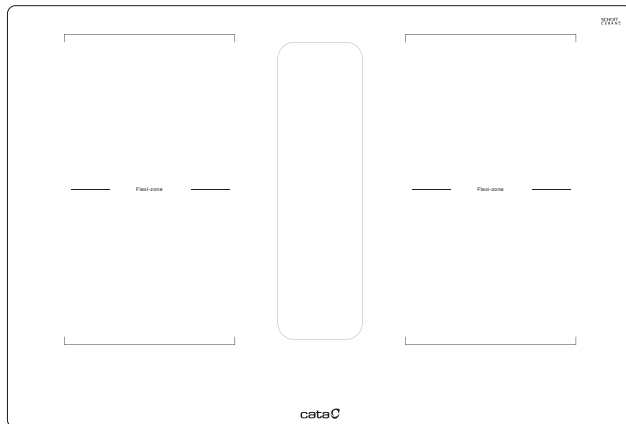


CATDD60CHF



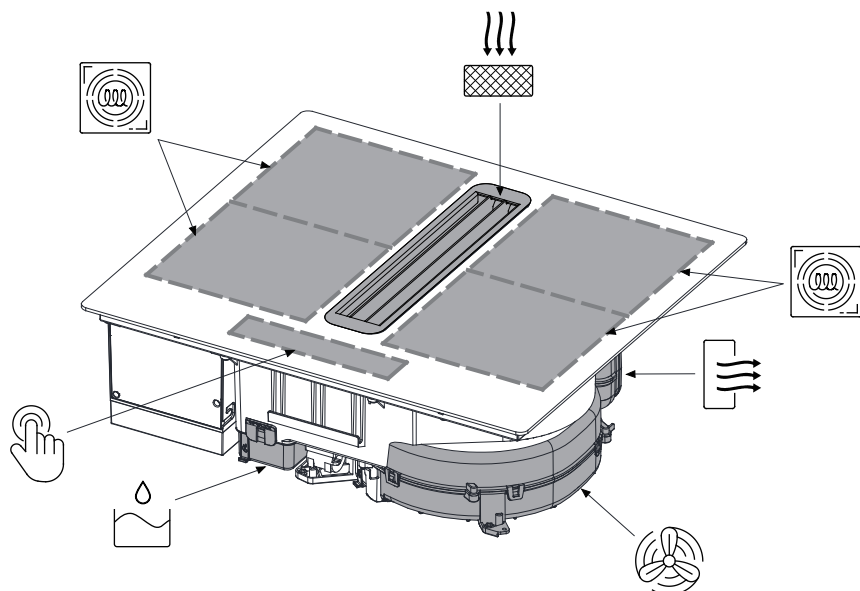
CATDD77CHF



cata-appliances.co.uk

EN

User Manual



Congratulations on purchasing your new induction cooktop with extraction. We recommend that you read this manual carefully to fully understand how to install and use it correctly before using it. Keep this manual for future reference.

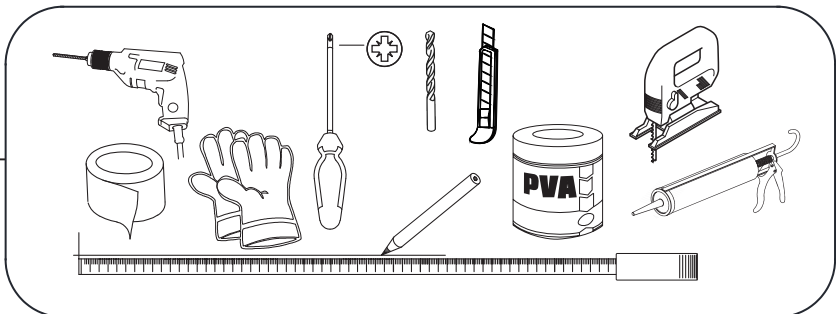
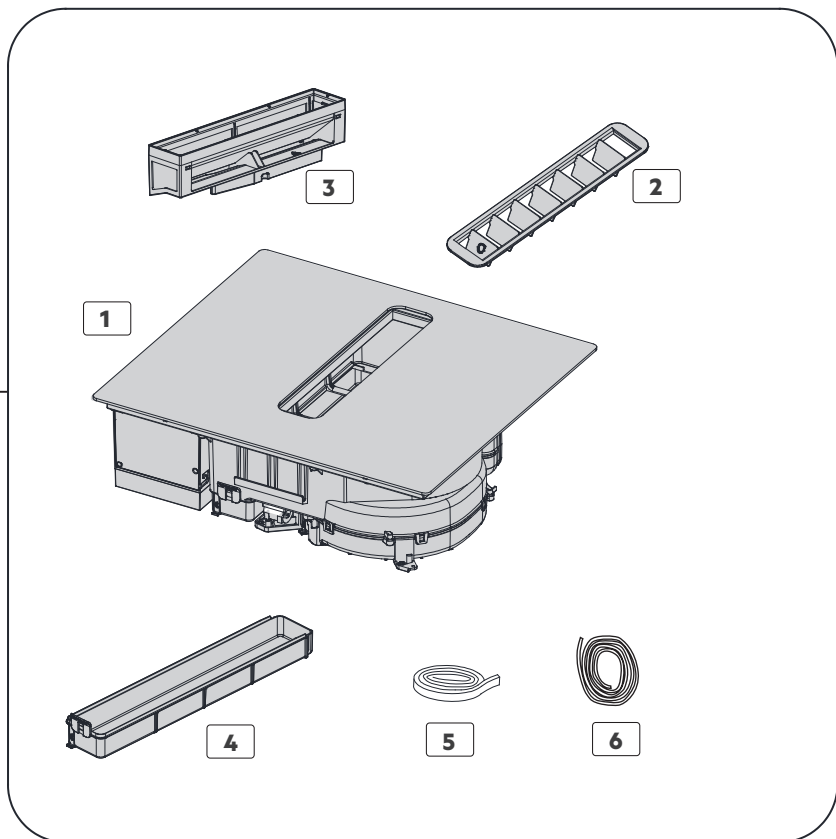
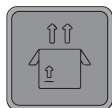
**THIS APPLIANCE IS
MANUFACTURED FOR
DOMESTIC USE ONLY. THE
MANUFACTURER SHALL NOT IN
ANY WAY BE HELD RESPONSIBLE
FOR ANY INJURIES OR DAMAGES
ARE CAUSED BY INCORRECT
INSTALLATION OR BY
UNSUITABLE, WRONG OR
INCORRECT USE.**

The manufacturer declares that this product meets all the essential requirements for low voltage electrical material set out in European directive 2014/35/EU and for electromagnetic compatibility as required by European directive 2014/30/EU.

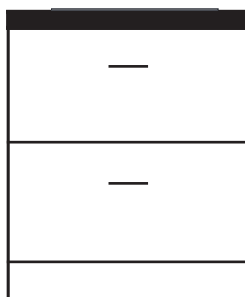
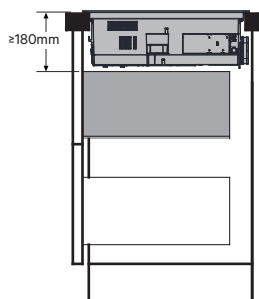
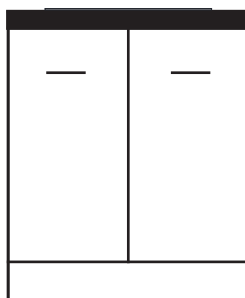
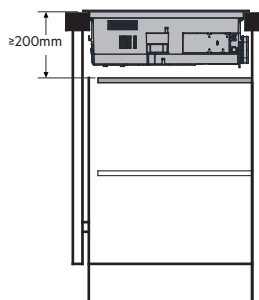
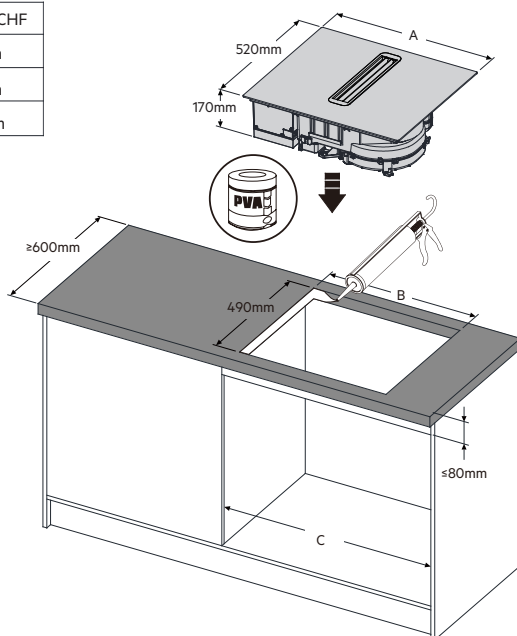
PRECAUTIONS

- When the hob is in use keep all magnetizable objects away (credit cards, calculators and so on).
- Do not use any aluminium foil or place any food stuffs wrapped in aluminium foil directly on the hob.
- Do not place any metal objects such as knives, forks, spoons and lids on the hob surface as they will heat up.
- When cooking in a non-stick pan without seasoning, do not exceed 1-2 minutes' pre-heating time.
- When cooking food that may easily stick, start at a low power output level and then slowly increase while regularly stirring.
- After cooking is finished, switch off using the key provided (turn down to "0"), and do not rely on the pan sensor.
- If the surface of the hob is cracked, immediately disconnect the appliance from the mains to prevent the possibility of electric shock.
- Never use a steam cleaner to clean the hob.
- The appliance and accessible parts may be hot during operation.
- Take care to avoid touching the heating elements.
- Children less than 8 years of age should be kept at a safe distance unless continuously supervised.
- This appliance may be used by children aged 8 or over and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they are supervised and have received suitable instructions on safe use of the appliance and understand the dangers involved. Children must not play with the appliance. User maintenance and cleaning should not be carried out by children except under constant supervision.

- Cooking with grease or oil may be dangerous and cause a fire if left unattended. NEVER try to extinguish a fire with water. Rather, disconnect the appliance and then cover the flames with a cover or sheet, for example.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Fire hazard: do not store elements on cooking surfaces.
- Only counter top protectors designed for use with the cooking appliance and listed in the manufacturer's instructions should be used as suitable protection for the counter top incorporated in the appliance. Use of unsuitable protectors may cause accidents.
- Do not place or drop heavy objects on your hob.
- Do not use cookware with jagged edges. Do not drag cookware across the induction glass surface as this can scratch the glass.
- Persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Insert in the fixed wiring a means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, in accordance with the wiring rules. The plug or omnipolar switch must be easily reached on the installed equipment.
- This appliance is not intended to be used via an external timer or a remote control system.
- The manufacturers decline any responsibility in the event of non-compliance with what is described above and the accident prevention norms not being respected and followed.



Model	CATDD60CHF	CATDD77CHF
A	590mm	770mm
B	560mm	730mm
C	≥560mm	≥730mm



A

Flexible ducting kit for recirculation.

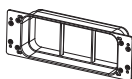
Recirculation Kit = Part Number KITVENTSL1R



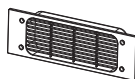
1A. x1



2A. x1



3A. x1



4A. x1



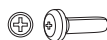
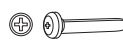
5A. x1



6A. x1



7A. x2

8A. x2
(8 mm)9A. x8
(12 mm)10A. x4
(16 mm)

11A. x2



12A. x1



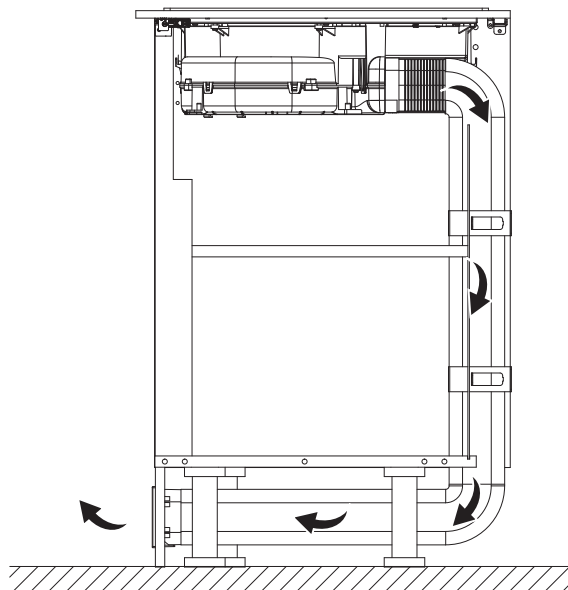
13A. x4



14A. x1

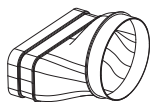


15A. x4

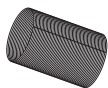
16A. x4
(32 mm)

B

Flexible ducting kit for extraction to outside
External Vent Kit = Part Number KITVENTSL1X



1B. x1



2B. x1



3B. x2



4B. x1



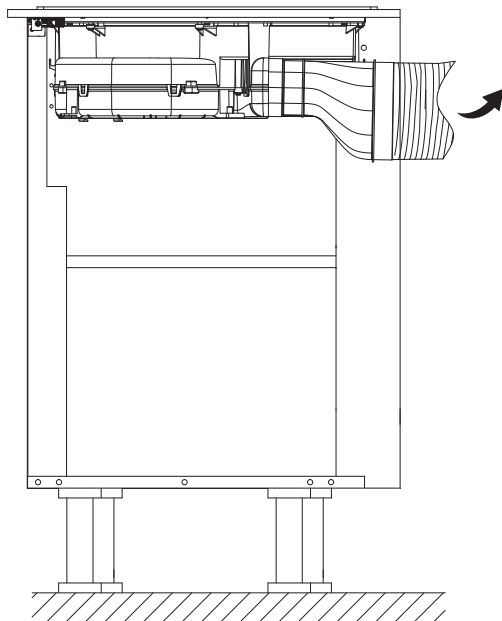
5B. x4



6B. x4



7B. x1



only for appliances that are recirculating.

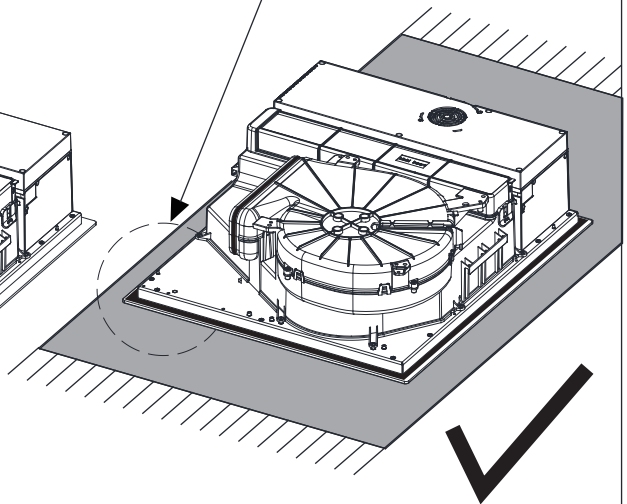
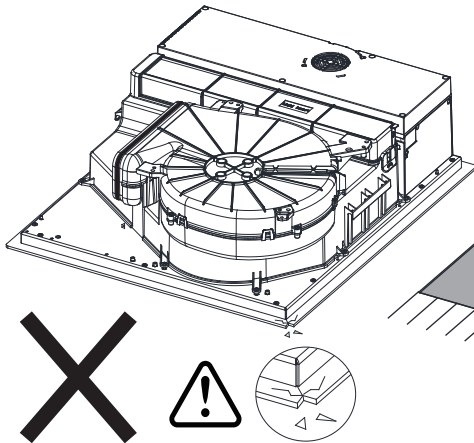
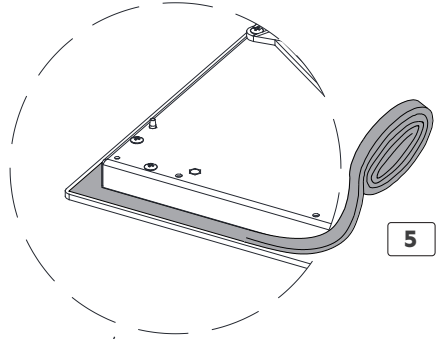
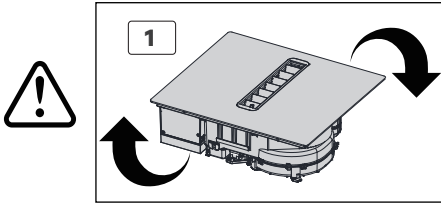
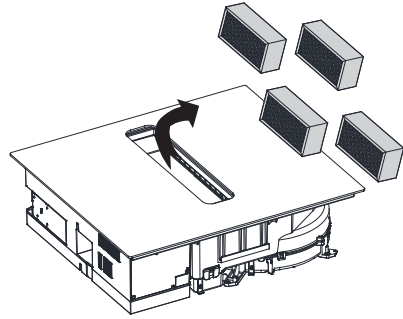
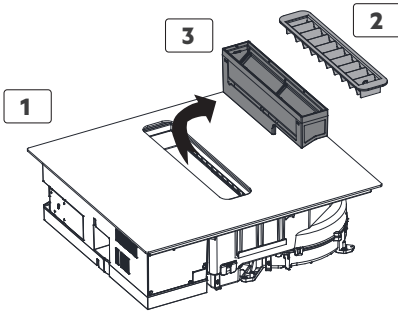
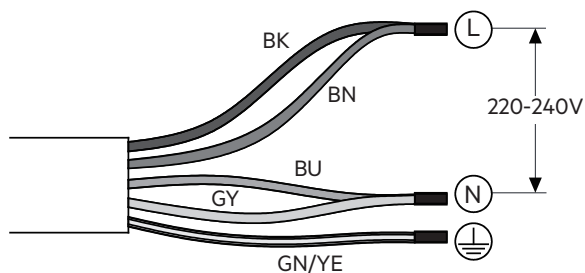


FIG.1

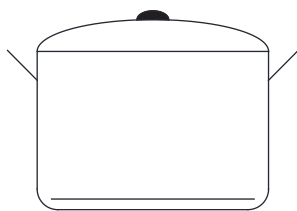


220-240V~ 1N~

This appliance should be connected directly to the consumer unit with a 32 Amp per pole Residual Current Device (RCD) protecting its circuit.

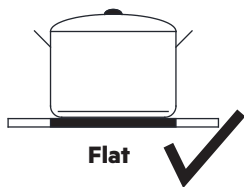


FIG.2

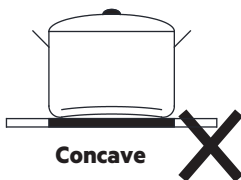


if magnet attaches to the base of the pan it is ok for induction cooking.

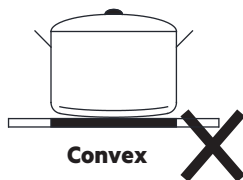
FIG.3



Flat



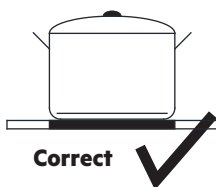
Concave



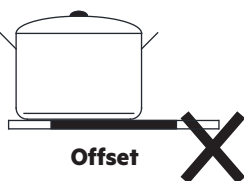
Convex



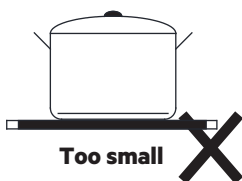
FIG.4



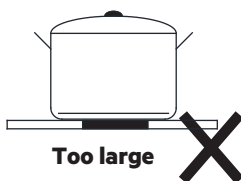
Correct



Offset



Too small



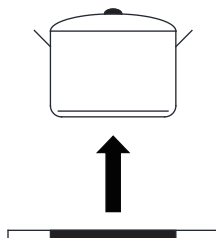
Too large



FIG.5



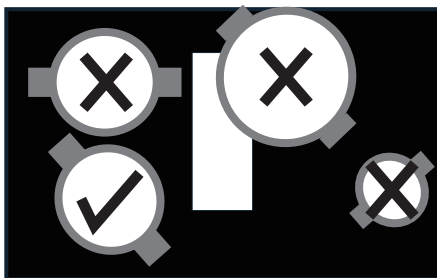
Do not slide



Lift



FIG.6



no part of the pan, including the handles should cover the vent.

FIG.7

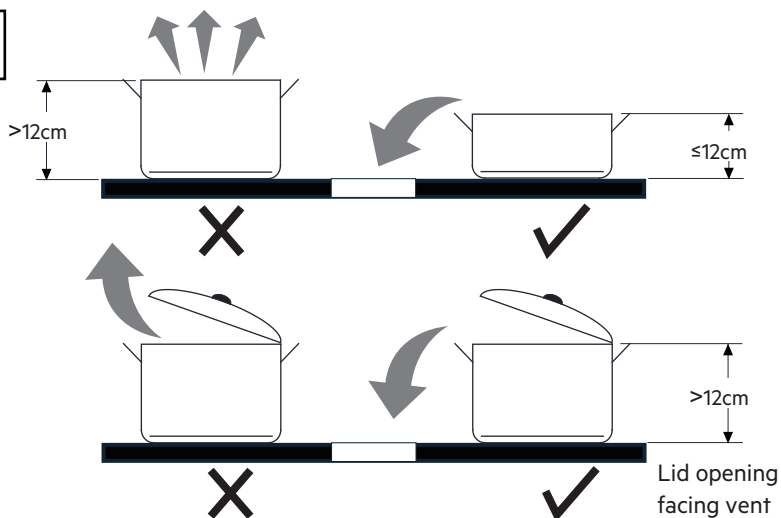


FIG.8

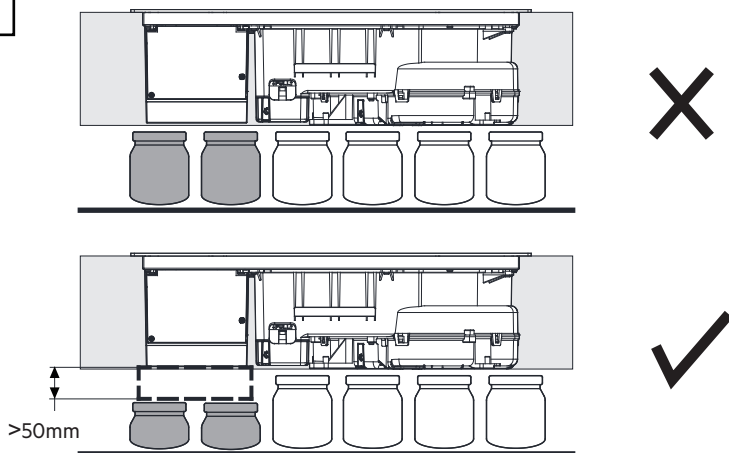




FIG.9

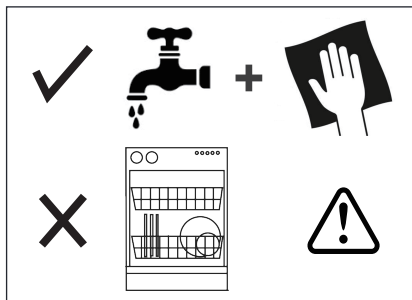
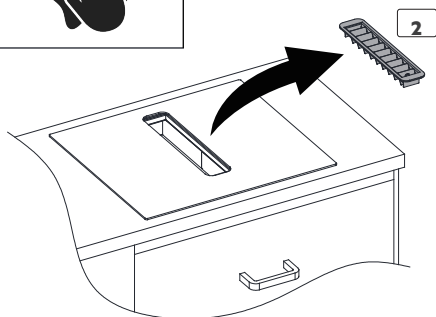
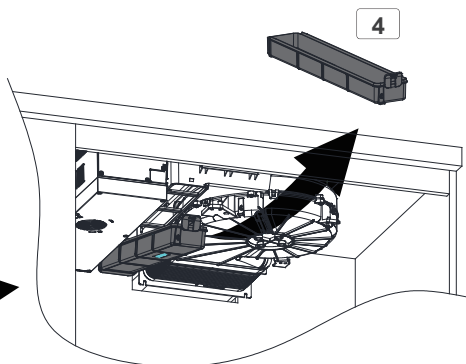
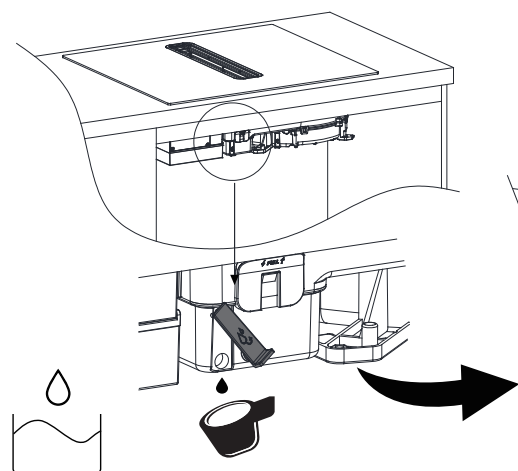
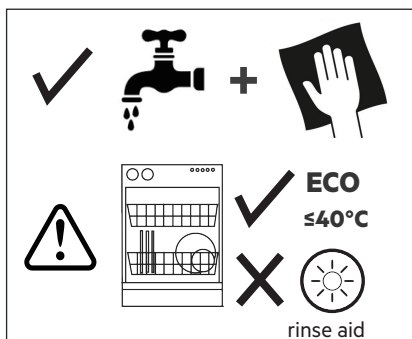
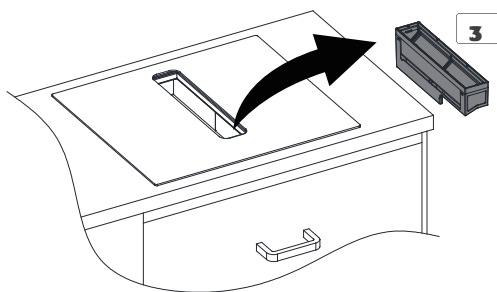


FIG.10



The water drip tray needs to be emptied every half a month

Product Fiche

Model	CATDD60CHF
Supply voltage	220-240V~ 50/60Hz
Dimensions (W x D x H)	590x520x170mm
Built-in dimensions	560x490mm
Power consumption hob / extractor	7200/170W
Max. power consumption	7400W
Protection class	I
Net weight	15.9 kg
Information for EU No. 66/2014 and No. 65/2014	Value
Model identification	
Type of hob	60cm Combination Induction hob and extractor
Number of cooking zones and/ or areas	4
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm (Ø) (cm)	-
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm (L,W) (cm)	Left Front: 21*19 Left Rear: 21*19 Right Rear: 21*19 Right Front: 21*19 Left Middle: 21*19 Right Middle: 21*19
Energy consumption per cooking zone or area calculated per kg (EC) (Wh/kg)	Left Front cooking area: 186.6 Left Rear cooking area: 189.9 Right Rear cooking area: 189.9 Right Front cooking area: 186.6 Left Middle cooking area: 201.1 Right Middle cooking area: 201.1
Energy consumption for the hob (EC) (Wh/kg)	192.5
Annual Energy Consumption for hood (AEC kWh/ year)	43.3
Energy Efficiency class	A+
Fluid Dynamic Efficiency	34.9
Fluid Dynamic Efficiency class	A
Grease Filtering Efficiency (GFE hood)	66.8
Grease Filtering Efficiency class (GFEhood)	D
Minimum air flow at working point (in normal use) (m3/h)	238.2
Maximum air flow at working point (in normal use) (m3/h)	491.6
Maximum air flow at highest setting (Qmax) (m3/h) (with Boost)	673.2
Weighted sound power level at minimum setting (LWA) (dB)	51
Weighted sound power level at maximum setting (LWA) (dB)	68
Sound power level of boost if any (LWA) (dB)	74
Measured power consumption off mode (Po) (W)	0.48
Measured power consumption in standby mode (Ps) (W)	-
Time increase factor (f)	0.7
Energy Efficiency Index (EEIhood)	39.9
Measured air flow rate at best efficiency point (QBEP) (m3/h)	331.3
Measured air pressure at best efficiency point (PBEP) (Pa)	644
Measured electric power input at best efficiency point (WBEP) (W)	169.6

The measurement and calculation method of the above table was done in accordance with Commission Delegated Regulation (EU) No 65/2014 & Commission Regulation (EU) No 66/2014.39

Product Fiche

Model	CATDD77CHF
Supply voltage	220-240V~ 50/60Hz
Dimensions (W x D x H)	770x520x170mm
Built-in dimensions	730x490mm
Power consumption hob / extractor	7200/170W
Max. power consumption	7400W
Protection class	I
Net weight	17.5 kg
Information for EU No. 66/2014 and No. 65/2014	Value
Model identification	
Type of hob	77cm Combination Induction hob and extractor
Number of cooking zones and/ or areas	4
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm (Ø) (cm)	-
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm (L,W) (cm)	Left Front: 21*19 Left Rear: 21*19 Right Rear: 21*19 Right Front: 21*19 Left Middle: 21*19 Right Middle: 21*19
Energy consumption per cooking zone or area calculated per kg (EC) (Wh/kg)	Left Front cooking area: 186.6 Left Rear cooking area: 189.9 Right Rear cooking area: 189.9 Right Front cooking area: 186.6 Left Middle cooking area: 201.1 Right Middle cooking area: 201.1
Energy consumption for the hob (EC) (Wh/kg)	192.5
Annual Energy Consumption for hood (AEC kWh/ year)	43.4
Energy Efficiency class	A+
Fluid Dynamic Efficiency	35.4
Fluid Dynamic Efficiency class	A
Grease Filtering Efficiency (GFE hood)	65.9
Grease Filtering Efficiency class (GFEhood)	D
Minimum air flow at working point (in normal use) (m3/h)	232.5
Maximum air flow at working point (in normal use) (m3/h)	498.6
Maximum air flow at highest setting (Qmax) (m3/h) (with Boost)	691.5
Weighted sound power level at minimum setting (LWA) (dB)	50
Weighted sound power level at maximum setting (LWA) (dB)	69
Sound power level of boost if any (LWA) (dB)	74
Measured power consumption off mode (Po) (W)	0.48
Measured power consumption in standby mode (Ps) (W)	-
Time increase factor (f)	0.7
Energy Efficiency Index (EEIhood)	40.0
Measured air flow rate at best efficiency point (QBEP) (m3/h)	379.8
Measured air pressure at best efficiency point (PBEP) (Pa)	570
Measured electric power input at best efficiency point (WBEP) (W)	169.7

The measurement and calculation method of the above table was done in accordance with Commission Delegated Regulation (EU) No 65/2014 & Commission Regulation (EU) No 66/2014.39

INDUCTION COOKING

Induction cooking is a safe, advanced, and efficient cooking technology. It works by generating electromagnetic radiation in a suitable pot, allowing food to cook without generating direct heat on the glass surface. However, the surface may become hot due to contact with the pot, which is completely normal.

Important: Please note that induction hobs have a much shorter heating time compared to conventional hobs. Therefore, the cooking process must be continuously monitored to avoid any incidents.

Cookware

Only use cookware with a base suitable for induction. Look for the induction symbol on the packaging or the base of the pot. Cookware made from the following materials is not suitable for induction: Pure stainless steel, Aluminium or copper without a magnetic base, Glass, Wood, Porcelain, ceramic, or earthenware. You can check whether your cookware is suitable for induction by performing a magnetic test (FIG.2):

- 1. Place a magnet against the base of the pot.
- 2. If the magnet sticks, the pot is suitable for induction cooking.

If you do not have a magnet:

- 1. Pour water into the pot you wish to test.
- 2. If the "L" symbol does not flash on the display and the water starts heating, the pot is suitable for induction.

Do not use cookware with jagged edges or curved bases. Ensure that the pot's base is smooth and lies flat on the glass surface.

(FIG.3)

For maximum efficiency, use pots that match the size of the cooking zone (the diameter should align with the zone's graphic) and place them in the centre. Note that small pots, with a diameter of less than 14 cm, may not be detected by the hob.

(FIG.4)

Important: Always lift pots off the cooking surface! Do not slide or drag them to avoid damaging the glass and causing friction marks or scratches. Ensure that the bottom of the pot and the cooking zone surface are clean and dry.(FIG.5) Scratches caused by dragging pots do not affect the hob's functionality. They are part of normal use and do not constitute grounds for a claim.

Important: Never place a pan over the extractor suction area, fully or partially covering it. This could damage the fan. (FIG.6) For optimal smoke and vapour extraction, use a slightly ajar lid positioned towards the suction area when using cookware that is taller than 12 cm. Do not place pots far from the suction zone and ensure that their handles do not block the airflow. (FIG.7)

Important: Never place a pan on the control area. This could cause the appliance to malfunction or damage the controls.

Noises

Induction hobs may produce different noises during use depending on the type of cookware used and the power levels applied:

- **Crackling:** These noises are usually caused by the pans and the different materials used in their construction. The base of the pan consists of different materials that expand at varying speeds as they heat up.
- **Clicking:** These noises typically occur due to the electronic components of the appliance turning on and off.
- **Whistling:** This may occur when one or more cooking zones operate at high power or when the cookware is made of different materials.
- **Humming:** These noises may be generated when selecting a high power level, such as the Boost function. Noises related to high power levels reduce as the pans reach the desired temperature and the power level decreases.
- **Whistling/humming when the hob is off:** These noises are usually heard when the cooling fan for the electronics is in operation during or after use and disappear once the internal temperature is correct.

ENERGY CONSUMPTION

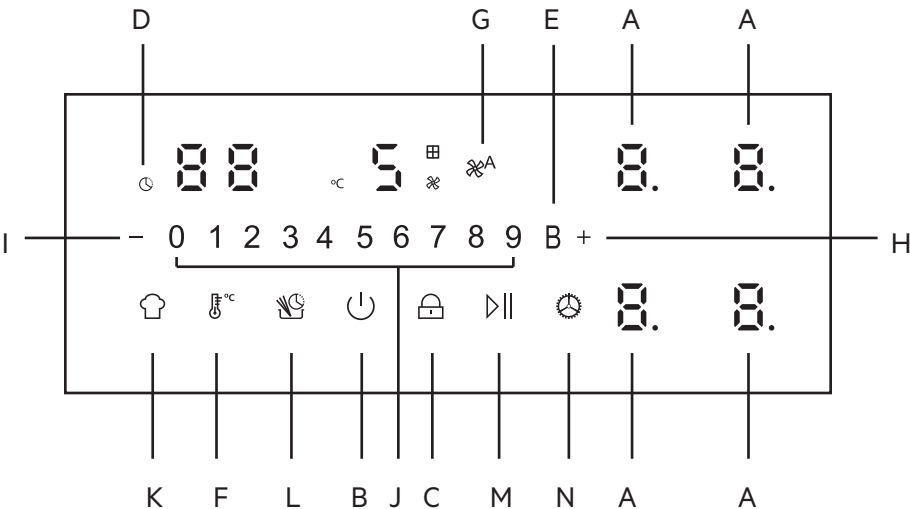
Cooking zone	Maximum power (220-240 V~ 50/60 Hz) (Booster)
Rear left zone	2200/2600 W (Booster)
Front left zone	2300/3000 W (Booster)
Fan	170 W
Rear right zone	2200/2600 W (Booster)
Front right zone	2300/3000 W (Booster)
Total nominal power	7400 W

The indicated power may vary depending on the size and material of the cookware.

If your electrical installation has insufficient power supply, you can limit the device's total energy consumption by following the instructions in the "Power Management" section.

Important: There are 11 power levels for the cooking zones and 6 power levels for the extractor.

PRODUCT OVERVIEW (TOP VIEW)



Control Key buttons

A		Zone select key
B		ON/OFF key
C		Child lock key / Normal lock key
D		Timer key / Delay shutdown key
E	B	Booster
F		Keep warm
G		Hood Fan speed / Auto mode
H	+	Power/Timer adjustment (increase)
I	-	Power/Timer adjustment (decrease)
J	0 1 2 3 4 5 6 7 8 9	Power/Timer slider-adjustment
K		Chef function
L		Pasta and rice function
M		Pause
N		Setting key

OPERATING PRINCIPLE

It takes advantage of the electromagnetic properties of most cooking vessels. The coil (inductor), which produces the electromagnetic field, is operated and controlled by the electronic circuit. Heat is transmitted to the food by the cooking vessel itself. The cooking process takes place as described below:

- Heat loss is minimal (high efficiency).
- The system stops automatically when the vessel is removed or even slightly lifted from the hob.
- The electronic circuit ensures maximum flexibility and precise adjustments.

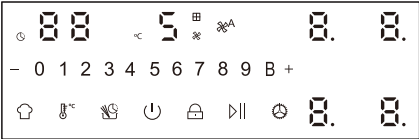
Cooking Zone	Max.Power(220-240V~ 50/60Hz)
Left Front Zone	2300/3000 W (Booster)
Left Rear Zone	2200/2600W (Booster)
Right Rear Zone	2200/2600W (Booster)
Right Front Zone	2300/3000 W (Booster)
Cooker Hood	170 W
Total Rating Power	7400 W

Installation

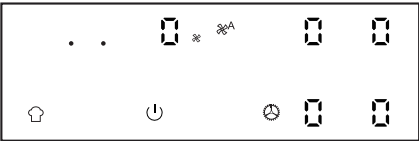
All installation operations (including electrical connections) must be carried out by qualified personnel in compliance with applicable regulations. For detailed instructions, refer to the section intended for the installer.

Using your induction hob

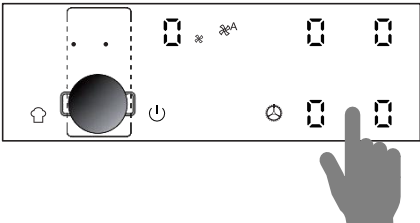
To start cooking



- Once the power is connected, all indicators will light up and turn off after 1 second. This indicates that the self-test has been completed. The indicator of key will display a breathing light effect.
- Touch and hold the ON/OFF key (B). A buzzer will sound once, and the touch-sensitive indicators will light up as shown below, indicating that the induction hob has entered standby mode.



- Place a suitable pan on the cooking zone you wish to use. Ensure that the bottom of the pan and the surface of the cooking zone are clean and dry.



When the Display Flashes Alternately with the Power Setting

This means that:

You have not placed a pan on the correct cooking zone, or the pan you are using is not suitable for induction cooking, or the pan is too small or not properly centered on the cooking zone.



No heating will occur unless a suitable pan is placed on the cooking zone.

The display will automatically switch off after 30 seconds if no suitable pan is detected or no further action is taken.


When You Have Finished Cooking

1. Touch the ON/OFF key (B) to switch off the hob directly.
2. Alternatively, touch the relevant zone select key (A) "8" for the zone you wish to switch off:
 - Press the "-" key (I) to reduce the power to level "0", heating will stop.
 - Or slide along the slider-adjustment key to level "0".
 - Or simply touch the "0" directly on the slider-adjustment key.
3. Pay attention to the hot surface indicator: "—", "=", or "≡" may be displayed depending on the residual heat.
 - "—" = Surface temperature between 40–60°C
 - "=" = Surface temperature between 60–80°C
 - "≡" = Surface temperature above 80°C


These indicators will disappear once the surface has cooled to a safe temperature. You can use residual heat as an energy-saving option for reheating.
4. Touch the zone select key(A) you wish, and then set a power level between 1 and 9 by sliding along the slider-adjustment key, or just touch any point of the "slider" "0 1 2 3 4 5 6 7 8 9".
5. If no power level is selected within 30 seconds, the hob will switch off automatically and you must start again from step 1.
6. You can change the power level at any time during cooking.

Using the Boost Function


Manual Boost Activation

- Select the desired cooking zone by pressing the zone select key (A) "".
- Touch the Boost key (E) "B" once, the display will show "b1", and the zone will operate at Boost level 1.
- To increase to Boost level 2, touch the Boost key (E) "B" again or press "+", the display will show "b2" (maximum power).

Automatic Boost Activation

- Select the desired zone by pressing the zone select key (A) "".
- Slide along the slider-adjustment key to the desired level and hold at the end for 3 seconds, or touch and hold any power level directly to activate automatic boost.

Power Level with Timer Function


- The zone indicator will alternately display "A" and the current power level, while the timer indicator "" will show the countdown in progress.
- Once the timer reaches zero, the zone will automatically return to its original power level.

Induction power level and timer settings:

Induction power level	Timer Settings
Power level 1	00:45
Power level 2	02:20
Power level 3	03:45
Power level 4	05:10
Power level 5	06:45
Power level 6	02:00
Power level 7	02:45
Power level 8	03:40
Power level 9	


- Automatic Boost cannot be activated if power level 9 is selected

Cancel Boost Function

- Touch the relevant zone select key (A) "" for the cooking zone where you want to cancel the Boost function. The "-" key and the slider-adjustment key(J) will light up.
- Touch the "-" key or select any desired power level on the slider-adjustment key(J) to cancel the Boost function.
- The Boost function can be used on any cooking zone.

If not cancelled manually, the Boost or Double Boost will automatically return to power level 9 after 5 minutes.

Using the Keep Warm Function

Touch the relevant cooking zone you wish to use keep warm function. The zone indicator will begin flashing. Touch Warming function key "" one to four times to switch different warming function level(s)

Touching time(s)	Warming function level(s)	Cooking zone display	Temperature control
Touching 1 time	Level 1 (Melt)	P1.	42±5°C
Touching 2 times	Level 2 (Defrost)	P2.	55±5°C
Touching 3 times	Level 3 (Keep Warm)	P3.	70±5°C
Touching 4 times	Level 4 (Simmer)	P4.	90±5°C

To cancel the Keep Warm function, select the desired cooking zone, then either:

- Touch the keep warm key (F) again, or
- Change the power level using the "-", "+" keys or the slider-adjustment key(J). This will deactivate Keep Warm and return the cooking zone to normal operation.
- The maximum duration of the Keep Warm function is 360 minutes. After that, the hob will switch off automatically.
- Other functions can still be used while in Keep Warm mode.

Using the Pause Function

The hob includes a pause function that allows you to temporarily stop and resume the cooking process if you are interrupted.

When the hob is operating, press the Pause key (M) "▷||".

- All cooking zones will stop heating.
- All indicators will turn off.
- The "▷||" key will remain steadily lit, and the "🔒" Child lock key will begin flashing.

To resume cooking:

- Press the Pause key "▷||" and "🔒" Child lock key at the same time. The hob will return to the previous power settings for each cooking zone, and cooking will continue as before the pause.
- The pause function will cancel and switch off the hob automatically after 10 minutes if you not deactivate this function. If the fan is running, it will continue to operate , the Pause function does not affect the fan.

Using the Recall Function

If the induction hob is switched off and then turned on again within 6 seconds, a recall symbol will appear on the display (as shown in the figure).

At this point, press the pause key "▷||", and all previous settings will be automatically restored to the state before shutdown.

If the pause key is not pressed within 6 seconds this function will not be displayed, but will show the startup status.



Using the Pot Moving Function

- The hob allows you to transfer all settings from one cooking zone to another, making it easy to move your cookware without interrupting the cooking process.
- Ensure that at least one cooking zone is active.
- Touch and hold any power level on the slider-adjustment key(J) the selected level will begin flashing.
- Then, tap two cooking zone keys one after the other. The settings will be exchanged between the two selected zones.



Using the Child Lock Function

The Child Lock prevents unintended operation, such as children accidentally turning on a cooking zone.

When activated, all controls are disabled except for the ON/OFF key.

Using the Child Lock Function

- Press and hold the Child Lock key (C) "🔒".
- The timer display will show "Loc" for 30 seconds and then disappear, this indicates that the Child Lock is active.

To Unlock the Controls:

- Ensure the induction hob is switched on.
- Press and hold the Child Lock key (C) "🔒".
- A buzzer will sound once, the lock is now deactivated, and the hob is ready for use.

Using the Normal Lock Function

This function locks the control panel during normal operation, making it useful when cleaning the surface, it prevents the touch controls from responding to accidental touches like a damp cloth.

Special functions

Over-Temperature Protection

An internal temperature sensor continuously monitors the temperature inside the induction hob.

If excessive heat is detected, the hob will automatically stop operation to ensure safety and prevent damage.

Detection of Small Objects

If an item with an unsuitable size or non-magnetic material (such as aluminium), or a small metallic object (e.g. knife, fork, key) is placed on the hob, it will automatically enter standby mode after 30 seconds.

The cooling fan will continue to operate for an additional 30 seconds to cool down the induction system.

Auto Shutdown Protection

Auto shutdown is a built-in safety feature that automatically turns off the induction hob if it is left unattended.

The default operating times vary depending on the power level in use. See the table below for details:

Power level	1-3	4-7	8	9
Default working timer (min)	360	180	120	90

When the pot is removed from the cooking zone, the induction hob stops heating immediately.

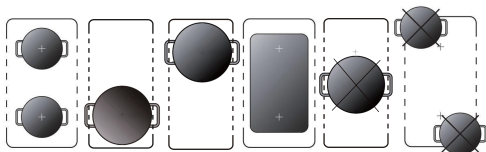
If no pot is returned within 30 seconds, the hob will automatically switch off.

People with a heart pacemaker should consult with their doctor before using any induction hob.

Flexible Area

- This area can be used as a single large cooking zone, depending on your cooking needs.
- The flexible area consists of two independent inductors that can also be controlled separately. When operating as one unified zone, if cookware is moved from one section to the other within the flexible area, the same power level will be maintained. The zone where the cookware was originally placed will switch off automatically.
- Important: Always place cookware centered on a single cooking zone when using it individually. To use the entire flexible area, use a rectangular or oval-shaped pan that covers both zones.

Examples of correct and incorrect cookware placement are shown below:



Using the Flexible Area

1. To activate the flexible area as a single large cooking zone:
 - Press and hold both zone selection keys "8," of the two adjacent zones (left group or right group) simultaneously.
2. The decimal points of both relevant cooking zones will light up fully. You can then select the desired power level using the "+" key (H), "-" key (I), or the slider-adjustment key (J).
 - If no action is taken while the flexible zone is active, both relevant cooking zones will display a fixed "0". To activate, press either of the zone keys.
3. If the cookware is moved from the front to the rear zone (or vice versa), the hob will automatically detect the new position and maintain the same power level.

4. To deactivate the flexible zone mode, press and hold both zone selection keys of the two zones (left or right group) simultaneously.
5. When the cooking timer expires, the corresponding cooking zone will switch off automatically. Any other zones that were previously active will continue to operate.
6. If both the alarm timer and the switch-off timer are used together, the display will prioritize showing the remaining time of the alarm. To view the remaining time for a cooking zone, touch the corresponding zone key.

Using the Timer

You can use the timer in two different ways:

1. Minute Minder – The timer will count down but will not switch off any cooking zones when time runs out.
 2. Switch-Off Timer – The timer will automatically turn off a selected cooking zone after the set time expires.
- The timer can be set for up to 99 minutes.

Using the Timer as a Minute Minder

1. Make sure the induction hob is turned on.

Note: To set a timer for a specific zone, first select the cooking zone and the desired power level.
2. When the timer indicator stops flashing, press the Timer key (D) "⌚". The minute minder indicator will begin flashing "00", you can now set the timer.
3. Use the "+" and "-" buttons to set the timer between 1 and 99 minutes.
 - Touch "+" or "-" once to increase or decrease by 30 seconds.
 - When the set time is more than 20 minutes, touch and hold "+" or "-" to adjust in 10-minute increments.
 - Pressing both "+" and "-" together will cancel the timer, and the indicator will turn off.
4. Once the time is set, the countdown will begin immediately. The timer display will show the remaining time.
5. When the countdown reaches zero, the buzzer will sound for 10 minutes as a reminder. The timer indicator will display "00", indicating the minute minder has ended.

Setting the Timer to Turn Off a Cooking Zone

If you want the timer to automatically turn off a specific cooking zone:

1. Select the working cooking zone by touching the zone select key (A) "8".
2. Before the zone indicator stops flashing, press the Timer key (D) "T". The timer indicator will start flashing "00", you can now set the timer.
3. Use the "+" and "-" buttons to set the timer between 1 and 99 minutes.
 - Touch "+" or "-" once to increase or decrease by 30 seconds.
 - When the time exceeds 20 minutes, touch and hold "+" or "-" to adjust by 10-minute increments.
 - Pressing both "+" and "-" together will cancel the timer. The indicator will turn off.
4. The timer will begin counting down immediately. The display will show the remaining time.
5. When the timer reaches zero, the hob will beep for 10 minutes as a reminder. The indicator will show "00" to confirm the timer has ended, and the selected cooking zone will turn off automatically.

Using the Chef Cook Function

The Chef Cook function allows you to quickly select predefined cooking modes without selecting a specific cooking zone.

1. To enter "GRILL" mode, press the Chef Cook key (K) once.
 - The Timer and Cooker Hood indicators will display (or the grill symbol), and
 - The left cooking zones will automatically heat at Power Level 7 and Power Level 5.



2. To enter "BBQ" mode, press the Chef Cook key (K) twice.
 - The Timer and Cooker Hood indicators will display the BBQ symbol.
 - The left cooking zones will both heat at Power Level 7.



3. To enter "Chef Cook" mode, press the Chef Cook key (K) three times.
 - The Timer and Cooker Hood indicators will display the Chef Cook symbol "☺".
 - The left cooking zones will heat at Power Level 7, and the right cooking zones will heat at Power Level 5 and Power Level 3.



- To exit the Chef Cook function, press and hold the Chef Cook key (K) until the Timer indicator displays "00".
- This indicates that the Chef Cook function has been deactivated.

Using the Pasta and Rice Functions

Pasta Function

- Select the desired heating zone and press Pasta and rice function key (L) once to activate the Pasta function.
- Timer and Cooker Hood indicators will display the Pasta symbol for 30 seconds.
- After that, the Timer indicator will begin counting down from 8 minutes.
- You can adjust the heating level at any time during the countdown.
- When the countdown ends, the buzzer will sound continuously as a reminder. Press any key to stop the beeping.

Rice Function

- Select the desired heating zone and press Pasta and rice function key (L) twice to activate the Rice function.
- Timer and Cooker Hood indicators will display the Rice symbol for 30 seconds.
- Then, the Timer will begin counting down from 18 minutes.
- You may adjust the heating level at any time during the countdown.
- When time is up, the buzzer will beep continuously as a reminder. Press any key to stop the beeping.

Touching time(s)	Function	Displaying in 7 Seg.	Default heating time
Touching 1 time	Pasta function	"PAS" for 3 seconds and then show default time "8.00"	8 mins
Touching 2 times	Rice function	"rIC" for 3 seconds and then show default time "18.00"	18 mins
Touching 3 times	Quit the function	N/A	N/A

To Exit Pasta or Rice Function


- While the function is active, select the corresponding heating zone and press Pasta and rice function key (L) once. This will exit the function.

Using the Settings Menu

To enter the settings menu:

- Press and hold the setting key (N).
- Then, press the same key again to scroll through the available settings options:
 - Filter remaining time display
 - Run-on (fan delay)
 - Connectivity (direct access to temperature sensor)
 - Pot suitability test
 - Volume (sound settings)
 - Power management
 - Circulation settings
 - Number of cooking zone power levels
 - External light source control

Filter Remaining Time Display


1. Press and hold the key (N) " to enter the Filter Remaining Time Display mode directly.
- Press the "+" key to toggle between "IF" and "CF":
 - "IF" = Grease filter (default timing: 300 hours).
 - "CF" = Charcoal filter (default timing: 50 hours).
- While either "IF" or "CF" is selected:
 - The Timer display will flash the remaining time (in hours).
 - The Cooker Hood indicator will show:
 - "1" = countdown active.
 - "0" = countdown finished.
2. When the induction hob is in use and the filter timer expires, the Timer indicator will display "0" for 5 seconds to remind the user that the countdown has finished.



Note: The charcoal filter timer will not function if "CIR" is set to "0". ("1" = active, "0" = deactivated)

Run-On Function

To set how long the cooker hood continues to run after the hob is turned off:

1. Press and hold the key (N) " to enter Settings Mode.
2. Press key (N) again once. The Timer indicator will show "Run", indicating Run-On settings.
3. Use the "+" key to select one of the following modes.

Mode Description

- 0 Cooker hood turns off immediately
- 1 Runs for 1 minute at speed 1
- 2 Runs for 5 minutes at speed 1
- 3 Runs for 10 minutes, reducing gradually from current speed to speed 1 (e.g., at speed 5 → each level runs for 2 minutes)
- 4 Runs for 15 minutes, reducing gradually (e.g., 3 minutes per level from speed 5)
- 5 Runs for 20 minutes, reducing gradually (e.g., 4 minutes per level from speed 5)

Pot Suitability Test

This function allows you to test if your pot is suitable for induction cooking.

- 1. Press and hold the setting key "⌚" to enter Settings Mode.
- 2. Press and hold the setting key "⌚" two more times until the Timer indicator shows "POS".
- 3. Place the pot on the test zone and press the "+" key to start the test.
- 4. The result will be shown on the Timer indicator:

Code Meaning

U0	Not suitable
U1	Not recommended
U2	Good
U3	Optimal

Using your Air extraction system



Using Automatic Mode

- The system starts in automatic mode by default.
- In this mode, the cooker hood automatically adjusts its fan speed based on the power level of the active induction cooking zones.
- The correspondence between the induction hob power levels and the cooker hood fan speeds is shown in the table below:

Induction power level	hood power level
1	2
2	2
3	2
4	3
5	3
6	4
7	4
8	5
9	5
Booster	P
Keep warm speed 1	2
Keep warm speed 2	3
Keep warm speed 3	4

Using Cooker Hood Manual Mode

- 1. To switch to manual mode, press and hold the key (G) "⌘A".
- 2. Adjust the fan speed by pressing the "+" key (H) or the "-" key (I).
- 3. The power level starts at 0.
 - Pressing the "+" key (H) will increase the fan speed in the following sequence: 0 → 1 → 2 → 3 → 4 → 5 → P (maximum speed).
 - Pressing the "-" key (I) will reduce the speed accordingly.
- You can adjust the fan speed at any time during cooking.

Power Management

You can limit the total power usage of the hob to match your household electrical capacity.

- 1. Press and hold the setting key "⌚" to enter Settings Mode.
- 2. Press and hold the setting key "⌚" three more times until the Timer indicator shows "POE".
- 3. Use the "+" key to choose from the following power levels:

Mode	Max Power
1	1500 W
2	2800 W
3	3300 W
4	4500 W
5	5700 W
6	7400 W

Charcoal Filter Activation (CIR Setting)




This setting controls whether the charcoal filter timer is active.

- 1. Press and hold the setting key "⌚" to enter Settings Mode.
- 2. Press and hold the setting key "⌚" four more times until the Timer indicator shows "CIR".
- 3. Press the "+" key to toggle the setting:


Value Description

0	Charcoal filter timer is disabled
1	Charcoal filter timer is enabled



Using Delay Shutdown Function

- When the cooker hood motor is running, press the Delay Shutdown function key (D) "".
- The indicator for key (G) "A" will begin flashing, showing the current fan speed.
- The Delay Shutdown indicator will light up, confirming activation (G) "A" will flash and show the current motor speed, the delay shutdown function indicator lights up.

Automatic Speed Reduction

- The selected speed level will remain active for 5 minutes before automatically reducing to the next lower speed. This speed will operate for 2 minutes before reducing again. This process will repeat every 2 minutes unless the speed is already at level 1, in which case the fan will turn off.
- Press and hold the Delay Shutdown Function button (D) " to cancel the delay shutdown function.
- Pressing the "+" key (H) or "-" key (I) during an active timer cycle will restart the countdown from the initial 5-minute cycle.

Using the Filter Change Reminder Function

- When the cooker hood reaches its cumulative working time, the combination of keys (F) " and (H) "+" will light up to remind you to clean or replace the filter:
 - Grease filter: 50 hours of operation
 - Odour filter: 300 hours of operation
- After cleaning or replacing the filter, press and hold the combination keys (F) " and (H) "+" for 3 seconds. The indicator will display "IF 0". You can press the (H) "+" key to switch to:
 - "IF 0" = Grease filter (50-hour cycle)
 - "IF 1" = Odour filter (300-hour cycle)The timer will restart based on the selected setting.

Failure Display and Inspection

If an abnormality occurs, the induction hob will automatically enter protective mode and display the corresponding error codes:

Error Code	Error description	Possible Cause	Suggested Action for User	Instructions for Technician
Er03	Water or object on the glass above the control panel.	Finger contact or foreign object on the interface.	Clean the control panel.	Replace the control board if the issue persists.
F1	Communication error between display board and driver board.	1. Loose or defective connection cable. 2. Defective driver or display board.	Restart the hob. If the problem persists, contact a technician.	1. Check/replace connection cable. 2. Replace driver board.
F3	Coil temperature sensor failure.	Defective coil sensor.	Restart the hob. If the problem persists, contact a technician.	Replace the coil sensor (NTC).
F4	Driver board temperature sensor failure.	Defective sensor on the IGBT.	Restart the hob. If the problem persists, contact a technician.	Replace the driver board.
F5	Communication error between display board and PCB.	1. Loose or defective connection cable. 2. Defective PCB or display board.	Restart the hob. If the problem persists, contact a technician.	1. Check/replace connection cable. 2. Replace PCB.
E1	Glass plate temperature too high.	Heating without water in pot. Driver board defect.	Wait for the hob to cool, then restart.	Wait for cooling, then restart. If issue persists, replace coil sensor (NTC).
E2	IGBT temperature too high.	Poor heat dissipation. Fan or power board defect.	Wait for the hob to cool, then restart. Check fan inlet/outlet.	Wait for cooling, check fan inlet/outlet, replace fan. If issue persists, replace power board.
E3	Abnormally high supply voltage.	Input voltage > 270V.	Check power supply. Use hob only when voltage is stable.	Verify voltage. If issue persists, replace power board.
E4	Abnormally low supply voltage.	Input voltage < 160V.	Check power supply. Use hob only when voltage is stable.	Verify voltage. If issue persists, replace power board.
E5	Cooking zone sensor failure (indicated by "E").	Loose or defective sensor connection. Sensor dislocation or defect. Driver board defect.	Restart the hob. If the problem persists, contact a technician.	Check sensor cable and assembly. Replace coil sensor. If issue persists, replace driver board.

Warning: The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob and please contact the service department.

Recycling & disposal



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labelled in compliance with European directive 2011/65/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

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

DECLARATION OF CONFORMITY

WE, APELSON APPLIANCES UK LTD HEREBY DECLARE THAT THE FOLLOWING HOB COMPLIES WITH ALL THE ESSENTIAL HEALTH AND SAFETY REQUIREMENTS OF THE EUROPEAN DIRECTIVES.

MODEL NAME	FACTORY MODEL NAME	DESCRIPTION
CATDD60CHF	IF(G4)6724M6(FF)-ASSPICYWL	60CM BLACK VENTED FLEX INDUCTION HOB HIDDEN CONTROL
CATDD77CHF	IF(G4)8724M6(FF)-ASSPICYWL	77CM BLACK VENTED FLEX INDUCTION HOB HIDDEN CONTROL

1.2014/35/EU Low Voltage Directive (LVD)-CE

Marking

EN 60335-1: 2012+A11:2014+A13:2017+A1:2019+A14:2019+A2:2019+ A15:2021
+A16:2023
EN 60335-2-6: 2015+A1:2020+A11:2020
EN 60335-2-31: 2014+A11:2023+A1:2023+A2:2023
EN 62233: 2008

2. 2014/30/EU Electromagnetic compatibility

EN IEC 55014-1:2021
EN IEC 55014-2:2021
EN IEC 61000-3-2:2019+A1:2021+A2:2024
EN 61000-3-3:2013+A1:2019+A2:2021

3.RoHS Directive 2011/65/EU & Amendment Directive (EU) 2015/863

4.Commission Regulation (EU)65/2014,(EU)66/2014,(EC) No 1275/2008,(EU) NO801/2013,(EU) No 2016/2282 of 30 November 2016,(EU) 2017/254 of 30 November 2016,(EU)2023/826

EN 60350-2:2018+A1:2021,EN 50564:2011

5.Commission Regulation (EU)65/2014,(EU)66/2014,(EU) No 2016/2282 of 30 November 2016,(EU)2017/254 of 30 November 2016

EN IEC 61591:2020+A11:2020
EN IEC 60704-1:2021
EN 60704-2-13:2017
EN 50564:2011

The above certifications are issued by Intertek Testing Services Shenzhen Ltd.

Test Report Number 241218146GZU-001 & 241218146GZU-002

Signed Wayne Hughes

W Hughes

Job Title QC/Technical Manager



24/06/2025



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