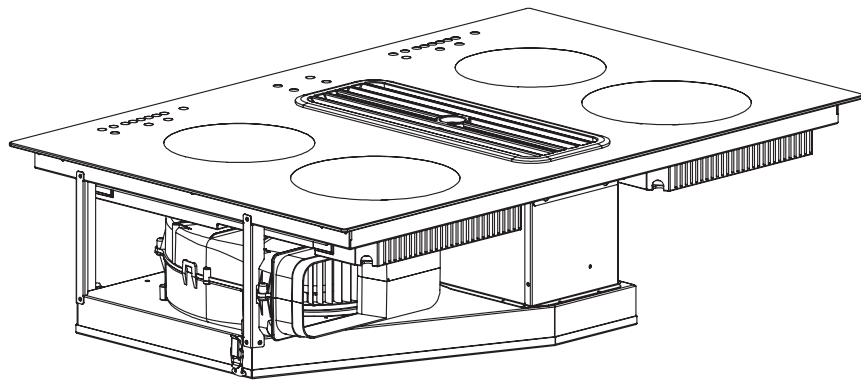


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INSTALLATION AND OPERATING INSTRUCTIONS

Model: DDC800BI



As part of Parmco Appliances commitment to improving and updating product ranges, we reserve the right to alter, change and update technical specifications and appearance attributes of all Parmco Appliances products. E&OE.



Dear Valued Customer,

Thank you and congratulations on purchasing your new Parmco appliance. All Parmco products are made to the highest quality and design standards. We are sure you will enjoy your new appliance.

As a note, please read through these instructions carefully. These will assist you in gaining a complete understanding of the functions and features offered by your appliance. Please take special note of all detailed technical information and installation instructions. It is essential that you follow these instructions to ensure the safety and reliability of this appliance.

Furthermore, not using appropriate personnel to install this appliance may affect any future warranty claims lodged, so please check with Parmco Appliances before any installation is carried out.

We hope you enjoy your new appliance. If you would like to find out more about this product or any other products in Parmco's extensive range, visit us online at www.parmco.co.nz.

Regards,
The Parmco Team

PARMCO

Inspiring kitchens, entertaining homes

Parmco Appliances extended 7 year warranty



The Warranty:

- This appliance is intended for domestic use in the owners' home. Use of the appliance for commercial purposes will limit the warranty period (please see Parmco website for commercial details).
- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 7 years of the date of original purchase, then Parmco Sales undertakes to repair or, at its sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.

The Warranty is not valid:

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.
- If the products are purchased in a second hand condition from other parties (including but not limited to TradeMe, Sella, etc.)

Liability under this warranty will not be accepted for:

- Wear and tear caused by normal domestic use of the product.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any costs associated with the repair, replacement, removal or reinstallation of products installed in a damaged condition.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
 - Instruction on how to use the product.
 - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
 - Normal or scheduled maintenance including blocked filters or ducting.
 - Consumable items such as light bulbs.
 - Any damage to hobs caused by spills when cooking.
 - Any breakage or damage of glass items.
 - Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
 - Any aspect relating to the installation of the product, or damage caused during installation including blocked access for repair.
 - Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product _____ Date of purchase _____
Serial Number _____
Dealer / Retailer Name _____

Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.

*Subject to updates without prior notice,
please visit www.parmco.co.nz for the latest version.*

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SAFETY INSTRUCTIONS



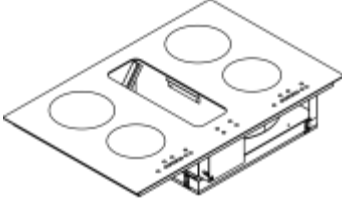



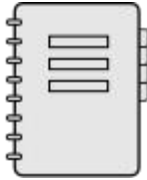
Please read the following instructions carefully before using the appliance.

- Especially important: The design of the induction cooker of this product complies with the EEC Directive 89/336 guidelines. When the cooker is working, there is an electromagnetic field near it, and it will not interfere with the use of other electrical equipment during normal use, but special attention should be paid to the following conditions:
 1. Those who use pacemakers must ensure that their pacemaker design meets the above guidelines. Please contact your personal doctor for consultation to ensure that they are consistent with the pacemaker manufacturer.
 2. Those who use medical electronic equipment such as hearing aids must ensure that they comply with the guidelines on electromagnetic interference.
- This product is only suitable for household use, not suitable for barbecues, barbecue shops and other commercial uses.
- Please choose professionals to install this product in accordance with the instructions and local regulations.
- If the product fails, to avoid danger, please find a local repair center for repair.
- The installation and replacement of the power cord must be done by professionals.
- Manufacturers and agents are not liable for injuries or property damage caused by improper installation, improper use or improper maintenance.
- Children shall not operate the appliance.
- The disassembled packaging materials (plastic bags, foam, plastic, etc.) should be placed out of the reach of children, as they may cause harm.
- This hob comes with a cooling fan with air vent underneath the worktop itself. If there is a drawer under the worktop, do not put any paper or small light objects in it as they could be sucked up by the fan, damaging it or compromising its function.
- Do not use aluminum foil to protect parts of the hob.
- Do not leave the kitchen unattended when cooking foods where high contents of oil or fat are used, the oil could catch fire. If the oil catches fire never put out with water. Immediately suffocate the fire with a lid and turn off the hob.
- Do not cook on the hob if the glass is broken. Water or cleaning products could filter through the breakage and cause electrical shocks. Immediately contact qualified personnel as soon as you notice a breakage.
- Keep the area around the hob free from combustible material (plastic, paper etc.) or flammable liquids, these can catch fire.
- Do not place metal objects (especially the air intake net and air intake hood) on the hob surface, as they may be heated and cause burns.
- There is residual heat on the glass surface of the hob after use, and the number of the heating unit will

display "H". At this time, do not touch the glass with your hands to avoid burns, and do not place objects on the glass to avoid being heated by the residual heat of the glass.

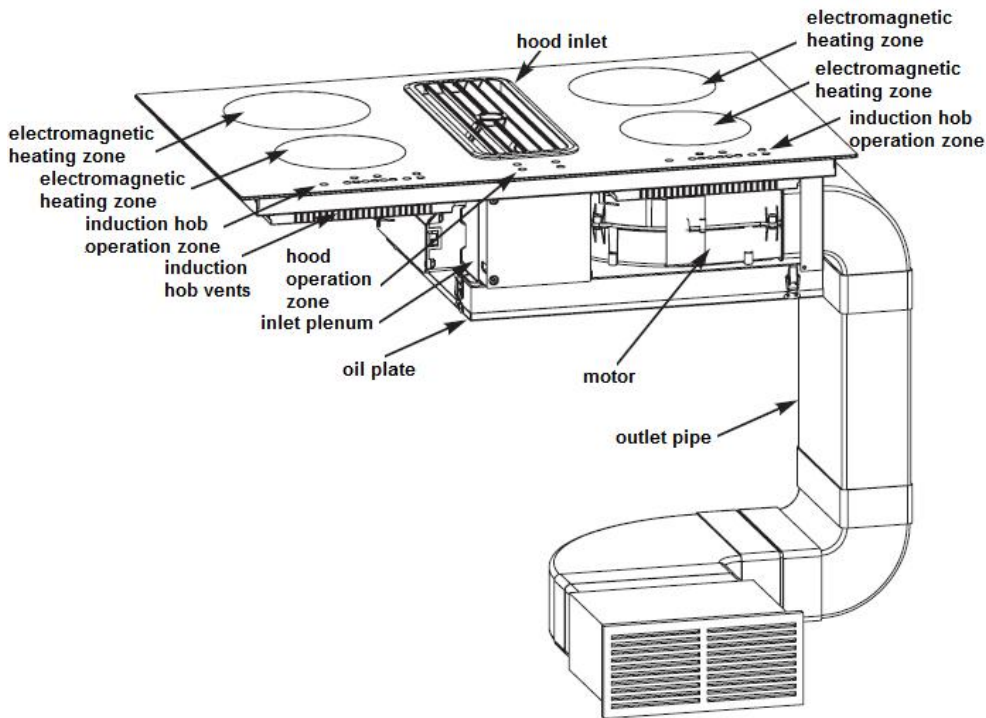
- After using the hob, you should use the control button to shut down. Do not rely on the hob to detect that there is no pot and turn it off by itself.
- Do not heat the unopened sealed or airtight container, because it may explode if heated.
- The hob part of this product is equipped with a "child lock" button, which can avoid improper use by children and others, and can also avoid accidentally starting the hob during cleaning.
- Do not block the air inlet of the hood during use, and do not let water or soup flow into the air inlet box.
- The filter screen of this product needs to be cleaned regularly to maintain a good suction effect. Please make sure that the power has been cut off before cleaning.
- The filter should be cleaned according to the method specified in the manual to avoid the risk of fire during use.
- The gas discharged from the hood of this product should not be discharged into the flue for discharging coal gas or other fuels.

PACKING LIST

NO.	Item	Qty	Unit	Image
1	Induction & Cookhood Whole machine	1	PCS	
2	Inlet cover	1	PCS	
3	Aluminum filter	1	PCS	
4	Strip seal	1	PCS	
5	User manual	1	PCS	

PRODUCT STRUCTURE

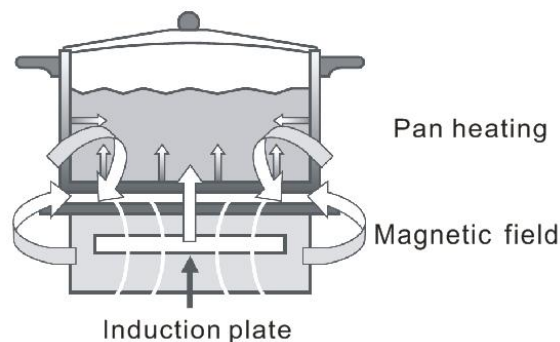
For the product structure, refer to image below:



HOW INDUCTION HEATING WORKS

There is an electronic circuit inside the induction hob which powers and commands a coil. This creates a magnetic field which activates when it comes into contact with suitable pots and pans(magnetic material).

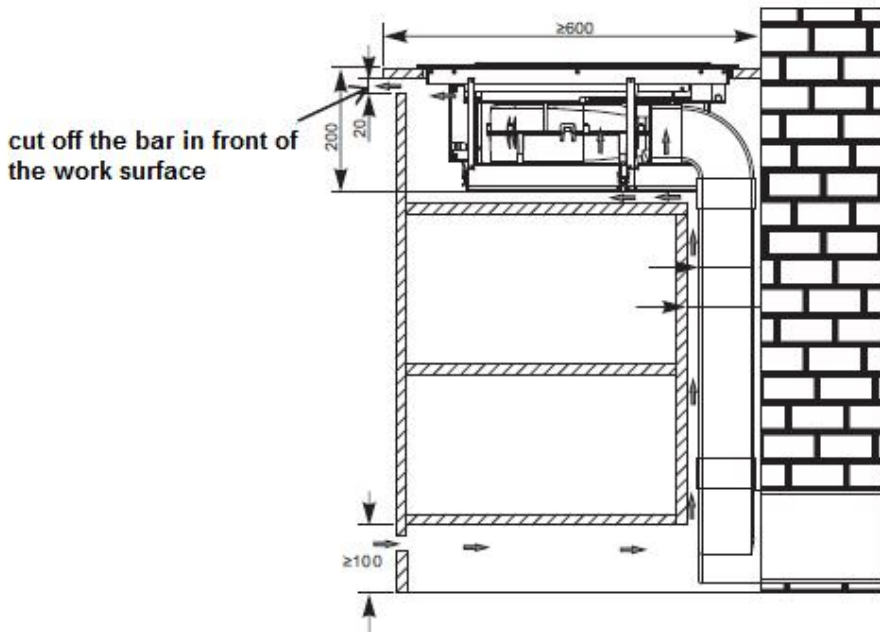
The pan on the hob warms up instantly, while the hob remains cold. There is no loss of heat. The heat generated in the pan lets you cook quickly, saving time and energy.



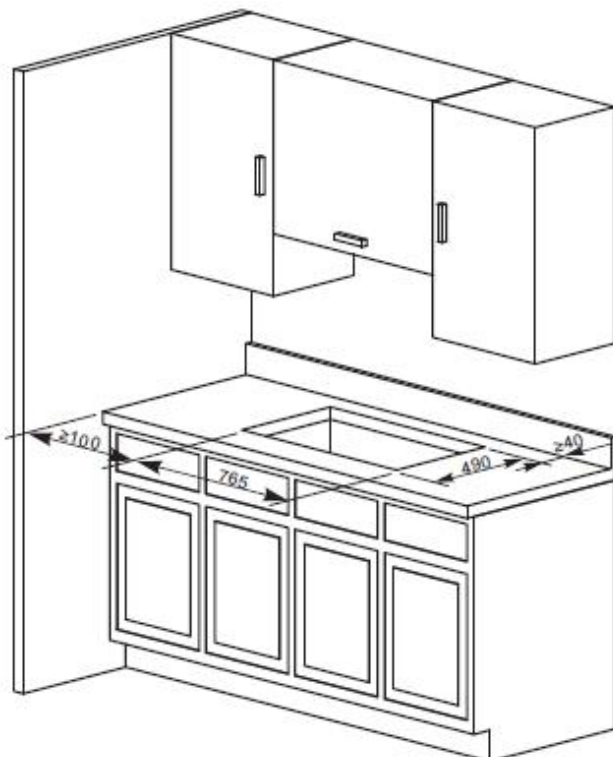
INSTALLATION (EXTRACTION MODE)

Installation tips

The hob can be installed on a top with a flat surface and thickness of between 30 and 40mm. The cupboard underneath the top should leave enough sufficient area to accommodate inlet plenum, blower cavity, inlet pipe, outlet pipe and so on, and this area should make sure good ventilation and heat dissipation is provided. Refer to diagram below.



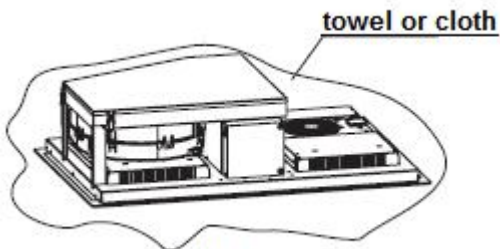
Preparing the unit for a built-in appliance



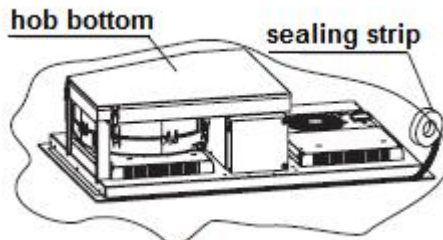
1. Make a square opening on the table surface with the size of 765*490mm, refer to Pic above for the specification.
2. After drilling a hole on the table surface, carefully remove shavings or sawdust before inserting the appliance, as they could be sucked up by the appliance and compromising its function.
3. Make sure the table surface is level and square and that no part interferes with the space required for installation. The kitchen units that are in direct contact with the appliance must be heat-proof(min. 80°C).

Installing the appliance (Ducting pipes are not included in the package)

1. Dismantle the package and take out the instruction manual.
2. Put a towel or cloth on the table surface. Place the glass face down on the protected surface. See pic 1.
3. Apply the sealing strip to the edge of the bottom of the hob, leaving about 3mm from the edge of the glass. Apply the seal all around the circumference. Cut off the excess part and link the two ends of the sealing strip. See pic 2.

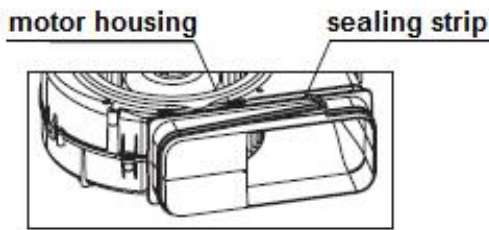


Pic 1

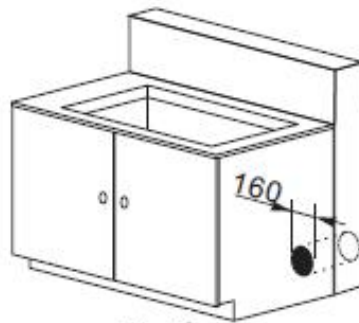


Pic 2

4. Clean the surface of the motor air outlet with a cloth, stick the sealing strip around the air outlet, cut off the excess part and link the two ends of the sealing strip. See pic 3.
5. A hole with a size of about 160mm should be opened in the wall in the direction of the air outlet. See pic 4.

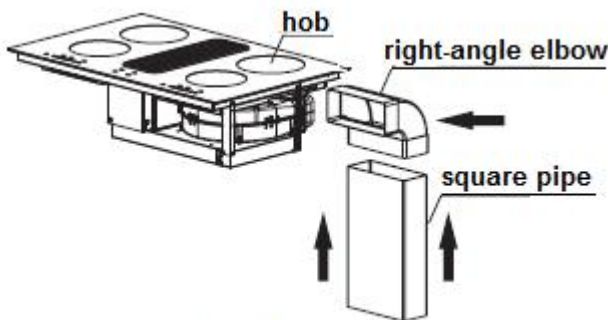


Pic 3

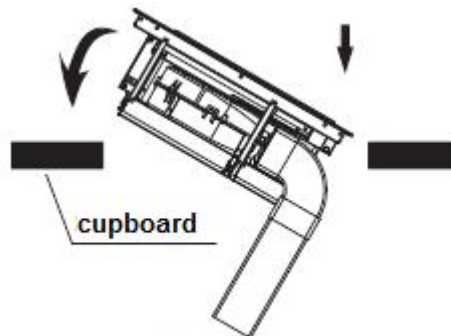


Pic 4

6. Put the right-angle elbow on the air outlet, and then put the square pipe into the right-angle elbow. See pic 5.
7. Tilt the hob into the cupboard at a certain angle. See pic 6.

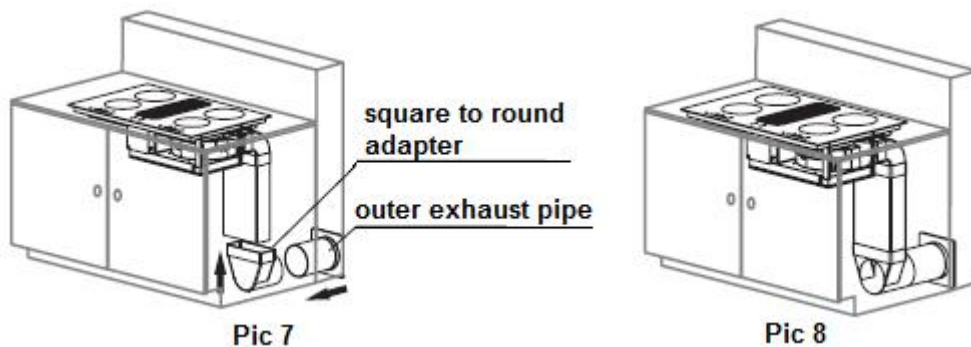


Pic 5



Pic 6

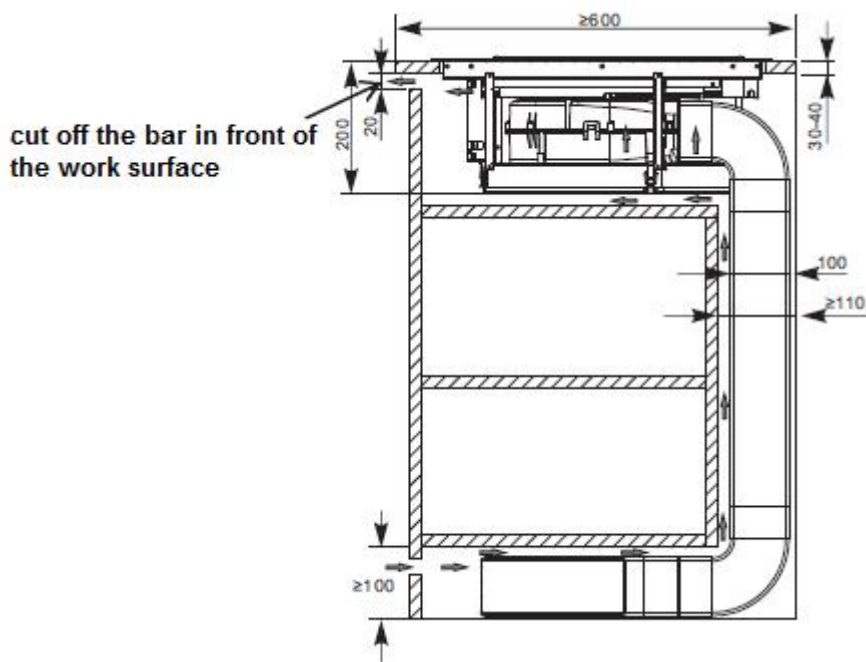
8. Put the square to round adapter on the square pipe, and put the outer exhaust pipe on the square to round adapter. See pic 7.
9. Installation is finished. See pic 8.



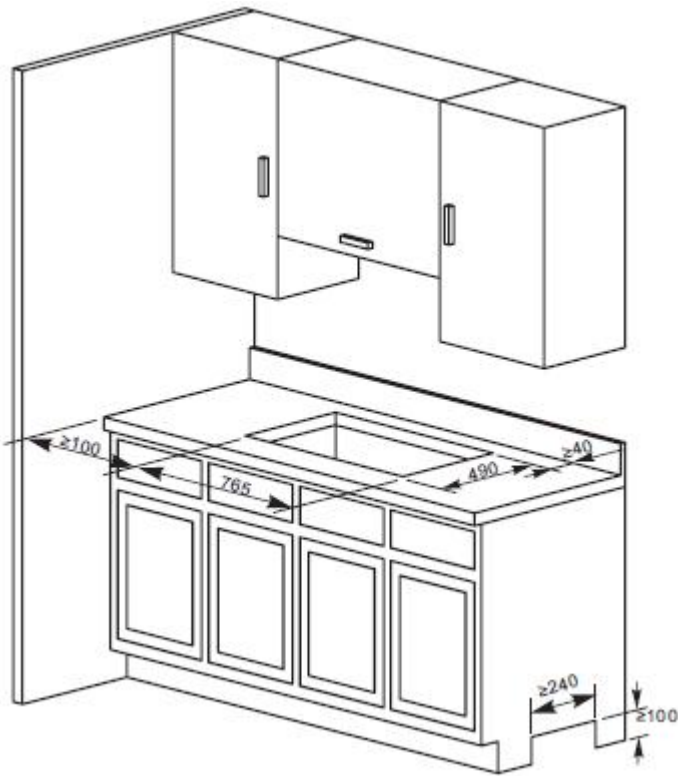
INSTALLATION (RECIRCULATION MODE)

Installation tips

The hob can be installed on a top with a flat surface and thickness of between 30 and 40mm. The cupboard underneath the top should leave enough sufficient area to accommodate inlet plenum, blower cavity, inlet pipe, outlet pipe and so on, and this area should make sure good ventilation and heat dissipation is provided. Refer to Pic below.



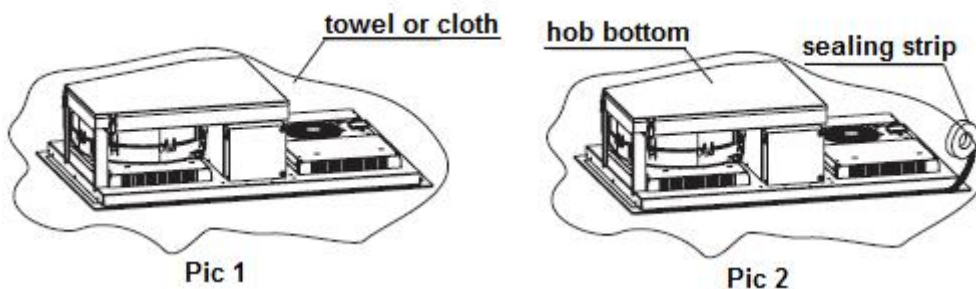
Preparing the unit for a built-in appliance



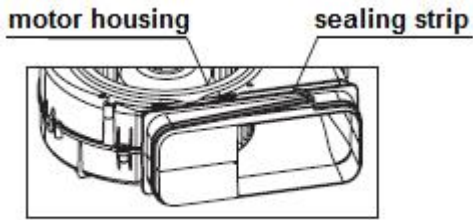
1. Make a square opening on the table surface with the size of 765*490mm, then make a square hole from the beside of the cupboard, with diameter of about 240*100mm, refer to Pic above for the specification.
2. After drilling a hole on the table surface, carefully remove shavings or sawdust before inserting the appliance, as they could be sucked up by the appliance and compromising its function.
3. Make sure the table surface is level and square and that no part interferes with the space required for installation. The kitchen units that are in direct contact with the appliance must be heat-proof (min. 80°C).

Installing the appliance (Ducting pipes are not included in the package)

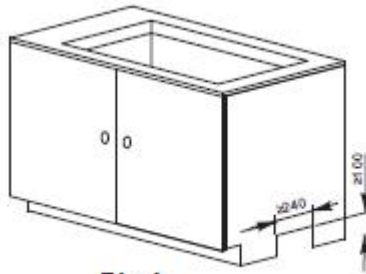
1. Dismantle the package and take out the instruction manual.
2. Put a towel or cloth on the table surface. Place the glass face down on the protected surface. See pic 1.
3. Apply the sealing strip to the edge of the bottom of the hob, leaving about 3mm from the edge of the glass. Apply the seal all around the circumference. Cut off the excess part and link the two ends of the sealing strip. See pic 2.



4. Clean the surface of the motor air outlet with a cloth, stick the sealing strip around the air outlet, cut off the excess part and link the two ends of the sealing strip. See pic 3.
5. Open a 240*100mm square hole on the side of the cupboard in the direction of the air outlet. See pic 4.

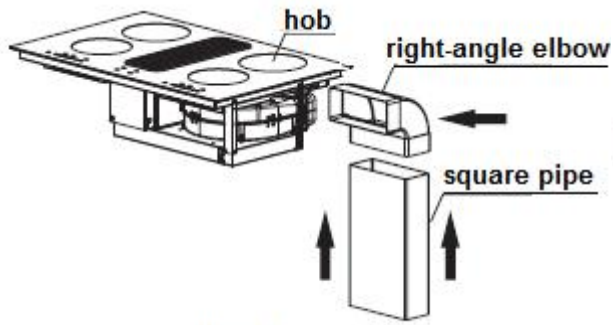


Pic 3

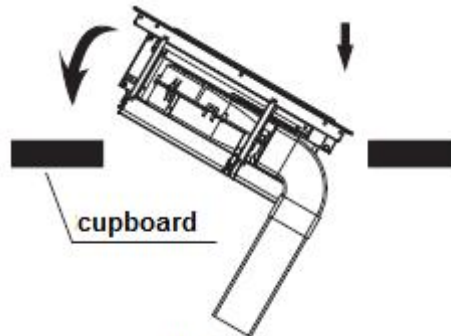


Pic 4

6. Put the right-angle elbow on the air outlet, and then put the square pipe into the right-angle elbow. See pic 5.
7. Tilt the hob into the cupboard at a certain angle. See pic 6.

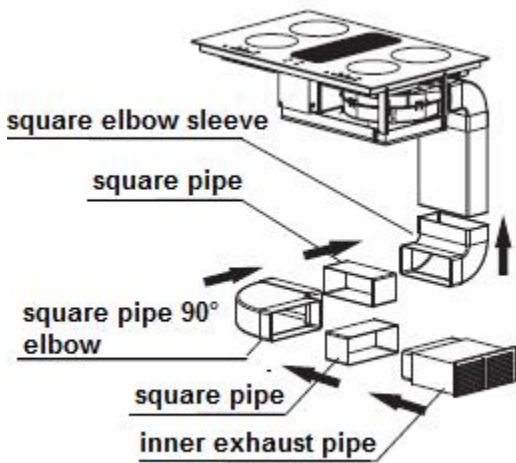


Pic 5

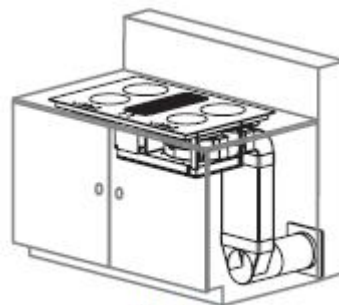


Pic 6

8. Put the square elbow sleeve, square pipe, square pipe 90° elbow, and inner exhaust pipe on the corresponding pipes according to the pic 7.
9. Installation is finished. See pic 8.

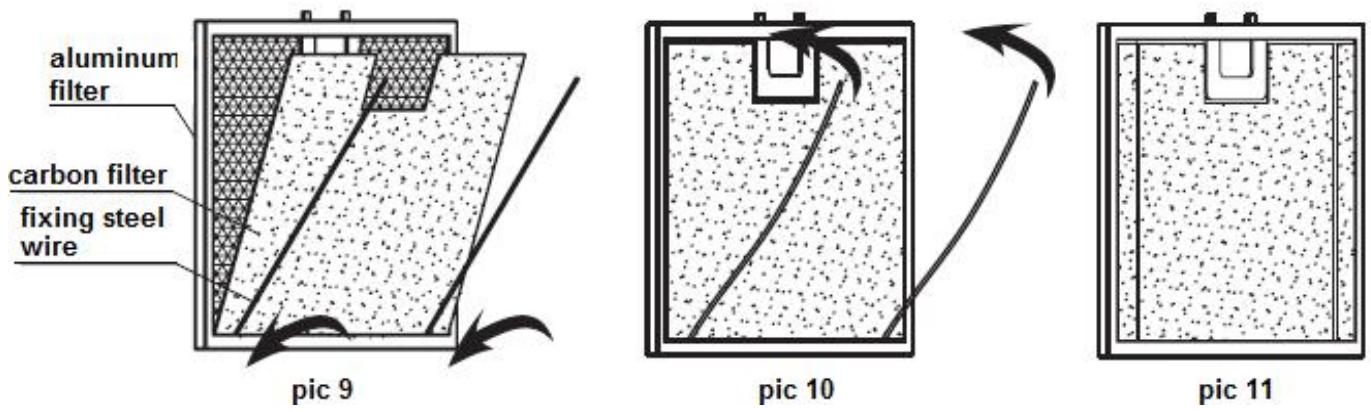


Pic 7

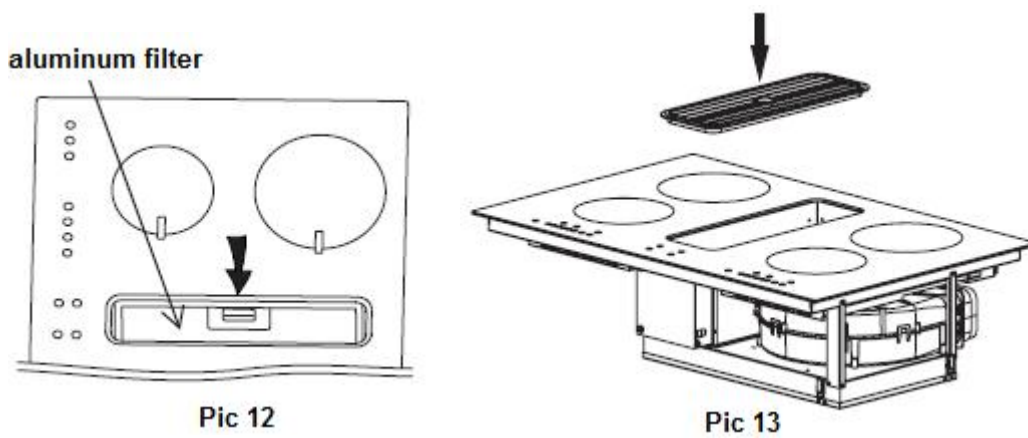


Pic 8

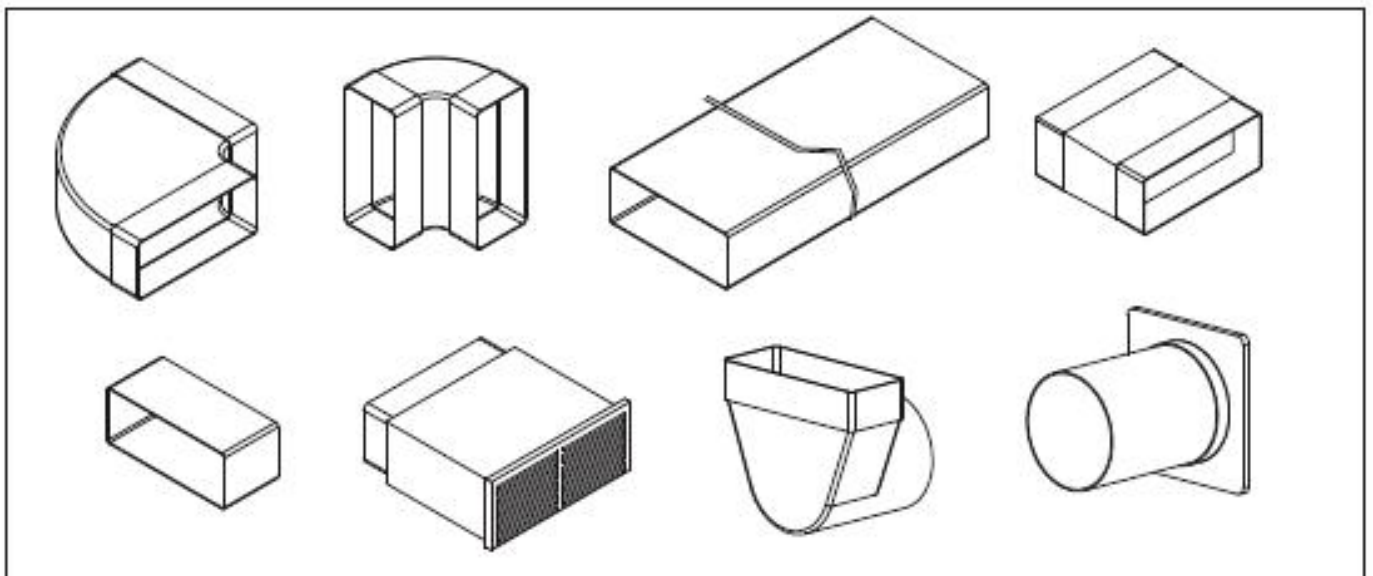
10. Stick carbon filter cotton to the back of the aluminum filter, and then insert one end of the steel wire into the side seam of the aluminum filter, see pic 9. Bending the steel wire by hand, insert the other end of the steel wire into the side seam of the aluminum filter, see pic 10. Adjusting the surface of carbon filter cotton by hand, see pic 11.



11. Install the aluminum filter. See pic 12.
12. Install the air inlet net. See pic 13.



All the pipes must pass under the base of the piece of furniture, inside the lift of the kitchen plinth.

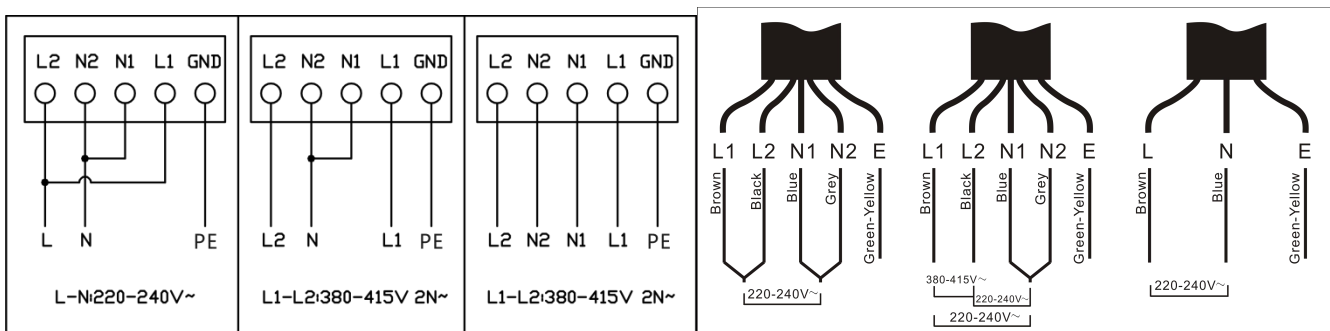


ELECTRICAL CONNECTION & SAFETY WARNING

1. Disconnect the appliance before any intervention. Disregard of this could cause electric shock and danger of death.
2. The appliance must be installed by qualified personnel with all electrical installation requisites in compliance with the local norms in force.
3. Make sure that the voltage of your electric network is the same voltage as indicated on the appliance rating label.
4. The power supply cable must be long enough to allow the hob to be removed from the work surface and it must be positioned in such a way as to prevent damage or overheating caused by contact with parts or appliances underneath.
5. Grounding of the appliance is compulsory, for this reason all electrical wires and grounding must have a suitable section. Ensure that grounding is efficient.
6. A multiple switch with 3mm contact separation or more must be foreseen when installing the hob.
7. No responsibility is accepted for damage to things or injury to persons if these result from non-observance of these requisites.

Electrical connection

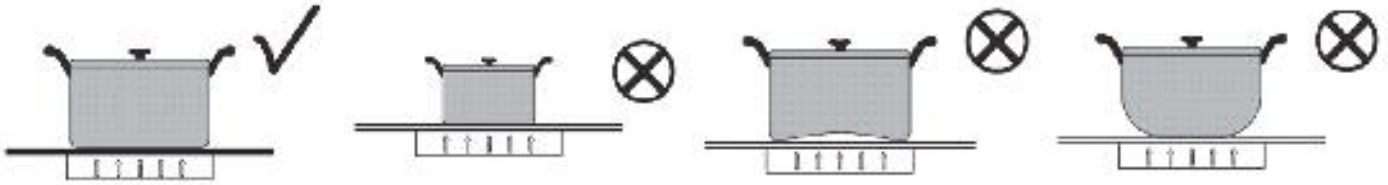
1. If the appliance has a provided power supply cable, it can be used directly. Otherwise, the proper power supply cable it can choose included: H05VV-F, H05RN-F, H05RR-F or 5 core cable with grounding. The diameter of the cable must be at least 1.5mm².
2. Make sure that the switch is off before wiring.
3. Install the power cord to the switch with a screwdriver according to the wiring diagram, as shown in the pic below.



Pots and pans and how to use them

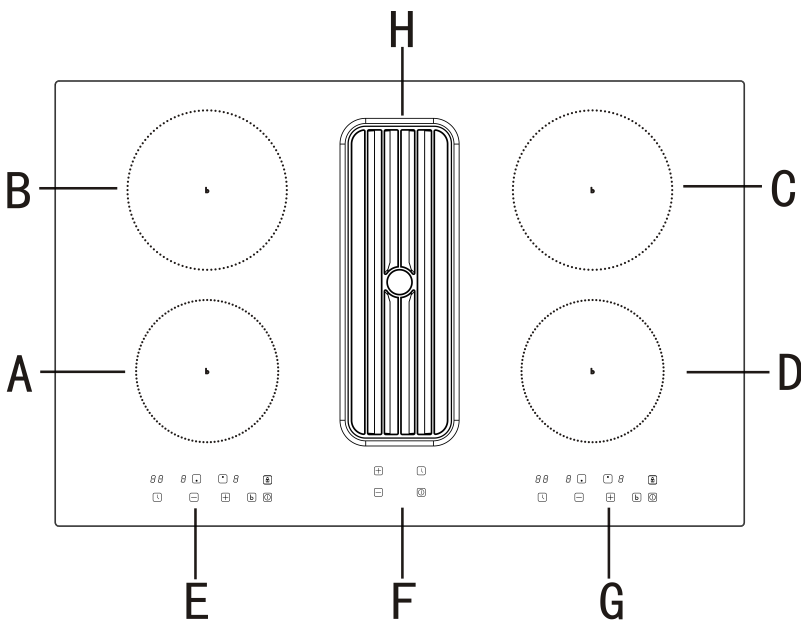
- The pots and pans that can be used on this hob must be made of ferromagnetic material. They can be made of enameled steel, cast iron or special pans of stainless steel for induction. The diameter of the pan should be at least 11cm.
- To make sure a pan is suitable, try using a magnet to see if it sticks to the bottom of the pan. Never use normal thin steel nor anything containing even just an amount of glass, terracotta, copper or aluminium.

- The display of the cooking area will show if the pan is suitable, if the power indicator flashes the pan is not suitable or the diameter of the bottom is too small for the diameter of the cooking area.
- The pots and pans must be placed precisely in the middle of the cooking area.
- In some cooking areas an internal diameter is indicated, with a lighter outline, which advises the user to go to a smaller cooking area, if available, with smaller diameter pan. This is to obtain optimum performance and efficiency. You can however use pans with smaller diameters than this limit.
- Prevent the pot from dry burning during the heating process.



OPERATION

Top View



A: Front left burner: Φ 160mm, power 1500W

B: Rear left burner: Φ 180mm, power 2100W

C: Rear right burner: Φ 180mm, power 2100W

D: Front right burner: Φ 160mm, power 1500W

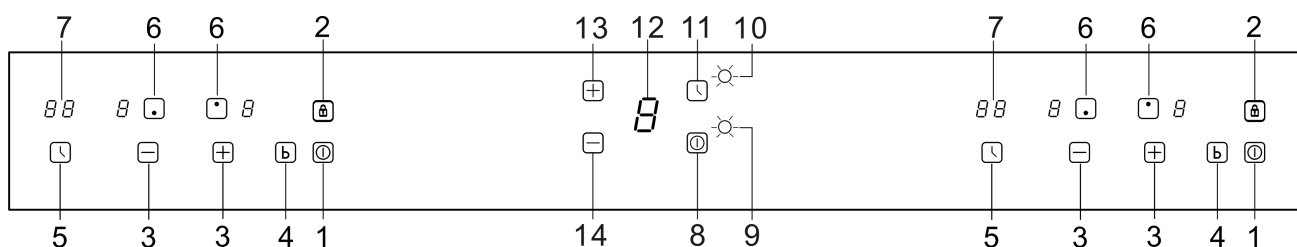
E: Left induction hob control panel

F: Cooker hood control panel

G: Right induction hob control panel

H: Inlet area

The Control Panel



Induction hob	1	Power ON/OFF
	2	Safety lock
	3	Select power level
	4	Boost control
	5	Timer Setting
	6	Heating zone select
	7	Timer display
Hood	8	Power ON/OFF
	9	Power indicator light
	10	Timer indicator light
	11	Timer
	12	Power setting display
	13	Increase speed
	14	Decrease speed

Using the Cooker Hood


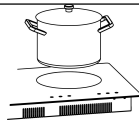

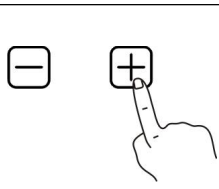
After connecting to power, the cooker hood buzzer will ring shortly for a sound, all indicator lights and digital tube will light for 1s, then be off and the cooker hood is in stand-by mode.

<p>1. Power On/off button :When the cooker hood is standby, press On/off button, the On/off indicator light will be on, the cooker hood will work at the first speed by default, and digital tube will display "1"; Or, the cooker hood will work at the speed it works last time, and digital tube will display corresponding speed level.</p> <p>When the cooker hood is at work, press On/off button, cooker hood will be turn off, indicator lights and digital tube will be off as well, the cooker hood enters to standby mode.</p>	
<p>2. "+" / "-" button: The cooker hood has three operating speeds, low, medium and high. Press "+" button in standby mode, cooker hood will work at low speed, every touching of "+" button will make 1 speed increase, till the highest speed. Keep pressing "-" button when cooker hood is in use, the speed will decrease one level till no speed will turn off.</p>	
<p>3. Timer: When cooker hood is in use, press timer button, Timer indicator light will be lit, timing function will start-up. The timer setting is 5mins by default and could be repeat setting. When the time is up, the cooker hood will be turn off automatically. When the timer is set, if adjusting the speeds, the cooker hood will go out of the timer function.</p>	

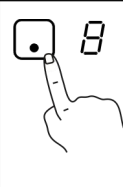
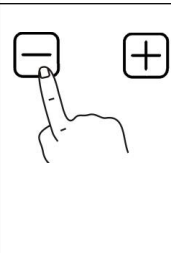


Using the Induction Hob

To Start Cooking


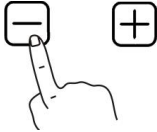
After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the hob has entered the state of standby mode.

<p>Touch the Power ON/OFF button, all the indicators show '—'.</p>	
<p>Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.</p>	
<p>Touching the heating zone selection control, and an indicator next to the key will flash.</p>	
<p>Select a heat setting by touching the '+', '-' .</p> <ul style="list-style-type: none"> ·If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1. ·You can modify the heat setting at any time during cooking. 	

Finished cooking


<p>Touch the heating zone selection that you wish to switch off.</p>	
<p>Turn the cooking zone off by scrolling down to '0' . Make sure the display shows '0'.</p>	
<p>Turn the whole cooktop off by touching the ON/OFF control.</p>	
<p>Beware of hot surface</p> <p>'H' will show which means cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.</p>	

Using Boost Function

<p>Activate the boost function</p> <ol style="list-style-type: none"> 1. Select the zone with boost function. 2. Touching the 'boost' key, then the display shows 'b'. 	
<p>Cancel boost function</p> <ol style="list-style-type: none"> 1. Select the zone with boost function. 2. Touching the 'minus' key to cancel the Boost function, and select the level you want to set. 3. Boost function can only last for 5 minutes, after that the zone will go to level 9 automatically. 	

Using Safety Lock Function

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

<p>To lock the controls</p> <p>Touch the key lock control. The timer indicator will show 'Lo'.</p>	
<p>To unlock the controls</p> <ol style="list-style-type: none"> 1. Make sure the hob is turned on. 2. Touch and hold the key lock control for 3 seconds. 3. You can now start using your hob. 	



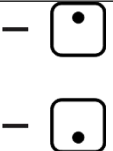
When the hob is in lock mode, all the controls are disabled except the ON/OFF, you can always turn the hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation.



Using the Timer

You can use the timer in two different ways:


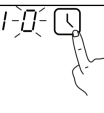



1. ·You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
2. ·You can use it as cut-off timer to turn one or more cooking zones off after time is up.
3. ·You can set the timer up to 99 minutes.

Using the timer as a Minute Minder

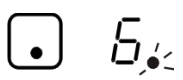
<p>Make sure the cooktop is turned on. And zone selection key is not activated (zone indication '-' is not blinking).</p>	
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Touch timer key, '10' will show in the timer display and '0' will blink.	
Set the time by touching the '-', '+' control of timer.	03
Touch timer control again, then '1' will flash.	
Set the time by touching the '-', '+' .	93
When the timer is set, it will begin to count down immediately. The display will show the remaining time.	
Buzzer will beeps for 30 seconds and the timer indicator shows '- -' when the setting time finished.	- -




Using the timer to switch off one or more cooking zones

Touching the heating zone selection control that you want to set the timer for. (the right down zone)	
Touch timer control, the '10' will show in the timer display, and the '0' flashes.	
Set the time by touching the '-', '+' .	03
Touch timer control again, the '1' will flash.	
Set the time by touching the '-', '+' .	93
When the time is set, it will begin to count down immediately. The display will show the remaining time. NOTE: there will be a red dot in the right bottom corner of power level indication which indicating that zone is selected.	
When cooking timer expires, the corresponding cooking zone will be switch off automatically. NOTE: other cooking zones will keep operating if they are turned on previously.	

If the timer is set on more than one zone

When you set timer for several cooking zones, red dots of the relevant cooking zones are indicated. The timer display shows the min. timer. The dot of the corresponding zone blinks.	<input type="checkbox"/> 7. (set to 15 minutes) <input type="checkbox"/> 5. (set to 30 minutes)
Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. tier and the dot of corresponding zone will flash. NOTE: touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.	

Cancel the timer

Touching the heating zone selection control that you want to cancel the timer.	
Touching the timer control, the indicator will flash.	
Touch the '-' or 'slider' control to set the timer to '00', the timer is canceled.	

Auto shutdown protection

Auto shutdown is a safety protection function for your induction hob. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working time (hour)	8	8	8	4	4	4	2	2	2

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 1 minute.

Residual heating warning

When the hob has been operating for some time, there will be some residual heat. The letter 'H' appears to warn you to keep away from it.

Heat settings

Heat setting	Suitability
1 - 2	- delicate warming for small amounts of food - melting chocolate, butter, and foods that burn quickly. -gentle simmering - slow warming
3 - 4	-reheating -rapid simmering -cooking rice
5 - 6	-pancakes
7 - 8	-sauteing -cooking pasta
9	-stir-frying -searing -bringing soup to the boil -boiling water

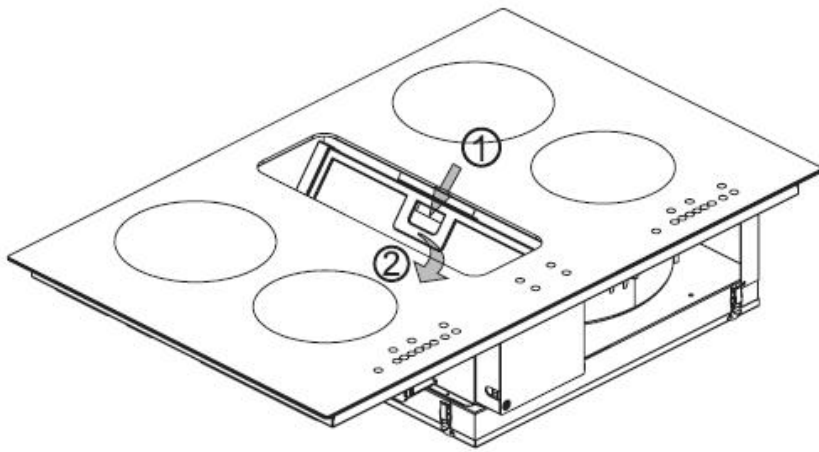
MAINTENANCE AND CLEANING

Daily maintenance

1. Periodically check that dust does not deposit under the fan or in the discharge openings, this could obstruct ventilation for cooling the electronic system, reducing the efficiency of your hob.
2. The hob could be damaged if hard and sharp edged objects fall on it, it is recommended that such objects be kept away from the hob where they cannot fall on it.
3. Do not put hot pans on the control area or on the edge of the hob, do not use pans with a raised design or pattern on the base, they could scratch the hob.
4. Never use pan support or boiler cradle to avoid damaging the glass hob.
5. Never make the cleaning when the hob surface is in high temperature.
6. Steam cleaner or high pressure cleaner is not to be used.
7. When cooker hood is in use, never block the inlet, moreover, food residue, soup, etc. can not be inflow into the inlet plenum.

Cleaning techniques

1. Please shut off the power and pull out the plug before cleaning of the appliance.
2. Clean the appliance until it cools down completely.
3. Cleaning the hob glass: Dry any splashes with a damp sponge or paper towel, rinse and dry. If any stains remain, use some vinegar, rinse and dry. Or apply a small amount of cream detergent for hobs, when dry, shine the surface with a soft cloth or paper.
4. When chemical products heat up they can corrode and damage the glass, moreover the fumes can be dangerous for your health.
5. Do not use these products to clean the glass hob: Abrasive powders or detergents, spray products for ovens, whitening products, sponges with abrasive surfaces, steel wool balls or synthetic ones. These products could seriously damage your hob.
6. Clean the surface when it is completely cold except for the following: dried sugar, syrupy sugar, tomato sauce, milk, these must be removed immediately with the scraper.
7. The mesh filters of the cooker hood must be cleaned and changed regularly, and the clean method is as following:
8. Open and take down the filters referring to step ①&② below.
9. Put the filters into 40-50°C water and soak them for about 2-3 minutes with a grease-loosening detergent then brush it gently with a soft brush. Please do not apply too much pressure, avoid to damage it .

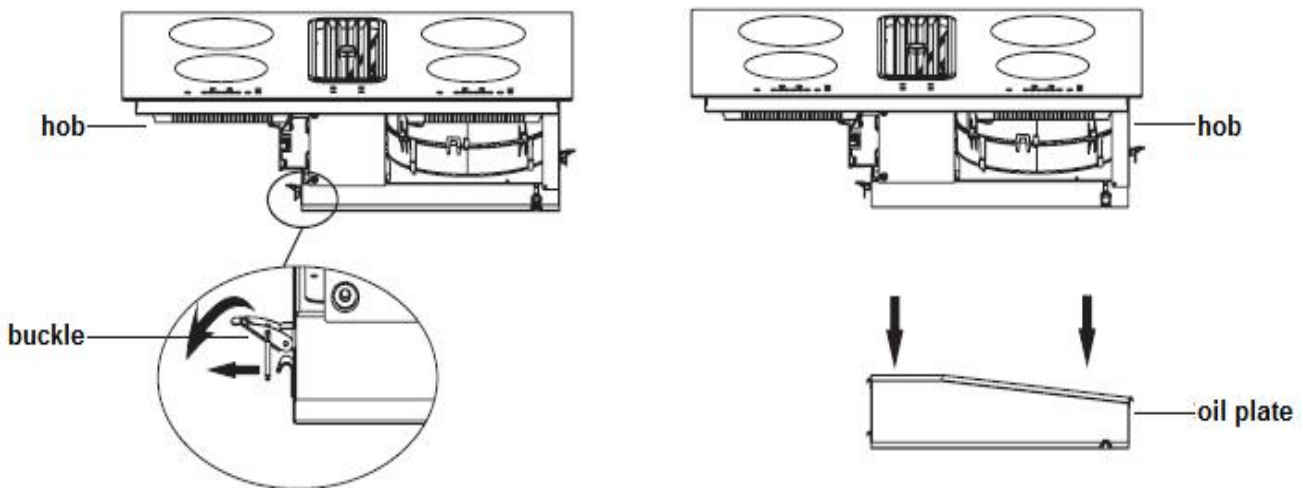


10. The oil plate of the cooker hood must be cleaned regularly, and the clean method is as following:

11. As shown in the pic below, open the four buckles on the hob by hand and remove the oil plate.

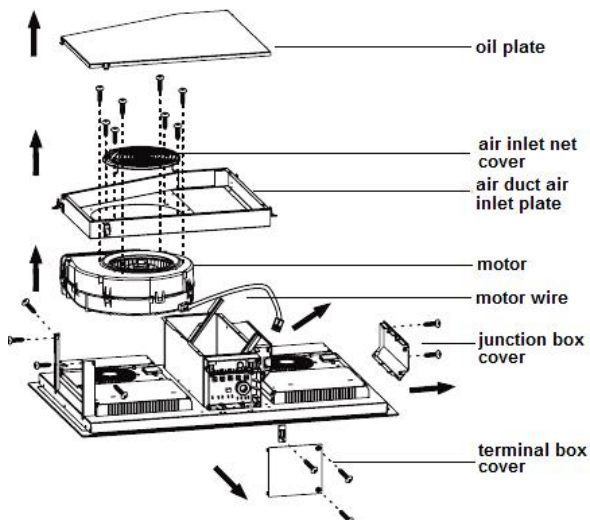
12. Put the oil plate into 40-50°C water and soak them for about 2-3 minutes with a grease-loosening detergent then brush it gently with a soft brush. Please do not apply too much pressure, avoid to damage it .

13. The filter is metal products, it is advisable not to use rinse aid that will corrupt metals.



Replacing the motor

Use a screwdriver to remove the oil plate, air inlet net cover, air duct air inlet plate, motor, junction box cover, and terminal box cover in sequence as shown in the pic below, and unplug the motor wire to replace the motor.



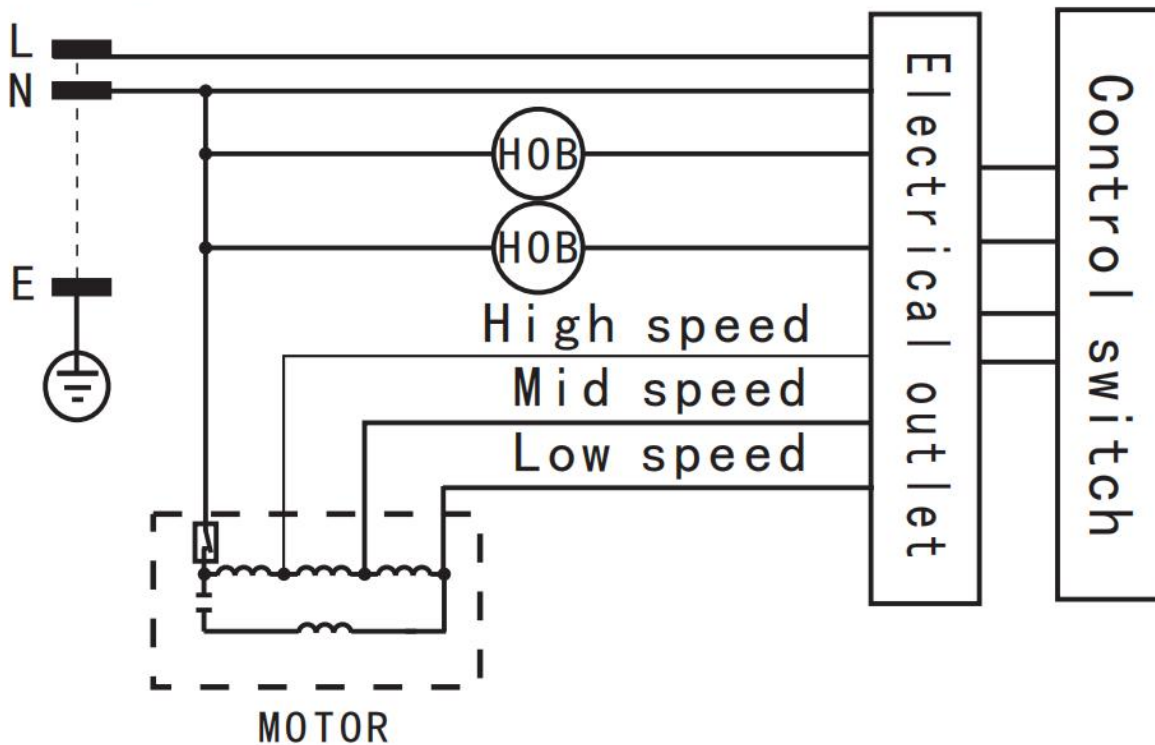
TECHNICAL PARAMETER & CIRCUIT DIAGRAM

Technical data

Product model	DDC800BI
Voltage/frequency	AC220-240V/50Hz
Power consumption	7350W (induction hob 7200W & cooker hood 150W)
Cooker hood max air flow	600m ³ /h
Cooker hood wind pressure	≥327Pa
Noise level	≤72db
Working environmental temperature	<45℃
Storage environmental temperature	-20℃~45℃
Storage environmental relative humidity	<90%

Circuit diagram

AC 220-240V/50Hz



TROUBLESHOOTING

Fault Code	Possible problem	Description
E1	Pan or pot fault	No pan or pot, or their size, material, etc. is not suitable, or not placed precisely in the middle of the cooking area.
E2	Voltage is too high	Higher than AC 265V.
E3	Voltage is too high	Lower than AC 180V.
E4	IGBT sensor open-circuit	When the IGBT sensor detects an open-circuit, the IGBT sensor stops working.
E5	IGBT sensor short-circuit	When the IGBT sensor detects a short-circuit, the IGBT sensor stops working.
E6	IGBT sensor over temperature	IGBT reaches $110 \pm 5^{\circ}\text{C}$ for 3s (It can recover automatically when temperature decrease 50°C - 70°C).
E7	Hob surface sensor open-circuit	After 60 seconds of operation, IGBT stops working when the temperature detection circuit of pot has detected an open-circuit.
E8	Hob surface sensor short-circuit	IGBT stops working when the temperature detection circuit of pot has detected a short-circuit.
E9	High temperature protection of pot sensor	IGBT stops working when the temperature detection circuit of the pot is detected to exceed a certain value.
EA	Pot sensor removal or failure protection	When the pot sensor is moved out, and the whole machine is heated for a period of time, the corresponding area will detect the moving out state of the cooker sensor, and the heating area will stop heating.
EB	Communication fault	The power board does not receive a valid communication signal from the display board for 90 seconds.
EC	Communication fault	The display board does not receive a valid communication signal from the power board for 90 seconds.
H	Hob surface is of high temperature.	After the hob is off, if the hob surface temperature is too high, it will display "H", and the fan will delay working for 2 minutes.

ENVIRONMENTAL PROTECTION

Note:


Before discarding an old appliance, switch off and disconnect it from the power supply.

Cut off and render any plug useless.

Cut the cable off directly behind the appliance to prevent misuse.

This should be undertaken by a competent person.

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product or on the documents accompanying the product

indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or local waste management office.

The packaging materials that we use are environmentally friendly and can be recycled. Please discard all packaging material with due regard for the environment.

DISPOSAL OF THE APPLIANCE



Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labeled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centre for used devices can be provided by your local authority.