction. The diameter of the pan should be at least 11cm.
- To make sure a pan is suitable, try using a magnet to see if it sticks to the bottom of the pan. Never use normal thin steel nor anything containing even just an amount of glass, terracotta, copper or aluminium.
- The display of the cooking area will show if the pan is suitable, if the power indicator flashes the pan is not suitable or the diameter of the bottom is too small for the diameter of the cooking area.
- The pots and pans must be placed precisely in the middle of the cooking area.
- In some cooking areas an internal diameter is indicated, with a lighter outline, which advises the user to go to a smaller cooking area, if available, with smaller diameter pan. This is to obtain optimize performance and efficiency. You can however use pans with smaller diameters than this limit.
- Prevent the pot from dry burning during the heating process.



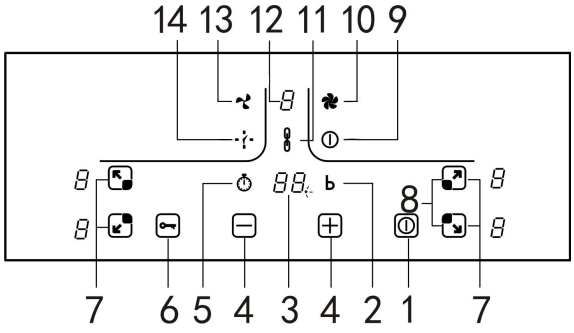
OPERATION

Top View



A: front left burner: 180mm,power 2100W
B: rear left burner: 180mm,power 2100W
C: rear right burner: 180mm,power 2100W
D: front right burner: 180mm,power 2100W
E: the left flexible zone :200×380mm,power 3000W
F: control panel
G:inlet area

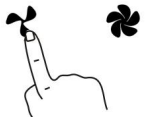
The Control Panel



Induction cooker:	1. ON/OFF	2. Boost control	3. Timer display
	4. Select power level	5. Setting the timer	6. Child lock
	7. Select heating zone	8. Flexible zone function	
Extractor Unit:	9. ON/OFF	10. Plus button	11. Linkage
	12. Digital display	13. Minus button	14. Setting the time

Using your Extractor Unit

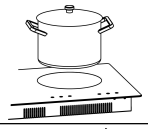
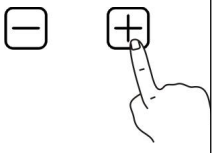
After connecting to power, the Extractor Unit buzzer will ring shortly for a sound, all indicator lights and digital tube will light for 1s,then be off and the extractor unit is in stand-by mode.

1.On/off button :When the extractor unit is standby, press On/off button, the On/off indicator light will be on, the Extractor Unit will work at the first speed by default, and digital tube will display“1”; Or, the Extractor Unit will work at the speed it works last time, and digital tube will display corresponding speed level. When the Extractor Unit is at work, press On/off button, Extractor Unit will be turn off, indicator lights and digital tube will be off as well, the Extractor Unit enters to standby mode.	
2. “+” /”-” button: The Extractor Unit has three operating speeds, low, medium and high. Press“+” button in standby mode, Extractor Unit will work at low speed, every touching of “+” button will make 1 speed increase, till the highest speed. Keep pressing “-” button when Extractor Unit is in use, the speed will decrease one level till no speed will turn off.	
3. Timer: When Extractor Unit is in use, press timer button, Timer indicator light will be lit, timing function will start-up. The timer setting is 5mins by default and could be repeat setting. When the time is up, the Extractor Unit will be turn off automatically. When the timer is set, if adjusting the speeds, the Extractor Unit will go out of the timer function.	

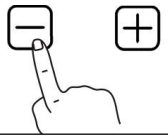
Using your Induction Hob

To Start Cooking

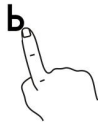
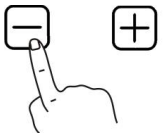
After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the hob has entered the state of standby mode.

1. Touch the ON/OFF switch, all the indicators show ‘—’. ·If you don’t choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.	
2. 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 is clean and dry.	
3. Touching the heating zone selection control, and an indicator next to the key will flash.	
4. Select a heat setting by touching the ‘+’, ‘-’ . ·You can modify the heat setting at any time during cooking.	

When you have finished cooking

1. Touch the heating zone selection that you wish to switch off.	
2. Turn the cooking zone off by scrolling down to ‘0’ . Make sure the display shows ‘0’.	
3. Turn the whole cooktop off by touching the ON/OFF control.	
4. Beware of hot surface ‘H’ will show which means cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.	

Using Boost Function

– Activate the boost function 1. Select the zone with boost function. 2. Touching the ‘boost’ key, then the display shows ‘b’.	
– Cancel boost function 1. Select the zone with boost function. 2. Touching the ‘minus’ key to cancel the Boost function, and select the level you want to set. 3. Boost function can only last for 5 minutes, after that the zone will go to level 9 automatically.	

Using Child Lock Function

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

– To lock the controls Touch the key lock control. The timer indicator will show ‘Lo’.	
– To unlock the controls 1. Make sure the hob is turned on. 2. Touch and hold the key lock control for 3 seconds. 3. You can now start using your hob.	

When the hob is in lock mode, all the controls are disabled except the ON/OFF, you can always turn the hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation.

Using the Timer

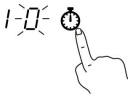
You can use the timer in two different ways:

·You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.

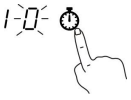
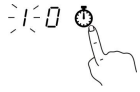
·You can use I as cut-off timer to turn one or more cooking zones off after time is up.

·You can set the timer up to 99 minutes.

Using the timer as a Minute Minder

1. Make sure the cooktop is turned on,and you must set minute minder after cooking zone power setting finished (zone indication '●' is not blinking)	–  – 
2. Touch timer key, '10' will show in the timer display and '0' will blink.	
3. Set the time by touching the '-' , '+' control of timer.	
4. Touch timer control again, then '1' will flash.	
5. Set the time by touching the '-' , '+' .	
6. When the timer is set, it will begin to count down immediately. The display will show the remaining time.	
7. Buzzer will beeps for 30 seconds and the timer indicator shows '- -' when the setting time finished.	

Using the timer to switch off one or more cooking zones

1. Touching the heating zone selection control that you want to set the timer for.	
2. Touch timer control, the '10'will show in the timer display, and the '0' flashes.Zone indication '●' is blinking.	
3. Set the time by touching the '-' , '+' .	
4. Touch timer control again, the '1' will flash.	
5. Set the time by touching the '-' , '+' .	
6. When the time is set, it will begin to count down immediately. The display will show the remaining time. NOTE: there will be a red dot in the right bottom corner of power level indication which indicating that zone is selected.	
7. When cooking timer expires, the corresponding cooking zone will be switch off automatically. NOTE: other cooking zones will keep operating if they are turned on previously.	

If the timer is set on more than one zone

9. When you set timer for several cooking zones, red dots of the relevant cooking zones are indicated. The timer display shows the min. timer. The dot of the corresponding zone blinks.	(set to 15 minutes) (set to 30 minutes)
10. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. tier and the dot of corresponding zone will flash. NOTE: touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.	

Cancelling the timer

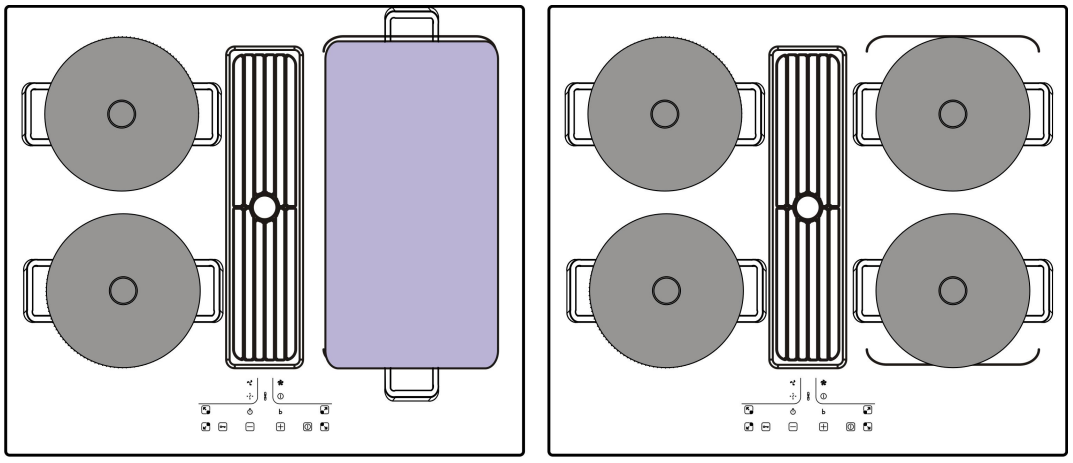
1. Touching the heating zone selection control that you want to cancel the timer.	
2. Touching the timer control, the indicator will flash.	
3. Touch the power selection control to set the timer to '00', the timer is cancelled.	

Using the Flexible zone function

1. This may be used as a single zone or two individual zones depening on the cooking needs in each situation

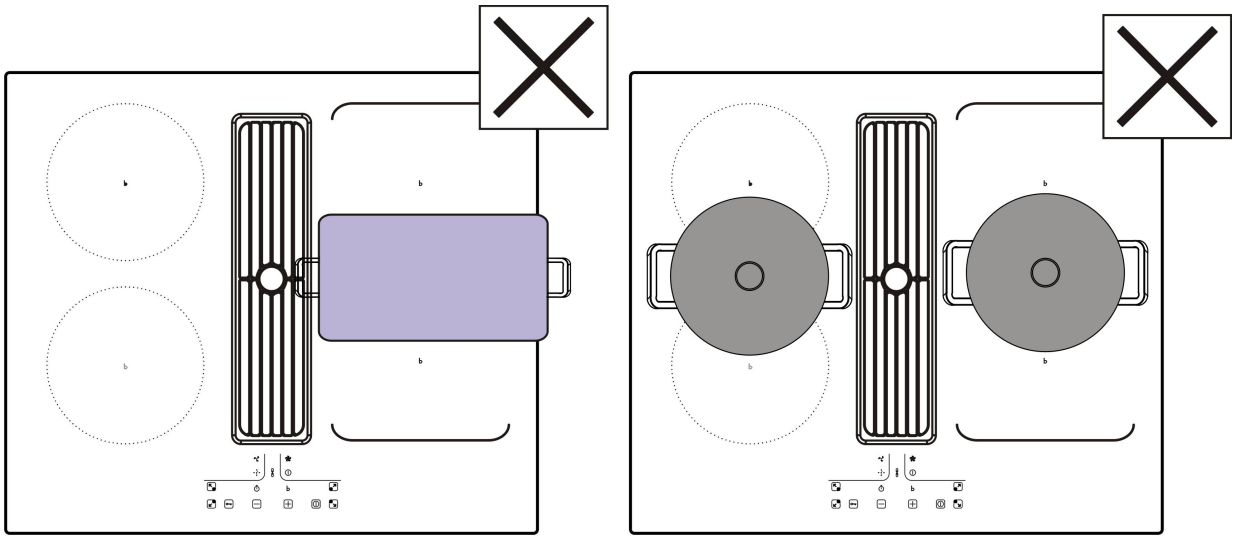
2. It is made of two independent inductors that can be controlled separately.When the flexible zone is working,only the zone covered by the cookware is activated.

3. To ensure that the cookware is detected and heat is distributed evenly,correctly centre the cookware.

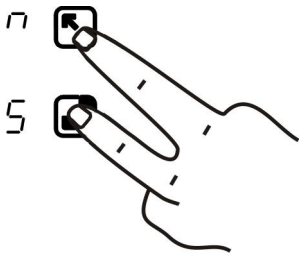


4. One hob with more than one flexible zone,it is not recommended to use several zones at the same time for a single pan.

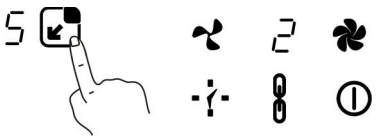
5. Make sure to place the cookwares centered on the single cooking zone.Do not put pot in the middle of the bridge area.The ideal recipe is an oval or rectangular saucepan,or a saucepan.



6. Press the two zone selected key at the same time ,the flexible zone display will flash.



Linkage between the Extractor Unit and the induction hob

1.Touch the linkage switch, and the dot will flashes.	
2.Touching the heating zone， the range hood will automatically start and run in second gear.	

Auto shutdown protection

Auto shutdown is a safety protection function for your induction hob. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working time (hour)	8	8	8	4	4	4	2	2	2

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 1 minute.

Residual heating warning

When the hob has been operating for some time, there will be some residual heat. The letter ‘H’ appears to warm you to keep away from it.

Heat settings

Heat setting	Suitability
1 - 2	- delicate warming for small amounts of food - melting chocolate, butter, and foods that burn quickly. -gentle simmering - slow warming
3 - 4	-reheating -rapid simmering -cooking rice
5 - 6	-pancakes
7 - 8	-sauteing -cooking pasta
9	-stir-frying -searing -bringing soup to the boil -boiling water

MAINTENANCE AND CLEANING

➢ Daily maintenance

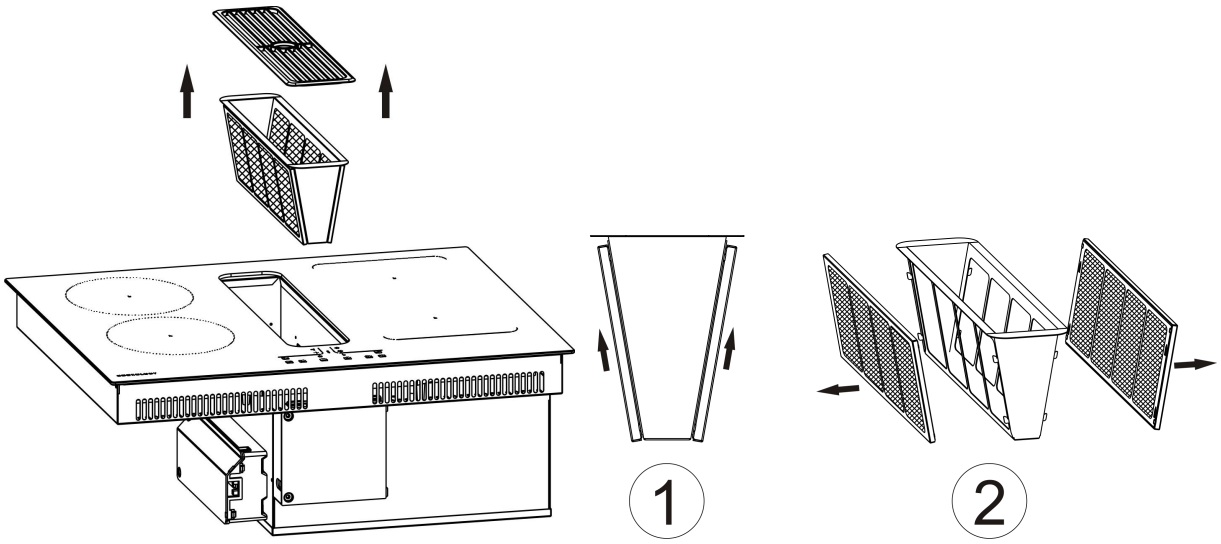
1. Periodically check that dust does not deposit under the fan or in the discharge openings, this could obstruct ventilation for cooling the electronic system, reducing the efficiency of your hob.
2. The hob could be damaged if hard and sharp edged objects fall on it, it is recommended that such objects be kept away from the hob where they cannot fall on it.
3. Do not put hot pans on the control area or on the edge of the hob, do not use pans with a raised design or pattern on the base, they could scratch the hob.
4. Never use pan support or boiler cradle to avoid damaging the glass hob.
5. Never make the cleaning when the hob surface is in high temperature.
6. Steam cleaner or high pressure cleaner is not to be used.
7. When Extractor Unit is in use, never block the inlet, moreover, food residue, soup, etc. can not be inflow into the inlet plenum.

➢ Cleaning techniques

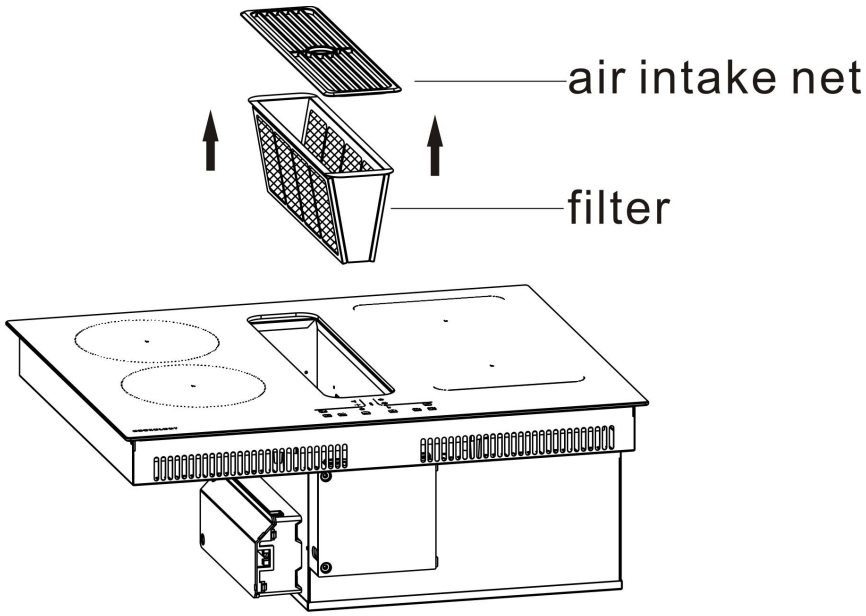
1. Please shut off the power and pull out the plug before cleaning of the appliance.
2. Clean the appliance until it cools down completely.
3. Cleaning the hob glass: Dry any splashes with a damp sponge or paper towel, rinse and dry. If any stains remain, use some vinegar, rinse and dry. Orapply a small amount of cream detergent for hobs, when dry, shine the surface with a soft cloth or paper.
4. When chemical products heat up they can corrode and damage the glass, moreover the fumes can be dangerous for your health.
5. Do not use these products to clean the glass hob: Abrasive powders or detergents, spray products for ovens, whitening products, sponges with abrasive surfaces, steel wool balls

or synthetic ones. These products could seriously damage your hob.

6. Clean the surface when it is completely cold except for the following: dried sugar, syrupy sugar, tomato sauce, milk, these must be removed immediately with the scraper.
7. The mesh filters of the Extractor Unit must be cleaned and changed regularly, and the clean method is as following:
   A. Open and take down the filters referring to step ①&② below.
   B. Put the filters into 40-50℃ water and soak them for about 2-3 minutes with a grease-loosening detergent then brush it gently with a soft brush. Please do not apply too much pressure, avoid to damage it .



8. The oil plate of the Extractor Unit must be cleaned regularly, and the clean method is as following:
   A. As shown in the pic below, remove the oil box .
   B. Put the oil box into 40-50℃ water and soak them for about 2-3 minutes with a grease-loosening detergent then brush it gently with a soft brush. Please do not apply too much pressure, avoid to damage it .
9. The filter is metal products, it is advisable not to use rinse aid that will corrupt metals.

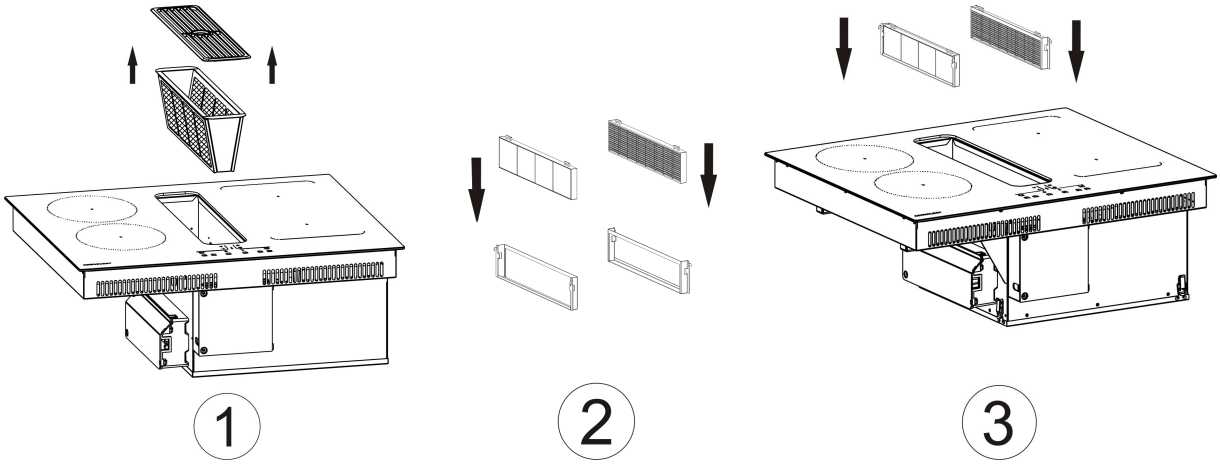


10.Installed activated carbon.

1.remove the air intake net and filters referring to step ①.

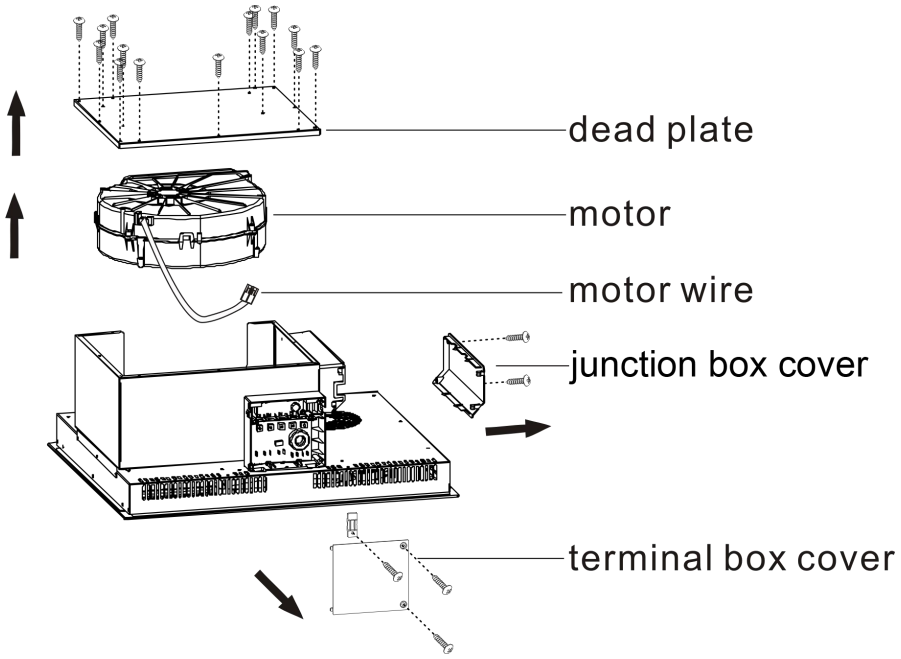
2.Load the activated carbon into the support referring to step ②

3.Load the activated carbon into the case ③.



➢ Replacing the motor

Use a screwdriver to remove the dead plate,, motor, junction box cover, and terminal box cover in sequence as shown in the pic below, and unplug the motor wire to replace the motor.

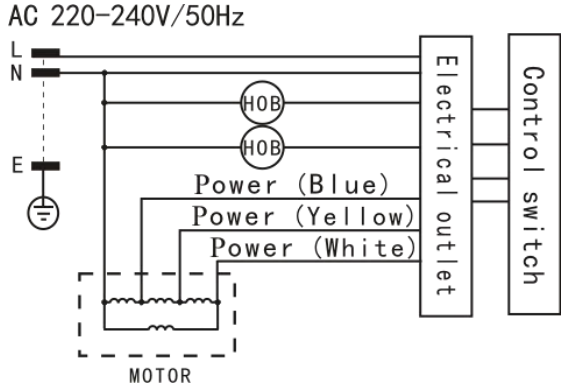


TECHNICAL PARAMETER & CIRCUIT DIAGRAM

✓ Technical parameter

Product model	CIDD700/1A
Voltage/frequency	AC220-240V/50Hz
Power consumption	7335W(induction hob 7200W & Extractor Unit 135W)
Extractor Unit max air flow	500m³/h
Extractor Unit wind pressure	≥240Pa
Noise	≤75db
Working environmental temperature	<45℃
Storage environmental temperature	-20℃~45℃
Storage environmental relative humidity	<90%
Power consumption standby mode: Air suction Hob	 N/A N/A
Power consumption off mode: Air suction Hob	 ＜0.5W ＜0.5W
Time after which the equipment reaches automatically standby mode: Air suction Hob	 N/A N/A
Time after which the equipment reaches automatically off mode: Air suction Hob	＜20 min ＜20 min

✓ Circuit diagram



TROUBLESHOOTING

Fault Code	Possible Cause	Description
E1	Pan or pot fault	No pan or pot, or their size, material, etc. is not suitable, or not placed precisely in the middle of the cooking area.
E2	Voltage is too high	Higher than AC 265V.
E3	Voltage is too low	Lower than AC 185V.
E4	IGBT sensor open-circuit	When the IGBT sensor detects an open-circuit, the IGBT sensor stops working.
E5	IGBT sensor short-circuit	When the IGBT sensor detects an short-circuit, the IGBT sensor stops working.
E6	IGBT sensor over temperature	IGBT reaches 100±5℃ for 3s(It can recover automatically when temperature decrease 50℃-70℃).
E7	Hob surface sensor open-circuit	After 60 seconds of operation, IGBT stops working when the temperature detection circuit of pot has detected an open-circuit.
E8	Hob surface sensor short-circuit	IGBT stops working when the temperature detection circuit of pot has detected an short-circuit.
E9	High temperature protection of pot sensor	IGBT stops working when the temperature detection circuit of the pot is detected to exceed a certain value.
EA	Pot sensor removal or failure protection	When the pot sensor is moved out, and the whole machine is heated for a period of time, the corresponding area will detect the moving out state of the cooker sensor, and the heating area will stop heating.
EB	Communication fault	The power board does not receive a valid communication signal from the display board for 90 seconds.
EC	Communication fault	The display board does not receive a valid communication signal from the power board for 90 seconds.
H	Hob surface is of high temperature.	After the hob is off, if the hob surface temperature is too high, it will display "H", and the fan will delay working for 2 minutes.

ENVIRONMENTAL PROTECTION

Note: Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person.

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product or on the documents accompanying the product

indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or local waste management office.
The packaging materials that we use are environmentally friendly and can be recycled. Please discard all packaging material with due regard for the environment.



DISPOSAL OF THE APPLIANCE



Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are lapelled with information concerning this By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.
Information on appropriate disposal centre for used devices can be provided by your local authority.

Please register the warranty for this product on www.Cookology.com

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