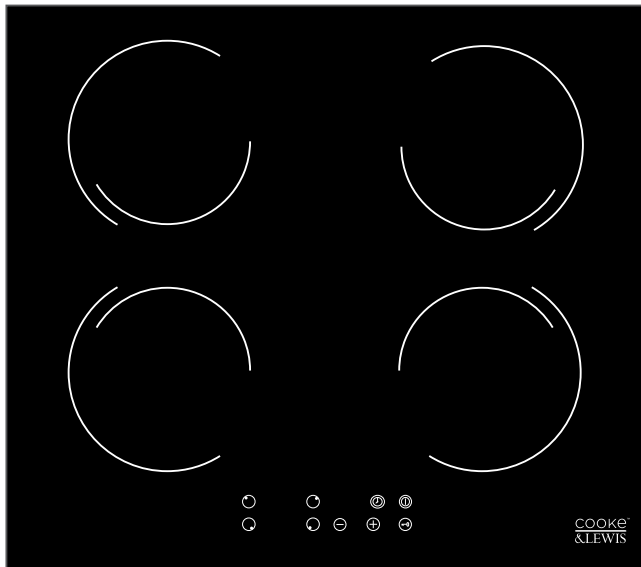
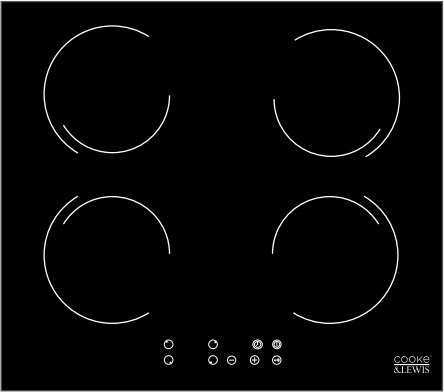


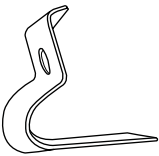
COOKETM &LEWIS

60 cm Induction Hob





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[02] x 2




1 : 1



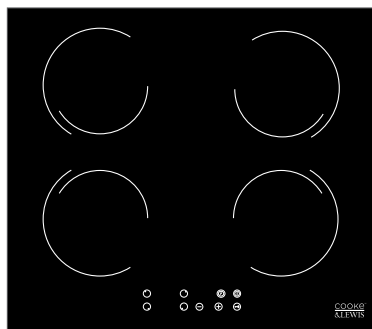
[03] x 2

Let's get started...

These instructions are for your safety. Please read through them thoroughly before use and retain them for future reference.

	Getting started...	04
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Your product

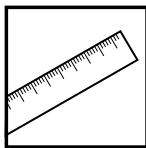
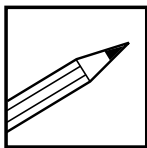
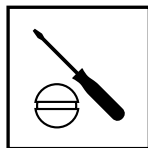


Installation guide
located at the end of
the guidebook

Things to check 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 but contact Customer Services on 0344 800 1128 (UK), 0144 75261 (Ireland).
- ☒ 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.

You will need



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.
- ☒ 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.
- ☒ Keep children below the age of 8 years at a safe distance from the appliance and power cable.

- ☑ Children must not play with, on, or around the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- ☑ Warning! We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear a pacemaker or a similar medical device. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities.
- ☑ Regularly check the power plug and power cord for damage. 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 danger or injury.
- ☑ 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.
- ☑ Means for isolating the appliance must be incorporated in the fixed wiring in accordance with 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.

- ☑ Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- ☑ **Caution!** The appliance is not intended to be operated by means of external timer or separated remote-control system.
- ☑ This appliance is classified as protection class I and must be connected to a protective ground (Earth).
- ☑ 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.
- ☑ Do not use inappropriate child safety shields or hob guards. These can cause accidents.
- ☑ Do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example.
- ☑ We recommend that great care be taken during use and cleaning. Read the cleaning and maintenance sections for this appliance carefully.
- ☑ Risk of electric shock! Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

- ☑ **Danger of burns!** The hotplates and surrounding area become very hot. Never touch the hot surfaces. When a cooking zone has been in use, the surface remains hot for some time afterwards. Be careful not to touch the hot surface and not to place any objects on it.
- ☑ **Warning!** Never use a damaged appliance! Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact contact your retailer.
- ☑ **Danger of electric shock!** Do not attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.
- ☑ **Warning!** Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the your retailer.
- ☑ **Warning! Risk of fire!** Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended.
- ☑ After use, switch off the hob element by its control and do not rely on the pan detector.
- ☑ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

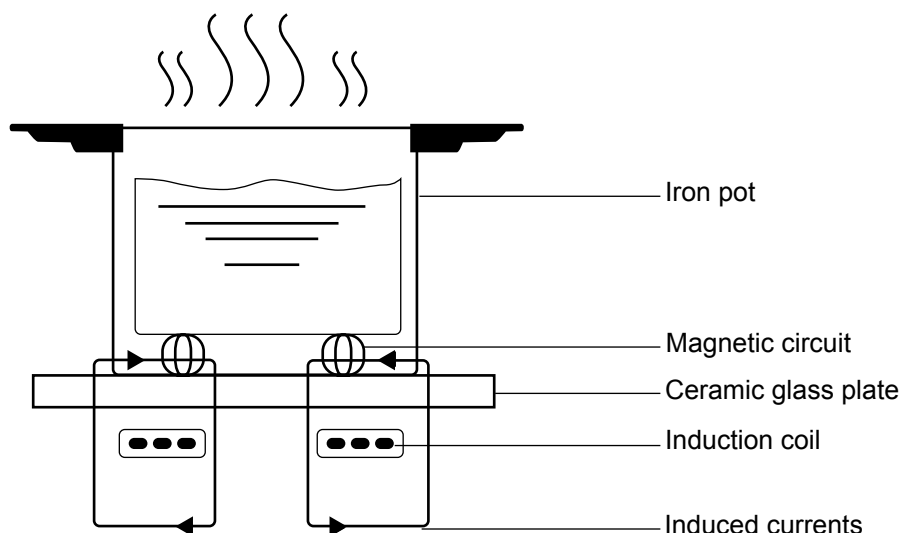
- ☑ Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- ☑ Risk of fire! The hotplates become very hot. Never place combustible items on the hob. Never store objects on the hob.
- ☑ Risk of fire! Do not use flammable sprays in close vicinity to the appliance.
- ☑ Risk of fire! Do not store detergents or flammable materials beneath the hob.
- ☑ This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.
- ☑ The Manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.
- ☑ Please dispose of the packing material carefully.
- ☑ **Risk of injury!** Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Product functions

The induction hob caters for all kinds of cooking. The ease of use with its electronic touch controls and the easy to wipe-clean surface make this appliance the ideal choice for modern kitchens. Induction hobs are quicker and cheaper to run than other hobs because the heat is transferred directly to the pan rather than the whole cooking surface.

The special features of this induction hob make the appliance particularly safe and easy to use.

Working principle



- The induction hob comprises a coil, a hotplate made of ferromagnetic material and a control system. Electrical current generates a powerful magnetic field through the coil. This produces a large number of vortices that, in turn, generate heat that is then transmitted through the cooking zone to the pan.
- Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages: time and energy savings, easier cleaning of the hob, as spillovers are not burnt into the surface so quickly.

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 the surface is still too hot to touch.

Detection of small or non-magnetic items

The display flashes a specific error signal alternating with the heat setting on the cooking zone display when no suitable cookware can be detected on the cooking zone.

When a cooking zone is switched on and a pot of unsuitable size, a non-magnetic pan (e.g. aluminium), or a small item (e.g. knife, fork, key) is detected on the hob, the hob automatically enters standby-mode after 1 minute.

Auto shutdown

Another safety feature of the hob is its automatic shutdown system. This occurs whenever you forget to switch off a cooking zone.

The default shutdown times are shown in the table below:

Power level	The cooking zones shutdown automatically after
1-3	8 hours
4-6	4 hours
7-9	2 hours

Another shutdown function applies when the pot is removed from the cooking zone but you forget to switch off the cooking zone. The induction hob can stop heating immediately and the hob automatically switches off after 2 minutes.

Safety mode (child lock)

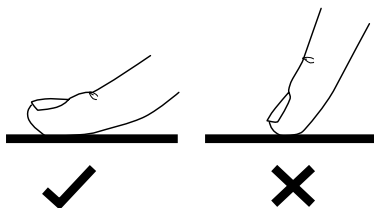
To ensure the safety of children and to prevent unintended use, the ceramic hob is equipped with an interlock device. You can use the childproof lock to prevent children from switching on the hotplates.

Preparation before use

- Read carefully these instructions before starting operation. Pay particular attention to the section related to a safe use (→ *Safety*).
- When the power is switched on, an acoustic signal indicates that the induction hob has entered the state of standby mode. All the indicators show "---" or "-".
- Remove any protective film that may still be on your ceramic hob.
- Clean the surface (→ *Cleaning and maintenance*).

General operation

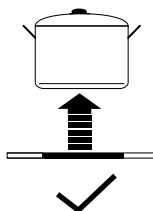
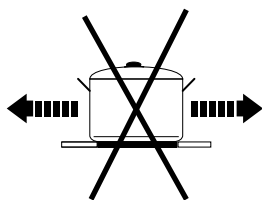
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin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



Warning!

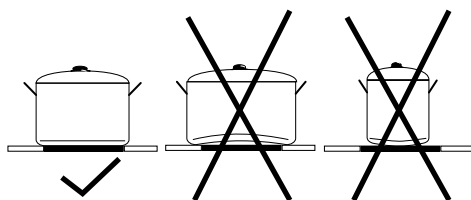
Always lift pans off the induction hob.

Do not slide the cookware on the hob surface, as this may damage the induction hob.



Choosing the right cookware

- An induction hob requires adequate cookware. Only use cookware with a base suitable for induction cooking. Only ferromagnetic pans are suitable for induction cooking. These may be made from enamelled steel, cast iron or special stainless steel.
- You can check whether your cookware is suitable by carrying out a magnet test. If a magnet sticks to the base, the pan is suitable for induction. Also look for the induction symbol on the packaging or on the bottom of the pan when buying one.
- 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.
- Use only cookware with a flat base. Do not use cookware with a curved base. Do not use pans and pots with a thin base. These might not be able to withstand the produced heat and might be damaged and cause damage to the hob.
- Make sure that the base of your pan is smooth, sits flat against the surface of the cooking zone.



- The diameter of pot and pan bases should be the same size as the selected cooking zone. When using large cookware on a smaller ferromagnetic area, only the ferromagnetic zone heats up, so heat might not be uniformly distributed. Always cover as large an area of the hotplate as possible with your saucepan, in order not to waste any energy.

Note: cookware manufacturers often indicate the upper diameter of the saucepan. This is usually bigger than the diameter of the base of the pan.

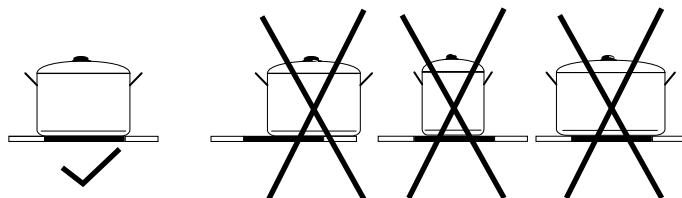
- Pans with aluminium areas inserted in the base reduce the ferromagnetic area, so less heat may be supplied and the pan may be difficult to detect or not be detected at all.

Choosing the right cookware

- For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. Cookware of too small size might not be detected by the hotplate, thus, the hotplate might not start operation. Try it on the next smaller hotplate down.

Note: Pots less than 140 mm might not be detected by the hob.

- Always centre your pan on the cooking zone.

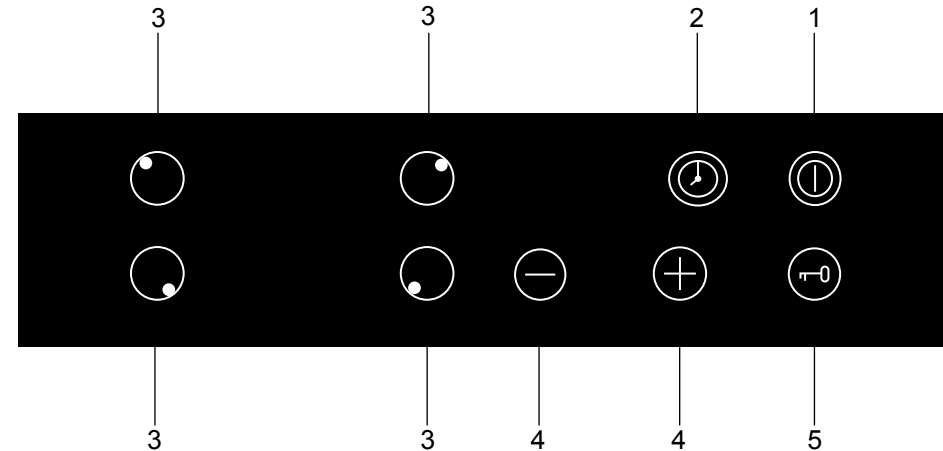


- Always place suitable lids on saucepans. When cooking without a lid, considerably more energy is required.

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 consumption.
5. It takes less time to cook food which has large surface area to volume ratio.

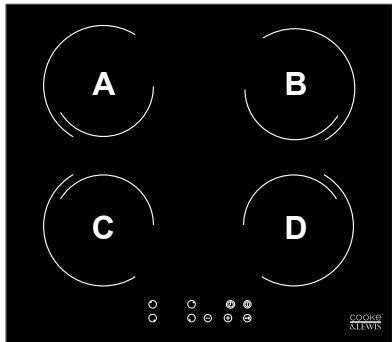




Function keys




No.	Reference	Description
1		On/off control
2		Timer selection control
3		Cooking zone selection controls
4		Power regulating controls (decrease/increase) for cooking zones / timer regulation control
5		Child lock control

Cooking zone operation

This appliance features cooking zones of two different sizes that have different power consumption. The table below shows the power consumption specific to each cooking zone.

	Cooking zone	Control Indicator	Power (W) (230 V)
	A		1800
	B		1400
	C		1400
	D		1800

Switching on

- Touch the on/off control  to switch on the hob. An acoustic signal indicates that the induction hob has entered the state of standby mode. All the indicators show "--" or "-".
- Place a suitable pan on the cooking zone that you wish to use.

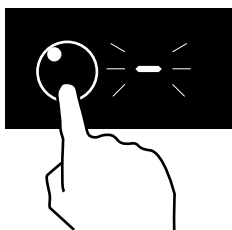


Warning!



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

Make sure to choose a cookware of correct size and place it on the centre of the cooking zone.

- Touch one of the cooking zone selection controls to select the cooking zone that you wish to use. The indicator next to the selector starts flashing.




Cooking zone operation

- Select a heat setting for the chosen cooking zone by touching the  or  control. The selected temperature setting appears on the control panel.

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



Note: If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. To proceed, switch the cooktop on again by touching the on/off control  as described in step 1.

Not suitable cookware

The display flashes an error signal alternating with the heat setting on the cooking zone display in case that:

- there is no pan placed on the selected cooking zone,
- the pan you are using is not suitable for induction cooking or,
- the pan is too small or not properly centred on the cooking zone.

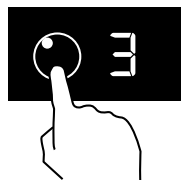


Note: The cooking zone will not start operation unless there is a suitable pan on the cooking zone.

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

Switching off

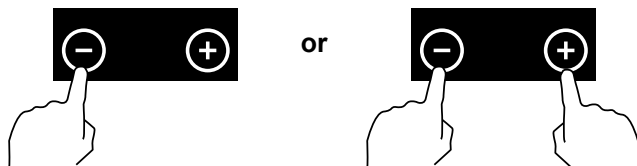
- To turn off a single cooking zone, first select the cooking zone by touching the corresponding cooking zone selection control.




- After, scroll down to the setting "0" by touching the  control.

Cooking zone operation

3. Alternatively, you can touch the  and  controls simultaneously. The heat setting returns to "0".



4. To switch off the entire cooktop, touch the on/off control . After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed!



Note: A cooling fan built into your induction hob comes on automatically to prevent the electronics from overheating and will continue operation even after you've turned the induction hob off, in case this is required.

Do not switch the power to the induction hob off at the wall while the fan is running!

Residual heat warning

The hob features a residual heat indicator for each cooking zone.

The indicator "H" appears on the display after the cooking zone is switched off to indicate that the cooking zone is still hot.



The indicator disappears when the surface has cooled down to a safe temperature.

Heat settings

You can choose between 9 different heat levels. 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 cooktop to find the settings that best suit you.

- For bringing liquids to the boil, use heat setting 9.
- Stir thick liquids occasionally.
- Switch to a lower heat setting in good time.
- Use the residual heat of the hob. For longer cooking times, you can switch the cooking zone off 5-10 minutes before the end of the cooking time.



Warning!

Take care when frying, as the oil and fat heat up very quickly. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.


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

Using the timer


You can set the timer for up to 99 minutes. You can use the timer in two different ways:

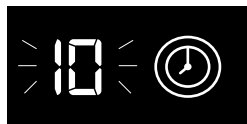
- As a kitchen timer. In this case, the timer will not turn any cooking zone off when the set time is up.
- To switch a cooking zone off automatically.



Using the timer as a kitchen timer



Make sure the hob is turned on by using the on/off control .



Note: You can use the kitchen timer even if you are not selecting any cooking zones.

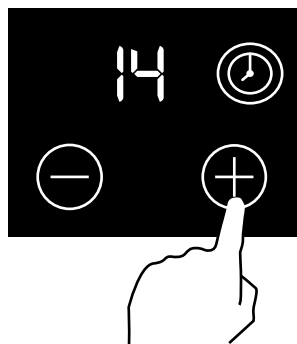
1. Touch the timer control  to enter the timer mode. The timer indicator starts flashing and shows "10".



2. Adjust the timer setting by touching the  or  control.

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.



If the set time exceeds 99 minutes, the timer automatically returns to the setting 0.



3. When the time is set, the timer begins the countdown immediately. The display shows the remaining time and the timer indicator flashes for 5 seconds.

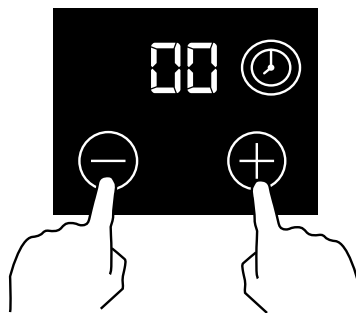


4. An acoustic signal beeps for 30 seconds when the countdown has reached the end of the programmed time. The timer indicator shows "--".






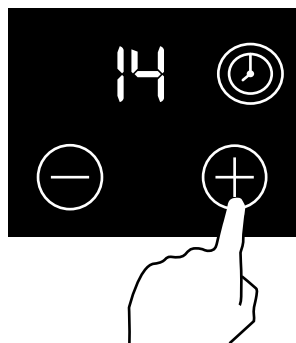
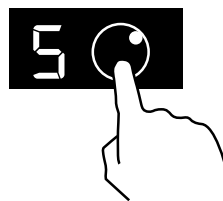
Using the timer as a kitchen timer





- To cancel the timer setting, touch the  and  controls simultaneously. The indicator "00" is shown on the timer display.



Setting the timer to turn a single cooking zone off

- Touch the cooking zone selection control that you want to set the timer for.
- Touch the timer control . The timer indicator starts flashing and shows "10".
- 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.

If the set time exceeds 99 minutes, the timer automatically returns to the setting 0.



Setting the timer to turn a single cooking zone off

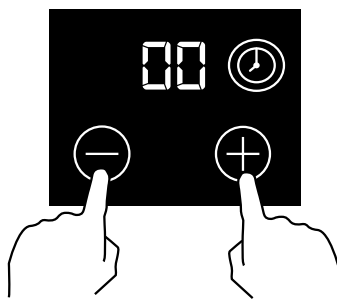
4. When the time is set, the timer begins the countdown immediately. The display shows the remaining time and the timer indicator flashes for 5 seconds.
5. When the countdown has reached the end of the programmed time, the corresponding cooking zone will be switched off automatically. The timer indicator shows "--".



Note: A red dot next to the power level indicator of the corresponding cooking zone illuminates, indicating that the zone is selected.




6. To cancel the timer setting, touch the  and  controls simultaneously. The indicator "00" is shown on the timer display.





Safety mode (child lock)

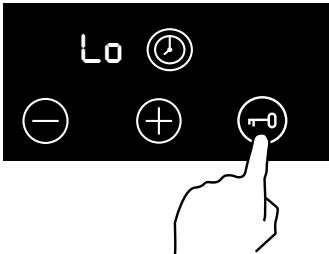
To ensure the safety of children and to prevent unintended use, the ceramic hob is equipped with an interlock device. You can use the childproof lock to prevent children from switching on the hotplates.

When the safety mode is enabled, all the controls except the on/off control  are disabled.


To lock:

Touch the keylock control . The hob switches to "Lock" mode, the timer displays "Lo" and the rest of the keys are disabled except the on/off control .

Safety mode (child lock)



Unlocking:

- 1. Make sure the induction hob is turned on.
- 2. Touch and hold the keylock control  for a few seconds.
- 3. You can now start using your induction hob.

Over-temperature protection

This appliance is equipped with a temperature sensor and automatic shutdown system to protect the induction hob from damage. The temperature inside the induction hob is continuously monitored and the appliance will switch off automatically when a critical temperature is being measured.

Detection of small articles

When a cooking zone is switched on and a pot of unsuitable size, a non-magnetic pan (e.g. aluminium), or a small item (e.g. knife, fork, key) is detected on the hob, the hob automatically enters standby-mode after 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

Automatic shutdown function

Another safety feature of the hob is its automatic shutdown system equipped for two different situations:

- The first function is based on a time limit. This occurs whenever you forget to switch off a cooking zone with a suitable pot still on it. The default shutdown times are based on the set heat level and are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Automatic shutdown time in hours	8	8	8	4	4	4	2	2	2

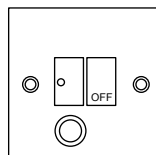
- The second function applies when the pot is removed from the cooking zone but you forget to switch off the cooking zone. The induction hob can stop heating immediately and the hob automatically switches off after 2 minutes.

Care and maintenance



Warning

Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact an official distributor or authorised dealer.



If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.



For domestic use only.



Never place the induction hob directly into water.



Never place an empty pan on the hob as this might cause damage to the pan. The over-temperature protection might cause an automatic shutdown of the appliance.



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



Occasionally check that nothing is obstructing the air inlet beneath the induction hob.



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



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



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



Do not leave metal objects, such as knives, forks, spoons and lids on the hob as they may get hot.



Do not store detergents or flammable materials beneath the hob.

Care and maintenance

**Warning!**

Only clean the hob when it has cooled down sufficiently.

When the power to the cooktop is switched off, there will be no residual heat indication but the cooking zone may still be hot. Take extreme care!

**Important:**

- 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.


- Clean the hob after each use. This will prevent spills from burning onto the ceramic.
- Use only cleaning agents which are suitable for glass ceramic. Follow the cleaning instructions on the packaging.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners

Care and maintenance

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

Type of dirt	Cleaning method
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none">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.
Boil overs, melts, and hot sugary spills on the glass	<div>Important: 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.</div> <p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops. Beware of hot cooking zone surfaces!</p> <ol style="list-style-type: none">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.
Spillovers on the touch controls	<ol style="list-style-type: none">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. <p>Note: 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.</p>



Warning! 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.

Troubleshooting

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 unauthorized disassembly and repair.
- Damage caused by misuse.
- Using the ceramic hob for commercial purposes.

Problem	Possible Cause	Solution
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check the household fuse for the appliance. Check whether there is a power cut by trying other electric appliances.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls (→ <i>Safety mode (child lock)</i>).
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. Use the ball of your finger when touching the controls.
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.

Troubleshooting

Problem	Possible Cause	Solution
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.
Pan does not heat up and it does not appear in the display.	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking.</p> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.</p>	<p>Use cookware suitable for induction cooking.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p> <p>(→ <i>Choosing the right cookware</i>)</p>
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 number and check the table below for instructions.

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.

Troubleshooting

Error codes

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

Problem	Possible cause	Solution
F3-F8	Temperature sensor failure	Contact your retailer or a qualified technician.
F9-FE	Temperature sensor of the IGBT failure.	Contact your retailer or a qualified technician.
E1/E2	Abnormal supply voltage	Inspect whether power supply is normal. Power on after the power supply is normal.
E3/E4	Abnormal temperature	Inspect the pot in use.
E5/E6	The hotplate has overheated and has switched off in order to protect the hob.	Wait until the electronic system has cooled down sufficiently. After, switch on again.

Recycling and disposal

Environmental protection

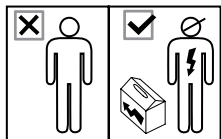
Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



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.

Wiring



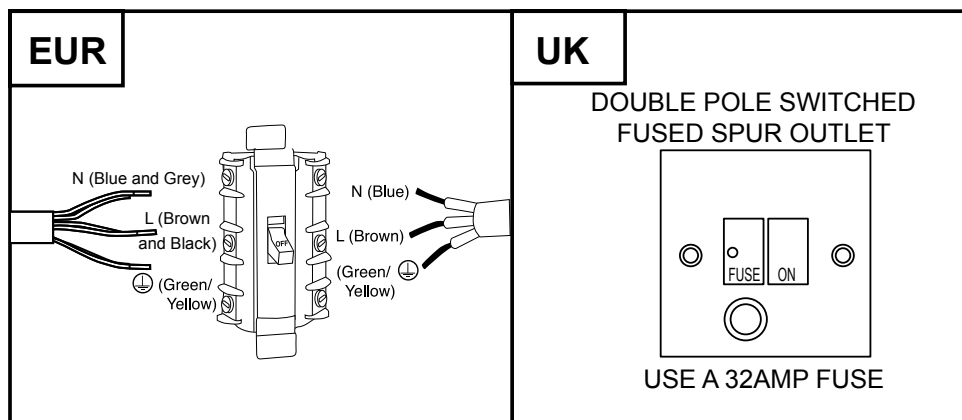
All installation work must be carried out by a competent person or qualified electrician.

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



WARNING: THIS APPLIANCE MUST BE EARTHED.

Mains Supply could be connected to the Mains Voltage by Direct Connection



Direct Connection

If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3 mm between contacts.

The installer must ensure that the correct electrical connection has been made and that it complies with wiring diagram.

The cable must not be bent or compressed.

Regularly check the power plug and power cord for damage. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

Technical specifications

Supply voltage	220-240 V~, 50/60 Hz
Dimensions (W x H x D)	590 x 60 x 520 mm
Built-in dimensions (W x D)	560 x 490 mm
Max. power consumption	6400 W
Net weight	10 kg

Technical and legal information

The manufacturer declines all liability for damage caused to persons and objects due to incorrect or improper installation of the appliance.

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.

The appliance is supplied with a 3-core mains cable and must be connected to the electricity supply via a double pole switch having a 3 mm minimum contact gap on each connector.

For UK only
A Switched Fused Connection Unit to BS 1363 Part 4 is recommended.
The fuse must be rated at 32 Amps.

The wires in the mains lead are coloured in accordance with the following code:

- Brown and Black = L - Live**
- Blue and Grey = N - Neutral**
- Green/Yellow = ⊕ - Earth**

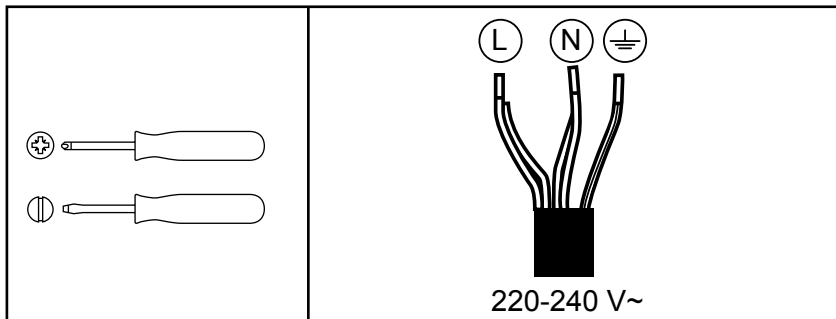
The connection point must be placed in a position adjacent to the appliance so as to be readily accessible for an engineer in the event of a breakdown.

Technical and legal information



Caution

The surface of the appliance becomes quite hot when operating. This could alter the electrical insulation and could cause electricity leakage.



Information for domestic electric hobs (www.diy.com)

	Symbol	Value	Unit
Model identification	—	CLIND2BK-C	
Type of hob	—	Built-in hob	
Number of cooking zones and/or areas	—	4 zones	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	—	Induction cooking zones	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Ø	Zone1: 16,0 Zone2: 18,0 Zone3: 16,0 Zone4: 18,0	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L, W	—	cm
Energy consumption per cooking zone or area calculated per kg	EC electric cooking	Zone1: 222,3 Zone2: 180,1 Zone3: 195,5 Zone4: 184,7	Wh/kg
Energy consumption for the hob calculated per kg	EC electric hob	195,7	Wh/kg

The measurement and calculation method of the above table was done in accordance with commission regulation(EN) No 66/2014.

Guarantee

This appliance is covered by a full manufacturer's 24 month parts and labour guarantee and covers all parts and labour costs associated with the repair of the appliance in a domestic environment. We will repair any defect that arises due to faulty materials or workmanship and use genuine manufacturers parts.

All claims must be supported with the original receipt or other reasonable proof of purchase.

If, during the guarantee period, the appliance becomes irreparable as agreed by the engineer approved by GAA then we reserve the right, at our discretion, to exchange the defective product with a replacement appliance at GAA's sole cost. If the same product is no longer available an alternative will be offered with the same functions as the faulty item.

After an appliance has been repaired or replaced any remaining balance of the GAA guarantee will be valid and any further call outs during this prescribed period will be covered by GAA on the replacement appliance.

Should any person other than an authorized engineer modify or attempt to repair the appliance then the warranty will be invalid.

The guarantee applies to the UK mainland, Scotland, Ireland, ROI and France but is not transferable between EU countries.

This guarantee is non-transferable to any other person or product. The guarantee is covered by UK law and is in addition to and does not diminish your legal rights.

Exclusions to the guarantee

This guarantee does NOT cover:

Appliances that have been damaged or neglected as a result of failure to store, assemble, install, use or care of the products in accordance with the manufacturer's instructions - GAA will not accept responsibility under this guarantee if a product is damaged or becomes defective due to, misuse, neglect, wilful or accidental damage or act of god.

Normal wear and tear.

Consumable items such as carbon filters and bulbs.
Guarantee

Exclusions to the guarantee (continued)

Claims arising from non-domestic use or commercial environment.

Any gas appliance not fitted by a gas safe qualified installer.

If no fault is found then GAA reserves the right to charge for the call out at the going rate of £55.00 plus VAT.

In the course of the service work carried out it may be necessary to remove the built in appliance from its fitted position. If the appliance is glued, grouted or tiled in such a manner that it cannot be removed, it is the responsibility of the customer/installer to remove and reinstall the appliance to facilitate the repair.

This Guarantee does not affect your statutory rights.

The guarantee is offered by GAA Ltd, 1301-1303 Lu Plaza,
2 Wing Yip St, Kwun Tong, Kowloon, Hong Kong.

Customer Service

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

Web: www.spareszone.co.uk

Republic of Ireland (Eire)

Phone: 014475261

Email: uksupport@apelson.co.uk

*Local call rates apply

CE Declaration of Conformity



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: CLIND2BK -C

TYPE : Induction Hob

EC DIRECTIVES APPLIED: Comply with the European Directives 2006/95/EC:
LVD (Low Voltage Directive) and the 2004/108/EC:
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
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.

B&Q plc,
Chandlers Ford, Hants,
SO53 3LE United Kingdom
www.diy.com

Installation requirements

Caution!



- The induction hob must be installed by a suitably qualified person. Never try to install the appliance yourself.
- The induction hob must not be installed above refrigerators, freezers, dishwashers or tumble dryers.
- The wall and the area above the hob should be able to withstand heat.
- The worktop should be at least 30 mm thick and made of a heat-resistant material.

Electrical connection

Caution!



- The cord should not be extended or folded into coil during operation.
- Adapters, multi-socket strips and extension leads must not be used.
- Overloading could result in a risk of fire.

Caution!

Before connecting to the power supply, check:



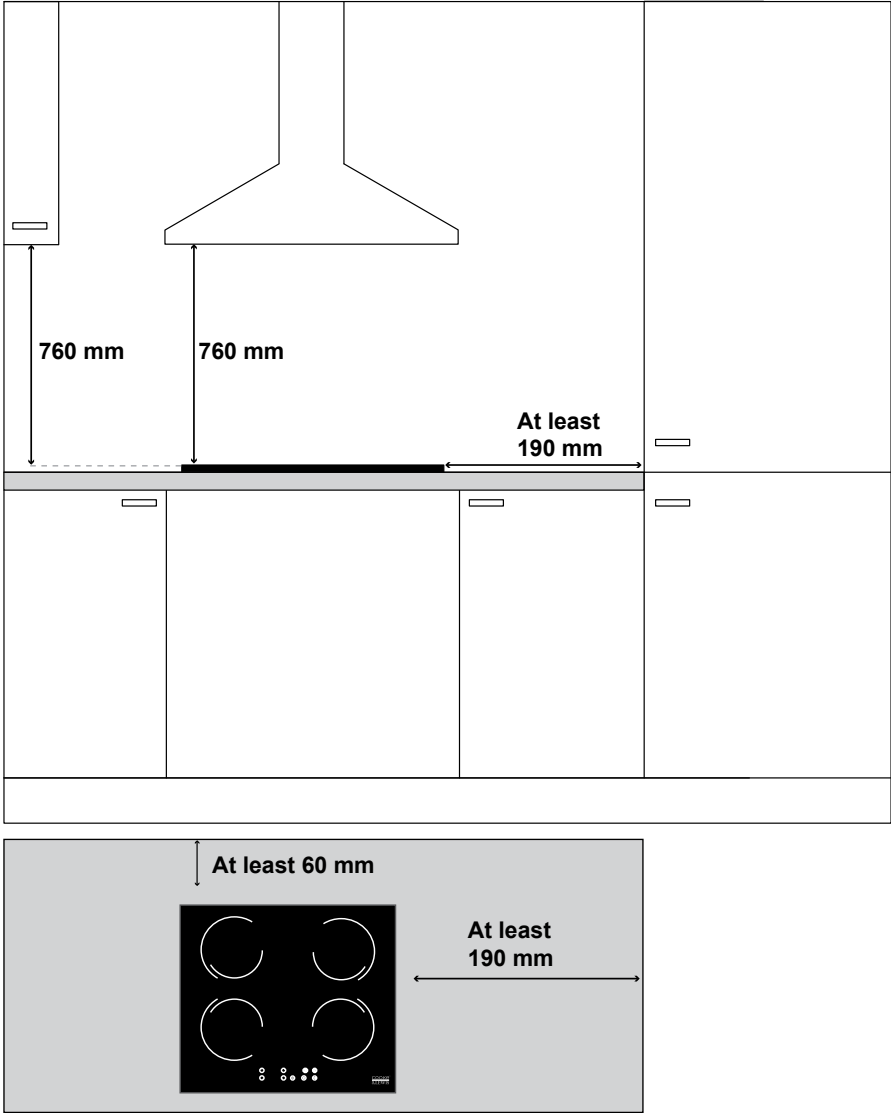
- The voltage meets requirements.
- The appliance uses an individual socket and does not share one with another electric appliance. A dedicated power protection switch must be incorporated in the fixed wiring in accordance with the wiring rules.

Clearance

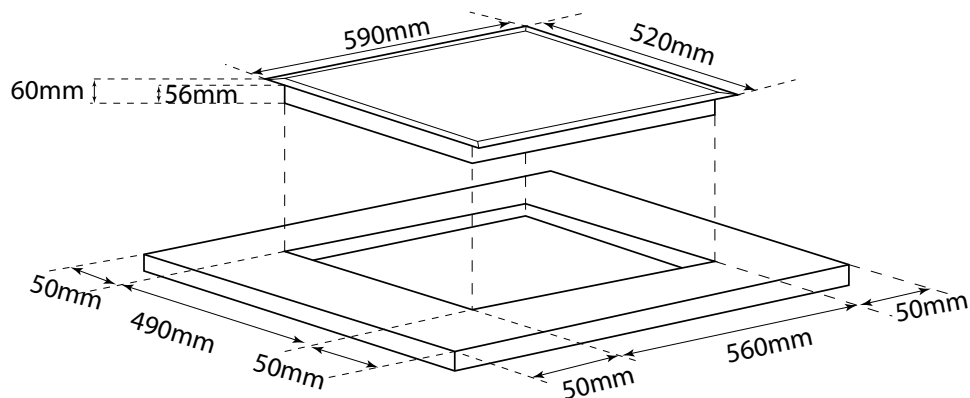


Warning

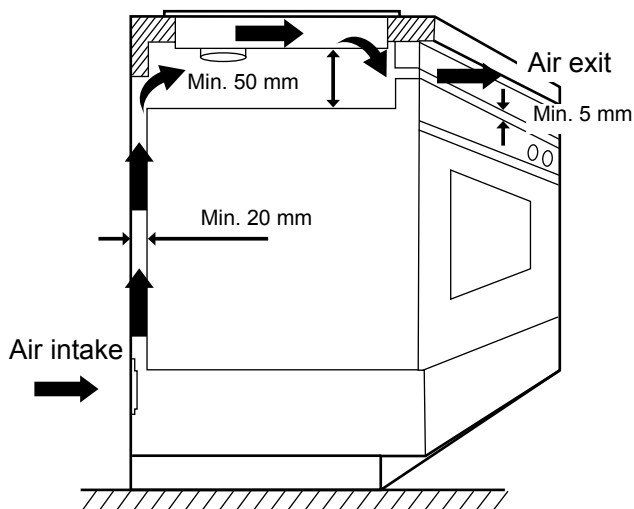
Good ventilation is required around the appliance for easier dissipation of heat and low power consumption. Sufficient clearance is required around the appliance. The safety distance between the induction hob and any cupboard above the hotplate should be at least 760 mm.



Positioning

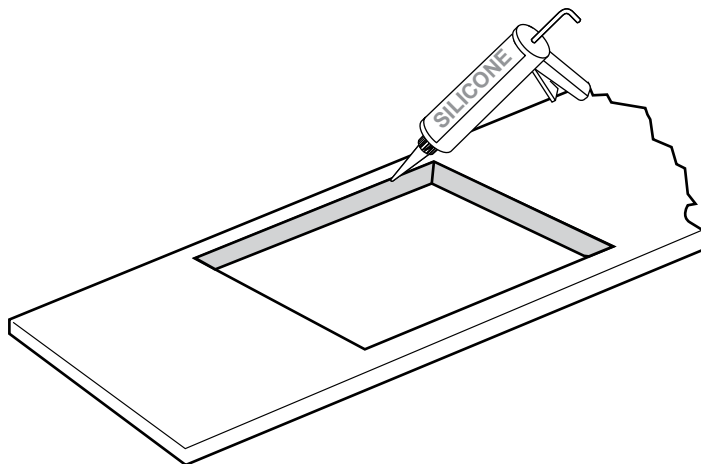


- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, preserve a minimum of 50 mm space around the hole.
- Be sure the thickness of the work surface is at least 30 mm. Select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.



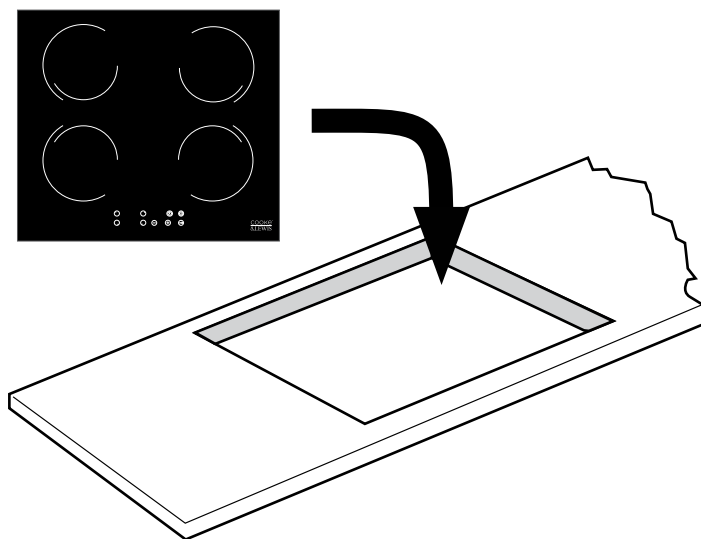
- The induction hob must be well ventilated and the air inlet and outlet at the bottom of the appliance must not be blocked. The fan situated at the bottom of the hob must have sufficient space and flow of fresh air at all times.

01



1. Use suitable equipment to cut a hole in the worktop. Follow the measurements shown in the diagram on previous page.
2. Seal the cut edge of the worktop with heat resistant silicone or PVA.
3. Place the hob into the cut out. Push down firmly to fit in place.

02



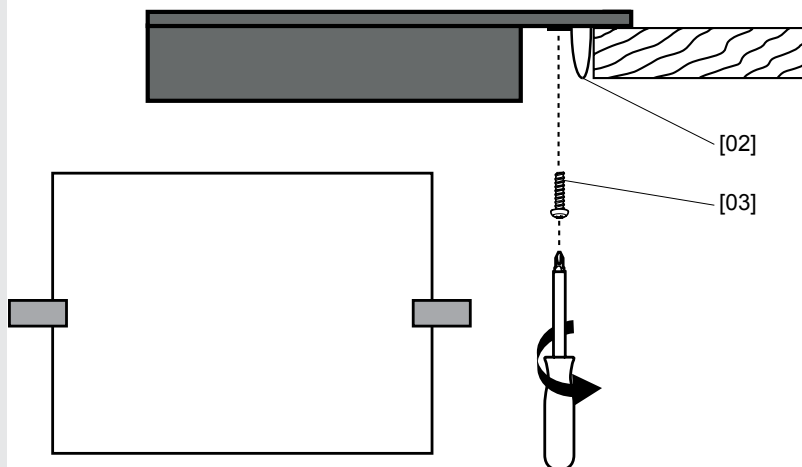
03



[02] x 2



[03] x 2



Use a screwdriver to fix the 2 included brackets [02] to the bottom of the ceramic hob with the 2 included screws [03].

Note: For electrical connection refer to previous section (→ *Technical and legal information*).



B&Q plc,
Chandlers Ford, Hants,
SO53 3LE United Kingdom
www.diy.com
