



prima

PRVH001

Manual for Installation, Use and Maintenance
Venting Induction Hob



Please read the instruction manual carefully before operating your new venting induction hob.

Congratulations on the purchase of your new venting 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.

Safety Warnings

Your safety is important to us. Please read this information before using your hob.

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.

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 materials or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance must be 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.

Operation and Maintenance

Electrical Shock Hazard

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

Health Hazard

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

Hot Surface Hazard

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- Do not let your body, clothing or any item other than suitable cookware contact the induction glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Keep children away.
- Handles of saucepans may be hot to touch. Ensure that the saucepan handles do not overhang other cooking zones that are switched on. Make sure children can't reach the cookware handles.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a hob 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. Boil-over causes smoking and greasy spillovers 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 hob as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
 - Do not allow children to play with the appliance nor sit, stand or climb on it.
 - Do not store items of interest to children in cabinets above the appliance. Children climbing on the hob could be seriously injured.
 - Do not leave children alone or unattended in the area where the appliance is in use.
 - Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
 - 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 use a steam cleaner to clean your hob.
 - Do not place or drop heavy objects on your hob.
 - Do not stand on your hob.
 - 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 hob as these can scratch the induction glass.
 - This appliance is intended to be used in a household or similar environments such as staff kitchen areas in shops, offices and other residential environments.
 - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
 - **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 should be kept away unless continuously supervised.
 - This appliance can be used by children aged 8 and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instructions concerning the use of the appliance in a safe way and understand the hazards involved.
 - **WARNING:** Unattended cooking on the hob with fat or oil can be dangerous and may result in a fire. NEVER try to extinguish such fire with water, rather switch off the appliance and then cover the flame with a lid or a fire blanket.
 - **WARNING:** Do not store items on the cooking surfaces as this presents a fire hazard.
 - **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.
 - The appliance is not intended to be operated by means of an external timer or separate remote-control system.
 - **WARNING:** In order to prevent tipping of the appliance, it must be stabilised prior to installation. Please refer to the installation instructions.
 - **WARNING:** Only use hob guards that are either provided or deemed suitable by the manufacturer for use with this induction hob. The use of inappropriate guards can cause accidents. The use of inappropriate guards can cause accidents.
- This appliance incorporates an earth connection for functional purposes only.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
 - **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.



NOTICE: The crystallite glass is still hot after use, please do not touch!

Important

The manufacturer cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that the manufacturer reserves the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance or use in a commercial environment.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance, except by suitably qualified personnel.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model

Serial Number

CE Declarations of Conformity:

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Gas safety, Electrical safety (LVD) and Electromagnetic interference compatibility.

IMPORTANT INFORMATION FOR THE CORRECT DISPOSAL OF THE PRODUCT, IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EC.

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services. Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources.

As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



Please note:

- Under no circumstances should the extractor be connected to any gas ventilation system, flue system or hot air ducting system.
- Do not vent the extractor into an attic or loft space.
- Only house the extractor in rooms with adequate ventilation. Remember that the extractor is powerful and whatever air is extracted needs to be replaced.
- You must be able to isolate the extractor from the mains electrical supply after installation.
- Steam cleaners must not be used when cleaning this appliance.
- The performance of your extractor will vary depending on a number of factors. These include: type of extraction, length of ducting, room volume, ventilation available and cleanliness of the filters.
- Ensure to regularly pour out water from the collection cup according to frequency of use.

TECHNICAL DATA

Hob Technical Data

Model	Power supply	Power				Size (mm)	Built-in hole Size (mm)
		Heating area front left (180mm)	Heating area rear left (180mm)	Heating area rear right (180mm)	Heating area front right (140mm)		
PRVH001	AC 220-240V 50Hz	1500W	2000W	2000W	1500W	800x520x62	780x500

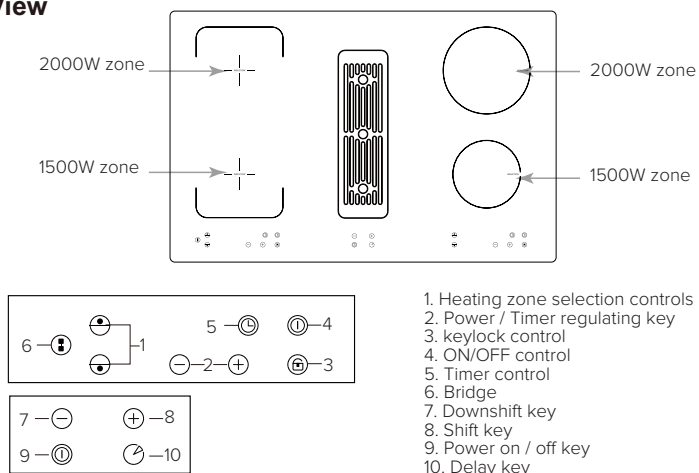
Hood Technical Data

Attribute	Symbol	Value	Units
Annual Energy Consumption	AEC_{Hood}	64.0	kWh
Time Increase factor	f	1.5	
Fluid Dynamic Efficiency	FDE_{Hood}	15.1	
Energy Efficiency Index	EEl_{Hood}	80.4	
Measured Airflow at Best Efficiency Point	Q_{BEP}	208.6	m ³ /h
Measured Pressure at Best Efficiency Point	P_{BEP}	304	Pa
Maximum Airflow	Q_{MAX}	398.7	m ³ /h
Measured Electric Power at Best Efficiency Point	W_{BEP}	116.9	W
Nominal Lighting Power	WL	N/A	W
Average Illumination of the lighting system on the cooking surface	E_{Middle}	N/A	Lux
Measured Power Consumption in standby	P_S	0.35	W
Measured Power Consumption off mode	P_O	N/A	W
Noise Level	L_{WA}	70	dBA
Grease Filter Efficiency	GFE_{Hood}	45.4	%
Lamp Efficiency	LE_{Hood}	N/A	%

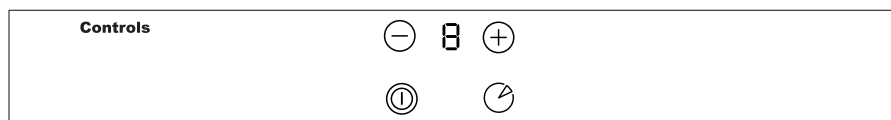
E & O E. All instructions, dimensions and illustrations are provided for guidance only. PRIMA reserves the right to change specifications without prior notice.

PRODUCT OVERVIEW

Top View



USING YOUR EXTRACTOR



1. Power on / off key: Touch this key in standby state, the key will light up, the digital tube will display 0; touch the key again, the key will turn off, and return to standby state.
2. Delay key: After turning on the fan, touch the key, the key flashes into the delay state; continue to touch this key to exit the delay, and enter the shutdown state after the delay.
3. Shift key: touch this key after turning on, the digital tube changes from 0 to 1, the fan enters low speed operation; continue to touch this key, the digital tube changes from 1 to 2, then the fan enters medium speed operation; continue to touch With this key, the digital tube changes from 2 to 3, at this time the fan enters high-speed operation.
4. Downshift key: When the fan is at medium or high speed, this key can be used to perform deceleration operation.

USING YOUR INDUCTION HOB

Before Using Your New Induction Hob

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

Using the Touch Controls

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

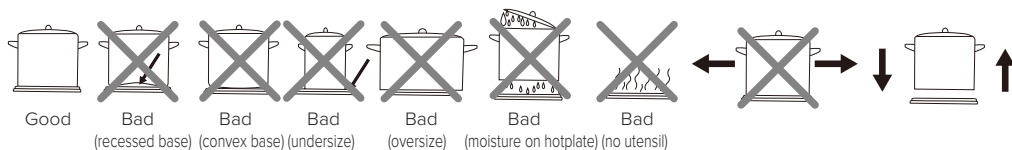
2. If “**U**” does not flash in the display and the water is heating, the pan is suitable.

- 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 on the glass and is the same size as the cooking zone. Using a pot that is slightly wider means energy will be used at its maximum efficiency. If you use a smaller pot, efficiency could be less than expected. Pots with a diameter of less than 140 mm could be undetected by the hob if placed on the larger cooking zone. Always centre your pan on the cooking zone.

Always lift pans off the induction hob – do not slide as they may scratch the glass.



To start cooking

1. Touch the ON/OFF control.

After power on, the buzzer beeps once, all displays show “-” or “--”, 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. Touching the heating zone selection control, and the indicator next to the key will flash

4. Select a heat setting by touching the “-” or “+” control.

- 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 touch the heating zone selection again and modify the heat setting at any time during cooking.

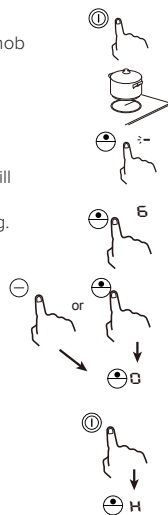
If the Display Flashes “**U**” Alternately with the Heat Setting

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 minute if no suitable pan is placed on it.



When You Have Finished Cooking

1. Touch the heating zone selection control that you wish to switch off.

2. Turn the cooking zone off by scrolling down to “0”. Make sure the display shows “0” and then “H”.

3. Turn the whole hob off by touching the ON/OFF control.

- 4. Beware of hot surfaces indicator “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.



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 the keylock control. The timer indicator will show "Lo".

To unlock the controls:

- Make sure the induction hob is turned on.
- Touch and hold the keylock control for a while.
- You can now start using your induction hob.

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



Overheating Protection

The appliance is equipped with a temperature sensor which can monitor the temperature inside the induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

Detection of Small Articles

When an unsuitably sized or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the display flashes "u" and the hob will automatically go in the standby mode in 1 minute. The fan will keep cooling down the induction hob for a further 2 minutes.

Auto Shutdown Protection

Auto shutdown is a safety protection function for your induction hob. It will automatically turn off after a certain period of time. The default working times for various power levels are shown in the below table:

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

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



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

Using the Timer

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

Setting the Timer to Turn off One Cooking Zone

- Touch the heating zone selection control that you want to set the timer for.
- Touch timer control, the minder indicator will start flashing and "30" will show in the timer display.
- Set the time by touching the "+" and "-" buttons.

Hint: Touch the "-" or "+" control of the timer once - time will decrease or increase by 1 minute. Touch and hold the "-" or "+" control of the timer - time will decrease or increase by 10 minutes.
- Touch the "-" control to reduce the time outstanding to zero or press the "timer control" when the "00" shows in the minute display to cancel the timer.
- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.

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

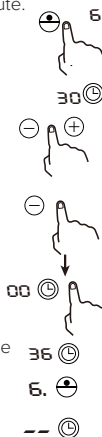
NOTE: Slider switch cannot be used for the timer adjustment.

NOTE: Timer display will show the shortest set time of the selected zones, and that cooking zone with the shortest set time will be with the red dot flashes.

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



Other cooking zones will keep operating if they have been turned on previously.



Using the Bridge (Maximum power 3000W)

To Turn On a Bridge:

1. Touch the bridge.

Indicator to the right of bridge will be illuminated. The heat setting levels for the cooking areas will default to "0" and can be set from a minimum of "1" to a maximum of "9." Any timers that may be running for the cooking areas will turn off, and 2 dashes "--" will appear in the timer display.

2. Touch the Power / Timer regulating key to change the power level up or down. The selected heat level will show in the heat level display for each cooking area using the bridge.

To Turn Off a Bridge:

Touch the bridge for the zone being used.

The bridge cooking areas will resume operation as 2 separate areas.



Cooking Guidelines



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 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
3-4	● Reheating ● Rapid simmering ● Cooking rice
5-6	● Pancakes
7-8	● Cooking pasta
9	● Stir-frying ● Searing ● Bringing soup to the boil ● Boiling water

CARE AND CLEANING

1. Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).

- 1) Switch off the power to the hob.
- 2) Apply a hob 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 hob back on.

NOTE: ● When the power to the hob is switched off, there will be no hot surface indication but the cooking zones may still be hot! Take extreme care.
● Heavy-duty or some nylon scourers and harsh/abrasive cleaning agents may scratch the glass surface, so please do check that they are suitable for induction hob care before use.
● Never leave cleaning residue on the hob: the glass may become stained.

2. Boil-overs, melts and hot sugary spills on the glass

Remove these immediately with a palette knife or razor blade scraper suitable for induction glass cooktops but beware of hot cooking zone surfaces:

- 1). Switch off the power to the hob via the isolation switch.
- 2). Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the hob.
- 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.

NOTE: ● 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, use with extreme care and always store safely and out of reach of children.

3. Spillovers on the touch controls

- 1). Switch off the power to the hob.
- 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 hob back on.

NOTE: The hob may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the hob back on.

HINTS AND TIPS

1. The induction hob cannot be turned on.

Make sure the induction hob is connected to the power supply and that it is switched on.

Check whether there is a power outage in your home or local area. If you've checked everything and the problem persists, call a qualified technician.

2. The touch controls are unresponsive.

The controls are locked: Unlock the controls. See section using your induction hob for instructions.

3. 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.

4. The glass is being scratched.

Tough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used: Use cookware with flat and smooth bases. See "Choosing the Right Cookware" and "Care and Cleaning" for further advice.

5. 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, the noise should quieten down or disappear completely.

6. 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, the noise should quieten down or disappear completely when you decrease the heat setting.

7. 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.

8. Pans do not become hot and "E" 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.

9. 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.

FAILURE DISPLAY AND INSPECTION

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

Problem	Possible causes	What to do
The appliance does not work	Break in power supply	Please check the main power is normal; if the leakage protection switch is off, if there is a blown fuse, replace it with a new one; if the main power is normal, check if the plug is connect with socket appropriately; If the hob is wire connection type, disconnect the power, check if the wire is loose; disconnect the power, check if main plug is off; Exclude above reasons, should be appliance fault, send it to service center for repairing.
During heating, the unit stop work.	Delay off timer activates.	Please check if set delay off function. If set delay off function, the unit will stop once delay off time out.
U	No pan or pan unsuitable	No pan, please put proper pan. PCB synchronization or drive circuit fault, please send the appliance to service center for repairing.
E2	Input power too low	Low voltage, voltage of the main power is less 180V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please send the unit to service center for repairing.
E1	Input power too high	High voltage, voltage of the main power exceeds 250V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please send the unit to service center for repairing.
F3	Thermistor of coil short circuit.	Sensor of coil thermistor connection error. Or detection part of PCB coil thermistor failure, send to service center for repairing.
F4	Thermistor of coil open circuit.	
E5	Too high temperature of IGBT thermistor.	Too high temperature of IGBT thermistor, air outlet is blocked. Open air outlet, re-start the unit. If still unsolved, it is possible that cooling fan connection error, cooling fan damaged, or drive circuit of fan failure, send to service center for repairing. IGBT temperature sensor open circuit /short circuit. Temperature detection part of PCB IGBT failure, send to service center for repairing.
E3	Too high temperature of coil thermistor.	Too high temperature on induction glass surface, please check if there is no water in pan. After treatment, connect with power again. If still unsolved, it is possible that sensor of hob failure, send to service center for repairing.
F9	IGBT thermistor short circuit	Sensor of IGBT thermistor connection error. Or detection part of IGBT PCB sensor failure, send to service center for repairing.
FA	IGBT thermistor open circuit	

EXTRACTOR TROUBLESHOOTING

You observe that	Possible causes	What should you do?
The hood does not work	-There is a power outage. -Wire connectors are faulty or have disconnected.	-check power supply. -check orientation and security of connectors.
The output is low	-Setting is insufficient for fumes present. -Inadequate ventilation in kitchen. -Charcoal filter (if fitted) is blocked. -Exit ducting is obstructed. -Exit flaps on motor housing are restricted.	-Try a more powerful speed setting. -Ensure adequate air intake into kitchen. -Replace charcoal filter. -Remove any obstructions from ducting. Ensure flaps can move freely.
The hood stops mid operation	-There is a power outage. -The circuit breaker or fuse has tripped.	-Check the power supply. -Check circuit breaker or fuse.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any danger or damage to the venting induction hob.

INSTALLATION



Packing List

- Cooker hoods
 - 1. ST4*10 Screw
 - 2. Foil tape
 - 3. Flat channel
 - 4. Air grill
 - 5. Metal grease filter
 - 6* Charcoal filter
 - 7. Extraction box
 - 8. Water tray
 - 9. Motor
 - 10. Adapters
 - 11. Induction hob
 - 15. Fixing bracket
 - 13. ST4*13 Screw (for junction box)
 - 14. ST3.5*8 Screw (for fixing bracket)
- *Charcoal filter (code PRF010) can be purchased separately to turn extraction to recirculation

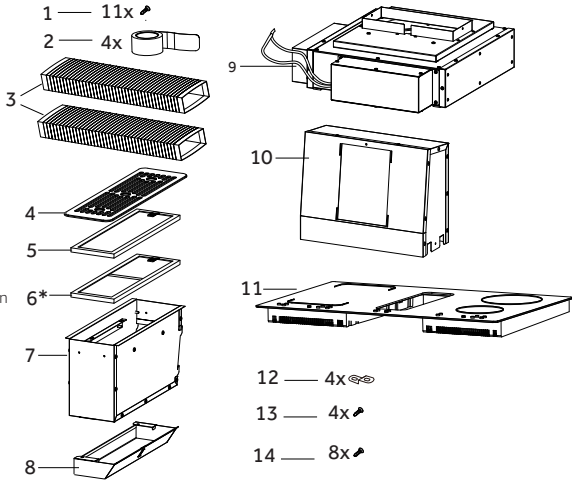


Fig.1

Overall installation size

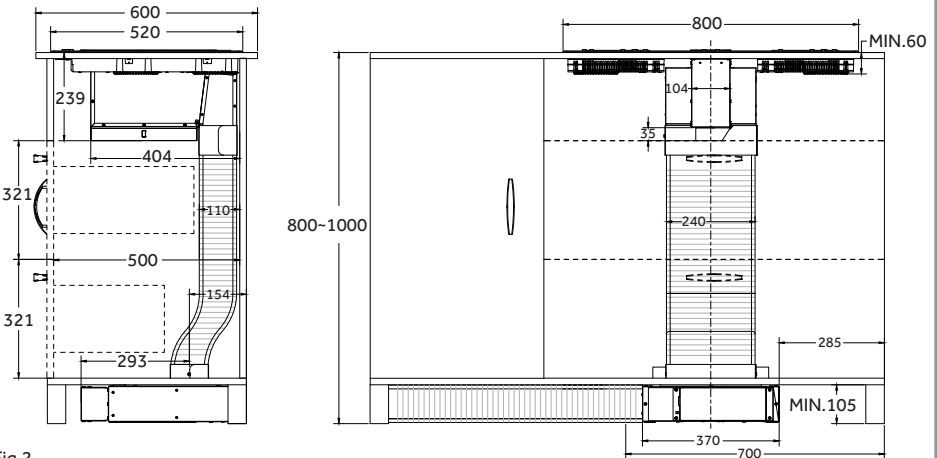


Fig.2

INSTALLATION INDUCTION HOB

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 5cm space should be preserved around the hole.

Ensure the thickness of the work surface is at least 35mm. Please select a heat-resistant work surface material to avoid deformation caused by the heat radiation from the hotplate.

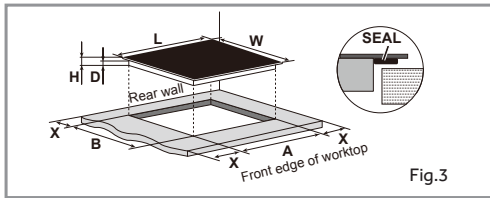


Fig.3

L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
800	520	62	56	780	500	50 min

Make sure the induction hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction hob is in good working order.



Note: The distance between the hob and the cupboard above should be at least 600mm.

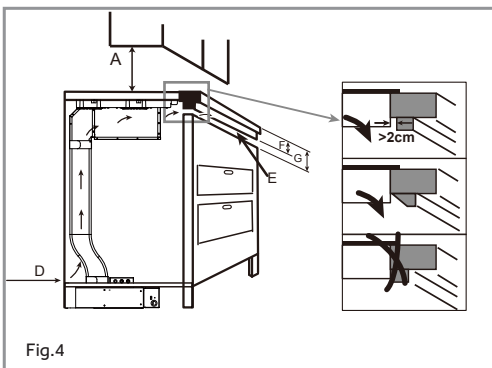


Fig.4

A(mm)	D	E	F	G
600	Air intake	Air exit $\geq 5\text{mm}$	$> 35\text{mm}$	$< 50\text{mm}$

Note: There must be a 560x5mm opening in the front (position E) to dissipate the air.



After installation, ensure the airflow opening is not blocked by the worktop.

Before you install the hob, make sure that:

- The work surface is square and level, and that no structural units interfere with the space requirements.
- The work surface is made of a heat-resistant material.
- 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 after installation.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant materials (such as ceramic tiles) for the wall surfaces surrounding the hob.

When you have installed the hob, make sure that:

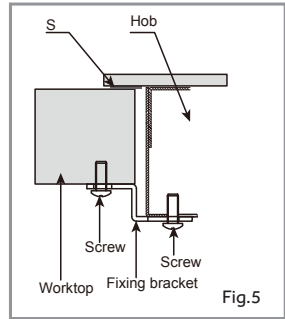
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinets to the base of the hob.
- If the hob is installed above a drawer or cupboard space, the hob bottom temperature may be too high, in order to prevent hand or other flammable /combustion contact, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible.

Before locating the fixing brackets

The unit should be placed on a stable, smooth surface to prevent damage. Do not apply force onto the controls protruding from the hob.

Adjusting the bracket position

Fix the hob on the work surface by screwing 4 brackets on the bottom of hob (see picture) after installation.



Cautions

1. The induction hob must be installed by qualified personnel or technicians.
2. The hob must not be installed directly above a dishwasher, fridge, freezer, washing machine or a dryer as the humidity may damage the hob electronics.
3. The induction hob must be installed in a way that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the worksurface must withstand heat generated by the hob.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

INSTALLATION COOKER HOODS

Fan system hole size

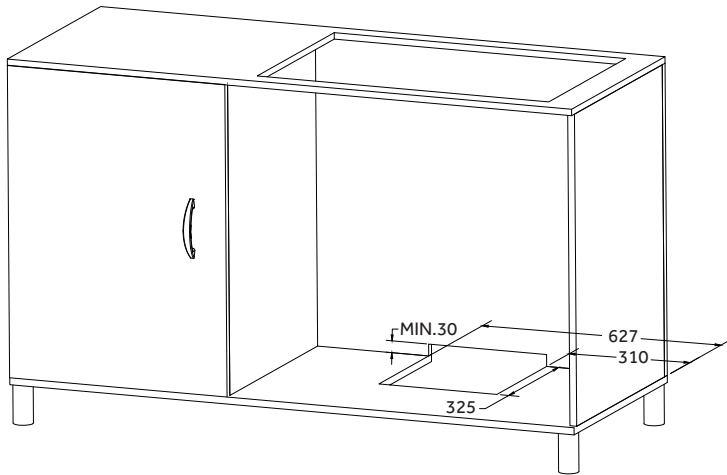
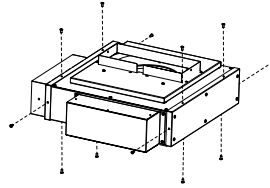


Fig.6

Fan system installation instructions

①. The user selects the proper air outlet direction of the system according to the position of the flue and the cabinet; the 12 screws on the left and right side plates of the fixed fan can be removed, and the left and right adjustments can be made in the direction of the arrow to adjust the air outlet position.



②. After adjusting the direction, put the rectangular flat channel on the fan outlet, and fix it with two ST4 * 10 screws at the corresponding position. Then use the attached aluminum foil tape or ordinary tape for sealing.

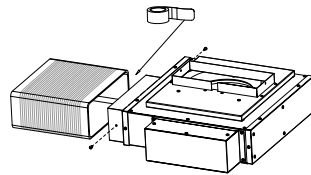
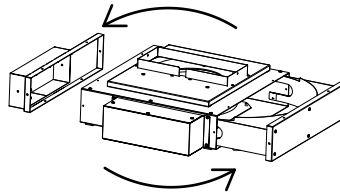


Fig.7

Fan system and cabinet installation instructions

Push the fan system connected to the duct from the back of the well-opened cabinet to the bottom of the cabinet. If the cabinet is near the wall position, you need to raise the cabinet feet, push the fan system from the side or front to the bottom of the cabinet, and then restore the original foot height.

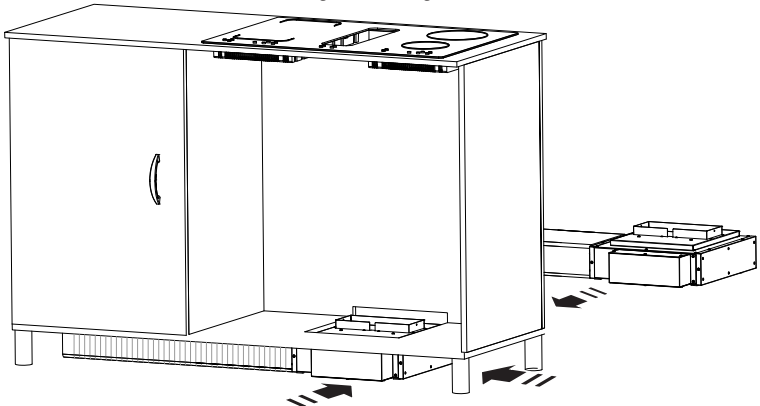


Fig.8

Adapter and aluminum tube installation

Fix it with two ST4 * 10 screws, and then use the attached aluminum foil tape or ordinary tape for sealing and bonding.

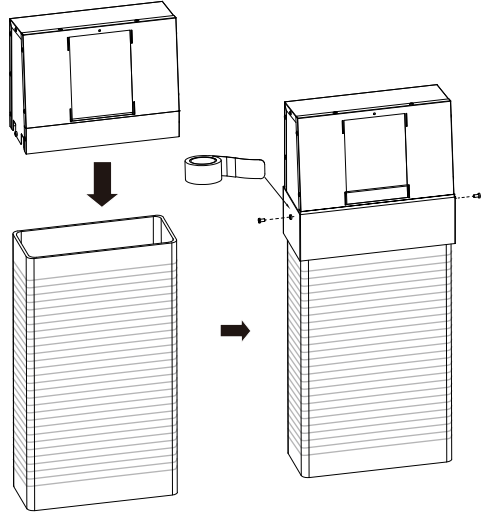


Fig.9

Adapter and aluminum tube installation

Align the four claws of the air collection box with the long holes of the adapter, then lift the air collection box upwards to install the claws in place, align the screw holes, and use one ST4 * 10 at the hole position. Screw to fix.

Carefully move the claw under the air collection box to the adapter to 180° to make it tightly fit the adapter.

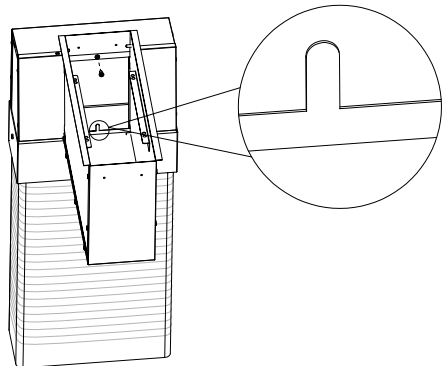


Fig.10

Installation instructions for the air duct

Align the assembled air box, adapter and aluminum tube from the inside of the cabinet upwards to the installation hole of the stove, and another person uses four ST4 * 10 screws from above to fix it.

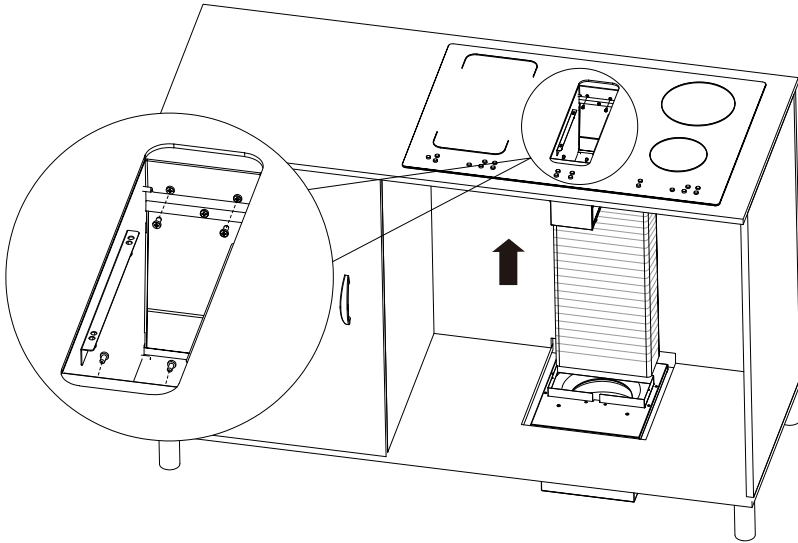


Fig.11

Installation instructions for the air duct

Connect the other end of the aluminum pipe to the air inlet of the bellows and fix it with two ST4 * 10 screws, and then use the attached aluminum foil tape or ordinary tape for sealing and bonding.

At the same time, shrink the excess duct to end of the air inlet of the body, and fix it with tape to prevent the duct from moving.

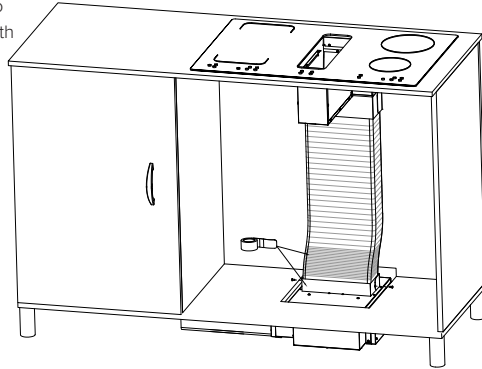


Fig.14

Wiring instructions

- Plug the extractor power supply into the corresponding junction box socket and tighten. and connect the power supply of the range hood.
- Connect the signal line of the fan system to the range hood switch of fixed on the stove. After the connection is completed, fix the wiring harness (picture is schematic).
- Make sure the wiring is secure.
- Fix the junction box to the left side of the extraction box using ST4 * 13 screws in the accessory bag.

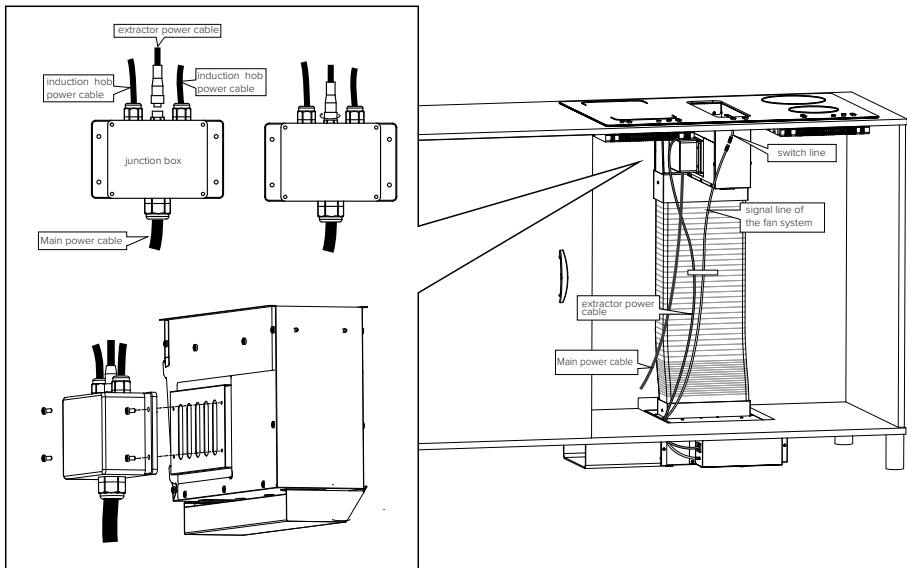


Fig.13

Filter/ Inlet-grille Installation instructions

Place the filter on the filter bracket inside the air collection box, and then place the desktop inlet-grille on the stove glass opening.

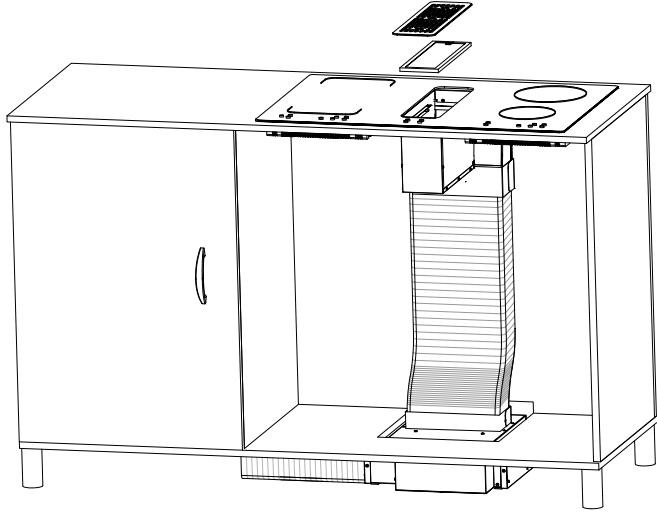


Fig.14

Water tray installation instructions

Push the water tray horizontally from the right to the ear of the water tray to hang it stably.

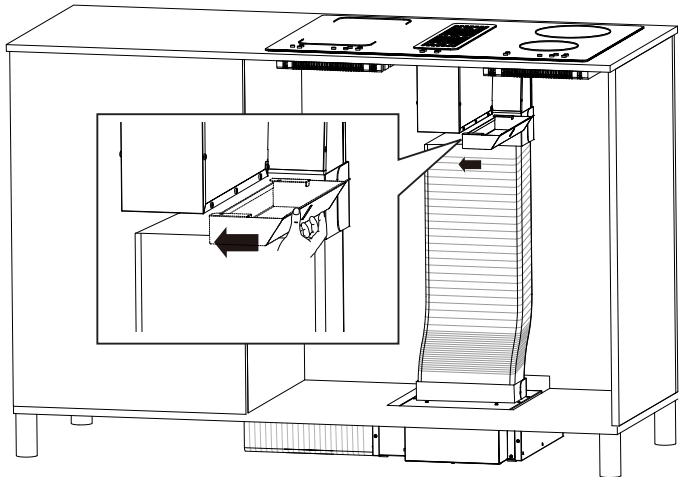


Fig.15

Finish installation

Put the drawer back or close the cabinet door.

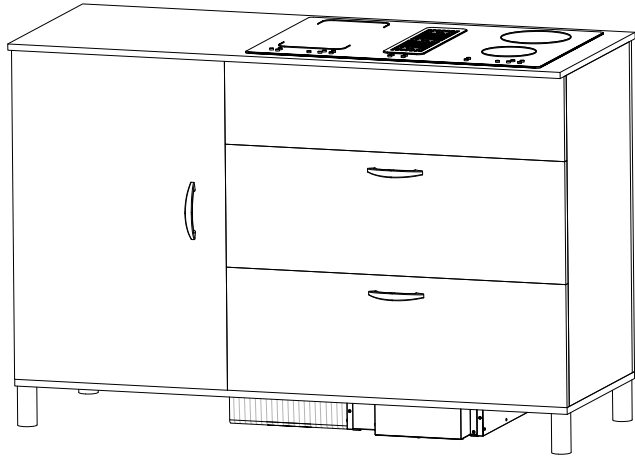


Fig.16

MAINS ELECTRICITY CONNECTION



Connecting the venting induction hob to the mains power supply

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




1. the domestic wiring system is suitable for the power drawn by the venting induction 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 venting induction 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.

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.

<p>CONNECTION DIAGRAM</p> <p>Caution! Voltage of heating elements 220-240V Caution! In the event of any connection the safety Wire must be connected to the  E terminal.</p>		<p>Recommended type of connection lead</p> <p>H07RN-F3G4mm²</p>
		

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- If the cable is damaged or to be replaced, the operation must be carried out the by a service agent or a suitably qualified professional.
 - 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 all applicable standards and safety regulations.
 - The cable must not be bent or compressed.
 - The cable must be checked regularly and replaced by authorised technicians only.



GUARANTEE

Your new product is guaranteed against defects in materials and/or workmanship. Any parts found to be defective will be repaired or replaced at our discretion. All repairs must be carried out by an authorised Repair Agent. Your product comes with a 5 years Parts 2 years Labour Guarantee if registered within 30 days of purchase.

THIS GUARANTEE IS VALID PROVIDING THAT :

- The appliance has been installed by a suitably qualified person
- Installation has been carried out in accordance with instructions and current legislation
- Proof of purchase can be produced
- The appliance has been used for domestic purposes only
- The appliance has not been tampered with or repair attempted or modified by any unauthorised person

THIS GUARANTEE DOES NOT COVER :

- Damage by misuse, neglect or transit
- Use of parts that have not been recommended
- Routine maintenance, general wear & tear and installation faults
- Rubber seals, removable glass and/or plastic parts, fuses or light bulbs which all need replacing periodically
- Second-hand or reconditioned appliances
- Appliances used for commercial or professional purposes

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