



Combiflow 800 One Piece Hob & Extractor



Installation & User Instructions

Please read these instructions carefully before installing and operating this appliance

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1. Introduction

Dear Customer,

We wish to thank you for choosing this Air Uno cooker hood. In order to get the best performance from your appliance we recommend that you read this booklet carefully before operating the appliance for the first time.

Revisions to the publication

In order to improve the product, to keep this publication up to date the manufacturer reserves the right to make modification without any advance notice. Any reproduction, even in part, of this manual without the consent of the manufacturer is prohibited.

Care of the manual and how to consult it

- Take good care of this manual and keep it in a place which can be easily and quickly reached.
- If this manual should be lost or destroyed, or if it is in poor condition, ask for a copy from your retailer, providing product identification data.
- Information which is essential or that requires special attention is shown in bold text.

| | |
|---|--|
|  | <p>ATTENTION</p> <p>This warning sign indicates that the message to which it refers should be carefully read and understood, because failure to comply with what these notices say can cause serious damage to the extractor and put the user's safety at risk.</p> |
|---|--|

| | |
|---|--|
|  | <p>INFORMATION</p> <p>This symbol is used to highlight information which is important for proper extractor operation. Failure to comply with these provisions will compromise use of the boiler and its operation will not be satisfactory.</p> |
|  | <p>MANUAL</p> <p>Indicates that you should carefully read this manual or the related instructions.</p> |

2. Health & Safety



- **Installation of the cooker hood, making electrical connections, checking its operation and maintenance are all tasks which should be carried out by qualified and authorised personnel.**
- **Install the cooker hood in accordance with the regulations in force in your local area, region and country.**
- For the correct use of the appliance and to prevent accidents, the instructions given in this booklet must always be followed.
- Before beginning any operation, the user, or whoever is preparing to operate on the appliance, must have read and understood the entire contents of this instruction booklet.
- All responsibility for improper use is taken entirely by the user and as such relieves Air Uno of any civil or criminal responsibility.
- In view of the fact that it is an electrical appliance, do not touch the appliance with wet hands.

- Before carrying out any cleaning or maintenance operation, make sure in advance that the appliance is isolated from the mains electricity supply.
- Incorrect installation or faulty maintenance (not conforming to the requirements set out in this booklet) can cause harm to people, animals or property. In such cases Air Uno is absolved from any civil or criminal responsibility.

This product complies with EU Directive EU2002/96/EC.

The crossed bin symbol on the appliance indicates that the product, at the end of its life, must be disposed of separately from domestic waste, either by taking it to a separate waste disposal site for electric and electronic appliances or by returning it to your dealer when you buy another similar appliance. The user is responsible for taking the appliance to a special waste disposal site at the end of its life. If the disused appliance is collected correctly as separate waste, it can be recycled, treated and disposed of ecologically.

WARNINGS:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Before cleaning or performing any periodic or urgent maintenance to the hood, isolate the mains supply and turn the main switch off.
- Do not connect the hood to any piping used for combustion appliances, such as burners, boilers or fire places.
- Check that the main power supply corresponds to the voltage required by the hood, which is given on the silver label stuck inside the hood. Ensure that the electric system is correctly earthed and that the earth discharge works correctly.
- When cooking do not use any materials that could form high or unusual flames. Oil that has been used twice and fats are very dangerous and could easily catch fire. Do not prepare flambé dishes under the hood.
- Once the specialised technician has completed the installation of the hood equipped with a remote motor, all the leads, connectors, ground

connections and the remote motor must not be accessible to the user. Only the installer is granted access by removing screwed on panel.

- Respect local legislation and regulations issued by the relative authorities regarding the exhaust air when the suction is operating. Failure to respect and perform all maintenance and cleaning operations described in this handbook could cause a fire hazard.



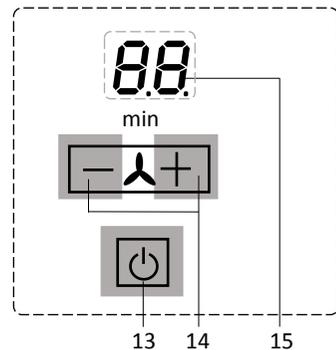
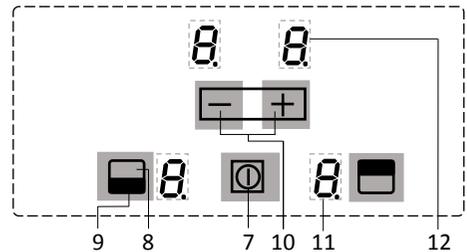
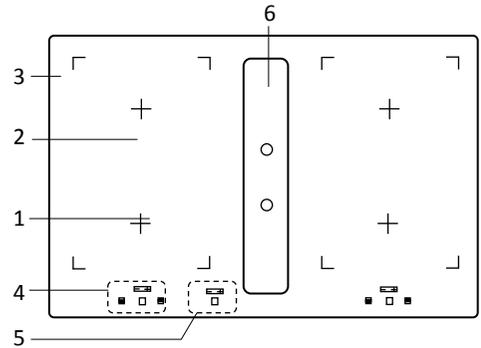
ATTENTION: Accessible parts may become hot when the hood is used with cooking appliance.

General information on the hob

- **Never allow the induction hob to operate unattended, as the high power setting results in extremely fast reactions.**
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoid boiling the pots dry as there is a risk of the pots overheating.
- Do not place empty pots and pans on cooking zones which have been switched on.
- Take care when simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the hob for which no liability will be assumed.
- It is essential that after using a zone you switch it off with the respective minus key and not just with the pan recognition device.
- Overheated fats and oils may spontaneously ignite. Always supervise the preparation of food with fats and oils. Never extinguish ignited fats and oils with water. Switch the appliance off and then carefully cover the flame, for example with a lid or extinguisher blanket.
- The glass ceramic surface of the hob is extremely robust. You should, however, avoid dropping hard objects onto the glass ceramic hob. Sharp objects which fall onto your hob might break it.
- There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance, disconnect the fuse immediately and call customer service.
- If the hob cannot be switched off due to a defect in the sensor control immediately disconnect your appliance and call customer service.
- Take care when working with home appliances. Connecting cables must not come into contact with hot cooking zones.

- Risk of fire: never store items on the hob.
- The glass ceramic hob should not be used as a storage area.
- Do not put aluminium foil or plastic onto the cooking zones. Keep everything which could melt, such as plastics, foil and in particular sugar and sugary foods away from hot cooking zones. Use a special glass scraper to immediately remove any sugar from the ceramic hob (when it is still hot) in order to avoid damaging the hob.
- Metal items (pots and pans, cutlery, covers, etc.) must never be put down on the induction hob since they may become hot. Risk of burning.
- DO not place combustible, inflammable or heat deformable objects directly underneath the hob.
- Metal items worn on your body may become hot in the immediate vicinity of the induction hob.
- Never use the cooking zones to heat up unopened tins of food or packaging made of material compounds. The power supply may cause them to burst.
- Keep the sensor keys clean since the appliance may consider dirt to be finger contact. Never place anything (like pans, tea towels, etc.) onto the sensor keys.
- If food boils over onto the sensor keys we advise you to activate the OFF key.
- Hot pans and pots should not cover or be moved close to the sensor keys, since this will cause the appliance to switch off automatically.
- Pans should be placed in the centre of the cooking zone.
- As far as possible, bigger pots should be used in the rear cooking zone only in order to prevent the sensor from overheating (touch control overheating; error message E2; switch-off of the touch control).
- Activate the childproof lock if there are any pets in the home which could make contact with the hob.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance.
- Make sure there are no items (e.g. cleaning cloths) right next to the hob extractor. They could be sucked in by the air current. Liquids and small items must always be kept away from the appliance.
- Do not operate the appliance without filters.
- Filters with too much fat deposits causes a fire hazard.
- Fireplace dependent when operating wood, coal, gas or oil furnaces need to ensure adequate air supply.
- The maximum allowable negative pressure (caused by the hood) must not exceed 4 Pa (0.04 mbar), otherwise there is a risk of poisoning.

3. Appliance Operation



1. Induction cooking zone front left
2. Induction cooking zone back left
3. Glass ceramic hob
4. Touch-control operating panel
5. Touch-control operating panel Extractor
6. Extractor
7. ON-OFF key (hob)

8. Cooking zone selection key
9. Symbol for locating the position of a cooking zone on the glass ceramic hob.
10. Plus key (raise)/Minus key (lower)
11. Power setting display
12. Timer function
13. Extractor key ON/OFF
14. Extractor minus and plus key
15. Display Extractor

Motor minus/plus key (14)

For use of the motor use these buttons (extractor). It can be operated independently to the hob.

Display Motor (15)

 _____ Motor speed
min _____ Motor run

3.1 Operating the Hob with the Sensor Keys

The hob is operated with touch control sensor keys. The sensor keys are operated as follows: lightly touch a symbol on the surface of the ceramic glass plate. A buzzer will indicate when the controls have been operated correctly.

Standby Key (14)

With this key, the unit is switched ON/OFF. After switch off using this button the unit remains in standby mode for 120 minutes.

Attention: If the device is switched off completely, there will be no residual heat indicator displayed.

ON/OFF Key (7) Cooking Zones Left or Right

This key is used to switch the left or right hob on and off.

Cooking Zone Selection Key; e.g. Front (8)

Pressing one of the cooking zone selection keys available will select a cooking zone, for which the plus key or the minus key may be used to set the cooking level.

Minus Key / Plus Key (10)

These keys are used to set the cooking levels, the automatic switch-off device and the minute minder. The minus key decreases the setting and the plus key increases it.

Power Setting Display (11)

The power setting display shows the power setting which has been selected, or:

- H _____ Residual heat display
- P _____ Power boost setting
- L _____ Childproof lock
- Er03 _____ Error message
- Control lamp  Timer function

4. Hob Operation

The hob is equipped with an induction cooking mode. An induction coil underneath the glass ceramic hob generates an electromagnetic alternating field which penetrates the glass ceramic and induces the heat-generating current in the pot base.

With an induction cooking zone the heat is no longer transferred from a heating element through the cooking pot into the food being cooked; instead the necessary heat is generated directly in the container by means of induction currents.

Advantages of the Induction Hob

- Energy-saving cooking through the direct transfer of energy to the pot (suitable pots/pans made of magnetisable material are required).
- Increased safety as the energy is only transferred when a pot is placed on the hob.
- Highly effective energy transfer between an induction cooking zone and the base of a pot.
- Rapid heat-up.
- The risk of burns is low as the cooking area is only heated through the pan base; food which boils over does not stick to the surface.
- Rapid, sensitive control of the energy supply.

4.1 Pan Recognition

If a cooking zone is switched on and there is no pan on the zone or if the pan is too small, there will be no transmission of power. The symbol  in the power setting display points this out.

If a suitable pot or pan is placed on the cooking zone, the power setting will switch on and the power setting display will light up.

The power supply will be cut off when the pan is removed and the power setting display will indicate .

If the pots and pans placed on the cooking zone are of smaller dimension, and the pan recognition still switches on, less power will be supplied.

Pan Recognition Limits

The base of pots and pans must be of a certain diameter, if it is not, the induction heat will not be switched on.

Always place pots and pans in the middle of a cooking zone in order to achieve the best efficiency.

| Cooking Zone Diameter | Recommended pan base minimum diameter |
|-----------------------|---------------------------------------|
| 190x210mm | 120mm |

Important

The minimum diameter required to activate the pan recognition device may vary according to the type of pot or pan used.

4.2 Operation Time Limit

The induction hob has an automatic time limit function. The duration of continuous use of each cooking zone depends on the cooking level selected.

| Power Setting | Operation time limit in hours |
|---------------|-------------------------------|
| 1,2 | 6 |
| 3,4 | 5 |
| 5 | 4 |
| 6,7,8,9 | 1.5 |

This requires that the setting of a respective cooking zone is not adjusted during use.

If the operation time limit has been activated, the cooking zone will switch off, a short signal will sound and an H will appear in the display.

The automatic switch-off function overrules the operation time limit, i.e. the cooking zone is only switched off when the period of time the automatic switch-off device has expired (e.g. automatic switch-off after 99 minutes and cooking level 9 is possible).

4.3 Other Functions

If two or more sensor keys are pressed at the same time (e.g. when a pan is mistakenly put onto a sensor key) no function will be activated.

An acoustic signal sounds and ER03 will appear. After a few seconds the appliance will switch off. Please remove the item located in front of the sensor keys.

4.4 Protection Against Overheating (Induction)

If the hob is used at full power for a longer period, it will not be possible to cool down the electronics system as required at a high room temperature.

In order to ensure that no excessive temperatures occur in the electronics system the power on the cooking zones may be reduced automatically.

Should ER2 or ER21 be displayed frequently during normal use of the hob and at normal room temperature, it is likely that cooling is not sufficient.

The reason may be that there are no openings for cooling purposes in the kitchen unit. It may be necessary to check the installation of the hob (see section on Ventilation).

4.5 Cookware for Induction Hobs

Cookware for induction cooking zones must be made of metal and have magnetic properties. The base must be sufficiently large.

Only use pots with a base suitable for induction.

| Suitable cookware | Unsuitable cookware |
|---|---|
| Enamelled steel pots with a thick base | Pots made of copper, stainless steel, aluminium, oven-proof glass, wood, ceramic and terracotta |
| Cast iron pots with an enamelled base | |
| Pots made of multi-layer stainless steel, stainless ferrite steel and aluminium with special base | |

This is how to establish the suitability of a pot

Conduct the magnet test described below or make sure that the pot bears the symbol for suitability for cooking with induction current.

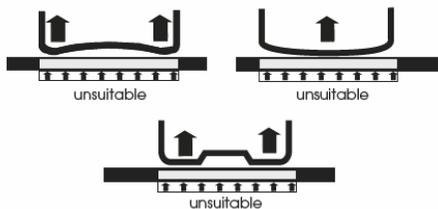
Magnet Test

Move a magnet towards the base of your cookware. If it is attracted, you can use the cookware on the induction hob.



Important:

When using pans suitable for induction from certain manufacturers, noises may occur which are attributable to the design of these pans.



Wrong: the base of the pan is curved. The electronic unit cannot determine the temperature correctly.



Right: Suitable Cookware.

4.6 How to Cut Power Consumption

The following are a few useful hints to help you cut your consumption of energy and use your new induction hob and the cookware efficiently:

- The base of your cooking pots should be the same size as the cooking zone.
- When buying cooking pots, note that it is frequently the diameter of the top of the pot that is indicated. This is usually larger than the base of a pot.
- Pressure cookers are particularly low on energy and time required thanks to the pressure and the fact that they are tightly closed. Short cooking times mean that vitamins are preserved.
- Always make sure that there is sufficient fluid in your pressure cooker as the cooking zone and the cooker may be damaged as a result of overheating if the pressure cooker boils dry.
- Always close cooking pots with a suitable lid.
- Use the right pot for the quantity of food you are cooking. A large pot which is hardly filled will use up a lot of energy.

4.7 Power Settings

The heating power of the cooking zones can be set at various power levels. In the chart below you will find examples of how to use each setting.

| Setting | Suitable for |
|---------|---|
| 0 | Off, using remaining heat |
| 1-2 | Simmering small portions (lowest setting) |
| 3 | Simmering |
| 4-5 | Simmering larger quantities or roasting larger pieces of meat until they are cooked through |
| 6 | Roasting, getting juices |
| 7-8 | Roasting |
| 9 | Bringing to the boil, browning, roasting |
| P | Power Setting (highest power output) |

A higher power level may need to be selected for cooking pots without a lid.

4.8 Residual Heat Display

The glass ceramic hob is equipped with an H as a residual heat display.

As long as the H lights up after the cooking zone has been switched off, the residual heat can be used for melting food or for keeping food warm.

The cooking zone may still be hot when the letter H no longer lights up.

The glass ceramic is not directly heated in the case of an induction cooking zone; it is only heated up by heat reflected off the pan.

4.9 Switch the Device ON

With the **Standby key** , the unit is switched operational. The key is like the main switch. First there is a self-test of the controls and then the indicators light up briefly.

After switching off using this button the unit remains in standby mode for about 120 minutes.

Attention: If the device is switched off completely, no more residual heat is displayed.

4.10 Operating the Keys

The controls described here expect the pressing of a (selection) key **to be followed** by the pressing of a subsequent key.

The next key will need to be pressed **within 10 seconds**, otherwise the selection will be deleted.

The plus/minus keys can be touched individually or be permanently pressed.

4.10.1 Switching on the Hob and Cooking Zones

1. Press the **ON/OFF key hob**  until the power setting display indicates 0. The controls are ready for operation.
2. Then press a cooking zone selection key (e.g.  for front). The selected power setting display will light up brightly.
3. Use the **plus key**  or **minus key**  to select a power setting. The plus will activate power setting 1 and the minus key power setting 9.
4. Immediately put **cookware suitable for induction cooking** onto the cooking zone. The pan recognition device will activate the induction coil. The pot or pan will be heated up. The  symbol will appear until a metal cooking is placed onto the cooking zone.
If no pot is placed on the cooking zone it will switch off after 10 minutes for safety reasons. Please observe the section on Pan Recognition.

Repeat items 2 to 4 in order to cook on other cooking zones at the same time.

4.10.2 Switching OFF a Cooking Zone

1. Press the required cooking zone selection key (e.g.  for front). The selected power setting display will light up brightly.
2. Press the minus key  several times until the power setting display shows 0, or
3. Press the **ON/OFF key hob** . The entire hob will be switched off (all the cooking zones are switched off).

4.10.3 Switching OFF the Hob

1. Press the **ON/OFF key hob** . The hob will completely switch off, irrespective of any settings.

4.10.4 Childproof Lock

The childproof lock serves to prevent children from switching on the hob accidentally or intentionally. The controls are blocked here.

Switching ON the Childproof Lock

1. Press the **ON/OFF key hob**  in order to switch on the childproof lock.
2. Then immediately press the **minus key**  and the right adjacent **cooking zone selection key** / simultaneously.
3. Then press the same cooking zone selection key / in order to activate the childproof lock. The power setting display will indicate an L for childlock, the controls will be inaccessible and the hob will switch off.

Switching OFF the Childproof Lock

1. Press the **ON/OFF key hob** .
2. Then immediately press the **minus key**  and the right adjacent **cooking zone selection key** / simultaneously.
3. Then press the minus key  in order to deactivate the childproof lock. The L will go off.

De-activating the Childproof Lock for one Cooking Procedure Only

This is only possible if the childproof lock has been switched on according to points 1-3.

- Press the **ON/OFF key hob** .
- Then immediately press the **minus key**  and the right adjacent **cooking zone selection key** / simultaneously.
Once the L has gone off, the user may switch a cooking zone on.
- When the hob is switched off the childproof lock will be activated again (switched on).

IMPORTANT: In the event of a power cut the childproof lock will not be cancelled.

4.10.5 Automatic Switch-Off (Timer)

The automatic switch-off device is used to automatically switch off any cooking zone after an adjustable period of time. Cooking times ranging from 01 to 99 minutes can be set.

1. Switch on the hob. Switch on one or more cooking zones and select the required power setting.
2. Repeatedly press the **plus key**  and the **minus key**  simultaneously until the control lamp (decimal point) of the cooking zone of your choice lights up. The selected power setting display will light up brightly.

- Then immediately press the **plus key**  or the **minus key**  to enter the cooking time. In order to programme the automatic switch-off device for another cooking zone, repeatedly press the **plus key**  or the **minus key**  simultaneously until the control lamp (decimal point) of the respective power level display lights up.
- The cooking zone will be switched off when the time has lapsed. A signal will sound for a while and can be switched off by pressing any key (except the ON/OFF key).
- Then press a cooking zone selection key (e.g.  for back). The selected power setting display will light up brightly.
- Press the **minus key**  once in order to set the highest power setting 9.
- Press the **plus key**  once in order to activate the power boost setting. The power display will show a P.
- After 5 minutes the power boost setting will switch off automatically. The P will go off and the power level will switch down to 9.

IMPORTANT:

In order to check on the time that has lapsed (automatic switch-off device), repeatedly press the **plus key**  and the **minus key**  simultaneously until the control lamp (decimal point) of the respective cooking zone lights up. The setting displayed can be read and changed.

Terminating the function of the timer; Select the respective cooking zone and use the **minus key**  to set to 0.

4.10.6 Minute Minder (Cooking Zone Switched OFF)

- Switch on the hob.
- Press the **plus key**  and the **minus key**  simultaneously once. The selected power setting display will light up brightly. In power setting display the control lamp (decimal point) must not light up.
- Then immediately use the **plus key**  or the **minus key**  to set the time in minutes.
- Once the time has lapsed a signal will sound for a while and can be switched off by pressing any key (except the OFF key).

IMPORTANT:

The minute minder remains in operation when the left or right hob is switched off. Switch the left or right hob on to adjust the time.

4.10.7 Power Boost Setting

The power boost setting makes additional power available for induction cooking zones. A large quantity of water can be brought to the boil very quickly. The power boost setting operates for 5 minutes, after which the power level is automatically reduced to power setting 9.

- Switch on the hob.

4.10.8 Power Management

For technical reasons two cooking zones always comprise a module and have a maximum power level. If this power range is exceeded when a high power setting level or the power boost function is switched on the power management system will reduce the power setting of the corresponding cooking zone of the module.

The display for this cooking zone will initially blink, after which the highest possible power setting will be consistently displayed.

IMPORTANT:

Press the minus key to prematurely de-activate the power setting.



DO NOT HEAT UP ANY OIL/FRYING FAT WITH THE POWER BOOST SETTING.

4.10.9 Bridging Function (if available)

The front and the rear cooking zones may be activated together for a cooking process (bridging function). This enables larger cookware to be used.

- Switch on the hob.
- Press the **rear**  and the **front**  cooking zone selection key simultaneously to activate the bridging function.
The bridging function is activated when the  symbol appears.
Operation is carried out with the **minus key**  and the **plus key**  of the front cooking zone.
- To deactivate, press the two **cooking zone selection keys** simultaneously again or switch off the hob.

IMPORTANT:

The roaster of the pot will need to cover at least half the cooking zones in order to be recognised by the pan recognition device.

4.11 Motor Operation

The buttons for the motor are located on the right side of the touch control.

Remove the glass cover completely before using the motor. Removing the aluminium cover isn't required for models with open covers.

4.11.1 Switching the Motor ON & OFF

1. Press the **standby key**  for about 1 second.
2. Press the **plus key** . You can then select using the plus  or minus  key the desired power level 1, 2, 3 or 4. The motor symbol  lights up. The maximum level 4 will run for 10 minutes, then it will automatically revert to level 3.
3. To switch the motor off, press the **minus key**  until 0 is displayed.

4.11.2 Setting the Motor Running Time

1. Press the **plus**  and **minus keys**  of the motor simultaneously. This sets the motor run for 10 minutes. The min symbol for motor lights up.
2. To set the motor run for 60 minutes, press the plus  and minus keys  again simultaneously.
3. To switch the motor off, press the keys again simultaneously.

4.11.3 Follow-up Time

The motor should continue running for 5-10 minutes every time the hob is used for cooking.

When operating with circulation filters, please always use a follow-up time of 10-60 minutes after cooking, to reach the optimal odour elimination.

In very rare cases it can happen that when restarting the motor, odour molecules stored in the filter mingle with the steam and can be sensed again. These

residue odours will disappear during further operation.

5. Installation

5.1 Safety Instructions

- Veneers, adhesives and plastic surfaces of surrounding furniture must be temperature resistant (>75°C). If the veneers and surfaces are not sufficiently heat resistant they may become deformed.
- Ensure that all live connections are safely insulated when installing the hob.
- Cover strips between the wall and worktop behind the hob which are made of solid wood are permissible as long as minimum clearances in accordance with the installation diagram are maintained.
- Minimum clearances of the hob cut-out towards the rear are to be maintained in accordance with the installation diagram.
- For installation directly next to a tall cupboard, a safety distance of at least 50mm must be ensured. The side surface of the tall cupboard should be fitted with heat resistant material. Due to working requirements, however, the distance should be at least 300mm.
- The packaging materials (plastic foil, polystyrene, nails, etc.) must be kept out of reach of children as these parts are potentially dangerous. Small parts can be swallowed and there is a danger of plastic sheeting causing suffocation.

5.1.1 Ventilation

- The induction hob is equipped with a ventilator. The ventilator switches on or off automatically. If the temperature produced by the electronic device exceeds a certain level, the ventilator turns on in low speed. In case the induction hob is being used intensively, the ventilator switches to a higher speed. If the electronics was cooled sufficiently, the ventilator reduces the speed and switches off automatically.
- Clearance between the induction hob and kitchen furniture or built-in units must provide for sufficient ventilation of the induction hob.
- If the power level of a cooking zone is automatically raised or lowered it is likely that

the cooling system does not cool sufficiently. In this case we recommend that the back wall of the bottom kitchen unit in the area of the worktop cut-out be opened and that the front transverse strip of the unit be removed over the entire width of the appliance in order to promote the circulation of air.

In order to better ventilate the hob, an air gap of at least 5mm should be left at the front.

impossible to remove the hob at a later date without damaging it.

5.2 Work Surface Cut-out

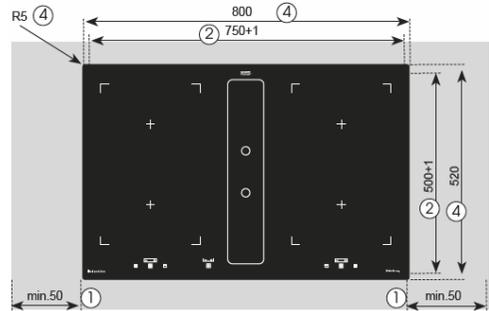
Cut out the worktop recess accurately with a good, straight saw blade or recessing machine. The cut edges should then be sealed so that no moisture can penetrate.

The area is cut out as illustrated. The glass ceramic hob must have a level and flush bearing. Any distortion may lead to fracture of the glass panel. Make sure that the sealing of the hob is properly seated.

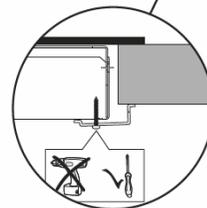
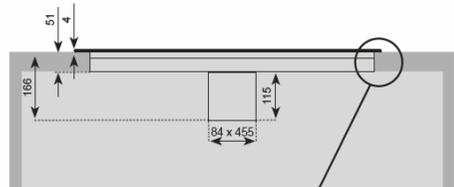
IMPORTANT:

- Remove any transverse strips underneath the worktop at least in the area of the worktop cut-out.
- When installing the appliance on top of a drawer it is essential to ensure that no sharp items are stored in the drawer since these could become bent on the underside of the hob and prevent the drawer from being opened and closed.
- If a shelf has been inserted underneath the hob, there must be a clearance of at least 20mm to the underside of the hob in order to ensure that the hob is sufficiently ventilated.
- To avoid danger of fire, make sure that no combustible objects which could easily catch fire or become deformed on exposure to heat are directly next to or under the surface.

5.2.1 Surface Mounted Installation

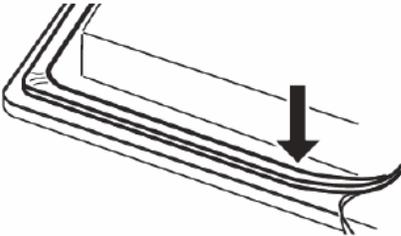


- ① Minimal clearance to adjacent walls
- ② Opening dimensions
- ③ Recess dimensions
- ④ Hob outer dimensions



5.1.2 Sealing the Hob

Before installation, correctly insert the sealing unit delivered with the hob.



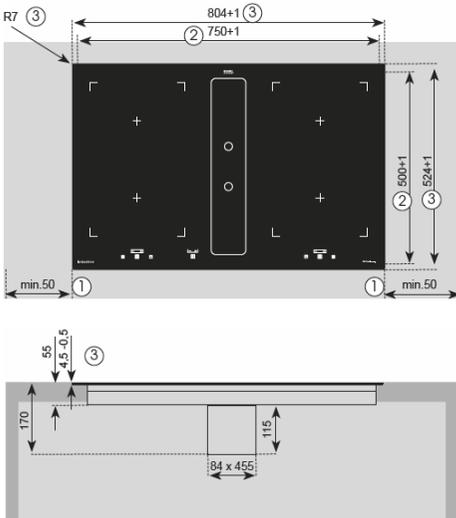
- No Liquids may penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances.
- When installing a hob into an uneven worktop, e.g. with a ceramic or similar covering (tiles, etc.), the seal on the hob is to be removed and the seal between the hob and worktop made with plastic sealing materials (putty).
- The hob must under no circumstances be sealed with silicone sealant. This would make it

IMPORTANT:

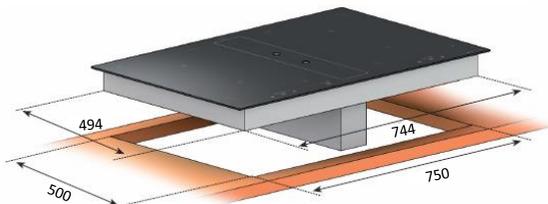
If the hob is not placed horizontally or if it is deformed, there is a risk that the glass ceramic hob will break.

Bracket

1. Insert the hob and align it.
2. Insert the brackets from below with the screws in the mounting holes provided, align them and screw them tight.
3. Only tighten the screws manually with a screwdriver. **DO NOT USE AN ELECTRIC SCREWDRIVER.**
4. Make sure that the brackets are correctly positioned if the worktop is thin.

5.2.2 Flush-Mounted Installation

- ① Minimal clearance to adjacent walls
- ② Opening dimensions
- ③ Recess dimensions
- ④ Hob outer dimensions



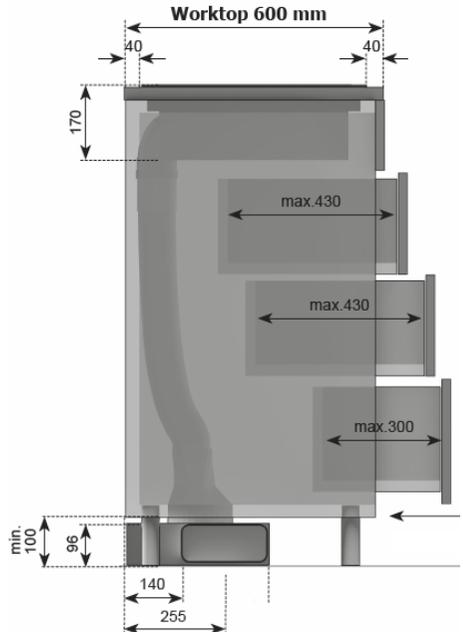
Glue the sealing tape onto the corner of the supporting edge of the worktop so that no silicone adhesive can be pressed under the hob.

Put the hob into the opening in the worktop without any glue and align it. Place the hob on height adjusting plates if necessary.

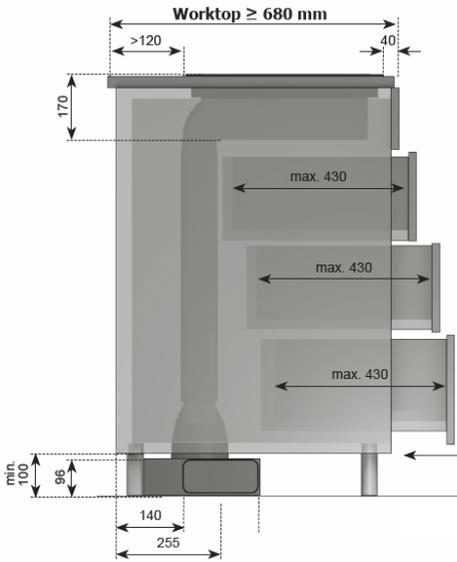
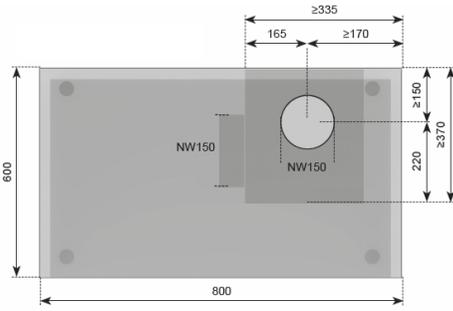
Fill the gap between the hob and worktop with heat-resistant silicone adhesive.

IMPORTANT:

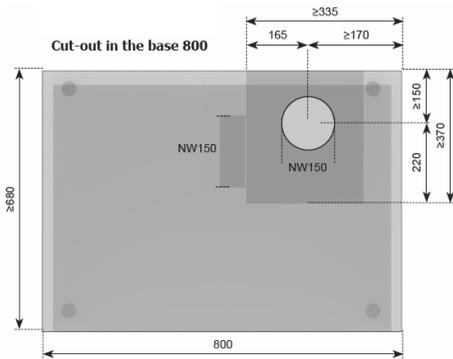
The silicone adhesive must not get under the support surface of the hob. If this occurs it will not be possible to remove the hob again at a later stage. No liability will be assumed in the case of failure to observe these instructions.

5.3 Assembly Instructions

Cut-out in the base

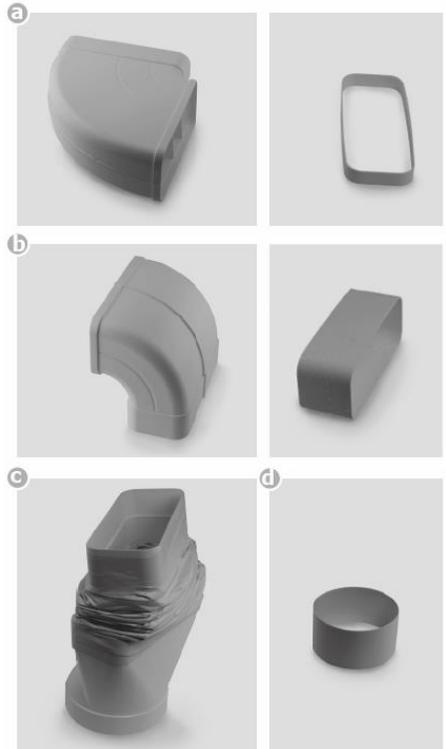
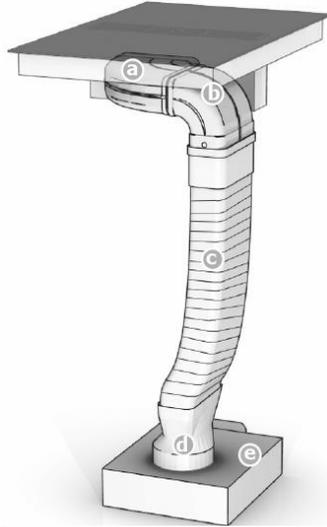


Cut-out in the Base



5.4 Ducting Assembly

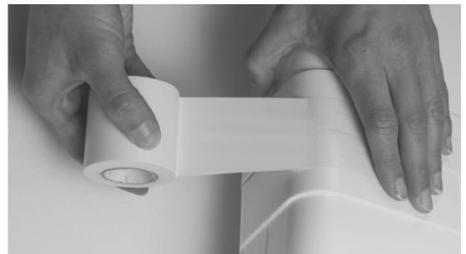
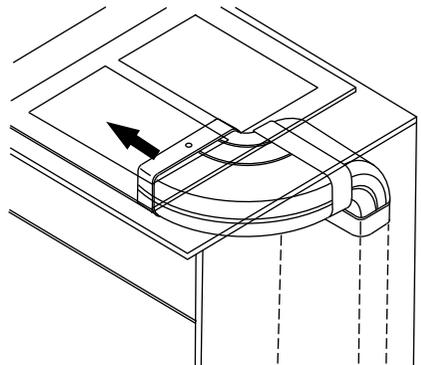
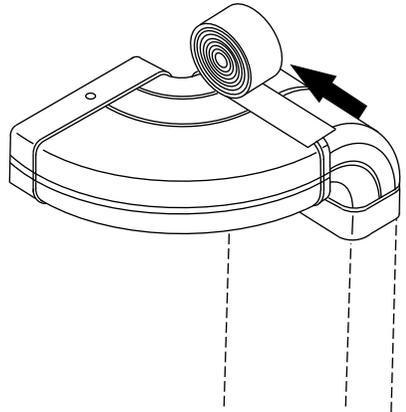
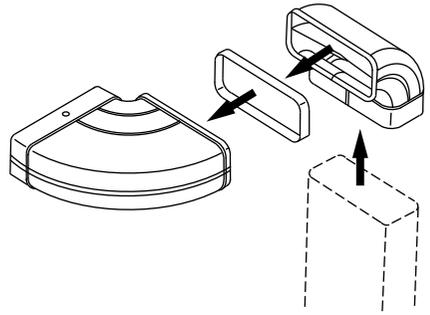
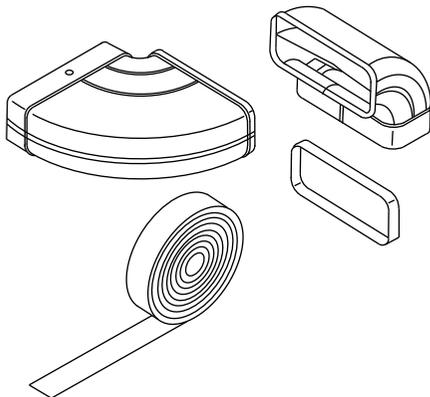
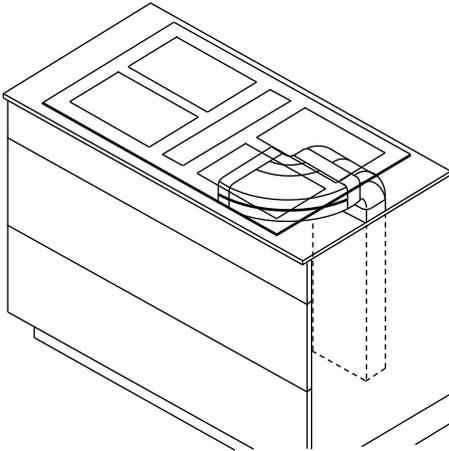
The individual ducting components are inserted into one another as shown in the diagram.





On point C

The flexible connection piece is used for 600mm worktops. Please make sure that installation is as tight and crease-free as possible. Shorten any excess material to achieve this.



IMPORTANT:

Once they have been inserted into one another, the components must all be fastened firmly as shown, using the adhesive tape included with delivery.

5.5 Installation of the Motor

- The product may only be connected by an authorised qualified technician in compliance with applicable local regulations. The same applies for the exhaust connections. The fitter is responsible for perfect functioning at the installation location.
- When carrying out installation work, please observe the relevant Building Regulations of the states and the energy supply companies.
- The motor can be operated in the extraction air and recirculation mode.
- Lead the outgoing air outside through a ventilation shaft intended for this purpose or through the wall of the building.
- The outgoing air may not be lead into a smoke or exhaust gas chimney that is in use. If in doubt, please consult the district master chimney sweep.
- If a fireplace requiring a chimney (coal, wood, oil or gas firing) is used in the environment of the motor, you will need to ensure that there is a sufficient supply of inlet air, otherwise a risk of poisoning will arise. Operation of the motor will be safe provided that the negative pressure caused by the motor does not exceed 0.04 mbar (4 Pa) and that sufficient inlet air can flow into the room.
- Exhaust air ducts must comply with fire class B 1 DIN 4102. Please make sure that the minimum nominal diameter of the appliance connections is not reduced.
- Ducting with the diameter of 150mm should always be used.
- The nominal diameter of the circulating air pipes may not be less than 150mm.
- Exhaust pipes should be very short with wide curves (no 90° curves) and no reduction of the diameter.
- Always use pipes with a diameter of not less than 150mm. Elbows/bends may not be installed closer than 50cm in front of the motor. Always insert a straight piece of approx. 50cm between two bends/elbows.
- The cross-section of wall vents and the cut-out in the base panel should at least correspond to

the exhaust air duct. An outflow opening of at least 300cm² must be given. Shorten the height of the skirting board or drill corresponding holes.

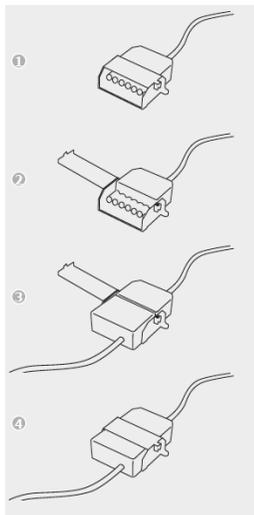
- During installation, make sure that the convection air unit remains accessible when the kitchen has been completely mounted. This that the levelling feet of the kitchen units will need to be repositioned if necessary.

Motor 7-pole Plug Connection

IMPORTANT:

The motor plug connection must be made before the mains connection.

Open the plug retainer on the 7-pole connection (motor) of the hob and attach the 7-pole mating connector of the motor until it engages. Close the plug retainer again.

**IMPORTANT:**

The appliance must be disconnected from the power supply before the plug connection is opened again. Connection to the mains can only be made when the plugs have been reconnected.

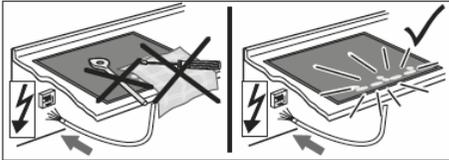
The hob may not be switched on before the mating connector of the motor has been securely connected and the plug retained closed.

5.6 Putting the Appliance into Operation

Once the hob has been installed and the power supply has been provided (mains connected) an automatic test of the controls will be carried out and information for Customer Service will be indicated.

IMPORTANT:

No items may be on the touch control sensor keys when the appliance is being connected.



Briefly wipe over the surface of the hob with a sponge and soapy water and then dry with a clean cloth.

6. Electrical Connection

- **The electrical connection must be carried out by a qualified electrician who is authorised to carry out such work.**
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- When connecting the appliance it must be ensured that there is a device which makes it possible to disconnect it from the mains at all poles with a contact opening width of at least 3mm. Line-protecting switches, fuses or contactors are suitable cut-out devices. When connecting and repairing the appliance disconnect it from the electricity supply with one of these devices.
- The earth wire must be sufficiently long so that if the strain relief fails, the live wires of the connecting cable are subjected to tension before the earth wire.
- Any superfluous cable must be removed from the installation area beneath the appliance.
- Make sure that the local mains voltage is the same as the voltage on the rating label.
- Full protection against accidental contact must be ensured on installation.



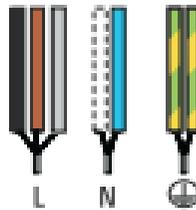
ATTENTION:

Incorrect connection may result in the power electronics being damaged.

- The hob has been fitted with a temperature-resistant connection cable in the factory.
- Connection to the mains is carried out in accordance with the circuit diagram, unless the connection cable is already fitted with a plug.
- If the mains cable of this appliance is damaged it will need to be replaced with a special connection cable. In order to avoid any risks, this must be carried out by the manufacturer.

Electrical Connections

220 - 240V 1 ~



7. Troubleshooting

Interference with and repairs to the appliance by unqualified persons are dangerous as they can result in an electric shock or a short circuit. Do not interfere with or try to repair the appliance; this could cause injury to persons and damage to the appliance. Always have such work done by an expert.

IMPORTANT:

If your appliance is faulty, please check whether you can rectify the problem yourself by consulting these instructions for use.

You may be able to rectify some problems yourself. They are described below.

The fuses blow regularly?

Contact an electrician.

You can't switch your induction hob on?

- Has the wiring system (fuse box) in the house blown a fuse?
- Has the hob been connected to the mains?
- Are the sensor keys locked?

- Are the sensor keys partly covered by a damp cloth, fluid or a metallic object? Please rectify.
- Are you using unsuitable cookware?

The symbol  will blink and a time-limited continuous signal will sound.

Food which has boiled over, cookware or other items are causing the touch control sensor keys to be consistently operated.

Clean the surface or remove the item. To delete the  Symbol press the same key or switch the hob off and on.

Error code E2 is indicated?

The electronic unit is too hot. Check the installation of the hob. Make sure that there is sufficient ventilation.

Error code E8 is indicated?

Fault on the left or right fan. The suction opening is blocked or covered or the motor is defect.

Check the installation of the hob. Make sure that there is sufficient ventilation.

Error code U400 is indicated?

The hob has been incorrectly connected. The controls will switch off after 1 second and a continuous signal will sound. Connect the appliance to the appropriate power supply.

An error code (ERxx or Ex) is indicated?

The appliance has developed a technical defect. Please call customer service.

The pot sign  appears?

A cooking zone has been switched on and the hob is expecting a suitable pot or pan to be placed on the cooking zone (pan recognition). Only when a pot has been placed on the cooking zone will power be supplied.

The pot sign  still appears, even though a pot or pan was placed on the hob?

The cookware is unsuitable for induction cooking or the pot or pan is too small.

Is the cookware you are using making noises?

This is due to technical reasons; the induction hob and the pot are not at risk.

Does the cooling fan still operate after it has been switched off?

This is normal since the electronic unit is being cooled down.

Is the hob making noises (clicking or cracking sounds)?

This is for technical reasons and cannot be avoided.

Does the hob have tears or cracks?

There is a risk of electric shocks if the glass ceramic hob develops fractures, cracks, tears or damage of any other kind. Immediately switch off the appliance. Disconnect the fuse immediately and call customer service.

8. Cleaning & Maintenance

- Switch off the hob and let it cool down before you clean it.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance.
- When cleaning make sure that you only wipe lightly over the **ON/OFF key**. The hob may otherwise be accidentally switched on.

8.1 Glass Ceramic Hob

IMPORTANT:

Never use aggressive cleaning agents such as rough scouring agent, abrasive saucepan cleaners, rust and stain removers, etc.

Cleaning after use

Always clean the entire hob when it has become soiled. It is recommended that you do so every time the hob is used. Use a damp cloth and a little washing up liquid for cleaning. Then dry the hob with a clean dry cloth to ensure that there is no detergent left on the surface of the hob.

Weekly cleaning

Clean the entire hob thoroughly once a week with commercial glass ceramic cleaning agents. Please follow the manufacturer's instructions carefully. When applied, the cleaning agent will coat the hob in a protective film which is resistant to water and dirt. All the dirt will remain on the film and can easily be removed. Then rub the hob dry with a clean cloth. Make sure that no cleaning agent remains on the surface of the hob since this will react aggressively when the hob is heated up and will change the surface.

Specific soiling

Heavy soiling and stains: lime scaling and shiny, mother-of-pearl type stains can best be removed

when the hob is still slightly warm. Use commercial cleaning agents to clean the hob. Proceed as outlined in weekly cleaning.

First soak food which has boiled over with a wet cloth and then remove remaining soiling with a special glass scraper for glass ceramic hobs. Then clean the hob again as described in weekly cleaning.

Burnt sugar and melted plastic must be removed immediately, when they are still hot, with a glass scraper. Then clean the hob as described in weekly cleaning.

Grains of sand which may get onto the hob when you peel potatoes or clean lettuce may scratch the surface of the hob when you move pots around. Make sure that no grains of sand are left on the hob.

Changes in the colour of the hob will not affect the function and stability of the glass ceramic material. These colour changes are not change sin the material but food residues which were not removed and which have burnt into the surface.

Shiny spots result when the base of the cookware rubs on the surface of the hob, particularly when cookware with an aluminium base or unsuitable cleaning agents are used. They are difficult to remove with standard cleaning agents. You may need to repeat the cleaning process several times. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and fault pan bases.

8.2 Extractor and Motor

Cleaning the metal grease filter

Clean the metal grease filter at least once a month or when it is covered with grease or when in intensive use. The filter can be washed in the dishwasher or rinsed in a mild solution of dish washing liquid.

To remove the filter, remove the covering of the filter and push out upwards the U-shaped air-conducting sheet from stainless steel from the filter. The filter can now be removed by pressing sown the lock that is placed in the shell handle.

The filter can be washed in the dishwasher. It must be placed in the dishwasher in vertical position. Please use rinse agent that is compatible with aluminium, to avoid damage or discoloration of the filter. Do not place filter right beside glasses or white porcelain.

Don't operate the motor without the grease filter.

After the cleaning of the filter, it can be reinserted to the extractor. Please ensure that the shell handle is still visible when the fitter is placed back.

If possible, when cleaning the filter also clean the inside of the fan with a cloth moistened with a mild solution of dish washing liquid. Be vigilant about protruding components in the inside of the fan.

Cleaning and care of the extractor

The extractor should best be cleaned at every cleaning of the filter. Condensation water can accumulate under the filter when water boils and evaporates if there is no lid on the pot, which is entirely normal. Still, the water should be removed and the inside of the extractor should be cleaned.

The ventilation holes in the covering ensure that even when the extractor is in standby mode and the cover is in place without the motor running, residual moisture can evaporate from the inside of the extractor.

If irritating odours escape, please clean the filter and the inside of the extractor.

Clean the extractor with a soft cloth moistened with a mild solution of dish washing liquid.

Service

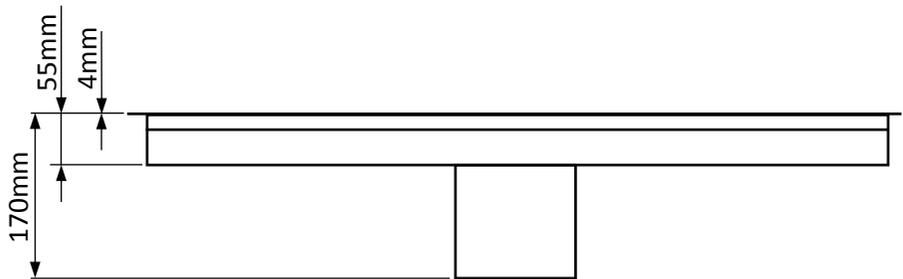
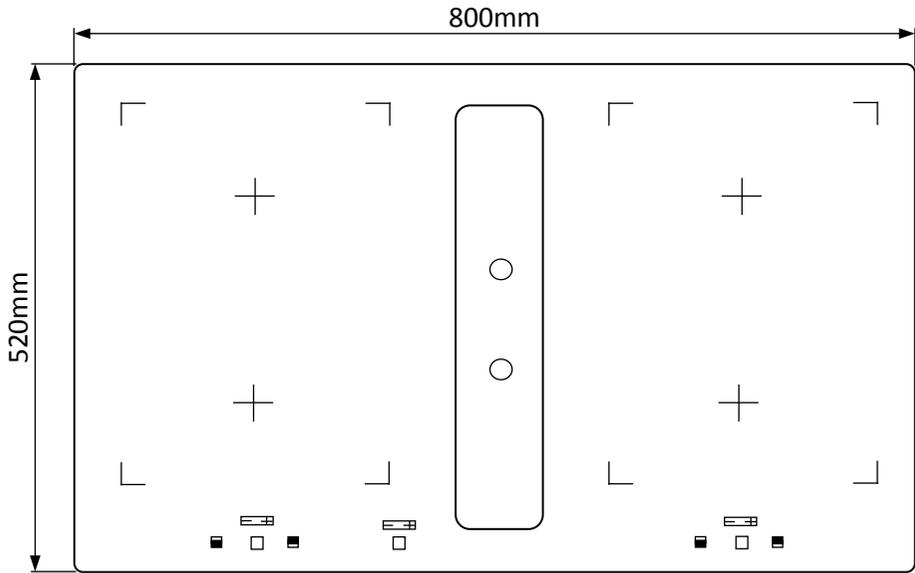
The filter must remain accessible.

9. Technical Data

| CombiFlow 800 with H800 Motor | |
|-------------------------------|---------------------|
| Control | Soft Touch buttons |
| Colour/finish | Black Glass |
| Airflow (m ³ /h) | 243-500 |
| Pressure (Pa) | 600 |
| Noise (db) | 48-68 |
| Motor Power (W) | 115 |
| Hob Power (kW) | 7.4 |
| Voltage (V) | 220-240 |
| Outlet Width (mm) | 150 |
| Energy Class | B |
| Cooking Zones | |
| Front Left (cm/kW) | 19x21 / 1.6 (1.85)* |
| Back Left (cm/kW) | 19x21 / 2.1 (3.00)* |
| Back Right (cm/kW) | 19x21 / 1.6 (1.85)* |
| Front Right (cm/kW) | 19x21 / 2.1 (3.00)* |
| Bridge Function (cm/kW) | 39x21 / 3.7 |

*Power when the power boost function is activated.

10. Dimensions





CD (UK) Ltd T/A Air Uno
Unit L, Wakefield House
Thistle Way
Gildersome Spur
Morley
West Yorkshire
LS27 7JZ

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