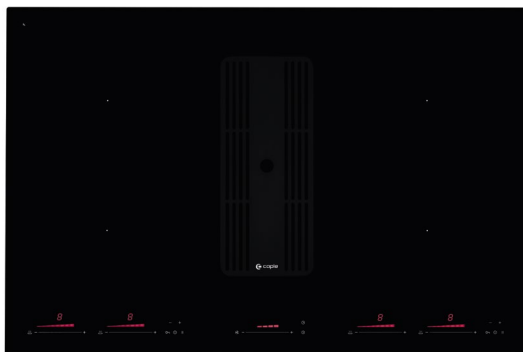




Downdraft Induction Hob Instruction Manual

DD935BK



Contact Caple on 0117 938 7420 for spare parts or www.caple.co.uk

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WARNINGS

- Keep these instructions for use with the appliance. If the appliance should be sold or passed on to others, make sure that the instructions are passed on with it. We thank you for taking note of these suggestions before installing and using the appliance. They have been written for your personal safety and the safety of others.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

SAFETY WARNINGS

- Use the appliance only in household situations for the preparation and warming of food. All other types of use are not permitted.
- Children under 8 years of age must be kept away from the appliance unless they are under constant supervision.
- Children 8 years and older must only be allowed to use the appliance 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.
- Installation, repair and maintenance work should only be performed by an authorised service technician. Work by unqualified persons could be dangerous for the user.

RISK OF ELECTRIC SHOCK!

- If the appliance is defective or chipped, cracked or broken in any way, immediately switch it off and do not continue to use it. Disconnect it from the electrical power supply.

WARNING

- If the supply cord of the appliance is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- 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.
- The hob is hot during use and remains so for some time after being switched off. The risk of burns remains until the residual heat indicators have gone out.

CAUTION

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

DANGER OF FIRE

- Do not store items on the cooking surfaces! Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can become hot.
- Always switch the cooking zones off after use.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAFETY INSTRUCTIONS

- When the appliance is delivered, check the overall appearance of the packaging. Any remarks should be written on the delivery note, of which you keep a copy.

- Your appliance is designed for normal domestic use. It is not designed for commercial or industrial use, or for purposes other than those for which it was designed.
- Any consequences of or damage from incorrect installation or incorrect use of the appliance will not be covered by the manufacturer's guarantee.
- Do not ever change or try to change the characteristics of this appliance. This would be a danger. Repairs must be performed only by an authorised technician. Always disconnect the hood before carrying out cleaning or maintenance operations.
- Adequately ventilate the room when a extractor and other appliances, powered by energy other than electricity, are used simultaneously, so that the extractor does not suck any combustion fumes
- Never use steam or high-pressure devices for cleaning your appliance (regulations regarding electrical safety).
- Never use the extractor without the grease filters
- This appliance is intended to be used in household and similar applications such as:
 - › Staff kitchen areas in shops, offices and other working environments.
 - › Farm Houses.
 - › By clients in hotels, motels and other residential type environments.
 - › Bed and breakfast type environments.



ENVIRONMENTAL PROTECTION

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice. This appliance is marked according to the European directive on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

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

WARRANTY

Your new appliance is covered by warranty. The warranty card is enclosed - if it is missing, you must provide the following information to your retailer in order to receive a replacement: date of purchase, model and serial number. Registration can also be completed online by visiting www.caple.co.uk.

Ensure you keep your warranty card safe, you may need to show it to Caple Service together with proof of purchase. If you fail to show your warranty card you will incur all repair charges.

Spare parts are only available from Caple Service and spare parts authorised centres.

CE DECLARATIONS OF CONFORMITY



This appliance has been manufactured to the strictest standards and complies with all applicable legislation, Low Voltage Directive (LVD) and Electromagnetic Compatibility (EMC).

UKCA DECLARATIONS OF CONFORMITY



This appliance has been manufactured to the strictest standards and complies with all applicable legislation.

TECHNICAL FICHE

This appliance conforms to all current and applicable energy regulations. To view the Technical Fiche that supports the energy labelling data, please visit the product page on our website www.caple.co.uk.

INSTALLATION INSTRUCTIONS

These instructions are for qualified personnel and are a guide for the installation process, regulations and maintenance in accordance with the law and current standards.

Before securing the hob to the worktop, ensure the downdraft has been assembled as per the 'Downdraft Assembly' instructions on page 10.

POSITIONING

The hob is designed for either an inset or flush mounted installation, the way it is illustrated in Fig.1. Apply the sealing strip (Fig.2) along the whole perimeter (for dimensions of the cut out see Fig.1). Fix the hob into place with 4 fixing brackets, keeping in mind the depth of the work surface (Fig.4).

If the lower part of the appliance is accessible after installation via the unit it is installed in, it is necessary to mount a separating panel as shown in Fig. 4, keeping in mind the distances stated.

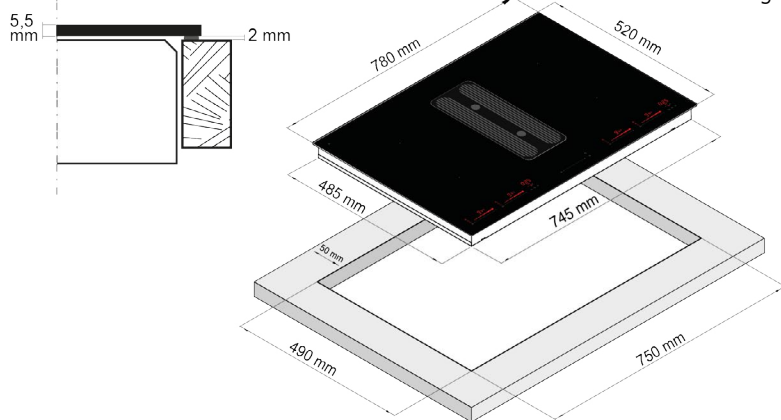
VENTILATION

To ensure adequate ventilation, a 5mm gap below the worktop on the front edge (see fig.3), should be applied.

If the product is being recirculated, a 5mm ventilation slot will also need to be included in the kitchen plinth around the entire perimeter of the island. Alternatively a vent grill can be installed onto the plinth in line with where the motor has been installed to allow the clean air to escape back into the room.

TYPE A - INSET

Fig.1



TYPE B - FLUSH MOUNTED

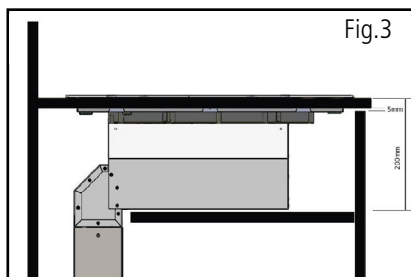
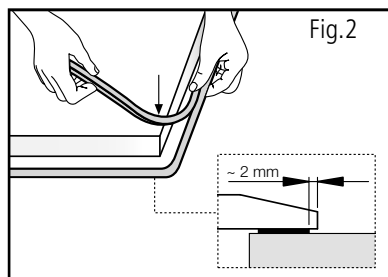
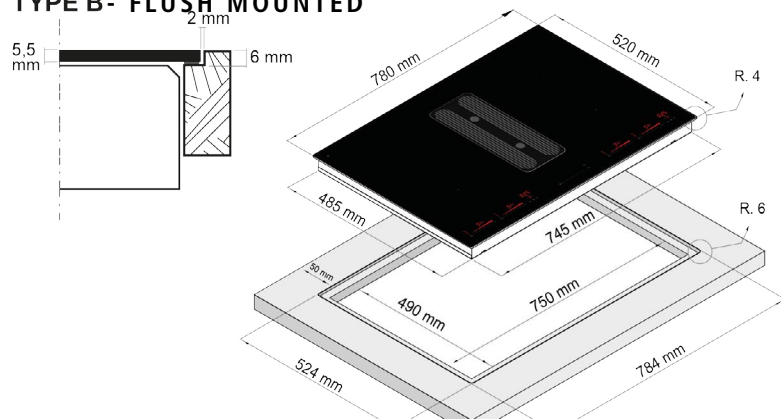
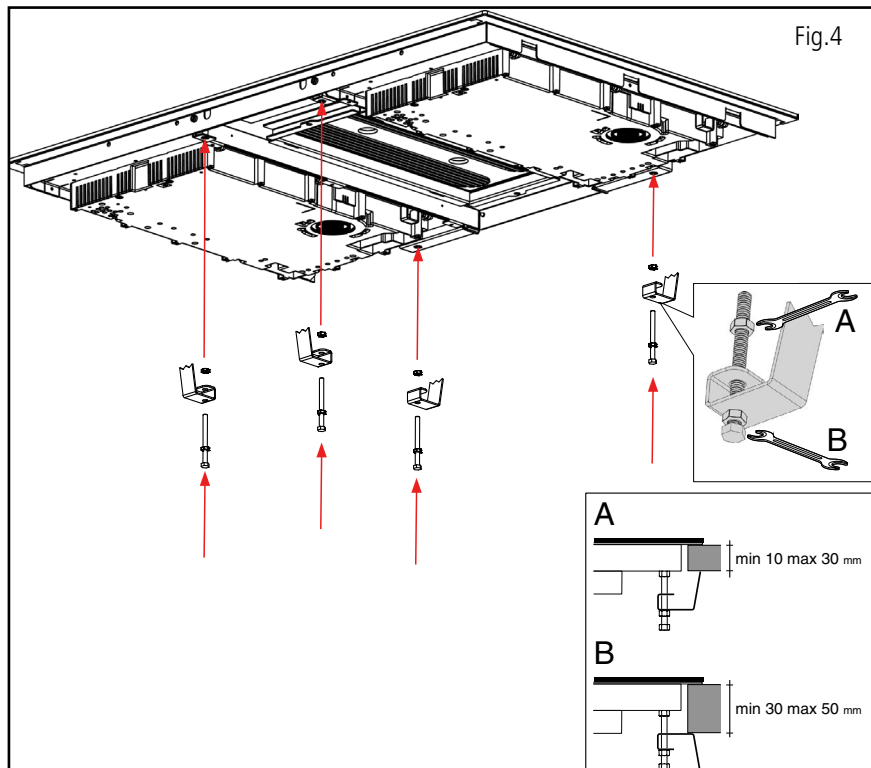


Fig.4



DOWNDRAFT ASSEMBLY

1. Before carrying out the downdraft installation, please check that all components are not damaged, in such a case contact your retailer and do not carry out any installation operation.
 - › Use solid 150mm ducting whose maximum length does not exceed 5 meters
 - › Limit the number of elbows in the ducting, since each elbow reduces the air capacity of 1 linear meter.
(E.g. if you use no. 2 x 90° elbows, the length of ducting should not exceed 3 meters).
 - › Avoid abrupt direction changes.
 - › Use a 150mm constant diameter or a similar section ducting for the whole length.
 - › Use ducting approved by relevant standards in force. The manufacturer shall not be held liable for air capacity or noise problems due to non-observance of aforementioned instructions and no warranty will be provided in such a case.
2. Place the upturned hob on a suitable surface, making sure the glass is protected from scratches.

Take the 'filtering chamber' out of the packaging and install it as shown in fig. 5.

The 'filtering chamber' metal hooks shall be inserted in their suitable slots found on the hob rear side, as shown in fig. 6.

After fitting the 'filtering chamber' to the hob, fasten it using the metric screw provided with the appliance, which shall be installed as shown in fig. 7.
3. Fit the hob into the cabinet, as shown on page 8-10.

Take the motor unit out of the packaging, fix the metal joint on it using the screws provided with the appliance, as shown in fig. 8.

After installing the hob, place the motor unit immediately under the hob, as shown in fig. 9.

In order to install the motor unit in such a way as it can touch the floor, make a 410mm X 410mm opening in the cabinet floor (see fig.17).

Then place the two metal telescopic conduits into the motor unit air inlet (figure 10), and fix them using the screws supplied with appliance.

Lift the internal metal conduit until it reaches the 'filtering chamber' and fix it using the screws supplied with appliance (fig.11).

Seal the air flow opening with the adhesive tape provided with the appliance, as shown in figure 12.

Connect the ducting to the motor unit. You can use the air outlet on the right or left side of the motor unit, according to the needs of the kitchen: remove the four screws fixing the outlet flange and replace it with the metal lid placed on the opposite side.
The air outlet which is not going to be used must always be covered and closed with the metal lid.

Another two plastic flanges are provided with the appliance to connect different section ducts.

Flanges provided have the following sections:

230x80 mm

220x90mm

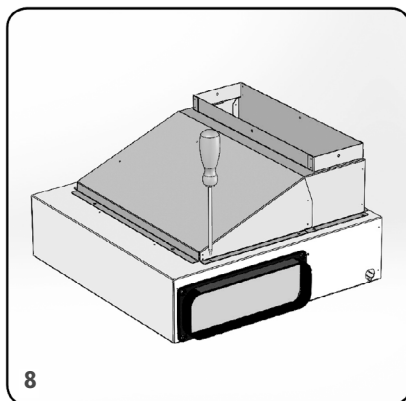
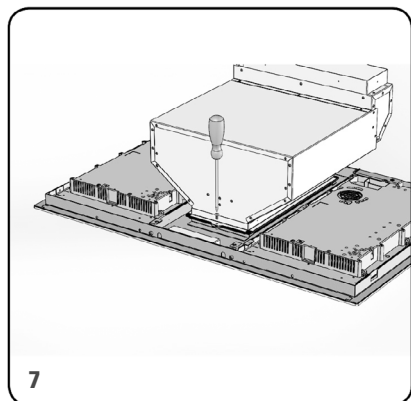
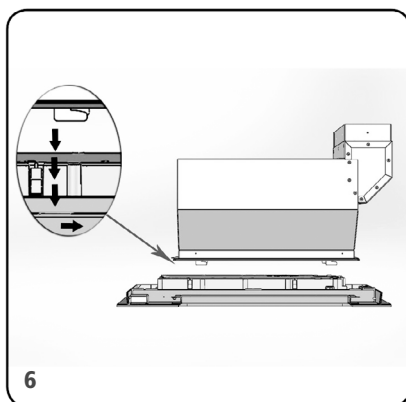
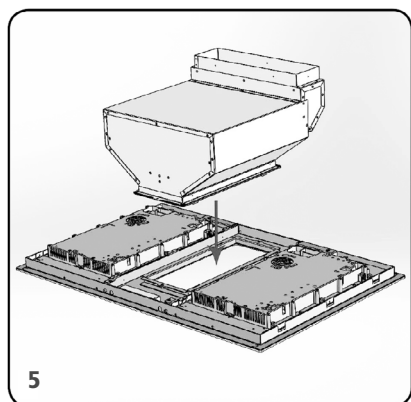
218x55mm (recommended for recirculating mode installation only).

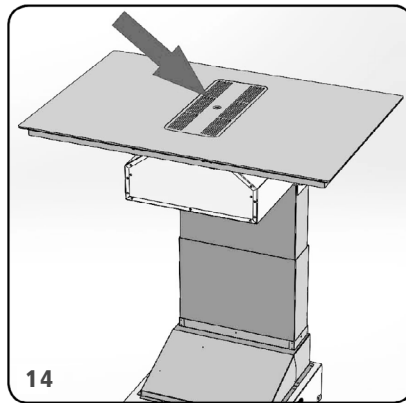
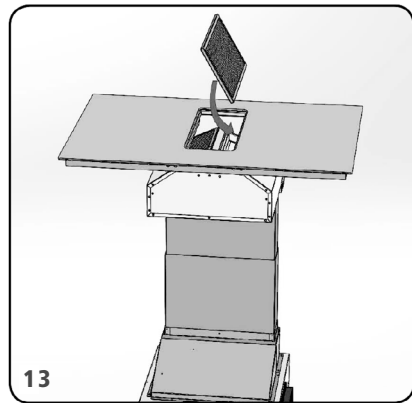
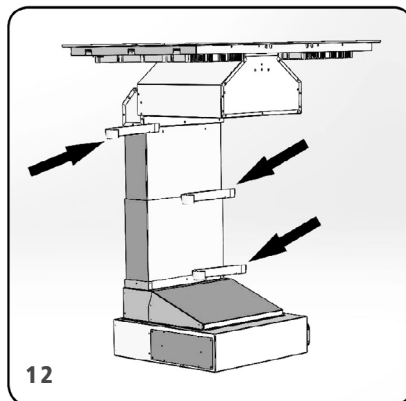
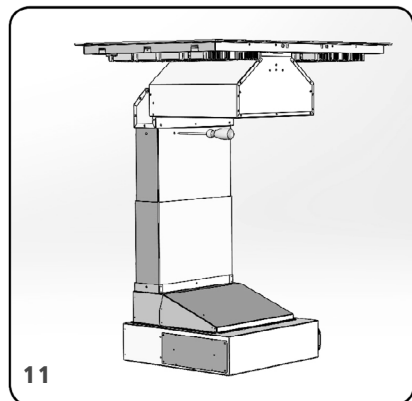
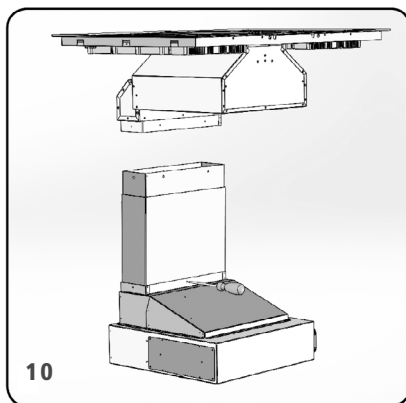
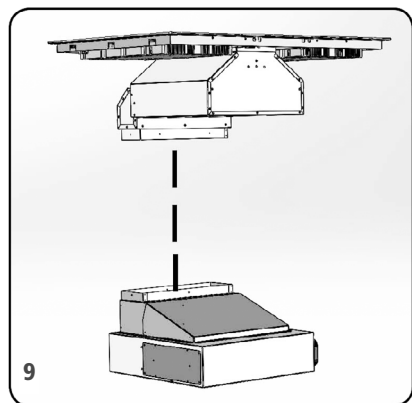
Fit the two grease filters into their housing, by passing them through the hob central opening, see fig. 13.

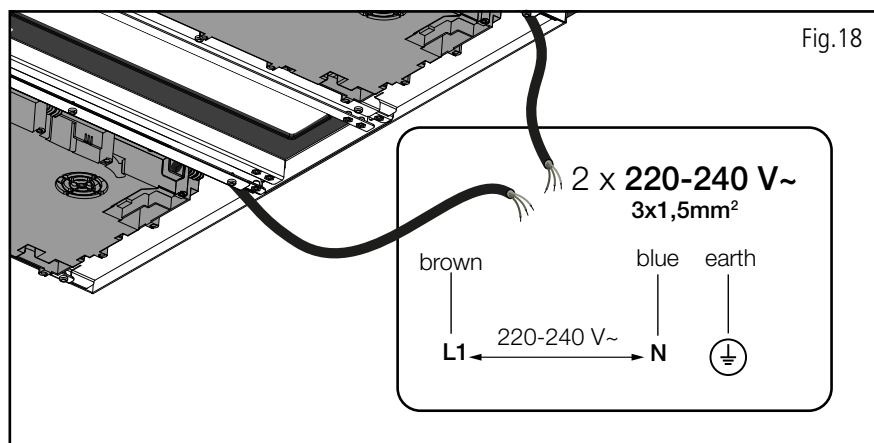
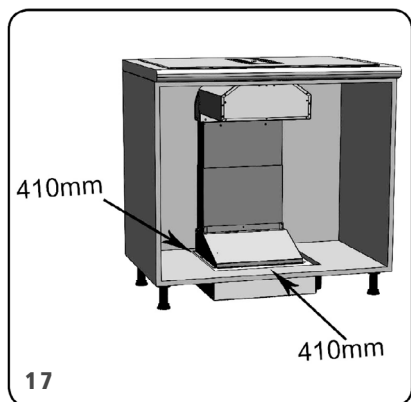
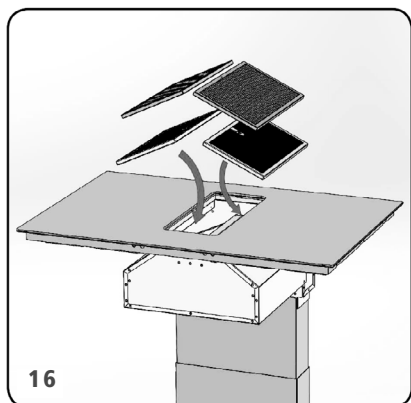
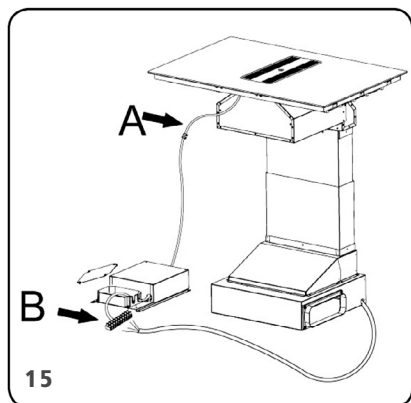
Fit the metal grid in order to close the hob central opening, as shown in fig. 14.

Place the wiring box near the appliance, in order to connect the flat cable to the corresponding flat cable of the touch - control panel.

Connect the motor unit cable to the terminal block found inside the plastic black box, see fig. 15B.







ELECTRICAL CONNECTIONS

(Fig.18)

BEFORE MAKING THE ELECTRICAL CONNECTIONS, CHECK THAT:

- › - The system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- › - The fuse rating for this appliance is 40amp.
- › - The system is fitted with efficient ground wires in accordance with the laws and current standards.

Grounding is mandatory by law. If the domestic appliance is not supplied with a cable, use material suitable for the absorption value indicated on the identification plate and the operating temperature. An omnipolar switch must be installed with a minimum 3 mm opening between the contacts and appropriate for the load indicated on the plate and in accordance with current standards (the yellow/green ground conductor must not be disconnected by a switch). When the appliance has been installed, the omnipolar switch must be easily accessible.

WARNING:

Place the metal box containing the electronic components at a distance of no less than 65 cm from the suctioning surface of the cooker hood.

Connecting the product to the mains electricity must be carried out by technically qualified personnel. The product must be connected to an electrical system correctly designed and installed. The electrical system must comply with VDE0100 standard.

NOTE:

We recommend installing the metal box containing the electronic components at least 10 cm above floor level and at a suitable distance from all heat sources (e.g. oven sides or hob).

CAUTION:

This appliance is fitted with an H05 VVF 3 conductor, 0.75 mm² (neutral, phase, and ground) power cord. This can be connected up to a 220 - 240 V mono-phase electrical network through a CEI 60083 approved power socket, which must remain accessible after installation, in compliance with installation regulations. We decline any responsibility in case of accidents caused by a lack of ground connection or incorrect ground connection. The appliance must be fed through a differential protection device (RCD), with a nominal residual current not exceeding 30mA. If the power cord is damaged, call the after-sales service to avoid any risk.

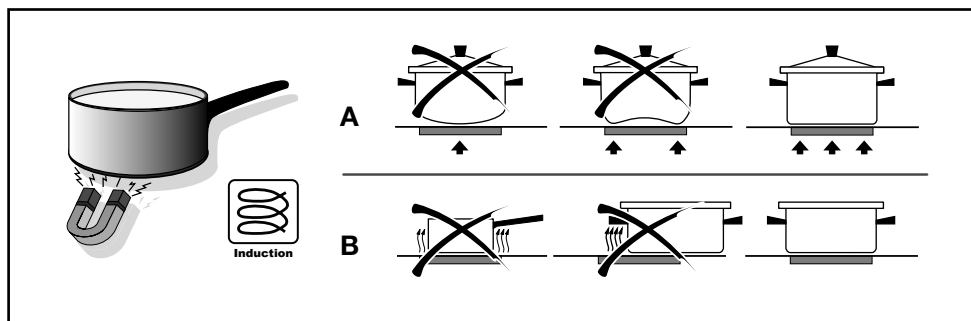
COOKWARE

The use of appropriate cookware is an essential factor for induction cooking. Check that your pots are suitable for the induction system. Only ferromagnetic cookware made of the following materials is suitable for induction hobs:

- › Enameled steel
- › Cast iron
- › Induction-capable stainless steel cookware.

To determine whether the cookware is suitable, check whether the base of the pot or pan attracts a magnet. There are other induction-capable pots and pans whose bases are not completely ferromagnetic. To get good cooking results, we recommend that the dimension of the ferromagnetic area of the cookware match the size of the burner. We advise cookware having a flat base (Fig.6A). This way you can use the power optimally.

Do not use cookware with a rough base to avoid scratching the surface of the hob. A very important factor in induction cooking is the dimension of the pot compared to the plate used. The cooking zones allow the use of cookware with bases of various diameters. It is, however, preferable to use the appropriate cooking zone for the dimension of the pot.

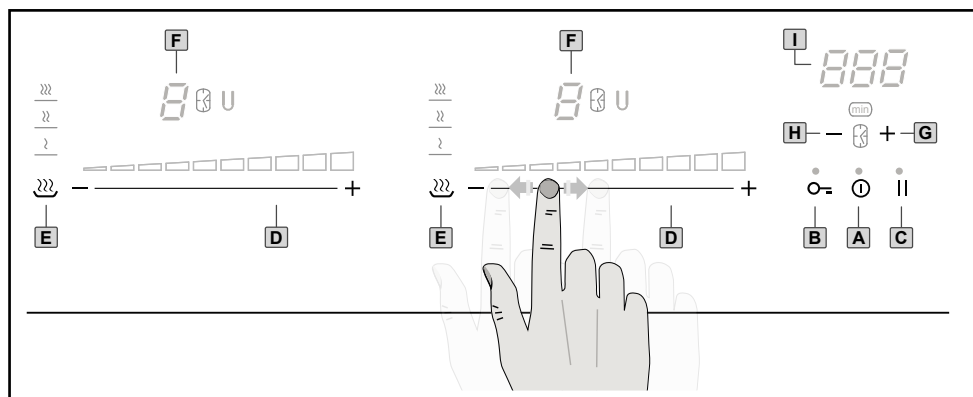


HOB INSTRUCTIONS

The appliance is operated using the control panel sensor keys. Functions are controlled by touching the sensor keys and confirmed by displays and acoustic signals. Touch the sensor keys from above, without covering other sensor keys.

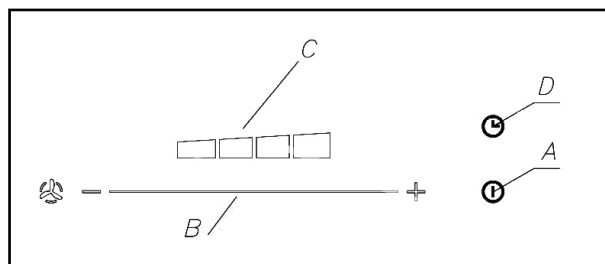
TOUCH CONTROLS

- | | |
|------------------------------|-------------------------|
| A. On/Off key | F. Cooking zone Display |
| B. Lock key | G. Timer [+] key |
| C. Pause key | H. Timer [-] key |
| D. Cooking Zone Power Slider | I. Timer display |
| E. Programs key | |



FAN

- | | |
|---------------------|----------------------|
| A. On/Off key | C. Fan speed display |
| B. Fan speed slider | D. Timer Key |



SWITCHING THE APPLIANCE ON

Press the **On-Off** key to switch the hob on. All the displays relative to the cooking zones switch on in the «0» standby position. The control unit remains active for 10 seconds. If no cooking zone is selected within this time, the appliance switches off automatically.

SWITCHING A COOKING ZONE ON

Select the desired cooking zone and press or slide on the corresponding sidebar (**D**). The power of the single cooking zone can be adjusted in **9** different positions and will be shown on the relative luminous display with a level from **"1"** to **"9"**.

Slide right on the sidebar to increase the power level, slide left to decrease it.

BRIDGE ZONES U - N

This function allows you to combine the front cooking zone to the rear cooking zone to create one large zone (zone **1+2** and **3+4**, Fig. 8).

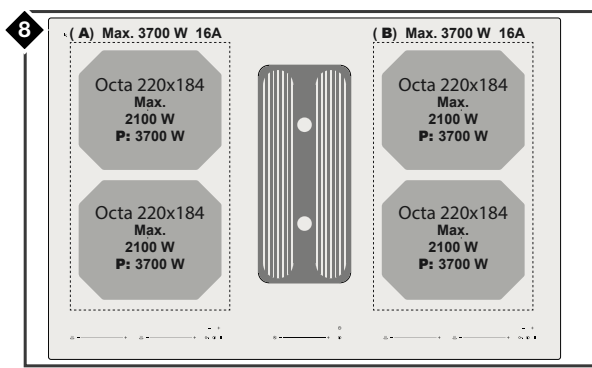
Pay attention in placing the cookware in the correct position on the cooking zones. To activate the Bridge function press simultaneously on both Sliderbars of the two adjacent cooking zones. The bridge luminous symbol

U - N will appear on the side of the two cooking zones display indicating that the function is active. Now it is possible to set the heat level of the bridge zone.

NOTE:

the settings of the bridge zone are only enabled by the front cooking zone sidebar and sensor keys. To disable the Bridge function press simultaneously on both Sliderbars of the two adjacent cooking zones. The bridge illuminated symbol

U - N turns off.



POT DETECTION

Each induction cooking zone has a pot detection minimum limit, which varies according to the material of the cookware being used. For this reason, you should choose the cooking zone which is most suitable for the diameter of the cookware you are going to use.

If the symbol  appears on the cooking zone display, it means that:

- › The cookware used is not suitable for induction cooking.
- › The cookware diameter is smaller than the one allowed by the hob.
- › No cookware is on the cooking zone.

RESIDUAL HEAT **H**

If the temperature of the cooking zone is still high (over 50°C) after it has been switched off, the relative display will indicate the symbol **H** (residual heat).

The symbol will stay on even when the appliance is switched off and will only switch off when the burn risk is no longer present.

POWER BOOST (QUICK HEATING) **P**

This program further reduces the cooking time of a certain cooking zone, by bringing the temperature to the maximum heat level for **10 minutes**.

At the end of this timeframe, the cooking zone heat level will automatically go back to level **9**. The use of this function is recommended for heating large quantities of liquids (e.g. water to cook pasta) or food in a very short time.

To activate this program slide to the far right on the sidebar until the **P** symbol appears on the cooking zone display.

AUTOMATIC WARM-UP **R**



All cooking zones are equipped with an “automatic warm up” function. This feature sets the cooking zone to the highest heat level for a certain period of time and then automatically switches back to the cooking setting that was originally set.

The length of time that the automatic warm up function operates depends on the heat setting selected. To activate the “automatic warm up” function on a cooking zone place your finger on the sidebar at the desired heat level and hold the position for 3 seconds until the symbol **R**, alternating with the selected heat level, appears on the cooking area display.



SPECIAL PROGRAMS 

The cooktop has three special programs that have already been set to perform special cooking operations.



Bake 

The “**Bake**” program sets the heat temperature of the selected cooking zone at **42°C** to melt chocolate, butter or the like. To activate this program press the **Programs key**  once. The Bake LED  lights up besides the cooking zone display.

Keep Warm 

The “**Keep Warm**” program sets the heat temperature of the selected cooking zone at **70°C** to keep food warm. To activate this program press the **Programs key**  twice. The Keep Warm LED  lights up besides the cooking zone display.

Boil Control 

The “**Boil Control**” program sets the heat temperature of the selected cooking zone at **94°C** to bring to a boil slowly preparing sauces or soups and stews. To activate this program press the **Programs key**  three times, the Boil Control LED  lights up besides the cooking zone display.

TIMER 

This function allows you to set the time from 1 minute to 1 hour and 59 minutes for the automatic switch off of a cooking zone.

TIMER DISPLAY	
From 1 minute to 9	1.00 , 2.00 ... 9.00
From 10 minutes to 59	0.10, 0.15 ... 0.59
From 1 hour to 1hr 59minutes	1.00, 1.10 ... 1.59

Switch on a cooking zone by sliding on the slidebar to adjust the heat level. To activate the timer press simultaneously the “+” and “-” **keys** on the timer area until the clock symbol lights up beside the cooking zone display, then set the desired time using the timer “+” and “-” **keys** within 5 seconds. Wait for 5 seconds for the automatic confirmation. The time countdown will start on the timer display.

When time elapses the cooking zone will automatically switch off, the timer display will show a flashing "000" and an acoustic signal will be heard. Press the "+" or "-" **key** on the timer area to stop the signals. To disable the timer of a cooking zone press repeatedly and simultaneously the "+" and "-" **keys** on the timer area until the clock symbol lights up beside the display of the desired cooking zone, press again the timer "+" and "-" **keys** simultaneously, then bring the timer value back to "000" by using the timer "-" **key**. Wait for 5 seconds for the automatic confirmation. The clock symbol beside the cooking zone display goes off.

EGG TIMER/REMINDER

When no cooking zone is active it is possible to set an acoustic reminder which stays active after switching the appliance off. When the Egg timer/Reminder function is active, the Timer function cannot be selected.

To enable this function press simultaneously the timer "+" and "-" **keys**. The clock symbol lights up below the timer display. Set the time, ranging from 1 minute to 1 hour and 59 minutes, by pressing the "+" and "-" **keys**. Wait for 5 seconds for the automatic confirmation. The time countdown will be shown on the timer display. When time elapses the display will show a flashing "000" and an acoustic signal will be heard. Press the "+" and "-" **key** on the timer area to stop the signals.

To disable the Egg timer/Reminder function press simultaneously the timer "+" and "-" **keys**. The clock symbol lights up below the timer display. Bring the timer value back to "000" by using the "-" **key**. Wait for 5 seconds for the automatic confirmation. The clock symbol beside the timer display goes off.

PAUSE //

When at least one cooking zone is operating it is possible to momentarily pause the appliance switching off the cooking zones. To enable this function press the **Pause key**. The relative led lights up and all the cooking zone displays show the symbol "//". Previously programmed timers will be stopped. The pause can last for maximum **10 minutes**. If this status is not terminated within this time the appliance switches off. To disable the Pause function press the **Pause key** and slide right on the flashing sidebar within 10 seconds.

RECALL

When the appliance has been switched off by mistake it is possible to quickly recall the previously active settings by pressing the **On - Off key** within 5 seconds, then pressing the **Pause key** within another 5 seconds. If the recall function is available the relative led will be flashing when the appliance is switched on again.

CONTROL LOCK

Controls can be locked in order to prevent any risk of unintentional changes to the settings (children, cleaning operations, etc.). To activate this function press the Lock key. The relative led will light up. The function remains active when the appliance is switched off and on again. To disable the Control Lock function simply press the **Lock key**. The relative led will go off.

CHILD SAFETY LOCK "L"

This function serves the purpose of preventing children from switching on the appliance even accidentally or intentionally. The Child safety lock can only be activated **within 10 seconds** from the switching on of the appliance, with all the cooking zones off. To activate this function press simultaneously the **Lock key** and the **Pause key**, then again the Control Lock key. The symbol "L" will appear on all displays to confirm your selection and the relative led will light up. When the Child safety lock is enabled you can switch the appliance off. The Child safety lock is still enabled when the appliance is switched on again.

To unlock the appliance permanently, press simultaneously the **Lock key** and the **Pause key**, then again the **Pause key**. In this case the Child safety lock won't be enabled when the appliance is switched on again.

To unlock the appliance temporarily press simultaneously the **Lock key** and the **Pause key**. In this case the Child safety lock will still be active each time the appliance is switched on again.

SWITCHING A COOKING ZONE OFF

To switch a cooking zone off bring its level back to "0" by sliding left on the corresponding slidebar.

SWITCHING THE APPLIANCE OFF

To turn off the hob entirely hold down the **On - Off** key.

SAFETY SWITCH

The appliance has a safety switch that automatically switches off the cooking zones when they have been operating for a certain amount of time at a given power level.

POWER LEVEL	OPERATING TIME LIMIT (HOURS)
1-2	6
3-4	5
5	4
6-7-8-9	1.5

POWER MANAGEMENT

All cooking zones are connected to one phase. The phase has a maximum electricity loading of 3700 W/230V (fig. 8).

The function divides the heat level between cooking zones and activates when the total electricity loading of the cooking zones exceeds 3700 W. The function decreases the heat level to the other cooking zones. The heat setting display of the reduced zones changes between two levels

DOWNDRAFT INSTRUCTIONS

Turning the Fan ON/OFF

Press the **On - Off key** to turn the fan on. This will automatically set at level 2.

To turn off the fan, press the **On - Off key**.

INCREASING/DECREASING THE FAN SPEED

To increase the speed slide to the right on the slide-bar. To decrease the speed slide to the left on the slide-bar. The LEDs in the fan speed display will show which speed the fan is set to.

TIMER

Press the **Timer** key to set a 10 minute timer. The LED on the fan speed display will flash to show this has been set. once the 10 minutes are up, the fan will turn off automatically.

AUTOMATIC TURN OFF

After 4 hours of continuously working, the appliance turns off automatically.

GREASE FILTERS SATURATION

Press a total of 30 hours of operation, the speed indicators will all flash simultaneously, signalling the grease filters saturation. Clean the filters either by hand with warm soapy water, and leave to dry, or clean in the dishwasher. Once clean and re inserted, reset the function by pressing the "TIMER" key for at least 3 seconds whilst the appliance is switched off.

TIMING

As a result of the EU65 "Energy label" and EU66 " Ecodesign" regulations issued by the European Commission, which came into force as from January 1st, 2015 , our products have been adapted to comply with these new requirements. All of the models complying with the energy label requirements, are equipped with new electronics including a timer device for suction speeds control, when the air capacity exceeds 650m³/h. Internal motor models, with maximum air capacity higher than 650m³/h, are equipped with a timer device that automatically switches the suction speed from 4th to 3rd speed, after 6 minutes operation. External motor models are equipped with remote motors that, as for internal motor versions, include a timer device that switches down the suction speed when it exceeds 650 m³/h. (See External Motors Instructions). Remote motors, whose air capacity exceeds 650m³/h at both 4th and 3rd speed, will have the following by default timer control functions: The suction speed is automatically switched from 4th to 2nd speed, after 6 minutes operation. If the appliance is working at 3rd speed, it is automatically switched to 2nd speed, after 7 minutes operation. Operation speeds can still be changed during operation. The energy consumption of the appliance in standby mode is lower than 0.5W.

CLEANING AND MAINTENANCE

Remove any residues of food and drops of grease from the cooking surface by using a glass scraper or similar. Clean the heated area as thoroughly as possible using suitable products, and a cloth/ paper, then rinse with water and dry with a clean cloth. Using the scraper immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area, or residues of sugar or food with a high sugar content. In this way, any damage to the hob surface can be prevented. Under no circumstances should abrasive sponges, or corrosive chemical detergents, such as oven sprays or stain removers, be used.

WARNING:

STEAM CLEANERS MUST NOT BE USED.

CLEANING AND MAINTENANCE (DOWNDRAFT)

- › Careful maintenance ensures proper operation and good performances over time.
- › Grease filters can be washed by hand or in the dishwasher.
- › Grease filters shall be cleaned depending on use, at least once every two months.
- › The charcoal filters shall be replaced depending on use, at least once every six months.
- › To buy replacement charcoal filters (CAP76CF), visit **www.caple.co.uk**.
- › Use only tepid water and neutral detergents to clean the appliance; the use of products containing abrasive substances shall be avoided.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	REMEDY
You cannot activate or operate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply. Refer to "Electrical connections" chapter.
	The fuse has released / tripped	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
	It's been more than 10 seconds from switching on the appliance.	Activate the appliance again and set the heat setting in less than 10 seconds.
	2 or more keys pressed at the same time.	Touch only one sensor key.
	Pause function operates.	Refer to "Using the hob" chapter.
	There is water or fat stains on the control panel.	Clean the control panel.
The hob deactivates.	You put something on the sensor key ON-OFF.	Remove the object from the sensor key.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot contact an Authorised Service Centre.
Automatic Warm Up function does not operate.	The zone is hot.	Let the zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the function.
The heat setting changes between two levels.	Power management function operates.	Refer to "Using the hob" chapter.
The sensor keys become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones if possible.
- comes on.	Safety Switch operates.	Deactivate the appliance and activate it again.
L comes on.	The Child Lock function operates.	Refer to "Using the hob" 4 chapter.
⌂ comes on.	Water or cooking utensils above the control panel.	Remove the objects from the control panel.

PROBLEM	POSSIBLE CAUSE	REMEDY
H comes on.	There is no cookware on the zone.	Put cookware on the zone.
	The cookware is incorrect.	Use the correct cookware. Refer to "Induction Cooking" chapter.
	The dimension of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Induction Cooking" chapter.
	The cookware does not cover the cooking zone.	Cover the cooking zone fully.
E and a number come on.	There is an error in the appliance.	Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If comes on again, contact an Authorised Service Centre.
E2 comes on.	The induction coils are overheated.	Allow the appliance to cool down.
E21 comes on.	The appliance is overheated. The cooling fan might be blocked.	Allow the appliance to cool down. Check if objects block the cooling fan. If comes on again, contact an Authorised Service Centre.
E31 comes on.	Incorrect data configuration.	New configuration needed. Contact an Authorised Service Centre.
E47 comes on.	None or faulty communication between control panel and induction coils.	Ensure that connection cable is plugged on correctly and functional.
U400 comes on.	Control Panel is wrongly connected.	Connect to correct mains voltage.
E22, E20, E36, E5, E6 or E9 comes on.	An internal component of the appliance needs replacing.	Contact Caple service

AFTER SALES SERVICE

Any maintenance operation on your appliance should be carried out by:

- › Either your retailer;
- › Or another Caple approved engineer or similar qualified person.

If a problem still persists and further assistance is required, please contact our Caple after sales team on:

T - 0117 938 7420

E - service@caple.co.uk



NOTE:

NOTE:



Caple Service

BS11 8DW

Fourth Way

T: 0117 938 1900

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