







WRDDH77

User Manual



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| Before you start

These instructions are for your safety. Please read them thoroughly prior to installation and retain them for future reference.

WARNING: All installation work must be carried out by a suitably qualified person, strictly following local building regulations and these instructions.

- To avoid the risks that are always present when you use an electrical appliance it is important that this hob is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. After unpacking the hob please check that it is not damaged. If in doubt, do not use the appliance and contact Customer Services.
- Check the package and make sure you have all of the parts listed and decide upon the appropriate location for your product. If this product contains glass please take care with fitting or handling to prevent personal injury or damage to the product. The specification plate shown on this appliance displays all the necessary identification information for ordering replacement parts. If you sell the appliance, give it away, or leave it behind when you move house, please ensure that you pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.



People with a heart pacemaker should consult with their doctor before using any induction hob.

| Safety

If the surface of the hob is cracked, switch off the appliance to avoid the possibility of electric shock.

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.

The hob shall be installed such that better heat radiation can be ensured to enhance its reliability.

The wall and induced heating zone above the table surface shall withstand heat.

To avoid any damage, the worktop and adhesive must be resistant to heat.

DANGER OF FIRE: Do not store items on the cooking surfaces.

Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

Before obtaining access to terminals, all supply circuits must be disconnected.

The hob and its accessible parts become hot during use.



| Safety (continued)

Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame eg. with a lid or a fire blanket.

Consult local regulations regarding extraction outlets and ensure these are complied with. Do not connect the hood to a ventilation or hot air duct containing combustion fumes from burning gas or other fuels.

This hob 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 hood. Cleaning and user maintenance shall not be made by children without supervision. Keep the hob and its supply cord out of the reach of children less than 8 years old.



| Safety (continued)

- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- There shall be adequate ventilation of the room when the hood is used at the same time as appliances burning gas or other fuels. Ensure that the negative pressure of the installation site does not exceed 4 Pa (0.04 mbar) to ensure combustion fumes are not drawn back into the room.
- Do not use a steam cleaner for care and maintenance.
- Do not use inappropriate child safety shields or hob guards. These can cause accidents.
- Do not use covers. These can cause accidents or overheating and damage to the electric hob.
- We recommend that great care be taken during use and cleaning. Please read the Care & Maintenance section in this manual carefully.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a fire blanket.
- The hob is not intended to be operated by means of an external timer or separate remote control system.
- 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 safety hazard.
- Do not install the hob outdoors in a damp place or in an area which may be prone to water leaks such as under or near a sink unit. In the event of a water leak affecting the hob, do not use and contact customer services to arrange for inspection.
- Do not use the hob if it shows signs of damage or imperfection. Contact customer services for assistance.
- The manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.
- The appliance is for domestic use only as a hob.



Electrical installation

All installation must be carried out by a competent person or qualified electrician.

Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate.

Direct Connection

1. Check the domestic wiring system is suitable for the power drawn by the hob.
2. Check 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 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.

- If the power cable is damaged or to be replaced, the operation must be carried out the by 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 3mm 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.

This appliance requires a 32 Amp Miniature Circuit Breaker.

To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance but contact Customer Services.

The manufacturer declines all liability for damage caused to persons and objects due to incorrect or improper installation of the appliance. Any permanent electrical installation must comply with the latest wiring regulations applicable to your country and for your own safety a qualified electrician or contractor should undertake the electrical installation.



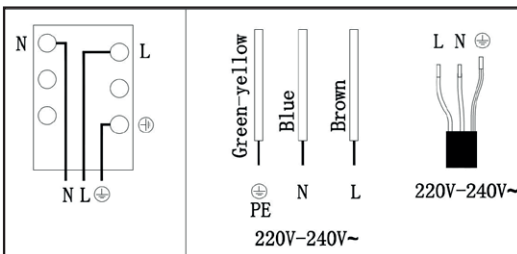
WARNING: This is a Class I appliance and MUST BE EARTHED.

This appliance is supplied with a 3 core mains cable coloured as follows:

Brown = L or Live

Blue = N or Neutral

Green and Yellow = E or Earth



**| Technical data**

Supply voltage	220-240V~ 50/60Hz
Cooking zones	4 zones
Power consumption	7200W
Max. power consumption	7335W
Protection class	I
Product size L x W x H (mm)	770 x 520 x 250
Built-in dimensions A x B (mm)	750 x 490
Net weight	18.3kg

Trademark	Value
Model identification	WRDDH77
Annual Energy Consumption (AEC hood) (kWh/year)	29.0
Energy consumption for the hob (EC) (Wh/kg)	194.2
Energy Efficiency class	A
Fluid Dynamic Efficiency	27.2
Fluid Dynamic Efficiency class	B
Grease Filtering Efficiency (GFE hood)	45.8
Grease Filtering Efficiency class (GFEhood)	F
Minimum air flow at working point (in normal use) (m3/h)	198.6
Maximum air flow at working point (in normal use) (m3/h)	440.1
Maximum air flow at highest setting (Qmax) (m3/h)	454.8
Maximum air flow at highest setting (Qmax) (m3/h) (with Boost)	579.3
Weighted sound power level at minimum setting (LWA) (dB)	45.0
Weighted sound power level at maximum setting (LWA) (dB)	64.0
Sound power level of boost if any (LWA) (dB)	67.0
Measured power consumption off mode (Po) (W)	0.46
Measured power consumption in standby mode (Ps) (W)	-

The measurement and calculation method of the above table was done in accordance with Commission Delegated Regulation (EU) No 65/2014 & Commission Regulation (EU) No 66/2014.



Technical data

Time increase factor (f)	1.0
Energy Efficiency Index (EElhood)	49.2
Measured air flow rate at best efficiency point (QBEP) (m3/h)	264.2
Measured air pressure at best efficiency point (PBEP) (Pa)	294.0
Measured electric power input at best efficiency point (WBEP) (W)	79.4
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm (Ø) (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 x W) (mm)	Left: 380 x 190 Right: 380 x 190
Energy consumption per cooking zone or area calculated per kg (EC) (Wh/kg)	
Left cooking area (rear part)	181.5
Left cooking area (centre part)	206.8
Left cooking area (front part)	194.2
Right cooking area (rear part)	181.5
Right cooking area (centre part)	206.8
Right cooking area (front part)	194.2



| Troubleshooting

IMPORTANT: The connectivity operation above must be completed within two minutes of turning on the power to the cooker hood. If this is not successful, switch off both the hood and the hob, wait for one minute and attempt the connectivity again.

If an abnormality occurs, the induction hob will enter the protective state automatically and display corresponding protective codes:

Error code	Possible cause	Solution
<u>L</u> —	No pan or pan not suitable.	Replace the pan.
ER03	Pan placed over the control panel or water on the glass/over the controls.	Clean the control panel or move the pan.
F1 E	The connection between the display board and the left mainboard is fail (the cooking zone which indicator showing 'E')	1. Connection cable not correctly plugged or defective; 2. Replace the mainboard.
F3 E	Coil temperature sensor failure. (the cooking zone which indicator showing 'E')	Replace the coil sensor.
F4 E	Mainboard temperature sensor failure. (the cooking zone which indicator showing 'E')	Replace the mainboard.
E1 E	Temperature sensor of the ceramic glass plate is high.	Please restart after the induction hob cools down.
E2 E	Temperature sensor of the IGBT is high.	Please restart after the induction hob cools down.
E3 E	Abnormal supply voltage (too high)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E4 E	Abnormal supply voltage (too low)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E5 E	Temperature sensor failure (the cooking zone which indicator showing 'E')	Check connection cable is correctly plugged in or assembly defective.

The above is a table of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob and please contact the service department.



| Declaration of Conformity

(EU & UK) Declaration of Conformity

Name and address of the manufacturer or his authorised representative:

AAUK Ltd

Unit 3 Normandy Landings

Pope Street, Castleford

West Yorkshire

WF6 2AG

This declaration of conformity is issued under the sole responsibility of the manufacturer. Object of the declaration:

- **Product: Flex Zone Central Control Induction Hob**
- **Model: WRDDH77**

The object of the declaration described above is in conformity with the relevant Union harmonisation legislation.

References to the relevant harmonised standards used or references to the other technical specifications in relation to which conformity is declared:

- EN 60335-2-6: 2015 + A1: 2020 + A11: 2020
- EN 60335-2-31:2014
- EN 60335-1: 2012 + A11: 2014 + A13: 2017 + A1: 2019 + A14: 2019 + A2: 2019
- EN 62233: 2008
- BS EN 60335-2-6: 2015 + A11: 2020
- BS EN 60335-2-31:2014
- BS EN 60335-1: 2012 + A2: 2019
- BS EN 62233: 2008
- EN 61591:1997+A1:2006+A2:2011+A11:2014 +A12:2015
- EN 60704-1:2010+A11:2012
- EN 60704-2-13:2017
- EN 50564:2011
- EN 60350-2:2018
- EN 55014-1:2017+A11:2020
- EN 55014-2:2015
- EN IEC 61000-3-2:2019
- EN 61000-3-3:2013+A1:2019



| Recycling & disposal



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labelled in compliance with European directive 2011/65/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

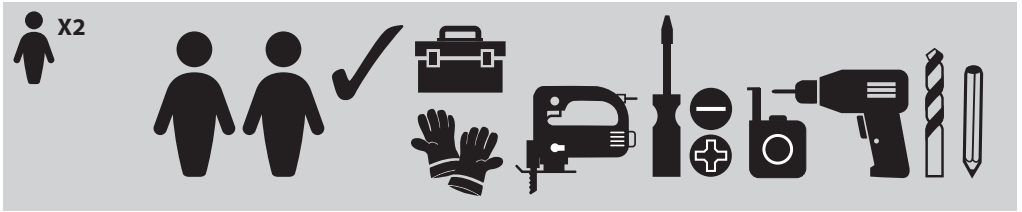
The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

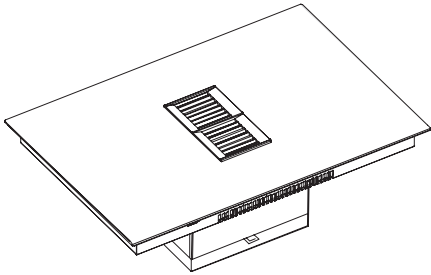
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



| What's required for installation



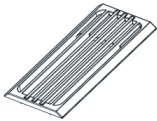
| What's in the box



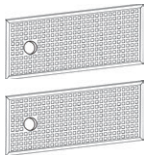
[01] x 1



[02] x 1

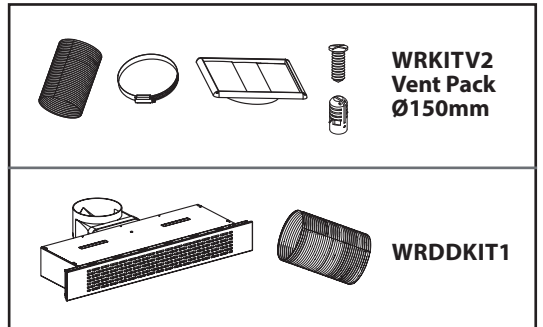


[03] x 1



[04] x 2

Not included

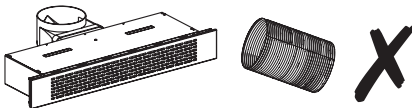
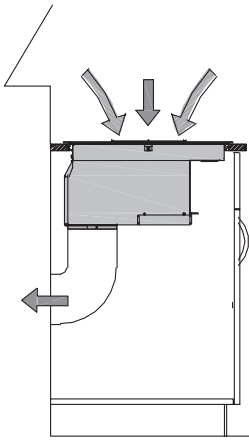




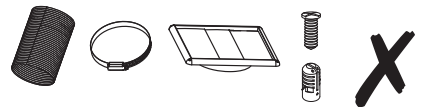
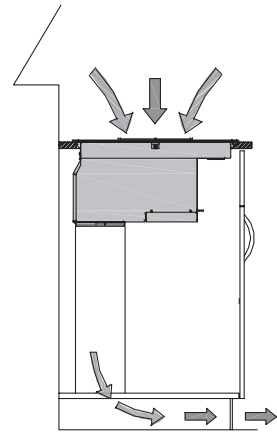
| Choose a type of installation



A **DUCTED OPTION**
 (extraction to the outside)
 This appliance is for installation
 in a 800mm or 1000mm base
 cabinet only.



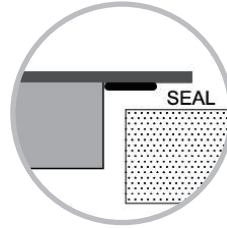
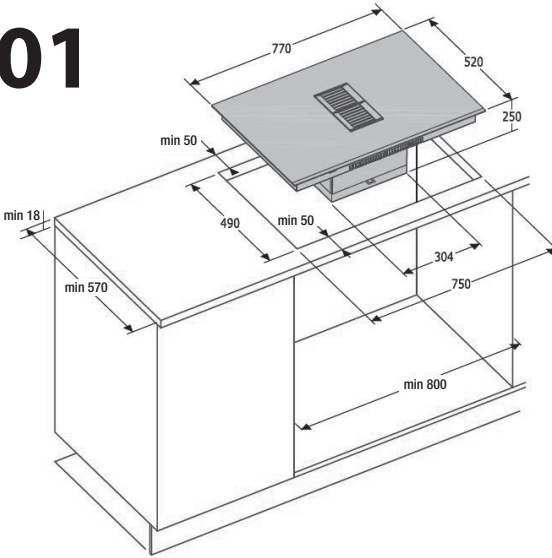
B **RECIRCULATION OPTION**
 (no extraction to the outside).
 This appliance is for installation
 in a 800mm or 1000mm base
 cabinet only.





| Cut out work surface

01



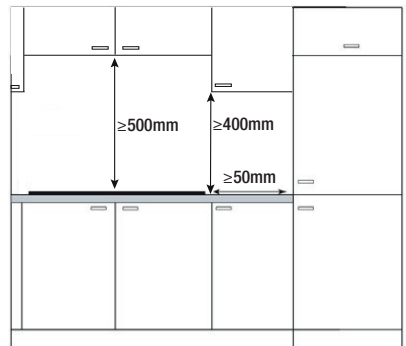
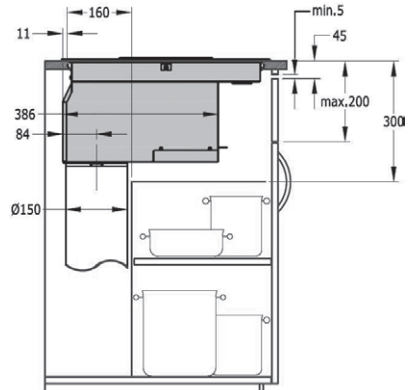
Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 18mm.

Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate as shown above.

Make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked.



WARNING: Good ventilation is required around the appliance for easier dissipation of heat and low power consumption. Sufficient clearance is required around the appliance. The minimum base unit width that this appliance can be installed into is 800mm wide.



| Before you install the hob

02

Before locating the fixing brackets the hob should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

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.
- If the appliance is installed above a drawer the hob ventilation can warm up the items stored in the drawer during the cooking process.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- The power supply cable is not accessible through cupboard doors or drawers.
- 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 3 mm 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 surface surrounding the hob.

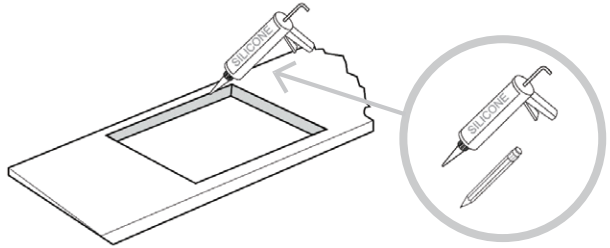


| Seal the work surface & hob

03

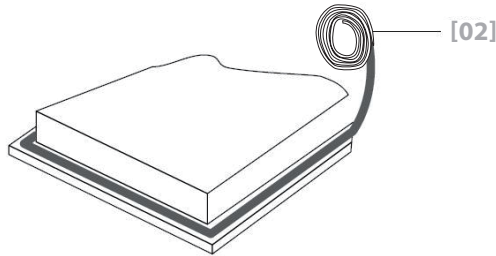
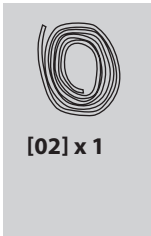
IMPORTANT: Ensure that the product is fully cured as per the manufacturers instructions before you commence installation of the hob. The hob MUST NOT be sealed into the worktop.

Cut out worktop to supplied dimensions shown in **DIAGRAM 01** with suitable equipment. Seal the cut edge of the worktop using silicone or PTFE prior to fitting the hob.



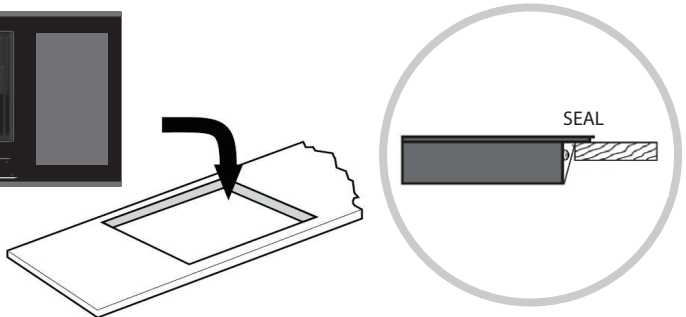
04

Stretch out and stick the supplied seal along the underside edge of the hob, ensuring the ends overlap.



05

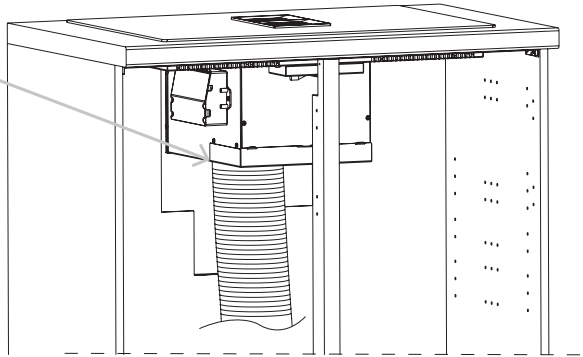
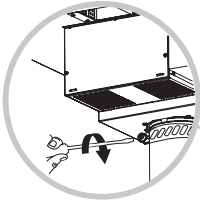
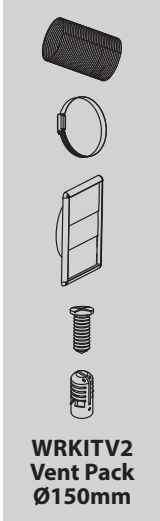
Once the seal is fitted, position the hob into the cut-out in the worktop. Apply gentle downwards pressure onto the hob to push it into the worktop ensuring a good seal around the outer edge as shown.



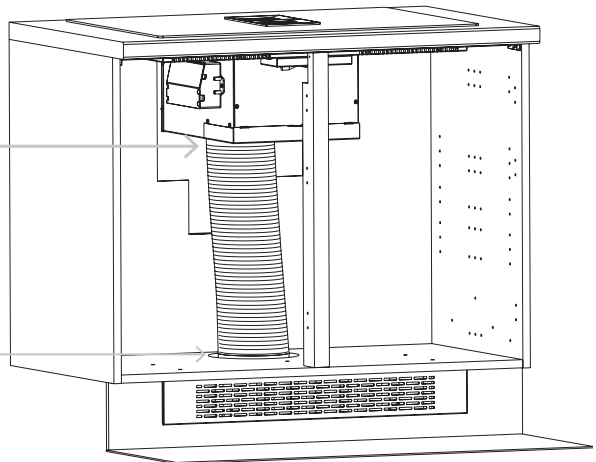
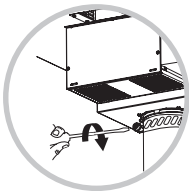
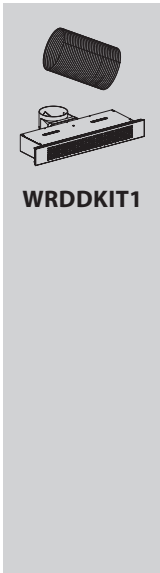
WARNING: Do not use adhesive to fix the hob into the worktop.



06 **A** DUCTED OPTION (extraction to the outside)



07 **B** RECIRCULATION OPTION (no extraction to the outside)

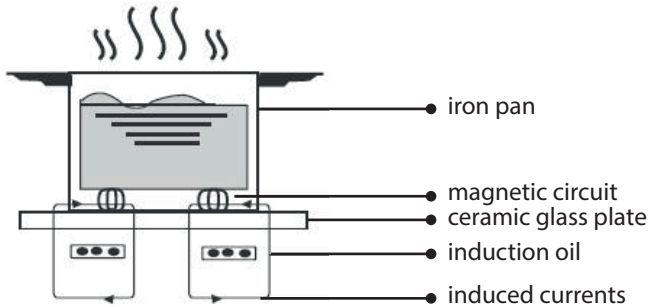


| Induction Cooking

Before using your Induction Hob

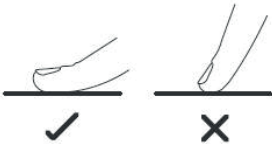
- Read this guide, taking special note of the Safety section.
- Remove any protective film that may still be on your Induction hob.

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



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.



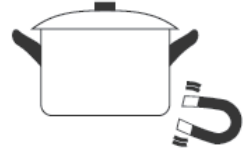
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

| Choosing the right cookware




Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.



If you do not have a magnet:

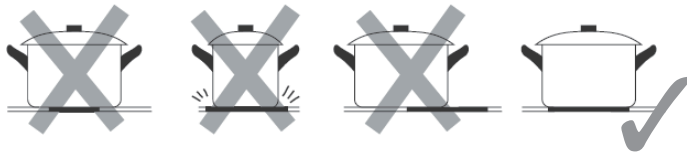
1. Put some water in the pan you want to check.
2. If  does not flash in the display and the water is heating, the pan is suitable.

Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic and earthenware.

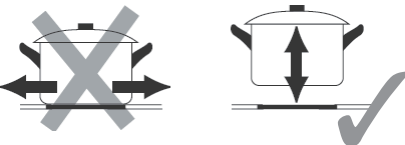
Do not use cookware with jagged edges or a curved base.




Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.



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



 Before you start

WARNING: Read the instructions before using the appliance.

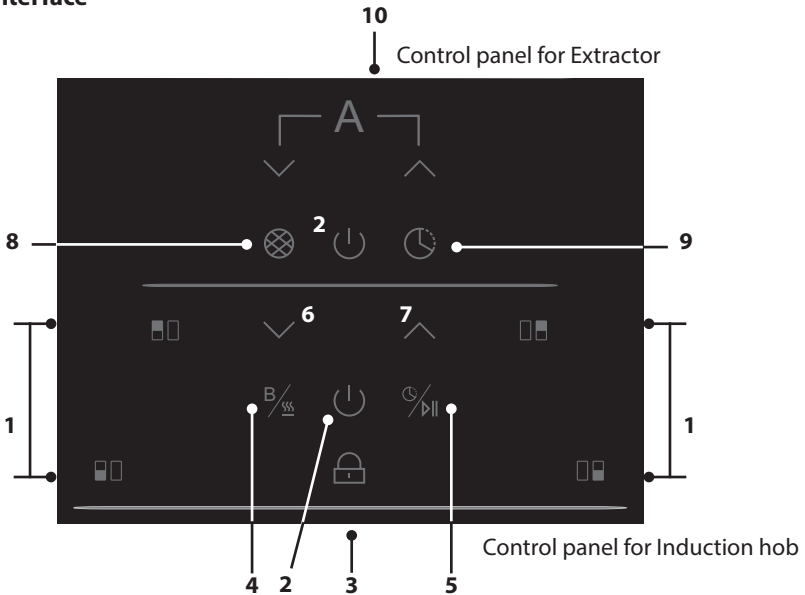


People with a heart pacemaker should consult with their doctor before using any induction hob.





Switch on the appliance at the switched fused connection unit. The appliance is ready for use.

| Functions & Settings

01 User interface



1. Zone Select Key
2. On/Off Key
3. Child Lock
4. Boost Control/Keep Warm Key
5. Timer/Pause Key
6. Power/Timer Regulating Key (Reduce) ∨
7. Power/Timer Regulating Key (Increase) ∧
8. Grease Filter Clean Reminder
9. Delay Shutdown Key
10. Auto Mode Combination Key

Heating Zone	Max. Power (220-240V~50/60Hz)
	2000/2800W (Booster)
	1500/2000W (Booster)
Extractor	135W
	1500/2000W (Booster)
	2000/2800W (Booster)
Total Rating Power	7335W


02 General Use

Boost Control/Keep Warm Functions


Activate Boost Control

- Select the heating zone you wish to use by touching the relevant Zone Select Key.
- Touching the Boost Control/Keep Warm Key, the zone indicator will show 'P' and the power reaches Max.

Cancel Boost Control

- Touching the relevant Zone Select Key that you wish to cancel.
- Touching the Power/Timer Regulating Key (Reduce)  to cancel the Boost function, then the cooking zone will revert to level 9.
- The function can work in any cooking zone.
- The cooking zone returns to level 9 after 5 minutes.

Activate Keep Warm Function

- Touch the Zone Select Key button of the zone that you wish to keep warm, an indicator next to the key will flash.
- Touch the Boost Control/Keep Warm Key and hold for 3 seconds, the cooking zone indicator will display 

Cancel Keep Warm Function

- Select the cooking zone you wish to operate, and then touch the Boost Control/Keep Warm Key and hold for 3 seconds. The cooking zone will be **OFF**.

Child Lock Function

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the **OFF** control are disabled.

To lock the controls

- Touch the Key Lock Control for 3 seconds. The Timer indicator will show 'Lo'.

To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the Key Lock Control for a while.
3. You can now start using your Induction hob.



When the hob is in the lock mode, all the controls are disabled except OFF, you can always turn the hob off with the OFF control in an emergency, but you shall unlock the hob first in the next operation.



Pause Function

The hob has a handy restart function to pause and restart the cooking process if you're interrupted.

- When the hob is on and working, press the Pause Key and hold for 3 seconds, all burner will stop working, and all LED indicator will show the symbol '||'.
- Press the Pause Key and hold for 3 seconds again, all functions will restart at the previous setting.

02 General Use



Timer Function


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 has expired.
- You can set it to turn one cooking zone off after the set time has expired.
- You can set the timer for up to 99 minutes.

Using the Timer as a Minute Minder if you are not selecting any cooking zone:

1. Make sure at least one cooking zone is turned on.

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

2. Touch the Timer Key .
The minder indicator will start flashing and '10' will show in the timer display.
3. Set the time by touching the \vee or \wedge control of the timer

Hint: Touch the \vee or \wedge control of the timer once to decrease or increase by 1 minute.


Touch and hold the \vee or \wedge control of the timer to decrease or increase by 10 minutes.

To cancel the timer touch the \vee key until the timer display shows '00'.

4. When the time is set, it will begin to count down immediately. The display will show the remaining time .

5. Buzzer will beep for 30 seconds and the timer indicator will turn off when the set time has expired.

Setting the timer to turn one or more cooking zones off if the timer is set on one zone:

1. Select the relevant cooking zone which is working by touching the Zone Select Key.
2. Press the Timer Key .
The minder indicator will start flashing '10' and you can set the timer at this point.
3. Using the \vee or \wedge control you can set the timer from 1 to 99 minutes.

Hint: Touch the \vee or \wedge control of the timer once to decrease or increase by 1 minute.

Touch and hold the \vee or \wedge control of the timer to decrease or increase by 10 minutes.

To cancel the timer touch the \vee key until the timer display shows '00'.

4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flashes for 5 seconds.

NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.

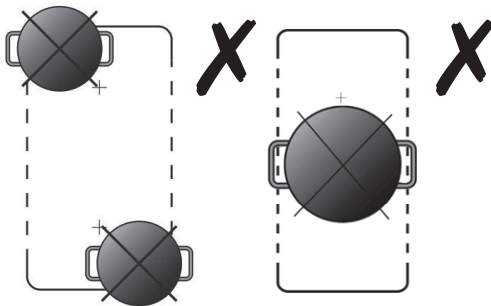
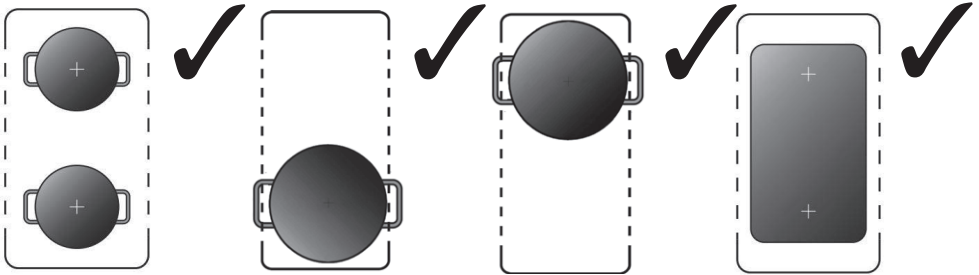


5. When cooking timer expires, the corresponding cooking zone will be switched off automatically.
6. Other cooking zones will keep operating if they were turned on previously.
7. When using 'the timer as an alarm' and 'the timer to switch off the zones' together, the display will show the remaining time of alarm as first priority. Press cooking zone to show the remaining time of switch-off timer.






03 Flexible Area

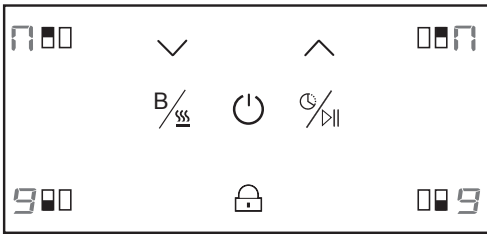
- This area can be used as a single zone , according to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately.
- When working as a single zone, and cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware is automatically switched off.

IMPORTANT: Make sure cookware is placed centred on the single cooking zone. To use the whole flexible zone use a rectangular or oval cooking pan. Examples of good pan placement and bad pan placement are shown below.







03 Flexible Area
To activate the flexible area as a single big zone

1. Press the Zone Select Key   at the same time for the left group or
press the Zone Select Key   at the same time for the right group.
2. The flexible zone indicator  above the power lever indicator will be lit up.



3. If the pan is moved from the front to the rear part (or vice versa), the flexible area detects automatically the new position, keeping the same power.

To deactivate the flexible area

1. Press the Zone Select Key   at the same time hold 3 seconds for the left group or
press the Zone Select Key   at the same time hold 3 seconds for the right group.

Over-Temperature Protection

An internal temperature sensor will monitor the temperature inside the induction hob. When an excessive temperature is detected, the induction hob will stop operation automatically.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob will automatically go onto standby in 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

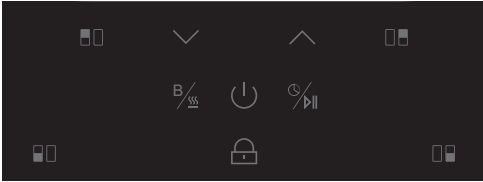
Auto Shutdown Protection

Auto Shutdown is a safety protection function for your induction hob. It will shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:







Power Level	Default Working Timer (min)
1-3	360
4-6	180
7-8	120
9	90

When the pan is removed, the induction hob can stop heating immediately and the hob automatically switches off after 2 minutes.

04 | Using your Induction Hob



To start cooking


1. Touch the ON/OFF key  for 3 seconds.
After power on, the buzzer beeps once, all displays show 'H', indicating that the induction hob has entered the state of 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. According to the heating zone where the pan is placed, select a relevant Zone Select Key by pressing  key and '0' will flash.
 4. Select the power level by pressing the Power/Timer Regulating Key (Reduce) 
or
Power/Timer Regulating Key (Increase) 
 5. The Power level will start at 5.
Pressing the Power/Timer Regulating Key  (Increase) will count up the power levels from 5 to 9 in numerical order.
Pressing the Power/Timer Regulating Key  (Reduce) will take the power straight from 9 to 0.
- If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need to start again at Step 1.
 - You can modify the heat setting at any time during cooking.

If the display flashes  alternately with the heat setting

This means that:

- You have not placed a pan on the correct cooking zone,
or
the pan you're using is not suitable for induction cooking,
or,
the pan is too small or not properly centred on the cooking zone.
- No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minute if no suitable pan is placed on it.





When you have finished cooking

- Touch the relevant Zone Select Key that you wish to switch off.
- Pressing the Power/Timer Regulating Key (Reduce)  will decrease the power to '0' level.
- **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, by using the hotplate that is still hot.





05 | Using your Extractor





To start the extractor

1. Touch the ON/OFF key  for 3 seconds.
After power on, the buzzer beeps once, all displays show '1-', indicating that the extractor has entered the state of standby mode.
2. Select the power level by pressing the Power/Timer Regulating Key (Reduce) 
or
Power/Timer Regulating Key (Increase) 
3. The power level will start at 0.
Pressing the  will count up the power levels from 0-5-P in numerical order.
 - If you don't choose a power setting within 1 minute, the extractor will automatically switch off. You will need to start again at Step 1.
 - You can modify the setting at any time during cooking.

Using the Auto Mode Combination





1. Whilst the fan is running, press the   keys at the same time, hold for 3 seconds.
2. After 3 seconds, the display will show 'A' and flashes for 5 seconds. After 5 seconds, the display will stop flashing. At this point, the Extractor enters AUTO mode, and the working gear of the Extractor is automatically adjusted according to the opening status of the induction cooker. In Auto Mode, the display will only show 'A'.
3. Whilst in Auto Mode the fan speed can be manually adjusted by pressing the   keys.

Cancel Auto Mode Combination



To cancel Auto Mode, press the   keys at the same time, hold for 3 seconds.

The display will show '8' and flashes for 5 seconds to cancel Auto Mode, the display will show the current working level of the Extractor.

Delay Shutdown Function

1. When the fan motor is on and the Delay Shutdown Key  is pressed the icon will flash and the display will show the current fan speed, the Delay Shutdown Function indicator lights up.
2. The chosen speed level will remain in use for 5 minutes before dropping down to the next lowest speed. This speed will remain in operation for two minutes before dropping down again. This will be repeated every 2 minutes unless the speed is already at level 1 and then the fan will turn off.
3. Press the Delay Shutdown Key  and hold for 3 seconds, it will cancel the Delay Shutdown Function.
Pressing the  or key  during a current timer program will restart the countdown process again with the first 5 minute cycle.

Grease Filter Clean Reminder

When the cooker hood reaches a cumulative working time of 50 hours a reminder to clean the grease filter will be activated. The display will show  and they will flash red to advise you to clean the grease filters, (the appliance will continue to work normally. After cleaning the filters, reset the alert by pressing the  Key.



| Looking after your appliance

IMPORTANT: Always switch off the electricity supply before performing any maintenance work.

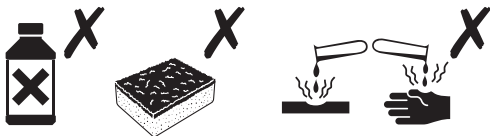
The appliance should be cleaned after use, allow to cool first!

Type of dirt	Cleaning method	Cleaning materials
Limescale	Apply white vinegar to the surface, then wipe it dry with soft cloth.	Special induction hob cleaner
Burnt-on stains	Clean with damp cloth and dry it with a soft cloth.	Special induction hob cleaner
Light stains	Clean with damp cloth and dry it with a soft cloth.	Cleaning sponge
Melted plastics	Use a scraper suitable for induction glass to remove residue.	Special induction hob cleaner

CAUTION: Avoid rubbing with any abrasive or with the base of the pans, etc. as this will wear the markings on the top of the induction hob over time. Clean the induction hob on a regular basis to prevent the build up of food residue.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners







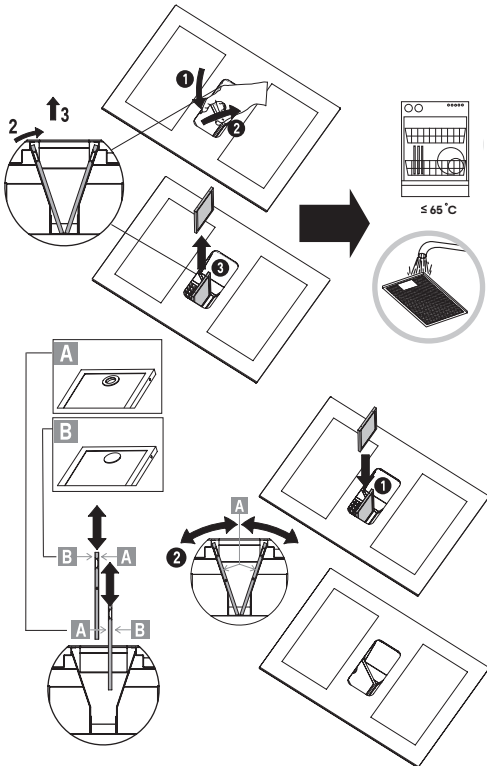
Looking after your appliance

WARNING: Always switch off the electricity supply before performing maintenance work.

01 Aluminium grease filter cleaning

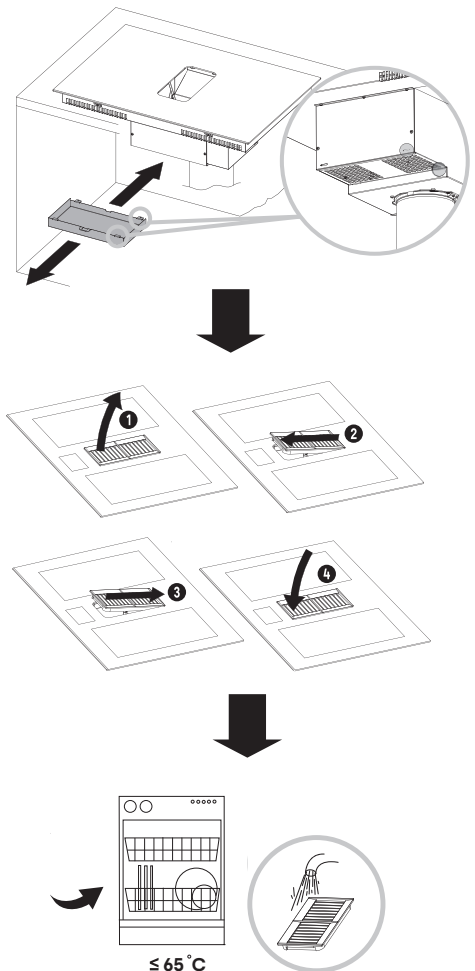
When the cooker hood reaches a cumulative working time of 50 hours a reminder to clean the grease filter will be activated. The display will show  and they will flash red to advise you to clean the grease filters, (the appliance will continue to work normally. After cleaning the filters, reset the alert by pressing the  Key.

When prompted by the warning screen shown below, the aluminium grease filters must be cleaned. Follow the procedure below.



02 Lower tray & central extractor grill cleaning

IMPORTANT: Empty the lower tray regularly to avoid overflowing.



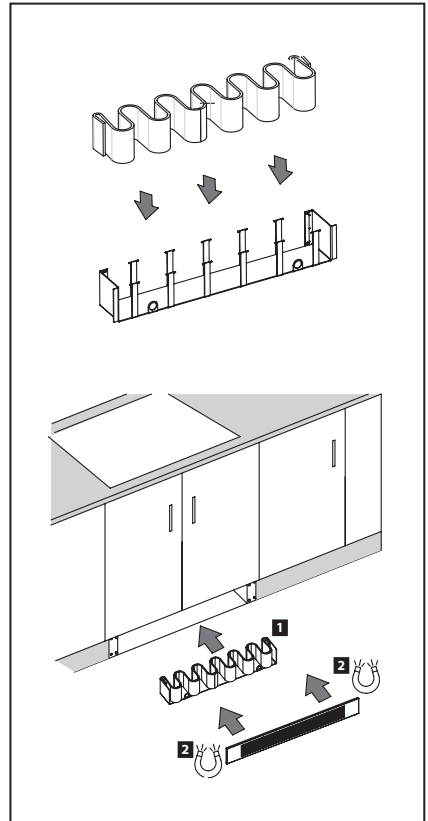
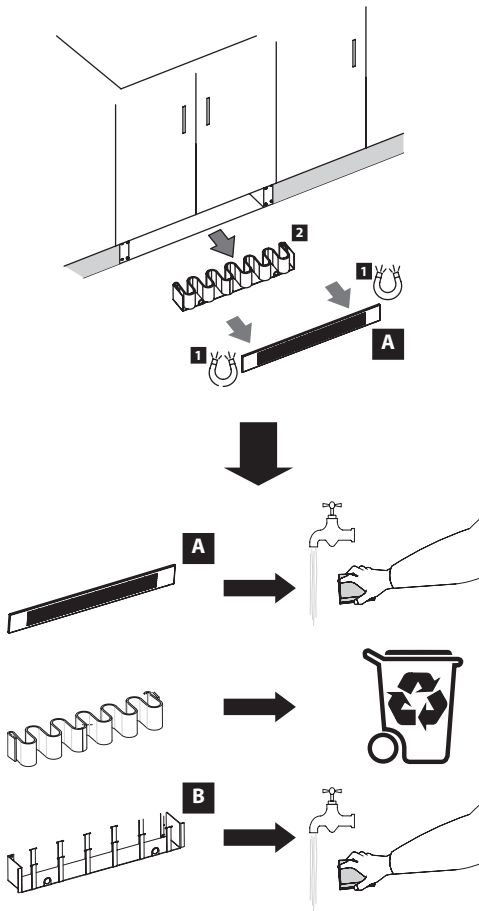


| Looking after your appliance

03 Carbon filter replacement

Replace the carbon filter every 3-6 months, however it is recommended to wash the magnetic grill [A] and carbon filter case [B] every 3 months, do not wash the carbon filter.

Replacement Carbon filters WRDDF1 available online at viceroy.co.uk or customer helpline in Service & Spares section.





| After sales & service support



For after sales, service enquiries & spares support

Please contact: **0333 247 1128**

Monday to Friday: 9am-5pm

Saturday: 9am-1pm

Email enquiries: wrenservice@apelson.co.uk

Dedicated spares online at: viceroy.co.uk