



# HN6732FR

## 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	


## **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. 

**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 vitroceramic 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.

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## 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.

## 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.

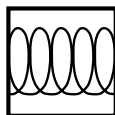
When you put your cookware on an induction zone and switch it on, the electronic boards in the hob produce induced currents in the base of the cookware and instantly raise its temperature. This heat is then transferred to the food inside the cookware.

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:**

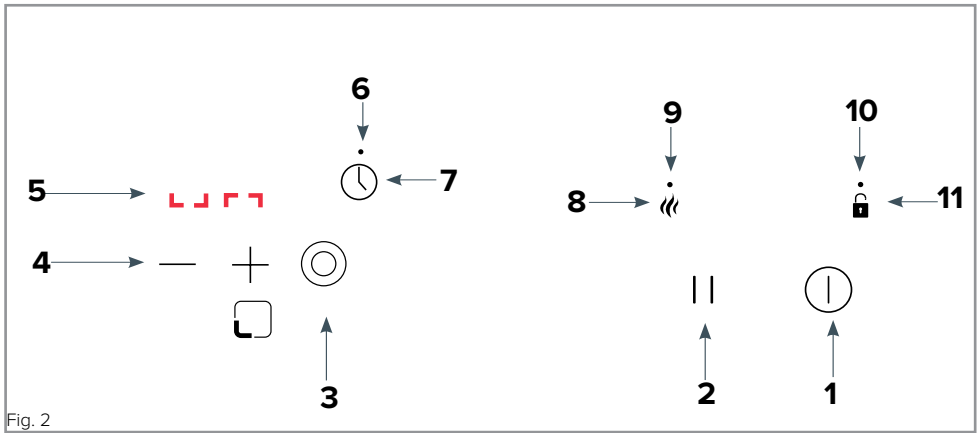
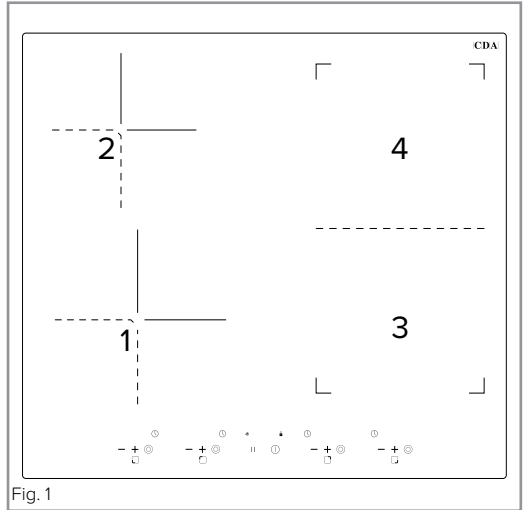
1. Using a magnet to see if the base of the pan is magnetic: If the magnet sticks, then the cookware is compatible.
2. Place the pan on one of the cooking zones and switch the zone on. If the display continues to show the selected power level then the cookware is compatible. If the display shows “E”,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



# Using your hob

## Zones:

1. Front left 2 - 3kW 210 mm
2. Back left 1.2 - 1.4kW 160 mm
3. Front right 1.6 - 2.5kW 180mm
4. Back right 1.6 - 2.5kW 180 mm



## Control panel:

- |                                   |                               |
|-----------------------------------|-------------------------------|
| 1. On/off sensor                  | 6. Timer indicator            |
| 2. Pause function sensor          | 7. Timer sensor               |
| 3. Booster function sensor        | 8. Keep warm sensor           |
| 4. '+' and '-' adjustment sensors | 9. Keep warm indicator        |
| 5. Cooking zone indicators        | 10. Safety key lock indicator |
| 11. Safety key lock sensor        |                               |



# Using Your Hob

## To switch the hob on

- To switch the power on, touch and hold the "On/off sensor" (1) for approximately two seconds. The hob will beep, all four cooking zone indicators will illuminate with either the symbols shown in part 5 of Fig. 2 or a capital or lower case 'H'.

**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 '+' and '-' adjustment sensors for the required zone. 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

- Touch the relevant zone's '+' and '-' adjustment sensors simultaneously for approximately 1 second.
- If switching off multiple zones, the above steps need 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" (1) 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

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

- Touch the desired zone's booster function sensor (3). "P" will show in 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, touch the desired zone's booster function sensor (3) or use the '+' and '-' adjustment sensors to return the heat a different setting.

**Please note:** The booster function cannot be used on all cooking zones at the same time. This is to prevent damage to the internal modules caused by overheating.

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(s) 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.

## Operating time limiter durations

Zone Heat Setting		1	2	3	4	5	6	7	8	9	10	11	12	P
Maximum Operating Time (hours)	8	8	8	5	5	5	1.5	1.5	1.5	1.5	1.5	1.5	1.5	0.16

## 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 99 minutes. This timer can be used separately for each zone. 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 hob will beep for approximately two minutes. The zone's display will also flash. To switch off the beep and the flashing display, touch any key. This beeping also occurs after the minute minder time has elapsed and the same process to switch off the beep applies.

### To set the minute minder

- Switch the hob on using the on/off sensor (1) if necessary.
- With no heat level set, touch the timer sensor on any zone to activate the minute minder. Use the '+' and '-' adjustment sensors to set the individual minutes.
- After approximately 3 seconds the selection will be confirmed, the LED above the timer sensor will illuminate and the minute minder will begin counting down.

### To cancel the minute minder

- Touch and hold the timer indicator for approximately 3 seconds or use the '-' adjustment sensor to return the time to 0.

**Please note:** Setting a power level on a zone that has already had a minute minder set will cause the minute minder to act like a timer and

turn the zone off once the time has elapsed.

### **To set the timer**

- First switch on the hob if necessary and set the desired zone to the power level required.
- Touch the timer sensor (7) to activate the timer. Use the '+' and '-' adjustment sensors to set the individual minutes.
- After a short wait, the timed zone LED will flash to confirm that the timer is active.
- If no time is set within ten seconds, the timer will become inactive and the zone will continue cooking.
- Follow the above steps (except switching the hob on and setting a power level) to adjust the duration at any time. Touch the timer sensor (7) at any time to check the remaining cooking time.

### **To cancel the timer**

- Touch and hold the timer indicator for approximately 3 seconds or use the '-' adjustment sensor to return the time to 0.
- Cancelling the timer will not switch off a zone. You should switch the zone off manually if required.

**Please note:** You can set a timer on each zone. When zones are bridged, the one timer controls both zones.

## 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. Remember, however, that what you are cooking should never be left unattended.

### To activate the pause function

- At least one hob zone must be active. Press the pause function sensor (2). All cooking zone indicators will show a pause symbol (||). Any zones that are hot to the touch will alternate between the pause symbol and "H" provided mains power is not interrupted.

### To deactivate the pause function and resume cooking

- Press the pause function sensor (2).

**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.

## 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 keep warm sensor (8) and then use the required zone's '+' and '-' adjustment sensors to set the keep warm level (see below).
- Touching the '+' sensor once will activate the 42°C heating level.
- Touching the '+' sensor twice will activate the 70°C heating level.
- Touching the '+' sensor three times will activate the 94°C heating level.
- The selection will confirm after approximately 10 seconds.

**Please note:** The cooking zone indicator 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.

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


- Touch the relevant zone's '+' and '-' adjustment sensors to change the power level. The selection will confirm after approximately 10 seconds.

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

# Bridge Function

The hob is equipped with a bridge function which allows you to use the two right side heating zones with just one zone's controls. This function is intended for use with pans such as fish kettles.

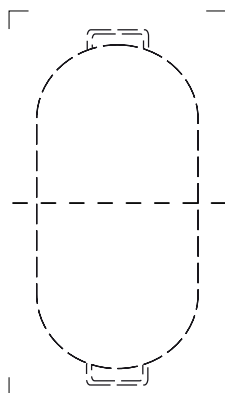
## To bridge the left-hand zones

Touch the '-' adjustment sensors for the rear and front right cooking zones. The display should show . The front right zone controls will now alter both zones' heat setting.

## To cancel the bridge

Simply touch the same two '-' adjustment sensors 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 middle of the zones;





# 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 to 12 using the '+' adjustment sensor. Then, touch the the '+' adjustment sensor again until 'A' alternates with the power level on the display.
- Set the required power level. 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 power level to "0" or touch the relevant zone's '+' and '-' adjustment sensors simultaneously for approximately 1 second.

**Please note:** The auto-heat function is not compatible with heat settings 12 or P (Boost).

Zone Heat Setting	1	2	3	4	5	6	7	8	9	10	11	12	P
Maximum Operating Time (seconds)	48	144	228	312	408	120	144	168	204	192	108	--	--

## 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 switch on the lock, simply press and hold the safety key lock sensor (🔒). The safety key lock indicator will illuminate. Only the on/off sensor will now be active. Switching the hob on will prompt 'Lo' (locked) to appear on the display.

To switch off the lock, simply press and hold the safety key lock sensor (🔒). The safety key lock indicator will extinguish.

## 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 if the relevant zone is between approximately 45°C and 60°C. An “H” will show if the relevant zone is approximately 60°C or above. You should avoid touching any zone whilst the hob is in use or whilst either residual heat indicator is displayed.

In the event of a power cut or failure, the residual heat indicators will illuminate after the power supply is restored. When there is no power supply to the hob however the residual heat indicators will not work, yet the hob zone(s) may still be hot, so extra care must be taken.

# 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.

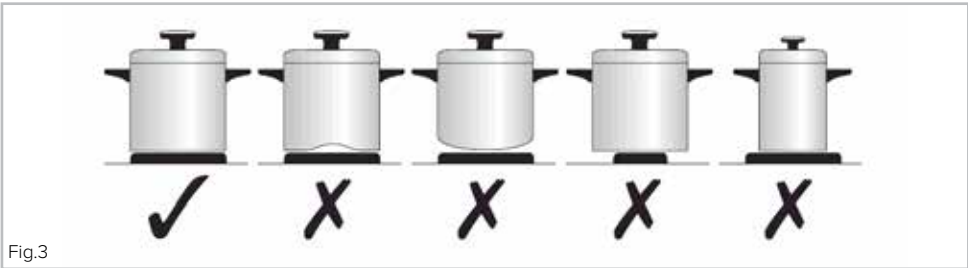


Fig.3

Zone Size	Minimum Pan Size (mm)	Maximum Pan Size (mm)
210mm	120	220
180mm	110	180
160mm	100	160

Pans placed on the left zones must always cover the center markings of a zone. When bridged, the pan(s) must cover both. 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 21.

### **Contacting 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)

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.) Slow boiling, e.g. spaghetti, soups, stews, potatoes	Use specialist vitroc ceramic glass cleaner (preferably one with silicone for its protective properties)

## Troubleshooting


### **If your hob does not appear to be working well:**

Check with your installer, if you are at all unsure, as to what power level the hob is configured to (page 28). Any power setting lower than 7.4kW will implement the power management feature whereby the hob powers zones in bursts to try and ensure even performance between all active zones. This means that 4 zones on full power on a 3.7kW power setting will not perform the same as said zones on full power at 7.4kW.

**IMPORTANT: Never reconfigure your hob's power setting without your installer or electrician present to confirm the fuse and cable protecting the appliance and subsequently if it is safe to do so. Consult page 28 onwards for information.**

# 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 18
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 7 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 20.**

**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.

# Fitting the hob

## Unpacking the hob:

Take care not to lose, drop or mishandle any parts.

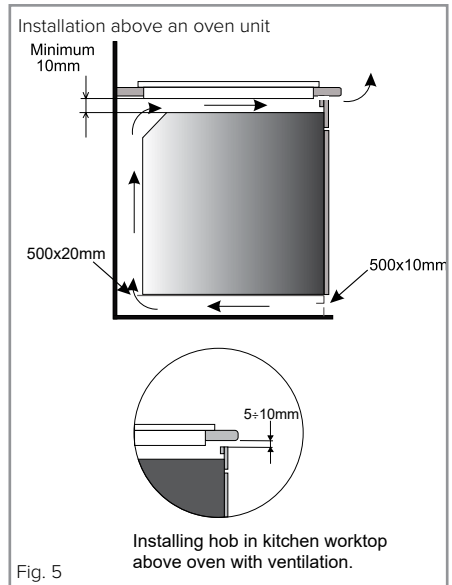
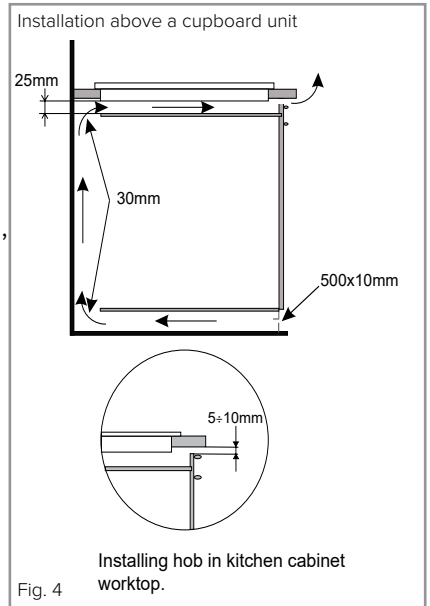
## Fitting position of the hob:

This appliance must be, **when installed**, a minimum of 50mm from any back wall and a minimum of 180mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. This may be reduced to 100mm if the adjacent surface is resistant to fire (tiles or steel for example). These dimensions are shown in Fig.8 on page 27.

## 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.

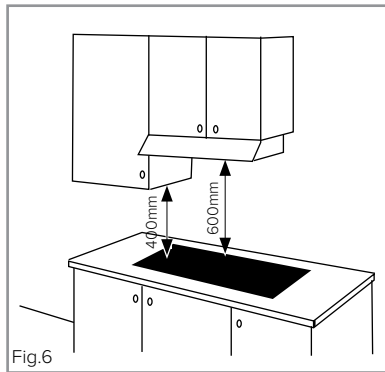
Failure to allow sufficient ventilation could cause problems with operation or damage to the hob and constitutes incorrect installation, which is not covered by the product's warranty (Figs. 4 and 5).





### **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.
- Do not position this appliance above a dishwasher or similar unit. The moisture generated may cause serious issues.
- This appliance is designed to be installed into and around cabinet units and in worktop 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: 576 mm   Depth: 518 mm   Thickness: 59 mm

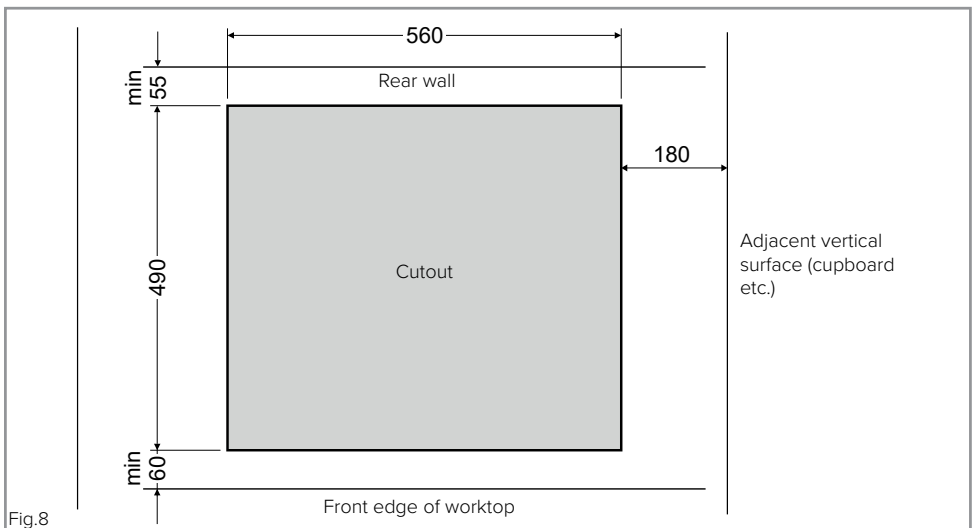
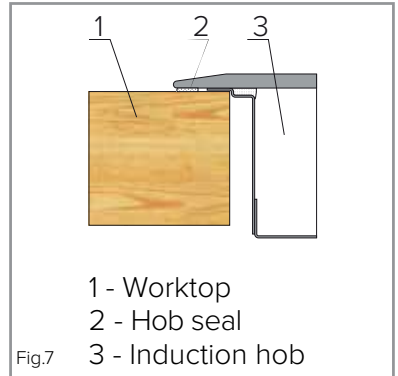
### **Worktop cut-out dimensions:**

Width: 560 mm   Depth: 495 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 60mm gap from the worktop edge 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).



## Power configuration

This hob can be connected to a 13, 16, 25 or 32Amp supply and configured to work on any of these power settings.

If the hob is connected to a 32 Amp supply all four zones can be used on the maximum setting with boost at the same time. If, however, the hob is connected and configured to a 13 Amp supply and all four zones are selected at the same time the hob will limit the maximum power consumed so that the 2.8kW power supply cannot be exceeded (see page 21 for more information).

### **To configure the hob at first switch on (within 5 minutes)**

1. Switch on the power supply.
2. Touch and hold the “⌚” and “⌚” keys **on the left side of the control panel** simultaneously for approximately 3 seconds.
3. Touch the rear left zone “-” and “+” keys to cycle through the options, shown as 2.8, 3.7, 6.0 and 7.4. Within 10 seconds of selecting the desired setting, touch and hold ⌚ for the rear left zone for approximately 3 seconds to confirm. You should hear a beep and the selected power setting will flash 3 times on the display and the appliance will turn off. Your hob should now operate at the set power setting.

**IMPORTANT: If you do not confirm the selected maximum power setting, your hob will turn off and operate with the previously selected power setting or at the default power of 7.4kW. Ensure the power setting you requires flashes 3 times when properly set as per step 3.**

# Mains electrical connection

## Warning! this appliance must be earthed

The appliance must be 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 hob is intended to be connected to permanent, fixing wiring and dependent on the power configuration is possible to be connected to a 13A supply or connected via a 13A plug. The table below shows the recommended size of cable and the fuse that will be required for each power configuration mode.

Power configuration mode	Mains cable size (CSA, mm <sup>2</sup> )	Min. Fuse protection required
2.8kW	1.5	13
3.7kW	1.5	16
6.0kW	2.5 - 4.0	25
7.4kW	2.5 - 4.0	32

The following diagram shows the mains connection terminal block:

### Terminal connections:

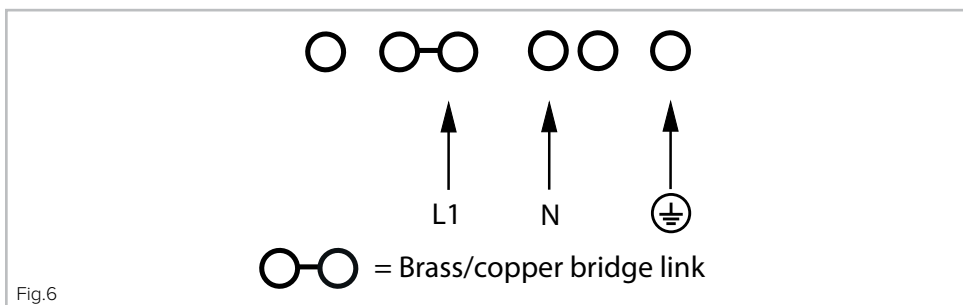


Fig.6

### 2.8kW mode

When the hob is configured in 2.8kW mode it can be connected via a standard 13A switched fused spur.

### **3.7kW-7.4kW modes**

When configured in any mode other than the 2.8kW, the hob should be installed into a dedicated cooker outlet and protected by the size of fuse shown in the table above.

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.

#### **Please note:**

The mains cable must only be replaced by a qualified electrician or service engineer and be of a cross sectional area appropriate for the power configuration mode of the hob, as shown in the table above.

The marking of 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.

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

**Any service call arising from incorrect installation may result in a charge.**

E & O E. All instructions, dimensions and illustrations are provided for guidance only. CDA reserve the right to change specifications without prior notice.

## Energy Efficiency Information

Attribute	Symbol	Value	Units
CDA model		HN6732FR	
Type of hob		Built in	
Number of cooking zones and/or areas		4	
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	Ø	FL:21.0/ FR:18.0/ RL:16.0/ RR:18.0/	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 <small>Electric cooking</small>	FL:188.9/ FR:188.9/ RL:188.9/ RR:188.9/	Wh/kg
Energy consumption for the hob calculated per kg	EC <small>Electric hob</small>	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)

**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)