



# HN9850FR

## Induction Hob

Installation, use and maintenance



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## Important

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance or use in a commercial environment.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

### **Appliance information:**

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

### **EU Declarations of Conformity**

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

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

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

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

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

### **Please note:**

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

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

### **FOR THOSE WITH HEART PACEMAKERS OR ACTIVE IMPLANTS:**

The function of this hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (2004/108/CE directives).

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

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

## Important

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

## Saving energy

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

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

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

# Cooking on Induction

The principle of induction cooking is based on magnetic effect.

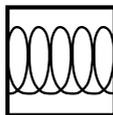
When you put your cookware on an induction zone and switch it on, the electronic boards in the hob produce induced currents in the base of the cookware and instantly raise its temperature. This heat is then transferred to the food inside the cookware.

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

Most cookware is compatible with induction cooking.

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

1. Using a magnet to see if the base of the pan is magnetic: if the magnet sticks, then the cookware is compatible.
2. Place the pan on one of the cooking zones and switch the zone on. If the display continues to show the selected power level then the cookware is compatible. If the display shows “E”, the cookware cannot be used on an induction hob.
3. Check the instructions, base or packaging of the pans for the symbols indicating suitability for use with induction:



# Hob layout

## Zones:

1. Rear left	2.1 - 3.7kW	4. Front left	2.1 - 3.7kW
2. Rear middle	2.1 - 3.7kW	5. Front middle	2.1 - 3.7kW
3. Rear right	2.1 - 3.7kW	6. Front right	2.1 - 3.7kW

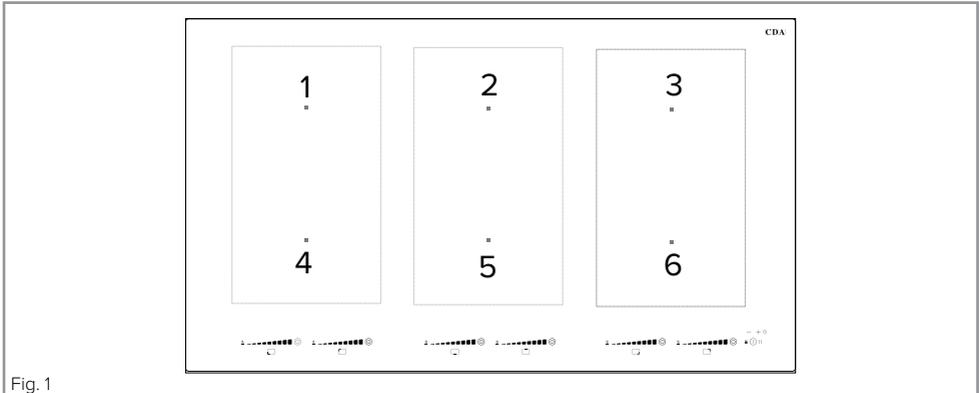


Fig. 1

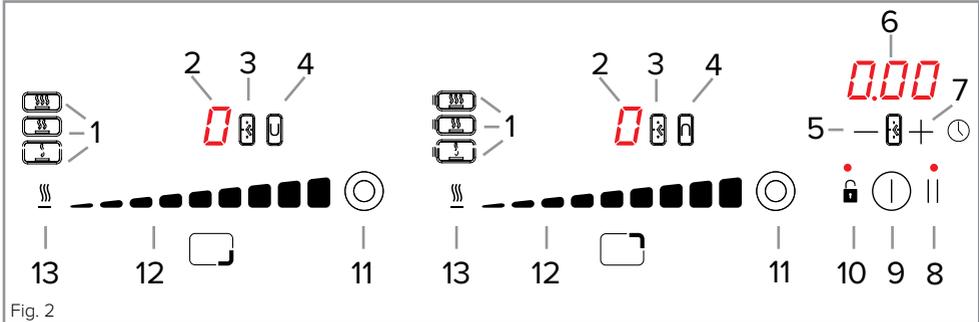


Fig. 2

## Control panel:

- |                                |                                     |
|--------------------------------|-------------------------------------|
| 1. Keep warm setting indicator | 8. Pause function sensor with LED   |
| 2. Cooking zone indicator      | 9. On/off sensor                    |
| 3. Timer activity indicator    | 10. Safety key lock sensor with LED |
| 4. Bridge function indicator   | 11. Booster function sensor         |
| 5. Timer minus setting sensor  | 12. Heat setting slider sensor      |
| 6. Timer display               | 13. Keep warm function sensor       |
| 7. Timer plus setting sensor   |                                     |

# Using your hob

## To switch the hob on

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

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

## To activate a zone and set a power level

- Simply set the desired power level using the heat setting slider sensor (12). The standard power levels range from 1 (minimum) to 9 (maximum). The hob will then begin heating providing that the correct cookware is being used.

## To deactivate a zone

- Simply use the heat setting slider sensor (12) to return the heat setting to '0' for that zone.
- If switching off multiple zones, the above step needs to be taken for each zone. When all the zones are at '0', the hob will switch off automatically after approximately ten seconds.
- Alternatively, to switch off the hob immediately, touch and hold the on/off sensor (9) for approximately two seconds.

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

# Booster function

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

## To activate the booster on a zone

- Set the desired heat setting using the heat setting slider sensor (12), if not already active, and then touch the booster function sensor (11) for that zone. 'P' will be displayed on the cooking zone indicator to show that the booster is on.
- The booster function automatically deactivates after 10 minutes of usage. The cooking zone will continue to operate at its nominal power at this point. The booster can be reactivated after this time provided the hob's internal components have not overheated.

## To deactivate the booster on a zone

- To cancel the booster at any time, use the heat setting slider sensor (12) to return the heat setting to '0' or an alternative level.

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

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

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

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

### **Operating time limiter**

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

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

## Timer/Minute minder

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

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

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

### To set the timer

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

zone the subsequent timer adjustment will affect.

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

### **To set the timer on multiple zones**

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

### **To cancel the timer**

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

minus and plus setting sensors (5 & 7) repeatedly to cycle through the zones until the timer activity indicator for the desired zone is illuminated brightly.

- Reduce the time on the timer display (6) to 0.00 using the timer minus setting selector (5). Wait for approximately 4 seconds for the timer to confirm cancellation before moving on to another zone.

### **To set the minute minder**

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

### **To cancel the minute minder**

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

# Pause function

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

## To activate the pause function

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

## To deactivate the pause function and resume cooking

- Press the pause function sensor (11) so that the Pause function LED goes out. Then, using the back right cooking zone's heat setting slider sensor (12), touch position '0' on the slider (the left-most position) and then slide your finger along the sensor to the right to heat setting '9'. The hob should then resume cooking as it was before the pause function was activated.

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

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

available for approximately 7 seconds after the hob has been switched off. Once power has been restored the pause function LED will flash to indicate that the previous settings can still be restored.

## Keep warm function

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

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

### **To activate the keep warm function**

- Touch the desired zone's keep warm function sensor (13) either once, twice or three times.
- Touching the keep warm function sensor (13) once will activate the 42°C heating level.
- Touching the keep warm function sensor (13) twice will activate the 70°C heating level.
- Touching the keep warm function sensor (13) three times will activate the 94°C heating level.

**Please note:** The keep warm setting indicators will display the (  ) symbol when the 42°C heating level is active, the (  ) symbol will be displayed when the 70°C heating level is active and the (  ) symbol will be displayed when the 94°C heating level is active. The cooking zone indicator will display a .

### **To deactivate the keep warm function**

- Touch the relevant zone's keep warm function sensor (13) the required number of times until the display reads '0' again.

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

## **Bridge function**

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

### **To bridge zones**

Touch both heat setting slider sensors (12) of the zones that you want to bridge. A successful zone bridge will be signified by the bridge function indicator (4) of both zones illuminating. Only one cooking zone indicator (2) will be lit however, and it is this zone's controls that should be used to control the bridge.

## To cancel the bridge

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

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



## Safety key lock

To prevent accidental use, the hob has a safety key lock which switches controls off temporarily or completely. The safety key lock can be activated when the hob is turned on but not when power has been switched off at, or the appliance disconnected from, the mains. Disconnecting the appliance from the mains will deactivate the safety key lock.

### To activate the safety key lock

Turn on the hob, set a power level if required, and then touch and hold the safety key lock sensor (10) for approximately 1 second.

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The hob should beep and the LED above the sensor should illuminate. The hob will now be significantly more protected from inadvertent use. The on/off sensor (9) can still be used to switch the hob off but when it is turned back on the lock will still be active.

### **To deactivate the safety key lock**

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

## **Residual heat indicator**

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

**IMPORTANT:** You should avoid touching any zone whilst the hob is in use or whilst residual heat indicators are displayed. In the event of a power cut or failure the residual heat indicators will not illuminate after the power supply is restored, nor when there is no power supply to the hob, yet the hob zone(s) may still be hot so extra care must be taken.

# Auto-heat function

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

## To activate the auto-heat function on a zone

- Simply set the desired power level using the heat setting slider sensor (12). Hold your finger in the same position on the slider sensor for approximately three seconds, until the letter 'A' appears.
- The display will alternate between the set power level and 'A' for a preset period of time, before reducing the power to the originally selected heat setting. The duration of each auto-heat setting's limiter is shown in the table below.

## To deactivate the auto-heat function

- Simply set the desired power level using the heat setting slider sensor (5).

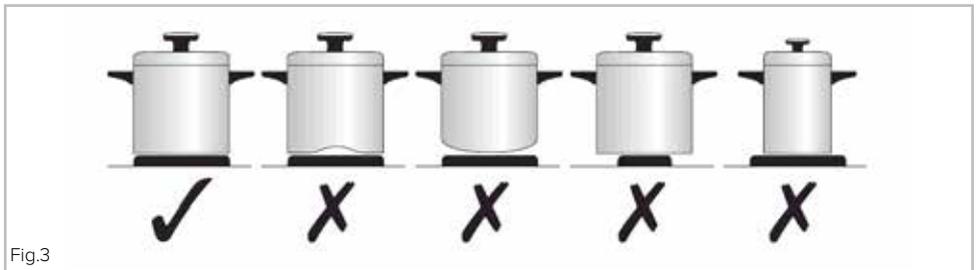
Zone Heat Setting	1	2	3	4	5	6	7	8	9	P
Maximum Operating Time (seconds)	48	144	228	372	408	120	168	216	12	--

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

# Efficient use of your hob

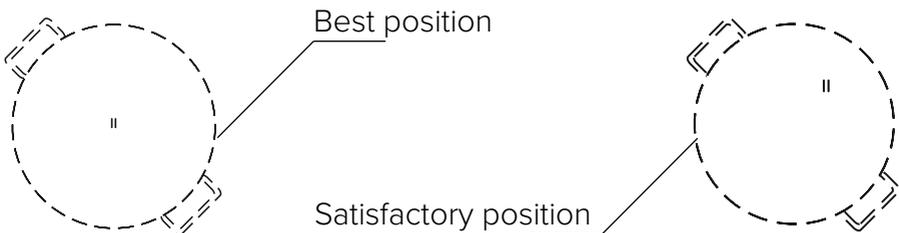
The hob is equipped with zones designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms. The most efficient use of the hob is shown below, where the pan and zone are correctly chosen.

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



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

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



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

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

## Care and maintenance

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

### **Important:**

- Steam cleaners must not be used when cleaning this appliance.
- You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.
- Sugar and starch can cause permanent damage to the surface of the hob. Wipe away any spillages immediately but be careful given that the hob top will be hot during and after usage.
- Avoid letting pans boil over where possible to ensure that the need for cleaning is minimal.
- Always use a soft sponge or cloth where possible. Utensils such as scouring sponges and some brushes could cause scratches to the hob top.

A cleaning guide is available on page 24.

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

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

**Contact CDA Customer Care**

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

T: 01949 862 012                      F: 01949 862 003

E: [customer.care@cda.eu](mailto:customer.care@cda.eu)    W: [www.cda.eu](http://www.cda.eu)

# Troubleshooting

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

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

**Should any error code show on the zone displays, or the above steps not resolve an issue, please contact CDA Customer Care for assistance. Contact details are on page 24.**

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

# Installation - preparation

## Unpacking the hob:

Take care not to drop any parts.

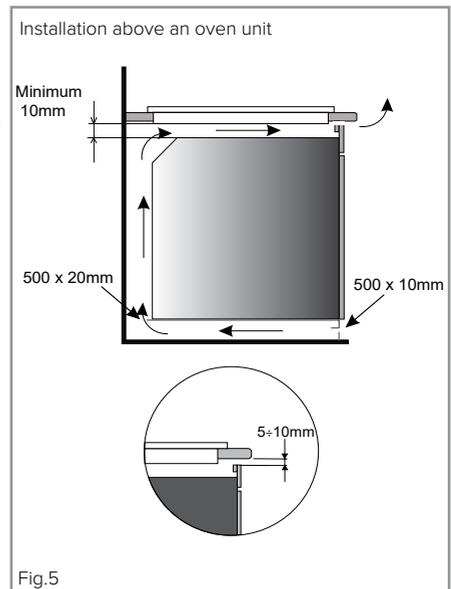
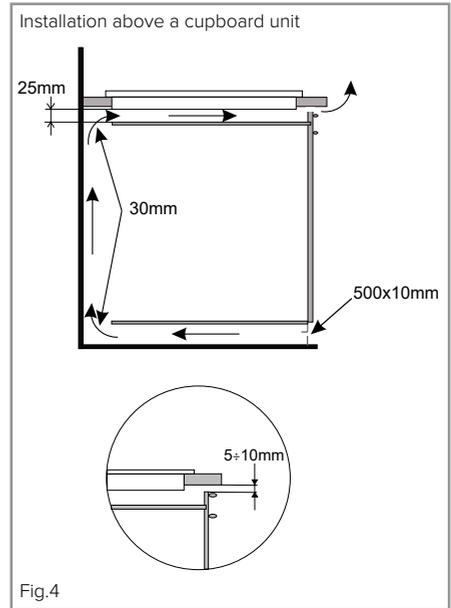
## Fitting position of the hob:

This appliance must be, **when installed**, a minimum of 50mm from any back wall and a minimum of 55mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. The 55 may be reduced to 50mm if the adjacent surface is resistant to fire (tiles or steel for example). These dimensions are shown in Fig.8 on page 30.

## Ventilation requirements:

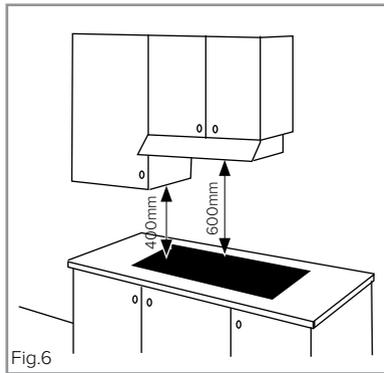
This appliance must be installed to allow air to flow freely to the air intake and from the air outlet. An air gap of 25mm is recommended immediately below the hob (minimum of 10 with oven below).

Failure to allow sufficient ventilation could cause problems with operation or damage to the hob and constitutes incorrect installation, which is not covered by the product's warranty (Figs. 4 and 5).



### **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 600mm (650mm is recommended) (Fig.6). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 600mm, 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).

### **Important notes:**

- Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- This appliance is designed to be installed into cabinet units capable of withstanding temperatures of 100°C +.

## Important notes:

- Never place perishable foods, cleaning products or flammable items in the cupboard below the appliance.
- If an oven is to be installed below the hob, the thermal safety system on the hob may not allow the hob to be used at the same time as a pyrolytic programme on the oven.
- **Ensure that the top rail is removed prior to installation, and that no unit cross member is blocking the air outlets.**
- If the hob is to be located above a working drawer, we recommend that the drawer is not used for storing soft items, for example dusters or towels; this is to minimize the risk of the cooling system air intakes being obstructed.

## How to install the hob

### Overall dimensions of the hob:

Width: 900 mm    Depth: 518 mm

Hob thickness: 52 mm

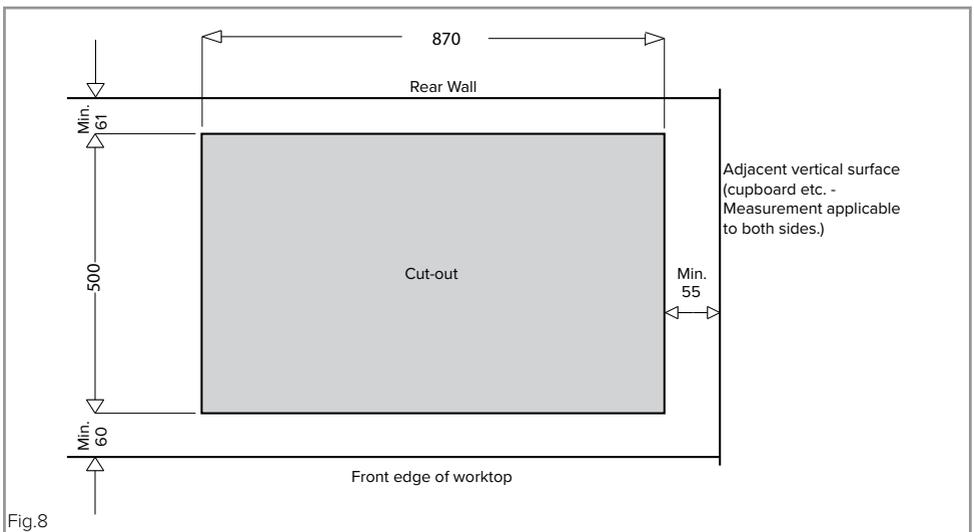
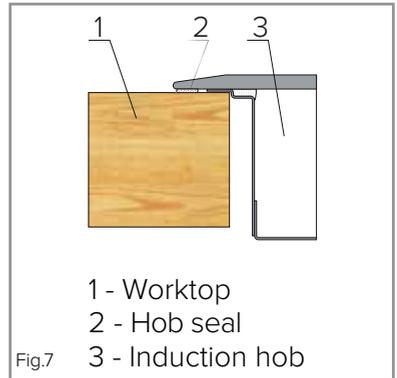
### Worktop cut-out dimensions:

Width: 870 mm    Depth: 500 mm

1. Make the required hole in the worktop. Before doing this, you must check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The cut-out (Fig.8) shows a 61mm gap from the rear wall to the cut-out edge. The distance from the hob, when fitted, to the back wall is to be 50mm.

If a splashback/worktop upstand is to be fitted, take this into account when cutting the hole. The minimum distance that the hob should be positioned away from the rear wall or splashback is 50mm.

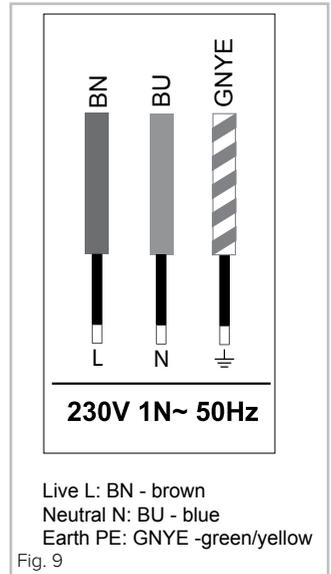
2. Make sure that the worktop is clean and dust free and insert the hob into the cut-out opening. Press the hob firmly into place so that the seal connects with the worktop (Fig. 7).



# 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 appliance is intended to be connected to fixed wiring and is NOT suitable for connection to a 13A plug or 13A supply.**
- **This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance and the switch must be accessible at all times.**

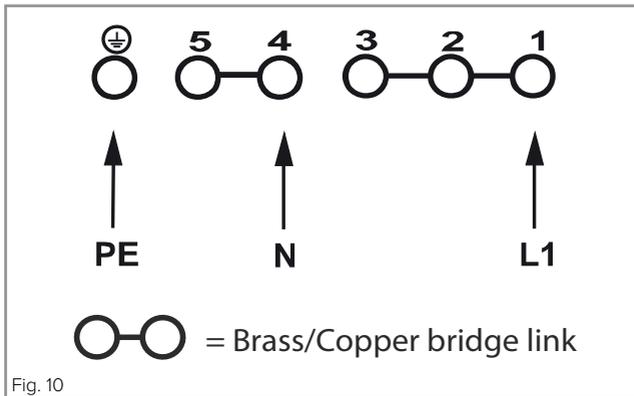


## Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 4mm<sup>2</sup>, HO5VV-F).
- This appliance is intended to be connected to the mains supply with a cable of cross sectional area 4mm<sup>2</sup>.
- 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.
  - **Should the mains cable be damaged or need to be replaced, it should only be done so by a qualified electrician or engineer.**
- The connections to the hob are shown below;**



- Terminals 1,2 and 3 must be bridged. Terminals 4 and 5 must also be bridged, but separately from 1, 2 and 3.
- Ensure that the brass links are securely fitted. Failure to do so may prevent the hob from operating correctly and may cause damage.

Appliance electrical rating: 11100W

## Energy Efficiency Information

Attribute	Symbol	Value	Units
CDA model		HN9850FR	
Type of hob		Built in	
Number of cooking zones and/or areas		6	
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	∅	FL:22.0 x 18.4 FR:22.0 x 18.4 RL:22.0 x 18.4 RR:22.0 x 18.4 RM:22.0 x 18.4 FM:22.0 x 18.4	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm	L W	NA	cm
Energy consumption per cooking zone or area calculated per kg	EC <sub>Electric cooking</sub>	FL:188.9/ FR:188.9/ RL:188.9/ RR:188.9/ RM:188.9/ FM:188.9	Wh/kg
Energy consumption for the hob calculated per kg	EC <sub>Electric hob</sub>	188.9	Wh/kg



**For service or queries relating to your product please contact:**

The Customer Care Department on **01949 862 012** or email [customer.care@cda.eu](mailto:customer.care@cda.eu)

**For more information please contact:**

The Sales Department on **01949 862 010** or email [sales@cda.eu](mailto:sales@cda.eu)

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