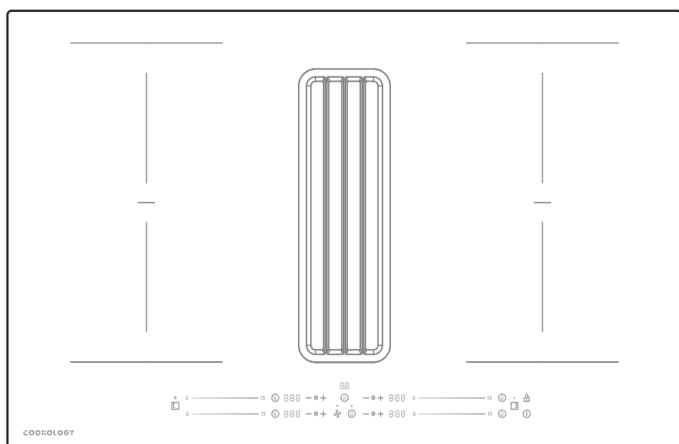


COOKOLOGY



80CM 4 ZONE VENTING INDUCTION HOB

USER MANUAL

CIDD805VENMAT

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

Warning notices: Before using this product, Please read this manual thoroughly to ensure you know how to operate the features. And functions that your new appliance offers in a safe way. The design and specifications are subject to change without prior notice for product improvement.

Consult with your dealer or manufacturer for details.

The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing **Cookology**! Before using your new **Cookology** product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

This symbol indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

This symbol indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

This symbol indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

Safety Warnings

Your safety is important to us. Please read this information before using your cooktop. Please strictly observe the instructions in this manual. No liability will be assumed for any problems, damage or fires caused by failure to comply with the instructions in this manual. The device is intended for domestic use only, to cook food and extract the fumes generated by cooking. No other use is allowed (e.g. heating rooms). The manufacturer declines any liability for inappropriate use or incorrect setting of the controls.

The product may have different aesthetic features with respect to the illustrations in this handbook, however the operating, maintenance and installation instructions remain the same.

This manual must be stored for future consultation at any time. If sold, transferred or moved, it must remain with the product.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.
- -Installation or maintenance must be performed by a qualified technician, in compliance with the manufacturer's instructions and with local safety regulations. Do not repair or replace any part of the device unless specifically stated in the operating manual.
- Earthing the device is compulsory.
- The power cable must be long enough ,to allow the device, built-in to the cabinet, to be connected to the electrical network.
- In order to ensure the installation complies with current safety standards, a regular omnipolar switch is required that assures the complete disconnection of the mains under category III over-voltage conditions, in accordance with the installation rules.
- Do not use multiple sockets or extension cords. -Once installation is complete, the electrical components must no longer be accessible by the user.

- Before connecting the device to the electrical network: check the data plate (on the bottom of the device) to ensure that the voltage and power correspond to the network values and that the connection socket is suitable. If in doubt, consult a qualified electrician.

Cut Hazard

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

Important Safety Instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- 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 earthed only by a suitably qualified person.
- 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.
- 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.
- 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
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

- **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.
- After use, switch off the hob from its control device and do not rely on the pot detector.
- Avoid spills; when boiling or heating liquids, lower the heat supply.
- Do not leave the heating elements on with pots and pans empty or without containers.
- Once cooking is complete, turn off the relative zone.
- Never use aluminium foil to cook with, and never directly place products packaged with aluminium on top of the cooking surface. The aluminium would melt and irreparably damage your device.
- Never heat a tin or a tin can containing foods without first opening it: it might explode!

Operation and Maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop 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 use, 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 Induction glass until the surface is cool.
- Keep children away.
- 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.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important Safety Instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- 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 cooktop 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.
- Children should not use this appliance.

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- 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.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- The room must be properly ventilated when the cooker extractor is used at the same time as other combustion devices, gas or otherwise.
- The extractor must be regularly cleaned both internally and externally (AT LEAST ONCE PER MONTH), in strict accordance with the maintenance instructions.
- Failure to follow the rules for extractor cleaning and filter replacement and cleaning shall result in a fire hazard.
- It is strictly prohibited to flame food. The use of an open flame may damage the filters and cause a fire hazard; it must therefore be avoided under all circumstances. Extra care must be taken when frying to prevent the oil from overheating and catching fire.
- **CAUTION:** When the hob is on, the accessible parts of the extractor may become hot.
- In regards to the technical and safety measures that must be adopted for fume extraction, regulations issued by local authorities must be strictly followed.
- The extracted air must not be conveyed through the same ducts used to extract the fumes generated by gas combustion or other types of combustion devices. Never use the extractor unless the grill has been correctly assembled!
- Use only the fastening screws supplied with the product for its installation, or if not supplied, purchase the correct type of screws. Use screws with the right length, as indicated in the installation guide.

- Recommendations for correct use in order to reduce the impact on the environment: When starting to cook, turn on the LEAST at minimum speed and leave it on for a few minutes even after cooking is complete. Increase the speed only if there is a large amount of fumes and steam, using the Booster function only in extreme cases. To keep the odour reduction system running efficiently, replace the carbon filter/s when necessary.
- To ensure the high performance of the grease filter, clean it when necessary. To improve efficiency and minimise noise, use the maximum ducting diameter indicated in this manual.
- Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.
- Never leave hot oil or fat unattended.
- Never operate the appliance without grease filter.
- Never work with naked flames close to the appliance (e.g. flambéing) around the grease filters.
- Do not install the appliance near a solid fuel heating appliance (e.g. wood- or coal-burning) unless the heating appliance has a sealed, non-removable cover. There must be no flying sparks.
- Allow the appliance to cool down before cleaning.
- If hot liquids penetrate the appliance, only remove the grease filter or the overflow container once the appliance has cooled down.
- There is a slight odor when unpacking, and it will soon disappear.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions [RY1] for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

- there is a fire risk if cleaning is not carried out in accordance with the instructions
- CAUTION: Accessible parts may become hot when used with cooking appliances.
- regulations concerning the discharge of air have to be fulfilled.
- CAUTION: This appliance is not intended to be used with gas hobs.

Congratulations on the purchase of your new Induction Hob.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

SPECIFICATIONS

Cooking Hob	CIDD805VENMAT
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 380-415V 3N~ 50Hz or 60Hz
Installed Electric Power	7400W
Product Size D W H(mm)	800X520X237
Building-in Dimensions A B (mm)	750X490
Motor	BLDC

If there is no any operation after switch on the hob, the hob will reach automatically the off mode after 1 minute and the power is 0.5W in off mode.

Energy labelling

Manufacturer		Cookology	
Model identification		CIDD800VEN	
	Symbol	Value	Unit
Type of hob	Electric hob		
Number of cooking area	Two areas		
Heating technology	Induction cooking		
Diameter of useful surface for cooking zone Ø	Ø	-	cm
Diameter of useful surface cooking area L*W	L W	Left area : 38*18 Right area : 38*18	cm
Energy consumption per cooking zone or area	EC _{electric cooking}	Left area : 193 Right area : 193	Wh/kg
Energy consumption for the hob	EC _{electric hob}	193	Wh/kg
Energy consumption			
Annual energy consumption	AEC _{extractor}	31.1	kWh/a
Energy efficiency class	-	A	-
Energy efficiency index	EEI _{extractor}	50.0	-
Fluid dynamic efficiency	FDE _{extractor}	27.7	-
Fluid dynamic efficiency class	-	B	-
Lighting			
Lighting efficiency	LE _{extractor}	N/A	lux/W
Lighting efficiency class	-	N/A	-

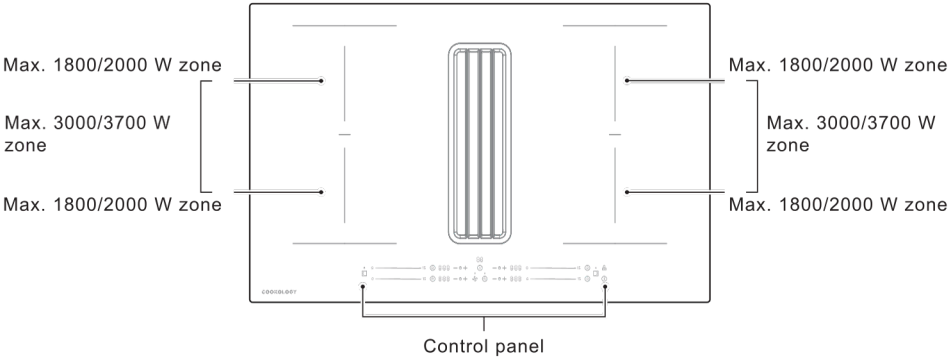
	Symbol	Value	Unit
Grease filtering			
Grease filtering efficiency	GFE _{extractor}	77.9	%
Grease filtering efficiency class	-	C	-
Air flow volume (ducted extraction)			
Maximum air flow at lowest setting in normal use	-	328	m³/h
Maximum air flow at highest setting in normal use	-	516	m³/h
Maximum air flow at boost setting	-	647	m³/h
Noise(ducted extraction)			
Airborne acoustical A-weighted sound power emissions at lowest setting	-	57	dB
Airborne acoustical A-weighted sound power emissions at highest setting	-	65	dB
Airborne acoustical A-weighted sound power emissions at boost setting	-	70	dB
Power consumption			
Power consumption in off mode	P _o	0.42	W
Power consumption in standby mode	P _s	N/A	W
Air flow volume (recirculated extraction)			
Maximum air flow at lowest setting in normal use	-	355	m³/h
Maximum air flow at highest setting in normal use	-	473	m³/h
Maximum air flow at boost setting	-	530	m³/h
Noise(recirculated extraction)			
Airborne acoustical A-weighted sound power emissions at lowest setting	-	62	dB
Airborne acoustical A-weighted sound power emissions at highest setting	-	67	dB
Airborne acoustical A-weighted sound power emissions at boost setting	-	70	dB

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

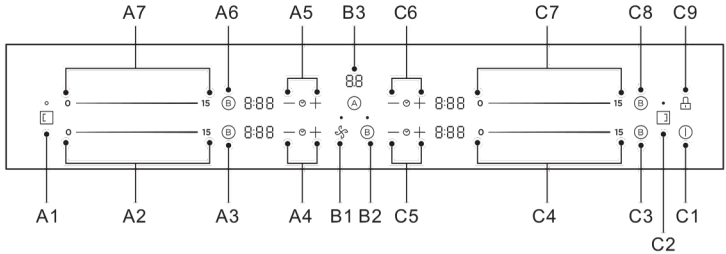
the base diameter of induction cookware		
Cooking zone	Minimum	Maximum
1 & 2 & 3 & 4	140	200
Flexing zone	250	190*390

PRODUCT OVERVIEW

Top View



Control Panel



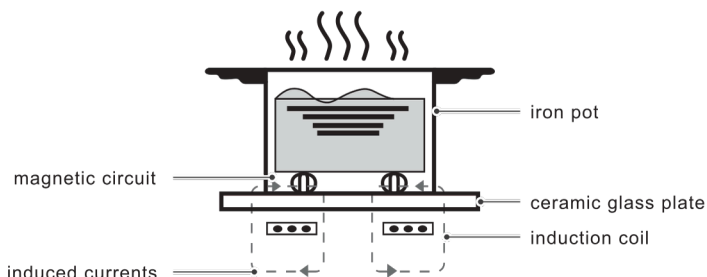
- | | | |
|-------------------------------|----------------------------------|------------------------------|
| A1. Flexible Area control | A2. Power regulating controls | A3. Boost |
| A4. Time regulating controls | A5. Time regulating controls | A6. Boost |
| A7. Power regulating controls | B1. extractor regulating control | B3. Hob and extractor Auto |
| C1. ON/OFF control | C2. Flexible Area control | C3. Boost |
| C4. Power regulating controls | C5. Time regulating controls | C6. Time regulating controls |
| C7. Power regulating controls | C8. Boost | C9. Keylock control |

NOTE

All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

Working Theory

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



Operating Mode

You can use your appliance in air extraction mode or circulating-air mode.

Air extraction mode

The air which is drawn in is cleaned by the grease filters and conveyed to the exterior by a pipe system.



The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).

- If the exhaust air is to be conveyed into a non-functioning smoke or ex-haust gas flue, you must obtain the consent of the heating engineer responsible.
- If the exhaust air is conveyed through the external wall, a telescopic duct should be used.

Air recirculation mode

The air which is drawn in is cleaned by the grease filters and an odour filter, and conveyed back into the room.



To bind odours in circulating-air mode, you must install an odour filter. The different options for operating the appliance in circulating-air mode can be found in our catalogue. Alternatively, ask your dealer.

Before Using Your New Induction Hob and Extractor

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.
- Setting the operating mode.

The appliance is supplied with a preset Air extraction mode.

If you want to Air extraction mode to Circulating-air mode, You can follow the steps below:

1. Enter extractor mode settings

State: Set Child Lock in power off state.

Entry conditions:

Press the  key 3 seconds(+buzzer sound), and the LF digital tube will display "ou" or "In", using the lock key  to change the mode;

If it is in Air extraction mode now, and the LF digital tube will display "ou", use the power button  to confirm and turn on the machine;

If it is in Circulating-air mode now, and the LF digital tube will display "In", use the power button  to confirm and turn on the machine;

QUICK START GUIDE

-  Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to the boil, reduce the temperature 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 the flavours 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 flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. 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.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. 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

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. 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.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Detection Of Small Articles

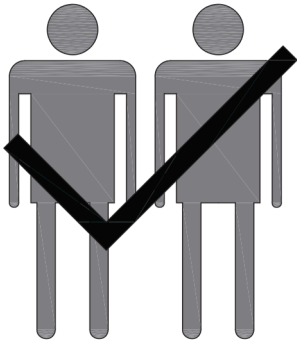
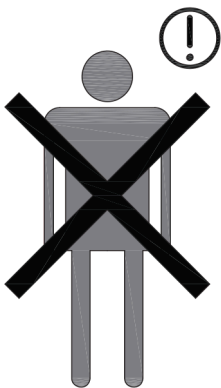
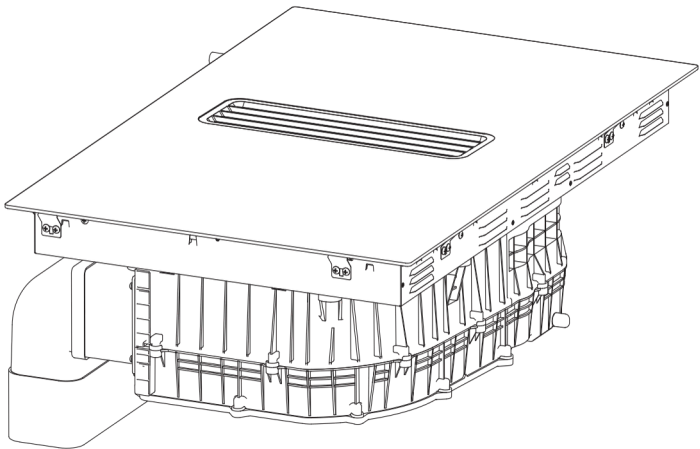
When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

Heat Settings

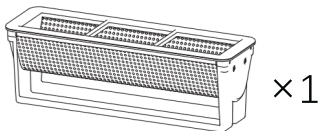
The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

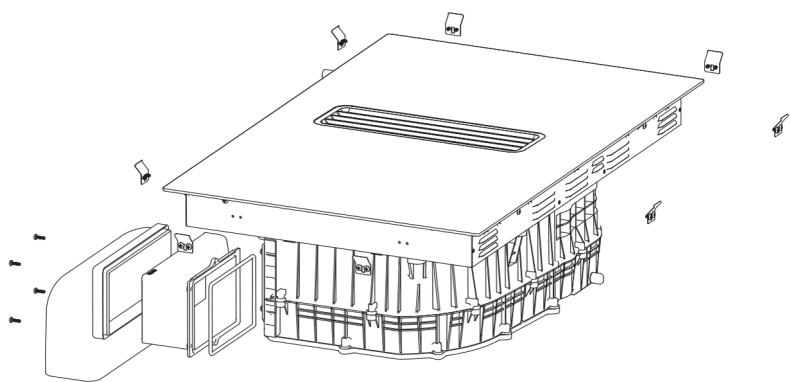
Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 5	• reheating • rapid simmering • cooking rice
6 - 11	• pancakes
12 - 13	• fried • cooking pasta
15/P	• stir-frying • searing • bringing soup to the boil • boiling water

PRODUCT INSTALLATION

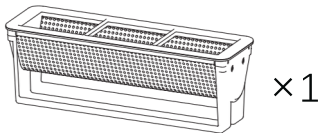


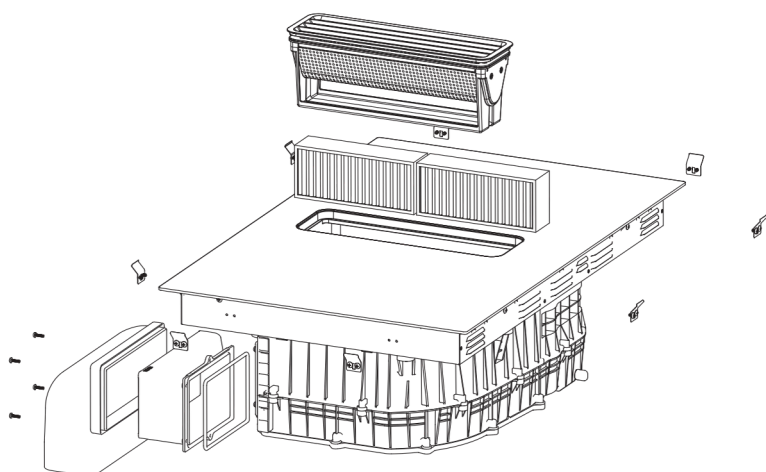
Installation Accessories, Outward Discharge



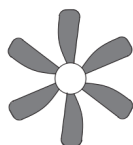
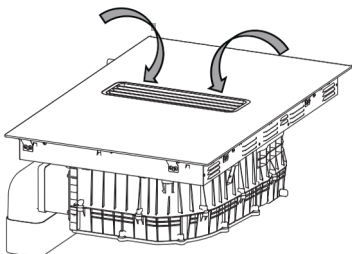
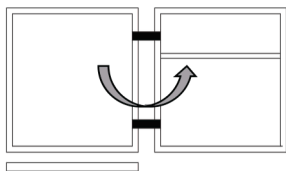


Installation Accessories, Inward Discharge

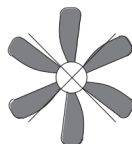
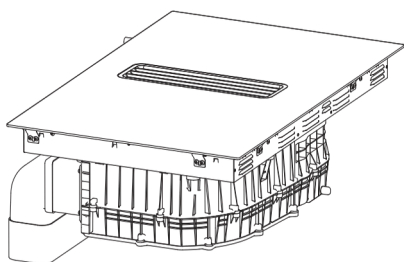


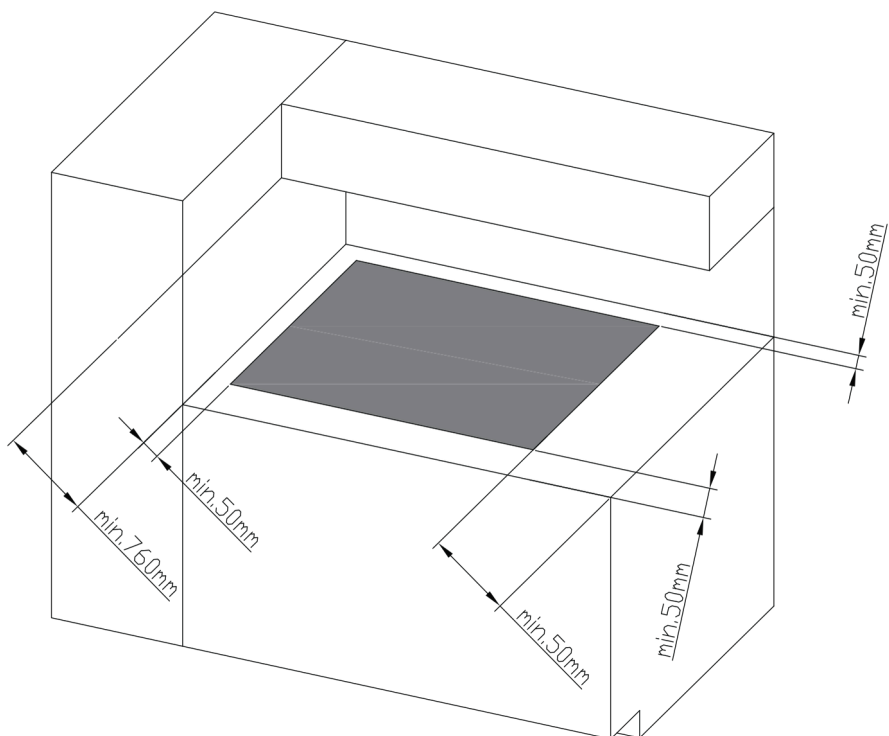


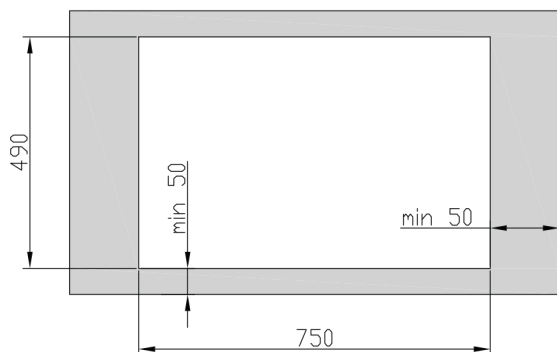
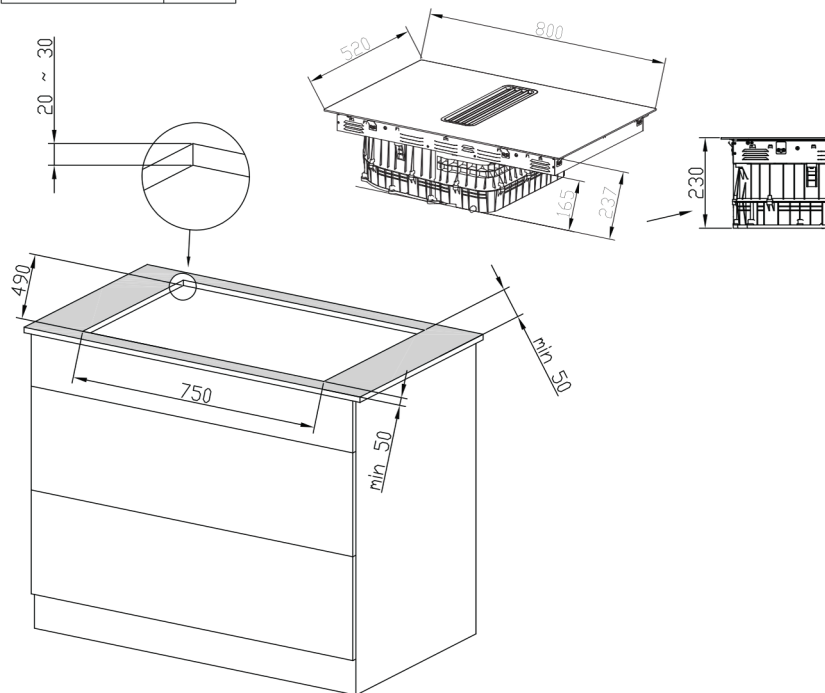
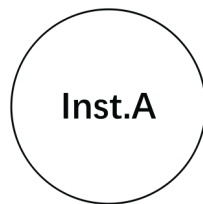
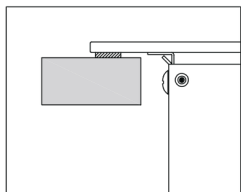
Air Outlet Open

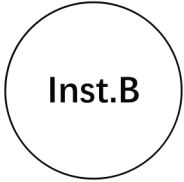


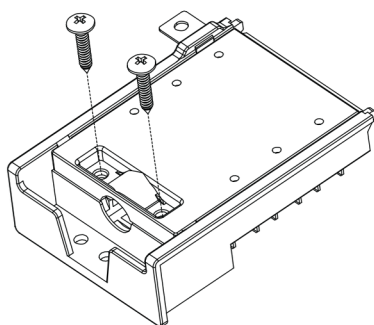
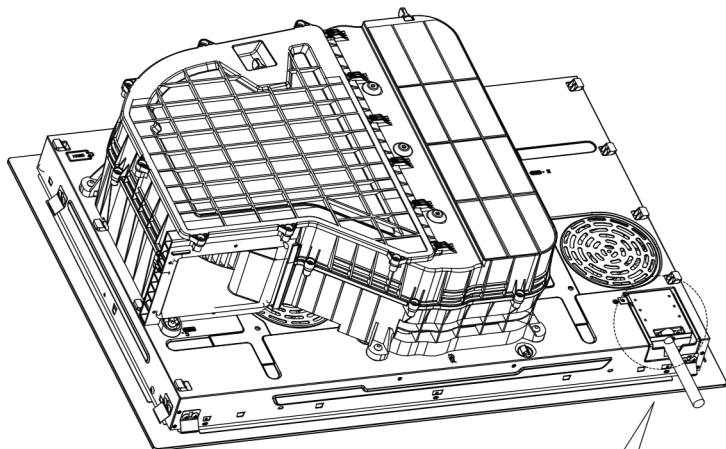
Air Outlet Closed
Do not use the product

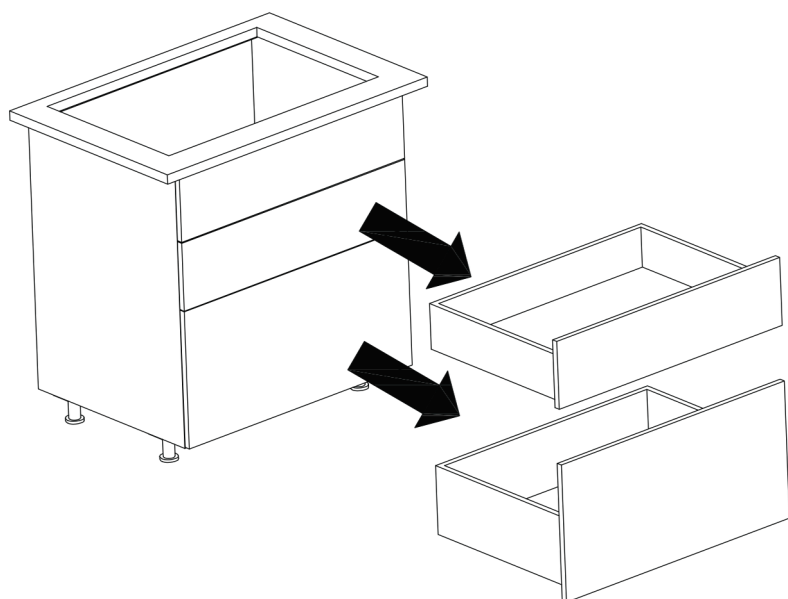




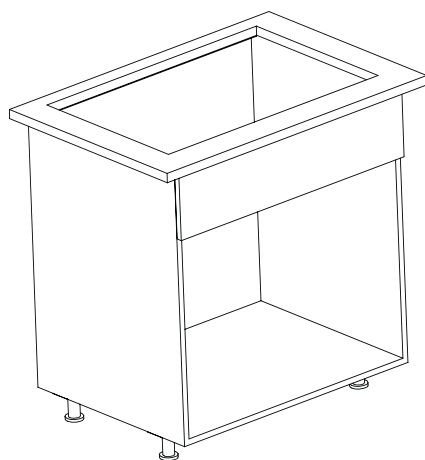




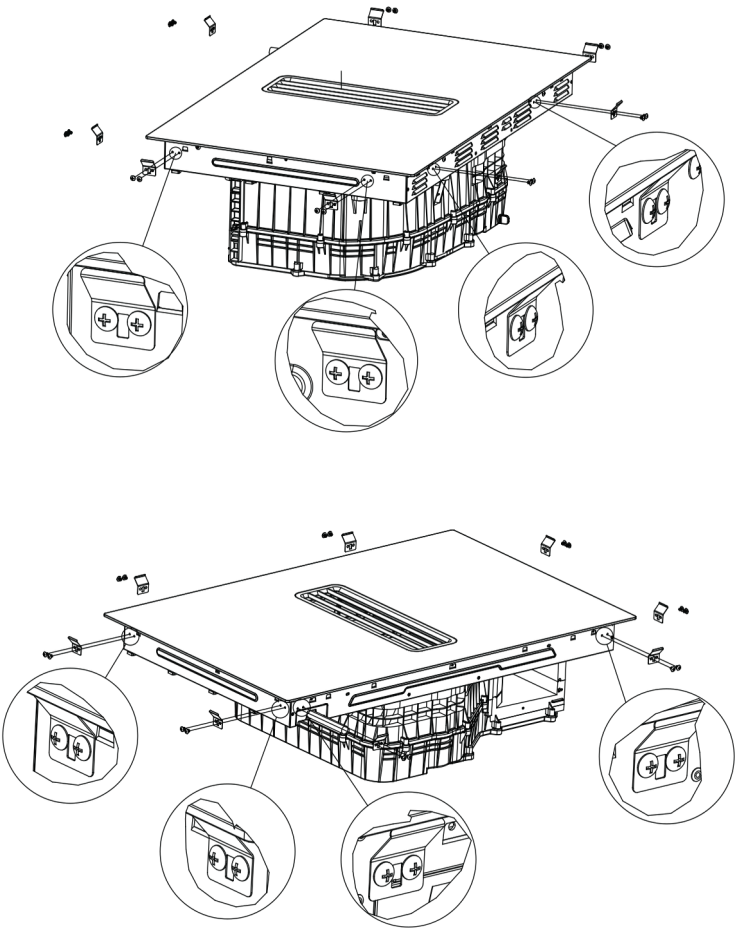


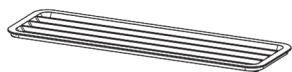


OK!

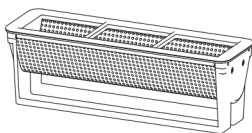


Install Baffle On The Stove





1x

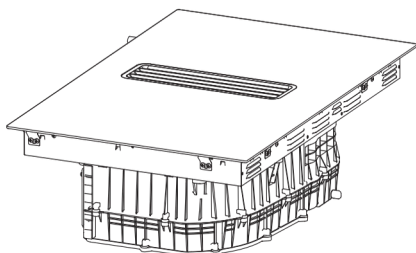
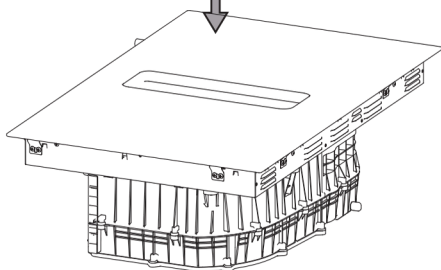
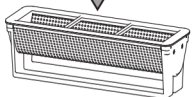


1x

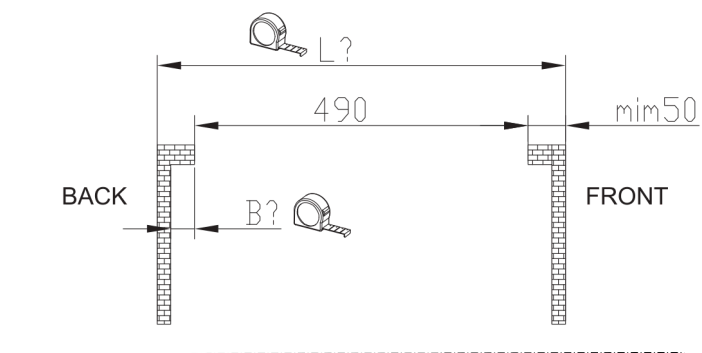
②



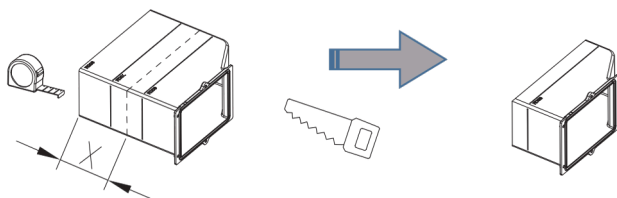
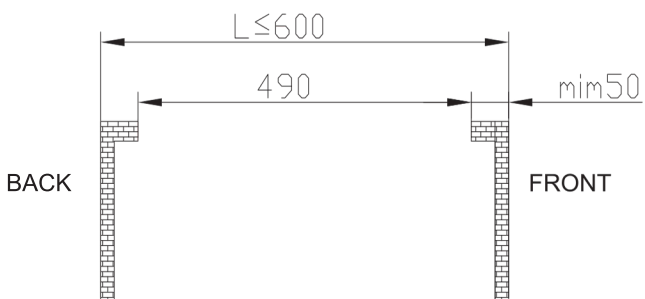
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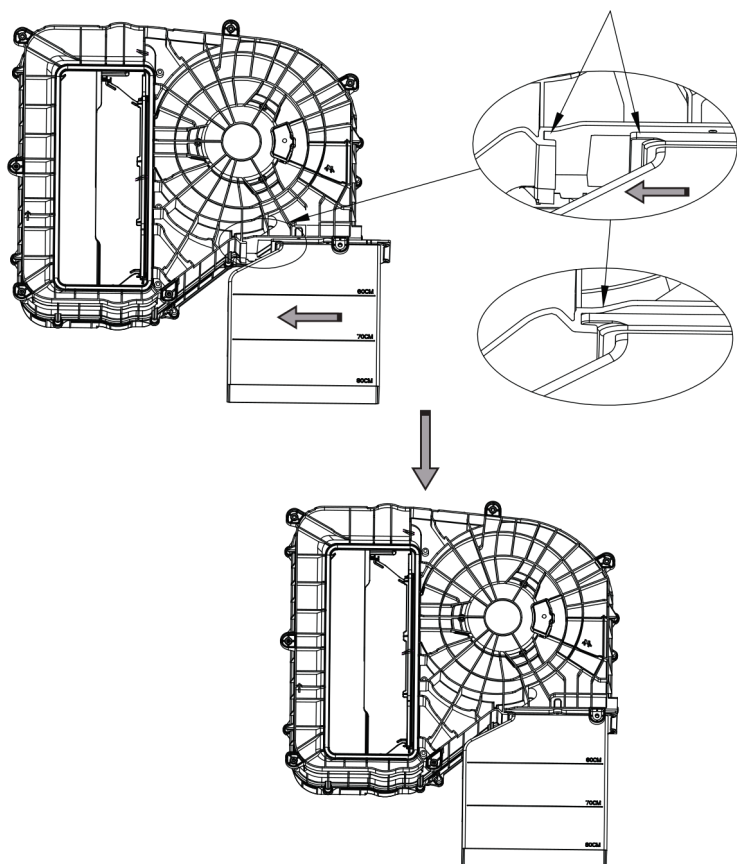
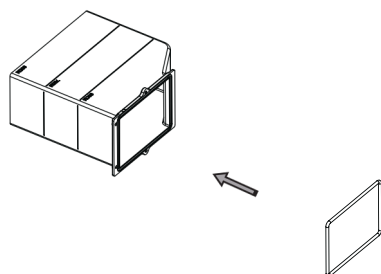
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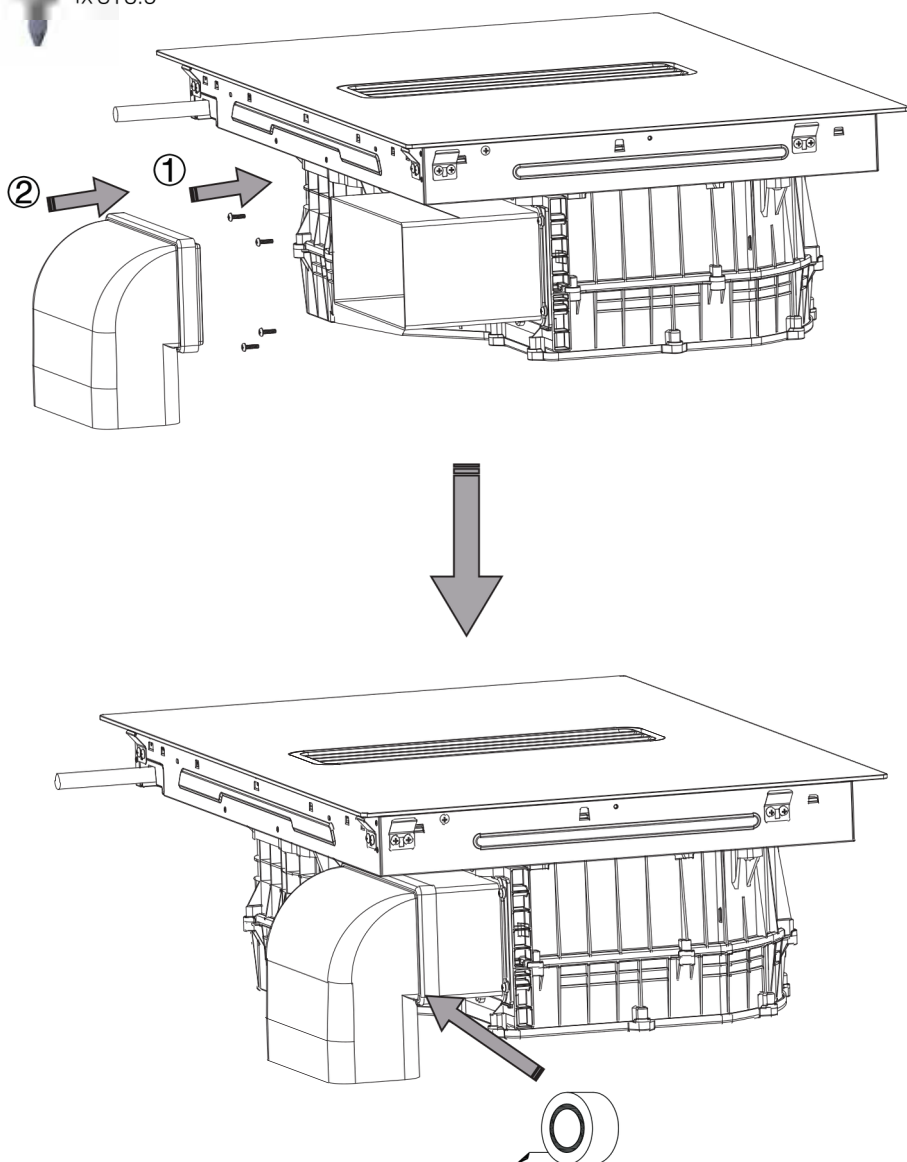
 $S1:L \leq 600$

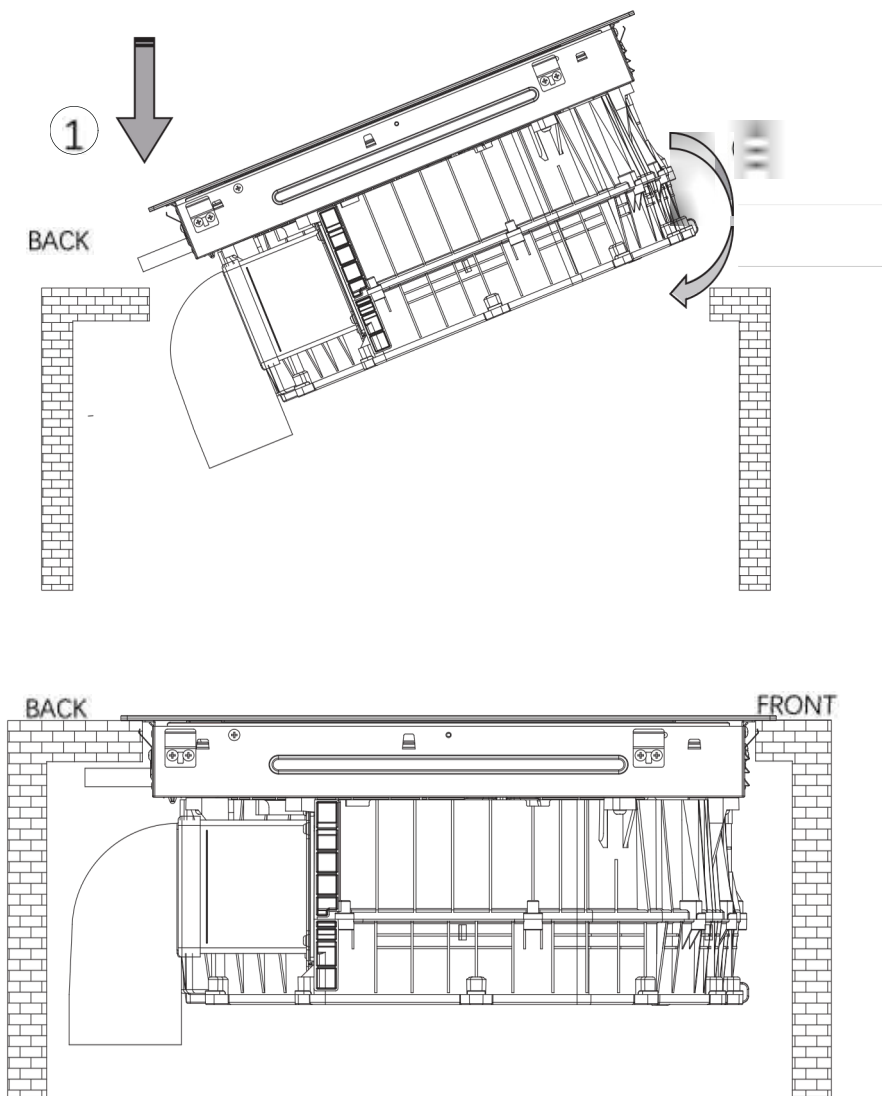


$X=186-B$

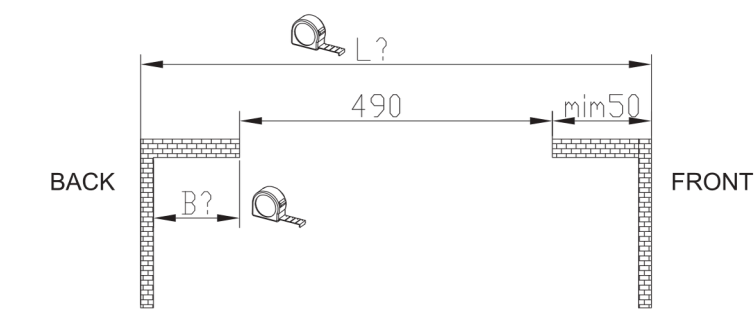


4x ST3.5

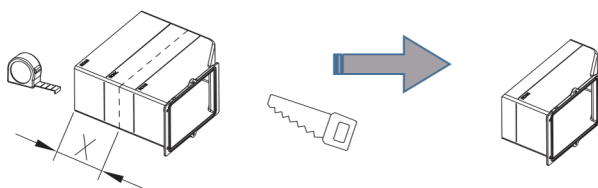
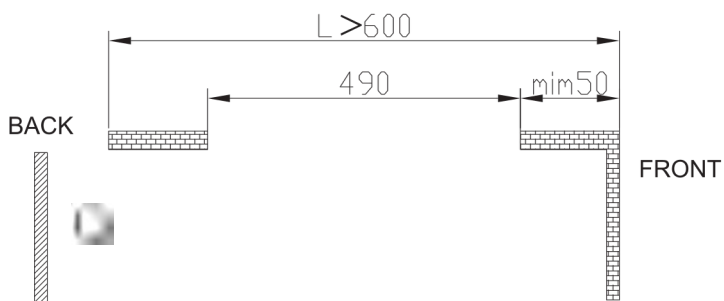




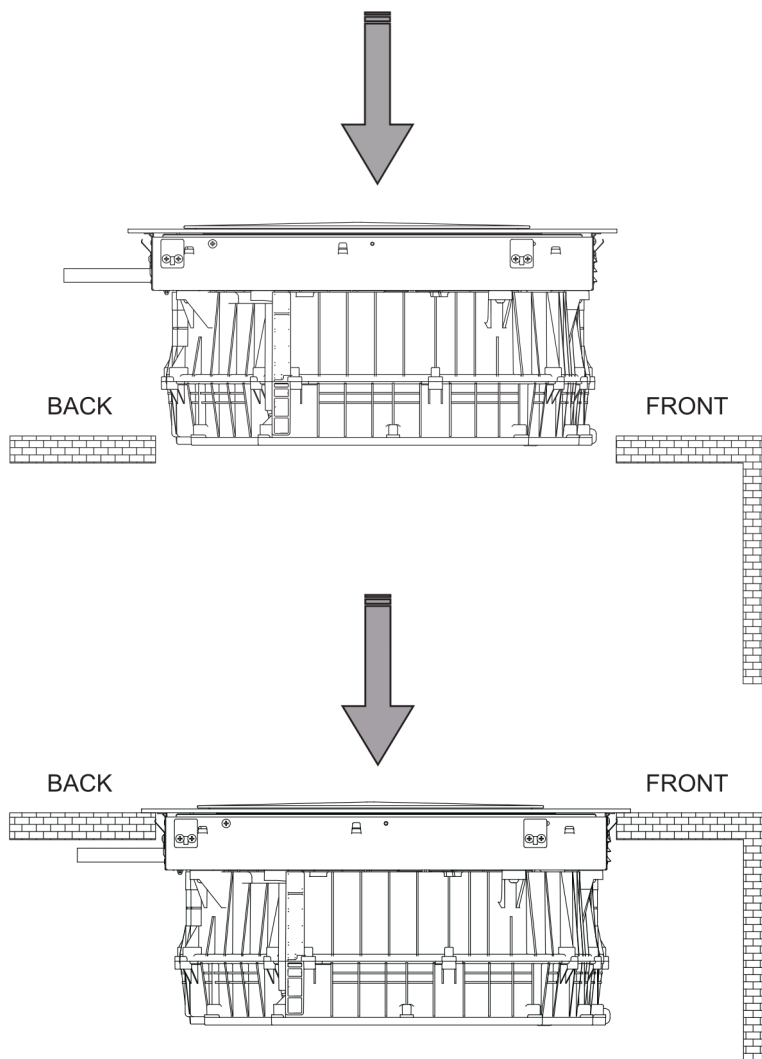
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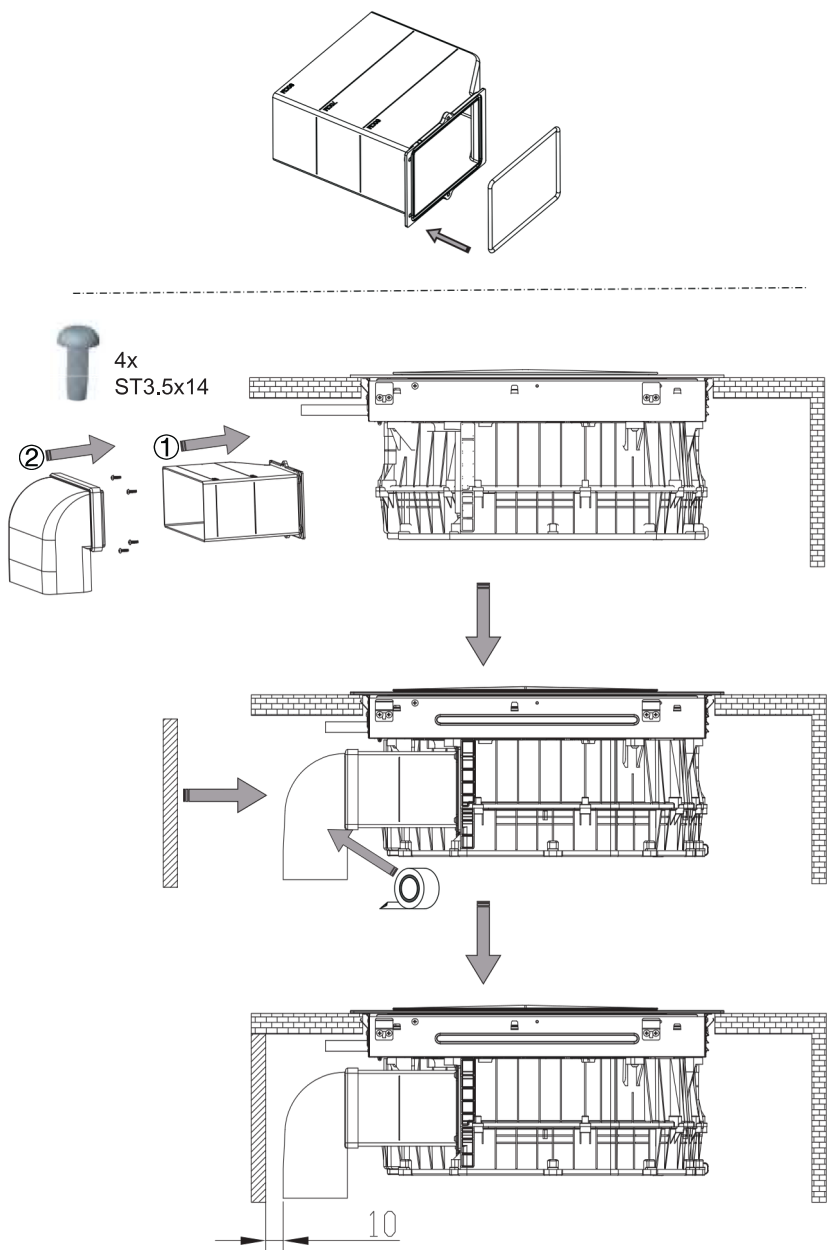


S2: $L > 600$

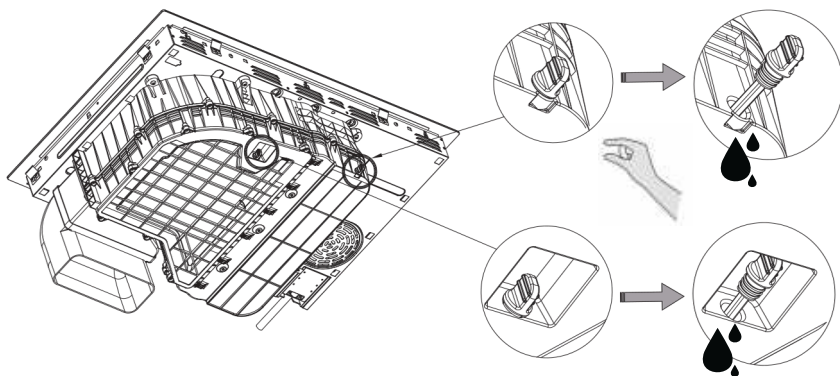


$$X = 186 - B$$

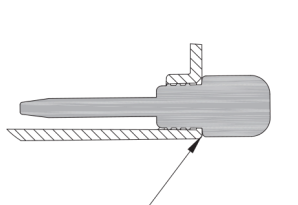




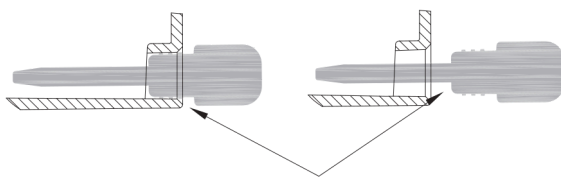
When water drainage
is needed



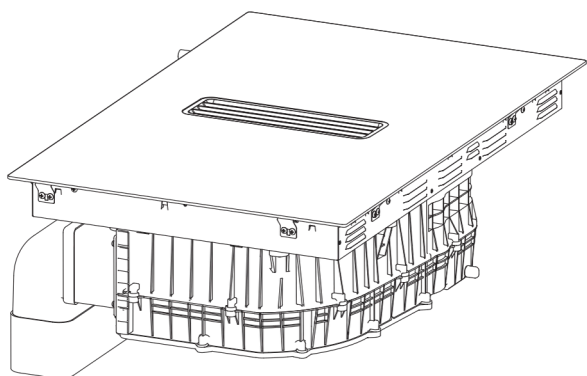
After draining water or
installing the equipment,
press the rubber plug tightly

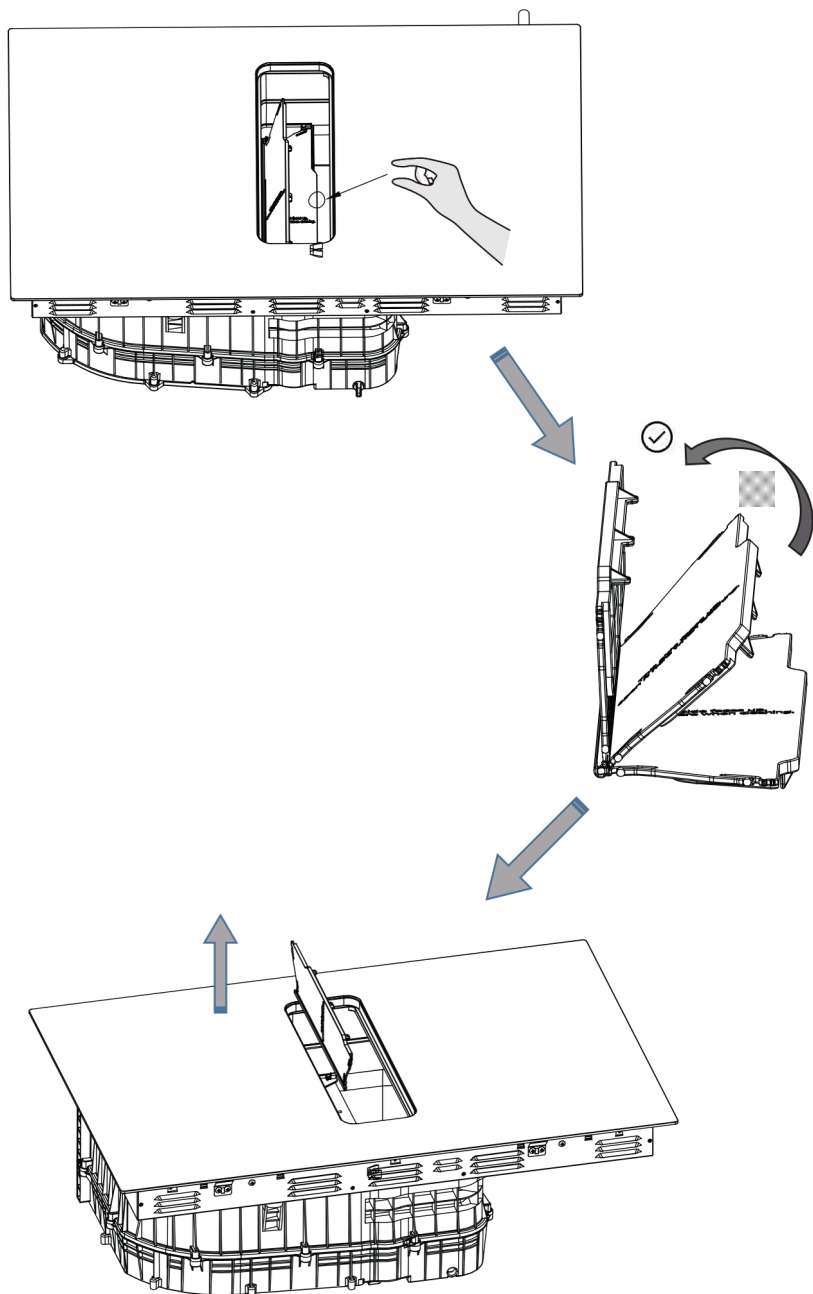


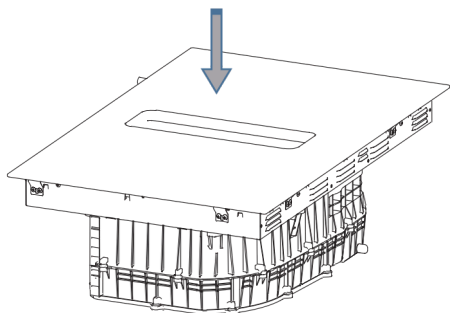
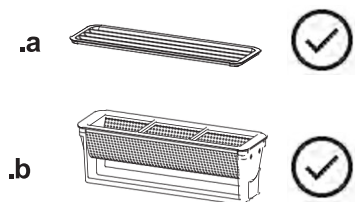
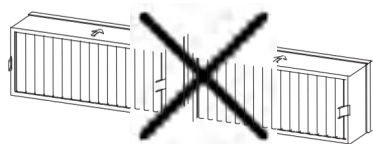
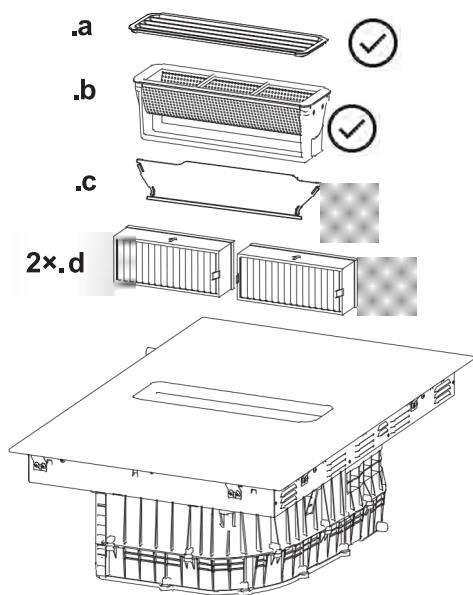
OK!

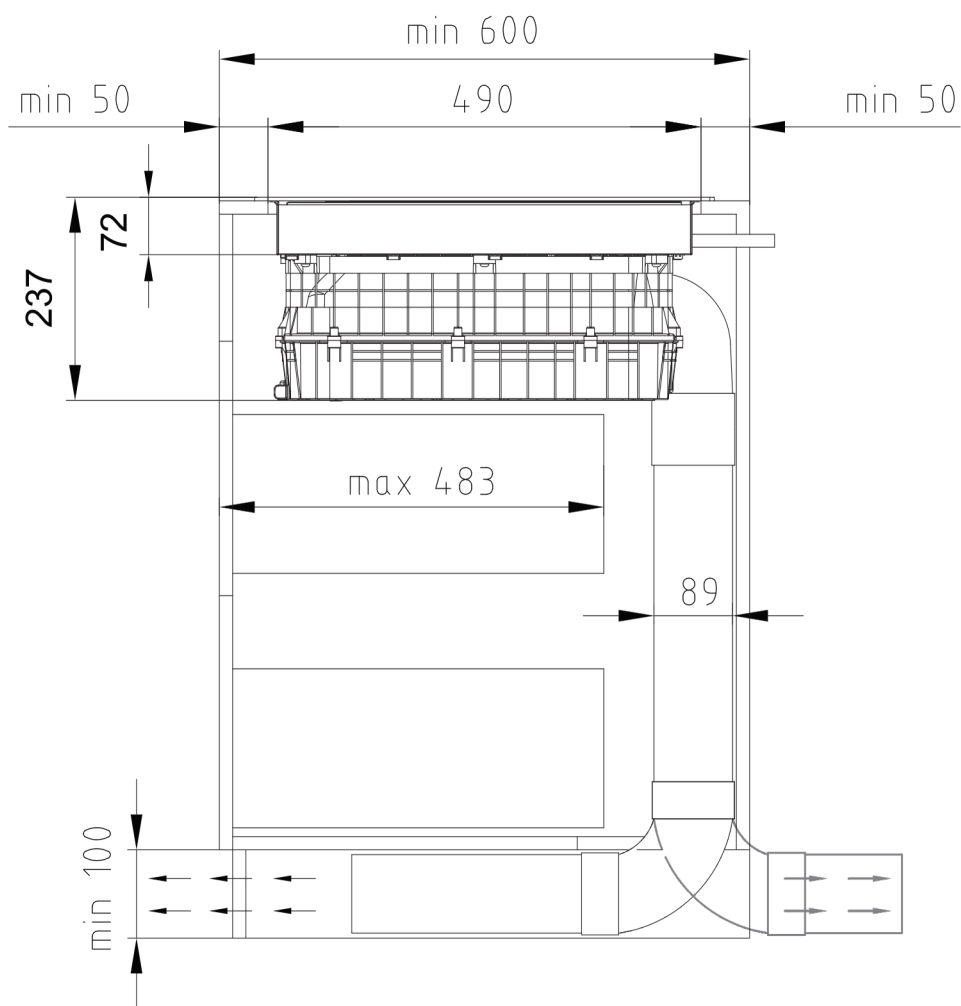


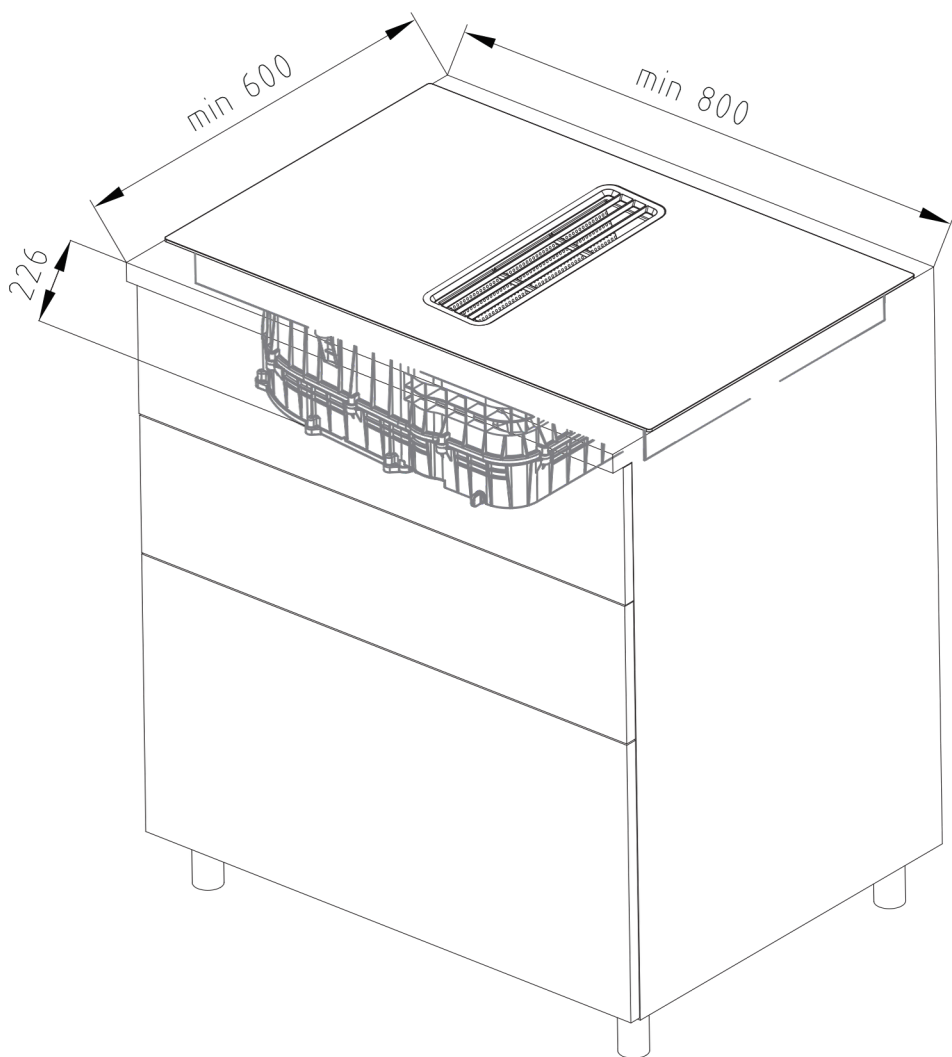
NG!



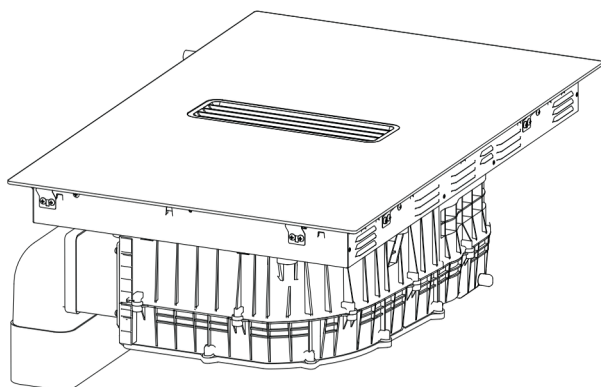


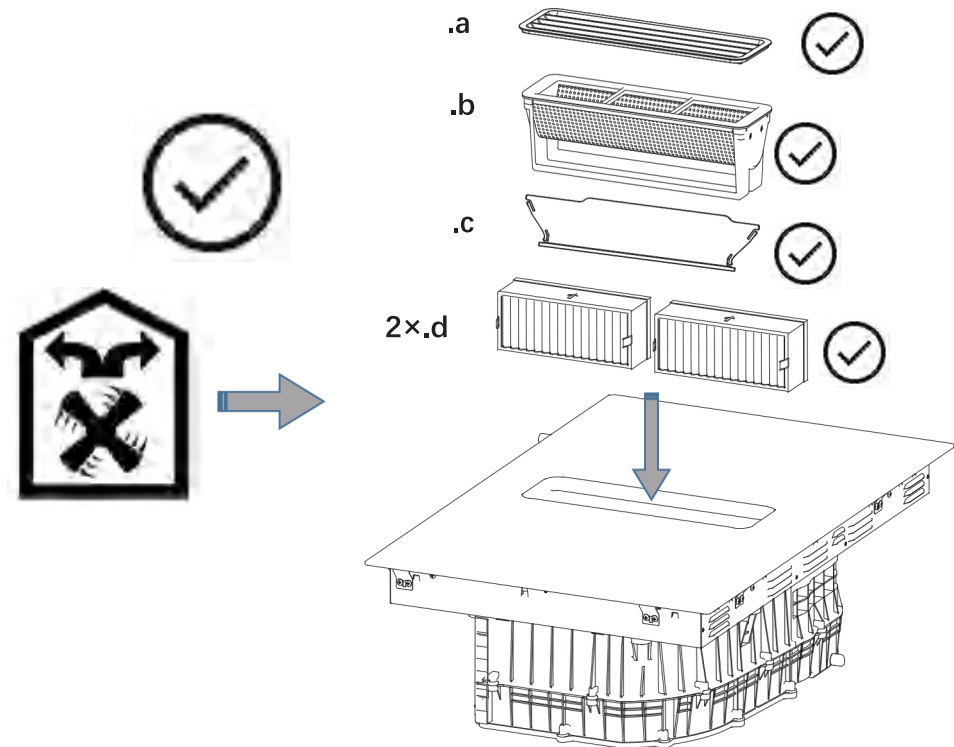


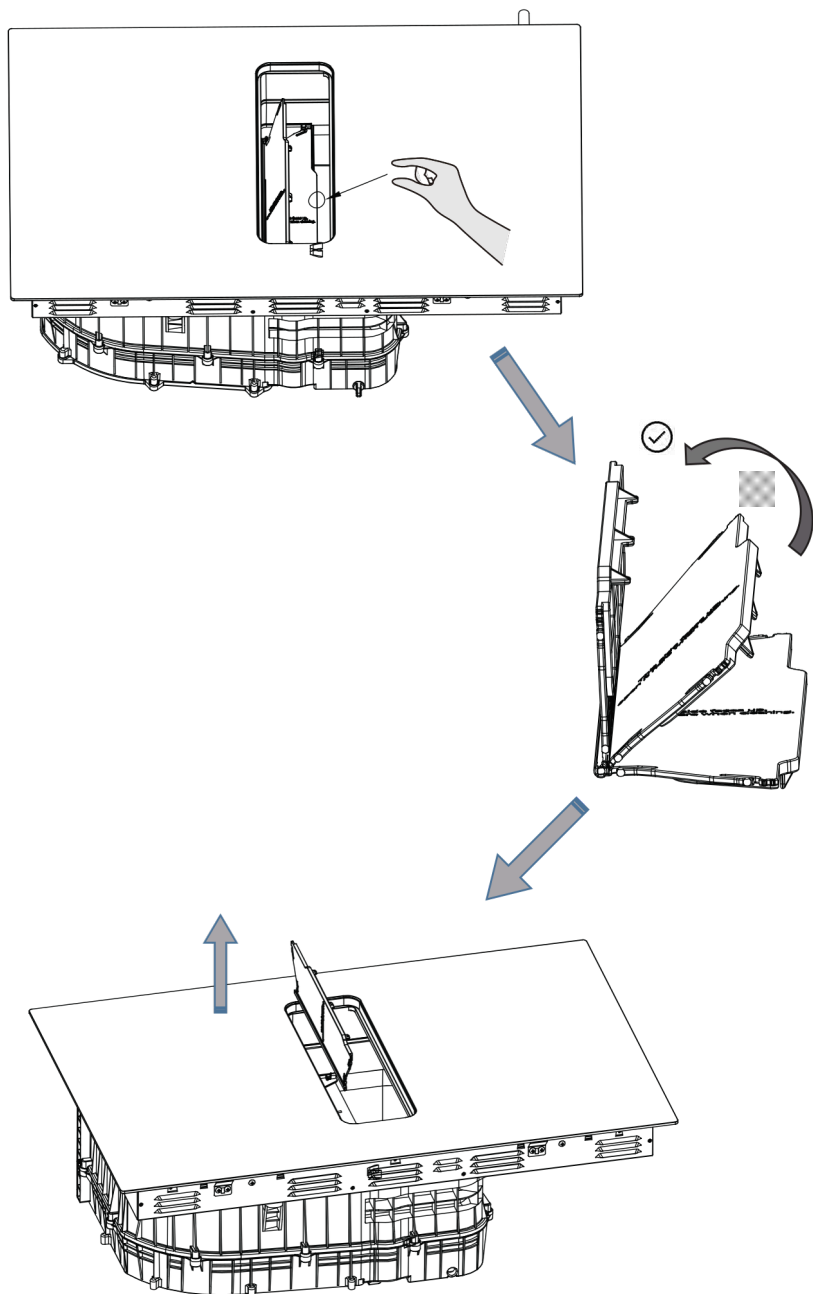


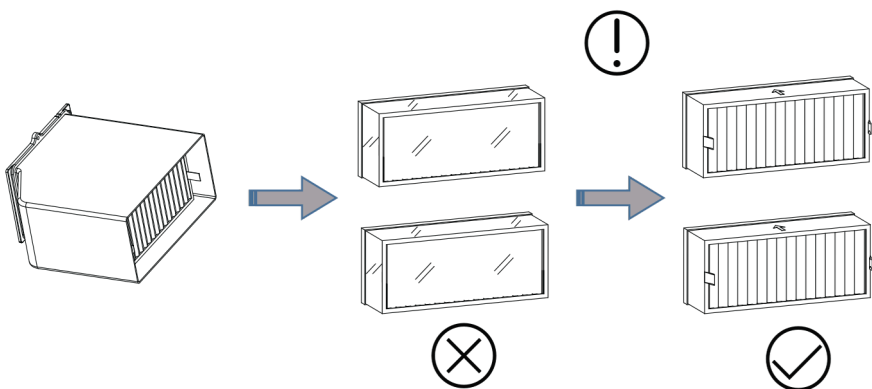


OK!

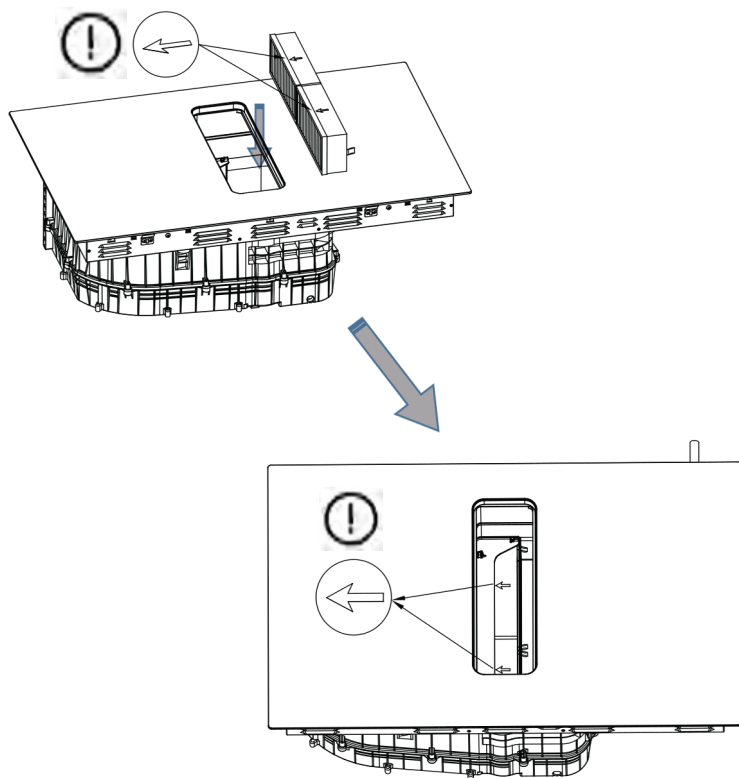


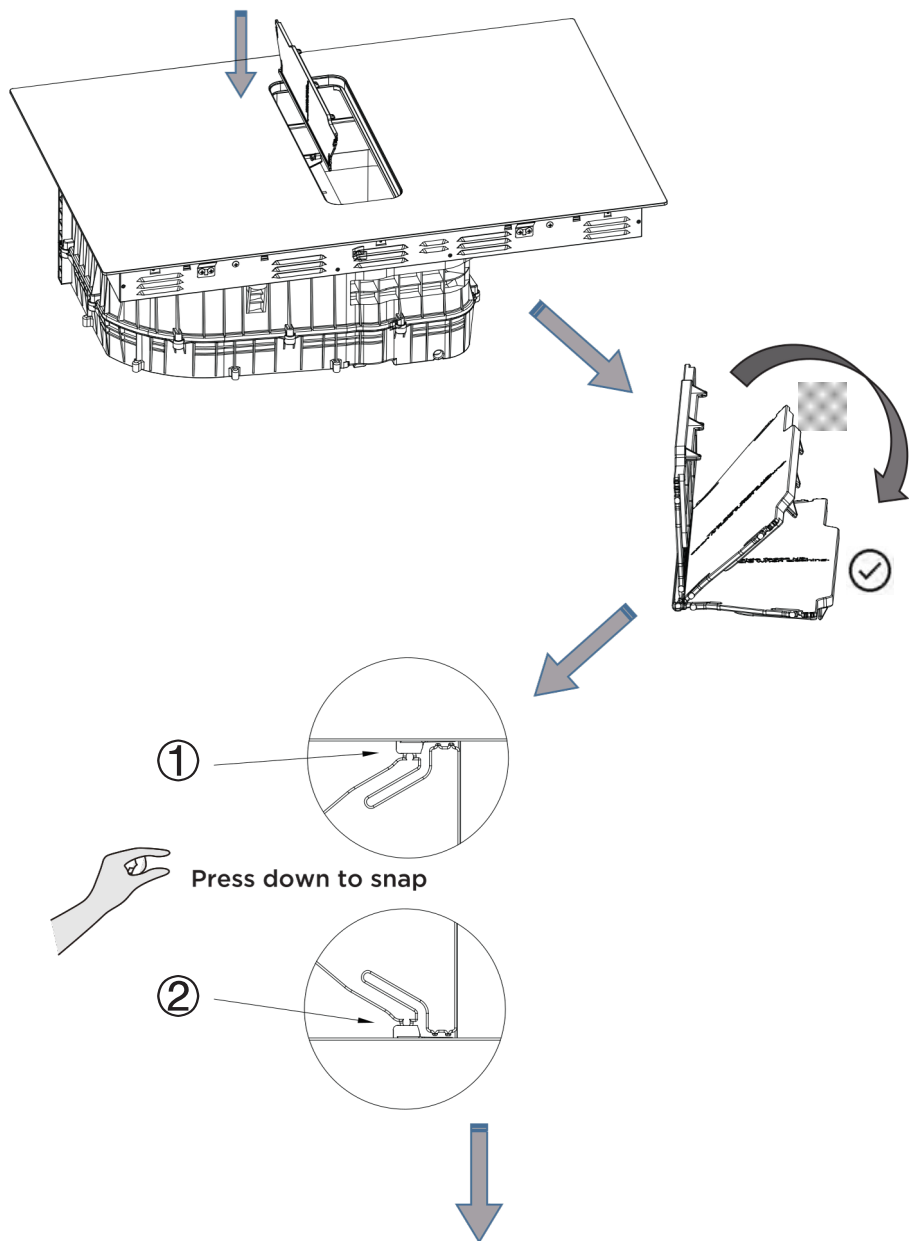


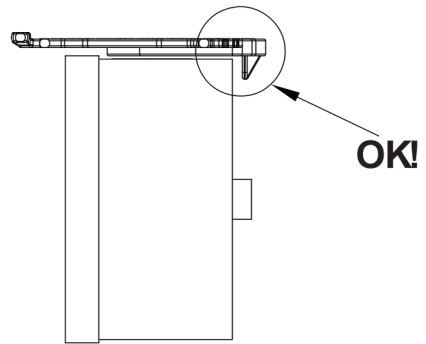
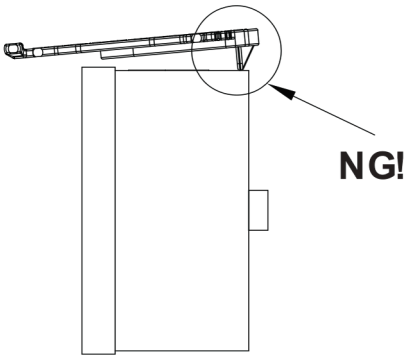
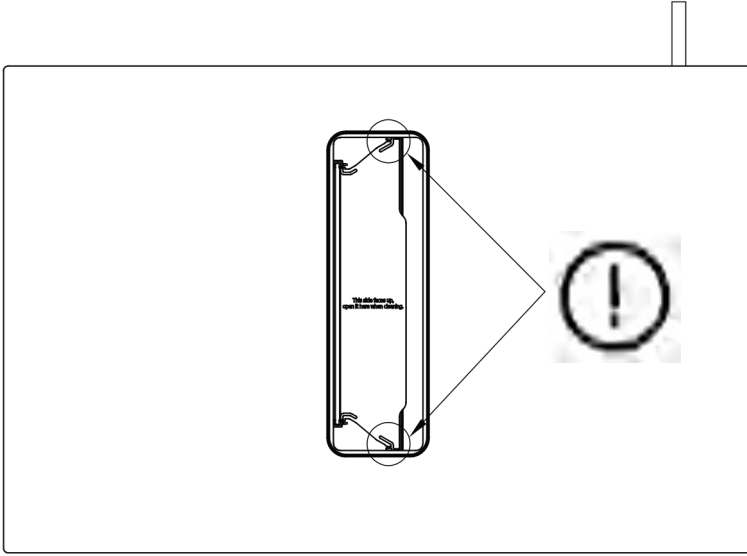


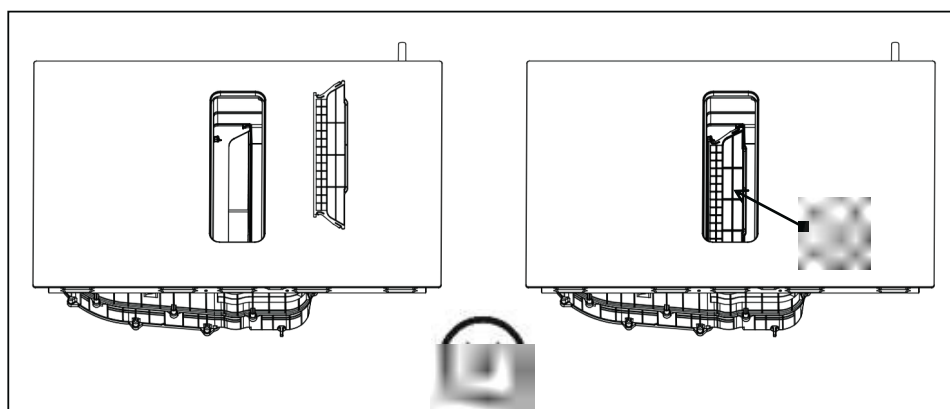
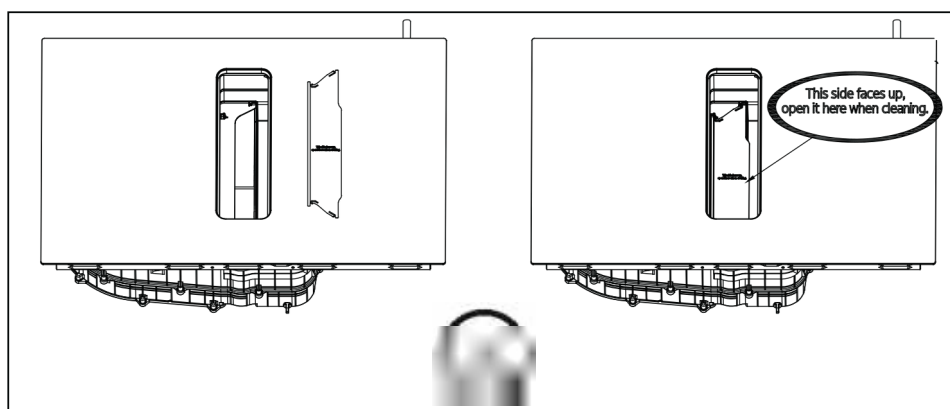


**Before using the deodorizing filter element,
tear off the outer transparent film.**



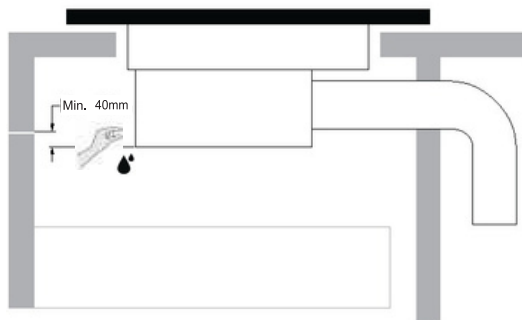






WARNING: Ensuring Adequate Ventilation

In order to drain liquids conveniently, it is necessary to keep a minimum distance of 40mm between the baffle and the bottom of the hob. Follow the requirements below.



- ⚠ There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.
- ⚠ • Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling.
 - The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.

Before Installing the Hob, Make Sure That

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

After Installing the Hob, Make Sure That

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

Before Locating the Fixing Brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

CAUTIONS

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

Connecting the Hob to the Mains Power Supply

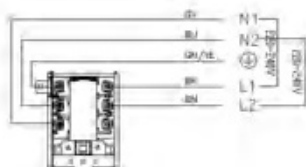
 This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the hob.
 2. The voltage corresponds to the value given in the rating plate
 3. The power supply cable sections can withstand the load specified on the rating plate.
- To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

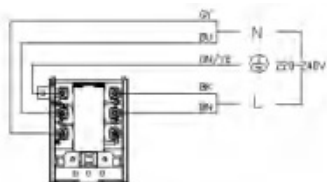
The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

 Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

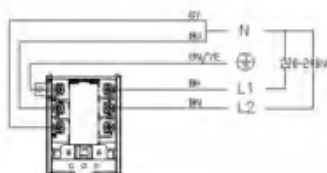
- ⚠ • If the total number of heating unit of the appliance you choose is not less than 4, the appliance can be connected directly to the mains by single-phase electric connection, as shown below.
- If the cable is damaged or to be replaced, the operation must be carried out by after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



220-240V/380-415V



220-240V 1N-



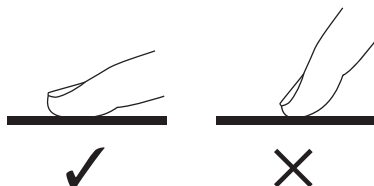
220-240V/380-415V

- ⚠ The bottom surface and the power cord of the hob are not accessible after installation.

OPERATION INSTRUCTIONS

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

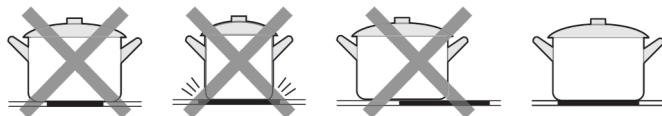
- ⚠ Only use cookware with a base suitable for induction cooking.
Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test.
Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- 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: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



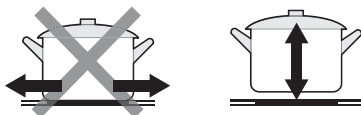
- Do not use cookware with jagged edges or a curved base.



- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.



- Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



How to Use

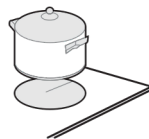
Start Cooking

Touch the ON/OFF control for 1 seconds. After power on, the buzzer beeps once, all displays show “-”, indicating that the induction hob has entered the state of standby mode.



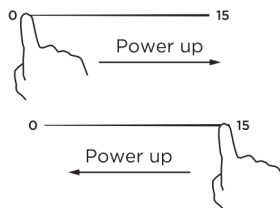
Place a suitable pan on the cooking zone that you wish to use.

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



Select a heat setting by touching the slider control

- You can modify the heat setting at any time during cooking.



If the display flashes alternately with the heat setting

This 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.

No heating takes place unless there is a suitable pan on the cooking zone.

The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

Manual ventilation control

You can control the ventilation setting manually.

NOTE

Using tall items of cookware may prevent the ex-traction system from working at optimum power. You can improve the extraction power by placing the lid on the cookware at an angle.

Activating the manual ventilation control

1. In the power-on state ,touch  key to activate the ventilation system;
2. Short press the extractor key  to switch levels from 0-3, long press the extractor key  for 3s to close the extractor.
3. Touch  to switch to boost level.

The ventilation system is activated.

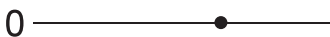
Changing or deactivating manual ventilation control

1. Power off
2. Using the extractor key  to adjust the level to 0

Finish Cooking

Turn the cooking zone off by touching the slider to "0". Make sure the display shows "0".

Turn the whole cooktop off by touching the ON/OFF control.



Run-on function for the ventilation system

ventilation system is divided into manual and automatic modes.

The automatic mode can be enabled after all the hob is enabled. It will be automatically disabled two minutes after the hob is all shut down.

Manually

In power on states, touch  or  . digital screen display level 0-3 or b.

Automatically

In power on states, Touch  , digital screen display A.

The appliance deactivates the run-on function when:

- 2 minutes after all hobs are shut down.
- press power key.

Using the Boost function

Activate the boost function

Touching the max button. Make sure the display shows the marquee action.



Cancel the Boost function

Touching the heating zone slider control that you wish to cancel the boost function.



Turn the whole cooktop off by touching the ON/OFF control.



- The function can work in any cooking zone.
- The cooking zone returns to its original setting after 5 minutes.
- If the original heat setting equals 0, it will return to max digital level after 5 minutes.
- If the LF hob is set to boost and then the LR hob is set to boost, the LF LR is set to 15 level.

Intensive ventilation setting

- The ventilation system has intensive modes. If you activate the intensive settings, the ventilation system works at maximum output.
- Activating the intensive ventilation setting.
 1. Touch .
 2. Display "b" on the digital tube.
- Changing or deactivating the intensive ventilation setting.
- Using  key to select the required performance level in the settings area or set it to 0.

Automatic start for the ventilation system

If you select a power level for a cooking zone and the auto-matic start switches on.

The ventilation system switches on at a power level in accordance with the respective power level for the cooking zones.

Flexible Area

- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, the part that is not covered by cookware is automatically switched off after 8 seconds.
- To grant a correct pan detection and a even heat distribution, the cookware should be correctly placed:
 - In the front or rear side of the flexible zone when the cookware is smaller than 21 cm.
 - Anywhere with bigger cookware.

As big zone

To activate the flexible area as a single big zone, simply press the Flexible Area control.



The power setting works as any other normal area.

To add a further pot, press again the dedicated keys, in order to detect the cookware.

As two independent zones

To use the flexible area as two different zones with different power settings, press the Flexible Area control.

Locking the Controls

- 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 and hold the Lock control for 3 seconds.	The digital tube displays “Lo”
To unlock the controls	
Touch and hold the Lock control for 3 seconds.	

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

Power Management Function

- it is possible to set a maximum power absorption level for the induction hob, choosing up to different power ranges.
- Induction hobs are able to limit themselves automatically in order to work at lower power level, to avoid the risk of overloading.

To enter Power Management Function

State: Set Child Lock in power off state
Entry conditions:

- 1) LR max Burner **MAX** select key 3 seconds(+Buzzer sound)
- 2) LF max Burner **MAX** select key 3 seconds(+Buzzer sound)

Set working:

Set working:

P0	
74	00

To switch to another level

- 1) Select the power limit value with the lock key  (the range of power limit value selection is based on Spec)

There are 5 power levels, from “2.8kW” to “7.4kW”.
The LF and RF digita display will show one of them.
“28 00” : the maximum power is 2.8kW.
“35 00” : the maximum power is 3.5kW.
“45 00” : the maximum power is 4.5kW.
“58 00” : the maximum power is 5.8kW.
“74 00” : the maximum power is 7.4kW.

Confirmation and Exit Power Management Function

After select power limit value, use power off key ① for confirmation.

Then the hob will be turned off.

Timer control

- You can set it to turn one or more cooking zones off after the set time is up.
- The maximum timing time is the default running time of the current running level, please refer to Default working times table.

Setting the timer to turn cooking zones off

Set one zone

Touching the heating zone slider control.



Set the time by touching the or control of the timer.
Hint: Touch the “-” or “+” control of the timer once will decrease or increase by 1 minute.
Touch and hold the “-” or “+” control of the timer will decrease or increase by 10 minutes.



When the time is set, it will begin to count down immediately. The display will show the remaining time.

When cooking timer expires, the corresponding cooking zone will be switched off automatically.



Set more zones:

The steps for setting more zones are similar to the steps of setting one zone;
The timing of each heating zone is independently set and displayed
The show as below:



Cancel the timer

The timing time of the operation corresponding to the heating zone to 0:00.

Touch and hold the timer control “ - ” and “+” for 1s, the timer will be cancel.



NOTE

- 1) The manual timing setting cannot exceed the default timing time of the stove head. If the current level value is reduced after the maximum timing time is set, the timing time will automatically change to the default maximum time of the current level when the timing time is greater than the default closing time of the current level.
- 2) Under the timing display state, click the slider once to view the current heating level. After entering the display mode of level, click or slide the slider to set the level

Default working times

Auto shut down is a safety protection function for your induction hob and texttractor. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Induction hob:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (min)	480	480	480	360	360	360	240	240	240
Power level	10	11	12	13	14	15			
Default working timer (min)	120	120	120	90	90	90			

extractor:

Power level	1	2	3
Default working timer (min)	480	240	120

 People with a heart pace maker should consult with their doctor before using this unit.

CLEANING AND MAINTENANCE

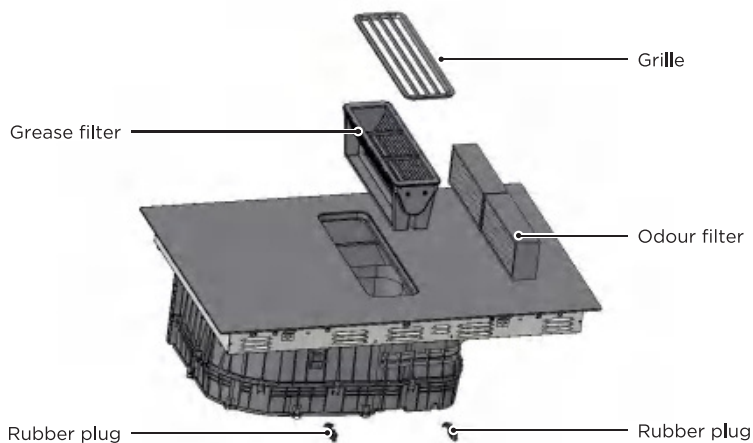
To keep your appliance working efficiently for a longtime, it is important to clean and maintain it carefully.

Cleaning the Hob

What?	How?	Important!
Everyday soiling on glass. (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • 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. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass.	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	• 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. • 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.
Spillovers on the touch controls.	1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	• The cooktop 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 cooktop back on.

Components To Be Cleaned Or Replaced

The following overview shows the components of the appliance that you either replace or clean.

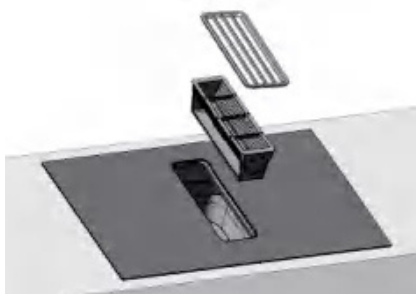


Changing The Odour Filter

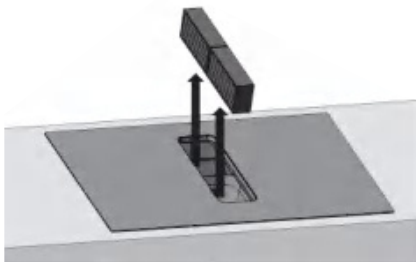
Change the odour filter regularly.

NOTE

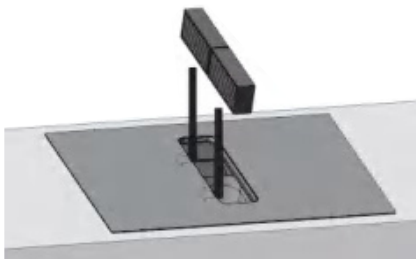
- You can obtain odour filters from specialist retailers or customer service.
- To keep them in good working order, only use genuine replacement filters.
- ATTENTION!**
Falling grease filters and grille may damage the hob below.
Remove the grille and the grease filter, and dispose of them properly.
- Grease may accumulate in the bottom of the container. Hold the grease filter level to prevent grease from dripping out.



3. Remove the two odour filters, and dispose of them properly.



4. Insert two odour filters into the left of the appliance.



5. Insert the grease filter, and Cover the grille.



Resetting the saturation indicator

1. Replace the odour filter.
2. In the off state, long press lock key 3s to enter lock state.
3. long press  key for 3 sec to reset the odour filters, and the extractor display screen show "CL"

Cleaning The Grille And Grease Filters

The grease filters filter the grease from the cooking vapour. To keep it in good working order, you must clean the grease filter regularly.

WARNING...Risk of fire!

Fatty deposits in the grease filters may catch fire.

- Never operate the appliance without a grease filter.
- Clean the grease filters regularly.
- Never work with naked flames close to the appliance (e.g. flambéing).
- Do not install the appliance near a solid fuel heating appliance (e.g. wood- or coal-burning) unless the heating appliance has a sealed, non-removable cover. There must be no flying sparks.

1. ATTENTION!

Falling grease filters may damage the hob below. (It is recommended to clear the grease filter every 7 days)

Remove the grille and the grease filter, and dispose of them properly.

- Grease may accumulate in the bottom of the container. Hold the grease filter level to prevent grease from dripping out.



2. Clean the grille.

- See chapter "Cleaning the grease filters or grille manually"

3. Clean the grease filters.

- See chapter "Cleaning the grease filters or grille manually"
- See chapter "Cleaning the grease filter in the dishwasher"

4. If required, remove the odour filters or acoustics filters and clean the appliance from the inside.

- See chapter "Changing the odour filter"

5. If any objects get into the appliance, remove these objects and ensure that the supply to the over-flow container is not blocked.

6. Wipe out the inside of the appliance with soapy water and a dish cloth.

7. After cleaning, reinsert the dried metal grease filter.

Cleaning the grease filters or grille manually

1. Soak the grease filter or grille in hot soapy water.

2. Use a brush to clean the grease filter or grille.

Do not use aggressive, acidic or alkaline cleaning products.

Use special grease solvent for stubborn dirt.

3. Rinse the grease filters thoroughly.

4. Allow the grease filters to drain.

Cleaning the grease filter in the dishwasher

1. Place the grease filters loosely in the dishwasher and do not jam it in.
For optimum cleaning results, lay the grease filter on the filter side in the dishwasher.
Do not clean heavily soiled grease filters with utensils.
Do not use aggressive, acidic or alkaline cleaning products.
2. Start the dishwasher.
Select a temperature of no more than 70.°C.
3. Allow the grease filters to drain.

How to clean the Cavity

From the rubber plug ,drain liquids or objects that come into the appliance from above.

Requirement: The appliance has cooled and the residual heat indicator has gone out.

1. Pull out the rubber plug with one hand and Hold the bin with the other hand, drain liquids or objects from the rubber plug
2. Ensure that the supply to rubber plug is not blocked, before plugging it back into place.
Remove any objects that have entered the appliance once it has cooled down. To do this, remove the grease filter.

TROUBLESHOOTING

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

Problem	Possible causes	What to do!
The cooktop cannot be turned on.	No power.	Make sure the ceramic hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

The induction hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismantling the hob from the working surface.

Problem	Possible causes	What to do!
E1,E2,E7	Temperature sensor failure.	Please contact the supplier.
E3,E4	Temperature sensor of the IGBT failure.	Please contact the supplier.
EU	The connection between the display board and the main board is fail.	Please contact the supplier.
EL,EH	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
C1	Temperature sensor of the ceramic glass plate is high.	Please restart after the induction hob cools down.
C2	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.
F5	Cooling fan failure	Please restart after the induction hob cools down.
B3	Abnormal temperature in ventilation system	Please restart after the induction motor cools down.
B5	Startup of the Ventilation system fails	Check extractor for foreign objects, and restart extractor.
B7	Startup of the Ventilation system fails	Please contact the supplier.
Bd	The communication between the display board and the extractor driver board fails	Please contact the supplier.
EF	Multiple function key are pressed at the same time	Clean the operation panel.
FC	Filter replacement tips	Please replace the filter screen, refer to the filter screen replacement guide.

Failure code occur during customer using & Solution;

Failure code	Problem	Solution
Auto-Recovery		
EL,EH	Supply voltage is above the rated voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
C1	High temperature of ceramic plate sensor.	Wait for the temperature of ceramic plate return to normal. Touch "ON/OFF" button to restart unit.
C2	High temperature of IGBT	Wait for the temperature of IGBT return to normal. Touch "ON/OFF" button to restart unit. Check whether the fan runs smoothly; if not , replace the fan.
B3	The current of the extractor driver board is abnormal.	Touch "ON/OFF" button to restart unit.
B7	Ventilation system air duct fully blocked.	Touch "ON/OFF" button to restart unit. Check extractor for foreign objects,and restart extractor.
No Auto-Recovery		
E2	Ceramic plate temperature sensor failure- -short circuit.	Check the connection or replace the ceramic plate temperature sensor.
E1	Ceramic plate temperature sensor failure--open circuit.	
E7	Ceramic plate temperature sensor failure—invalid.	
E4	Temperature sensor of the IGBT failure - short circuit.	Replace the power board.
E3	Temperature sensor of the IGBT failure - open circuit.	
B5	Ventilation system error.	Replace the extractor driver board or motor.
Bd	The communication between the display board and the extractor driver board fails.	Replace the extractor driver, power board, or display board, and check whether the connecting cable is damaged.

Specific Failure & Solution

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not , replace the fan.	
	The power board is damaged.	Replace the power board.	
Heating stops suddenly during operation and the display flashes "u".	Pan Type is wrong.	Use the proper pot (refer to the instruction manual.)	Pan detection circuit is damaged, replace the power board.
	Pot diameter is too small.		
	Cooker has overheated;	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (Such as the first and the second zone) would display "u" .	The power board and the display board connected failure;	Check the connection.	
	The display board of communicate part is damaged.	Replace the display board.	
	The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

The above are the judgment and inspection of common failures.
Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

DISPOSAL AND RECYCLING

Important instructions for environment

Compliance with the WEEE Directive and Disposing of the Waster Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to official collection point for recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.



According to Waste of Electrical and Electronic Equipment(WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



COOKOLOGY

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7 Meadow Business Park Piperell Way Haverhill Suffolk CB9 8QX
Cookology is a trading name of The Wright Buy Ltd