

# HNG7410FR

## Indu-Gas Hob

Installation, Use and Maintenance



# Important

The manufacturer cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that we reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of 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.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

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	
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Serial Number	
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## **CE Declarations of Conformity:**

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Gas safety, Electrical safety (LVD) and Electromagnetic interference compatibility (EMC).  
Parts intended to come into contact with food conform to EEC/89/109.

## **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.**

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

### **Please note:**

- Gas hobs become hot and remain hot during and immediately after use. Do not touch the pan stands, burners or hob spill tray until the appliance has been allowed to cool.
- Keep children away from the appliance when in use.
- After use, please ensure that the gas taps are in the 'Off' position.
- Ensure that the appliance is correctly adjusted for the type of gas available before installation.

- The use of a gas appliance produces heat and humidity in the room in which it is installed. Ensure that the room is well ventilated, either by the use of natural ventilation outlets (e.g. windows) or a ducted extractor.
- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use (e.g. heating rooms) should be considered incorrect and potentially dangerous.
- This appliance is adapted for the following markets: GB, IE
- Induction hobs become hot and remain hot during and immediately after use. Do not touch the hob until it has been allowed to cool.
- Never use the hob top for storage.
- Pan handles should never stand out beyond the edge of the worktop. This will ensure children cannot reach 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 for the induction zone or gas burner in use.

- 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.
- 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 cables of connected electrical appliances near the hob are not in contact with the cooking zones.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- The use of a gas cooking appliance results in the production of heat, moisture, and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: Keep natural ventilation open or install a mechanical ventilation device (mechanical extractor hood).

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**Gas emergency services 0800 111 999 (This is a 24 hour emergency line).**

If you smell gas, think you have a gas leak, or are worried that fumes containing carbon monoxide are escaping from a gas appliance, please call the free Gas Emergency Services emergency line immediately on 0800 111 999. Also:

- Open all doors and windows to ventilate the property.
- Do not turn on/off any electrical switches.
- Extinguish all naked flames, do not smoke, strike matches or do anything which could cause ignition.
- If there are any electrical security entry phones/locks, please open door manually.

**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.

# 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 so cooking more evenly.

Most cookware is compatible with induction cooking. There are three ways to check the suitability of your cookware:

1. Use 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 switched on to power level 4: If the display remains on, then the cookware is compatible. If the display flashes, the cookware cannot be used on an induction hob.
3. Check the instructions or packaging of the pans for the symbols indicating suitability for use with induction.

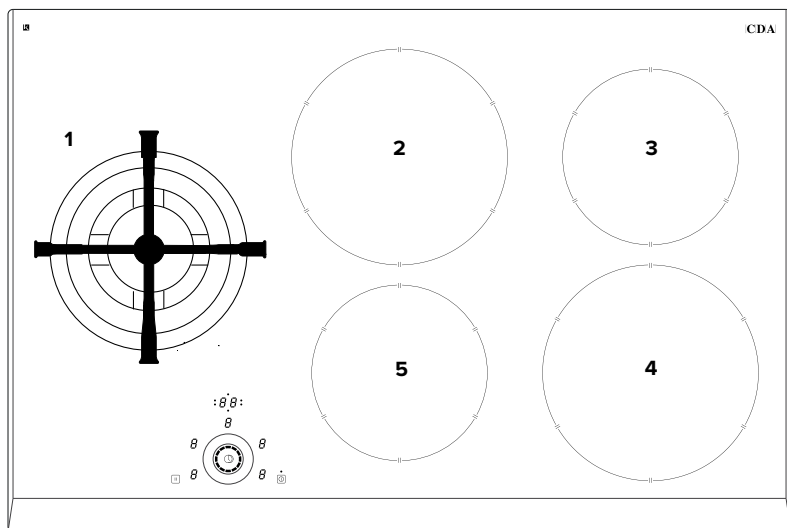


Fig. 1

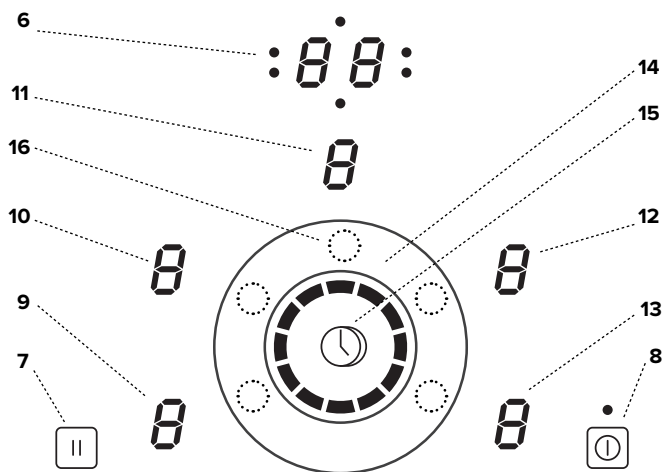


Fig. 2



## **Key to Figs 1 & 2**

### **Gas burner:**

1. Wok burner            5.0kW

### **Induction zones:**

2. Rear middle            2.3kW (3.0kW with booster) 215mm
3. Rear right            1.4kW 175mm
4. Front right            2.3kW (3.0kW with booster) 215mm
5. Front middle           1.4kW 175mm

### **Control panel:**


6. Timer display
7. Pause key
8. On/Off key
9. Zone display - front middle
10. Zone display - rear middle
11. Zone display - wok burner
12. Zone display - rear right
13. Zone display - front right
14. Circular slider groove
15. Timer key
16. Zone selection point (quantity 5, not marked on hob)

The table below offers guidance as to what each power level is for.


Power level	Type of cooking
0	Switched off
1/2	Melting (butter/chocolate) or keeping food warm
2/3	Keeping food hot or to heat small quantities of liquid
3/4	Heat larger quantities of liquid (sauces etc.)
4/5	Slow boiling, e.g spaghetti, soups, stews, potatoes
6/7	Gentle frying
7/8	Browning meats, frying fish, omelettes
9	Fast frying steaks

# Using Your Hob

## To switch the hob on

To switch the power on, touch the “On/Off” key  for approximately two seconds. All five zone displays will flash “0”.

## To switch the hob off

To switch the power off, touch the “On/Off” key  for approximately one second. The zone displays will either show nothing, or the ones for the induction zones will display “H” if their corresponding zones are hot.

**Please note: If no cooking zones are switched on within approximately ten seconds, the hob will switch off automatically.**

## **To switch a cooking zone on**

- Touch the “Zone selection point” for the zone required to activate its setting mode (The “Zone display” becomes brighter to show it is activated).

**Note: The “Zone selection points” are not marked with printing on the panel but are at the closest parts of the “Circular slider groove” to the zone displays.**

- Then, use the “Circular slider groove” to control the power level by touching anywhere around its length, or by sliding your finger around it. Sliding clockwise increases the power level or sliding anti-clockwise decreases the power level.
- After setting a zone on the zone setting, it remains activated for a few seconds before the “Zone display” dims back to its normal level. It is necessary to wait for this before you can switch another zone on.


## **To change the power level after it has been set**

- To increase the power level for a zone: Activate the zone’s setting mode by touching the “Zone selection point” for that zone, then slide your finger around the slider clockwise.
- To reduce the power level for a zone: Activate the zone’s setting mode by touching the “Zone selection point” for that zone, then slide your finger around the slider anti-clockwise.
- After changing a power level, the zone’s setting mode remains activated for a few seconds before the “Zone display” dims back to its normal level. It is necessary to wait for this before you can set another zone.

## **To switch a cooking zone off**

- Touch the “Zone selection point” for the zone required to activate its setting mode (The “Zone display” becomes brighter to show it is activated).
- Then, use the “Circular slider groove” to reduce the power level to “0”, by sliding your finger around it anti-clockwise.
- After reducing the power level to zero the zone switches off and its setting mode remains activated for a few seconds before the “Zone display” dims back to its normal level. It is necessary to wait for this before you can change the setting of another zone.


When all the zones are at zero, the hob will switch off automatically after approximately ten seconds.

Alternatively, to switch off the hob immediately, touch and hold the “On/Off” key  for approximately one second.


## **Pause function**

When one or more heating zones are active it is possible to pause all cooking temporarily without losing the settings for the individual zones. Induction cooking can then be resumed at the same settings when the interruption is over. This is particularly useful when answering the phone or during other interruptions while cooking.

## **To set the pause function**

Touch the pause key  for one second. All “Zone displays” show “| |” to show that the pause function is activated.

## **To cancel the pause function**

Touch the pause key  for one second, then within five seconds touch the “Circular slider”. Cooking will resume at the same settings as before the pause function was activated.

## **Booster**

The hob is equipped with a booster function, allowing a higher power level than the maximum for approximately ten minutes. This is only applicable to the front right and rear middle zones.

### **To turn on the booster function:**

- Touch the “Zone selection point” for the zone required to activate its setting mode (The “Zone display” becomes brighter to show it is activated).
- Then, use the “Circular slider groove” to increase its power level beyond “9” and to “P”, by sliding your finger around it clockwise.

### **To turn off the booster function:**

- Touch the “Zone selection point” for the zone required to activate its setting mode (The “Zone display” becomes brighter to show it is activated).
- Then, use the “Circular slider groove” to decrease its power level from “P” to any lower level, by sliding your finger around it anti-clockwise.

**Note:** The hob is fitted with a power management system to limit the total power used. When using the booster on one or more zones this function may limit the power being used by other zones.

## Timer

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 one minute and a maximum of 99 minutes.

### To set the timer

- Touch the “Zone selection point” for the zone required to activate its setting mode.
- Use the “Circular slider groove” to select the power level required.
- Touch the “Timer” key a few times to select the tens of the time required: The “Timer” display shows “00”, “10”, “20”, “30”, “40”.....
- When the required number of tens shows, use the “Circular slider groove” to select the units of the time required: The display shows “x1”, “x2”, “x3”, “x4”.....
- When the required number of units shows, wait for five seconds and the timer will be set.
- At the end of the set cooking time the zone switches off, also the “Timer” key flashes “00” and the hob beeps.

**To cancel the beeper:** touch the “Timer” key once.

## **To cancel the timer**

- Touch the “Zone selection point” for the zone required to activate its setting mode.
- Touch the “Timer” key to select the timer option: The “Timer” display shows the time remaining.
- Then, use the “Circular slider groove” to decrease its time setting to “0”, by sliding your finger around it anti-clockwise.

**Please note: Cancelling the timer will not switch off the zone. You should switch off the zone manually if required.**

## **Minute Minder**


When no cooking zones are being used, the timer can be used as a minute minder.

## **To Set the Minute Minder**

- Switch on the hob.
- Do not switch any zones on.
- Touch the “Timer” key a few times to select the tens of the required time: The “Timer” display shows “00”, “10”, “20”, “30”, “40”.....
- When the required number of tens shows, use the “Circular slider groove” to select the units of the time required: The display shows “x1”, “x2”, “x3”, “x4”.....
- When the required number of units shows, wait for five seconds and the timer will be set.
- At the end of the set cooking time the “Timer” key flashes “00” and the hob beeps.

**To cancel the beeper:** touch the “Timer” key once.

## **To cancel the minute minder**

- Touch the “On/Off” key  for approximately two seconds to switch the hob back on.
- Touch the “Timer” key to select the timer option: The “Timer” display shows the time remaining.
- Then, use the “Circular slider groove” to decrease its time setting to “0”, by sliding your finger around it anti-clockwise.
- The minute minder is now cancelled.

## **Residual heat indicators**

The hob is equipped with residual heat indicators to warn when any of the induction zones are still hot to the touch after cooking. An “H” will show in the relevant “Zone” display after cooking until the zone is at a safe temperature to touch.

In the event of a power cut, the residual heat indicators will illuminate after the power supply is restored. However, when there is no power supply to the hob the residual heat indicators will not work, so extra care must be taken.

### **Note:**

**You should avoid touching the zones when the hob is in use, or when an “H” is showing on the zone display.**

**The gas triple/wok zone does not have a residual heat indicator.**



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## **Pan detection**

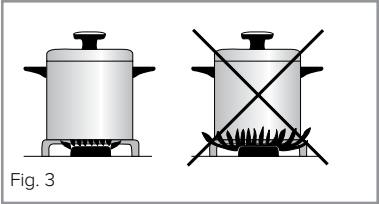
The hob is equipped with a sensor that will advise when the pan is removed from the zone, or is unsuitable for use on induction hobs. The zone display will show “**U**” until a suitable pan is placed on the zone.

# Efficient Use of Your Gas Wok Burner

The hob is equipped with a single gas burner, designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms on the basic pan support. If using a wok the wok support must be fitted onto the basic pan support.

The most efficient use of the hob is shown below, where the pan and burner are correctly chosen.

Ensure that the pans do not overlap the edge of the pan stand, or cover the control panel.



The table below shows the sizes of pan that should be used with each pan support:

Pan Support	Minimum Pan Diameter (cm)	Maximum Pan Diameter (cm)
Basic	22	30
Wok support	-	36

# Correct Use of the Gas Burner

## Burner mounting

- It is essential to ensure that all the burner parts and pan supports are properly assembled on the appliance to work correctly.
- A blue and stable flame shows that the burner is working properly.
- Do not remove burner caps during use.
- Mount all the parts of the burner as in Fig. 4 below.

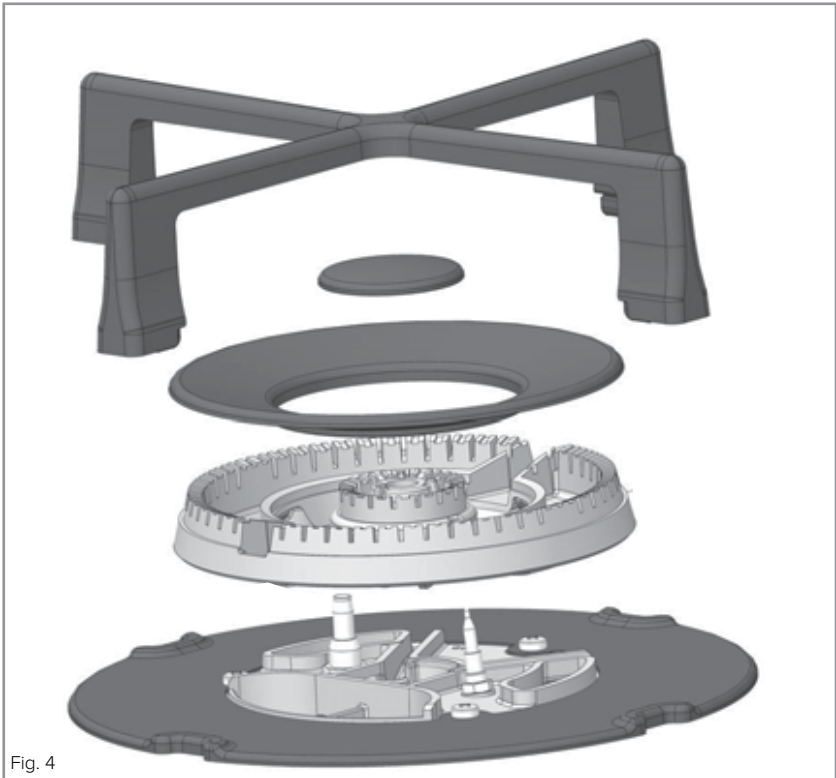
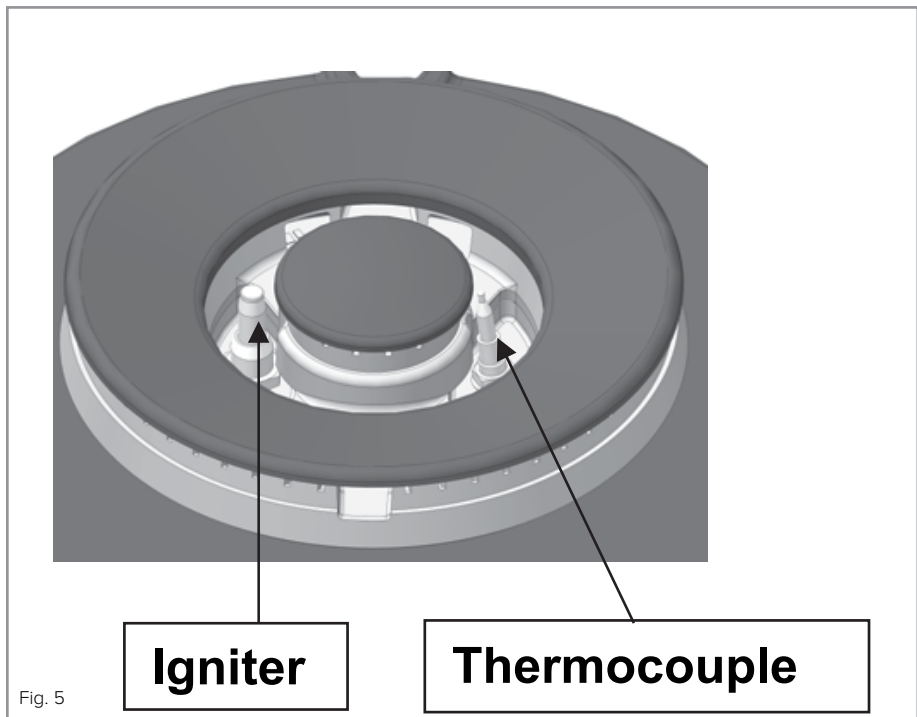


Fig. 4

## Safety system

- The burner is equipped with a safety system (thermocouple) and an ignition system.
- The ignition starts automatically once a power level is selected for the cooking zone.
- If the flame goes out accidentally the ignition will restart the burner.
- The ignition system should not be operated continuously for more than 10 seconds.
- If the burner does not ignite, or turns off accidentally, switch the burner to the “O” position and wait for one minute before attempting to relight it.
- The thermocouple and igniter must be kept very clean.

See Fig. 5 below.



# Correct Use of the Wok Pan Adaptor

The wok pan adaptor is a special stand that is designed to be fitted over the triple ring burner to give support to round bottomed woks. When using a wok, always place the wok pan adaptor in position over the pan support on the triple ring burner as shown in Fig. 6.



## IMPORTANT:

- The wok pan adaptor (Fig. 6) must be placed over the pan support on the triple ring burner.
- Do not use the wok pan adaptor for standard flat bottomed pans.

# 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.

Types of residues	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 vitroc ceramic glass etc.	Use specialist vitroc ceramic 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.

Burner Size	Nominal Rating (kW)	Simmer Rating (kW)	G20/20mbar Natural Gas Flow Rate (L/H)	
			Min	Max
Triple / Wok	5.0	0.3	25	470

Note: this hob is not suitable for conversion to LPG gas supply.

# Troubleshooting

## On first use

You observe that	Possible Causes	What should you do?
Installation blows a fuse.	The electrical connection of the hob is incorrect	Check that it is set up properly (see the Electrical Connection section)

## On switching on

You observe that	Possible Causes	What should you do?
The hob does not work and the lights on the control panel do not switch on.	Electrical connection fault.	Check the power supply.
	Protection circuit breaker or fuse has tripped.	Replace the fuse or reset the circuit breaker.
	A small object, grease or water is on one of the control keys.	Check the control keys are clean and no objects are on them.

## In use

You observe that	Possible Causes	What should you do?
One or all of the zones cuts out.	The safety system has cut out.	Leave hob to cool then try it again
	A cooking zone has been running for a very long time	Switch it on again (if required).
	One or more control keys are covered.	Clear any objects and clean liquid from the control area.
	A pan has boiled dry and is overheating.	Remove the pan in question.
The fan continues to run after the hob is switched off.	This is not a fault, the cooling system is working correctly.	Nothing.
“U” flashes on the zone display.	The cookware used is not suitable for induction.	See page 6 for information on cooking on induction
	There is no pan on the cooking zone.	Place a suitable pan on the cooking zone.
	The bottom diameter of the pan is too small.	Place a larger pan on the cooking zone.



You observe that	Possible Causes	What should you do?
"I I" shows on the displays.	The hob is in pause mode.	Refer to the section on "Pause function" on pages 12-13.
"E" shows on the display.	The electronic system is defective.	Contact CDA Customer Care for advice.
"H" shows on a display.	The zone is still hot to the touch.	Refer to the section on "Residual heat indicators" on page 16.
"P" shows on a display.	The boost function is running on the zone is .	Refer to the section on "Booster" on page 13.
"Er03" shows on the zone display.	One or more control keys are covered	Clear any objects and clean liquid from the control area.
"E2" shows on the display.	The hob is overheated.	Let it cool down, then try it again.
"E3" or "E7" shows on the display.	An unsuitable pan is on the hob.	Remove the unsuitable pan and only use pans suitable for induction cooking.
"E4" or "EC" shows on the zone	Configuration error.	Contact CDA Customer Care for advice.
"E6" shows on the display.	Defective power supply voltage or frequency.	Contact CDA Customer Care for advice.
"E8" shows on the display.	The ventilation air inlet is blocked.	Clear the ventilation air inlet.

## If Your Gas Wok Burner 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. Ensure that the burner components are not excessively soiled as this can lead to ignition problems.

# Mains Electricity Connection

## **Warning! this appliance must be earthed**

We recommend that the appliance is 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.

This hob is intended to be connected to permanent 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.

## **Please note:**

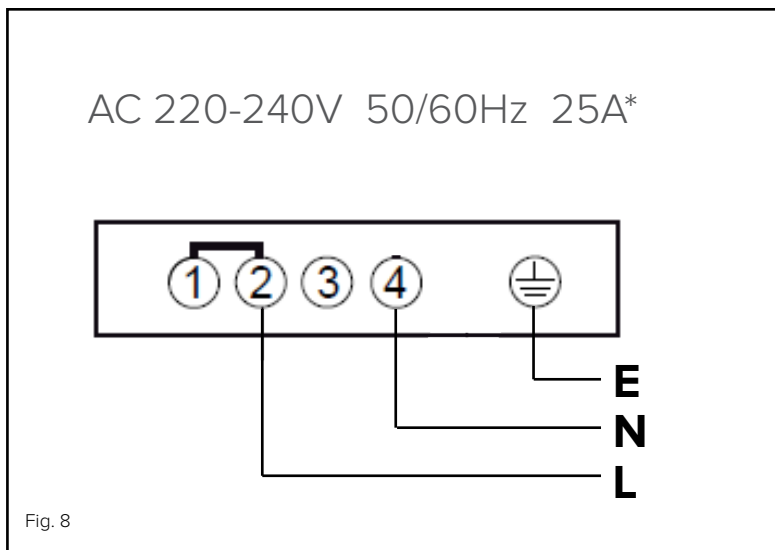
- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 2.5mm<sup>2</sup>, HO5V2V2/F).
- This appliance is intended to be connected to the mains supply with a cable of cross section area 2.5mm<sup>2</sup>. A larger cable will not fit the terminal connections.
- The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.
- Ensure that the brass links are securely fitted. Failure to do so will prevent the hob from operating correctly.
- Protection against live parts must be ensured after installation.
- Connection data is printed on labels on the hob casing close to the connection box.

- As the appliance is not fitted with an accessible plug, a means of disconnection from the power supply must be included in the fixed installation, in accordance with the installation regulations.
- The inlet cable must be positioned so that it does not touch any of the hot parts of the hob or oven.

### Caution

- This appliance must only be connected to a 230V ~ 50Hz network.
- Observe the connection diagram (below).
- The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Insert it in the slits to open the cover.

The following diagram shows the mains connection:



\* Calculated using the diversity factor following the standard EN 60 335-2-6.

Appliance electrical rating: 7.4kW

Total rated gas input: 5.0kW

**Any service call arising from incorrect installation may result in a charge.**

**CDA and its representatives cannot be held responsible for any matters resulting from incorrect connection, or related to either the absence of an earth connection or a faulty earth connection.**

## Gas Supply Requirements

**IMPORTANT: THIS APPLIANCE SHOULD BE FITTED BY A GAS SAFE REGISTERED FITTER OR OTHER SUITABLY QUALIFIED PERSON.**

- This installation must comply with the Gas Safety (installation and use) Regulations 1984.
- This appliance is category I2H and is designed for use in GB & IE. The installation must comply with the Gas Safety (installation and use) Regulations 1984.

- The CDA Group Ltd is not legally able to provide any assistance in the installation of gas appliances except to Gas Safe registered installers. Any Gas Safe registered fitter requiring help must provide their name, address and registration number. Information supplied will be validated before help is provided.
- In the event that this appliance is not installed in accordance with the above requirements, the appliance may be disconnected from the mains gas supply until any faults are rectified; this is a legal requirement.
- This appliance shall be installed using 15mm copper pipe connected via an isolation valve in an adjacent unit. The isolation valve needs to be accessible in an emergency or for service purposes. All pipes and connections shall comply with current legislative requirements.
- The gas connection shall be fitted in such a way that it cannot come into contact with any moveable or hot part of the housing and does not pass through any space where it may become crushed, kinked or damaged in any way.
- Flexible gas hose(s) must not be used for connection of this hob.
- This appliance must not be connected to a combustion gas recovery scavenging system
- The connection to the gas supply must comply with all current regulations in force.
- We are not legally able to offer advice on the installation of gas appliances to non Gas Safe registered personnel.

# Ventilation

All rooms require a window or equivalent (e.g. a door) which can be opened. Some rooms require a permanent vent in addition to a window (see below).

This unit must not be used in a room which is less than 5m<sup>3</sup>. The following table details the requirements based on the kitchen volume (L x W x H) in m<sup>3</sup>.

Room Volume (m <sup>3</sup> )	Air Vent Required (cm <sup>2</sup> )
5	100
6 to 10	50
6 to 11	No permanent vent required if a door opens to the outside
11 or more	None required

The above requirements also allow use of a gas oven and grill but if there are any other fuel burning appliances in the same room, consult the relevant British Standard (BS5440) or GAS SAFE document.

# Natural Gas to LPG Conversion

**Due to the electronic gas control system fitted to this hob, it is not possible to convert it from natural gas to LPG operation.**

# Fitting the Hob

## Unpacking the hob:

Take care not to lose or mishandle any parts.

## Fitting position of the hob:

This appliance must be installed a minimum of 50mm from any back wall and a minimum of 150mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. This may be reduced to 100mm if the adjacent surface is resistant to fire (tiles or steel, for example). These dimensions are shown in Fig. 8.

## If fitting a cooker hood above the hob:

If a cooker hood is to be installed above the hob, the height of the hood above the hob must be at least 760mm (Fig. 9). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 760mm, then that height is the minimum required.

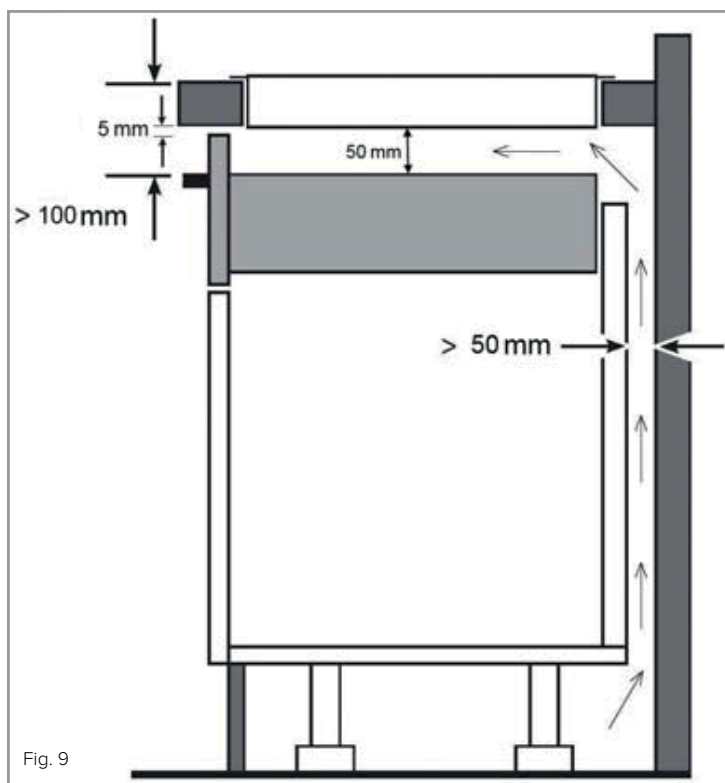
## Wall furniture requirements:

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)

## 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 65°C above ambient or greater (typically 80-90°C).
- If there is no oven to be built in below the hob it is recommended that, an isolation shelf should be fitted to protect the user from high temperatures. If the hob is to be installed above a working drawer, then a partition should be fitted to protect the contents and user from the heat generated during use. This should guarantee a space of 50mm under the bottom of the hob casing to ensure a good air circulation of the electronic devices. This panel should have a ventilation space at the rear of greater than 50mm as shown in Fig. 9.
- Never place perishable foods in the cupboard below the appliance.



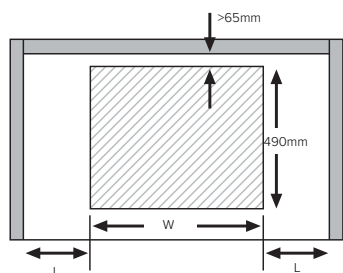


# How to Install the Hob

Installation Dimensions (mm)	HNG7410
Overall width	780
Overall depth	520
Worktop cutout width	750
Worktop cutout depth	490

1. Make the required hole in the worktop. Note that before doing this, check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The cut-out (Fig. 10) shows a 65mm gap from the wall to the cut-out edge. The distance for the hob, when fitted, to the back wall is 50mm.
2. Position the hob seal, as shown in the diagram below (Fig. 12), ensuring that the ends meet without overlapping. Do not use silicone type sealant.

**When correctly installed, your product meets all safety requirements laid down for this type of product. However, special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges that could cause injury.**



HNG7410	
Cutout width (W)	750mm
Landing (L)	165mm

Fig. 10

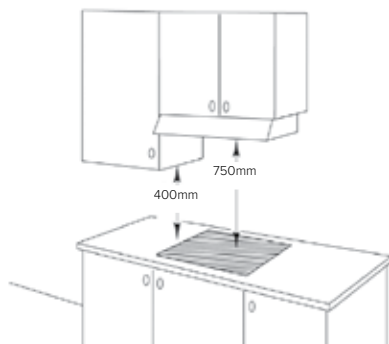


Fig. 11

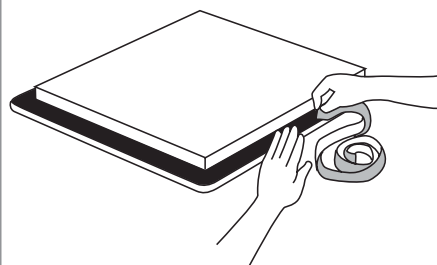


Fig. 12

# Energy Efficiency Information

## **A) Measurement and calculation methods**

- The gas hob was CE approval according to the Gas Appliance Directives 2009/142/EC.
- The energy efficiency of this gas hob was tested and measured according to EN 30-2-1-1998+A1-2003+A2-2005.
- The energy efficiency of the gas burners and the hob were calculated according to COMMISSION REGULATION (EU) No. 66/2014.

## **B) Rational use of the energy and the appliance**

- The gas hob is designed for domestic use only, please do not use for commercial purposes.
- The gas hob is designed for use with gas (Natural gas), the combustion products contain carbon monoxide and carbon dioxide, the exhaust of combustion products is affecting our environment when reaching a certain level of CO and CO<sub>2</sub>.
- To ensure the rational use of energy, please install the gas hob according to the specifications in clause 5, and please make sure you are using the correct diameter of pan for each burner.
- To ensure safe use, please read this instruction manual before use; please follow the installation, operation and maintenance guideline.

- To ensure the optimal life expectancy of the gas hob, please follow the operation and maintenance guideline strictly; please do not modify the appliance.
- Please contact your local after-sale service for repairing and exchanging of the components (such as gas valve, control knob) if necessary.
- The material of the gas hob is metal and glass, please dispose of the gas hob in recycling when the gas hob comes to the end-of-life.
- The packaging materials of this appliance are recyclable, please make good use of waste materials.

Energy Efficiency Information - Gas Hob			
Attribute	Symbol	Value	Units
Model identification		HNG7410FR	
Type of hob		Built in	
Number of gas burners		1	
Energy efficiency per gas burner	EE <sub>Gas burner</sub>	Tr: 54.70	%
Energy efficiency for the gas hob	EE <sub>Gas hob</sub>	54.7	%

## Energy Efficiency Information - Electric Hob

Attribute	Symbol	Value	Units
Model identification		HNG7410FR	
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: 17.5 / FR: 21.5 / RL: 21.5 / RR: 17.5	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 <sub>electric cooking</sub>	FL: 177.3 / FR: 168.4 / RL: 178.0 / RR: 177.3	Wh/kg

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NOTES:

NOTES:

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



Please contact our **Customer Care Department** for Service on the details below

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