



Downdraft Induction Hob Instruction Manual

DD782BK



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



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FOLLOW THE STEP-BY-STEP INSTRUCTIONS IN THIS MANUAL.

The manufacturer does not accept any responsibility for any negativities, damages, or fires that may occur in the appliance as a result of failure to follow the instructions in this manual. The appliance is intended for domestic use only for cooking food and for extraction of fumes from this cooking. Commercial use is not permitted. The manufacturer accepts no responsibility for improper use or incorrect setting of commands.

It is important to keep this user manual for future reference. Ensure that this user manual is not separated from the product during the sale, distribution or transportation of the product.

- Read the instructions carefully: They contain very important information about installation, use and safety.
- Do not perform electrical modifications on the product.
- Before starting the installation of the appliance, check that all parts are available. Otherwise, please contact the manufacturer and do not proceed with installation.
- Before proceeding with the installation, make sure to check the integrity of the product. Otherwise, please contact the manufacturer and do not proceed with installation.

CAUTION:

Strictly follow the instructions specified in this manual.

Before starting any installation procedure, the appliance must be disconnected from the mains.

The installation or maintenance of the appliance must be carried out by a qualified technician in accordance with the manufacturer's instructions and in compliance with the local regulations in force on safety.

In case of damage due to incorrect connection, the appliance will be out of warranty.

Do not repair or replace any part of the appliance, unless it is specifically stated in the user manual. The possibility of electric shock.

CAUTION:

The appliance is not suitable for use in sockets without grounding.

The power cable must be long enough to allow the appliance to be connected to the mains.

In order for the installation to comply with the current safety regulations, a standard-compliant switch is required, which ensures complete disconnection of the network under over-voltage category conditions.

Do not use multiple sockets or extensions.

After completing the installation, the user should no longer be able to access the electrical components.

The areas touched during use are hot. Keep children away from the appliance and under supervision.

The appliance can be used by children under 8 years of age, persons with limited physical, mental and emotional abilities, and persons with incomplete experience or knowledge only if they are under the supervision of a responsible person or have been informed about the safe use of the appliance and the dangers that may occur.

Cleaning and maintenance should not be done by children without supervision.

Before using the induction hob, people with pacemakers and active implants should check whether their device is compatible with the appliance. It is not possible to guarantee that 100% of the devices on the market will fulfil the electromagnetic compatibility criteria in force and will not cause interference that will jeopardize the correct operation of the appliance. It is also possible that people wearing other devices such as hearing aids may experience some discomfort.

Do not touch the heated parts of the appliance during and after use.

Avoid contact with cloth or other flammable materials before all components of the hob are sufficiently cooled.

Overheated greases and grease can easily catch fire. When cooking food rich in grease, keep it under supervision.

Do not place metal items such as knives, forks, spoons and lids on the hob as there is a possibility of overheating.

Do not use a steam cleaner.

Surface damage, discolouration and stains can occur due to unsuitable detergent. Use only detergent suitable for this type of hob. Discolouration due to surface damage and pot friction. Lift and carry pots and pans, do not push.

If the surface is cracked, turn off the appliance to avoid possible electric shock.

The appliance is not suitable for operation via an external timer or a separate remote control system.

Unsupervised cooking on an grease hob can be dangerous and cause a fire.

The cooking process should always be monitored.

NEVER try to extinguish the fire with water. Turn off the hob immediately and smother the flames using a fireproof lid or a cover.

Do not put any objects on the hob.

Before connecting the appliance to the electricity network, check the information plate at the bottom of the hob to make sure that the electrical voltage and power values are compatible with the network and the connection cable is suitable. In case of doubt, contact a qualified electrician.

IMPORTANT:

After use, turn off the hob using the control and do not rely on the pan sensor.

To prevent liquids from overflowing, reduce heat input when boiling or heating liquids.

When your appliance is in operation and there is a water overflow or a wet cloth is placed, your appliance shuts down to protect itself. To restart your appliance, you need to press the On/Off button.

Do not leave empty pots/pans on the heated cooking zone or leave a cooking zone without a container.

After completing the cooking process, turn off the relevant cooking zone.

Using a high power function such as a booster is not suitable for heating some liquids such as cooking grease. High temperatures can be dangerous. In these cases, it is recommended to use a lower heating power.

The pots/pans should be placed directly on the hob and centred. There should be no other objects between the pot and the hob.

When there is high heat, the appliance automatically reduces the power level of the cooking areas.

Before any cleaning or maintenance, disconnect the product from the mains by unplugging or by turning off the products main switch. Wear work gloves for all installation and maintenance operations.

The appliance should be cleaned frequently [at least once a month]. Also, follow what is clearly stated in the maintenance instructions.

Failure to comply with standards regarding the cleaning of the appliance and the cleaning and replacement of the filters creates the risk of fire. Frying should be done under control to prevent the overheated grease from catching fire.

When the hob is in operation, accessible parts of the extractor become hot.

CAUTION

Do not connect the appliance to the power grid until the installation is complete.

In terms of safety measures and technical measures to be adopted for extraction of air, you must comply with the regulations of the local competent authorities.



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

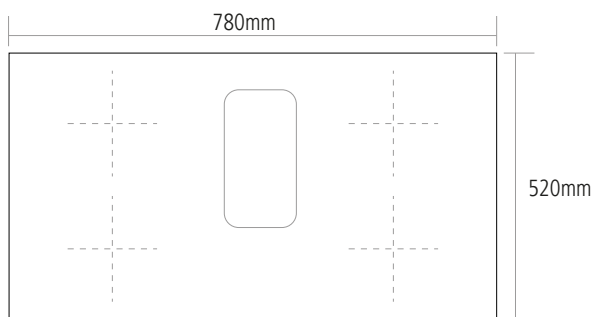


This appliance has been manufactured to the strictest standards and complies with all applicable legislation.

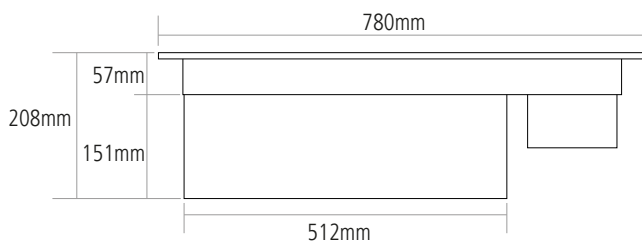
TECHNICAL FICHE

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.

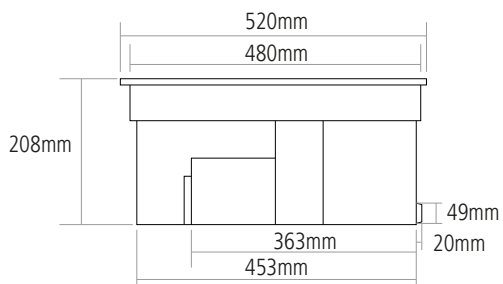
PRODUCT DIMENSIONS



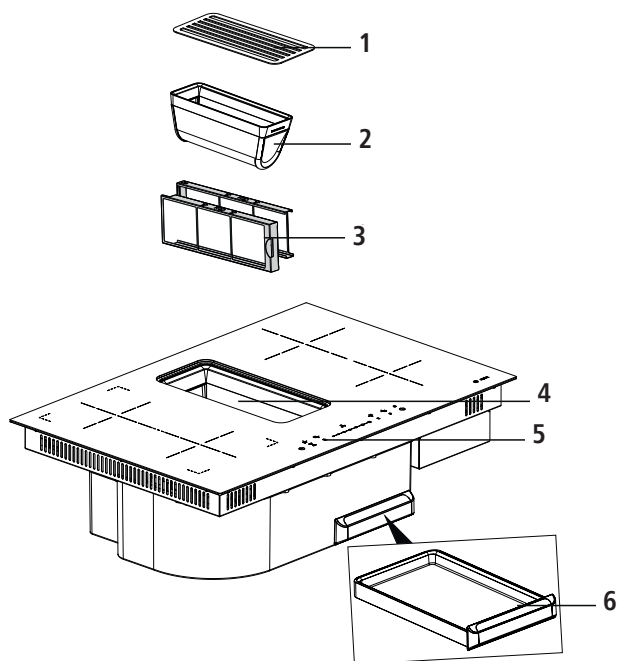
FRONT ON



SIDE ON

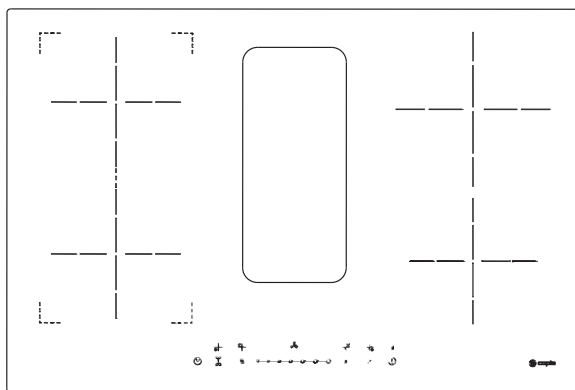


PRODUCT OVERVIEW

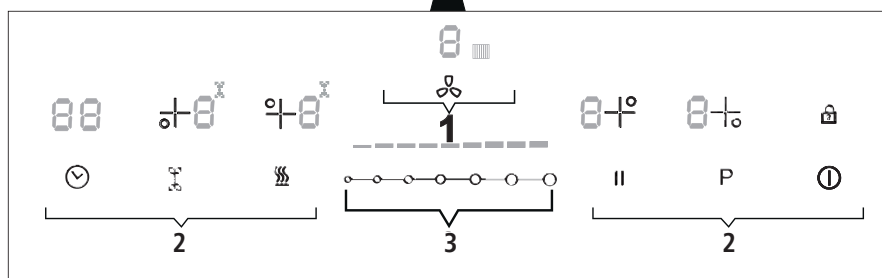


- | | |
|----------------------------|-------------------|
| 1. Decorative grill | 4. Oil filter bed |
| 2. Oil filter | 5. Control panel |
| 3. Charcoal filter housing | 6. Water tank |

CONTROL PANEL



TOUCH CONTROLS

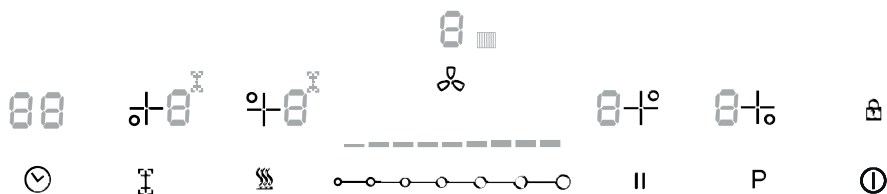


1. Extractor controls
2. Hob controls
3. Hob/Extractor power level control [slider]

DISPLAYS

PRODUCT DISPLAYS	DESCRIPTION
1-9	Power levels
P	Max. power [Boost]
0	Product not active
A	Automatic mode
4	No cookware on the hob or non suitable cookware
U	3-stage temperature mode activation indicator
—	Standby mode
=	Pause mode
	Grease filter warning
88	Time display
E	Error display

OPERATING THE HOB



ON/OFF CONTROL

To turn the hob on and off.

NOTE:

If no suitable cookware is placed on the hob, the display switches off automatically after 1 minute.



BRIDGING FUNCTION

The Bridge key is used to operate connected cooking zones. The indicator of the two zones to be operated must show the same number. You can activate the bridging function by pressing the bridge button. When the bridge function is activated, the bridge symbol will become visible on the cooking zone panels.

You can check the cooking level on the left-hand cooking zones.

NOTE:

Make sure the cookware is placed in the centre of a cooking zone. The most suitable cookware is an oval or rectangular pot. For the bridge mode to work correctly, the selected cookware must be the size of 2 hotplates.



CHILD LOCK

Press the child lock button for about 3 seconds to lock the controls. When you lock the appliance, 'Lo' will appear on the screen. When child lock is enabled, all keys are disabled except the On/Off button.

NOTE:

When you turn off the hob with the key lock enabled, you will not be able to activate the hob without disabling the child lock.



TIMER

Select the cooking zone button for which you want to set the timer and press the timer button [⌚]. Then set the 1st digit of the timer to the desired level using the power level control and press the timer button to confirm, then set the 2nd digit of the timer to the desired level using the power level control and press the timer button. When the timer mode is activated, the display of the selected area flashes and a "dot" [.] appears in the bottom right of the display.

If the timer is also selected in more than one zone, the timer indicator will rotate clockwise and will be displayed every 5 seconds.



LEFT REAR HOB INDICATOR

Select the left rear cooking zone for power or timer setting. A blinking LED indicates that the cooking zone is selected and shows the level "0", the power level can be adjusted with the power level control.



LEFT FRONT HOB INDICATOR

Select the left front cooking zone for power or timer setting. A blinking LED indicates that the cooking zone is selected and shows level "0", the power level can be adjusted with the power level control.



RIGHT REAR HOB INDICATOR

Select the right rear cooking zone for power or timer setting. A blinking LED indicates that the hotplate is selected and shows level "0", the power level can be adjusted with the power level control.



RIGHT FRONT HOB INDICATOR

Select the right front cooking zone for power or timer setting. A blinking LED indicates that the hot-plate is selected and shows level "0", the power level can be adjusted with the slider.



PRESET TEMPERATURE FUNCTION

After selecting any of the cooking zones, press the Preset temperature button to enter the preset temperature mode. 3 levels can be selected, with each touch of the button [1-2-3-off].



Used for thawing food and defrosting frozen food.

50°C



Used for heating or keeping food warm.

70°C



It is used to boil, slow cook or keep food close to boiling temperature.

90°C



PAUSE

Press the pause button to enter pause mode, all cooking zones and ventilation will stop. To deactivate the pause mode, press the pause button twice briefly.

If you do not cancel the pause mode 10 minutes after activating it, the appliance will automatically turn itself off.

P BOOST FOR COOKING ZONES:

The Boost mode allows the cooking zone to operate at maximum power for a short period. This helps water boil faster, heats up the pan more quickly, and is ideal for quick-starting the cooking process.

To activate the Boost for a cooking zone, turn the hob On and select the desired cooking zone via the touch display. Then directly press the [P] button or slide the power control to the highest level.

After 9 minutes the cooking level automatically drops to 9.

NOTE:

If you want to power cook on the front and rear cooking zone at the same time, cooking performance will vary compared to power boost cooking on a single cooking zone.

P BOOST FOR EXTRACTION:

When activated, the Boost mode enables the cooker hood to operate at its maximum extraction power temporarily. This is particularly useful for sudden smoke, strong odours, or bursts of steam.

To activate, turn the hob On and then select the extractor button. Next, press the [P] button, the extractor will immediately run at Boost level. Alternatively, you can move the slider power control to the maximum level to activate Boost.

After 9 minutes, the extraction level automatically drops to 9.

GREASE FILTER



When the grease filter expires [60 hours], the grease filter symbol flashes once per second for a total of 5 seconds. After 5 seconds, the grease filter symbol illuminates in the background until deactivated.

To reset the filter symbol and the filter countdown timer after cleaning/ replacing your grease filter, press the timer button [⌚] for 3 seconds.

NOTE:

To ensure the best performance, we recommend switching on the extractor 15 minutes before cooking and leave it running 15 minutes after. This will ensure that the air in the kitchen is being circulated before cooking commences and the air is being cleaned after cooking has finished.



EXTRACTION ON/OFF

Press the extraction button to start extraction, then use the speed levels slider to set the desired level. To switch the extractor off, press the extractor button twice quickly.

*Press and hold the button for 3 seconds to activate/deactivate the automatic mode.



AUTOMATIC EXTRACTION

Press the extractor area button [A] for approx. 3 seconds to activate and deactivate the automatic mode.

When you set your appliance to automatic mode, the extraction runs as long as the cooking zones are active and the automatic mode icon [A] appears on the extraction display. When all active cooking zones are switched off, the hood ventilation level gradually reduces to standby mode over 5 minutes to remove any remaining steam and odours.

When the automatic mode and cooking zones are active, press the extraction [A] button for 3 seconds to exit the automatic mode.

When using the hood in automatic mode [if you want to increase or decrease the ventilation level], you can make changes using the power level control.

The ventilation level you change manually is valid for 5 minutes. After 5 minutes it returns to automatic mode.

When you manually intervene in automatic mode, the automatic mode icon on the display and the level you have set flash alternately for 5 seconds. At the end of 5 seconds, the selected automatic mode level and the timer symbol remain on the display.

NOTE:

Automatic ventilation only works when the cooking zones are active.

COOKWARE

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

Only use pans 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	

NOTE:

The quality and composition of the cookware has a direct effect on cooking performance.

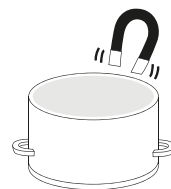
Cookware with enamelled steel, aluminium or copper bottoms can cause a metallic residue to remain on the hob. If left, this becomes difficult to remove.

MAGNET TEST:

When purchasing new pans, check the packing to confirm they can be used with induction hobs. Alternatively, the suitability of pans can be checked with a small magnet, if it sticks, it is likely to be compatible. You will also need to take into account other factors such as the pan size and shape.

NOTE:

When using pans suitable for induction, you may hear various noises coming from them, this is due to the design of the pans and does not affect the performance or safety of the hob. The cooling fan can run automatically if the hob is used intensively. After the hob is turned off, the cooling fan continues to run for some time.



Suitable pans can be found at cagle.co.uk



FIND OUT MORE

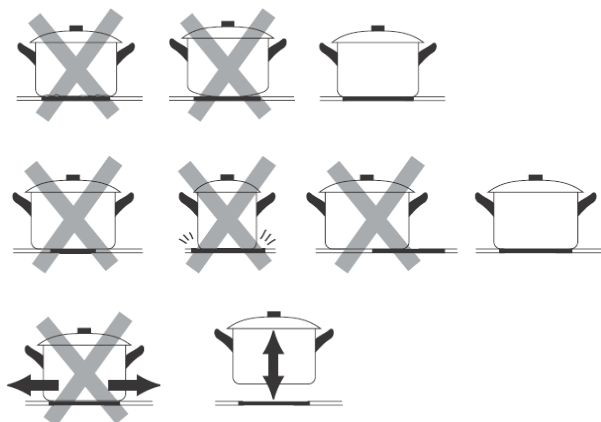
Scan to view the PANSETDD, the perfect companion for induction downdrafts

SUITABLE COOKWARE:

The base of the pan must be flat and smooth. Cookware must be placed centrally on the hob.

UNSUITABLE COOKWARE:

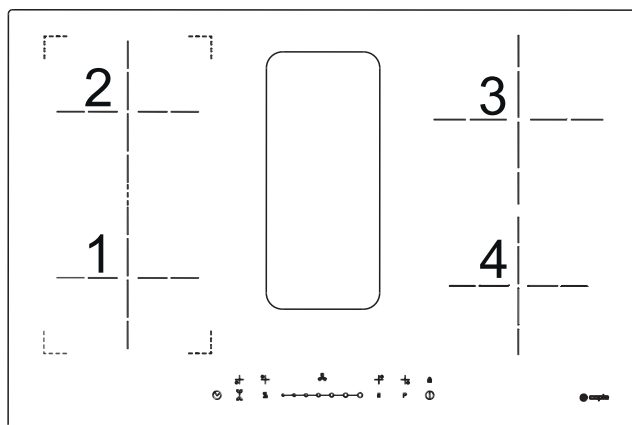
The base of the pan is curved. The electronic unit cannot determine the temperature correctly.

**CAUTION**

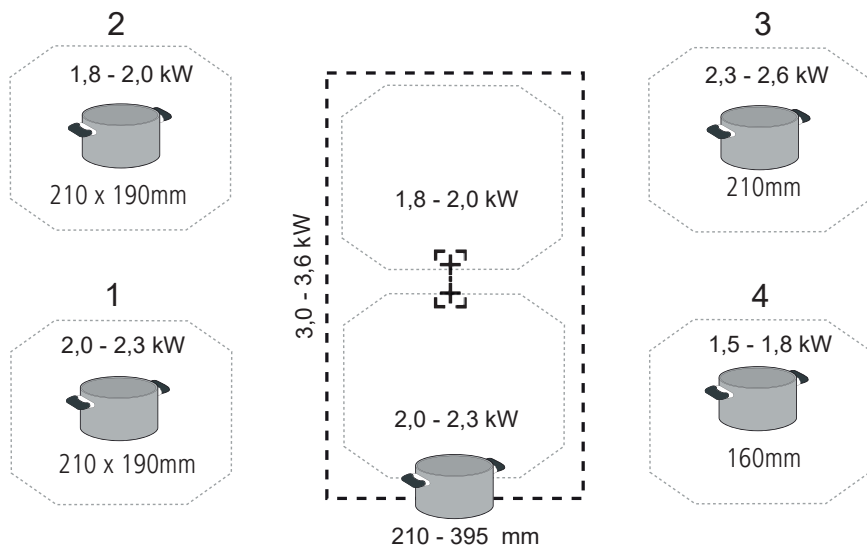
The cooking zones will not operate if the pot size is incorrect.

Always lift your pots from the hob, never slide them; this will scratch the glass.

RECOMMENDED PAN BASE DIAMETER



1 — 2

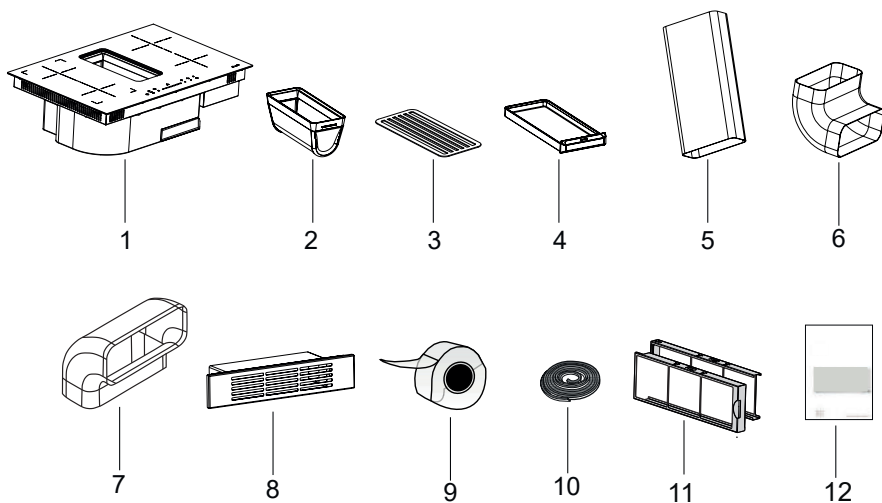


Select a pot to be used in each section in accordance with the pot diameters.

ENERGY SAVING TIPS:

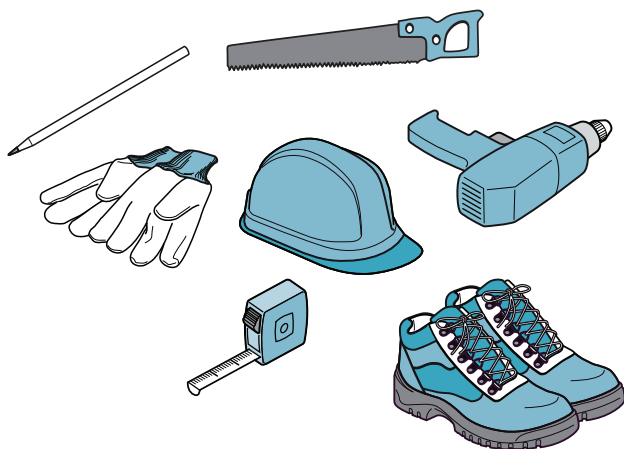
- › The following are a few useful hints to help you cut your consumption of energy and use your new induction hob and the cookware efficiently.
- › The base of your cooking pans should be the same size as the cooking zone.
- › When buying cooking pans, note that it is frequently the diameter of the top of the pan that it indicated. This is usually larger than the base of a pan.
- › Pressure cookers are particularly low on energy and time cooking 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 since 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 sized pan for the quantity of food you are cooking. A large pan which is hardly filled will use up a lot of energy.

COMPONENTS



- | | |
|-------------------------------------|-----------------------------|
| 1. Induction Hob | 7. Elbow ducting |
| 2. Grease Filter | 8. Plinth grille |
| 3. Decorative cover | 9. Ducting Tape |
| 4. Water Tank | 10. Foam sealing gasket |
| 5. Rectangular Ducting x2 | 11. Charcoal Filter Housing |
| 6. Ducting connection Elbow [short] | 12. User Manual |

INSTALLATION



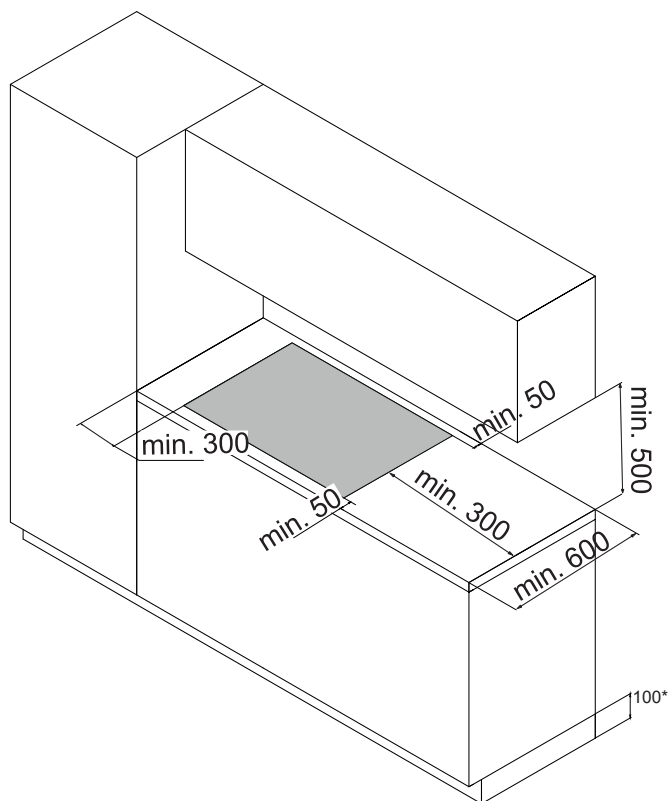
Parts inside the appliance may have sharp edges. Use protective equipment.



CAUTION

- › The furniture that the appliance will be installed on should be resistant to 90°C.
- › The durability of the furniture should be ensured after the cutting operations have been completed.
- › Particularly in thin places the carrying capacity and durability should be supported with suitable parts. Consider the weight of the appliance with additional loads. The reinforcing material used should be heat and moisture resistant. The weight of the appliance is specified in the label on the package.
- › Clean the sawdust after cutting. Cover the cut surfaces so that they are heat resistant and waterproof.
- › The cross-sectional surface angle to the working plate should be 90°.

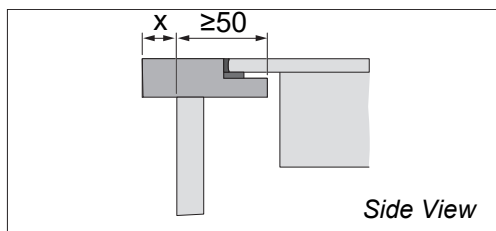
WORKTOP CUT OUT DIMENSIONS



* Suitable for use of 100mm plinth depending on the ventilation ducts to be used.

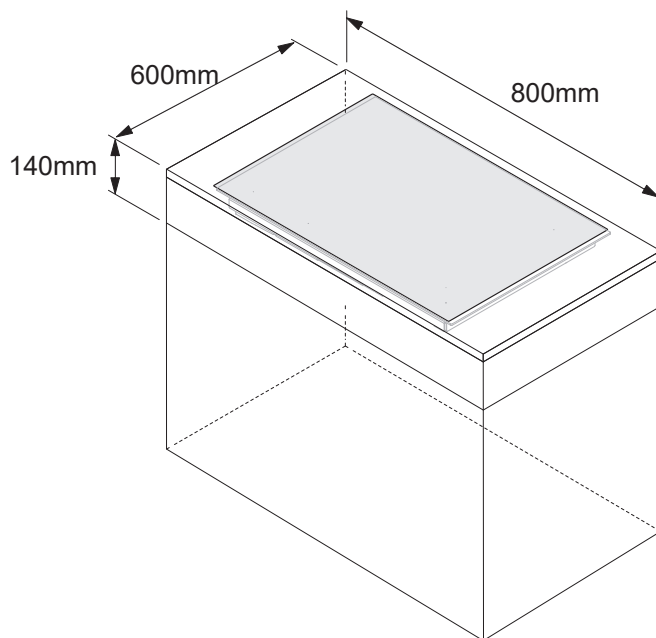
The distance between the appliance and the back and front of the cabinet should be 50mm minimum.

A minimum distance of 300mm must be left from the right and left sides of the appliance. Worktop depth should be 600mm minimum.

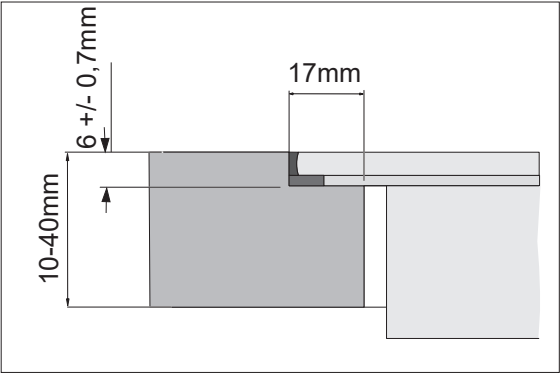
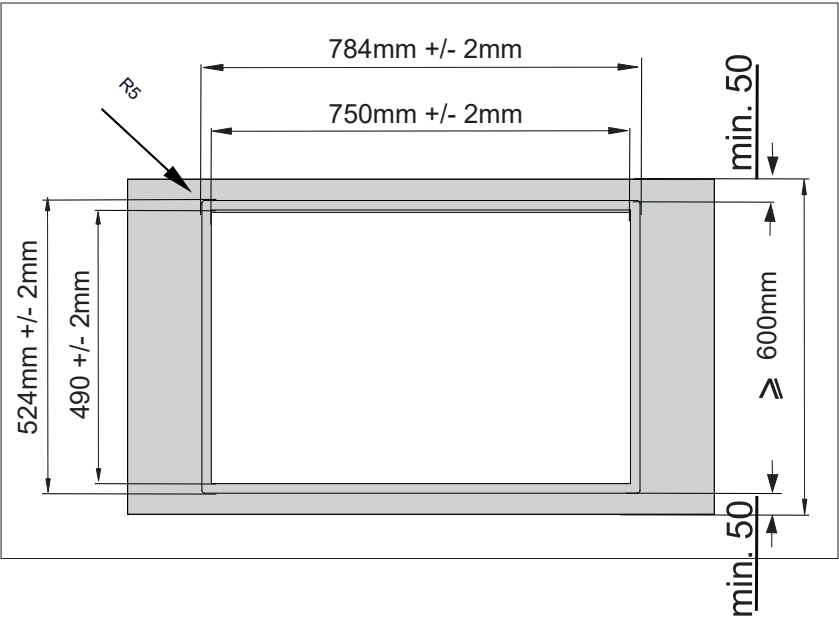


x = Worktop overhang from front of kitchen cabinet.

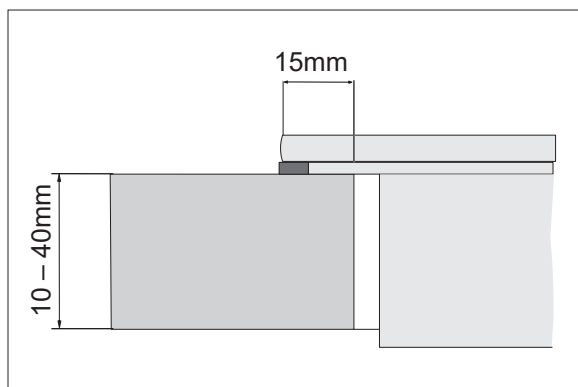
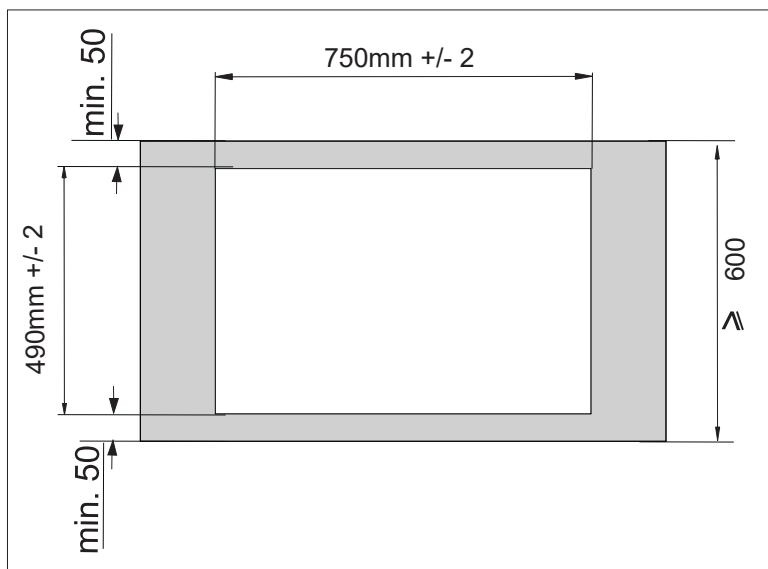
MINIMUM KITCHEN UNIT DIMENSIONS



FLUSH INSTALLATION



INSET INSTALLATION



VENTILATION

This appliance can be installed to vent air to the outside or used in recirculation mode.

VENTED INSTALLATION

Extracted air is cleaned by the grease filters and discharged outside your property through ducting.

RECIRCULATED INSTALLATION

Extracted air is cleaned by the grease filters and odours absorbed through an activated carbon [charcoal] filter and conveyed back into the room.

NOTE:

Provide adequate ventilation to remove moisture.

Should the recirculation method be chose, a special ducting kit is supplied with your appliance. The charcoal filter does not come included, and if required, will need to be purchased separately **[CAP89CF]** .Replacement charcoal filters can be purchased from www.caple.co.uk or via our national sales office tel: **0117 938 1900**.

RECIRCULATED INSTALLATION - PLASMA

For advanced extraction, a plasma filter can be connected to your downdraft hob with ducting. Extracted air is cleaned by the grease filters and plasma filter which breaks down smells and substances before recirculating clean and fresh air back into the room.

Plasma Filter **GUC1314** can be purchased from www.caple.co.uk or via our national sales office tel: 0117 938 1900.

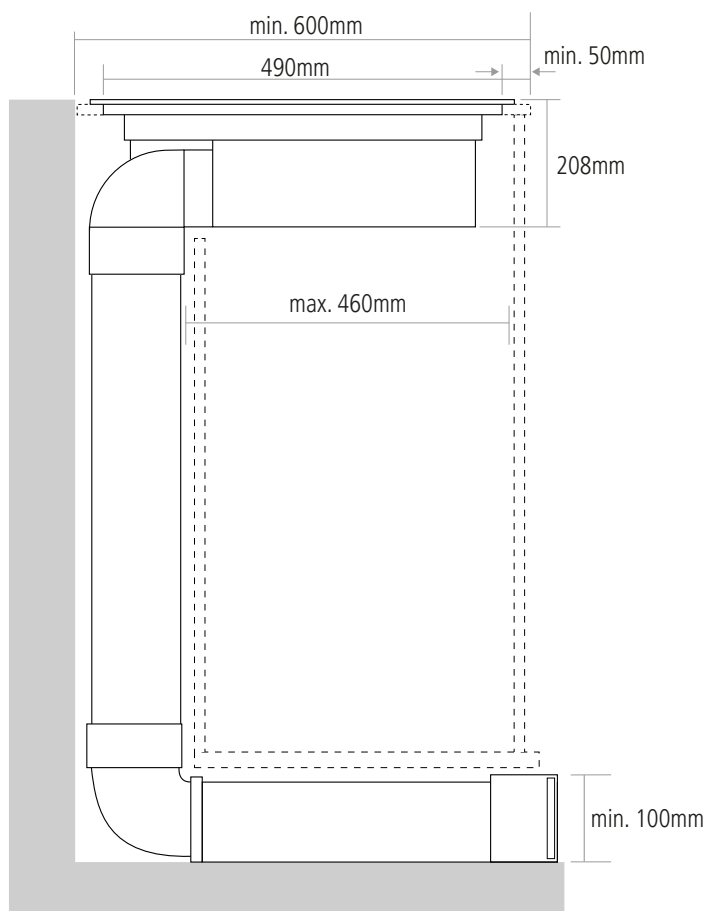


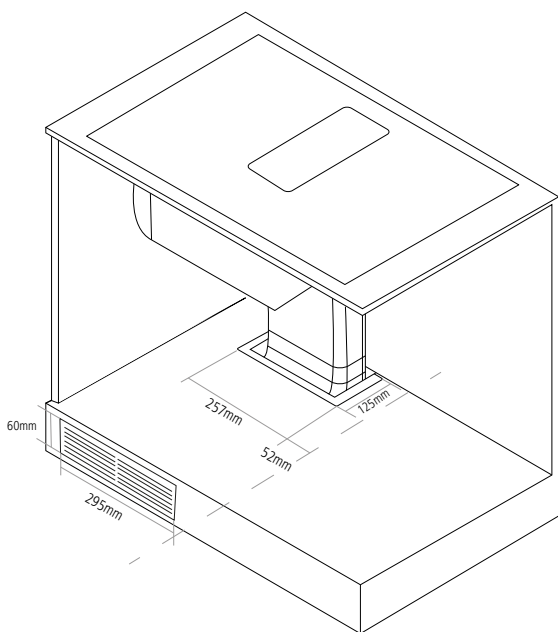
PLASMA EXPLAINED

Scan for more information and how to make the most of your Caple Products.

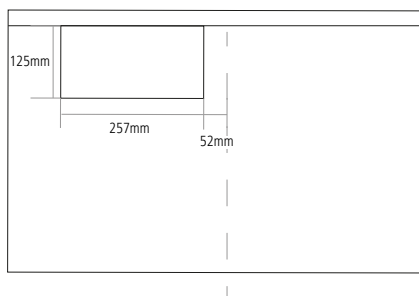
REAR VIEW OF RECIRCULATING INSTALLATION:

Before starting the assembly setup, take into account the installation dimensions to prepare your worktop

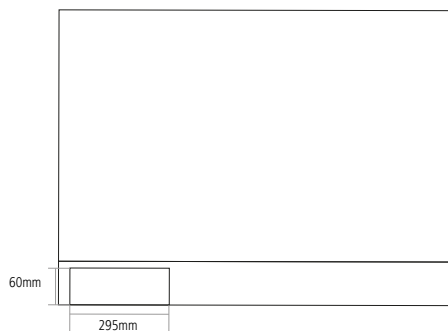




Ducting cut-out dimensions in base of unit



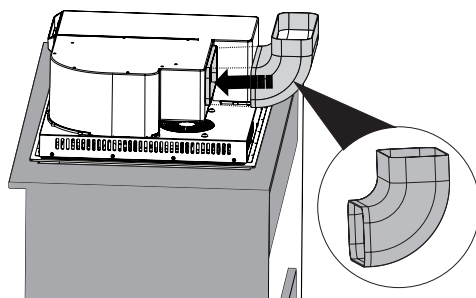
Plinth Grille cut-out dimensions



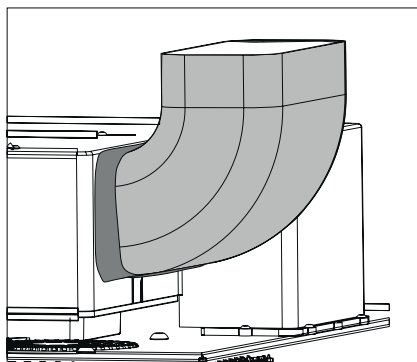
Carefully place the hob upside down on a soft cloth.

Apply the supplied one-sided self adhesive foam gasket all the way around the lower edge of the hob. Do not stretch the tape.

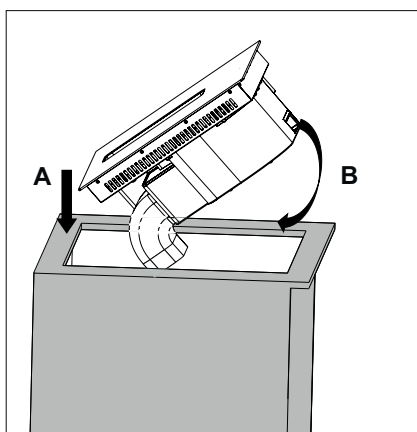
Install the short elbow ducting piece in the direction of the arrow.



To prevent air escaping from the junction point of the appliance and the elbow ducting, apply sealing tape to the joint.



Turn the hob the correct way. Place the back of the appliance on the worktop first [A]. Then place the front of the appliance [B].



After passing the short elbow through your counter, connect it to one of the rectangular ducting pipes.

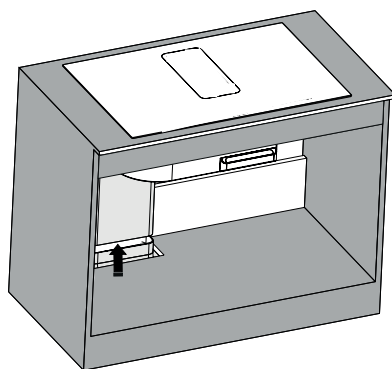
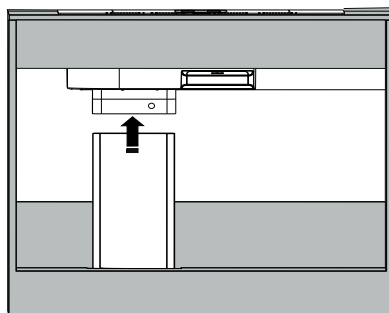
Tape the junction point of the two pipes with sealant tape.

NOTE:

Cut down the rectangular ducting piece if necessary.

Connect the remaining elbow piece to the 2nd rectangular ducting piece.

Tape the junction point of the two ducting pipes with sealant tape. Install the short elbow ducting piece in the direction of the arrow.



USE OF SILICONE AFTER ASSEMBLY

A - Heat resistant silicone

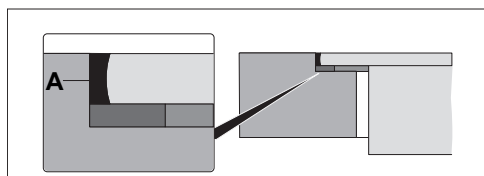
After completing the flush installation of your appliance, you can fill the remaining gaps on your worktop with heat-resistant silicone.

NOTE:

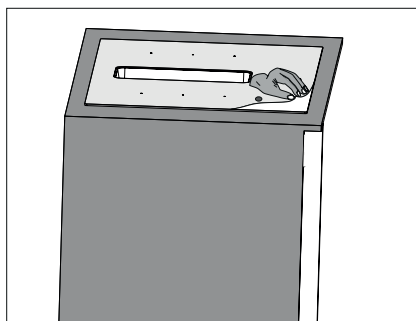
This can make it difficult to remove the hob at a later date for servicing etc.

After filling the remaining gaps with heat-resistant silicone, wipe the surface of the hob and counter-top with a damp cloth to avoid stains.

When you have completed the installation, remove the protective sheet from the glass.



Flush installation



ELECTRICAL CONNECTION

WARNING:

The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

WARNING: THE APPLIANCE MUST BE EARTHED

- › Before connecting the appliance to the power supply, the voltage rating of the appliance [on the appliance identification plate] must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating [also indicated on the identification plate].
- › During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance.
- › If the mains cable of this appliance is damaged it will need to be replaced with a special connection cable. To avoid any risks, this must be carried out by Caple Service or an approved engineer.
- › Do not use adaptors, multiple sockets and/or extension leads.
- › The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise, the cord may be damaged, causing a short circuit.
- › If the appliance is not connected to the mains with a plug, an all-pole disconnecter switch [with at least 3mm contact spacing] must be used to meet the safety regulations.
- › The fused switch must be easily accessible once the appliance has been installed.
- › Ensure all connections are adequately tightened.
- › When connecting and repairing the appliance, disconnect it from the electricity supply.

ATTENTION:

Incorrect connection may result in the power electronics unit being destroyed.

Power supply -Mains voltage: 380-415V 2N~, 50/60Hz

Component rated voltage: 220-240V

Fuse rating: 32amp

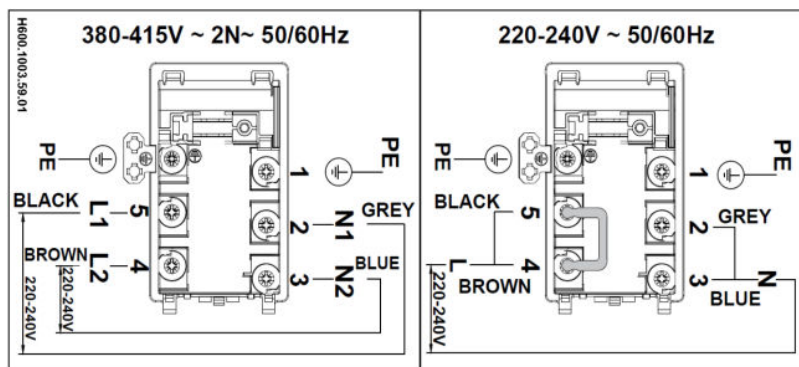
UK INSTALLATION:

Power supply - Mains voltage: 220-240V 1N~, 50/60Hz

Component rated voltage: 220-240V

Fuse rating: 32amp

ELECTRICAL CONNECTIONS



CLEANING AND MAINTENANCE



CAUTION

Cleaning and user maintenance of the appliance shall not be performed by unattended children.

- › The surface could be damaged due to aggressive and abrasive cleaning agents. Never use aggressive and abrasive cleaning agents.
- › Clean the surfaces with a soft and damp cloth, dish-washing liquid or mild glass cleaning agent. Soften the dry, sticky dirt with a damp cloth. Do not scrape.
- › It is not appropriate to use dry cloths, sponges that may scratch, materials that require rubbing, and other aggressive cleaning agents containing sand, soda, acid or chlorine.
- › Do not use acidic or alkaline cleaning agents.
- › You can clean the metal grease filters in the dishwasher or by hand.
- › Do not apply spray cleaning supplies directly to the product.
- › Do not keep flammable and/or heavy decorative items on the product.

CLEANING THE GREASE FILTER AND WATER TANK



WARNING- RISK OF FIRE DUE TO OIL DEPOSITS IN THE GREASE FILTER

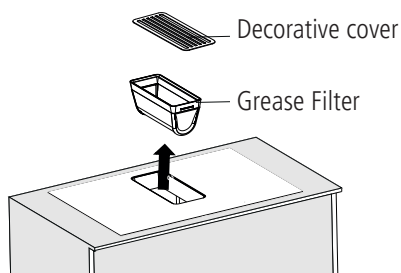
- › Used metal grease filters retain the greasy particles in the moisture and vapour generated in the kitchen. Clean the metal grease filters about every 2 weeks, under normal use conditions [1 to 2 hours a day].
- › Never operate the appliance without a grease filter.

NOTE

Damage can occur if the grease filter falls to the ground.

REMOVING THE GREASE FILTER

1. Remove the grease filter, first remove the decorative cover and then the grease filter in the direction of the arrow.



MANUAL CLEANING

CAUTION - DAMAGE DUE TO THE WRONG DETERGENT

2. Soften the metal grease filter in hot dishwater and clean with a soft brush.
3. Rinse the grease filter with hot water.

CLEANING IN THE DISHWASHER

4. Place the metal grease filter loosely and upright in the dishwasher without any other dishes.
5. Start a programme with a maximum temperature of 55°C.

NOTE: DISCOLOURATION MAY OCCUR DUE TO CLEANING IN THE DISHWASHER. THIS DOES NOT ADVERSELY AFFECT THE FUNCTION OF THE GREASE FILTER.

AFTER CLEANING

6. Leave the metal grease filter to dry on an absorbent mat.

FITTING THE GREASE FILTER

7. Install the grease filter by following the above procedure in reverse order.

CLEANING THE WATER TANK

A water tank is built into your appliance to hold the water that enters during cooking or cleaning. The water tank capacity is 1.7 litres.

Clean the water tank once a week.

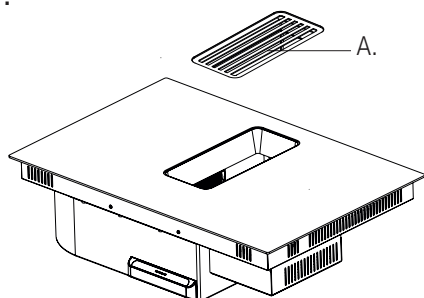


WARNING-DO NOT PUT THE WATER TANK IN THE DISHWASHER.

Wash in warm soapy water with a soft cloth.

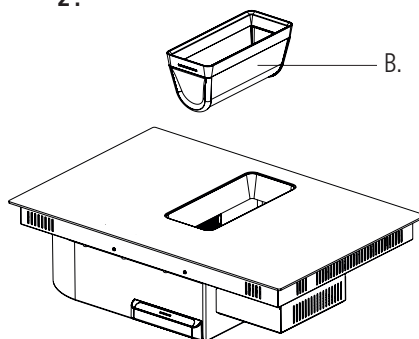
CHARCOAL FILTER REPLACEMENT

1.

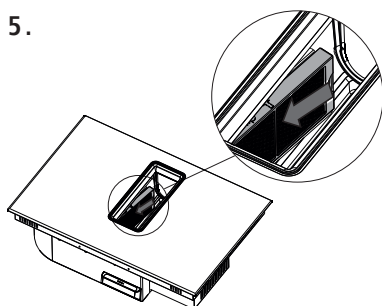
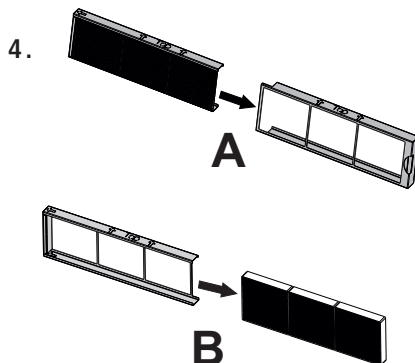
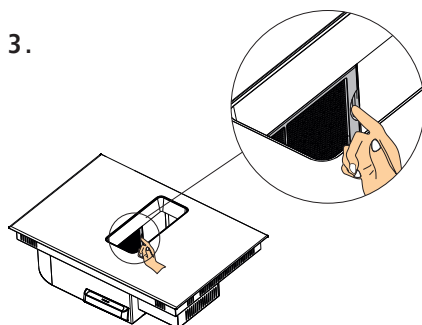


A. Decorative Grill

2.



B. Oil Filter



1. To replace the charcoal filter, first remove the decorative grille.
2. Remove the oil filter.
3. Pull out the charcoal filter set.
4. Remove the old charcoal filter from the housing and replace it with a new charcoal filter.
5. Insert the charcoal filter.

When changing the charcoal filter, replace only the filter, do not discard the charcoal filter housing. This housing is not disposable.

Replace the charcoal filter when it expires or at least every 6 months. Do not wash in the dishwasher or by hand.

Pay attention to the direction of air flow when inserting the charcoal filter into the housing.

NOTE -CHARCOAL FILTERS SHOULD NOT BE USED WITHOUT THE CHARCOAL FILTER HOUSING INSTALLED.

ERROR CODES

DISPLAY	ERROR DESCRIPTION	ERROR CODE	POSSIBLE CAUSE OF ERROR
0	The hob has been switched on ready to be used	E1	Low voltage protection
1-9	No error, this shows the hob/hood set power level	E2	High voltage protection
P	No error, this shows power boost has been selected	E3	Cooking zone sensor open circuit
H	Indicated the zone is still hot, once cooled this warning will switch off	E4	Cooking zone sensor short circuit
0-99	No error, this shows time set	E5	IGBT sensor open circuit
0	Hob/hood on standby	E6	IGBT sensor short circuit
	No pot/No suitable pot	E8	Sensor malfunction
F0	Internal error	E9	Communication failure

POSSIBLE MALFUNCTIONS AND WHAT YOU CAN DO BEFORE CALLING FOR SERVICE:

If the device does not work at all:

- › Check that the appliance is plugged in or fully inserted into the socket.
- › Check the fuse to which the device is connected and the main fuse of your home.

IF THE APPLIANCE PERFORMANCE IS INSUFFICIENT OR IF IT MAKES LOUD NOISES WHEN RUNNING:

- › If the noise is coming from the extraction unit, is the grease filter clean? if not clean before continuing to use
- › If the extraction power seems to have reduced, Is the grease filter clean? if not clean before continuing to use. Also check that the charcoal filter has not reached the end of its life as it may need replacing.
- › If the noise is coming from the cooking zones, this could be due to the type of pans being used. Noises from pans is normal and not a fault of the appliance.

PROBLEMS AND SOLUTIONS

FAULT DESCRIPTION	CAUSE	REMEDY
Product Does Not Work	Check the power connection.	Mains voltage must be 220-240 V or 380-415 V, and product must be plugged into a grounded socket.
Illumination lamp does not operate	Check the power connection.	Mains voltage must be 220-240 V or 380-415 V, and product must be plugged into a grounded socket.
Product's Air Intake is Weak	Check the grease filter	The aluminium cartridge filter should be washed once a month under normal conditions.
Product's Air Intake is Weak	Check the ducting and air outlet.	The air outlet must be open.
Product's Air Intake is Weak	Check The Charcoal Filter.	The charcoal filter must be replaced once every 3 months under normal usage conditions.

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

TECHNICAL DATA

Supply voltage	220-240 V[~] 50/60 Hz - 380-415 V[~] 2N[~] 50/60 Hz
Frequency	50/60 Hz
Max. power consumption	7440 W
Fuse protection/ power supply	2x16 A /1x32 A
Product dimensions [width/depth/ height]	780 x 520 x 210mm
HOB	
Power levels	1-9 [Boost]
Front left cooking zone pot size	210 x 190mm
Front left cooking zone power value	2,0 - 2,3 kW
Front right cooking zone pot size	160mm
Front right cooking zone power value	1,5 - 1,8 kW
Rear left cooking zone pot size	210 x 190mm
Rear left cooking zone power value	1,8 - 2,0 kW
Rear right cooking zone pot size	210mm
Rear right cooking zone power value	2,3 - 2,6 kW
COOKER ENERGY EFFICIENCY_EN 60350-2	
1st cooking zone energy consumption	190 [Wh/kg]
2nd cooking zone energy consumption	190 [Wh/kg]
3rd cooking zone energy consumption	190 [Wh/kg]
4th cooking zone energy consumption	190 [Wh/kg]
Energy efficiency value	190 [Wh/kg]
OIL FILTER	
Filter capacity	60 hours
Oil filter lifetime	2 years

NOTES



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