

# Touch Control Induction hob

UBINDJV60B





[01] x 1



[02] x 4

Note: Items 2 and 3 are pre-fitted in the factory  
there is no assembly of these components required.



[04] x 1

[03] x 4



# Touch Control Induction Hob

UBINDJV60B

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# Let's get started ...



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# Getting Started ...

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Getting started...

These instructions are for your safety. Please read through them thoroughly prior to installation and retain them for future reference.



- All installation work must be carried out by a competent person or qualified electrician.
- This appliance must be installed correctly by a suitably qualified person, strictly following the manufacturer's instructions.







- ☒ This appliance complies with all current European safety legislation, however, the Manufacturer must emphasise that this compliance does not prevent the surfaces of the appliance from heating up during use and remaining hot during its operation.
- ☒ Accessible parts may become hot during use. Young children should be kept away. Care should be taken to avoid touching the appliance (e.g hob, cooker).
- ☒ The Manufacturer highly recommends that this appliance be kept out of the reach of babies and small children.
- ☒ Children should be supervised to ensure that they do not play with the appliance.
- ☒ Means for isolating the appliance must be incorporated in the fixed wiring in accordance with the current wiring regulations. An all-pole disconnection the current wiring regulations. An all-pole disconnection switch having a contact separation of at least 3 mm in all poles should be connected in fixed wiring.
- ☒ Damaged power cables should be replaced by a ompetent person or qualified electrician.
- ☒ Make sure that the power cord is not caught under or in the appliance and avoid damage to the power cable.
- ☒ Do not allow the electric cables to touch the hot parts of the appliance.
- ☒ Do not install the appliance outdoors in a damp place or in an area which may be prone to water leaks such as under or near a sink unit. In the event of a water leak allow the machine to dry naturally.

- ✓ Please dispose of the packing material carefully.
- ✓ Do not use flammable sprays in close vicinity to the appliance.
- ✓ We also recommend that great care be taken during use and cleaning. Read the cleaning and maintenance sections for this appliance carefully.
- ✓ A steam cleaner is not to be used.
- ✓ The appliance is not intended to be operated by means of external timer or separated remote-control system.
- ✓ The appliance is for domestic use only.
- ✓ When a cooking zone has been on for a long time, the surface remains hot for some time afterwards so do not touch the metal surface.
- ✓ Do not store detergents or flammable materials beneath the hob.
- ✓ Do not leave hot oils or fats unattended as they may catch light.
- ✓ The Manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.
- ✓ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- ✓ **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.

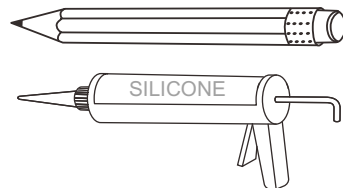
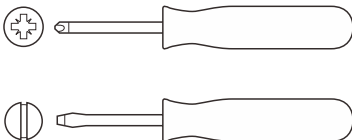
- ☒ **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.  
NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- ☒ **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- ☒ **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- ☒ **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- ☒ 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.
- ☒ 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.
- ☒ 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.

This appliance is designed for domestic use only. The manufacturer shall not in any way be held responsible for whatever injuries or damages are caused by incorrect installation or by unsuitable or incorrect use!

## Before you start

-  To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance.
-  Check the package and make sure you have all of the parts listed.
-  Decide on the appropriate location for your product.
-  If this product contains glass please take care when fitting or handling to prevent personal injury or damage to the product.
-  The specifications plate is available on this appliance. This plate displays all the necessary identification information for ordering replacement parts.
-  If you sell the appliance, give it away, or leave it behind when you move house, make sure you also pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.

## Tools required



## In more detail...



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## Special functions

### Protection from over-heating

- > A sensor monitors the temperature in the cooking zones. When the temperature exceeds a safe level, the cooking zone is automatically switched off.

### Residual heat indicator

- > When the hob has been operating for some time, there will be some residual heat. The letter "H" appears to warn you that it is too hot to touch the surface.

### 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.

### Auto shutdown

- > Another safety feature of the ceramic hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone.

The default shutdown times are shown in the table below:

Power level	The heating zone shutdown automatically after
1-3	6 hours
4-6	3 hours
7-8	2 hours
9	90 minutes

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minute.

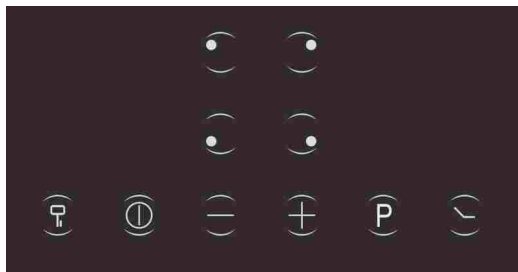









People with a heart pace maker should consult with their doctor before using this unit.

The following shows how to reduce total environmental impact (e.g. energy use) of the cooking process).





1. Use suitable size of pan for cooking.
2. Cover the pan with lid if possible during cooking.
3. Choose pan which has better retaining heat capacity.
4. If possible, defrost frozen food in a way which does not need any power
5. consumption.
6. It takes less time to cook food which has large surface area to volume ratio.

## Operation



Reference	Description
A 	Zone position
B 	Child lock
C 	ON / OFF
D 	Power regulating key (reduce)
E 	Power regulating key (increase)
F 	Boost control
G 	Timer

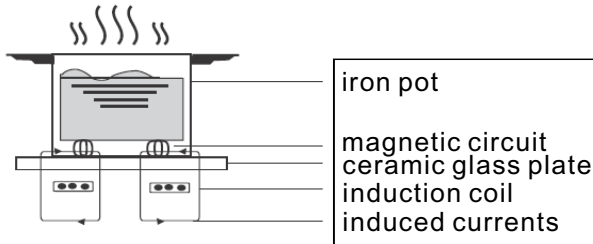
## Heating zone power

Heating Zone	Max. Power (230V~)
	2000/2300W (Booster)
	1200/1500W (Booster)
	2000/2300W (Booster)
	1200/1500W (Booster)

## Operation

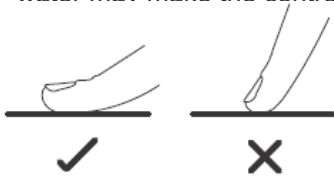
### A Word on Induction Cooking

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.



### Touch sensitive keys.

- >All operations can be performed using touch sensitive keys (capacitive sensors) located on the front of the ceramic glass (control panel). Each key has a corresponding display. All actions are confirmed by an audible bleep.
- >Use the ball of your finger, not its tip.
- >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.



## Preparation before use

- >When the power is switched on, the buzzer will sound once and all the indicators will switch on for one second and then switch off. Place the pan in the centre of the cooking zone.
- > Read this guide, taking special note of the 'Safety Warnings' section.
- > Remove any protective film that may still be on your Induction hob.

## 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.



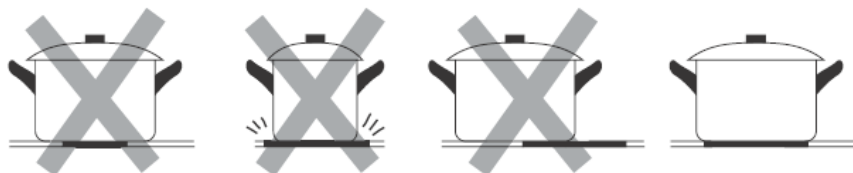
2. If  does not flash in the display and the water is heating, the pan is suitable.

>Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

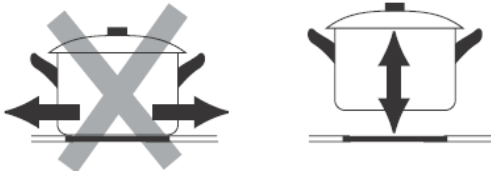
Do not use cookware with jagged edges or a curved base.



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.



## Using your Induction Hob

### To start cooking

1. Touch the ON/OFF control.

After power on, the buzzer beeps once, all displays show “ – ”, indicating that the induction hob has entered the state of standby mode.





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 are clean and dry.

3. According to the heating zone where the pan is placed, select a

relevant zone select key by pressing “” key (A). The symbol 0. Selected will stay fully it.

4. Select the power level by pressing the “” key (E) or “” key (D).

5. The power level will start at 5. Pressing the “+” will count up the power levels from 5 to 9 in numerical order. Pressing the “-” key will take the power straight from 9 to 0
  - > 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.
  - > You can modify the heat setting at any time during cooking.

## Using your Induction hob

### 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 centred 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.

### When you have finished cooking

1. Touching the relevant zone select key (A) that you wish to switch off.
2. Press the "-"key will decrease the power to "0" level, or press the "+" and "-" at the same time, the power level will decrease to 0 straight away.
3. Beware of hot surfaces  
"H" will show which cooking zone is 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 the boost function

### Activated the boost function

1. Select the heating zone by touching the zone select key (A).
2. Touching the boost control key(F)  the zone indicator show "P." and the power reach Max.

### Cancel the boost function

1. Touching the relevant zone select key(A) that you wish to cancel.
  - 1a. Touching the "-"key(D) to cancel the Boost function, then the cooking zone will revert to level 9.
  - 1b. Touching "-" and "+"control together at the same time . the cooking zone switch off and the boost function cancel automatically
    - > The function can work in any cooking zone.
    - > The cooking zone returns to level 9 after 5 minutes.

## Safety mode (Child lock)


- > 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 OFF control are disabled.

### To lock the controls

Touch the key lock control for 3 seconds. The timer indicator will show “Lo”

### To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the key lock control for a while
3. You can now start using your Induction hob.

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

## Using the timer

### 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 set it to turn one cooking zone off after the set time is up.
- > You can set the timer for up to 99 minutes.

### Using the timer as a minute minder

#### If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zone.


2. Touch the Timer key (G) . The minder indicator will start flashing and “10” will show in the timer display.

3. Set the time by touching the “-“ or “+” control of the timer.  
 Hint: > Touch the “-“ or “+” control of the timer once to decrease or increase by 1 minute.  
 > Touch and hold the “-“ or “+” control of the timer to decrease or increase by 10 minutes.  
 > Touching the “-“ and “+” together, the timer is cancelled, and the timer indicator will turn off.
4. When the time is set, it will begin to count down immediately. The display will show the remaining time .

5. Buzzer will bips for 30 seconds and the timer indicator will turn off when the setting time finished.

## Setting the timer to turn one or more cooking zones off

### If the timer is set on one zone:

1. Select the relevant cooking zone which is working by touching the zone select key (A).
2. Press the Timer key(G)  , the timing indicator flashes, and you can set the timer at this point.
3. Using the “+” and “-“ buttons, you can realize the setting of timing from 1 to 99 minutes.

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.

Touching the “-“ and “+” together, the timer is cancelled, and the timer indicator will turn off.

4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.

NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.

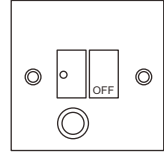
6. 

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

Other cooking zone will keep operating if they are turned on previously.

**Warning**

Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact customer services.



## Care and maintenance

### Care



Damaged power cables should be replaced by a competent person or qualified electrician.



For domestic use only.



Never place an empty pan on the hob as this will cause an error message to appear on the control panel.



When a cooking zone has been on for a long time, the surface remains hot for some time afterwards so do not touch the ceramic surface.



For sealed foods, please do not heat them before opening removing the lid so as to avoid any dangers of explosion due to heating expansion.



If the surface of the hob is cracked, disconnect from power supply to avoid any possibility of electric shocks.



Do not place rough or uneven pans on the hob, as they could damage the ceramic surface.



Avoid banging pots and pans down on the hob.  
The ceramic surface is tough but not unbreakable.



Do not put detergents or flammable materials beneath the hob.

## Care and maintenance

### Appliance cleanliness



#### Caution

- Avoid rubbing with any abrasive or with the base of the pans, etc, as this will wear the markings on the top of the induction hob over time.
- Clean the induction hob on a regular basis to prevent the build up of food residue.


>The appliance should be cleaned after use.

>The surface of the induction hob may be easily cleaned in the following way:

Type of dirt	Cleaning method	Cleaning materials
Lime scale	Apply white vinegar to the surface, then wipe it dry with soft cloth	Special ceramic cleaner
Burnt-on stains	Clean with damp cloth and dry it with a soft cloth	Special ceramic cleaner
Light stains	Clean with damp cloth and dry it with a soft cloth	Cleaning sponge
Melted plastics	Use a scraper suitable for ceramic glass to remove residue	Special ceramic cleaner

## Troubleshooting

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Error Message	Possible Cause	What to do
	No pot or pot not suitable	Choose the suitable pan
ER03	Water or pot on the glass over the control	Clean the user interface
F1	The connection between the display board and the left mainboard is fail	Repair is required. Telephone the customer service number to book an engineer visit.
F2	The connection between the display board and the right mainboard is fail	
F3E	Coil temperature sensor failure. (the cooking zone which indicator showing "E")	
F4E	Mainboard temperature sensor failure. (the cooking zone which indicator showing "E")	
E1E	Temperature sensor of the ceramic glass plate is high	
E2 E	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.
E3 E	Abnormal supply voltage(too high)	Repair is required. Telephone the customer service number to book an engineer visit.
E4 E	Abnormal supply voltage (too low)	
E5 E	Temperature sensor failure(the cooking zone which indicator showing "E")	

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob and please contact the customer services.

Before calling the customer services, please check that the appliance is correctly connected, any of the following cases are not covered by the guarantee

- > Damage caused by improper use, storage or maintenance
- > Damage caused by unauthorised disassembly and repair.
- > Damage caused by misuse.
- > Using the ceramic hob for commercial purposes.

## Recycling and Disposal

### Environmental Protection

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



The symbol on the product or its packaging indicates that this product cannot be treated as normal household waste. This product must be handed over to an electric and electronic equipment collection point for recycling.

On ensuring that this product is disposed of correctly, you will help to avoid possible negative consequences for the environment and public health, which could occur if this product is not handled correctly. To receive more detailed information about recycling this product, contact your local government, domestic waste disposal services or the outlet where the product was bought.

## Information for dismantling

Do not dismantle the appliance in a way which is not shown in the user manual. The appliance could not be dismantled by user. At the end of life, the appliance should not be disposed of with household waste. Check with you Local Authority or retainer for recycling advice.

## Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local electricity company regulations. For your own safety a qualified electrician or contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC) should undertake the electrical installation.

## Electrical Connection

Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate inside the appliance.

**WARNING: THIS APPLIANCE MUST BE EARTHED**

For UK only

A Switched Fused Connection Unit to BS 1363 Part 4 is recommended.

**The fuse must be rated at 32 Amps.**

The connection point must be placed in a position adjacent to the appliance so as to be readily accessible for an engineer in the event of a breakdown.

**Disconnect the appliance from the mains supply before carrying out any kind of maintenance or cleaning.**



**Caution**

The surface of the appliance becomes quite hot when operating.

This could alter the electrical insulation and could cause electricity leakage.

## CE Declaration of Conformity

CE

**MANUFACTURER:** CATA

**ADDRESS:** C/ Ter nº 2, Torelló 08570 - Barcelona (Spain)

We hereby certify that the mentioned accessory complies with the essential requirements of the European Directives applicable, including their modifications and the corresponding transpositions from the national law.

**MACHINE APPLICATION:** UBINDJV60B

**TYPE:** Induction hob

**EC DIRECTIVES APPLIED:** Comply with the following European Directives 2014/35/EU: LVD ( Low Voltage Directive) and the 2014/30/EU: EMC (Electromagnetic Conformity)

**APPLIED HARMONIZED STANDARDS:**

- Standard EN 60335-1 Safety of household and similar electrical appliances
- Standard EN 60335-2-6
- Standard EN 55014 Limits and methods of measurement of radio disturbance
- Standard EN 61000-3-2 Electromagnetic compatibility limits for harmonic.
- Standard EN 61000-4-5 Electromagnetic compatibility (EMC)

**APPLIED INTERNATIONAL TECHNICAL STANDARDS AND SPECIFICATIONS:** ISO9001.2008

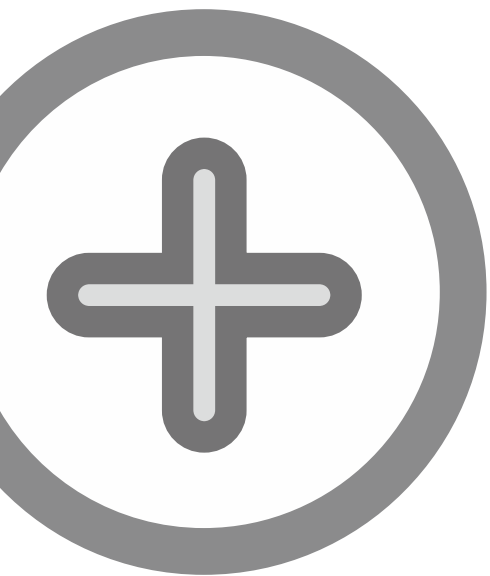
**PLACE:** Torelló

David Sala

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Technical Manager

The Manufacturer has a policy of continuous product improvement, it reserves the right to adapt and carry out any modification considered necessary without prior warning.



# Appendix ...

Installation

## Hob installation



### Caution

- > The induction hotplate must be installed by qualified personnel or technicians. Please never conduct the operation by yourself.
- > 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
- > The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
- > The wall and induced heating zone above the table surface shall withstand heat.
- > To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

### Before you install 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 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.

### When you have installed 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.

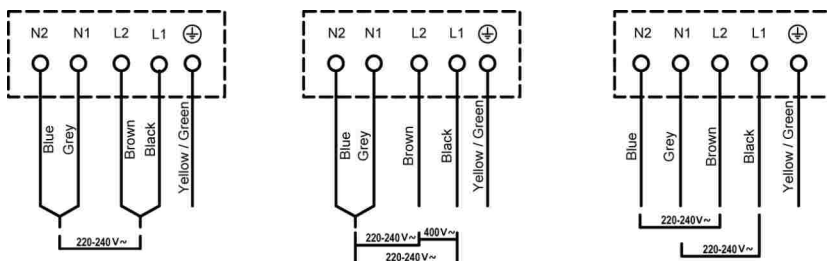
## Electrical connection



### Caution

- > 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.



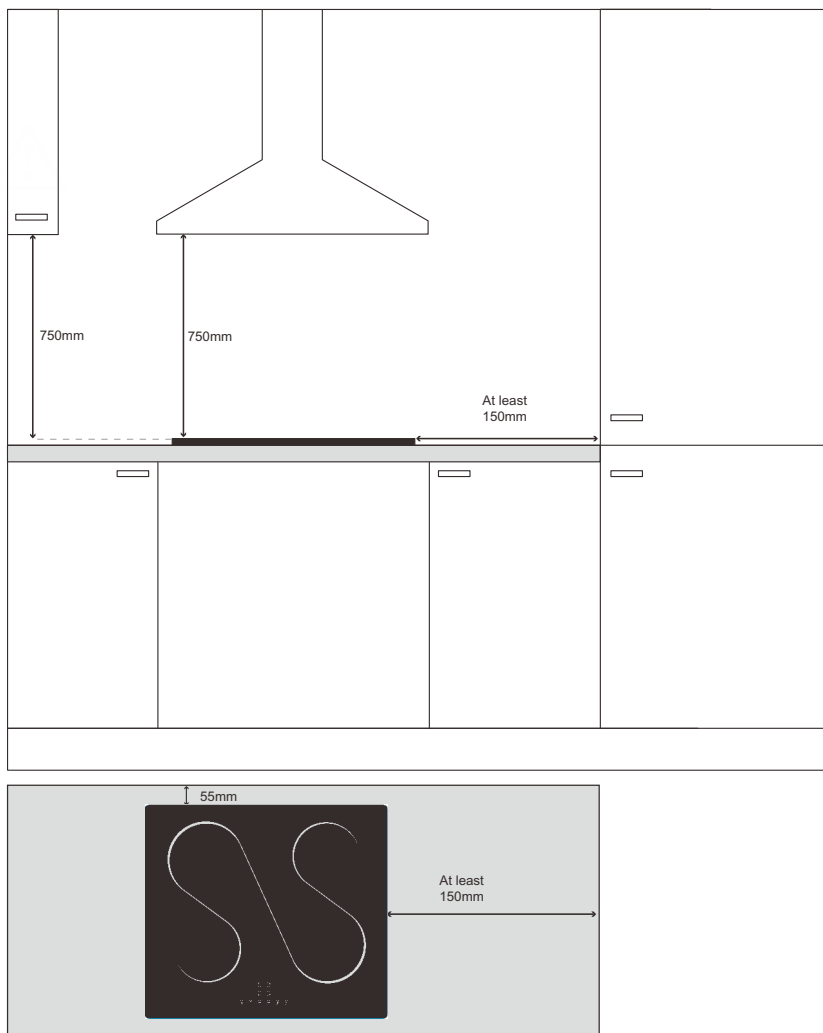
- > If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
- > If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- > 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.

## Clearance



### Warning

Good ventilation is required around the appliance for easier dissipation of heat and low power consumption. Sufficient clearance is required around the appliance. The gap between the hob and any cupboard above it should be at least 750mm.



## Technical Specification

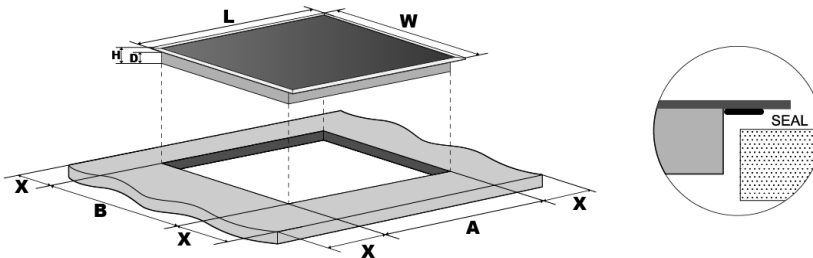
Cooking zones	4 zones
Supply voltage	220-240V~
Total power	6700W
Product size L×W×H (mm)	590×520×56.5
Build-in dimension A×B (mm)	565×495

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

## Installation

### Selection of installation equipment

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

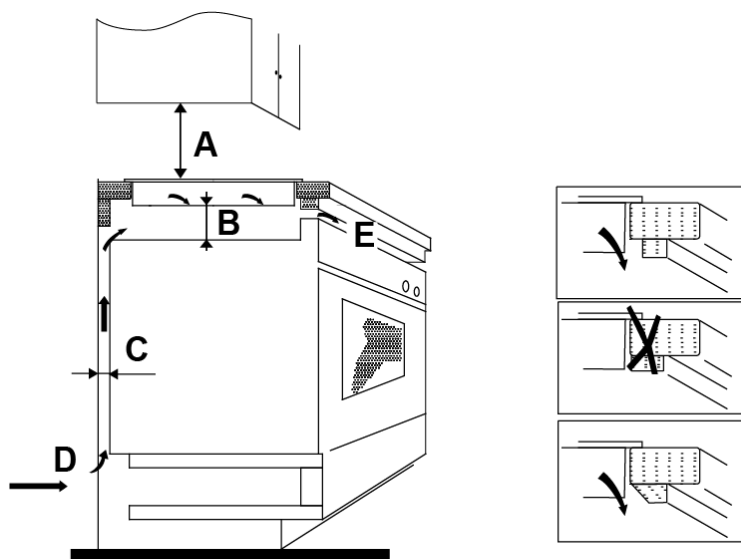


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	56.5	52.5	565	495	50 mini

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 750 mm.



A(mm)	B(mm)	C(mm)	D	E
750	50 mini	20 mini	Air intake	Air exit 5mm

#### Before you install 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 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.

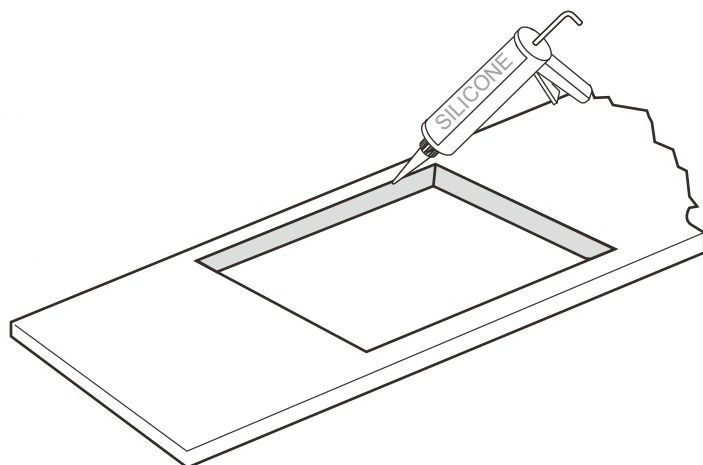
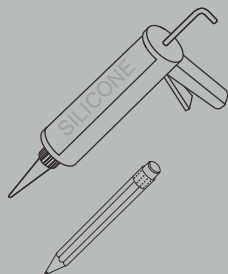
## Installation

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**When you have installed 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

## 01

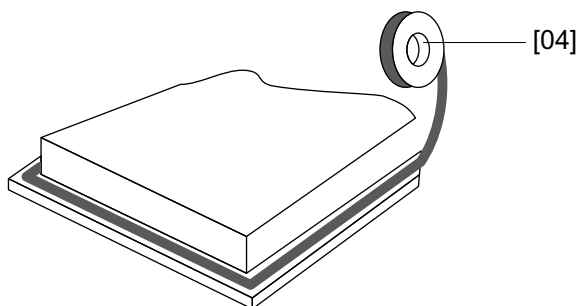


Cut out worktop to supplied dimensions shown in (fig 1) with suitable equipment and seal the cut edge as appropriate

## 02



[04] x 1



Stretch out the supplied seal along the underside edge of the hob, ensuring the ends overlap.

fig. 2

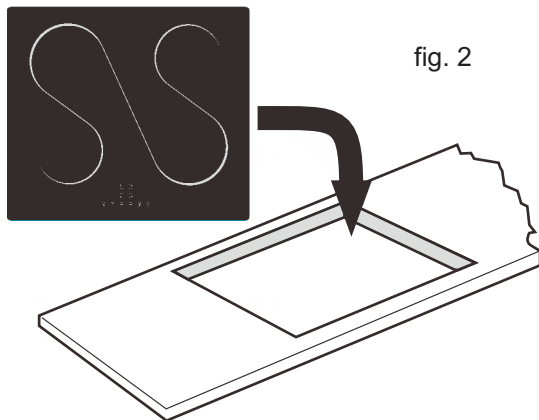


fig. 3

Once the seal is fitted position the hob into the cutout in the worktop. Apply gentle downwards pressure onto the hob to push it into the worktop ensuring a good seal around the outer edge (fig. 3)

### Customer Service

If your product breaks down. To arrange an in guarantee service call, please contact customer services on the following numbers.

**UK & Northern Ireland**

**Phone:** 0344 800 1128\*

**Email:** [uksupport@apelson.co.uk](mailto:uksupport@apelson.co.uk)

**Web:** [www.spareszone.co.uk](http://www.spareszone.co.uk)

**Republic of Ireland (ROL)**

**Phone:** 014475261

**Email:** [uksupport@apelson.co.uk](mailto:uksupport@apelson.co.uk)

## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.





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