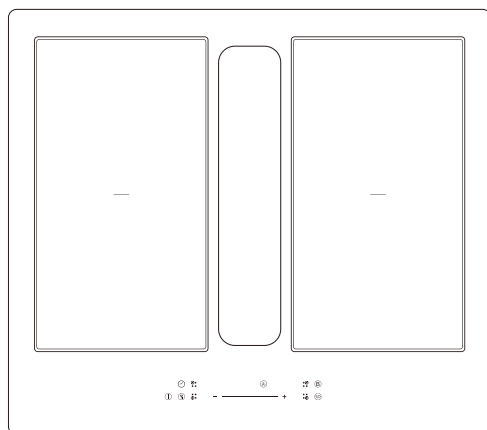
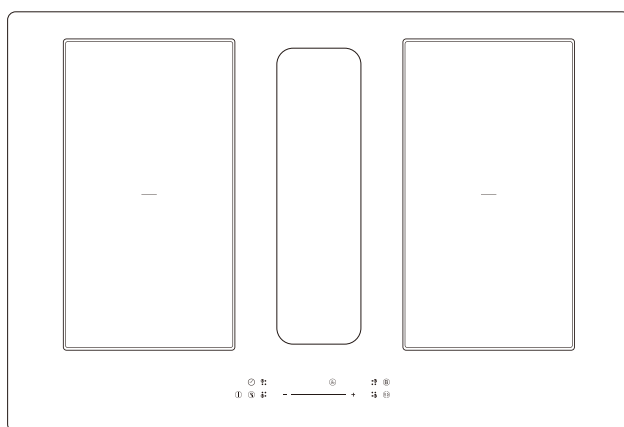
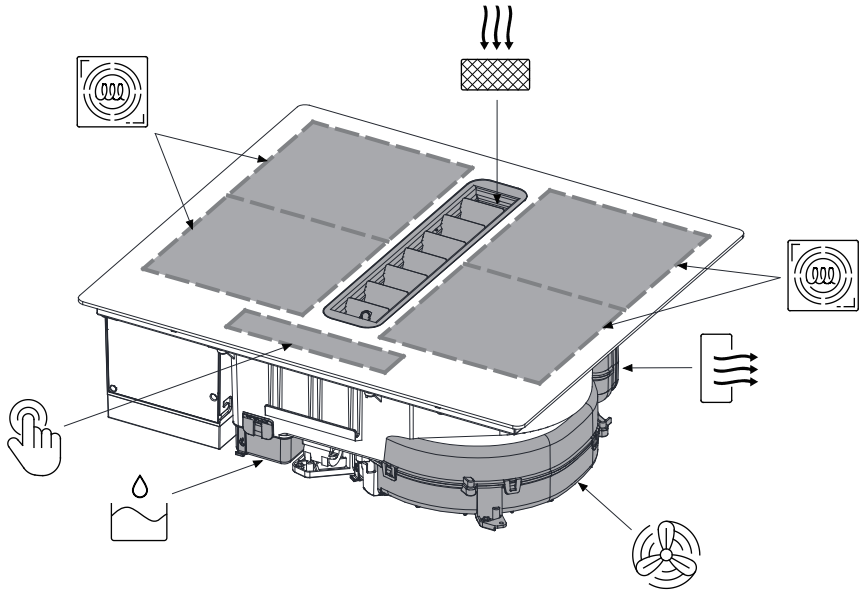




UBDD60CF



UBDD77CF



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.



Safety

| Before you start

- To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance but contact Customer Services on 0344 800 1128(UK), 014475261(Ireland).
- Check the package and make sure you have all of the parts listed.
- Decide on the appropriate location for your product.
- If this product contains glass please take care when fitting or handling to prevent personal injury or damage to the product.
- The specifications plate is available on this appliance. This plate displays all the necessary identification information for ordering replacement parts.
- If you sell the appliance, give it away, or leave it behind when you move house, make sure you also pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.

| Safety

These instructions are for your safety. Please read the following instructions carefully before proceeding with the installation and use of this appliance.

- **WARNING:** Before connecting the hob, check that the supplied voltage and frequency match with that indicated on the appliance rating plate.
- Failure to install the appliance in accordance with these instructions may result in a safety hazard.
- If in doubt, ask for advice in store or from a qualified installer.
- **WARNING:** Consult local regulations regarding extraction outlets and ensure these are complied with.
- **WARNING:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its supply cord out of the reach of children less than 8 years old.

continued overleaf



Safety

- Do not use inappropriate child safety shields or hob guards. These can cause accidents.
- Do not use covers. These can cause accidents or overheating and damage to the electric hob.
- We recommend that great care be taken during use and cleaning. Read the cleaning and maintenance sections of this appliance carefully.
- **Risk of electric shock!** Do not use any high pressure cleaners or steam cleaners, which can result in an electric shock.
- **Danger of burns!** The hotplates and surrounding area become very hot. Never touch the hot surfaces. When a cooking zone has been in use, the surface remains hot for some time afterwards. Be careful not to touch the hot surface and not to place any objects on it.
- After use, switch off the hob element by its control.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a fire blanket.
- **Risk of fire!** The hotplates become very hot. Never place combustible items on the hob.
- Never store objects on the hob.
- **Risk of fire!** Do not use flammable sprays in close vicinity to the appliance.
- **Risk of fire!** Do not store detergents or flammable materials beneath the hob.
- This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink.
- The appliance must be supervised during operation. Only use this appliance indoors.
- The manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance. Please dispose of the packing material carefully.
- **Risk of injury!** Saucepans may suddenly move due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.
- **WARNING:** There is a risk of electric shock and fire if cleaning is not carried out in accordance with these instructions.
- **WARNING:** Use only the same size of fittings and mounting screws as recommended in this instruction manual. Failure to follow these instructions may result in electrical hazards.
- **WARNING:** Switch off the appliance at the mains supply before carrying out any maintenance work.



Safety

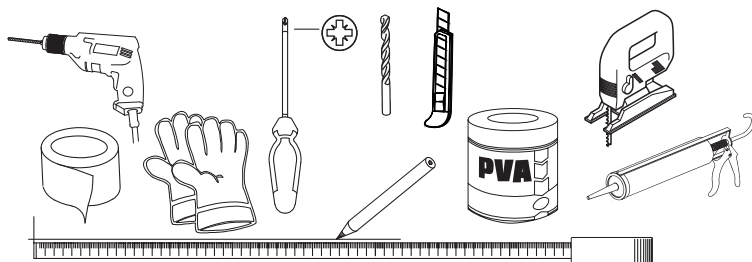
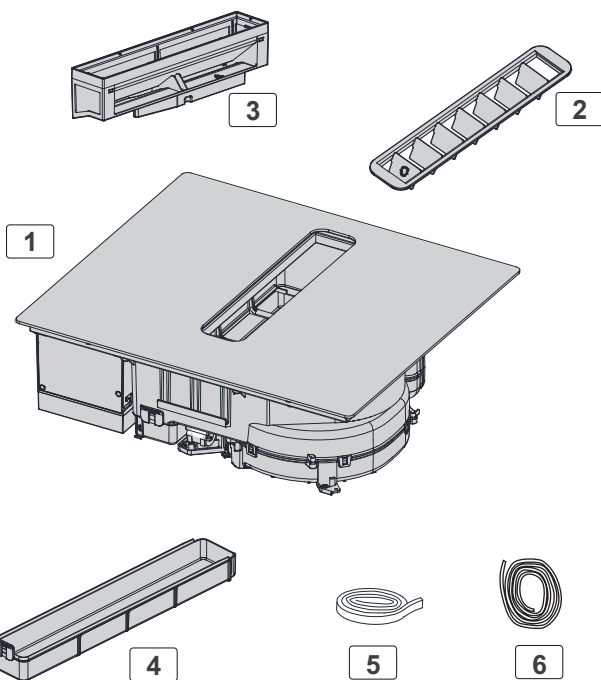
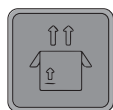
- **WARNING:** Accessible parts may become hot when used with cooking appliances. Young children should be kept away. Care should be taken to avoid touching the appliance.
- **WARNING:** Means for full disconnection must be incorporated in the fixed wiring in accordance with the local wiring installation rules for your country. An all-pole disconnection switch having a contact separation of at least 3mm in all poles should be connected during installation.
- **WARNING:** Only clean the hob when it has cooled down sufficiently. When the power to the cooktop is switched off, there will be no residual heat indication but the cooking zone may still be hot. Take extreme care!
- **WARNING:** 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.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a safety hazard.

IMPORTANT:

- Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.
- Never leave cleaning residue on the cooktop: the glass may become stained.
- The appliance is for domestic use as a cooking device; do not use as a source of heat.



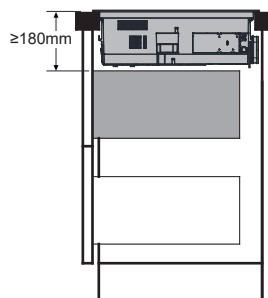
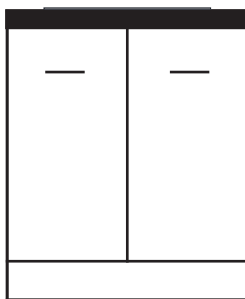
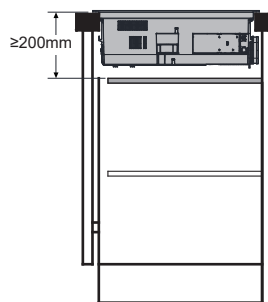
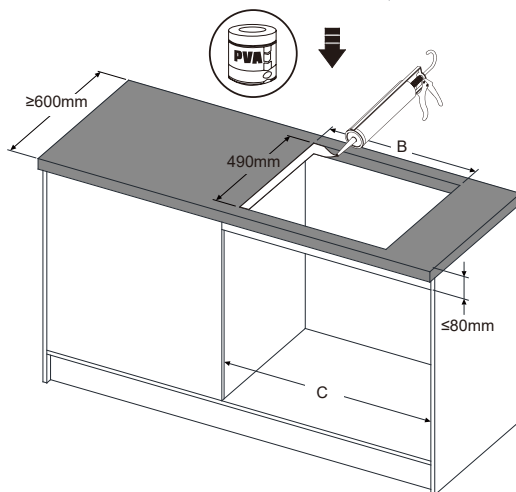
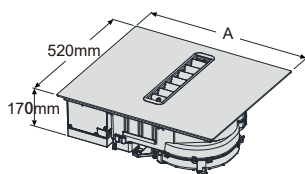
Installation





Installation

Model	UBDD60CF	UBDD77CF
A	590mm	770mm
B	560mm	730mm
C	≥560mm	≥730mm



A

Flexible ducting kit for recirculation.

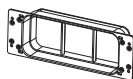
Recirculation Kit = Part Number KITVENTSL1R



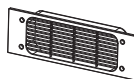
1A. x1



2A. x1



3A. x1



4A. x1



5A. x1



6A. x1



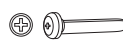
7A. x2



8A. x2
(8 mm)



9A. x8
(12 mm)



10A. x4
(16 mm)



11A. x2



12A. x1



13A. x4



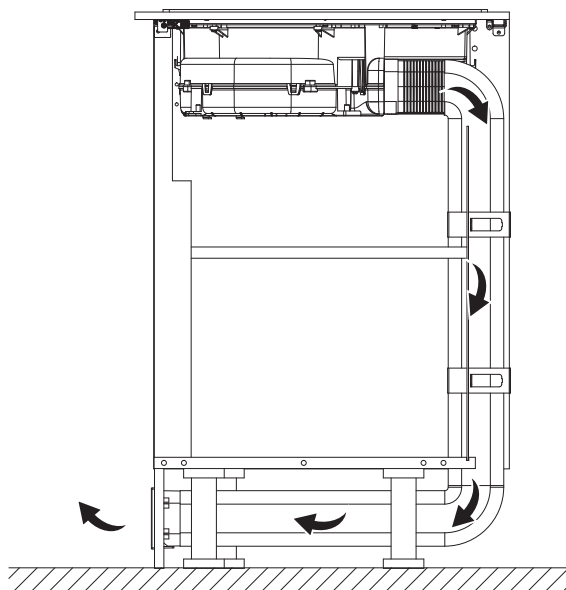
14A. x1



15A. x4



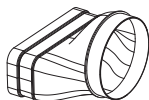
16A. x4
(32 mm)



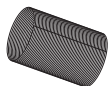
B



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



1B. x1



2B. x1



3B. x2



4B. x1



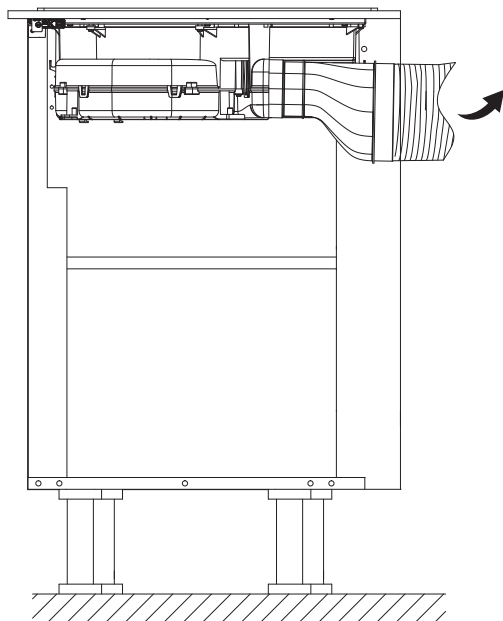
5B. x4



6B. x4



7B. x1



only for appliances that are recirculating.

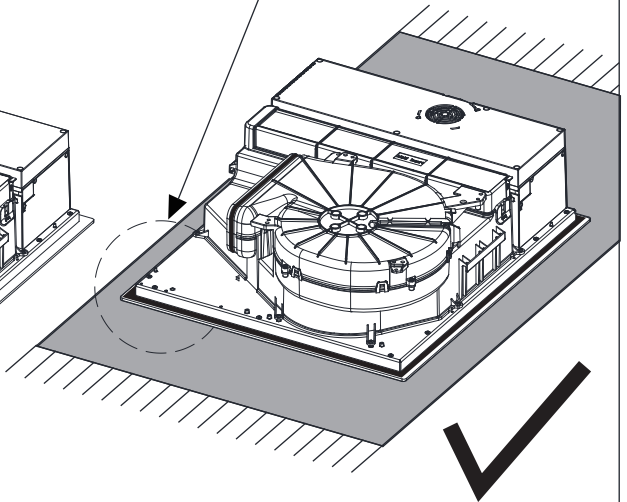
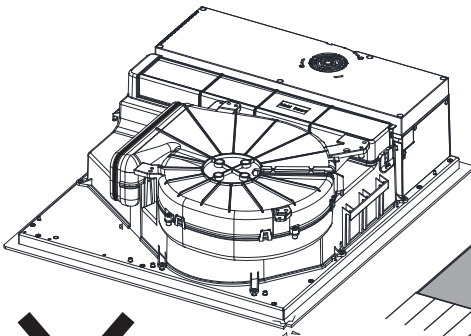
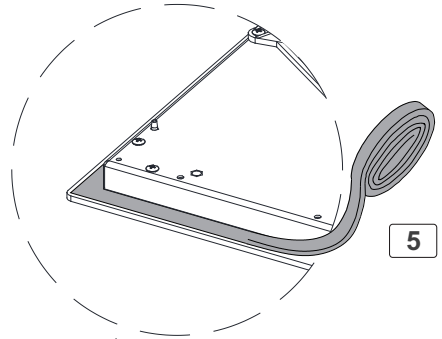
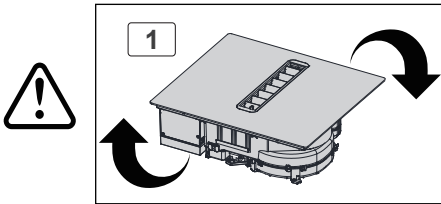
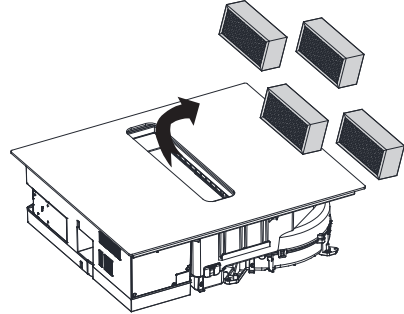
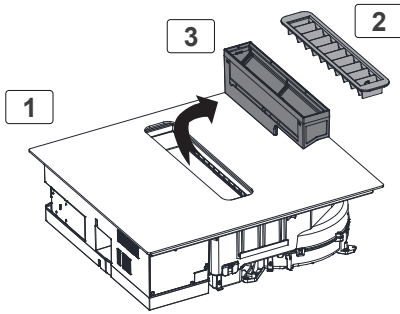
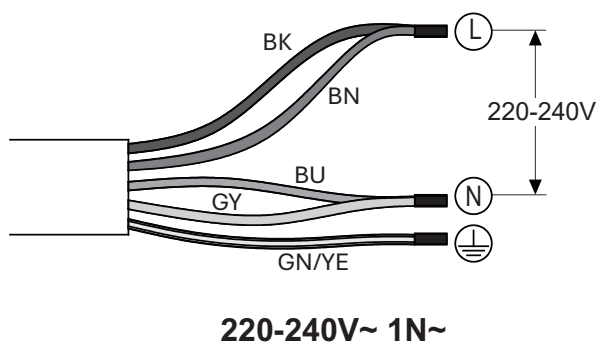
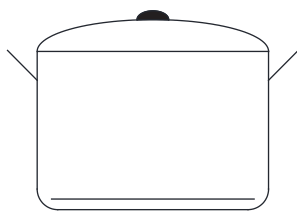


FIG.1

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

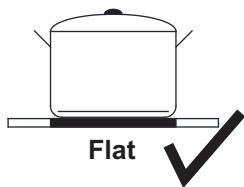


FIG.2

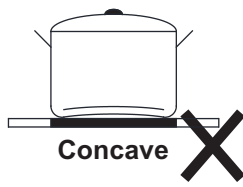


if magnet attaches to the base of the pan it is ok for induction cooking.

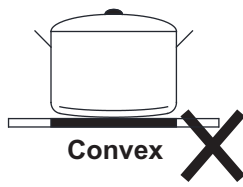
FIG.3



Flat



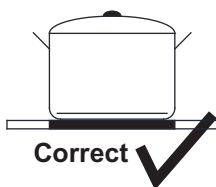
Concave



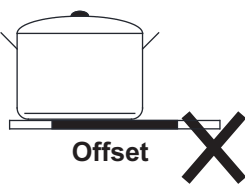
Convex



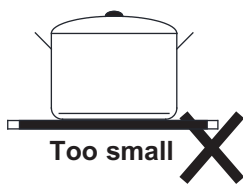
FIG.4



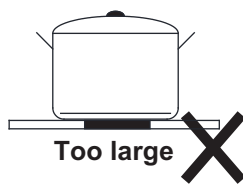
Correct



Offset



Too small



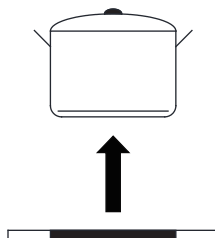
Too large



FIG.5



Do not slide



Lift

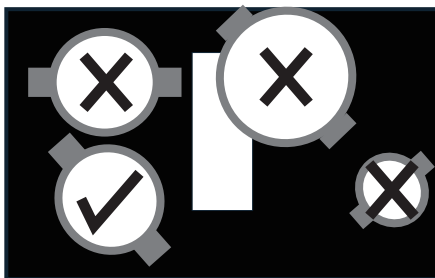


FIG.6

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

FIG.7

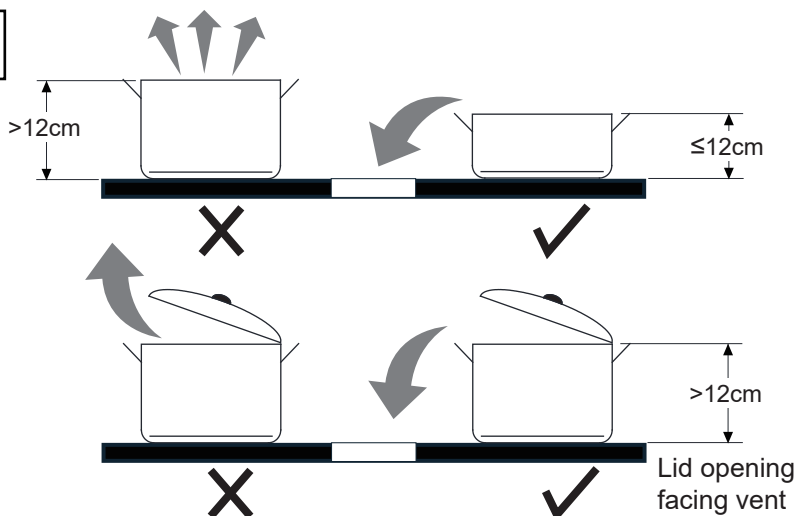


FIG.8

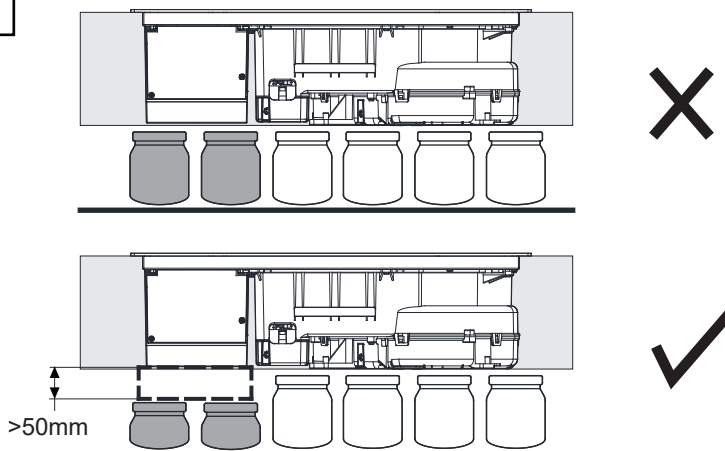




FIG.9

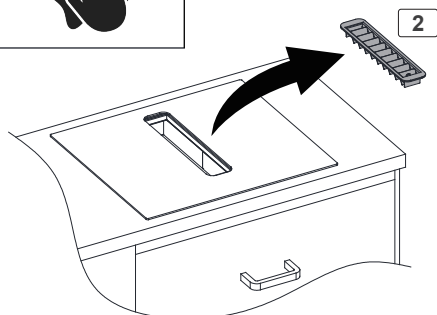
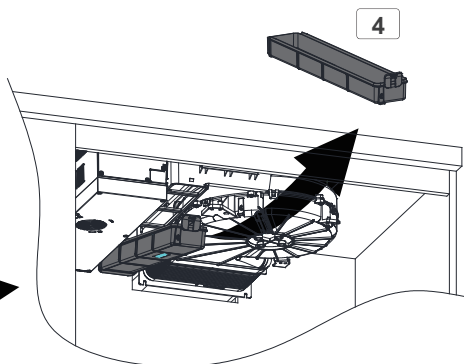
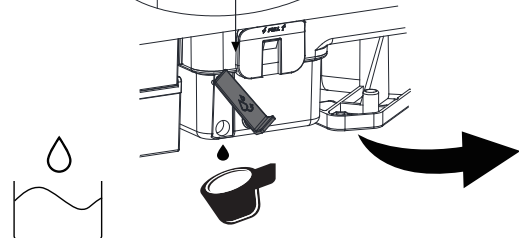
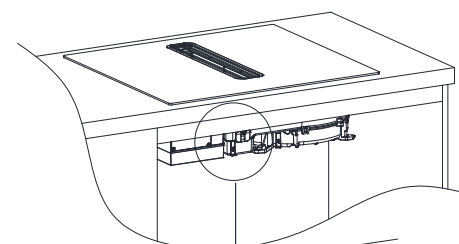
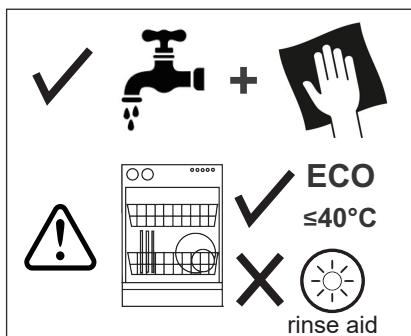
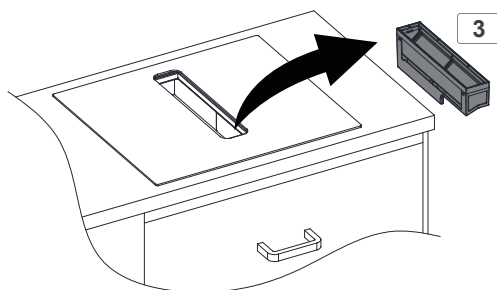


FIG.10



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



Technical data

Model	UBDD60CF
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



Technical data

Model	UBDD77CF
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	77m 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.

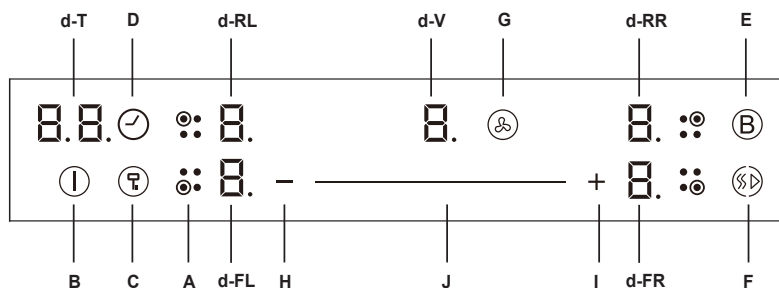
ENERGY CONSUMPTION

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

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

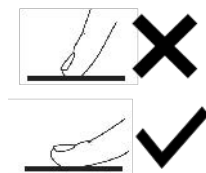
If your electrical installation has insufficient power supply, you can limit the device's total energy consumption by following the instructions in the "Power Management" section.

Important: There are 10 power levels for the cooking zones and 6 power levels for the extractor.



CONTROL AND DISPLAY ELEMENTS

Reference	Description
A 	Cooking zone selection key
B 	On/Off key
C 	Child lock / Safety lock key
D 	Timer / Delayed shutdown key
E 	Boost control key
F 	Cooking functions / Pause key
G 	Fan speed selection / Automatic mode key
H 	Power/time reduction key
I 	Power/time increase key
J 	Power sliding control
d-T	Timer digit
d-RL	Rear left cooking zone digit
d-FL	Front left cooking zone digit
d-RR	Rear right cooking zone digit
d-FR	Front right cooking zone digit
d-V	Extraction level indicator



OPERATING PRINCIPLE

Your induction hob is equipped with touch-sensitive electronic buttons that respond to finger contact. For correct operation, place your fingers properly over the sensors.

For certain specific functions, you may need to press a button for a longer duration. For example, for safety reasons, the On/Off button (B) “” must be pressed for more than 1 second.

Some functions require two buttons to be pressed simultaneously.

Each button press is confirmed with a beep. Additionally, some functions use different sounds to alert or indicate the hob's status.

INITIAL START-UP / INSTALLATION CONFIGURATION

Important: Before using the appliance, ensure it is configured according to your needs.

Selecting extraction / recirculation mode

Depending on the desired installation, the appliance can be set to extraction mode or recirculation mode. By default, the appliance is configured in extraction mode. If installation in recirculation mode is required, follow the procedure below:

To start configuration, the appliance must be switched off and there must be no pans on the cooking zones.

1. Press the on/off key (B) "" to switch on the induction hob. The buzzer will beep, and all digits will display "0". Do not select any cooking zone or fan.
2. Press and hold the Boost control key (E) "". The d-T digit will show the current installation type:
 - "==" -  Extraction mode
 - "===" -  Recirculation mode
3. Press the power/time increase key (I) "" to change the mode.
4. Once the installation type is selected, press the Boost control key (E) "" to save the setting and exit.

From this point onwards, the hob will be configured with the selected installation mode.

If you exit the configuration without saving, the setting will not be retained. The installation mode can be changed again by repeating the process from step 1.

The recirculation mode adjusts the fan suction power levels and enables the odour filter warning alarm. When the hob is turned off, the fan continues to operate for a few minutes to ensure air purification, odour elimination, and drying of the filters and installation. If desired, the fan can be stopped by pressing the on/off key (B) "", but this is not recommended.

Power management

By default, the appliance is set to maximum power. If the available power supply is lower than required, the maximum power consumption can be reduced according to the following table:

d-FL Digit	d-FR Digit	Maximum Power Consumption (W)
1	5	1500
2	8	2800
3	3	3300
4	5	4500
5	7	5700
7	4	7400

To start configuration, the appliance must be switched off and there must be no pans on the cooking zones.

1. Press the on/off key (B) "" to switch on the induction hob. The buzzer will beep, and all digits will display "0". Do not select any cooking zone or fan.
2. Press and hold the power/time reduction key (H) "" and the power/time increase key (I) "" simultaneously. The d-FL digit will display "5".
3. Press the power/time reduction key (H) "". The d-FL digit will display "5", and the d-FR digit will display "E".
4. Press the power/time reduction key (H) "" and the power/time increase key (I) "" simultaneously. The d-FL and d-FR digits will show the current maximum power according to the table above.
5. Press the cooking functions /pause key (F) "" to select the desired maximum power according to the table.
6. Once the desired maximum power is displayed, press the power/time increase key (I) "" to save the setting and exit.

From this point onwards, the hob will be configured with the selected power limit. This may increase the time required to heat and cook food, as well as limit the number of cooking zones and levels that can be used simultaneously. If you exit the configuration without saving, the setting will not be retained. The power limit can be changed again by repeating the process from step 1.

Demo mode

This setting allows the retailer to showcase the full operation of the hob without heating cookware, preventing accidents during product display. This function is disabled by default and can be enabled using the following procedure:

To start configuration, the appliance must be switched off and there must be no pans on the cooking zones

1. Disconnect the hob from the power supply for 20 seconds and reconnect it. This setting can only be performed within 2 minutes of reconnection.
2. With the control off, press and hold the on/off key (B) "①" for 10 seconds. During this time, the hob will turn on, and the key must remain pressed until the 10 seconds elapse. At this point, the timer digit (d-T) will flash, displaying the current configuration:
 - "00" – **Demo mode disabled**
 - "dE" – **Demo mode enabled**
3. The demonstration mode can be enabled or disabled by pressing the timer key (D) "🕒".
4. Once the desired configuration is selected, press the on/off key (B) "①" again to save the setting and exit.

From this point onwards, the hob will be configured with the enabled or disabled Demo mode according to the selection made. The mode can be changed again by repeating the process from step 1.

With **Demo mode enabled**, the timer digit (d-T) will display "dE" while the hob is in use, and the cooking zones will not heat any cookware.

USING YOUR INDUCTION HOB

Warning: Individuals with pacemakers should consult their physician before using any induction hob.

Built-in Assistance and Safety Functions

The hob features a number of automatic functions to facilitate use and ensure safety:

- **Automatic Pan Detection:** When a suitably sized and compatible cookware item is placed on a cooking zone, the zone is automatically activated, allowing the desired power level to be selected. If multiple zones are occupied when the hob is switched on, they will be sequentially activated for adjustment.
- **Unsuitable Object Detection:** If an attempt is made to heat a zone with incompatible cookware or a small object (such as a knife, fork, or key), the zone will not heat and the empty zone indicator  will be shown on the display.
- **Automatic Switch-off for Empty Cooking Zones:** If the cookware is not returned, the cooking zone will automatically switch off after 30 seconds. Upon removing the pot, the hob stops heating immediately and the empty zone indicator  appears on the display. If no pan is replaced, the zone shuts off automatically after 30 seconds.
- **Automatic Safety Switch-off:** To prevent accidents due to inattention, the hob automatically switches off any cooking zones that have been left on for too long. Maximum operating times depend on the power level as shown in the table below:

Power Level	1-3	4-7	8	9
Max. Default Operating Time (min)	360	180	120	90

- **Overheat Protection:** An internal sensor monitors the hob temperature. If excessive heat is detected, the hob switches off automatically. The cooling fan may continue to operate for a few minutes after shutdown to cool the internal electronics.
- **Residual Heat Indicator:** When a cooking zone is turned off, the letter "H" appears on the display, indicating residual heat, even if the hob is off. It disappears once the temperature has decreased sufficiently.
- **Power Level Regulation:** If the power level of one zone is increased while others are active, the hob may automatically reduce power to one or more zones to remain within power limits.
- **Protection against liquid spillage:** If a liquid spills or a metallic object covers the controls, the hob will switch off all cooking zones and emit a warning beep.
- **Fault and Error Notification:** The hob can detect certain faults and issues, displaying them on screen according to the "Troubleshooting" section.

Switching the Hob On and Off

Press and hold the On/Off key (B) "⏻". The hob emits a beep and displays "0" on all digits. It checks for any occupied cooking zones, activating them sequentially for 5 seconds to allow adjustment. If no action is taken, the hob remains on standby for 30 seconds before switching off.

To switch off the hob during operation, press and hold the On/Off key (B) "⏻". Residual heat will be indicated on the relevant zones. If the extractor is active, it may continue operating for a few minutes. You may stop it by pressing the key again, though it is not recommended.

Memory Function

If the hob is accidentally switched off while a cooking zone or the fan is active, the last state can be recovered by following these steps:

1. The hob was switched off using the On/Off key (B) "⏻".
2. Turn the hob back on within 6 seconds.
3. The display shows "11", indicating "pause recovery" for 6 seconds.
4. Confirm recovery by pressing the Cooking functions / Pause key (F) "⏸". (If not confirmed, the hob returns to standby mode.)

If more than 6 seconds pass, the memory function is not available.

Selecting a Cooking Zone or the Fan

To modify a cooking zone or the fan, it must be active. The corresponding digit will blink, allowing adjustments:

- To activate a cooking zone, press its Cooking zone selection key (A) "⦿".
- To activate the fan, press the Fan speed selection / Automatic mode key (G) "⦿".

If no action is taken within 5 seconds, the selection deactivates automatically.

Adjusting the Power Level of a Cooking Zone

Each cooking zone has 9 power levels and the Booster Function. To adjust the power:

1. Select the desired level (1–9) using the Power sliding control (J) "——".
2. Use the Power/time increase key (I) "+" or Power/time reduction key (H) "–".
3. Hold the Power/time increase key (I) "+" to increase progressively up to "9".
4. Hold the Power/time reduction key (H) "–" to decrease to "0" and switch the zone off.
5. To turn off a zone, slide your finger from right to left along the Power sliding control (J) "——" to the Power/time reduction key (H) "–" and hold it for 1 second.

Changes are shown immediately on the corresponding zone display.

Booster Function

The Booster Function quickly heats a cooking zone for a limited time of 5 minutes, after which the power drops to level "9". To activate it, press the Boost control key (E)  while the zone is active. The display shows "P". To cancel, activate the zone and select a different power level.

AUTO Cooking Function

This function applies reinforced power for a set time to speed up heating until the selected power level is reached.

Selected Power Level	Reinforced Power Time
1	00:45
2	02:20
3	03:45
4	05:10
5	06:45
6	02:00
7	02:45
8	03:40
9	-

To activate for a working cooking zone:

1. Select the desired power level via the Power sliding control (J)  and hold for 3 seconds.
2. The zone digit will alternate between the selected level and "A" while active.
3. The Timer digit (d-T) will show the remaining time.
4. Once finished, the zone maintains the selected power level.
 - To cancel, activate the zone and select a new power level.
 - Cannot select automatic boost if power level 9 is selected.

Cooking Functions

This function maintains a stable temperature range in a cooking zone. Three levels are available:

- Melt "-": 42±5°C
- Keep Warm "=:": 70±5°C
- Simmer "≡": 90±5°C

To use it, activate a zone and press the Cooking functions / Pause key (F)  until the desired range is selected. To cancel, press the key again until "0" is shown or select a new power level. If the zone operates continuously in a cooking function, it will switch off after 360 minutes.

Bridge Function

The flexible cooking zones allow the Bridge function, which combines two adjacent zones to operate as one larger zone with a shared power level. This enables uniform heating for large cookware.

Each front cooking zone can be bridged with its corresponding rear zone.

To activate this function:

1. Press and hold the Cooking Zone Selection Buttons (A)  on the right or left side, until both digits blink simultaneously.
2. Select the desired power level, which will be shown on both displays.

To adjust the power of a bridged zone, simply select either of the two zones: both digits will activate simultaneously. Zones remain bridged until the hob is switched off or the Bridge function is deactivated by repeating the steps above

Automatic Extractor Fan Start Function

The extraction fan may operate in MANUAL or AUTO mode:

- **MANUAL mode** – User turns the fan on and adjusts it.
- **AUTO mode** – The hob controls the fan based on cooking zone levels.

To toggle AUTO mode, hold the Fan speed selection / Automatic mode key (G) "" for 3 seconds. In AUTO mode, the Fan speed digit (d-V) alternates between "A" and the power level.

When cooking ends, the fan continues running for a few minutes to remove odours. It can be stopped by pressing the On/Off key (B) "", although this is not recommended.

Adjusting the Extractor Fan Power Level

The fan has 5 power levels and a TURBO level "b". To adjust the power in MANUAL mode:

1. Activate the fan by pressing the Extractor Fan Level Selection / Automatic Mode Button (G) ".
2. Select the desired level (1–b) using the Power Adjustment Slider (J) "————".
3. Use the Power/Time Increase Button (I) "" or Power/Time Decrease Button (H) ".
4. Press and hold the Power/Time Increase Button (I) "" to increase up to "b".
5. Press and hold the Power/Time Decrease Button (H) "" to reduce to "0" and switch off the zone.
6. To turn off the fan, slide your finger from right to left across the Power Adjustment Slider (J) "————" to the Power/Time Decrease Button (H) "" and hold it for 1 second.

Power changes will be displayed immediately on the Fan Display (d-V).

The TURBO level "b" operates for a limited time of 5 minutes, after which it automatically returns to level "5".

Timer Programming

Each cooking zone and the extractor fan can be assigned a run time (from 1 to 99 minutes). Once the time is up, the element will switch off automatically.

To activate this function:

1. Select the desired power level for the cooking zone or fan.
2. Activate the element and press the Timer / Delayed Switch-Off Button (D) ".
3. Set the desired time on the Timer Display (d-T) using the Power/Time Increase Button (I) "" or Decrease Button (H) ".
- Each press adjusts by 30 seconds, a dot next to the number indicates 30 seconds. Pressing both buttons together cancels the timer.
4. Confirm by pressing the Timer Button (D) "" again or wait 5 seconds. A dot "." will appear on the zone display.
5. When time is up, the element will switch off and the hob will emit a beep, with "00" flashing on the Timer Display (d-T) for 10 minutes. To stop the alert, press any control key.

If multiple elements are timed, the Timer Display (d-T) shows the shortest remaining time. To view a specific element's timer, select that element.

You can modify the timer at any moment by repeating the steps above.

Countdown Alarm

A countdown timer with acoustic alert can be set independently from the cooking zones or fan.

To activate:

1. Ensure no elements are active and press the Timer / Delayed Switch-Off Button (D) "".
2. Set the desired time using the Power/Time Increase (I) " " or Decrease (H) " " buttons. Each press changes time by 30 seconds, a dot next to the number indicates 30 seconds. Pressing both buttons simultaneously cancels the countdown.
3. Confirm the time by pressing (D) " " again or wait 5 seconds.
4. When time is up, the hob emits an alert and "00" flashes on the Timer Display (d-T) for 10 minutes. Press any button to stop the signal.

While the countdown is active, the Timer Display (d-T) always shows its remaining time. If another element is also timed, select it to view its value.

Pause Function

This function temporarily suspends all active cooking zones while saving their settings, which can be resumed within 10 minutes.

After 10 minutes, if there is no any operation, the cooking zone will be automatically shut off and the hob will enter standby mode. Then thirty seconds later, the whole hob switch off .

To activate Pause:

Press the Cooking Functions / Pause Button (F) " ". All active cooking zones will pause. The display shows "||" indicating Pause Recovery. If the extractor fan was running, it will remain active.

To resume:

Press the Cooking Functions / Pause Button (F) " ", then confirm by pressing the Child Lock / Safety Lock Button (C) " ".

The "||" symbol remains on screen for 5 seconds during recovery.

Control Lock

This locks all active functions and disables the rest of the controls, allowing the glass surface to be cleaned without altering settings.

To activate:

While the hob is operating, short press the Child Lock / Safety Lock Button (C) " ". The Timer Display (d-T) will show "LL".

To deactivate:

Press and hold the same button (C) " ", or turn off the hob after cooking is complete.

In the event of a power cut, the hob will restart switched off and unlocked when power is restored.

Safety Lock

Prevents accidental or unauthorised use of the hob (e.g. by children).

To activate:

With the hob on standby and no elements running, press and hold the Child Lock / Safety Lock Button (C) " ". The Timer Display (d-T) will show "LO" and the hob will switch off after 30 seconds.

To deactivate:

Switch on the hob and press and hold the same button (C) " ". The hob will return to standby mode with all functions enabled.



Grease Filter Cleaning Alert

After 50 hours of extractor fan use, the Timer Display (d-T) will show "IF", indicating that the grease filters must be cleaned.

Once cleaned, reset the alert by pressing the Power/Time Increase Button (I) "+" and the Cooking Functions / Pause Button (F) "⏸" simultaneously.

Odour Filter Maintenance Alert

After 150 hours of use, if the hob is set to recirculation mode, the Timer Display (d-T) will show "CF", indicating that the odour filters need maintenance (follow the specific instructions provided by the manufacturer).

Once completed, reset the alert by pressing the Power/Time Increase Button (I) "+" and the Cooking Functions / Pause Button (F) "⏸" simultaneously.

Troubleshooting

If the hob is not functioning correctly, consult the following table. In most cases, these issues can be easily resolved without contacting the After-Sales Service.

Problems that do not prevent the use of the hob

PROBLEM	POSSIBLE CAUSES	SOLUTION
Control keys are not responding	1. Power supply failure. 2. Touch control used incorrectly.	1. Check that the appliance is correctly connected (see FIG.1). 2. Do not use gloves and press the key fully with your finger. If the issue persists, contact the After-Sales Service.
The symbol  flashes alternately with the power level	No pan on the selected zone or unsuitable pan.	Place a suitable pan on the selected zone.
"H" appears on the zone display	The switched-off zone is still hot.	Risk of burns! Do not touch the glass until the symbol disappears.
"SL" appears when pressing a function	A cooking zone has not been selected first.	First select a cooking zone, then apply the desired function.
"IF" appears	Grease filter maintenance warning.	Refer to the "Grease Filter Cleaning Alert" section.
"CF" appears	Activated carbon filter maintenance warning.	Refer to the "Odour Filter Cleaning Alert" section. (If your installation is not recirculating, see "Extraction / Recirculation Mode Selection").
"LL" appears and controls do not respond	Control lock is active.	Refer to the "Control Lock" section.
"LO" appears and controls do not respond	Safety lock is active.	Refer to the "Safety Lock" section.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTION
"I1" fixed, controls do not respond	Pause Function activated via the Function / Pause Key (F) "⏸".	Refer to the "Pause Function" section.
"I1" flashes when switching on	Memory Function activation.	Refer to the "Memory Function" section.
"dE", the hob does not heat	Demo Mode is active.	Refer to the "Demo Mode" section and deactivate it as instructed.
Zones do not reach sufficient temperature	1. Unsuitable pan. 2. Power limitation active. 3. Low mains voltage.	1. Try another pan. 2. Refer to "Power Limitation Function". 3. Check mains voltage and connection (see FIG.1). Use a lid for improved efficiency.
Power in one zone drops when another is increased	System power limit reached.	Use zones on opposite sides (left/right) to allow greater simultaneous power.
A zone switches off by itself	Maximum operating time exceeded.	Refer to the "Automatic Safety Switch-off" section and reactivate the zone.
Noises heard when hob is on or off	Normal operating sounds.	Refer to the "Noises" section. If there are no error messages, it is not a fault.
Fan continues after hob is switched off	Automatic odour elimination.	The fan switches off automatically after a few minutes. It can be switched off manually using the On/Off Key (B) "⏻", although this is not recommended.
Spill occurred in the extraction area	Accidental spill during cooking.	Clean the extraction system components (see FIG.9). In recirculating installations, also check the odour filters.
Reduced extraction power	1. Dirty filters. 2. Obstruction in grilles or ducts.	1. Clean the filters (see FIG.9). 2. Check for objects blocking air inlets or outlets.

Troubleshooting

Error messages shown on the display

CODE	MEANING / CAUSE	SOLUTION
Er03	Liquid or object on the control area.	Clean the control area and remove any object.
E1	Glass overheating.	Do not cook with empty pans. Wait 30 minutes. If the issue persists, contact the After-Sales Service.
E2	Internal overheating.	Ensure the ventilation grille is clear (see FIG.8). Wait for the fan to stop before reuse. If it persists, contact the After-Sales Service.
E5	Communication error between zones.	Disconnect the power for 1 minute and reconnect. If it continues, contact the After-Sales Service. Other zones may still be used.
E7, E9, E10	Communication error with the fan.	Disconnect the power for 1 minute. If it persists, contact the After-Sales Service. Cooking is possible without extraction. * E10 may appear momentarily due to internal processor overload, but it is not considered a fault unless it remains displayed.
E8	Fan blocked.	Disconnect the power and check for obstructions. If it persists, contact the After-Sales Service. Cooking zones remain operational. Cooking is possible without extraction.

Problems that prevent the use of the hob

CODE	MEANING / CAUSE	SOLUTION
F1, F3, F4	Serious internal communication failure.	Disconnect the power for 1 minute. If the error continues, do not use the appliance and contact the After-Sales Service.
E4, E6	Electrical supply failure.	Check the connection (see FIG.1) and voltage. If the issue persists, do not use the appliance and contact the After-Sales Service.

The above is a table 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 labeled 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.

Note: For electrical connection see Technical and legal information section

Customer Service

If your product breaks down. To arrange an in guarantee service call, please contact customer services on the following numbers.

UK and N.Ireland

T: 0344 800 1128 E: support@cata-appliances.co.uk

<http://www.cata-appliances.co.uk>

Republic of Ireland (ROI)

T: 014475261 E: support@cata-appliances.co.uk



cata-appliances.co.uk

Apelson Appliances UK Ltd

Good Hope Close, Normanton Industrial Estate, Normanton, West Yorkshire.

WF6 1TR

Tel: 01977 628100

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
UBDD60CF	IF(G4)6724M6(FF)-S13	60CM BLACK VENTED FLEX INDUCTION HOB SLIDER CONTROL
UBDD77CF	IF(G4)8724M6(FF)-S13	77CM BLACK VENTED FLEX INDUCTION HOB SLIDER 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) 2017/254of 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 

Job Title QC/Technical Manager



19/06/2025



AAUK Ltd
Good Hope Close
Normanton Industrial Estate
Normanton
West Yorkshire
WF6 1TR
UK

此页不印刷
This page will
not be printed

版本号：20250701+V1.3

A5，70克双胶纸，单色印刷，骑马钉