

Manual for installation, use and maintenance

MXC030FR
MXC060FR
Ceramic hob

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	

#### **CE Declarations of Conformity:**

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) 2006/95/EC and Electromagnetic interference compatibility (EMC) 2004/108/EC. Parts intended to come into contact with food conform to 89/109/EC.

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

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

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

## **User Information**

#### Please note:

- Ceramic 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 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.
- Never use the hob top for storage.
- Pan handles should never stand out beyond the edge of the worktop. This will help ensure children cannot reach them.
- Do not use pans with rough bases (e.g. cast iron) as these may scratch the hob surface.

- Do not switch on the zones without cookware in place.
- 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 to prevent damage to the surface of the hob.
- After use, please ensure that the control knobs are in the "Off" position.
- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use (e.g. heating rooms) should be considered incorrect and therefore dangerous.
- The appliance is not intended to be operated by any means of an external timer or separate remote-control system.

### SAFETY WARNING

- 1. Please check the built-in ceramic hob's integrity after opening the package. If there are any problems please refer to the supplier.
- 2. Do not throw the package materials (plastic bag, foam, nails, package etc) in a place where children can easily access. Please dispose of packaging in an environmentally friendly manner.
- 3. Do not change the wiring under any circumstances.
- 4. Dispose of the appliance in an environmentally friendly manner.
- 5. 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.
- 6. 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
- 7. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 8. Do not stare at the hob elements when the appliance is working.

- 9. Accessible parts may become hot during use. To avoid burns young children should be kept away.
- 10. 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

  11. Do not use steam cleaners.
- 12.Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- 13. CAUTION: The surface temperature exceeds 95°C.To avoid a hazard,under worktop access must be restricted.Refer to the installation instructions.
- 14. 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.
- 15. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 16. 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.
- 17. WARNING: Danger of fire: do not store items on the cooking surfaces.
- 18. CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 19. Do not use the hob if the glass surface is cracked or damaged, to prevent risk of electric shock. Disconnect it from the power supply.

# **Using Your Hob**

#### **ATTENTION:**

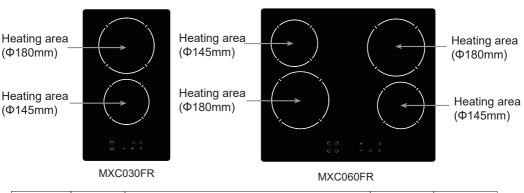
This model has timer management mode, you can configure different mode to set the timer up to 15min or 99min. Its factory setting is 99min.

#### TO CONFIGURE THE TIMER MODE

When power is ON, timer display will flash current timer mode ("15" or "99") for 15s, operate according to following sequence to configure the timer mode in 15s.

- 1. Touch and hold "+" and "-" simultaneously for 2s, the display will change mode.
- 2. Touch and hold timer button to confirm the setting. After setting is done, the display will turn off, touch ON/OFF button to use the hob.

NOTE: If you do not confirm the setting by timer button in 15s or you touch ON/OFF button to use the hob directly, the timer mode will not change. If want to adjust timer mode further, it need power on again.



		Power(W)		Duit in Hala Cina	
Model	Power Supply	145mm	180mm	Size (mm)	Buit-in Hole Size (mm)
MXC030FR	AC220-240V	1200W	1800W	300X520X53	282X496
MXC060FR	50Hz	1200W	1800W	580X510X52	565X490

#### Touch control

- All operations are performed by means of the touch controls on the control panel.
- Each touch control has a corresponding visual display (indicator light).
- You will hear a beep each time a touch is registered.

#### Switching on the ceramic hob

- Press the ON/OFF button (fig. 1) to switch on the appliance.
- The hob will beep once and all cooking zone indicators will light up briefly. Indicating

that the hob has entered stand-by mode.

**Notice:** Select a zone within one minute, otherwise the controller will automatically shut down.

### Switching on a cooking zone and setting a power level

- Press the cooking zone select button (fig. 2) for the zone you want to use.
- Select the heat level required (1-9) by using the up and down buttons (fig. 3). By holding down either of these buttons, the value on the heat level display will adjust up or down.

**Note:** when the power displayed 0, press the down button, the power will set to 9.

#### Switching off the ceramic hob

- 1. Press the ON/OFF button, the hob will switch off. It is possible to turn the hob off at any time by pressing the ON/OFF button.
- 2. Press the up or down buttons to 0, then hob will switch off. After a zone is switched off, the corresponding heat level display will show a flashing letter "H".

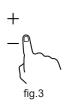
This means that the temperature of the zone is above 60°C and is therefore still high enough to cause injury.

• When the temperature of the zone falls below 60°C the letter "H" will go out. It is still possible to burn yourself on a hob zone, even when its temperature has dropped below 60°C.

**IMPORTANT:** The residual heat indicator will disappear if the mains supply to the product is cut.







#### Locking the ceramic hob

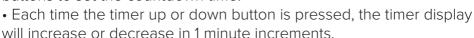
To lock the ceramic hob, press the safety lock button (fig. 4) while the appliance is switched on. With the safety lock activated, all buttons on the control panel will be disabled, except the ON/OFF button. To disable the safety lock feature, press the safety lock button again. And you are then able to adjust the heat level of any zone on the hob.



#### Timer (99min timer mode)

Your hob has a timer which you can set (from 1 to 99 minutes) for each cooking zone. At the end of the countdown period, a buzzer will sound and the relevant cooking zone will be switched off.

- Select the cooking zone (fig. 2) and heat level (fig. 3).
- Press the timer button (fig. 5), and then use the up and down buttons to set the countdown time.



#### Timer (15min timer mode)

Your hob has a timer which you can set (from 1 to 15 minutes) for each cooking zone. At the end of the countdown period, a buzzer will sound and the relevant cooking zone will be switched off.

- Select the cooking zone (fig. 2) and heat level (fig. 3).
- Press the timer button (fig. 5), and then use the up and down buttons to set the countdown time.
- Each time the timer up or down button is pressed, the timer display will increase or decrease in 1 minute increments

#### Safety cut-off

- If one or more of the cooking zones are accidentally left on, a safety cut-off will activate after a certain period of time. The length of time depends on the set power level for that zone. The table below gives the time limits for each power level.
- If more than one zone is operating when one of the zones reaches its safety cut-off point, only the zone that has reached its safety cut-off point will switch off.

#### 15min timer mode

Power level	1	2	3	4	5	6	7	8	9
Time limit (mins)	15	15	15	15	15	15	15	15	15

#### 99min timer mode

Power level	1	2	3	4	5	6	7	8	9
Time limit (hours)	6	6	5	5	4	1.5	1.5	1.5	1.5

# Efficient use of your hob

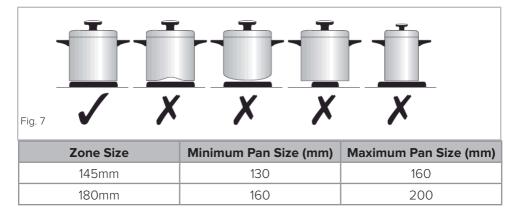
Before using your hob for the first time, switch the zones on for a FEW SECONDS to burn off any grease left over from the manufacturing process.

The ceramic glass retains heat, so to make best use of the residual heat, switch off the zone five minutes prior to the end of cooking.

To reduce the cooking time, the zone can be set to the maximum setting at the beginning of cooking, and then reduced during cooking time.

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

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



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 should be flat and smooth, as any rough part on the pan base could scratch the ceramic hob top.

Choose pans which are between the sizes recommended in the table opposite, and with bases that are as non-reflective as possible, e.g. dull and dark.

Only pans recommended for use on ceramic hobs should be used.

Do not use pots and pans that are unsteady and likely to rock or overbalance.

Do not use enamel pots.

Do not operate the cooktop for an extended time without utensil on the hotplate.

## **Care and Maintenance**

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

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

# **Troubleshooting**

Below is a list of some of the possible malfunctions.

If the problem cannot be resolved as described, contact Customer Services.

Problem	Possible Causes	Remedy
The hob cannot be turned on.	No power.	Ensure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your area.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls, see section "Using Your Hob".
The touch controls are difficult to operate.	You may be using the tip of your finger. The control area may be wet.	Use the ball of your finger on the controls.  Make sure the control area is dry.
The glass is being scratched.	Rough edged cookware. Unsuitable cleaning products being used.	Use cookware with flat and smooth bases. See "Care and Maintenance".
Some pans make crack- ling noises.	May be caused by the construction of your cookware.	This is normal for cookware and does not indicate a fault.

#### Important:

Steam cleaners must not be used when cleaning this appliance.

# Fitting the Hob

### Unpacking the hob:

Take care not to lose or mishandle any parts.

#### Fitting position of the hob:

This appliance must be installed a minimum of 50mm from any back wall and a minimum of 55mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel, including adjacent surfaces that are resistant to fire (tiles or steel, for example). These dimensions are shown in Fig. 8.

#### If fitting a cooker hood above the hob:

If a cooker hood is to be installed above the hob, the height of the hood above the hob must be at least 600mm (650mm is recommended) (Fig. 9). 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 600mm. The minimum height of any adjacent units (including light pelmets) is 400mm, unless they are manufactured from a material resistant to fire (steel, for example).

#### **Notes:**

 Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.

- This appliance is designed to be installed into cabinet units capable of withstanding temperatures of 65°C or greater above ambient temperature.
- Never place perishable foods, soft items such as tea towels, cleaning products or flammable items in the cupboard or drawer 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.
- The hob is equipped with an anti-overheating safety device that can be activated if the hob is installed over an oven that is not sufficiently ventilated. In the event that this occurs, we recommend that you increase the ventilation of the hob by creating an opening in the side of the cabinet (8cm x 5cm).

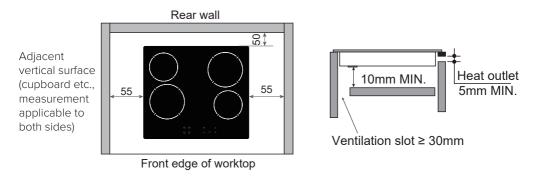
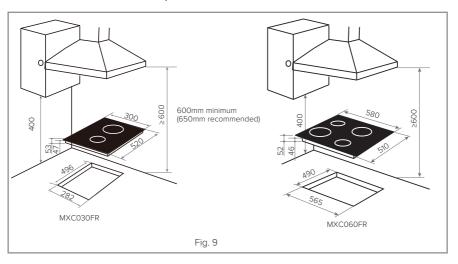


Fig. 8

### How to Install the Hob

1. Make the required hole in the worktop. Ensure the thickness of the work surface is at least 20mm. Before doing this, you must check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The distance from the hob, when fitted, to the back wall must be a minimum of 50mm. If a splash-back/worktop upstand is to be fitted, take this into account when cutting the hole.

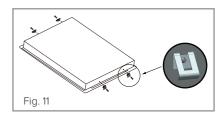
The minimum distance that the hob should be positioned away from the rear wall or splashback is 50mm.



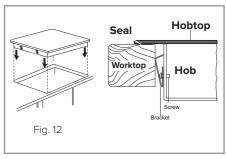
2. Position the hob seal, as shown in Fig. 10, ensuring that the ends meet without overlapping. Do not use silicone type sealant.



3. Attach the four supplied fixing clips to the sides of the hob Fig. 11.



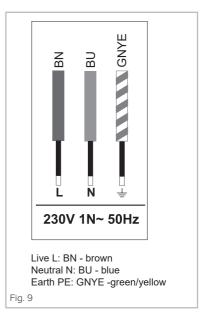
4. Make sure that the worktop is clean and dust free and insert the hob into the cut-out opening Fig. 12. Press the hob firmly into place so that the seal connects with the worktop.



# Mains electrical 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.

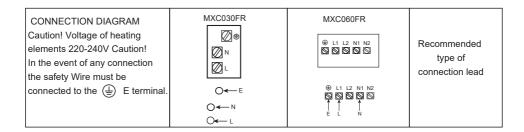


This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 1m from the appliance.

#### Please note:

 The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating.

- This appliance is intended to be connected to the mains supply with a cable of cross sectional area (MXC060FR—4mm², MXC030FR—1.5mm²).
- 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;



 Ensure that the brass links are securely fitted. Failure to do so may prevent the hob from operating correctly.



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

The Customer Care Department on **01949 862 012** or email **customer.care@cda. co.uk** 

#### For more information please contact:

The Sales Department on 01949 862 010 or email sales@cda.co.uk

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