



CH804BFR24A

ELECTRIC CERAMIC COOKTOP WITH DOWN- DRAFT EXTRACTOR

USER MANUAL

Safety Warning

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

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

Important Safety Instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Electrical Shock Hazard

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

Health Hazard

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

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

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

Important Safety Instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.

- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- 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 is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

WARNING: In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.

WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instruction for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents. This appliance incorporates an earth connection for functional purposes only.

SAFETY PRECAUTION FOR DRAFT HOOB

Never let the children operate the machine.

The draft hood is for home use only, not suitable for barbecue, roast shop and other commercial purpose.

The draft hood and its filter should be clean regularly in order to keep in good working condition.

Clean the draft hood according to the instruction manual and keep the unit from danger of burning.

Please keep the kitchen room a good convection. Before connecting this appliance check that the power supply cord is not damaged. A damage supply cord must be replaced by qualified service personnel only.

There shall be adequate ventilation of the room when the draft hood is used at the same time as appliances working;

The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels;

Regulations concerning the discharge of air have to be fulfilled.

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 slide for their safety.

Children should be supervised to ensure that they do not play with the appliance.

CAUTION: Accessible parts may become hot when used with cooking 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.

Electrical Shock Hazard

Only plug this unit into a properly earthed outlet. If in doubt seek advice from a suitably qualified engineer.

Failure to follow these instructions can result in death, fire, or electrical shock.

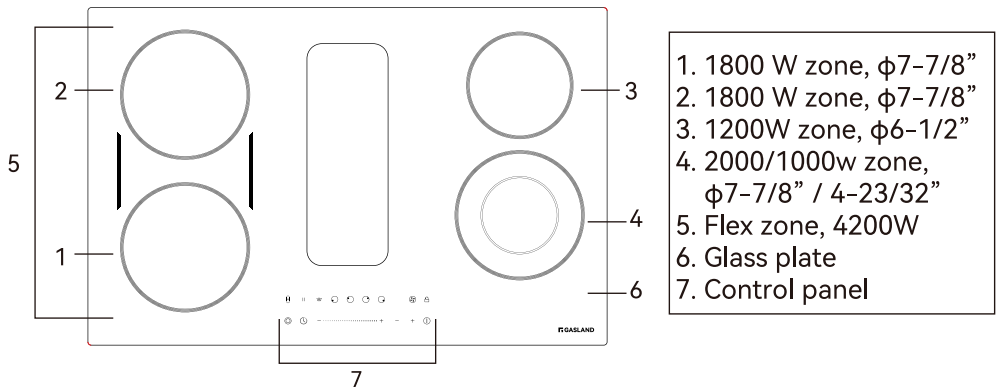
Congratulations

On the purchase of your new cookware. We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section.

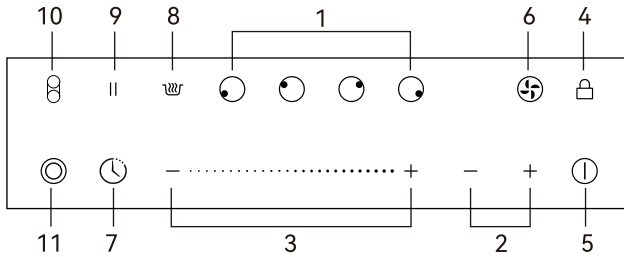
Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

Product Overview

Top view



Control Panel



1. Heating zone selection controls
2. Downdraft power regulating control
3. Power/timer regulating control
4. Key lock control
5. ON/OFF control
6. Hood on/off control
7. Timer control
8. Keep warm function control
9. Stop and go function control
10. Flex zone control
11. Dual zone control

Product Information

The ceramic cooktop with downdraft extractor can meet different cuisine demands with its resistance wire heating, micro-computerized control and multi-power selection. It is an ideal choice for modern families.

Working principle

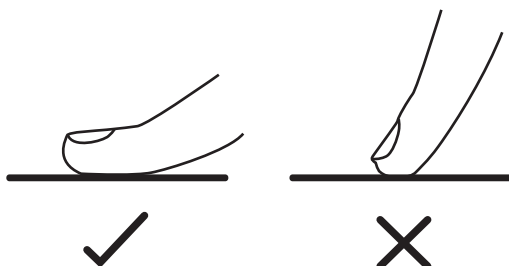
This cooktop directly employs resistance wire heating and adjusts the output power by power regulation with sensor touch controls.

Before using your new cooktop

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

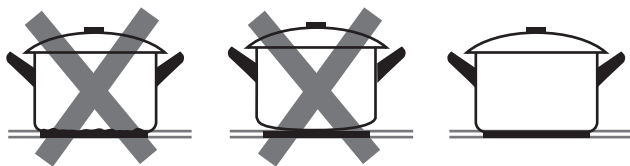
Using the touch controls

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

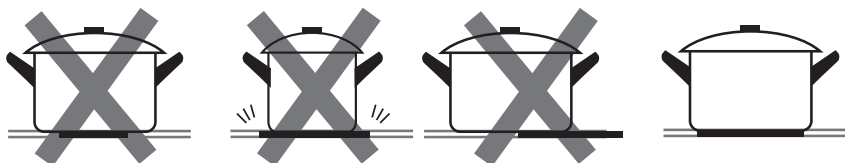


Choosing the right cookware

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



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.





Always lift pans off the cookware – do not slide, or they may scratch the glass.



Using Your Cookware

To start cooking

1. Touch the ON/OFF control.
After power on, the buzzer beeps once, and all displays show “ – ” or “ -- ”, indicating that the cooktop has entered standby mode.
2. Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
3. Touching the heating zone selection control, and an indicator next to the key will flash.
4. Set a power level by touching the “-”, “+”, or slide along the “...” control, or just touch any point of the “...”.
 - a. If you touch the on/off button but do not select a heating zone within 1 minute, the hob will automatically switch off. You will need to start again at step 1.
 - b. You can modify the heat setting at any time during cooking.
 - c. If slide along the “...”, power will vary from stage 2 to stage 8. Press “-”, power will decrease by one stage each time till stage 0. Press “+”, power will increase by one stage each time till stage 9.
5. You can activate the double zone by pressing . When the double zone is working, you can turn it off by pressing .

When you have finished cooking

1. Touch the heating zone selection control you wish to switch off.
2. Turn the cooking zone off by touching the “-” multiple times until the indicator shows “0”.
Or slide along the “...” to the left point (the indicator shows “1”), and then touch the “-”.
Or touch the left point of “...” (the indicator shows “1”), and then touch the “-”.

Make sure the power display shows “0” then “H”.

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

4. Beware of hot surfaces

‘H’ will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

In case of a power interruption while “H” is on, please pay attention to not touching the cooking surface even if “H” is no longer shown when the power is back.


Locking The Controls

To lock the controls

Touch the keylock control, the timer indicator will show “Lo” and the cookware will be locked.

To unlock the controls

1. Make sure the cooktop is turned on.
2. Touch and hold the keylock control for a while.
3. You can now start using your cooktop again.

 When the cooktop is in lock mode, all the controls are unresponsive except ON/OFF and keylock control, but you shall unlock the cooktop first in the next operation.

Using The Keep Warm

The keep warm function is suitable for keeping food warm.

Using the keep warm to get stable temperature

Touch the heating zone selection button that you wish to keep warm, an indicator next to the key will flash.

1. Touch the keep warm button  , the cooking zone indicator will display “A”.

- If you want to cancel the keep warm, touch the heating zone selection button, and then touch the button. The heating zone will go back to “0” power stage.

Using The Pause Function- STOP+GO

The pause function can be used at any time during cooking. It allows you to stop the cooktop and come back to it.

- Make sure the cook zone is working.
- Touch the button STOP+GO, the cooking zone indicator will show “II”.
And then the operation of the cooktop will be deactivated within the scope of all cooking zones, except the STOP+GO, ON/OFF and keylock buttons.
- To cancel the pause status, touch the button STOP+GO, then the cooking zone will go back to the power stage that you set before.

Over-temperature protection

A temperature sensor can monitor the temperature inside the cooktop. When an excessive temperature is detected, the cooktop will stop operating automatically.

Residual heat warning

Some residual heat will exist when the cooktop has been operating for some time. The letter “H” appears to warn you to avoid it.

Auto shutdown protection

Auto shutdown is a safety protection function for you cooktop. It shuts down automatically if you ever forget to turn off your cooker. The default working times for various power levels are shown in the table below:

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

Using The Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes.

Using the timer as a minute minder

If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zone.

2. Touch timer control , the minder indicator will start flashing and “30” will show in the timer display.

3. Set the time by touching the “-” or “+” control.

Hint: Touch the “-” or “+” control once to decrease or increase by 1 minute.

Hold the “-” or “+” control of the timer to decrease or increase by 10 minutes.

4. Touch the ‘Timer’, the timer is cancelled, and the “- -” will show in the minute display.

5. When the time is set, it begins to count down immediately. The display shows the remaining time and the timer indicator flashes for 5 seconds.

6. Buzzer will bips for 30 seconds and the timer indicator shows “- -” when the setting time finished.

Setting the timer to turn one cooking zone off

Cooking zones set for this feature will:

1. Touching the heating zone selection control that you want to set the timer for. (e.g. zone 2#)

2. Touch timer control , the minder indicator will start flashing and “30” will show in the timer display.

3. Set the time by touching the “-” or “+” control.

Hint: Touch the “-” or “+” control once will decrease or increase by 1 minute.

Touch and hold the “-” or “+” control, the timer will decrease or increase by 10 minutes.

4. To cancel the timer, touch the heating zone selection control, and then touch the “Timer”, the timer is cancelled, and the “00” will show in the minute display, and then “- -”.
5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.
NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.
6. When cooking timer expires, the corresponding cooking zone will be automatically switch off and show “H”.



Other cooking zone will keep operating if they are turned on previously.

Setting the timer to turn more than one cooking zone off

1. If use this function to more than one heating zone, the timer indicator will show the shortest time. (e.g. zone 2# setting time of 3 minutes, zone 3# setting time of 6 minutes, the timer indicator shows “3”.)
NOTE: The flashing red dot next to power level indicator means the timer indicator is showing time of the heating zone. If you want to check the set time of other heating zone, touch the heating zone selection control. The timer will indicate its set time.
2. When cooking timer expires, the corresponding heating zone will be automatically switch off and show “H”.
NOTE: If you want to change the time after the timer is set, you have to start from step 1.

Use The Flex Zone

Hint: The flex zone function can only be activated when heating zone 1 and 2 are working.

1. Make sure heating zone 1 and heating zone 2 are working.
2. Touch the flex zone selection button, to activate the flexible area as a single big zone, the power level indicators of the front zone and the rear zone will indicate the same power level and led indicator next to the flex zone button will light up.
3. Then you can touch the “+”, “-” or slide along the slide control to adjust power.
4. If you want to quit the flex zone, touch the button of the flex zone.

Flex Zone

- This area can be used as a single big zone or as two independent zones, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware will not heat.
- Important: Make sure to place the cookwares centered on the single cooking zone. In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cooking zone covering both cross.

Using The Downdraft Hood

1. Touch the ON/OFF control, the buzzer will beeps once, and all displays show “_” or “_ _”.
2. Once a burner is in operation, the downdraft section will automatically enter power level 1, with the indicator below the key displaying “01”. You can turn it off at any time by pressing the fan button first and then “—” button until the indicator shows “00”.
3. Touch the downdraft control, and a indicator below the key will flash 5 seconds and show “01”.
4. Set a power level by touching “+” and “—” button, power level will vary from stage 1 to stage P.
5. To turn off the hood, touch the “-” button until the indicator shows “00”.

Cooking Guidelines

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

Cooking tips

- When food comes to the boil, reduce the temperature setting.

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

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C (185°F) , when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flourthickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

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

For stir-frying

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

6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

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

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"> • Delicate warming for small amounts of food • Melting chocolate, butter, and foods that burn quickly • Gentle simmering • Slow warming
3-4	<ul style="list-style-type: none"> • Reheating • Rapid simmering • Cooking rice
5-6	<ul style="list-style-type: none"> • Pancakes
7-8	<ul style="list-style-type: none"> • Sauteing • Cooking pasta
9	<ul style="list-style-type: none"> • Stir-frying • Searing • Bringing soup to the boil • Boiling water

Care And Cleaning

What?	How?	Important!
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
<p>Spillovers on the touch controls</p>	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill. 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Hints And Tips

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your cookware' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the cooktop

Error Codes

Error codes	Possible causes	Measurement
E1	Short circuit of heating element sensor	Shut down and restart the cooktop or contact the seller
E2	Heating element sensor damaged	Please contact the seller
E3	High temperature of cooktop surface	Turn off the cooktop to let it cool down. Then restart the cooktop.
E4	Open circuit of heating element sensor	Shut down and restart the cooktop, or contact the seller.

Technical Specification

Model	CH804BFR24A
Cooking Zones	4 Zones
Supply Voltage	220-240V~, 50-60Hz
Installed Electric Power	7078-7878W
Product Size L×W×H (inch)	31-1/2" x 20-15/32" x 9 1/16"
Built-in Dimension A×B (inch)	30-5/16" x 19-9/32"

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Installation Instruction

Before you install the cooktop, make sure that

- the work surface is square and level, and no structural members interfere with space requirements
- the work surface is made of a heat-resistant material
- if the hob is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 1/8" air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- the isolating switch will be easily accessible to the customer with the hob installed
- you consult local building authorities and by-laws if in doubt regarding installation
- you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

When you have installed the cooktop, make sure that

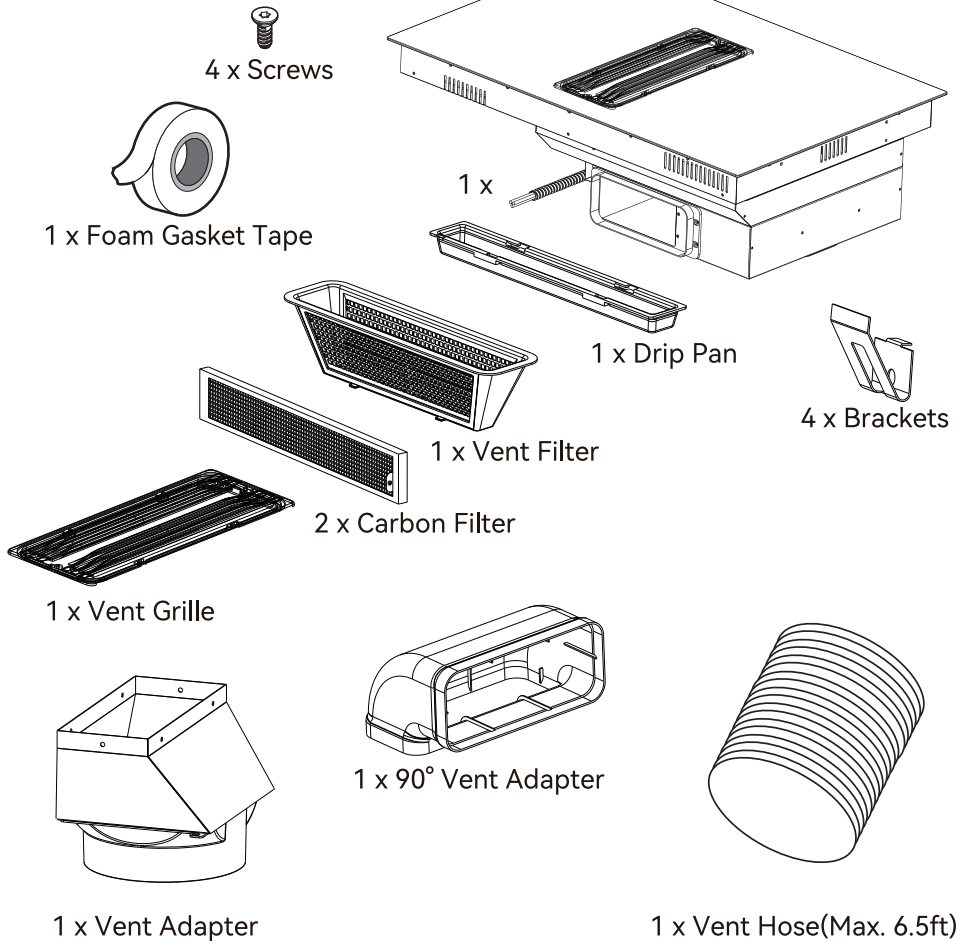
- the power supply cable is not accessible through cupboard doors or drawer
- there is adequate flow of fresh air from outside the cabinetry to the base of the hob
- if the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob
- the isolating switch is easily accessible by the customer

Cautions

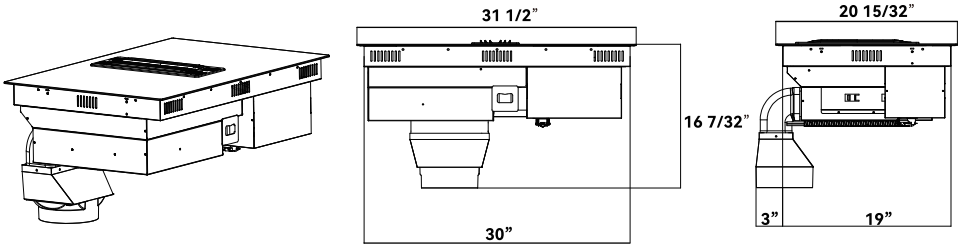
1. The hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.

3. The induction hotplate shall be installed so that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Unpacking Your Cooktop



30" Cooktop(Dimensions for Reference Only)



Unit shown fully assembled

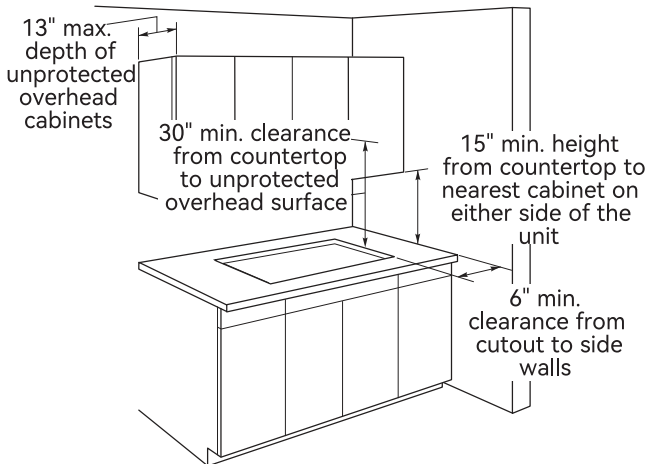
Preparing for Installation

Positioning the cooktop

The cooktop is designed to look best when centered in a cabinet at least 30" wide.

The exhaust vent beneath the cooktop must be located between wall studs or floor joists so that the ductwork may be installed properly.

At least 5 1/2" must be allowed between side edges of the cooktop and adjacent walls.



Avoid placing cabinets above the cooktop unit, if possible, in order to reduce the hazards caused by reaching over heated surface units. If cabinets are placed over the cooktop, the risks can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

If the cabinetry is used above the cooktop, allow a minimum 30" clearance between the cooking surface and the bottom of the unprotected cabinet. If the clearance between the cooktop and the cabinetry is less than 30", the cabinet bottom must be protected with a flame retardant millboard at least 1/4" thick, or gypsum board at least 3/6" thick, covered with 28 gauge sheet steel or 1/32" thick copper. Clearance between the cooktop and the protected cabinetry **MUST NEVER BE LESS THAN 24"**

EXCEPTON: Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with that appliance.

Working areas adjacent to the cooktop should have an 15" minimum clearance between the countertop and the bottom of the cabinet. If the clearance is less than 15", the adjacent cabinets should be at least 5 1/2" from the side edge of the cooktop

Preparing the base cabinet

This cooktop is designed to fit easily into a variety of cabinets. However, the combined installation of a downdraft vent and a cooktop require careful consideration.

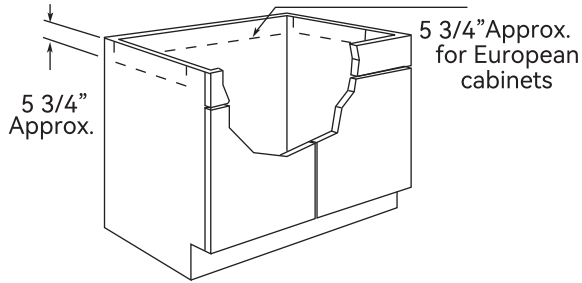
Some cabinets may require modifications.

This installation requires a 24" min. deep cabinet base.

The cabinet must be at least 30" wide.

Preparing a cabinet that is against a wall

In some cabinets, the sides may need to be scooped or cut down 5 3/4" as shown, and the corner braces removed in order to accommodate the unit. In 75 cm and 90 cm frameless European cabinets, the back panel may need to be cut down 5 3/4" to accommodate the unit. down, and the corner braces removed in order to accommodate the unit.

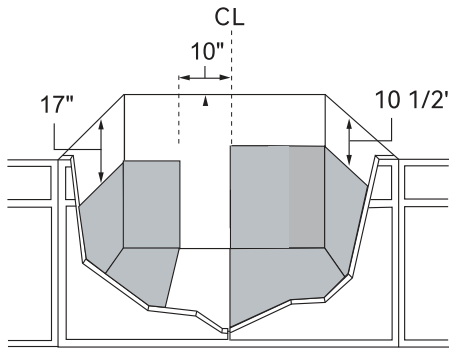


Rough Preparation of Junction Box

CAUTION FOR PERSONAL SAFETY, REMOVE HOUSE FUSE OR OPEN CIRCUIT BREAKER BEFORE PREPARING JUNCTION BOX.

Install an approved junction box within shaded area shown in diagram. Junction box must be at least 10 1/2" below top of cabinet.

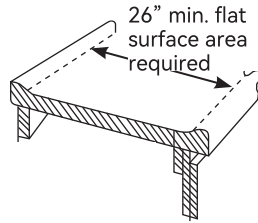
Run conductors from residence wiring to junction box according to local electrical codes.



Preparing The Countertop

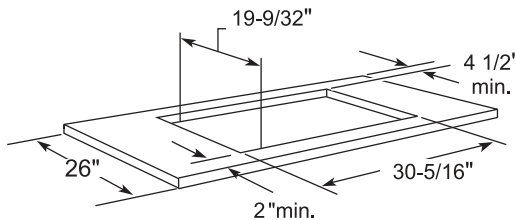
The countertop must have a deep flat surface to accommodate the cooktop and the vent.

Countertops with a rolled front edge and backsplash may not provide the flat surface area required.



A 1/2" wide flat area is required around the edge of opening for support of the unit. The cooktop unit must be level and sit squarely into countertop opening. Carefully cut countertop opening according to the dimensions shown in the illustration. Be sure that opening is cut squarely, with sides parallel to each other and rear exactly perpendicular to sides.

For island installation, maintain 2" minimum from cutout to front edge; 4-1/2" minimum from cutout to back edge; and 6" minimum from cutout to side edges of countertop.

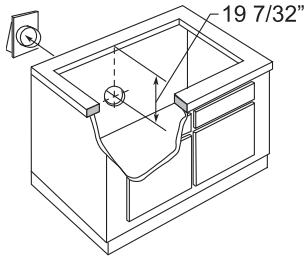


Preparing For Ductwork Venting

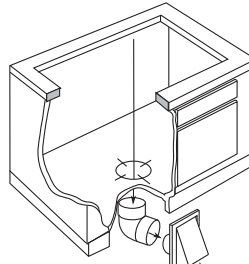
NOTE: Ductwork MUST be vented to outside. DO NOT vent into a wall, ceiling, crawlspace, attic or any concealed space.

Cut hole in cabinet wall or floor as appropriate for your installation. Make sure exhaust duct is located between wall studs or floor joists.

NOTE: When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities. Make sure that any opening/cutout in the wall behind the appliance and in the floor under the appliance are sealed properly.



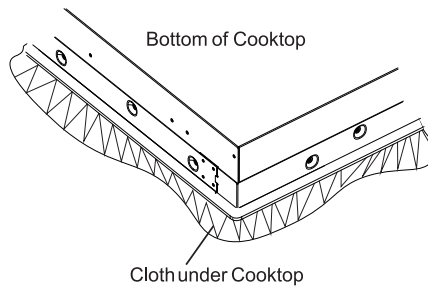
Rear Wall Venting



Downward Venting

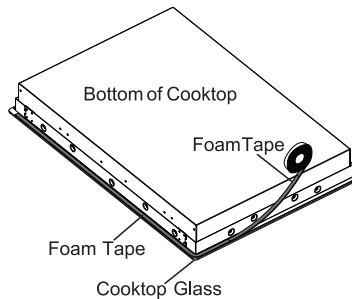
Protect surface of cooktop

Place a towel or tablecloth onto the countertop. Lay the cooktop upside down onto the protected surface.

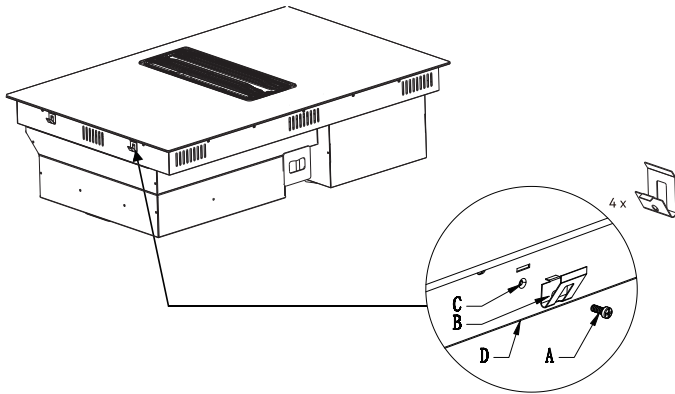


Attach foam tape

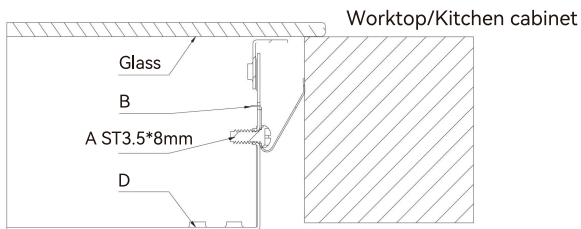
Apply the foam tape around the outer edge of the glass. Do not overlap the foam tape.



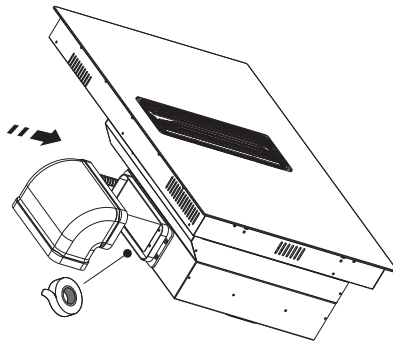
Attach The Brackets



A	B	C	D
Screw	Bracket	Screw hole	Bottom case



Connect The 90° Vent Adapter



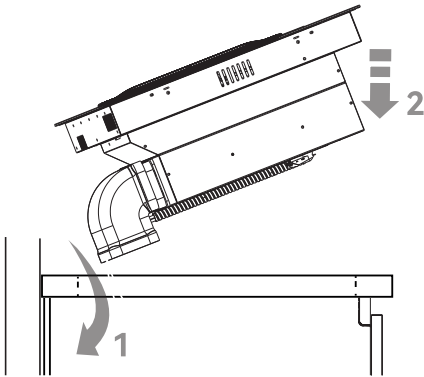
Installing The Cooktop

NOTE: Do not use the glass top vent opening to lift or move the cooktop into position.

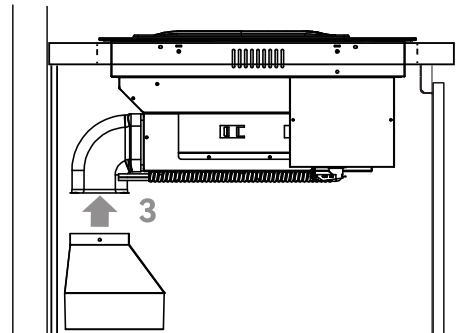
Lift the cooktop by the glass side edges as shown.



Insert the cooktop



Attach the vent adapter



Connecting the cooktop to the mains power supply



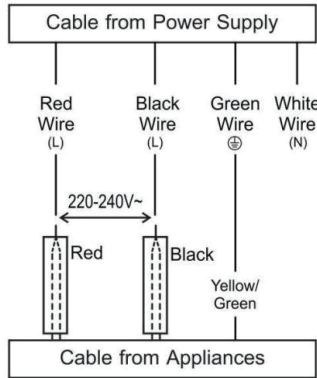
This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

1. the domestic wiring system is suitable for the power drawn by the hob.
2. the voltage corresponds to the value given in the rating plate
3. the power supply cable sections can withstand the load specified on the rating plate. To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C (167°F) at any point.



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

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



- If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 1/8" between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



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