

Extractor Hob or Flow In

USER MANUAL

M83C02-H22

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

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

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SAFETY INSTRUCTIONS

Intended Use

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

Explanation of Symbols

	Danger This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.
	Warning of electrical voltage This symbol indicates that there is a danger to life and health of persons due to voltage.
	Warning The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.
	Caution The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.
	The Hot Do not touch to prevent burns.
	Attention The signal word indicates important information (e.g. damage to property), but not danger.
	Observe instructions This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

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



WARNING

- The instructions for Use apply to several versions of this appliance. Accordingly, you may find descriptions of individual features that do not apply to your specific appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the 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. (EN 60335-1 & EN 60335-2-31)
- Children shall not play with the appliance. (EN 60335-1 & EN 60335-2-31)
- Cleaning and user maintenance shall not be made by children without supervision. (EN 60335-1 & EN 60335-2-31)
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- This appliance incorporates an earth connection for functional purposes only.
- There shall be adequate ventilation of the room when the range hood is used at the same time as appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).
- There is a fire risk if cleaning is not carried out in accordance with the instructions;
- Do not flambé under the range hood.
- CAUTION: Accessible parts may become hot when used with cooking appliances.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).
- The minimum distance between the supporting surface for the cooking vessels on the hob and the lowest part of the range hood. (When the range hood is located above a gas appliance, this distance shall be at least 65 cm. If the instructions for installation for the gas hob specify a greater distance, this has to be taken into account. The distance of 65 cm can be reduced for
 - non-combustible parts of range hoods, and
 - parts operating at safety extra low voltage,provided these parts do not give access to live parts if deformed)
- Regulations concerning the discharge of air have to be fulfilled.
- The appliance uses 4 hob elements at most.
- The manufacturer will not be held liable for any damages resulting from incorrect or improper installation.
- Check that the mains voltage corresponds to that indicated on the rating plate fixed to the hood.
- For Class I appliances, check that the domestic power supply guarantees adequate earthing.
- Connect the extractor to the exhaust flue through a pipe of minimum diameter 120mm.
- The route of the flue must be as short as possible.

- Do not connect the extractor hood to exhaust ducts carrying combustion flumes (boilers, fireplaces, etc.).
- If the instructions for installation for the gas hob specify a greater distance specified above, this has to be taken into account.
- The extractor hood has been designed exclusively for domestic use to eliminate kitchen smells.
- Never use the hood for purposes other than for which it has been designed.
- Never leave high naked flames under the hood when it is in operation.
- Adjust the flame intensity to direct it onto the bottom of the pan only, making sure that it does not engulf the sides.
- Deep fat fryers must be continuously monitored during use: overheated oil can burst into flames.
- The cooker hood and its filter should be cleaned regularly according to the instruction.
- Switch off or unplug the appliance from the mains supply before carrying out any maintenance work.
- Clean the hood using a damp cloth and a neutral liquid detergent.
- CAUTION: This appliance is not intended to be used with gas hobs.
- Necessity to allow disconnection of the appliance from the supply after installation, unless the appliance incorporates a switch complying with 24.3. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 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.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- 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.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- 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.
- Please clean the filter screen regularly, at most once every 2 months.
- When the range hood and appliances supplied with energy other than electricity are simultaneously in operation, the negative pressure in the room must not exceed 4 Pa (4×10^{-5} bar).

- This appliance is for indoor household use only. To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid.
- Please unplug before cleaning and maintenance the appliance. Use a soft cloth moisten with mild soap, and then use a dry cloth to wipe it again.
- Extension sockets are forbidden.
- Please cut off the power before maintenance.
- This appliance has been designed for home use only, and may cause danger if used in special occasions.

Operation And Maintenance

Electrical Shock Hazard

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

Health Hazard

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

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the induction glass until the surface is cool.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

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

Foreword



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 material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

SPECIFICATIONS

Technical data	M83C02-H22
Supply voltage	220 - 240 V~
Supply voltage	380 - 415 V 3N~
Frequency	50/60 Hz
Power	7.58 kW
Hob total Power	7.4 kW
Dimensions (WxDxH)	830 x 515 x 200 mm
Size of package	965 x 650 x 325 mm
Installation Size	760*496 mm
Surface material	glass ceramics
Power levels	1 - 8, b
Back cooking zone dimensions	195*240 mm
Front cooking zone dimensions	195*240 mm
Front cooking zone max power	2200 W
Front cooking zone boost power	3700 W
Back cooking zone max power	2200 W
Back cooking zone boost power	3700 W
Power levels recirculation mode	1 - 8, b
Smoke machine air outlet	312 x 90 mm
Filter medium	yes

Energy efficiency reporting parameter	surface induction glass ceramic cooktop with 4 cooking zones and integrated cooktop extractor
Operating mode	Exhaust air
Energy consumption	Value
Annual energy consumption(AEChood)	9.9 kWh/a
Standard Annual energy consumption(AEChood)	28.8 kWh/a
Grease filtering	
Level P maximum(GFE hood)	76.6%
Class level Pmaximum	C
Power	180 W
Air flow level 1 minimum	323.5 m ³ /h
Air flow level 9 maximum (Qmax)	544.7 m ³ /h
Air flow level 9 maximum(Qboost) recirculation mode	659 m ³ /h
Sound power level	
Level 1 minimum	54 dB(A)
Level 9 maximum (Qmax)	67 dB(A)
Level 9 maximum(Qboost) recirculation mode	74 dB(A)
Details accoring to 66/2014	
Power consumption in off mode(Ps)	0.48 W
Time increase factor	1.1
Energy efficiency index (EEI hood)	34.4
Energy efficiency class	A++
Fluid dynamic efficiency (FDE hood)	23.9
Fluid dynamic efficiency class	B
Air volume flow at the best efficiency point (Qbep)	163.1
Pressure at the best efficiency point (Pbep)	130
Electric power input at the best efficiency point(WBEP)	24.6
Energy consumption per cooking zone or area calculated per kg	Left area:183.5 Right area:186.7
Energy consumption for the hob calculated per kg	185.1

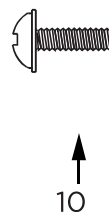
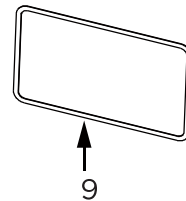
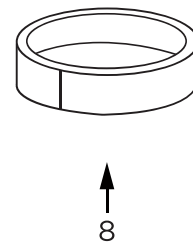
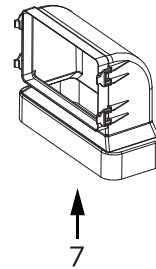
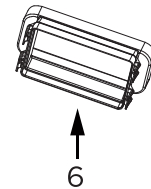
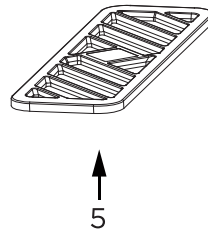
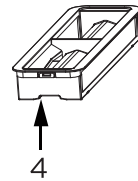
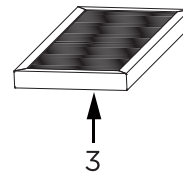
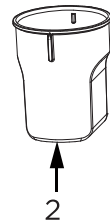
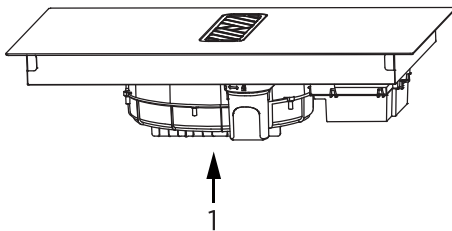
Product description

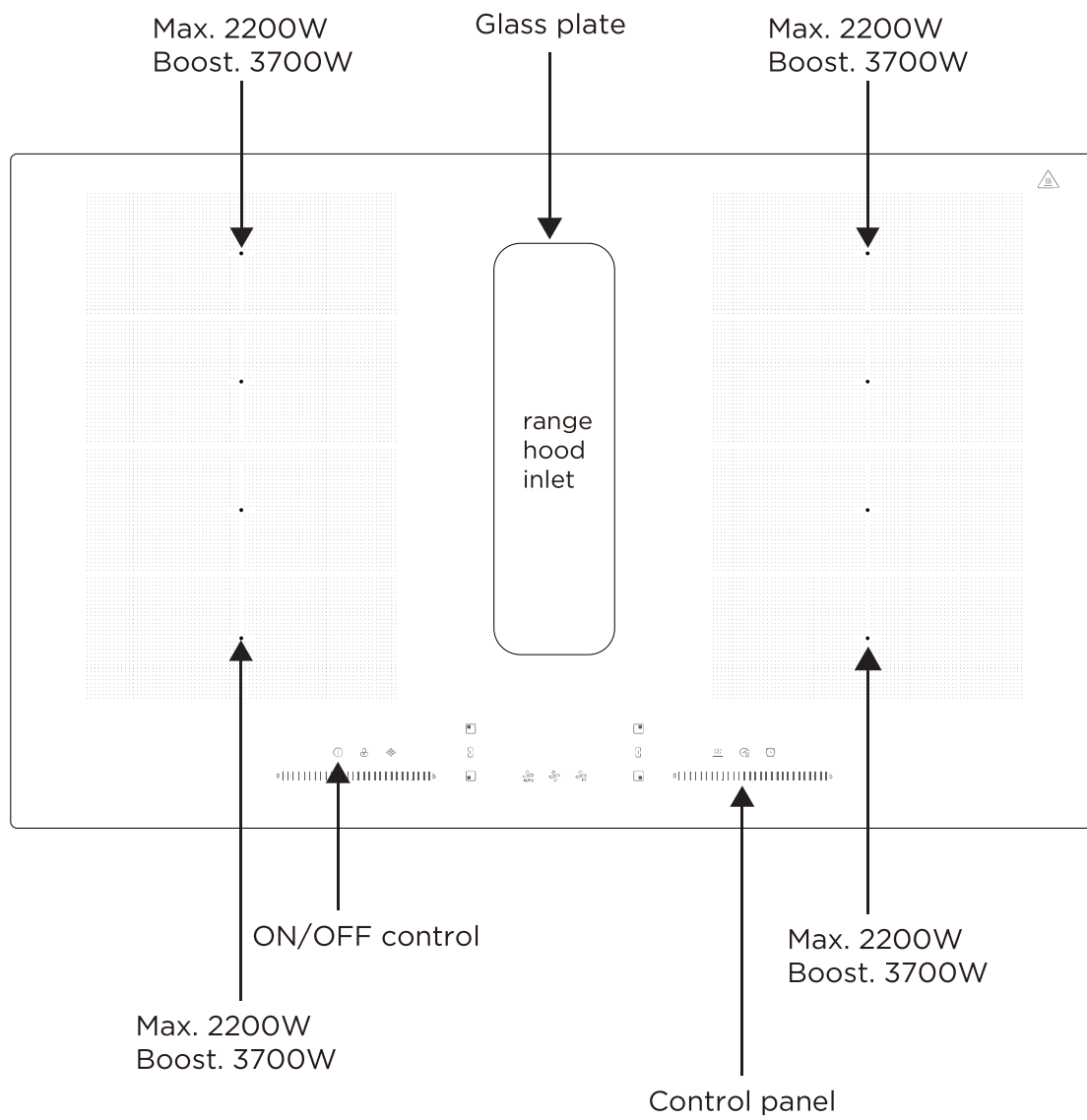
- Dish warmer
- Dualbridge
- Individual hob timer
- Auto Extract
- Child lock
- Touch&Slide Control
- High air volume
- Low noise
- 1 minute delay shutdown
- Easy to clean
- Brushless DC motor
- High Energy Efficiency
- CB CE GS

PRODUCT OVERVIEW

Components

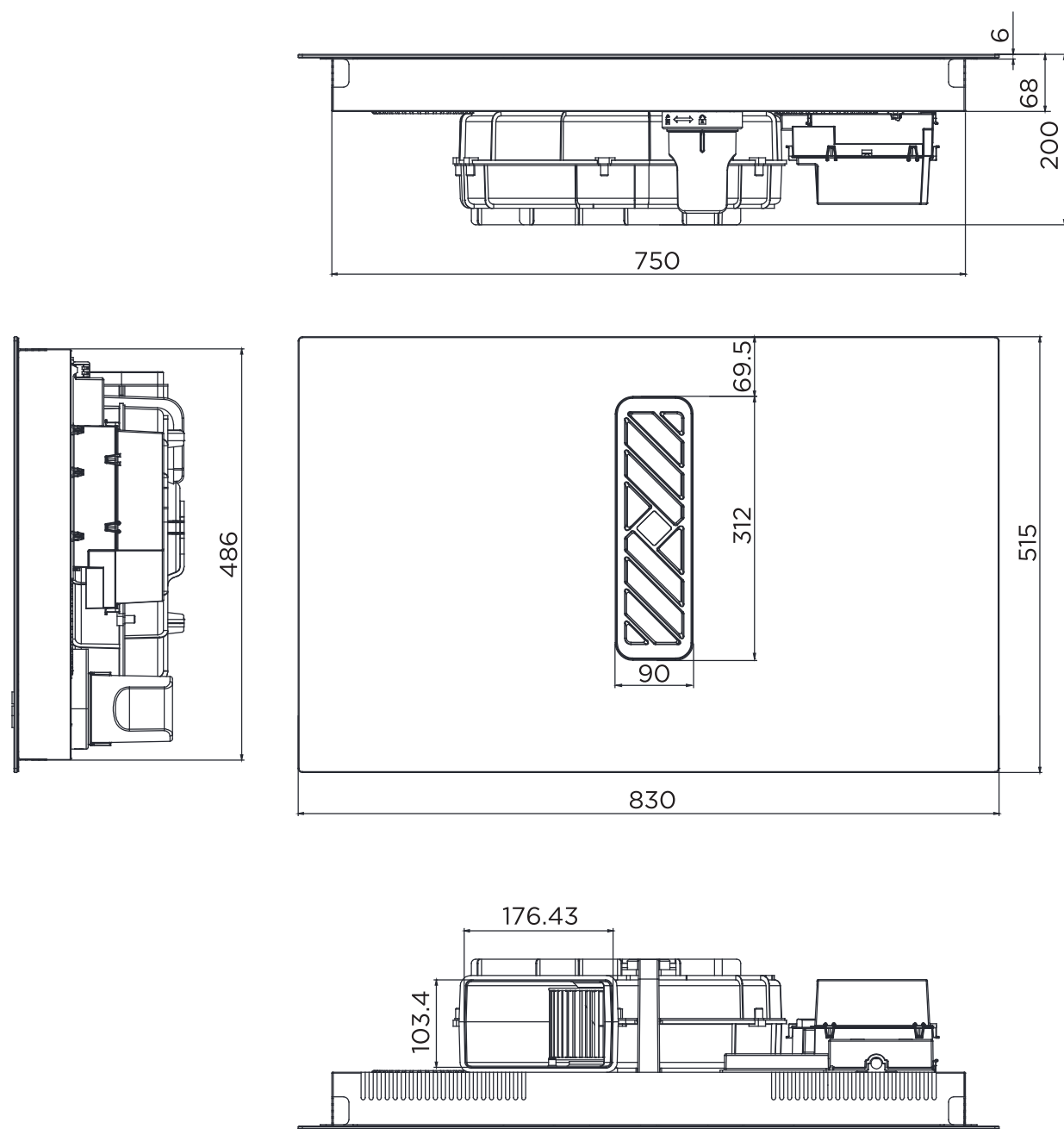
Ref.	Qty.	Product Components
1	1	The main body
2	1	Cup
3	2	Activated Carbon (optional)
4	1	Filter
5	1	Grille
6	1	Direct conversion
7	1	90°conversion head
8	1	Rubber ring
9	1	Sponge strip
10	4	screw M4*10
11	4	Mounting Bracket





Dimensions

unit: mm



PRODUCT INSTALLATION

Installation

Before installing the hob, make sure that

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

After installing the hob, make sure that

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob. If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.
- Please locate at the lower part of the stove and set a ventilation hole with a total area of no less than 100cm² to maintain the circulation with the outside air, otherwise it will cause the accumulation of leaking gas and cause explosion. If liquefied petroleum gas cylinder is used, the distance between the stove and the gas cylinder should be greater than 100cm.

Cautions

- The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. 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.
- A steam cleaner is not to be used.

Connecting the hob to the mains power supply



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

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:

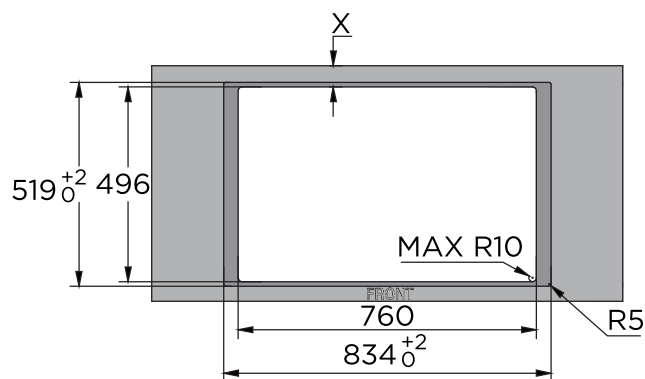
1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate.
3. The power supply cable sections can withstand the load specified on the rating plate.

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.

Wall Drilling And Bracket Fixing

INSTALLATION FLUSH TOP



INSTALLATION STANDARD

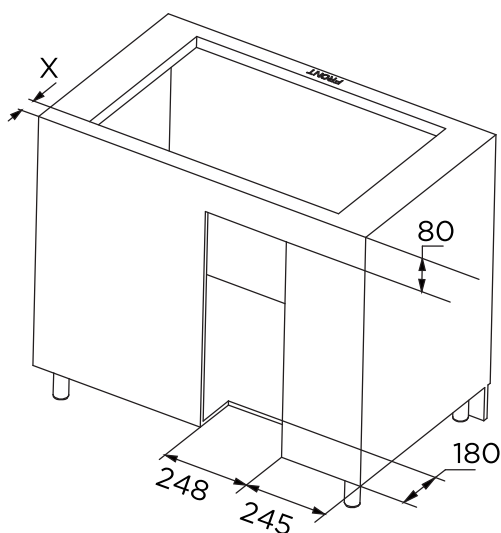
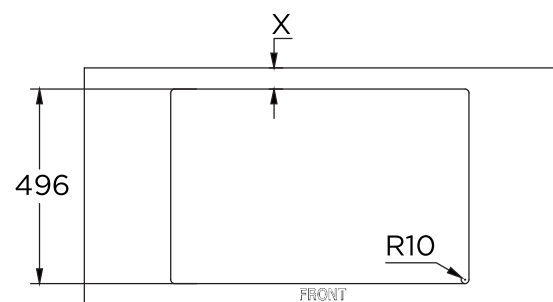


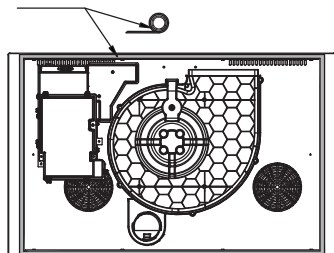
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≥650mm	65mm



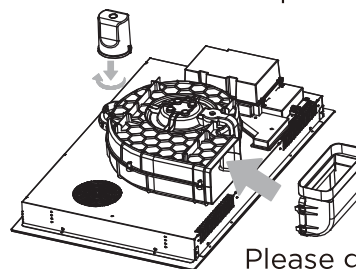
Internal circulation

1. Stick sponge strips

Sponge strip

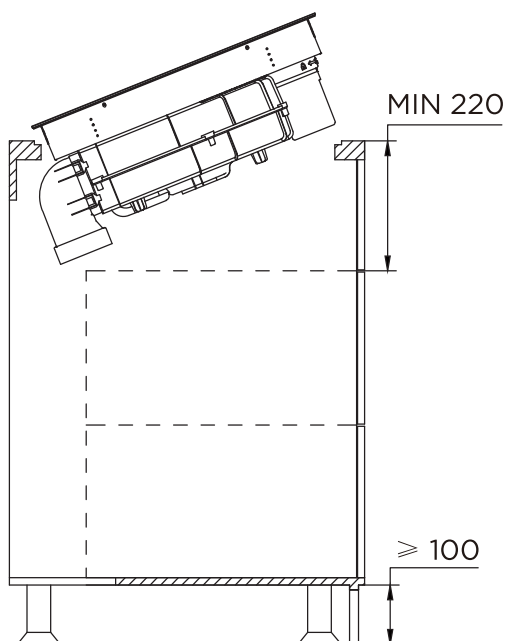


2. Install the water cup and adapter

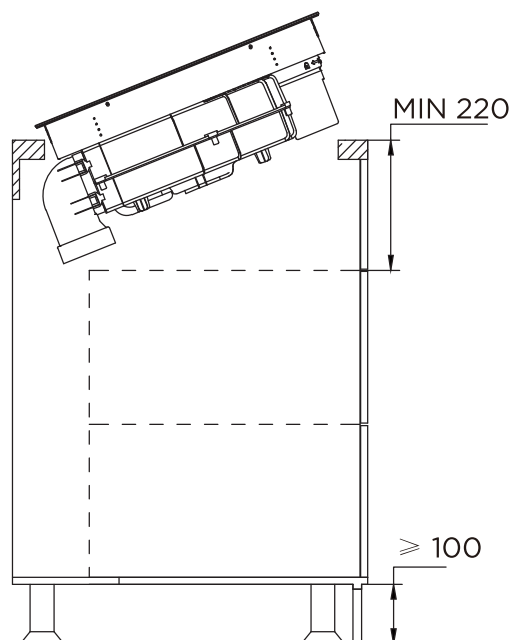


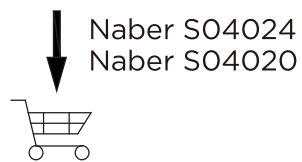
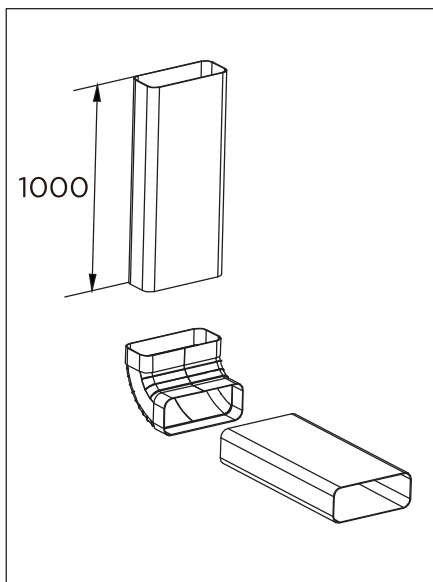
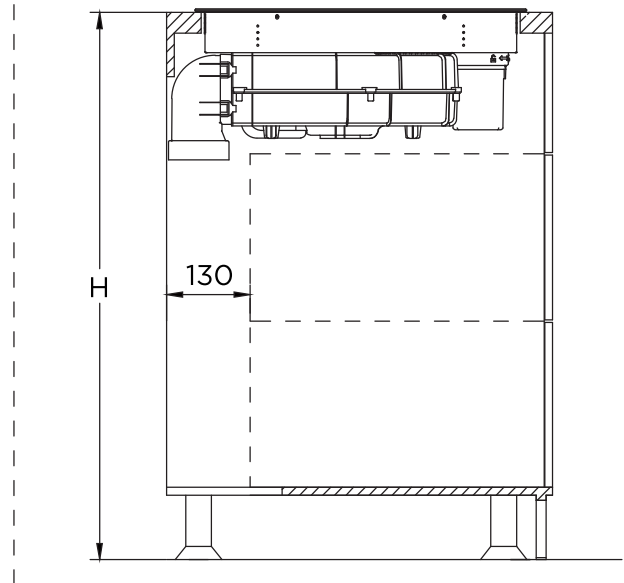
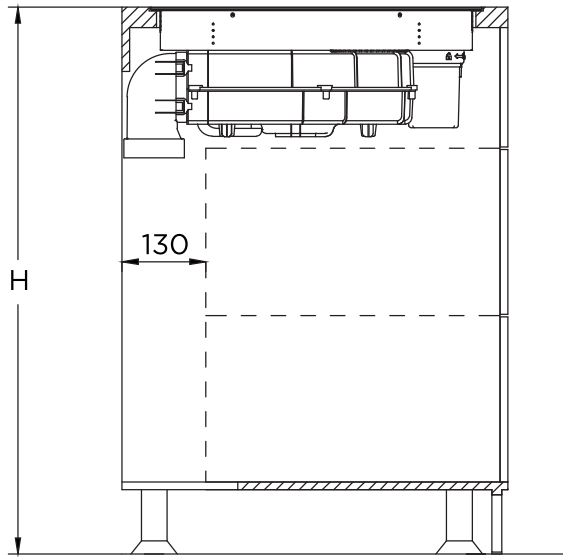
Please glue and fix after installation

Put the whole machine in the cabinet and adjust the product

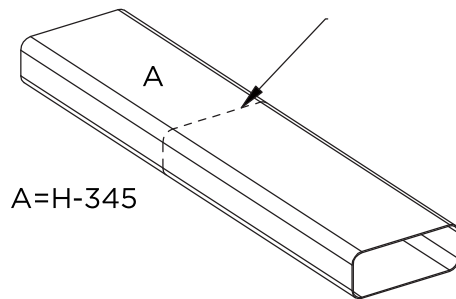


Put the whole machine in the cabinet and adjust the product

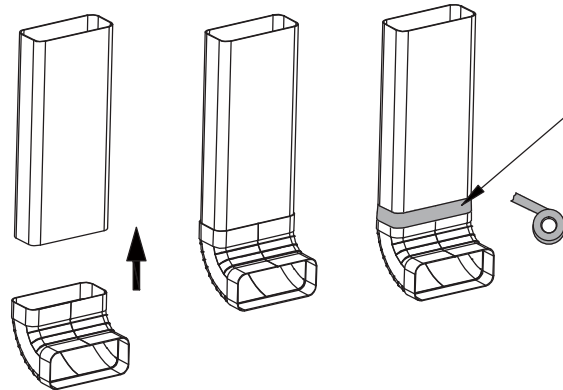


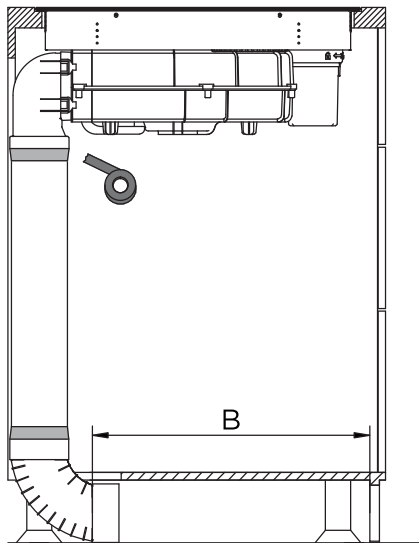
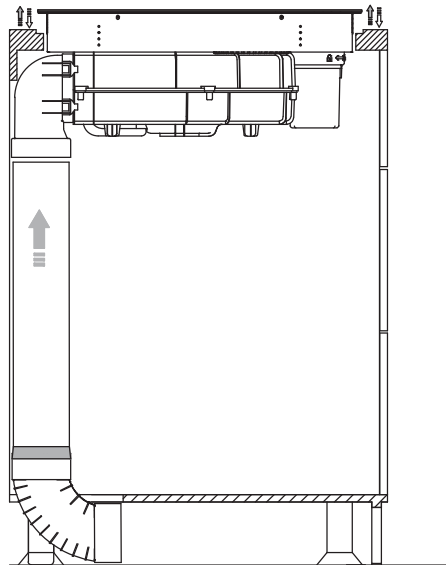
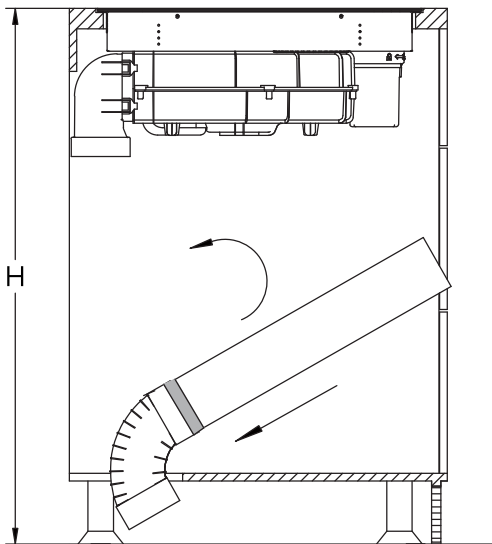


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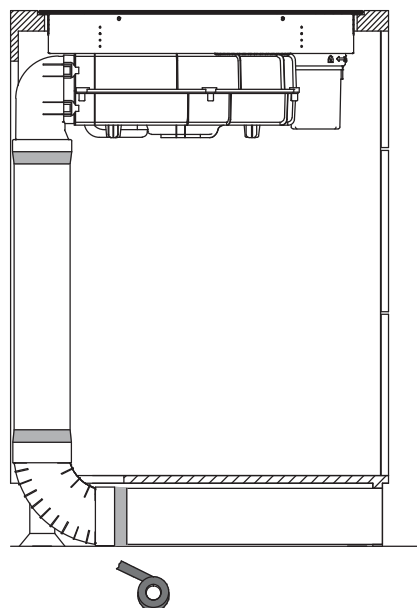
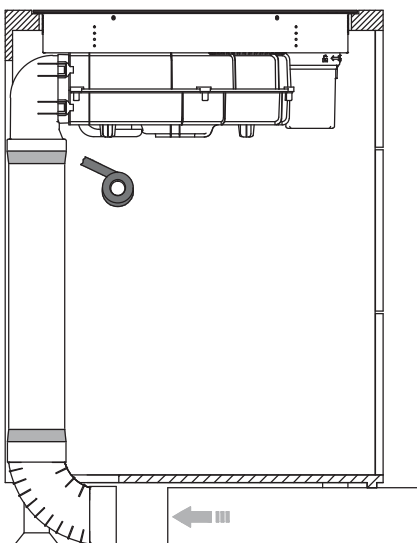
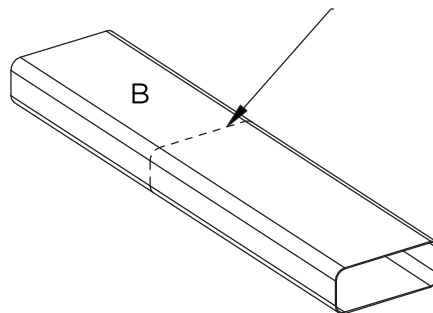


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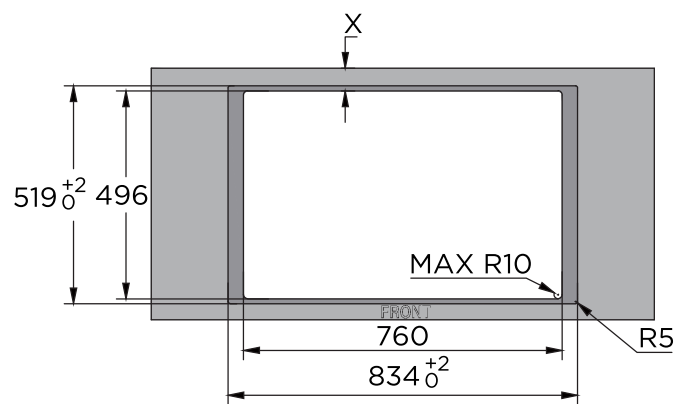


Use a saw to cut the pipe to the required length



Cabinet opening size

INSTALLATION FLUSH TOP



INSTALLATION STANDARD

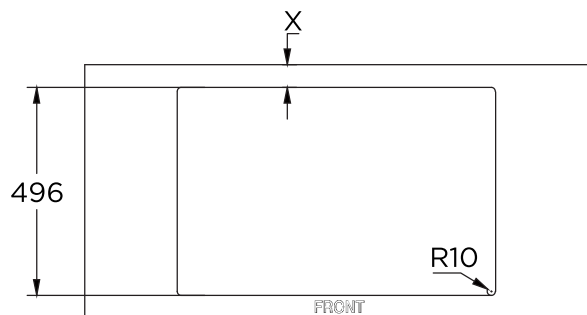
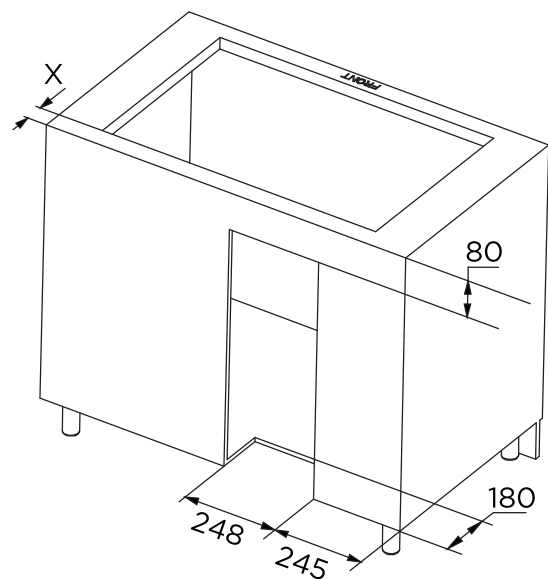


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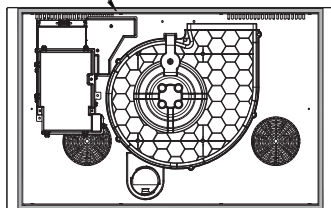




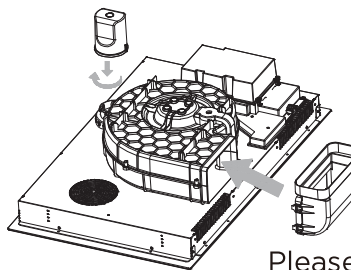
External circulation

1. Stick sponge strips

Sponge strip

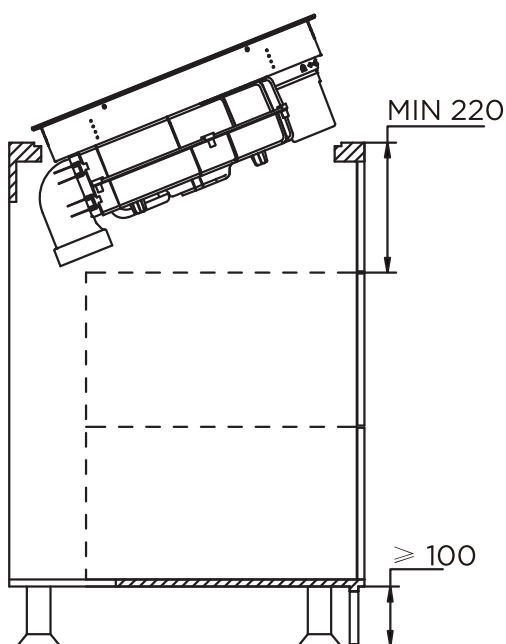


2. Install the water cup and 90 ° adapter

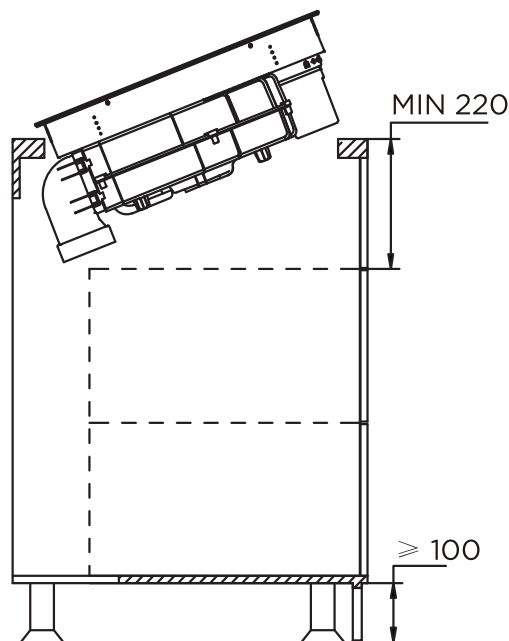


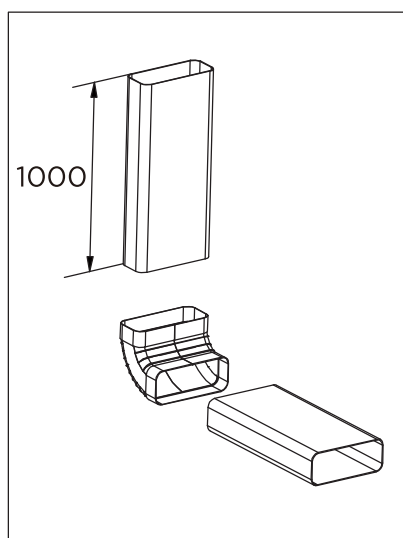
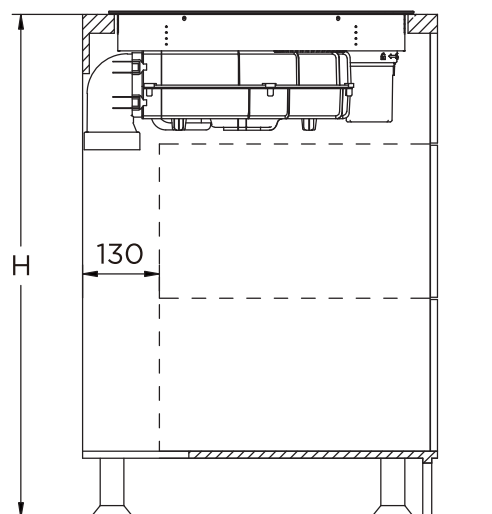
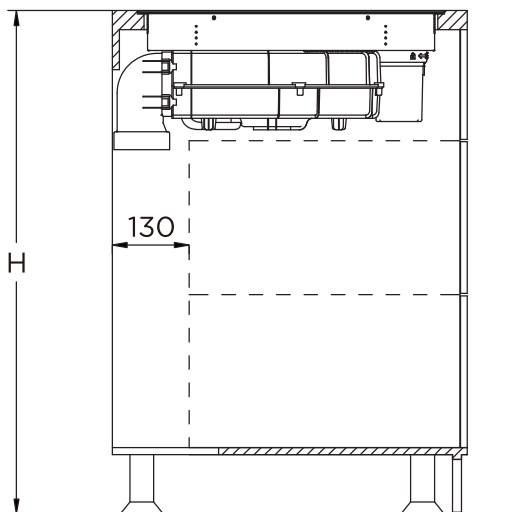
Please glue and fix after installation

Put the whole machine in the cabinet and adjust the product


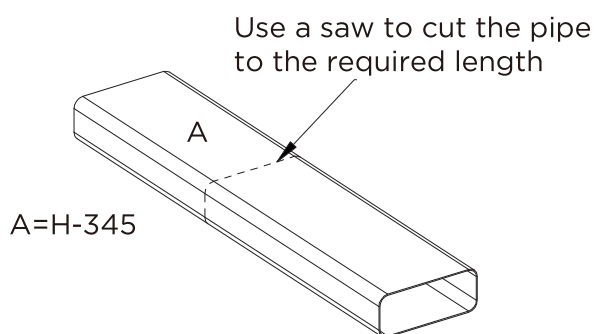


Put the whole machine in the cabinet and adjust the product

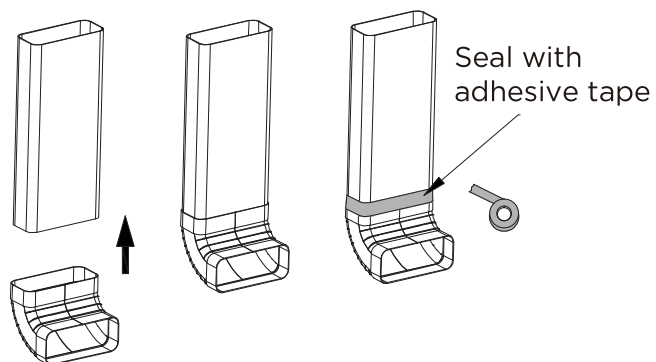


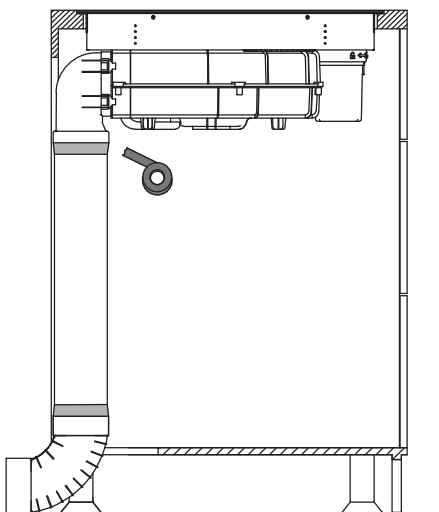
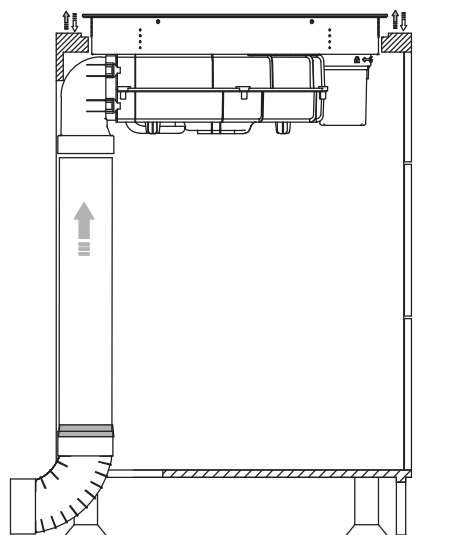
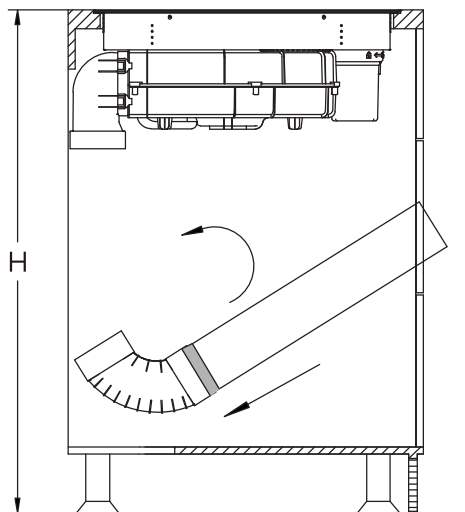


↓ Naber S04024
Naber S04020

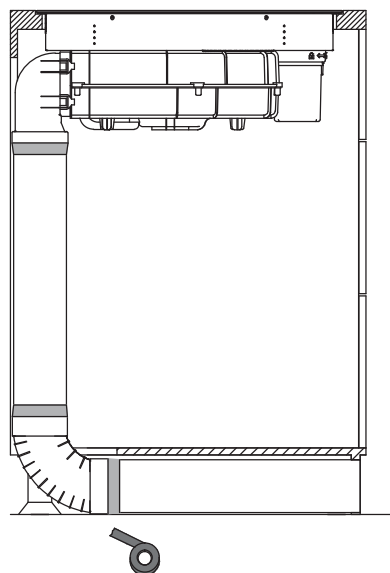
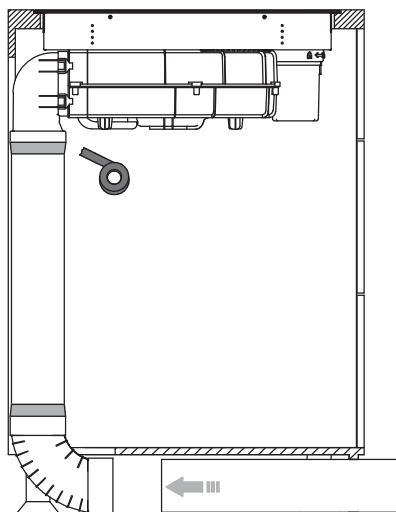
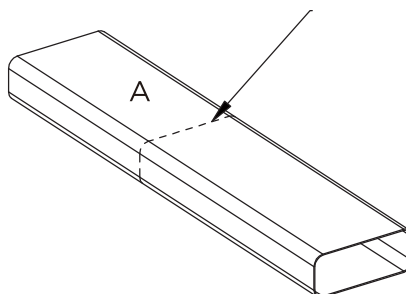



$$A = H - 345$$

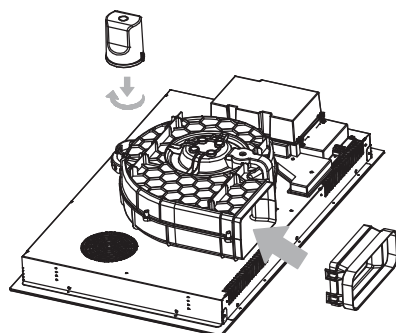




Use a saw to cut the pipe to the required length



Scheme I: Installation of water cup and straight adapter



Please glue and fix
after installation.

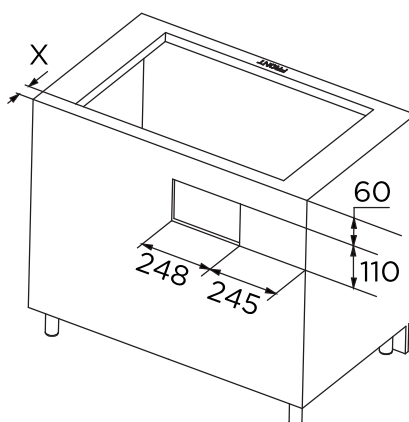
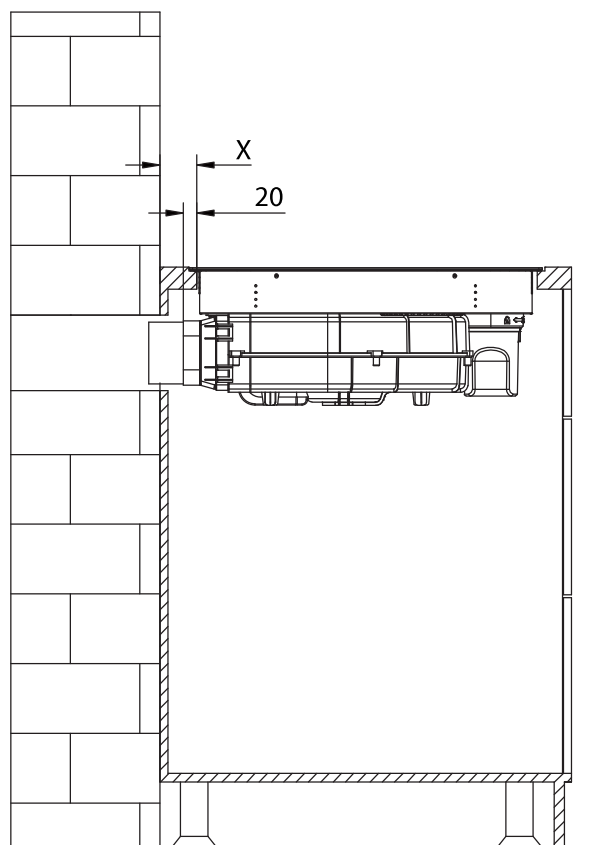
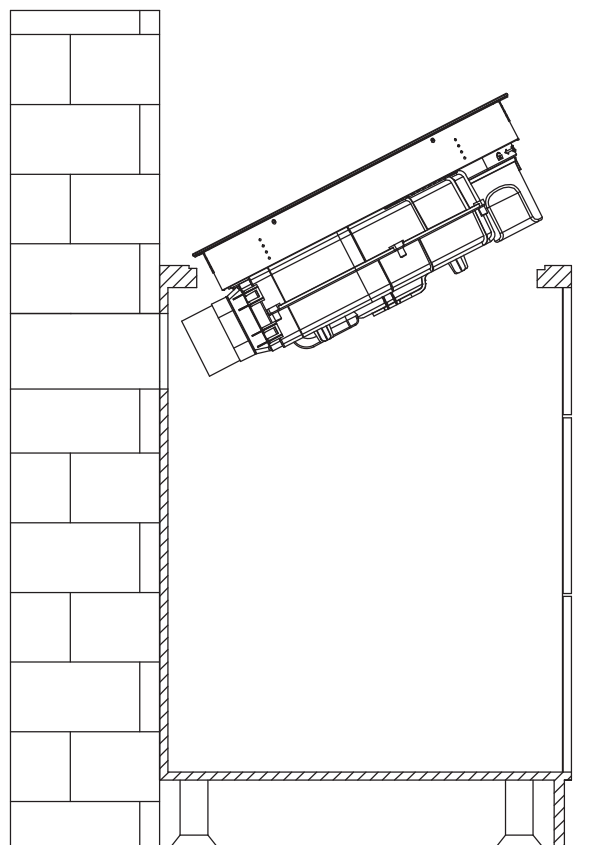
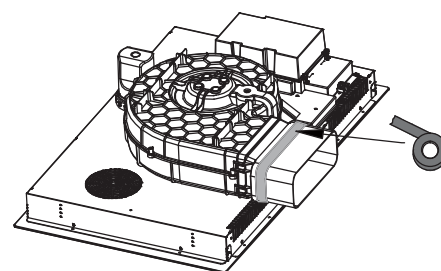
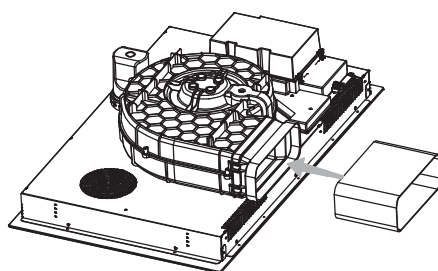
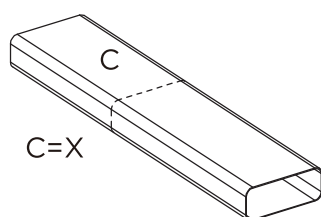
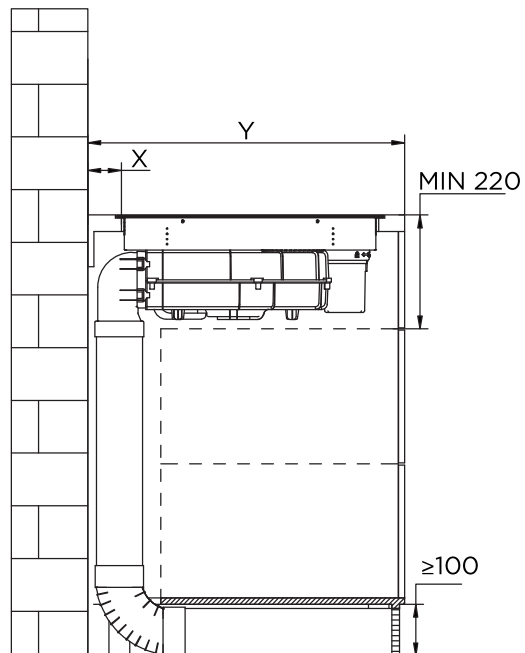


Table width(Y)	X
600-650mm	54mm
≥ 650mm	65mm

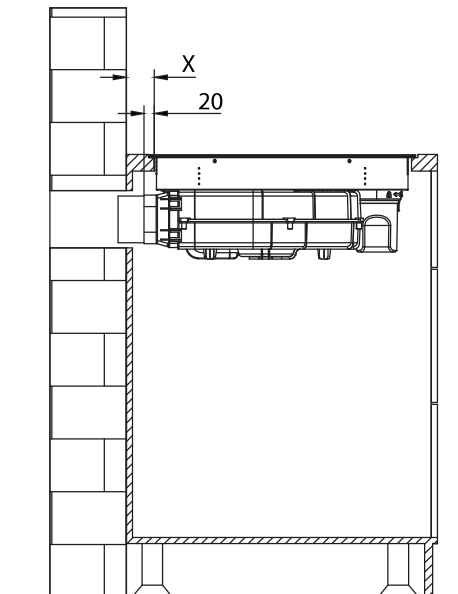
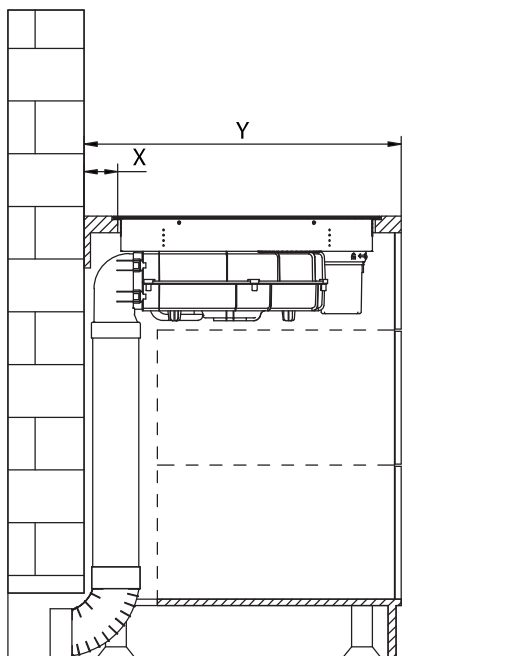




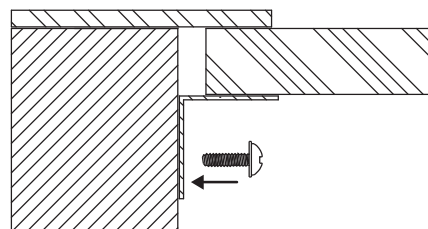
Internal circulation



External circulation



After the product is installed,
install four supports on both
sides of the product to prevent
the product from falling off.

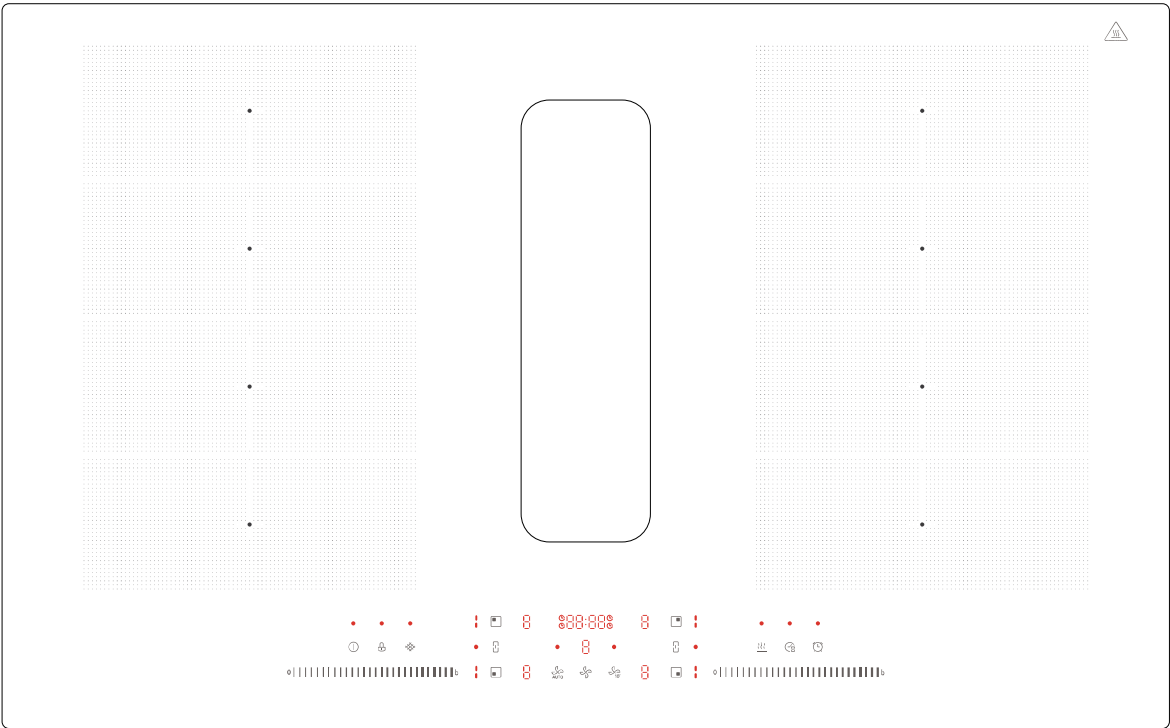


Electrical schematic diagram

	Electrical connection	Connection diagram home side	Power Cord
220-240V~			5G2.5mm ² H07RN-F L1:BK L2:BN N1:GY N2:BU PE:GN/YE
380-415V~			5G2.5mm ² H07RN-F L1:BK L2:BN N1:GY N2:BU PE:GN/YE
L1,L2=Phase, N1,N2=Neutral, PE=Earth			
Diameter of the connecting electric wire must exceed 4.0mm ²			

OPERATION INSTRUCTIONS

Speed Adjustment. (For Some Models)



Power switch



Screen reminder key



The stove head determines the power key



Heat retaining key



Timing keys



Timer key



Child lock key



Bridge bond



Smoker key







Stove linkage key


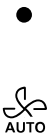





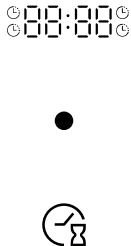
Cigarette delay shutdown button

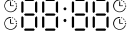







Slider gear control function

Button	Function	Remarks
<ul style="list-style-type: none">  	Left bridge bond	<p>1) When the left stove head is completely closed, the key is invalid;</p> <p>2) When the stove head is started on the left side, short press the left bridge key to start the bridge function, the left bridge indicator is lit, All burner gears on the left are matched to those of the lower power burner, and all the stove heads on the left side can be synchronized through the left slide bar;</p> <p>3) If the timing time is set, after the timing time is over, the left stove head is turned off at the same time;</p> <p>4) In the left bridge connection state, short press the left bridge connection key to cancel the left bridge function, turn off the left bridge indicator light, and close the left furnace head.</p> <p>(The right bridge key and the left bridge key operate the same)</p>
<ul style="list-style-type: none">  	Power switch	<p>Device main switch key, short press start;</p> <p>Long-press the key in the power on state to enter the shutdown state, and all display lights are off.</p>
<ul style="list-style-type: none">  	Child lock key	<p>1) Long press the child lock key to enter the lock mode, respond to the lock buzzer, the child lock indicator light, except for the switch Key and the child lock Key, press other keys invalid.</p> <p>2) Long-press the child lock key to unlock, the child lock indicator is off, and other keys can be restored.</p>
<ul style="list-style-type: none">  	Furnace head confirmation keys	<p>1) Short press the confirmation to build, the current display content of the digital tube of the corresponding furnace head gear flashes;</p> <p>2) During the confirmation period, the slide bar of the corresponding side can set the furnace head gear;</p> <p>3) During the confirmation period, the furnace head gear is not 0, press the heat retaining key to enter/exit the heat preservation mode;</p> <p>4) During the confirmation period, the furnace head gear is not 0, and the timing key can set the corresponding furnace head timing function;</p> <p>(The operation of the four furnace head confirmation keys is consistent)</p>

Button	Function	Remarks
	Smoker key and display	<p>1) When the range hood is off or working, press the range hood key to enter the setting state, and the digital tube of the range hood blinks for 5 seconds. At this time, the range hood can be set manually by using any slide bar;</p> <p>2) When the range hood is set, press the range hood button to turn off the range hood function;</p> <p>3) Long press the range hood button to turn off the range hood function when the range hood is working;</p> <p>4) Under the working state of the range hood, the digital tube of the range hood displays the actual working gear of the range hood;</p> <p>5) In lock mode, the digital tube of the range hood displays "L".</p>
	Stove linkage key	<p>1) Short press the on/off linkage function of the stove, respond to the locking buzzer, and the indicator will be displayed on/off according to the function;</p> <p>2) When the stove head is started, the range hood will automatically start. After all the stove heads are closed for 6 seconds, the range hood will automatically enter the delayed shutdown state, and the digital tube of the range hood position will display the running lamp. The range hood will countdown for 1 minute and turn off the range hood.</p>
	Cigarette delay shutdown button	<p>1) Short press the on/off cigarette machine delay shutdown function, respond to the locking buzzer, the indicator is displayed on/off according to the function;</p> <p>2) After starting, the smoke machine enters the delayed shutdown state, the digital tube of the smoke machine gear shows the running lamp, and the smoke machine will shut down after 10 minutes countdown.</p>
	Screen reminder key	<p>1) The smoke machine will turn on automatically after working for 300 hours, light the indicator when starting, and long press it to exit;</p> <p>2) Restart the timer after power failure;</p> <p>3) Short press the key timing nixie display remaining time.</p>

Button	Function	Remarks
	Heat retaining key	<p>1) Press the heat preservation key, confirm the furnace head to enter/exit the heat preservation mode, and the indicator light will be displayed on/off according to the function;</p> <p>2) Long press the heat preservation key, and all working stove heads enter/exit the heat preservation mode.</p>
	Timing keys and display	<p>1) The timing time of the furnace head can be set from 00:00-3:00h;</p> <p>2) When the furnace head is in the working state and the furnace head is in the working state, press the timing key to enter the timing setting state, the timing four 8 digital tube displays "00:00", the timing icon flashes for 3 seconds, and the timing indicator is constant. At this time, use the slider bar of the corresponding area to set, If no operation is performed in 3 seconds, the system automatically exits from the setting state;</p> <p>3) Use the slider bar to set the timing time in the order of hour, minute, and minute. During each setting, the bit nixie display enters the blinking state, the setting time of each bit is 3 seconds, the timeout is automatically switched to the next bit setting, short press the timing key to quickly switch to the next bit, all bits are set to enter the timing working state, and the timing icon corresponding to the stove head is steady on;</p> <p>4) When multiple stove heads are in the current state and the timer is not working, the final confirmation of the stove head timing time is displayed. When the timer is working, the timer time is displayed first. If there is a confirmation of the stove head, the timing time of the stove head is displayed during the confirmation period.</p> <p>5) Under the timing working state of the stove head, the remaining time is less than 1 minute, and the original two-minute digital tube displays the second countdown.</p>

Button	Function	Remarks
  	Timer key and display	<p>1) Short press the timer button to start the timing function, the timing indicator is constant, the timing digital tube displays the cumulative time, the maximum timing time is "99:59" (99 minutes 59 seconds);</p> <p>2) Under the working state of the timer, continue to press the timer button, and the time will clear 0 and accumulate again;</p> <p>3) Long press the timer button to turn off the timer function when the timer is working.</p>
	Gear digit tube	<p>1) Under the working state of the furnace head, the corresponding gear (1-8, b) is displayed;</p> <p>2) No pot, showing "u";</p> <p>3) In the state of heat preservation, the digital tube of the furnace head gear corresponding to start shows "≡".</p>
	Pan check light	<p>1) The pan indicator light is divided into two sub-stove tips;</p> <p>2) Any sub-stove detects the pot or away from the pot, enter the status update state, such as the pot is detected, the corresponding sub-stove tip light flashes for 5 seconds and is steady on, and the sub-stove tip light is turned off immediately if it is not detected;</p> <p>3) In the shutdown state, the prompt light is always off;</p> <p>(The four areas of the prompt light function is the same)</p>
	Slider gear control function	Sliding the slide bar can set the stove head gear, wind speed gear and timing time.
	Fault warning	<p>1) When a fault occurs, if the smoke machine is faulty, the smoke machine digital tube displays "E"; if the stove type is faulty, the stove head digital tube corresponding to the fault displays "E"; and the double 8 timing digital tube displays the fault code;</p> <p>2) If a fault occurs during the furnace head timing period, the fault code will continue to display the timing time after flashing for 10 seconds, and the timing time can be displayed normally when the fault occurs.</p>

1. Power coordination (ensure that the output power will not exceed 3700W when the two furnace heads on the same side work simultaneously)

In the current working adjustment process of induction furnace, the maximum power of the two furnace heads on the same side should not exceed 3700W. If the calculated total power exceeds 3700W during the adjustment process, reduce the unoperated furnace head power on the same side to ensure that the current power is the target power desired by the user and the total power does not exceed 3700W.

2. There are two modules in the product, energy-saving mode (external mode) and conventional mode (internal cycle mode). There is no boost power in the energy-saving mode, and there is two boost power in the conventional mode, which is the conventional mode by default; In standby mode, press and hold the fan key and child lock key 2S to enter the mode switching state. At this time, press the fan key to switch modes. 0 indicates the normal mode and 1 indicates the energy saving mode.

3. Stove head energy saving function, after all the stove heads are closed for 5 minutes, the power supply of the stove heads will be automatically turned off. At this time, the related functions of the stove heads will not work, the pan indicator light and gear digital tube will be turned off, and the stove heads can be restarted by short pressing the stove heads confirmation key or using the power key to restart the equipment.

Furnace power gear distribution

gear	0	1	2	3	4	5	6	7	8	b
Power(W)	0	35	180	280	380	500	650	1000	2200	3700

Power distribution in the state of bridge connection

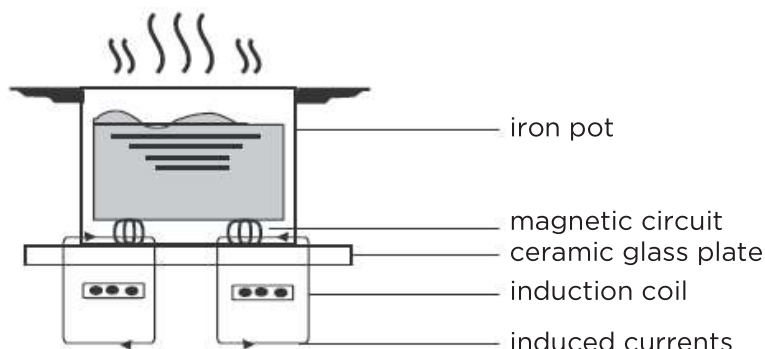
gear	0	1	2	3	4	5	6	7	8	b
Power(W)	0	35	180	280	380	500	650	1000	2200	3700

Fan power gear distribution

gear	0	1	2	3	4	5	6	7	8	b
Air volume (m ³ /h)	0	290	380	410	440	470	500	540	580	650
Time of operation (min)	Long run								8	5

Working Theory

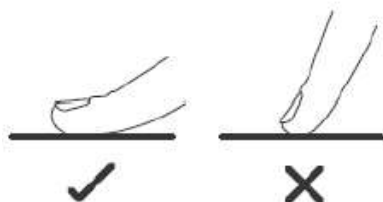
- Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



Operation of Product

Touch Controls

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



Choosing the right Cookware




Only use cookware with a base suitable for induction cooking.

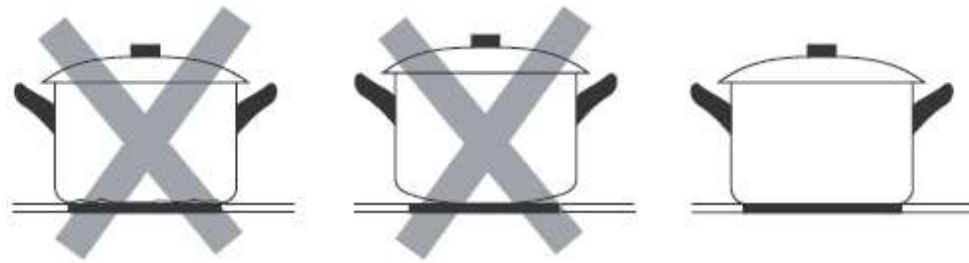
Look for the induction symbol on the packaging or on the bottom of the pan.

- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 - Put some water in the pan you want to check.
 - If **L** 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.

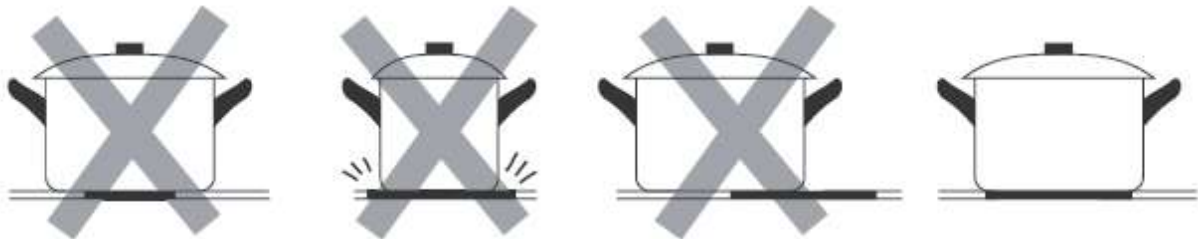


Do not use cookware with jagged edges or a curved base.

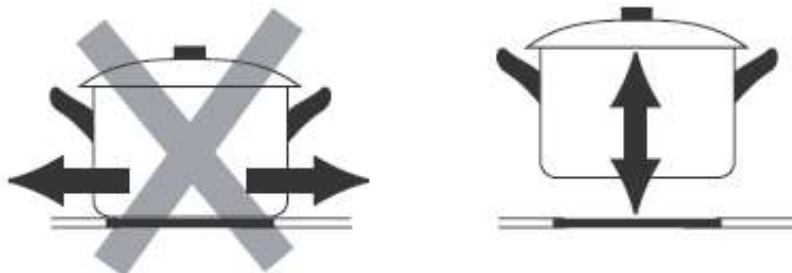
 Do not use pressure cookers for heat



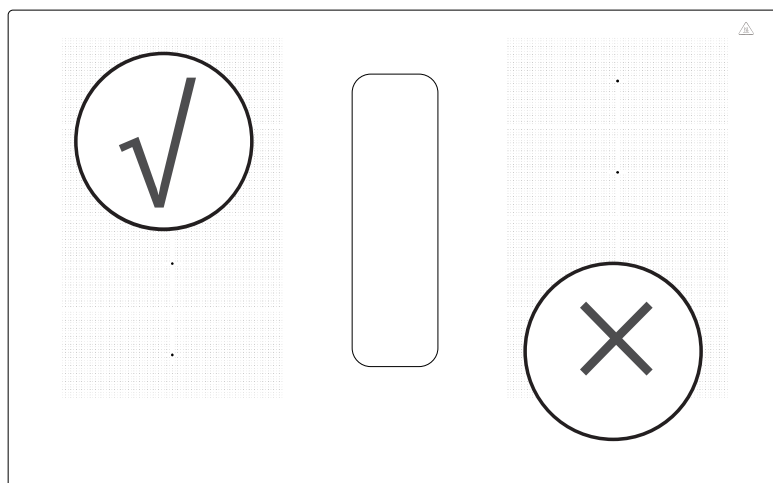
Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency 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.



Cooking pot must be placed in the glass screen printing area.



Cooking Guidelines



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

Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

- Stand the meat at room temperature for about 20 minutes before cooking.
- Heat up a heavy-based frying pan.
- Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
- Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
- Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

- Choose an induction compatible flat-based wok or a large frying pan.
- Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- Preheat the pan briefly and add two tablespoons of oil.
- Cook any meat first, put it aside and keep warm.
- Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
- Stir the ingredients gently to make sure they are heated through.
- Serve immediately.

Detection of Small Articles

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

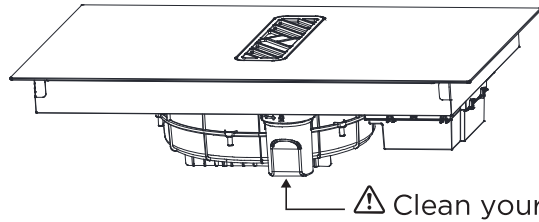
Heat Settings

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

Heat setting	Suitability
1 - 2	<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
b	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

CLEANING AND MAINTENANCE

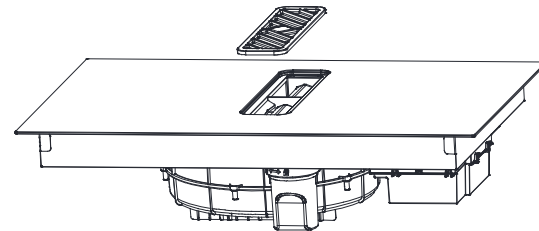
1. Glass surface cleaning, daily maintenance cleaning



When using cloth to clean, try not to put clean water into the grate.

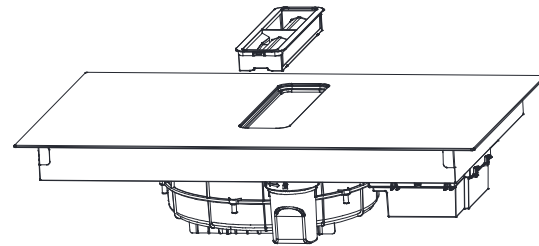
⚠ Clean your water glass regularly.

2. Clean the grille and perform routine maintenance



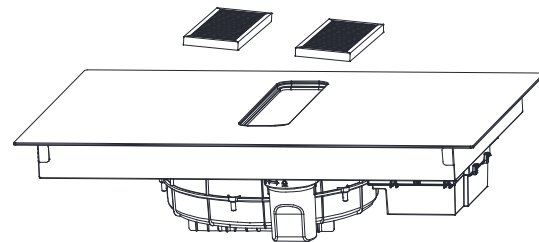
Take the grate, clean it carefully, and then put it back.

3. Filter screen cleaning, daily maintenance cleaning



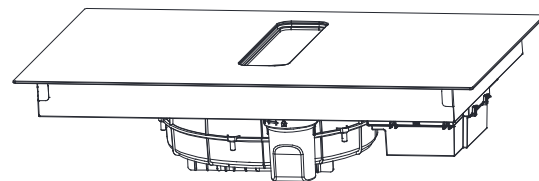
Take out the filter bracket horizontally, remove the filter from the bracket, and wash it in the dishwasher, or manually clean the filter. The residual water of the filter bracket is taken out horizontally and dumped into the waste water pool.

4. hepa cotton, regular cleaning, daily maintenance cleaning



After removing the filter support, take out the hepa surface directly and replace it.

5. Water cup cleaning, daily maintenance cleaning



Rotate out the water cup, dump the waste water inside, and install it back.

TROUBLESHOOTING

Problem	Possible reason	Solution
The induction hob cannot be turned on	<ul style="list-style-type: none"> No power. 	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 area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive	<ul style="list-style-type: none"> The controls are locked. 	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate	<ul style="list-style-type: none"> There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls. 	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched	<ul style="list-style-type: none"> Rough-edged cookware. 	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
	<ul style="list-style-type: none"> Unsuitable, abrasive scourer or cleaning products being used. 	See 'Care and cleaning'.
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).	<ul style="list-style-type: none"> Technical fault. 	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.
The induction hob makes a low humming noise when used on a high heat setting	<ul style="list-style-type: none"> 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.
Pans do not become hot and appears in the display.	<ul style="list-style-type: none"> The induction hob cannot detect the pan because it is not suitable for induction cooking. 	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.
	<ul style="list-style-type: none"> The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it. 	Centre the pan and make sure that its base matches the size of the cooking zone.

Problem	Possible reason	Solution
Fan noise coming from the induction hob.	<ul style="list-style-type: none"> 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.
Some pans make crackling or clicking noises	<ul style="list-style-type: none"> 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.
Light on, but motor does not work	<ul style="list-style-type: none"> The blades are blocked. 	Check the blades
	<ul style="list-style-type: none"> The capacitor is damaged. 	Replace capacitor.
	<ul style="list-style-type: none"> The motor is damaged. 	Replace motor.
	<ul style="list-style-type: none"> The internal wiring of motor is cut off/disconnected. An unpleasant smell may be produced. 	Replace motor.
Both light and motor do no twork	Apart from the above mentioned, check the following:	
	<ul style="list-style-type: none"> Light damaged. 	Replace lights.
	<ul style="list-style-type: none"> Power cord loose. 	Connect the wires as the electric diagram.
Oil leakage	<ul style="list-style-type: none"> Outlet and the air ventilation entrance are not tightly sealed. 	Take down the outlet and seal with glue.
Vibration	<ul style="list-style-type: none"> The blade, if damaged, can cause vibrating. 	Replace the blade.
	<ul style="list-style-type: none"> The motor is not tightly fastened. 	Fasten the motor tightly.
	<ul style="list-style-type: none"> The cooker hood is not tightly fixed. 	Fixed the cooker hood tightly.
Insufficient suction	<ul style="list-style-type: none"> The distance between the cooker hood and the cooker top is too large. 	Readjust the distance.
	<ul style="list-style-type: none"> Too much ventilation from open doors or windows. 	Choose a new place to install the appliance or close some doors / windows.
The machine inclines	<ul style="list-style-type: none"> The fixing screws are not tight enough. 	Tighten the fixing screw and make it horizontal.
	<ul style="list-style-type: none"> The hanging screws are not tightenough 	Tighten the hanging screw and make it horizontal.


Self diagnosis function

The error code	Reason	Solution
01	<ul style="list-style-type: none"> Furnace surface NTC open circuit 	Replace the furnace surface NTC
02	<ul style="list-style-type: none"> NTC short circuit on furnace surface 	Replace the furnace surface NTC
03	<ul style="list-style-type: none"> The NTC temperature of the furnace surface is too high 	After the shutdown error is reported, wait for the cooling to resume normal operation
04	<ul style="list-style-type: none"> The heat sink NTC is open 	Replace the heat sink NTC
05	<ul style="list-style-type: none"> The radiator NTC is short-circuited 	Replace the heat sink NTC
06	<ul style="list-style-type: none"> Heat dissipation The NTC temperature is too high 	After the shutdown error is reported, wait for the cooling to resume normal operation
07	<ul style="list-style-type: none"> The input low voltage 	Check whether the external input voltage is lower than 150V
08	<ul style="list-style-type: none"> The input high voltage 	Check whether the external input voltage is higher than 270V~
09	<ul style="list-style-type: none"> Reception communication failure 	Check whether the connection between the display board and the induction cooker board is faulty, and replace the communication cable
10	<ul style="list-style-type: none"> Furnace surface NTC failure 	Check whether the temperature sensor of the furnace surface is in contact with the furnace surface, and whether there is glass glue contact

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

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

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

DISPOSAL AND RECYCLING

Important instructions for environment

Compliance with the WEEE Directive and Disposing of the Waster Product:
This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

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

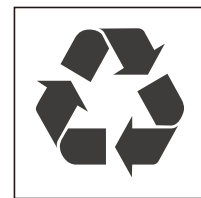


Compliance with RoHS Directive

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

Package information

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



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