

Installation and Operating Instructions

Models:

DD-700IB-IND



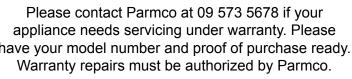
Parmo Appliances extended 7 year warranty

The Warranty:

- This appliance is intended for domestic use in the owners' home. Use of the appliance for commercial purposes will limit the warranty period (please see Parmco website for commercial details).
- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 7 years of the date of original purchase, then Parmco Sales undertakes to repair or, at it's sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- · This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.

Product Serial Number	
Dealer / Retailers Name	
Please retain this Warranty card toge	•

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready.





The Warranty is not valid:

- · If the product is not installed and operated in accordance with the operating
- · If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- · If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- · If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.
- · If the products are purchased in a second hand condition from other parties (including but not limited to TradeMe, Sella, etc.)

Liability under this warranty will not be accepted for:

- · Wear and tear caused by normal domestic use of the product.
- · Damage in transport.
- · Damage caused to the product by neglect, abuse, negligence, wilful act or
- · Any costs associated with the repair, replacement, removal or reinstallation of products installed in a damaged condition.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- · Service calls that relate principally to the following:
- · Instruction on how to use the product.
- Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
- · Normal or scheduled maintenance including blocked filters or ducting.
- Consumable items such as light bulbs.
- Any damage to hobs caused by spills when cooking.
- · Any breakage or damage of glass items.
- · Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
- · Any aspect relating to the installation of the product, or damage caused during installation including blocked access for repair.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

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SAFETY INSTRUCTIONS

This manual explains the proper installation and use of your cooker hood, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference.

For cooker hood

Never to do:

- Do not try to use the cooker hood without the grease filters or if the filters are excessively greasy!
- Do not install above a cooker with a high level grill.
- Do not leave frying pans unattended during use because overheated fats or oils might catch fire.
- Never leave naked flames under the cooker hood.



- If the cooker hood is damaged, do not attempt to use.
- Do not flambé under the cooker hood.
- CAUTION: Accessible parts may become hot when used with cooking appliances.

- The minimum distance between the supporting surface for the cooking vessels on the hob and the lowest part of the cooker hood. (When the cooker hood is located above a gas appliance, this distance shall be at least 75 cm)
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.



Always to do:

- Important! Always switch off the electricity supply at the mains during installation and maintenance such as light bulb replacement.
- The cooker hood must be installed in accordance with the installation instructions and all measurements followed.
- •All installation work must be carried out by a competent person or qualified electrician.
- Please dispose of the packing material carefully. Children are vulnerable to it.
- Pay attention to the sharp edges inside the cooker hood especially during installation and cleaning.
- When the cooker hood is located above a gas appliance, the minimum distance between the supporting surface for the cooking vessels on the hob and the lowest part of the cooker hood that distance must be:

Gas cookers: 75 cm

Electric cookers: 65 cm

Coal or oil cookers: 75 cm

- Make sure the ducting has no bends sharper than 90 degrees as this will reduce the efficiency of the cooker hood.
- Warning: Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards
- Always put lids on pots and pans when cooking on a gas cooker.
- When in extraction mode, air in the room is being removed by the cooker hood. Please make sure that proper ventilation measures are being observed. The cooker hood removes odours from room but not steam.
- There shall be adequate ventilation of the room when the cooker hood is used at the same time as appliances burning gas or other fuels.
- Cooker hood is for domestic use only.



• 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. • 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.



- Warning: Before obtaining access to terminals, all supply circuits must be disconnected.
- Caution: The appliance and its accessible parts can become hot during operation. Be careful to avoid touching the heating elements. Children younger than 8 years old should stay away unless they are under permanent supervision.
- There is a fire risk if cleaning is not carried out in accordance with the instructions
- Regulations concerning the discharge of air have to be fulfilled.

- Clean your appliance periodically by following the method given in the chapter MAINTENANCE.
- For safety reason, please use only the same size of fixing or mounting screw which are recommended in this instruction manual.
- Regarding the details about the method and frequency of cleaning, please refer to maintenance and cleaning section in the instruction manual.
- Cleaning and user maintenance shall not be made by children without supervision.
- When the cooker 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 x 10-5 bar).
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- A steam cleaner is not to be used.
- 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.

For induction hob

This appliance generates magnetic field in the direct vicinity

ATTENTION: People with PACEMAKERS must ensure that their pacemaker has been designed in conformity with the norms in force. It is recommended that the manufacture or your doctor is consulted to verify any incompatibility.

This appliance generates short range magnetic field therefore people with other types of electrical medical equipment, such as hearing aids for the deaf, must ensure they confirm to the norms regarding electromagnetic disturbances.

- This appliance has been designed for family use only. In case of doubts or questions,
 please contact the manufacturer.
- Keep the packing material away from children (plastic bags, parts in foamed plastic, etc.)
 they could be potentially dangerous.
- To prevent electrical shocks, contact the technical service centre for any repairs.
- Make sure that installation and electrical connections are carried out by qualified
 personnel, following the manufacturer's instructions and in conformity with local norms in
 force.
- The hob must be installed and grounded by qualified personnel. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other interventions must be carried out by qualified technicians.
- 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.
- Our company won't take any responsibility for any hurt and lose caused by improper installation, operation or repair.
- Children shall not operate the appliance.

- This hob comes with a cooling fan with air vent underneath the worktop itself. If there is a drawer under the worktop, do not put any paper or small light objects in it as they could be sucked up by the fan, damaging it or compromising its function.
- Do not use aluminium foil to protect parts of the hob.
- Do not leave the kitchen unattended when cooking foods where high contents of oil or
 fat are used, the oil could catch fire. If the oil catches fire never put out with water.
 Immediately suffocate the fire with a lid and turn off the hob.
- Do not cook on the hob if the glass is broken. Water or cleaning products could filter
 through the breakage and cause electrical shocks. Immediately contact qualified personnel
 as soon as you notice a breakage.
- Keep the area around the hob free from combustible material (plastic, paper etc.) or
 flammable liquids, these can catch fire, metal parts can heat up and cause burns.
- Children must not be along in the kitchen when the hob is in use.
- After use, when the cooking element or entire hob is turned off, a residual heat indicator
 will come on, showing an H (hot) for each cooking area that was used: this indicates that
 the corresponding cooking area is still dangerous.
- After use, turn off the hob using the command device and do not rely on the pan detector.
- Do not heat up food in hermetically closed containers before opening them:they can
 explode!This warning must also be observed for other typpes of cooking surfaces.
- Do not place metal utensils on the hob, they could heat up and cause serious burns.
- To prevent improper use by children or others and to protect against accidental start-up
 of the hob during cleaning, the appliance has a child lock.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- The instructions for hobs shall state that a steam cleaner is not to be used.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The instructions for hobs shall state that the appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result
 in fire.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.

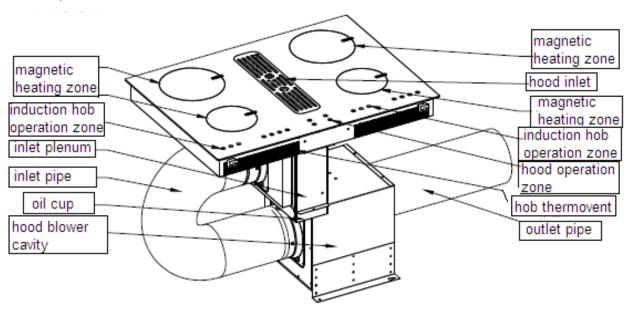
ACCESSORY LIST

No.	Description	QTY	Unit	Drawing
1	136A2 70CM inlet mesh(430#)	1	PCS	
2	136A2 70CM inlet mesh (Cold plate spray powder) Black Optional	1	PCS	
3	136A2 70CM inlet cover	1	PCS	
4	133A right supporting foot	1	PCS	
5	133A left supporting foot	1	PCS	
6	Aluminium foil expansion pipe(φ150mm)	2	PCS	
7	v-flap	2	PCS	
8	big cable tie	3	PCS	
9	strip seal	1	PCS	
10	wall plug- ¢ 8	4	PCS	Санаа

11	bucket	4	PCS	
12	big flat blast mouth screw(ST4*8mm)	14	PCS	
13	big flatself-tapping screw(ST4*30mm)	4	PCS	
14	136A2 70CM induction cooker assembly	1	SET	
15	136A2 70CM inlet plenum assembly	1	SET	
16	133A blower cavity assembly	1	SET	

PRODUCT STRUCTURE

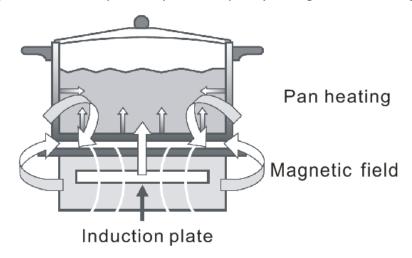
For the product structure, refer to Pic below.



HOW INDUCTION HEATING WORKS

There is an electronic circuit inside the induction hob which powers and commands a coil. This creates a magnetic field which activates when it comes into contact with suitable pots and pans (magnetic material).

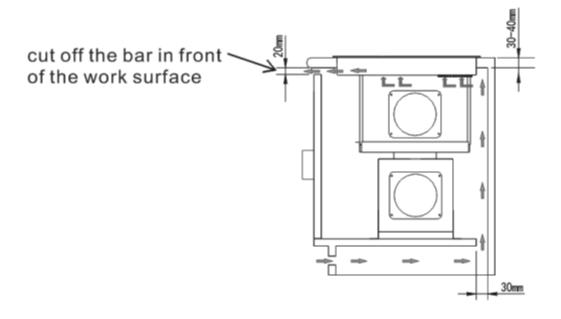
The pan on the hob warms up instantly, while the hob remains cold. There is no loss of heat. The heat generated in the pan lets you cook quickly, saving time and energy.



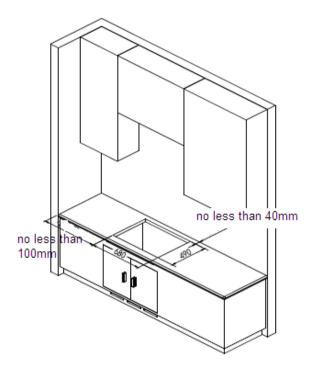
INSTALLATION

Installation tips

The hob can be installed on a top with a flat surface and thickness of between 30 and 40mm. The cupboard underneath the top should leave enough sufficient area to accommodate inlet plenum, blower cavity, inlet pipe, outlet pipe and so on, and this area should make sure good ventilation and heat dissipation is provided. Refer to Pic below.



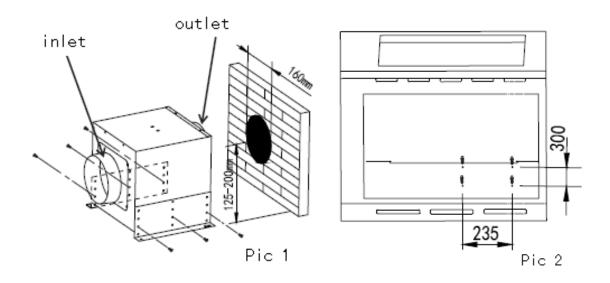
Preparing the unit for a built-in appliance



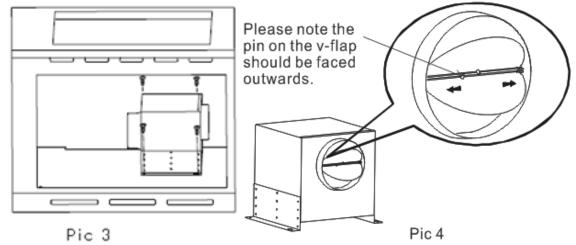
- 1. Make a squareopening on the table surface with the size of 680*490mm,refer to Pic above for the specification.
- 2. After drilling a hole on the table surface, carefully remove shavings or sawdust before inserting the appliance, as they could be sucked up by the appliance and compromising its function.
- 3. Make sure the table surface is level and square and that no part interferes with the space required for installation. The kitchen units that are in direct contact with the appliancemust be heat-proof(min. 80°).

Installing the appliance

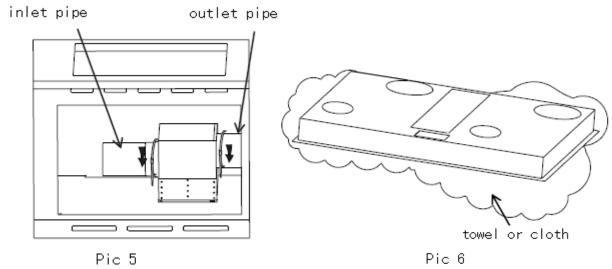
- 1. Dismantle the package and take out the instruction manual.
- 2. 6 pcs ST4*8mm screws will be used to install the two cabinet supporting feet onto the blower cavity, from low to high, there are totally 4 groups of mounting holes on the supporting feet, and installation height of the cabinet can be adjusted by customer according to the interior space of the cupboard. Metal end on the cabinet is inlet, while plastic end is outlet. In the direction of outlet, open a hole of about φ160mm in the wall, corresponding to the 4 groups of mounting holes on the supporting feet. The distance between the center of the hole on the wall and the floor is 125mm, 150mm, 175mm and 200mm from low to high. See Pic 1.
- 3. According to the interior space of the cupboard, drill four φ8mm holes and put in four φ8mm wall plugs. See Pic 2.



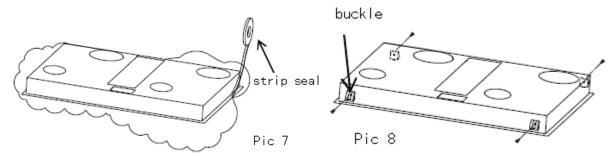
4. Use 4pcs ST4*30mm screws to fix the blower cavity on the 4 installation holes of the cupboard. See Pic 3.



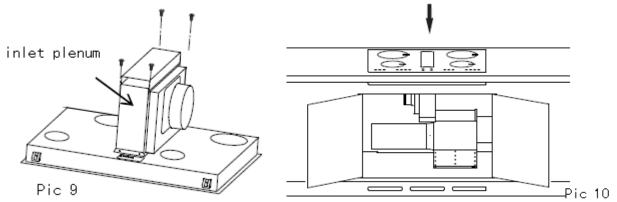
- 5. Install the V-flap onto the outlet of the blower cavity, please note the pin on the v-flap should be faced outwards, refer to pic 4, then lay the expansion pipe on the inlet and outlet, and tie it tight with cable tie, lead the outlet pipe to the outlet hole on the wall afterwards. See Pic 5.
- 6. Put a towel or cloth on the table surface. Place the glass face down on the protected surface. See Pic 6.



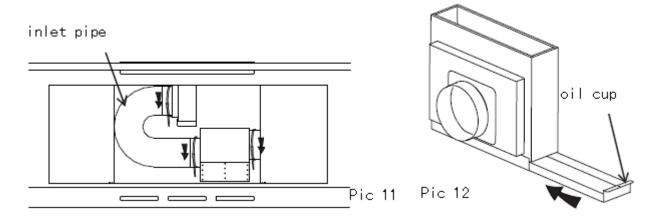
- 7. Apply the strip seal to the edge of the bottom of the hob,leaving about 3mm from the edge of the glass. Apply the seal all around the circumference. Cut any excess and bring the two ends of the seal together so they match. See Pic 7.
- 8. Use 4 pcs ST4*8mm screws to install the four buckles onto the induction hob.See Pic 8.



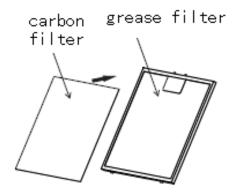
- 9. Four pcs ST4*8mm screws will be used to fix the inlet plenum assembly onto the appliance. See Pic 9.
- 10. Put the induction cooker into the hole of the operation table surface, adjust the position and make it in the center of the hole. See Pic 10.



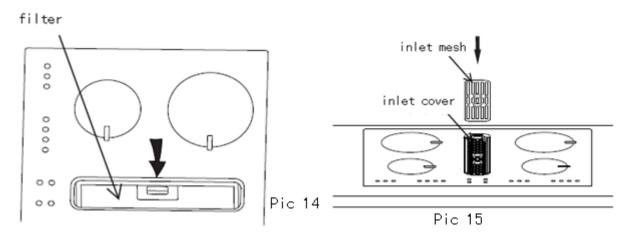
- 11. Lay the inlet pipe to the outlet of the inlet plenum, then tie it tight with cable tie. See Pic 11.
- 12. Assemble the oil cup well according to the direction shown on the photo. See Pic 12.



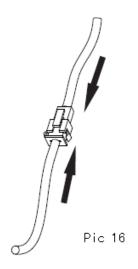
13. Put the carbon filter on top of the grease filter. The carbon filter may need to be cut to size.



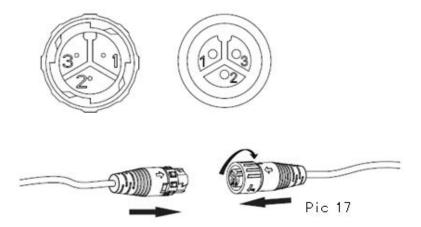
- 14. Fit up the filter. See Pic 14.
- 15. Install the inlet cover and inlet mesh well. (There are two kinds of materials for the inlet mesh, stainless steel and spray black, you can choose either one of them.) See Pic 15.



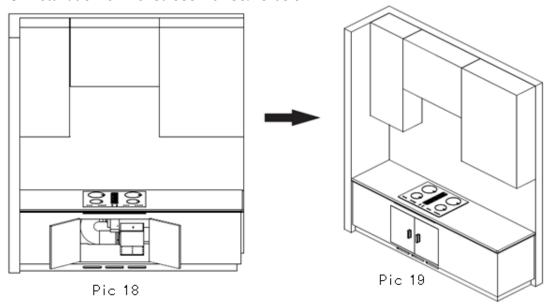
16. Connect the switch wire of the cooker hood well. See Pic 16.



17. Combine the "1""2" "3" remark on the plug and the socket, and connect the connecting wire of them according to the direction shown on the photo till heard a sound of "ka", which means both connecting wire have already fix firm. See Pic 17.



18. Installation is finished. See Pic 18& 19 below.



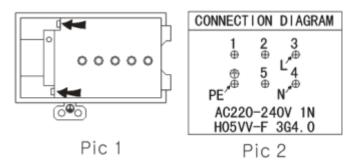
Electrical connection safety warning

- 1. Disconnect the appliance before any intervention. Disregard of this could cause electric shock and danger of death.
- 2. The appliance must be installed by qualified personnel with all electrical installation requisites in compliance with the local norms in force.
- 3. Make sure that the voltage of your electric network is the same voltage as indicated on the serial number plate.
- 4. The power supply cable must be long enough to allow the hob to be removed from the work surface and it must be positioned in such a way as to prevent damage or overheating caused by contact with parts or appliances underneath.
- 5. Grounding of the appliance is compulsory, for this reason all electrical wires and grounding must have a suitable section. Ensure that grounding is efficient.

- 6. A multiple switch with 3mm contact separationor more must be foreseen when installing the hob.
- 7. No responsibility is accepted for damage to things or injury to persons if these result from non observance of these requisites.

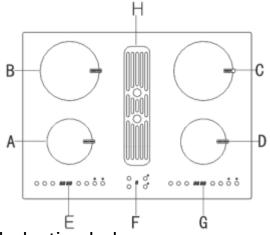
Electrical connection

- 1. If the appliance has a provided power supply cable, it can be used directly. Otherwise, the proper power supply cable it can choose included: H05VV-F, H05RN-F, H05RR-F or 3 core cable with grounding. The diameter of the cable must be at least 4mm².
- 2. Use a straight screwdriver to prize up the buckle in the two square holes of the terminal block cover, open the terminal block. See Pic 1 below.
- 3. Take up the exposed junction with length of 50mm power supply cable end, to place the L wire(brown) in connection number "3" of the cable slot, the N wire(blue) MUST be placed in connection number "4" of the cable slot, the "green-yellow" earth wire must be connected to the terminal marked "4". Terminal block connection diagram see Pic 2 below.
- 4. Use cable clamp to clamp the power supply cable, and screw tight the screws.
- 5. Close and buckle the terminal block cover.
- 6. Take up the other exposed junction with length of 170mm power supply cable end, then safely connect into the preset all-pole disconnected power circuit breaker.



OPERATION

Introduction of the control panel



A: front left burner: \$\phi140mm, power 1500W

B: rear left burner:φ180mm,power 2500W

C: rear right burner: \$\phi180\text{mm,power 2500W}

D: front right burner: \$\phi\$140mm, power 1500W

E: left induction hob control panel

F: cooker hood control panel

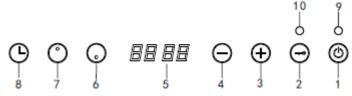
G: right induction hob control panel

H: inlet area

Induction hob

Induction hob control panel

Note: The left and right induction hob control panels are of the same function, and they can work separately. Here, you will see an overview of the control panel for the induction hob.



- 1. On/off button 2. Child lock 3. Plus button 4. Minus button 5. Digital display
- 6.front burner selector knob 7. rear burner selector knob 8. Timer
- 9. On/off indicator light 10. Child lock indicator light

Child Lock is activated for safety after approx 10 seconds since last time button is pressed. Long press Child lock button, Child lock indicator light will be off. You can choose relevant function as required.

Induction hob operation

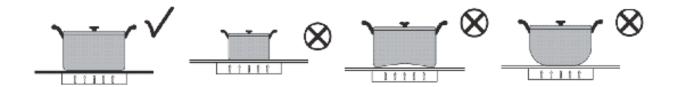
- Self-check:Plug in and connected to the electrical supply, the induction hob buzzer will sound shortly once,all indicator light and digital tube will light for 1s, then the On/off indicator light flashes, and the Child lock indicator light is long lit, the induction hob is standby.
- 2. Power on:When the appliance is standby,long press Child lock button, Child lock indicator light will be off,press On/off button at this time,the appliance will enter into power on status,On/off indicator light is long lit,the digital tube will display "----",20s without any operation and the appliance will enter stand-by mode.

- 3. Heating: When the appliance is power on,put a pot with food or water on the corresponding burner,press front burner or rear burner selector knob to choose the burner,then the appliance will enter front burner or rear burner heating mode. After chosen the burner, the appliance works at speed 5 by default, the corresponding digital tube displays "5" and flashes. The speed can be adjusted by pressing "+" or "-" at this time, press the "+" key once , the speed will shift up one level, continuously press the add key till the appliance at the highest speed; press the "-" key once , the speed will shift down one level, keep press the Dec key till the appliance at the lowest speed. When the speed is chosen, the appliance will heat at that speed level, and digital tube will be long lit. There are 9 speed levels in total: 1,2,3,4,5,6,7,8,9. The highest speed is 9 while the lowest speed is 1. If chosen 0 level, the appliance will not work.
- 4. Timer:Timing can be carried out on any cooking area. Cooking time can be set as follows: Activate the desired cooking area and set the power. Using the timer function sensor to carry out the timer that corresponds with the chosen cooking area. When the appliance is at work, press front burner or rear burner selector knob to choose the burner, then press "Timer" button, digital tube will display the cooking time and it will flash, here you can press "+" or "-" button to set the cooking time. Every touching of "+" button will make 1 minutes increase, long press "+" button, the time will increase quickly. Every touching of "-" button will make 1 minutes decrease, long press "-" button, the time will decrease quickly. The acquiesce timing is "00" minutes, and can be setted from 01-99 minutes by cycles.
- 5. Child lock: The Child lock indicator light long lit means the appliance is locked, and it needs long pressing the child lock button to unlock. The lock function can be activated when the power level is set or when the hob is off. If the hob is on,the child lock function blocks all the sensors except for the general On/off sensor. When the hob is off, the child lock function blocks all the sensors including the general On/off sensor. If the child lock indicator light is off, it means the appliance is unlocked, the control panel can be operated, however,the appliance will lock again if pressing Child lock button now. Under unlocked status, without any operations in 10s the hob will enter into lock status automatically.
- 6. Power off: When the appliance is at work,if pressing On/off button,the appliance will turn off immediately. 20s without any operation,the appliance will enter stand-by mode,the fan of the appliance will delay radiating for 5 minutes automatically after power off.

Pots and pans and how to use them

- The pots and pans that can be used on this hob must be made of ferromagnetic material.
 They can be made of enameled steel, cast iron or special pans of stainless steel for induction. The diameter of the pan should be at least 11cm.
- 2. To make sure a pan is suitable, try using a magnet to see if it sticks to the bottom of the pan. Never use normal thin steel nor anything containing even just an amount of glass, terracotta, copper or aluminium.
- 3. The display of the cooking area will show if the pan is suitable, if the power indicator flashes the pan is not suitable or the diameter of the bottom is too small for the diameter of the cooking area.
- 4. The pots and pans must be placed precisely in the middle of the cooking area In some cooking areas an internal diameter is indicated, with a lighter outline, which advises the user to go to a smaller cooking area, if available, with smaller diameter pan. This is to obtain optimum performance and efficiency. You can however use pans with smaller diameters than this limit.

Prevent the pot from dry burning during the heating process.

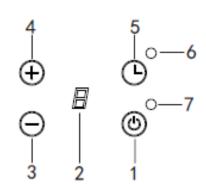


Cooker hood

Cooker hood control panel

Note: The left/right induction hob control panels and the cooker hood control panel can work separately. Here, you will see an overview of the control panel for the cooker hood.

- 1. On/off button
- 2. Digital display
- 3. Minus button
- 4. Plus button
- 5. Timer
- 6. Timer indicator light
- 7. On/off indicator light



Cooker hood operation

- Plug the hood:After connecting to power, the cooker hood buzzer will ring shortly for a sound, all indicator lights and digital tube will light for 1s, then be off and the cooker hood is in stand-by mode.
- 2. Power on/off: When the cooker hood is standby, press On/off button, the On/off indicator light will be on, the cooker hood will work at the first speed by default, and digital tube will display "1"; Or, the cooker hood will work at the speed it works last time, and digital tube will display corresponding speed level.
- 3. When the cooker hood is at work, press On/off button, cooker hood will be turn off, indicator lights and digital tube will be off as well, the cooker hood enters to standby mode.
- 4. "+" /"-" button: The cooker hood has three operating speeds, low, medium and high. Press "+" button in standby mode, cooker hood will work at low speed, every touching of "+" button will make 1 speed increase, till the highest speed. Keep pressing "-" button when cooker hood is in use, the speed will decrease one level till no speed will turn off.
- 5. Timer: When cooker hood is in use, press timer button, Timer indicator light will be lit, timing function will start-up. The timer setting is 5 mins by default and could be repeat setting. When the time is up, the cooker hood will be turn off automatically. When the timer is set, if adjusting the speeds, the cooker hood will go out of the timer function.

MAINTENANCE AND CLEANING

Daily maintenance

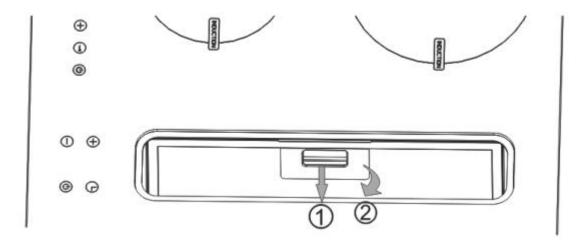
- Periodically check that dust does not deposit under the fan or in the discharge openings, this could obstruct ventilation for cooling the electronic system, reducing the efficiency of your hob.
- 2. The hob could be damaged if hard and sharp edged objects fall on it, it is recommended that such objects be kept away from the hob where they cannot fall on it.
- 3. Do not put hot pans on the control area or on the edge of the hob, do not use pans with a raised design or pattern on the base, they could scratch the hob.
- 4. Never use pan support or boiler cradle to avoid damaging the glass hob.
- 5. Never make the cleaning when the hob surface is in high temperature.
- 6. Steam cleaner or high pressure cleaner is not to be used.
- 7. When cooker hood is in use,never block the inlet, moreover,food residue, soup, etc. can not be inflow into the inlet plenum.

Cleaning techniques

- 1. Please shut off the power and pull out the plug before cleaning of the appliance.
- 2. Clean the appliance until it cools down completely.
- 3. Cleaning the hob glass: Dry any splashes with a damp sponge or paper towel, rinse and dry. If any stains remain, use some vinegar, rinse and dry.Or apply a small amount of cream detergent for hobs, when dry, shine the surface with a soft cloth or paper.
- 4. When chemical products heat up they can corrode and damage the glass, moreover the fumes can be dangerous for your health.
- 5. Do not use these products to clean the glass hob: Abrasive powders or detergents, spray products for ovens, whitening products, sponges with abrasive surfaces, steel wool balls or synthetic ones. These products could seriously damage your hob.
- 6. Clean the surface when it is completely cold except for the following: dried sugar, syrupy sugar, tomato sauce, milk, these must be removed immediately with the scraper.
- 7. The mesh filters of the cooker hood must be cleaned and changed regularly, and the clean

method is as following:

- A. Open and take down the filters referring to step 1&2 below.
- B. Put the filters into $40-50^{\circ}$ C water and soak them for about 2-3 minutes with a grease-loosening detergent then brush it gently with a soft brush. Please do not apply too much pressure, avoid to damage it .
- 8. The filter is metal products, it is advisable not to use rinse aid that will corrupt metals.
- 9. Oil cup underneath the inlet plenum should be cleaned regularly to avoid oil spill.

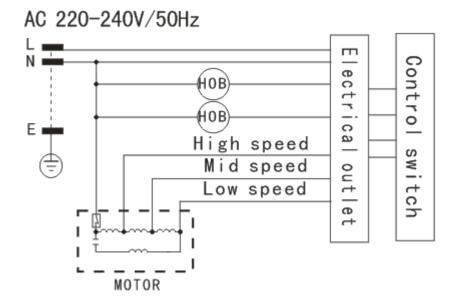


TECHNICAL PARAMETER & CIRCUIT DIAGRAM

Technical parameter

Product model	DD-700IB-IND
Voltage/frequency	AC220-240V/50Hz
Power consumption	8380W(Induction hob 8KW & cooker
rower consumption	hood 380W)
Cooker hood expansion pipe diameter	ф150mm
Cooker hood max air flow	504m³/h
Cooker hood wind pressure	≥327Pa
Noise	≤69db
Working environmental temperature	<45℃
Storage environmental temperature	480×430×510 mm
Storage environmental relative humidity	<90%

Circuit diagram



TROUBLESHOOTING

Fault Code	Possible Cause	Description
EO	No pan or pot,or their size,material,etc. is not suitable, or not placed precisely in the middle of the cooking area.	If no suitable pan or pot is placed on after 60s, the hob will turn off automatically; if suitable pan or pot is placed within 60s, the hob will start to work.
E1	Voltage is too low.	Lower than AC 160V.
E2	Voltage is too high.	High than AC 270V.
E3	IGBT overheat.	IGBT reaches 105±5°C for 3s(It can recover automatically when temperature decrease 50°C-70°C).
F.4	Hob surface sensor open-circuit	Power on and judge within 2 minutes.
E4	Hob surface sensor short-circuit	Power on and judge within 10S.
E5	IGBT sensor open-circuit	Power on and judge within 2 minutes.
E5	IGBT sensor short-circuit	Power on and judge within 10S.
E6	Hob surface overheat.	Hob surface temperature higher than set value.
E7	Hob surface sersor become invalid.	
E9	Communication failures.	Unplug or poor contact.
Eb	Line fault.	Coil panel is not connected.
н	Hob surface is of high temperature.	After the hob is off, if the hob surface temperature is too high, it will display "H", and the fan will delay working for 5 minutes.

ENVIRONMENTAL PROTECTION:

Note: Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person.

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The



symbol on the product or on the documents accompanying the product

indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or local waste management office.

The packaging materials that we use are environmentally friendly and can be recycled. Please discard all packaging material with due regard for the environment.



DISPOSAL OF THE APPLIANCE



Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are lapelled with information concerning this By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centre for used devices can be provided by your local authority.

ENERGY DATA SHEET

	Symbol	Value	Unit
Model identification	-		-
Type of hob	-	Electric hob	-
Number of cooking zones and/or areas	-	Four cooking zones	-
Heating technology(induction cooking zones and cooking areas, radiant cooking zone, solid plates)	-	Induction cooking zones	-
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	ф	Left front zone:14,0 Left rear zone:18,0 Right front zone:14,0 Right rear zone:18,0	cm
For non-circular cooking zones or area: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L W	-	cm
Energy consumption per cooking zone or area calculated per kg	EC _{electric} cooking	Left front zone:189,0 Left rear zone:175,3 Right front zone:188,3 Right rear zone:188,7	Wh/kg
Energy consumption per hob calculated per kg	EC _{electric} hob	185,3 Wh/k	Wh/kg