CDA

Built for your life

HNE8FR

Induction hob with built in extractor

Installation, use and maintenance

Contents:

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IMPORTANT: IF YOUR EXTRACTOR DOES NOT APPEAR TO BE WORKING AT ANY TIME, PLEASE ENSURE THAT THE RED POWER SWITCH ON THE WIRING BOX HAS NOT BEEN SWITCHED OFF

Important

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve 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 CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

EU Declarations of Conformity

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) 2014/35/EU and Electromagnetic interference compatibility

(EMC) 2014/30/EU. Parts intended to come into contact with food conform to 1935/2004/EC.

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

- Induction hobs become hot and remain hot during and immediately after use. Do not touch the hob until it has been allowed to cool.
- Keep children away from the appliance when in use.
- Never use the hob top for storage.
- Pan handles should never stand out beyond the edge of the worktop. This will help to avoid children reaching them.
- Do not lean over the hob when it is in use.
- Follow the cleaning instructions carefully.
- Ensure the base of the saucepan is clean and dry before placing it on the hob.
- Avoid hard shocks from cookware – the vitroceramic glass surface is highly resistant but not unbreakable.

- Do not place hot lids flat on the hob top. A “suction” effect could cause damage to the hob.
- Do not drag cookware across the hob top: in the long term, this could cause damage to the hob.
- Do not store cleaning or flammable products in the unit below the hob.
- Always use appropriate cookware.
- Do not cook unopened tins of food directly on the hob.
- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot. These materials could melt and cause damage to the hob.
- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use should be considered incorrect and therefore dangerous.

FOR THOSE WITH HEART PACEMAKERS OR ACTIVE IMPLANTS:
The function of this hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (2004/108/CE directives).

To avoid interference between your hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it. As such, CDA guarantee only that our product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you should obtain information from the manufacturer or your attending physician.

Important

- **Do not use the hob if the glass surface is cracked or damaged to prevent the risk of electric shock. Disconnect it from the power supply.**
- Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.
- **NEVER run an empty pan on an induction hob (nor any hob).**
- Do not switch on the hob until a pan has been placed on it.
- Keep the control panel(s) clean and free from grease, grime or debris as these can hamper activity or cause unwanted activation.
- Do not lean over pans when they are warming up or cooking.
- Do not pour any liquids down the extractor area. If any spillages do occur, follow the care and maintenance section on page 24.

Saving energy

Using energy in a responsible way not only saves money but also helps the environment. The following will help you to save energy:

- Use proper pans for cooking. A saucepan should never be smaller than a zone. Always remember to cover any pans.
- Ensure pans and the hob are kept clean. Soils can prevent heat transfer and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.
- Do not uncover the pan too often (a watched pot never boils!).

Be sure to recycle all of the packaging. All packaging materials used are 100% recyclable.

Cooking on Induction

The principle of induction cooking is based on magnetic effect.

When you put your cookware on an induction zone and switch it on, the electronic boards in the hob produce induced currents in the base of the cookware and instantly raise its temperature. This heat is then transferred to the food inside the cookware.

The best cookware to use with induction cooking has thick flat bases, as the heat will be better distributed meaning cooking is more even.

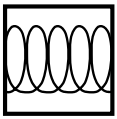
Most cookware is compatible with induction cooking.

There are three ways to check the suitability of your cookware:

1. Using a magnet to see if the base of the pan is magnetic: if the magnet sticks, then the cookware is compatible.

2. Place the pan on one of the cooking zones and switch the zone on. If the display continues to show the selected power level then the cookware is compatible. If the display shows “U”, the cookware cannot be used on an induction hob.

3. Check the instructions, base or packaging of the pans for the symbols indicating suitability for use with induction:



Hob layout

Zones:

1. Rear left	2.1 - 3.7kW	2. Front left	2.1 - 3.7kW
3. Rear right	2.1 - 3.7kW	4. Front right	2.1 - 3.7kW

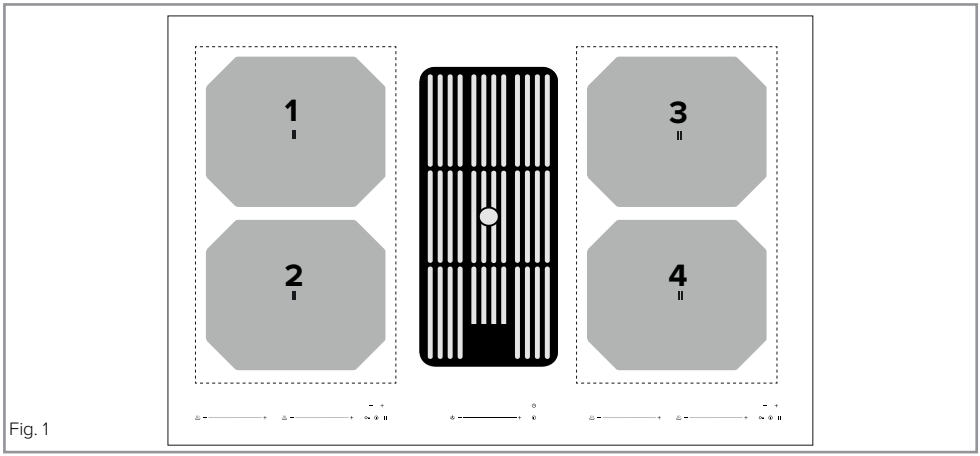


Fig. 1

Please note: The octagonal zone coils and dotted line markings in Fig. 1 are visible for informational purposes.

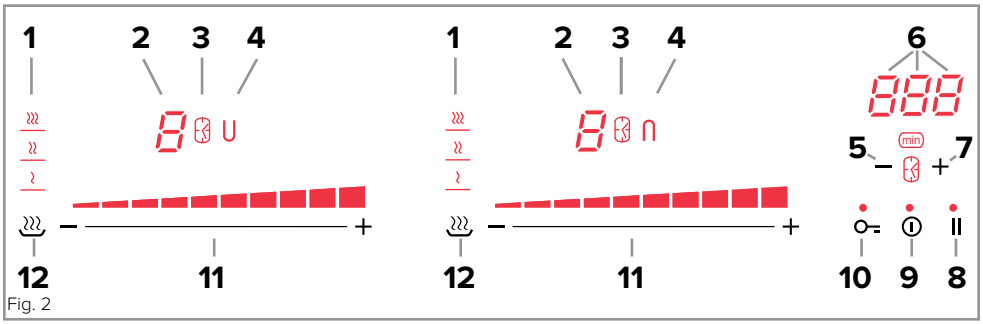


Fig. 2

Hob control panel (this is the same for both hobs):

1. Keep warm setting indicators
2. Cooking zone indicators
3. Timer activity indicators
4. Bridge function indicator
5. Timer minus setting sensor
6. Timer display
7. Timer plus setting sensor
8. Pause function sensor with LED
9. On/off sensor
10. Lock sensor with LED
11. Heat setting slider sensor
12. Keep warm function sensor

Using your hob(s)

To switch a hob on

- To switch the power on, touch and hold the on/off sensor (9) ⏻ for approximately one second. The hob will beep and all cooking zone indicators will show ‘0’. The inductor modules will click faintly when turning the hob on (and off).

Please note: If a power level is not set within ten seconds, the hob will switch off automatically.

To activate a zone and set a power level

- Simply set the desired power level using the heat setting slider sensor (11). The standard power levels range from 1 (minimum) to 9 (maximum). The hob will then begin heating providing that the correct cookware is being used.

To deactivate a zone

- Simply use the heat setting slider sensor (11) to return the heat setting to '0' for that zone.
- If switching off multiple zones, the above step needs to be taken for each zone. When all the zones are at '0', the hob will switch off automatically after approximately ten seconds.
- Alternatively, to switch off the hob immediately, touch and hold the on/off sensor (9) for approximately two seconds.

Please note: Any zones that are still hot to the touch will display the symbol '**H**' provided the mains power supply is not interrupted.

Booster function

The hob is equipped with a booster function on all zones, allowing a higher power level than the maximum for approximately ten minutes.

To activate the booster on a zone

- Regardless of whether a power level is already set, simply touch the '+' symbol at the end of the slider for the relevant zone. 'P' will be displayed on the cooking zone indicator to show that the booster is on.
- The booster function automatically deactivates after 10 minutes of usage. The cooking zone will continue to operate at its nominal power at this point. The booster can be reactivated after this time provided the hob's internal components have not overheated.

To deactivate the booster on a zone

- To cancel the booster at any time, use the heat setting slider sensor (11) to return the heat setting to '0' or an alternative level.

Please note: The booster function can **not** be used on all zones at once. If two zones in a vertically aligned module are placed on boost, then the first zone to have been placed on boost will be reduced to power level 5. Additionally, a bridged pair of zones can not be boosted. This is to help protect the hob's internal components.

If the appliance's electronic circuits or induction coils overheat whilst the booster function is in operation then the function will be automatically deactivated and the zone will continue to operate at its nominal power. The booster function will be available again once the internal components have been cooled sufficiently.

It is normal for a high pitched whirring noise to begin whilst the booster function is in use. This is the cooling fan inside the hob keeping the internal components as cool as possible.

If a pot is removed from the cooking zone whilst the booster function is in use, the ten minute countdown should continue.

Operating time limiter

In addition to the booster deactivation timer, each zone has an operating time limiter to increase overall efficiency and to prevent the hob from being left on indefinitely. If a zone's heat setting is not changed for a specific duration then the associated zone is automatically switched off and residual heat indicator activated. Zones can still be used as normal in accordance with the operating instructions. The operating time limiter is set according to the last selected heat setting. The maximum operating times for each setting can be found below.

Zone Heat Setting	1	2	3	4	5	6	7	8	9	P
Maximum Operating Time (minutes)	360	360	300	300	200	90	90	90	90	9.6

Timer/Minute minder

The hob is equipped with a timer that allows a finish time to be set for the end of cooking on any zone, between a minimum of 1 minute and a maximum of 119 minutes. **This timer can be used separately for each zone, and the timer activity indicator (3) will illuminate faintly on each zone for which it is set and remain brightest on the first zone to end.** Once the timers are set, the timer display will show the time remaining on the first zone to finish cooking. In normal use, the timer ending prompts the zone heating to end as well. However the timer can also be used as a minute minder to count down time without halting heating.

Please note: At the end of the timer, the selected zone will switch off and the timer indicators will flash. The hob will beep for approximately two minutes. To switch off the beep, touch the timer minus and plus setting sensors (5 & 7) simultaneously. This beeping also occurs after the minute minder time has elapsed and the same process to switch off the beep applies.

If no time is set within 5 seconds of activating the timer, then it will deactivate automatically.

To set the timer

- First switch on the hob if necessary and set the desired zone to the power level required.
- Touch the timer minus setting sensor (5) and the timer plus setting sensor (7) simultaneously. The timer display (6) will illuminate.
- A clock symbol (the timer activity indicator) will appear next to the power level of the leftmost active zone. This clock indicates which

zone the subsequent timer adjustment will affect.

- Next, use the timer plus setting sensor (7) and the timer minus setting sensor (5) to set the desired timer duration. **The timer is increased in 1 minute increments per each press of the + or - sensors. If you hold your finger down on either sensor, after a few seconds, the time will increase by 5 minute increments. Continuing to hold your finger down will increase the time by 10 minute increments.**

To set the timer on multiple zones

- To time each zone when multiple zones are running, set the time for one zone, as per the section 'To set the timer'. **Wait for approximately 4 seconds for the time to engage and begin counting down before switching zones. The timer display (6) will revert to the soonest time to end.**
- Touch the timer minus and plus setting sensors (5 & 7) repeatedly to cycle through the zones until the timer activity indicator for the desired zone is lit. Each press will cycle the zone timer one zone to the right. The zone for which timer adjustment is active will display a bright clock symbol. Any zones which already have a timer set will display a dimly lit clock symbol.
- Next, use the timer plus setting sensor (7) and the timer minus setting sensor (5) to set the desired timer duration. **Wait for approximately 4 seconds for the time to engage and begin counting down before switching zones. The timer display (6) will revert to the soonest time to end.**

To cancel the timer

- If multiple zones are in use then you will need to touch the timer

minus and plus setting sensors (5 & 7) repeatedly to cycle through the zones until the timer activity indicator for the desired zone is illuminated brightly.
- Reduce the time on the timer display (6) to 0.00 using the timer minus setting selector (5). Wait for approximately 4 seconds for the timer to confirm cancellation before moving on to another zone.

To set the minute minder

- Switch the hob on using the on/off sensor (9) if necessary.
- With no heat level set, touch the timer minus setting sensor (5) and the timer plus setting sensor (7) simultaneously. The timer display (6), and the clock symbol beneath it, will illuminate. If a heat level is set, press the minus and plus setting sensors simultaneously as many times as necessary until the clock symbol between the timer sensors is lit.
- Next, use the timer plus setting sensor (7) and the timer minus setting sensor (5) to set the desired minute minder duration. The entry will confirm after approximately 4 seconds and begin counting down.
- Once the set time has elapsed, an acoustic signal will begin to sound for approximately two minutes. To cancel this signal, press the timer minus setting sensor (5) and timer plus setting sensor (7) simultaneously.

To cancel the minute minder

- Press the timer minus and plus setting sensors (5 & 7) simultaneously to activate timer adjustment (signified by solidly lit decimal point) and then reduce the time on the timer display (6) to 0.00 using the timer minus setting selector (5).

Pause function

The hob is equipped with a pause function that allows the user to suspend the hob's operation for a brief period of time and to easily continue cooking when convenient from the previously assigned settings. This is particularly useful when your attention is drawn from the hob, i.e. answering the door.

To activate the pause function

- At least one hob zone must be active. Press the ‘pause function sensor’ (8). All cooking zone indicators will show a pause symbol (II) and the pause function sensor LED will illuminate.

To deactivate the pause function and resume cooking

- Press the pause function sensor (8) so that the Pause function LED goes out. A heat setting slider will then illuminate indicating a swiping motion. Run the ball of your finger from left to right to deactivate the pause, as the light indicates. The hob should then resume cooking as it was before the pause function was activated.

Please note: The pause function can only be used for a maximum of 10 minutes. If the hob is not reactivated within this time then the hob switches itself off.

The pause sensor can be used to restore the last-set cooking settings if the on/off sensor (9) is accidentally activated and the hob switched off during use. Simply switch the hob back on using the on/off sensor (9) and press the pause function sensor (8). This feature is only available for approximately 7 seconds after the hob has been switched off.

Once power has been restored the pause function LED will flash to indicate that the previous settings can still be restored.

Keep warm function

Each zone is equipped with a keep warm function that is designed to keep food at a stable temperature. This allows for the serving of food to be delayed and also for the melting of butter or chocolate.

- A flat-bottomed pan must be used so that the temperature can be accurately measured by the detector within the heating zone.
- Due to the potential for the spread of bacteria it is not advisable to keep food warm for more than two hours.
- There are three temperature levels that can be set: 42°C, 70°C and 94°C.

To activate the keep warm function

- Touch the desired zone's keep warm function sensor (12) either once, twice or three times.
- Touching the keep warm function sensor (12) once will activate the 42°C heating level.
- Touching the keep warm function sensor (12) twice will activate the 70°C heating level.
- Touching the keep warm function sensor (12) three times will activate the 94°C heating level.

Please note: The keep warm setting indicators will display the ( ) symbol when the 42°C heating level is active, the ( ) symbol will be displayed when the 70°C heating level is active and the ( ) symbol

will be displayed when the 94°C heating level is active. The cooking zone indicator will display a  .

To deactivate the keep warm function

- Touch the relevant zone's keep warm function sensor (12) the required number of times until the display reads '0' again.

Please note: Any zones that are still hot to the touch will display an '' provided the mains power supply is not interrupted.

Bridge function

The hobs are equipped with a bridge function which allows you to use two heating zones with just one zone's controls. This function is intended for use with pans such as fish kettles and is available for all zones. However, only vertically aligned zones can be bridged.

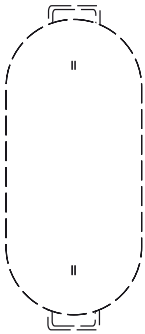
To bridge zones

Touch both heat setting slider sensors (11) of the zones that you want to bridge. A successful zone bridge will be signified by the bridge function indicator (4) of both zones illuminating. Only one cooking zone indicator (2) will be lit however, and it is this zone's controls that should be used to control the bridge.

To cancel the bridge

Simply touch the same two sliders that were used to activate the bridge function. If the bridge has been successfully cancelled then the two zone indicators that were bridged will each display a '0'. The zones will now be individually operational.

Please note: Pans placed on bridged zones must always cover the vertical markings (II) on the zones;



Control lock

To prevent accidental use or inadvertent setting changes, the hob has a control lock which disables controls. Disconnecting the appliance from the mains will deactivate the control lock.

To activate the control lock

Turn on the hob, set a power level if required, and then touch and hold the lock sensor (10) for approximately 1 second. The hob should beep and the LED above the sensor should illuminate. The hob will now be significantly more protected from inadvertent use. The on/off sensor (9) can still be used to switch the hob off but when it is turned back on the lock will still be active.

To deactivate the control lock

To switch off the lock, switch on the hob if necessary and then touch and hold the lock sensor (10) for approximately 1 second. The hob should beep and the LED above the sensor should extinguish. The hob should now be usable as normal.

Safety key lock

To further protect the hob from accidental use or to help prevent children from activating the hob, it also features a more intricate safety key lock.

To activate the safety key lock

Turn on the hob but do not set a power level on any zone. Touch the lock sensor and the pause sensor simultaneously, release them and touch the **lock** sensor again. This must be done within 10 seconds of switching the hob on. An 'L' symbol will appear on all displays to confirm that the safety key lock is active. You can switch the appliance off when the lock is active, but it will remain active when you switch the appliance back on.

To deactivate the safety key lock

- To switch off the safety key lock **completely**, switch on the hob if necessary and touch the lock sensor and the pause sensor simultaneously, release them and touch the **pause** sensor again.
- To switch off the safety key lock **temporarily**, switch on the hob if necessary and touch the lock sensor and the pause sensor simultaneously. This will mean that the safety key lock will be active again the next time you switch on the hob and is useful if you want the controls to be locked all of the time.

Residual heat indicators

The hob is equipped with residual heat indicators to warn when zones are still hot to the touch after use. The symbol 'H' will show in a zone's indicator for a preset period of time after the hob has been used.

IMPORTANT: You should avoid touching any zone whilst the hob is in use or whilst residual heat indicators are displayed. In the event of a power cut or failure the residual heat indicators will not illuminate after the power supply is restored, nor when there is no power supply to

the hob, yet the hob zone(s) may still be hot so extra care must be taken.

Auto-heat function

Every zone is equipped with an auto-heat function, which reduces the warming up time for the zone.

To activate the auto-heat function on a zone

- Simply set the desired power level using the heat setting slider sensor (11). Hold your finger in the same position on the slider sensor for approximately three seconds, until the letter 'A' appears.
- The display will alternate between the set power level and ‘A’ for a preset period of time, before reducing the power to the originally selected heat setting. The duration of each auto-heat setting's limiter is shown in the table below.

To deactivate the auto-heat function

- Simply set the desired power level using the heat setting slider sensor (11).

Zone Heat Setting	1	2	3	4	5	6	7	8	9	P
Maximum Operating Time (seconds)	48	144	228	372	408	120	168	216	12	- -

Please note: The auto-heat function is not compatible with the keep warm function or P (Boost).

Using your extractor

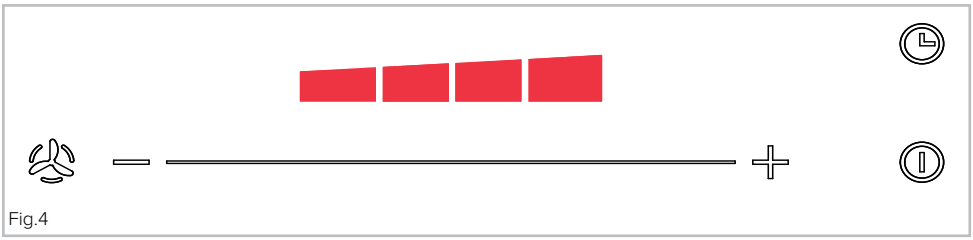


Fig.4

To switch the extractor on and adjust the speed

- To switch the power on, touch and hold the on/off sensor ⏻ for approximately one second. The extractor should turn on at the default speed of 2 (represented by 2 solid red bars).
- Use the setting slider to adjust the speed between levels 1 and 4.

To switch the extractor off

- To switch the power off, touch and hold the extractor on/off sensor ⏻ for approximately one second.

To set a 10 minute shut off timer

- Touch the timer sensor when any speed is active. This will activate a 10 minute timer, after which the extractor will switch off.

Grease filter saturation

- After approximately 30 hours of total operation, the speed indicators will all flash simultaneously. This is a sign that the grease filters are due to be cleaned. Remove the metal grid and the grease filters, clean the filters using warm, soapy water, dry them and place them back into the appliance. Press and hold the extractor timer sensor for approximately 3 seconds when the appliance is on standby to reset the function.

Efficient use of your hob

The hob is equipped with zones designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms. The most efficient use of the hob is shown below, where the pan and zone are correctly chosen.

Use pan lids where possible to minimize the energy usage of your appliance.

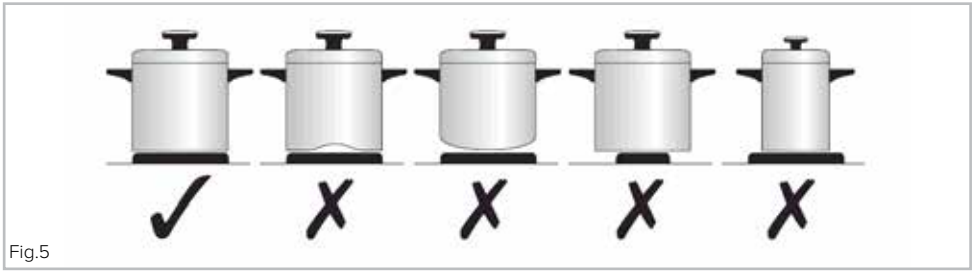
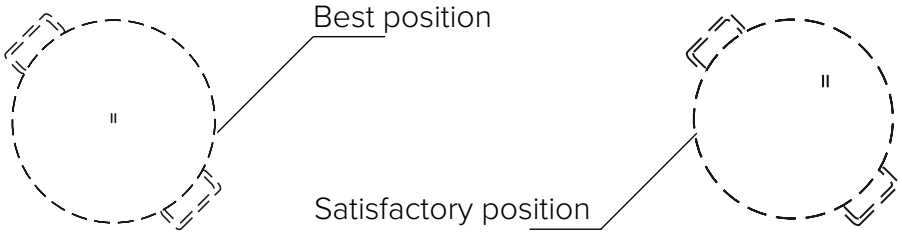


Fig.5

Zone Size	Minimum Pan Size (mm)	Maximum Pan Size (mm)
220 x 184mm	110	220

Pans placed on the zones must always cover the vertical markings (II) on a zone. When bridged, the pan(s) must cover both zone's markings. Locating the centre of a pan on the zone markings will ensure optimum efficiency.



It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base of the pan and the hob top must be clean before use to prevent any scratches on the hob top.

Please note: Extra care should be taken if cast iron pans are used as these have coarse bases which may damage the hob top.

Care and maintenance

Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.

Important:

- Steam cleaners must not be used when cleaning this appliance.
- You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.
- Sugar and starch can cause permanent damage to the surface of the hob. Wipe away any spillages immediately but be careful given that the hob top will be hot during and after usage.
- Avoid letting pans boil over where possible to ensure that the need for cleaning is minimal.
- Always use a soft sponge or cloth where possible. Utensils such as scouring sponges and some brushes could cause scratches to the hob top.
- **Do not pour any liquids down the extractor area.** If any spillages do occur, switch power off to both the hob and extractor. Allow the hob to cool and remove the metal grid, grease filters (and charcoal filters if present), magnetic centre bar and dry up the spillage.

Ceramic glass cleaning guide

Type of residue	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/dirt, sugar spills or melted plastics	Cleaning sponge or glass scraper and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues	White vinegar and soft cloth	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.
Shiny metallic streaks	Cleaning agent for vitroceramic glass etc.).	Use specialist vitroceramic glass cleaner (preferably one with silicone for its protective properties)

If your hob is not working:

1. Check that the zone is switched on.
2. Check that the mains supply has not been switched off.
3. Check that the fuse in the spur has not blown.

In the event of a fault with the hob please advise CDA Customer Care.

Contact CDA Customer Care

A: Customer Care Department, The CDA Group Ltd, Harby Road, Langar, Nottinghamshire, NG13 9HY

T: 01949 862 012 F: 01949 862 003

E: customer.care@cda.eu W: www.cda.eu

Troubleshooting - hob

Problem	Possible Causes	Possible Remedy
The appliance does not work and no indicators are lit.	The appliance has no power.	Check the fuse and replace if blown.
Sensor fields do not respond when touched.	Appliance is not turned on.	Turn on the appliance.
	A sensor field has been touched too briefly (less than a second).	Touch the sensor field again and for longer.
	Multiple sensors have been touched/covered at the same time.	Only touch one sensor field at a time unless instructed otherwise.
	The safety key lock is engaged.	Disengage the safety key lock as per page 20.
The appliance does not respond and emits an extended beep	Improper use (wrong sensor fields touched or touched too briefly).	Switch the appliance off via the on/off sensor and at the mains and then switch the power and appliance on again.
The appliance switches itself off	No heat level has been set within 10 seconds of activating the appliance.	Switch on the appliance and set zone and heat setting without delay.
	Sensor fields covered or dirty.	Uncover or clean the sensor fields.
A cooking zone switches itself off and a residual heat indicator is shown.	Operating time limiter has activated.	Nothing (see page 12).
	Sensor fields covered or dirty.	Uncover or clean the sensor fields.
	Electronic components have overheated.	Nothing. Allow appliance to cool.

Problem	Possible Causes	Possible Remedy
Residual heat indicator has extinguished despite zone(s) still being hot.	The appliance has no power.	Check the fuse and replace if blown.
Hob top is broken, cracked and/or chipped.	Stop using the appliance immediately and switch the appliance off at the mains. Contact CDA Customer Care to arrange a repair.	
The appliance makes a buzzing noise.	Buzzing noises are normal whilst the hob is in use (inductor modules functioning) and after the hob has been used (cooling fan in operation).	
The appliance makes noises similar to whistles, hisses and pops.	These noises are normal. If several cooking zones are used at once then the hob can make hissing or whistling noises due to the frequencies used to power the inductor modules. Popping noises can often be heard when pans are being heated.	
Cooking zone or multiple zones do not work.	The internal electronics may be faulty and in need of a reset.	Reset the appliance by disconnecting it from the mains for a few minutes before reconnecting it.
One or more zones display a "U̲" symbol	The selected pan is not suitable for use with this hob.	See page 8 for more information on selecting a correct pan.

Should any error code show on the zone displays, or the above steps not resolve an issue, please contact CDA Customer Care for assistance. Contact details are on page 25.

IMPORTANT - PLEASE NOTE: In the event of any breakage, crack or cracking – even minimal – of the vitroceramic glass, immediately disconnect your appliance to prevent a risk of electric shock and contact CDA Customer Care.

Troubleshooting - extractor

If your extractor is not working:

1. Check that the mains supply has not been switched off.
2. Check that the fuse in the spur has not blown.
3. Check that the red power switch on the wiring box has not been turned off (page 3).
4. Check that the connection lead from the wiring box to the extractor/hob has not popped out and is fastened properly.

If the performance is not matching the demands of cooking:

Increase the speed if possible. Check that the grease filters are clean, seated properly and are clear from obstructions. Also, remove the grease filters (and charcoal filters if present) and check, visually, that nothing is obstructing the air passages. **Switch off the power to the hob/extractor before doing this.** If none of these steps help, try opening a window or similar means of ventilation provided it is safe to do so.

If you notice speed 4 reverting to speed 2 or 3 after approximately 6 minutes:

This is not a fault. Regulations issued by the European Commission in January 2015 dictate that internal motor extractors with a maximum air capacity higher than 650m^3/h must be equipped with a timer device that automatically switches the speed from ‘4th’, or intensive, after 6 minutes of operation.

If the keys are (temporarily) responding incorrectly or not at all:
If the power supply to the extractor is cut and then restored, the appliance will run an approximately 15 second diagnostic programme. During this time the controls may not function properly. There may also be debris, grease or similar stopping the controls from working properly. Clean this off if so.

If the speed indicators are flashing:
This is not a fault. After 30 hours of usage all speed indicators will flash to signal that the grease filter needs to be cleaned. Press the timer key to reset after cleaning.

If the extractor switches itself off:
The extractor features an automatic switch-off that activates after approximately 4 hours of continued use if no settings have been changed.

If any of the potential resolutions in this guide do not resolve your issue, please contact CDA Customer Care using the contact details below.

Contact CDA Customer Care

A: Customer Care Department, The CDA Group Ltd, Harby Road, Langar, Nottinghamshire, NG13 9HY
T: 01949 862 012
F: 01949 862 003
E: customer.care@cda.eu
W: www.cda.eu

Installation - preparation

The installation of this product must be carried out by suitably qualified personnel. Always wear adequate PPE (Personal Protective Equipment) for the tasks at hand. This product may have sharp edges. This is a 2 person minimum install.

Unpacking the appliance:

Take care not to drop any parts. Check any parts for visible signs of damage. If any components are damaged, contact your retailer and do not proceed with installation.

Fitting position of the hob:

This appliance must be, **when installed**, a minimum of 50mm from any back wall and a minimum of 55mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. The 55 may be reduced to 50mm if the adjacent surface is resistant to fire (tiles or steel for example). The dimensions for this are shown in Fig.7 on page 32.

Ventilation requirements:

This appliance must be installed to allow air to flow freely to the air intakes and from the air outlet. An air gap of 205mm is recommended immediately below the hob (this takes into account the depth of the air box), and a 5mm minimum gap in the worktop, as per Fig. 6.
Failure to allow sufficient ventilation could cause problems with operation or damage to the hob and constitutes incorrect installation, which is not covered by the product's warranty.

Wall furniture requirements:

The minimum height of any cabinet immediately above the hob is

900mm. The minimum height of any adjacent units (including light pelmets) is 400mm, unless they are manufactured from a material resistant to fire (steel, for example).

Furniture requirements:
We recommend fitting this appliance within a 900mm or 1000mm base unit. Ensure that the unit you fit the appliance within does not hamper or foul the ventilation fans on the underside of the hob(s). A minimum gap of 50mm all around the underside/edges of the hob (with the exception of the air box area, Fig. 6) applies. Normally, your unit will need a 410mm x 410mm hole for the motor box (Fig. 8).

If the appliance's extracted air is to be re-circulated through charcoal filters, a 5mm ventilation gap in the plinth all around the entire perimeter of the island, or front of the unit run, will need to be included. It is also possible to fit a ventilation grill in the plinth line where the motor has been installed to allow air to circulate.

Important notes:
- Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- This appliance is designed to be installed into cabinet units capable of withstanding temperatures of 100°C +.
- Never place perishable foods, cleaning products or flammable items in any cupboard below the appliance.
- **Ensure that the top rail is removed prior to installation, and that no unit cross member is blocking the hob air outlets.**
- **If the appliance is to be located above an accessible unit or working drawer(s), a partition panel must be fitted first, as per Fig. 6 on page 32.**

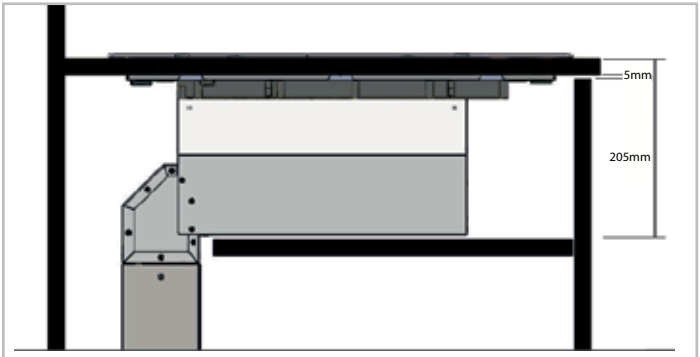


Fig.6

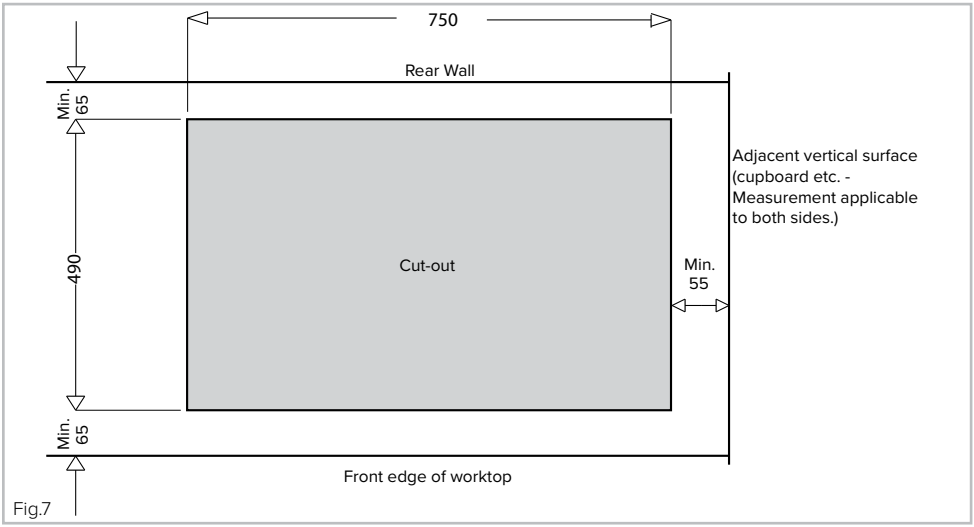


Fig.7

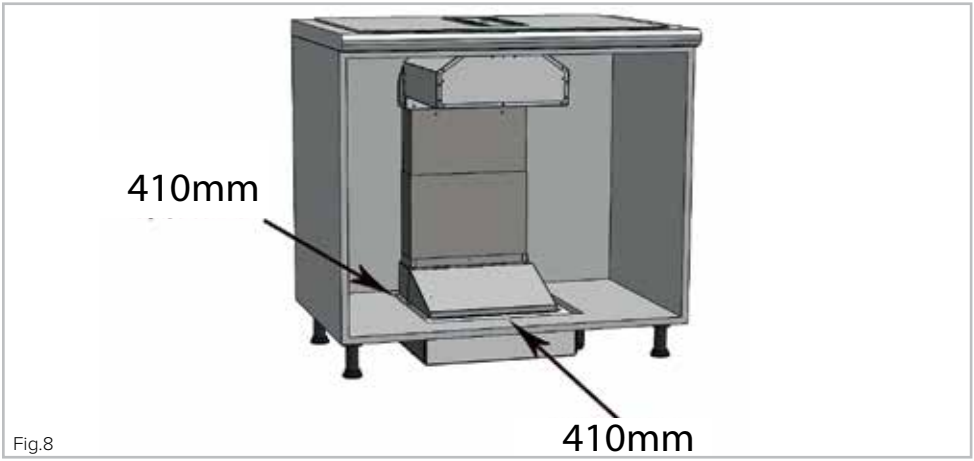
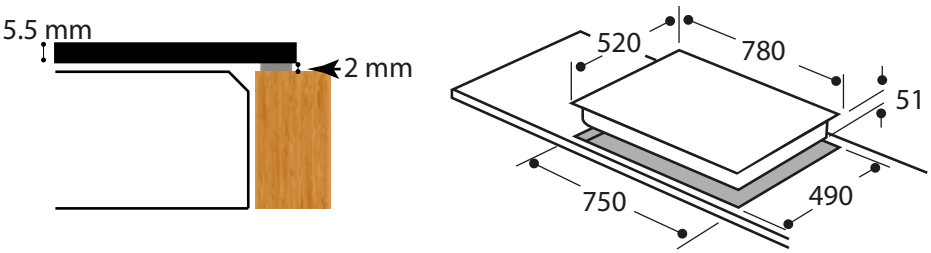


Fig.8

Flush or inset installation of the hob:

Depending on whether you would like the hob to be inset or flush fit into the worktop, the cutout requirements are slightly different:

Inset installation



Flush installation

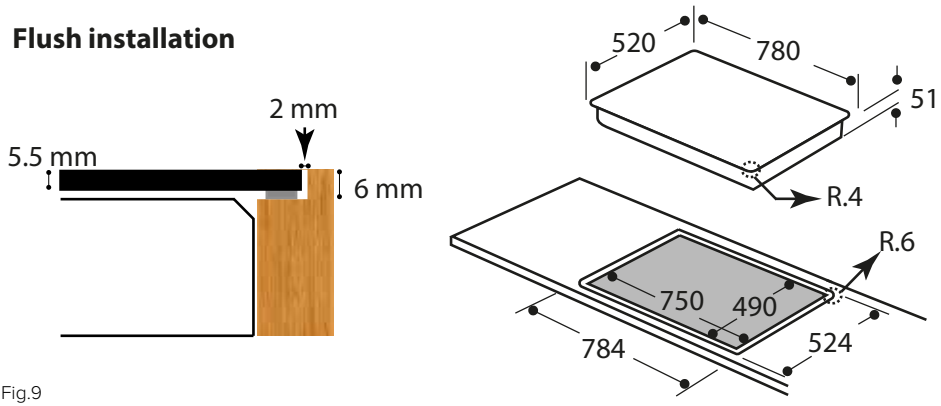
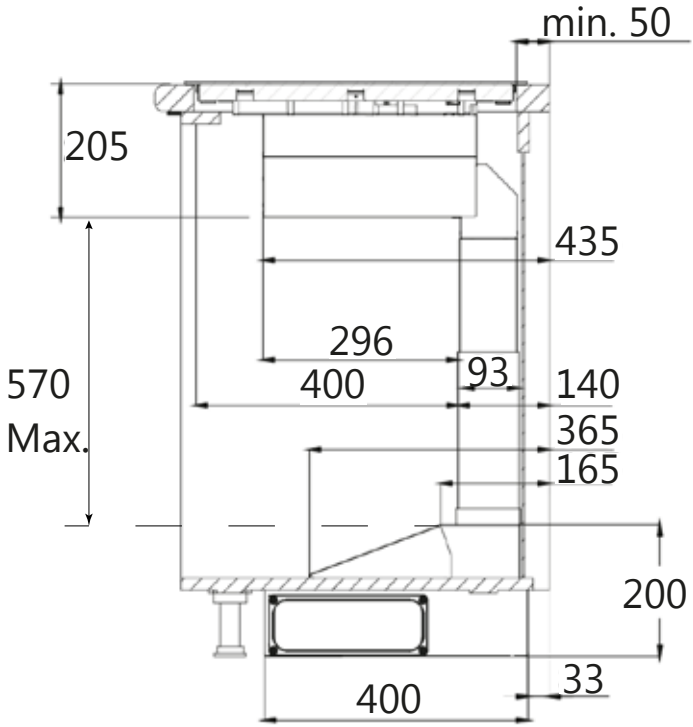


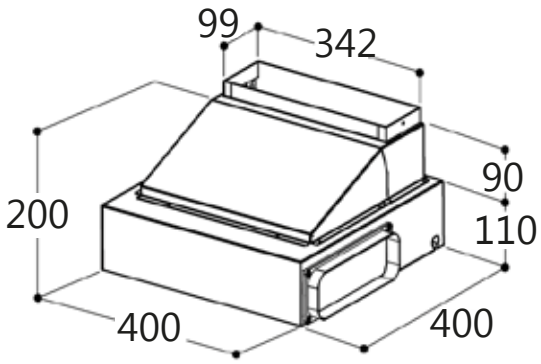
Fig.9

IMPORTANT: When fitting the hob into the worktop, you should never seal it in place with silicone sealant or similar means. The appliance may need to be removed at a later date for servicing.

The appliance should be installed with sufficient ventilation so ambient temperatures (e.g. if an oven is installed nearby) do not exceed 60°C. Such temperatures will cause issues with the controls.

Installation - extractor system dimensions





Installation - assembly

Always wear adequate PPE (Personal Protective Equipment) for the tasks at hand. This product may have sharp edges.

Lay a clean, soft towel (or similar) somewhere smooth and flat. This will protect the hob and the surface below. Remove the hob, turn it upside down and place it on the towel. Place the airbox onto the extractor opening as per Fig. 10. There are hooks and slots on the airbox and hob respectively; slot the airbox in and push in the direction that the hooks dictate, as per Fig. 11. Fasten the airbox to the hob using the metric screw provided and the screw hole near the extractor opening (Fig. 12).

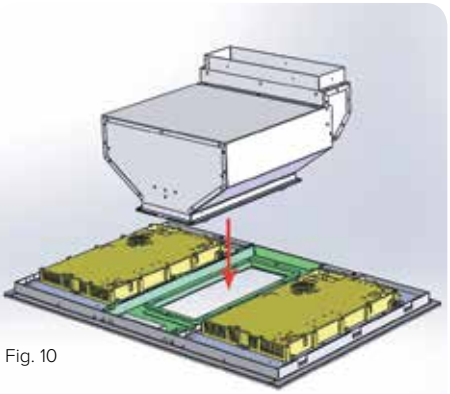


Fig. 10

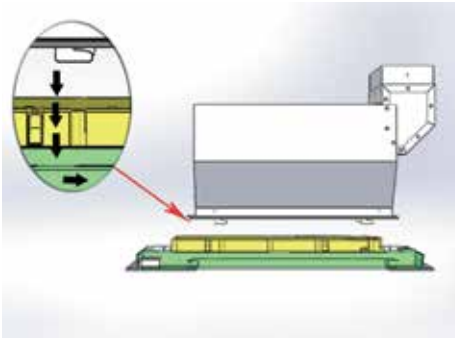


Fig. 11

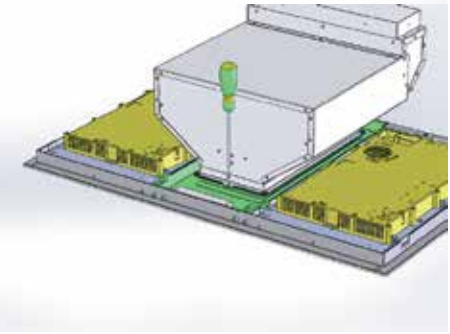


Fig. 12

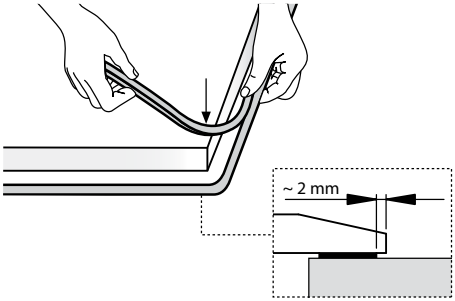


Fig. 13

Apply the supplied hob seal to the whole of the underside of the hob as per Fig. 13. Do not leave gaps in the seal. Fit the hob into the worktop opening, taking care not to damage the appliance or the units/worktop. Fit the fixing clips to the underside of the hob, in the pre-threaded metal holes, as per Fig. 14. The orientation of the clips depends upon the thickness of the worktop, as per parts A and B. Ensure the clips are fastened tightly to the worktop but **do not use power tools to do this.**

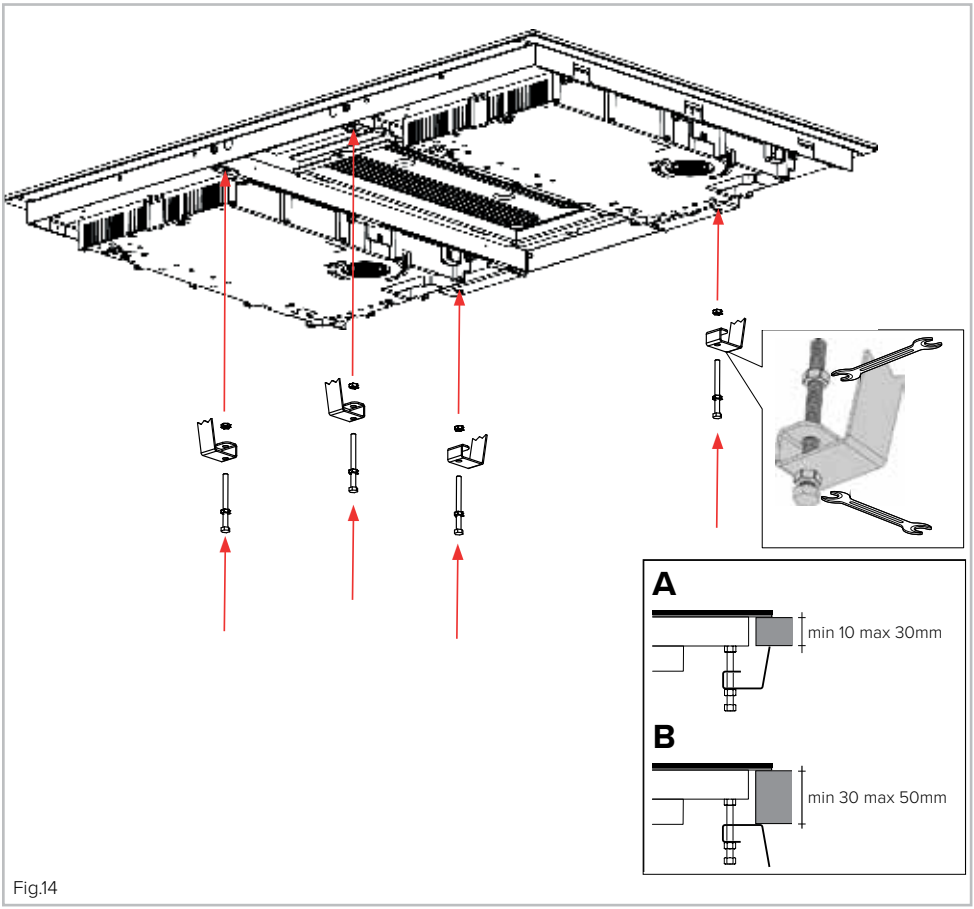


Fig.14

Please note: If space is limited, you may need to remove the airbox to fit the fixing clips. If you do, replace the box as per page 35.

Locate the motor box and attach the conduit chamber to it using the screws provided, as per Fig. 15. Loosely attach the chimney conduits to the base section, raise them up to the hob extractor outlet and fit them as though you were completing the conduit section install. Whilst another person supports the sections, ensure that everything is aligned and nothing is being strained or twisted. Then, if you haven't already prepared the area and provided you are running the ducting under the unit(s), draw a 410 x 410mm square around the motor box, remove the box and conduits and cut the hole in the base of the unit. Replace all of the components in the same order as above and secure the lower conduit to the motor box as per Fig. 17.

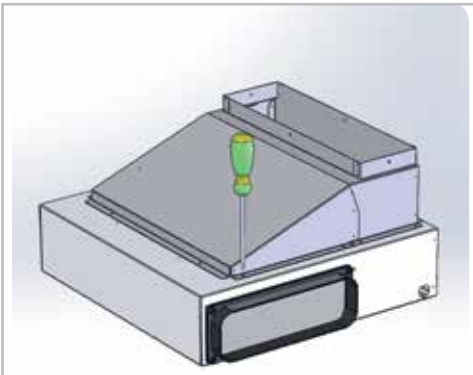


Fig.15

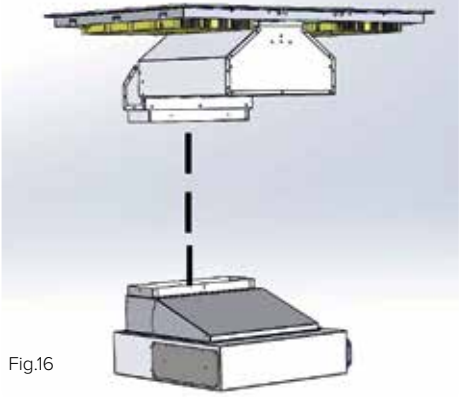


Fig.16

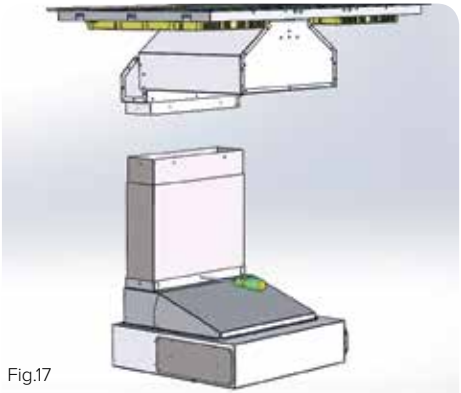


Fig.17

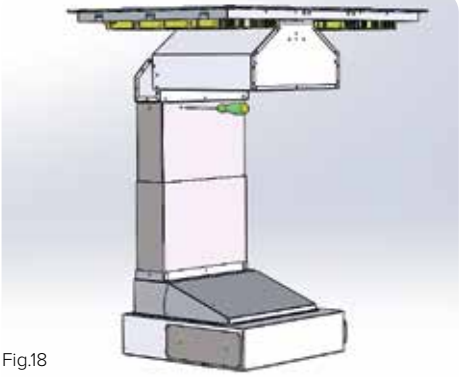


Fig.18

Raise the upper conduit section and secure it to the airbox as per Fig. 18 on page 37. Secure all of the connection areas with the supplied tape as per Fig. 19. Fit the grease filters into the extractor aperture as per Fig. 20. Leave the handles on the filters accessible (if you are using charcoal filters, fit these before the grease filters). Place the metal grate onto the extractor aperture, as per Fig. 21.

Make the connections as per Fig. 22. The connections between the motor box and the wiring box are shown on a label on the wiring box itself. In case this label is missing or damaged, it is shown in Fig. 24 on page 42.

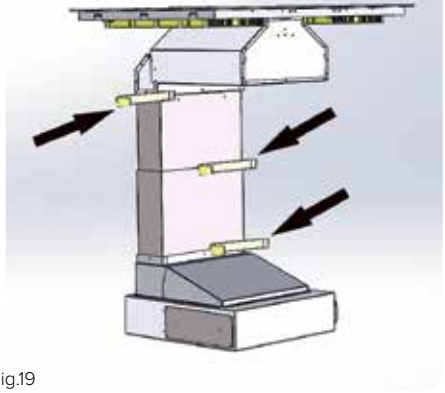


Fig.19

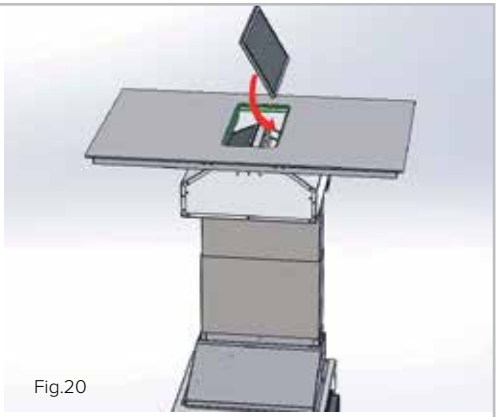


Fig.20

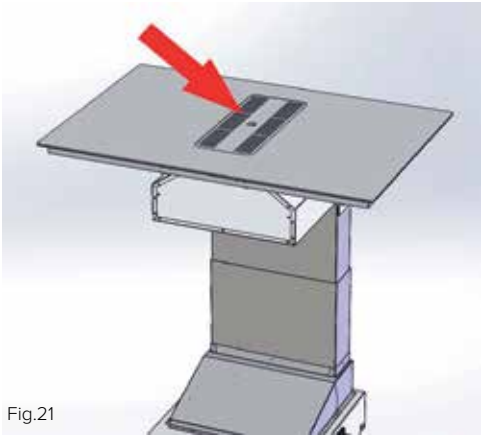


Fig.21

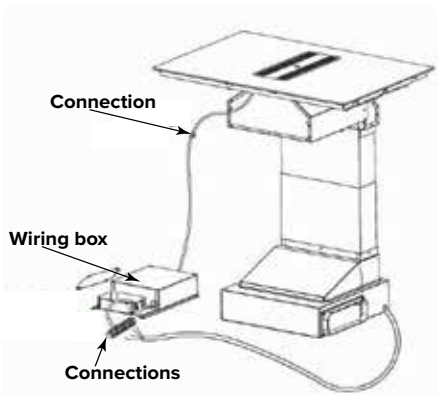


Fig.22

IMPORTANT: Secure the metal wiring box (indicated in Fig. 22) at least 10cm above floor level and at least 65cm from gas appliances, heat sources and the hob/extractor surface of the appliance itself. Do not place near water inlets or outlets.

Ducting

The ducting used should be rigid pipe of a constant diameter and must be manufactured from fire retardant material, produced to BS 476 or DIN 4102-B1.

Wherever possible utilise rigid circular pipe which has a smooth interior, rather than the expanding concertina type ducting. The lengths of ducting with minimal effect on performance are as follows:

- 4 metres with 1 x 90° bend.
- 3 metres with 2 x 90° bends.
- 2 metres with 3 x 90° bends.

Please note: Ducting components and ducting kits are optional accessories and have to be ordered, they are not automatically supplied with the hood. Use of ducting of a lesser diameter than the flanges supplied will affect performance and increase the noise produced by the extractor. Longer ducting can be used but the performance of the extractor will likely be reduced.

Note that the ducting should be secured and sealed to the vent outlet pipe / valve using appropriate jubilee clips or securing means.

Connecting the ducting

You can use either the air outlet on the right of the motor box or the air outlet on the left, depending upon the install requirements. If you need to change the position of the outlet flange, cover the exposed side with the blanking plate provided and four screws. The outlet which is not to be used must always be covered with the metal blanking plate.

There are four flanges supplied to suit your install;

230 x 80mm to 150mm circular

230 x 80mm (this can be used for rigid rectangular ducting)

220 x 90mm (this can be used for rigid rectangular ducting)

218 x 55mm

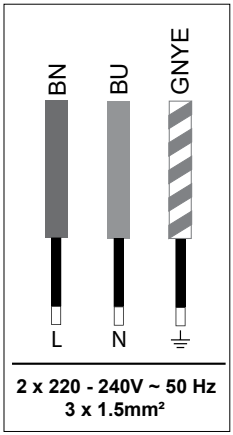
If you are re-circulating through charcoal filters and not ducting it outside, we recommend fitting the supplied flange that has a measurement of 218 x 55 mm.

All flanges should be attached to the motor box and secured with a suitable means and then sealed with the tape provided.

Mains electricity connection

Warning! This appliance must be earthed.

- The appliance must be connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.
- When installing this product we recommend you seek the help of another individual.
- **The hobs are intended to be connected to fixed wiring and are NOT suitable for connection to a 13A plug or 13A supply.**
- **The hobs are intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance and the switch must be accessible at all times.**
- **The extractor comes fitted with a 3A plug but can be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles.**



Live L: BN - brown
Neutral N: BU - blue
Earth PE: GNYE -green/yellow
Fig. 23

Please note:

- The mains cable(s) must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 3G 1.5mm^2, S1HF for the hobs and 3G 0.75mm^2 HO5VV-F for the extractor).
- Each hob is intended to be connected to the mains supply with a cable of cross sectional area 1.5mm^2.
- The extractor is intended to be connected to the mains supply

with a cable of cross sectional area 0.75mm^2.

- The current rating of the fuse or circuit breakers protecting this appliance should be marked on the socket outlets.
- **Should the mains cables be damaged or need to be replaced, contact CDA Customer Care to arrange a service visit. Contact details are on the rear cover of this manual.**

Wiring box connections:

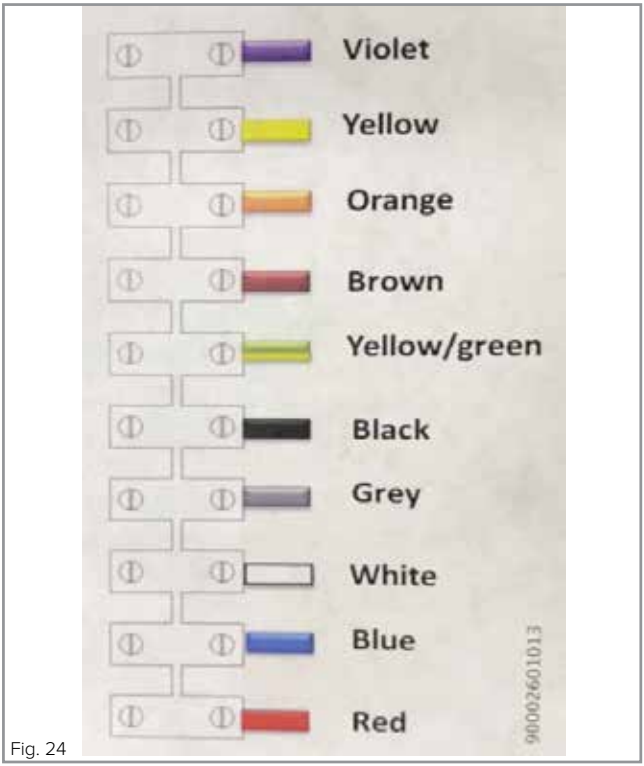


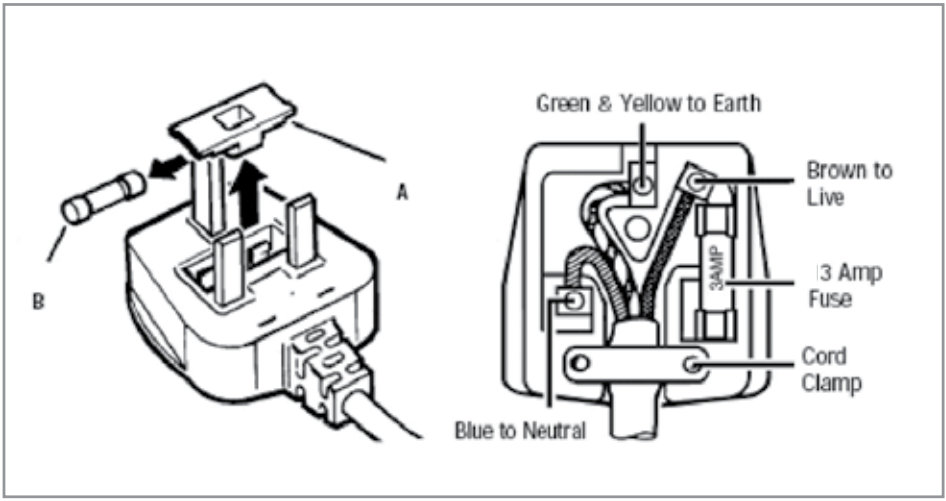
Fig. 24

Appliance electrical rating:

Hob(s): 7.4 kW (3.7 kW each)
Extractor: 168W

Extractor plug information

Warning! This appliance must be earthed.



The mains lead of this appliance has been fitted with a BS 1363A 3 amp fused plug. To change a fuse in this type of plug, follow the steps below:

1. Remove the fuse cover (A) and fuse (B).
2. Fit a replacement 3A fuse, ASTA approved to BS 1362 type, into the fuse cover.
3. Replace fuse cover.

Important: Do not use the appliance without the fuse cover in position. Do not use the appliance nor plug it in if the plug is damaged or any internal components are exposed in any way.

How to connect an alternative plug

If the fitted plug is not suitable for your socket outlet, then it should be cut off and disposed of safely to avoid the risk of electric shock. **Ensure there is no power to the appliance if/when you do this!** A suitable alternative plug of at least 3 amp rating to BS 1363 should be used.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

- The wire which is coloured GREEN and YELLOW must be connected to the terminal which is marked with the letter (E) or by the Earth symbol ⏚ or coloured GREEN and YELLOW.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter (N) or coloured BLACK or BLUE.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter (L) or coloured RED or BROWN.

Electrical connection of this appliance must be carried out by a qualified electrician.

Do not shorten the supply cable, the appliance may require removing for servicing.

N.B. Ensure that the plug socket is situated in an easily accessible place.

NOTES:

Energy Efficiency Information			
Attribute	**Symbol**	**Value**	**Units**
CDA model		HNE8FR Hobs	
Type of hob		Built in	
Number of cooking zones and/or areas		4	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)		Induction cooking zones	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm	Ø	FL:22.0 x 18.4 FR:22.0 x 18.4 RL:22.0 x 18.4 RR:22.0 x 18.4	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm	L W	NA	cm
Energy consumption per cooking zone or area calculated per kg	$EC_{\text{Electric cooking}}$	FL:171/ FR:171/ RL:171/ RR:171	Wh/kg
Energy consumption for the hob calculated per kg	$EC_{\text{Electric hob}}$	171	Wh/kg

Energy Efficiency Information			
Attribute	**Symbol**	**Value**	**Units**
Model Identification		HNE8FR Extractor	
Annual Energy Consumption	AEC_{Hood}	61.6	kWh
Time increase factor	f	0.7	
Fluid Dynamic Efficiency	FDE_{Hood}	27.1 (B)	
Energy Efficiency Index	EEI_{Hood}	56.9 (B)	
Measured airflow at Best Efficiency Point	Q_{BEP}	336.2	m^3/h
Measured Pressure at Best Efficiency Point	P_{BEP}	490	Pa
Maximum airflow	Q_{MAX}	662	m^3/h
Measured electric power at Best Efficiency Point	W_{BEP}	168.9	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	0.49	W
Measured power consumption off mode	P_O	0	W
Sound power level	L_{WA}	72	dBA
Grease Filter Efficiency	GFE_{Hood}	75.6 (C)	%
Lamp efficiency	LE_{Hood}	0.0	%

CDA

Built for your life

For service or queries relating to your product please contact:

The Customer Care Department on **01949 862 012** or email **customer.care@cda.eu**

For more information please contact:

The Sales Department on **01949 862 010** or email **sales@cda.eu**

Customer Care Department. The CDA Group Ltd, Harby Road, Langar, Nottinghamshire, NG13 9HY
T: 01949 862 012 **F:** 01949 862 003 **E:** customer.care@cda.eu