

Model Number:
CBTIH1
CUTIH2



www.ciarraappliances.com



Dear customer:

Thank you so much for your purchase, please read this instruction manual carefully before installation & use.

If you have any question, please contact us at:

E-mail: info@ciarraappliances.com

CONTENT

SAFETY INSTRUCTIONS	3
APPLIANCE DESCRIPTION	6
OPERATION	6
INDUCTION COOKER PANEL	8
OPERATING THE HOB WITH THE SENSOR BUTTONS	9
CLEANING AND CARE	14
WHAT TO DO IF TROUBLE OCCURS	15

INSTRUCTION MANUAL



Disposing of old appliances

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it must be handed over to a collection point for the recycling of electrical and electronic equipment. By ensuring that this product is disposed of correctly you will help to protect the environment and human health, which could otherwise be harmed through the inappropriate disposal of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Correct use

The hob is to be used solely for preparing food in the home. It may not be used for any other purpose.

For your information...

Please read this manual carefully before using your appliance. It contains important information on safety and on how to use and look after your appliance so that it will provide you with many years of reliable service. Should your appliance develop a fault, please first consult the section on “What to do if trouble occurs?” You can often rectify minor problems yourself, without having to call in a service engineer. Please keep this manual in a safe place and pass it on to new owners for their information and safety.

EN

SAFETY INSTRUCTIONS

Connection and operation

- The appliances are constructed in accordance with the relevant safety regulations.
- The appliance is manufactured in compliance with the relevant effective safety standards. Nevertheless, we strongly recommend that persons with impaired physical, motoric, or mental capacity, or persons with inadequate experience or knowledge, do not use the appliance unless attended by a qualified person. The same recommendation applies when the appliance is used by persons of less-than-legal age.
- Connecting the appliance to the mains and repairing and servicing the appliance may only be carried out by a qualified electrician according to currently-valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair this appliance.
- Check to make sure the mains socket has the correct rating (13A, 220~230V) before you connect the appliance.
- Only use the appliance if the electrical system in your home has a rating of 13A.
- Noise level: $L_c < 70 \text{ dB(A)}$

Concerning the hob



- **Never touch the surfaces of heating or cooking appliances. They will become hot during operation. Keep children at a safe distance. There is a risk of burning! Never allow the induction hob to operate unattended, as the high power setting (power max.) results in extremely fast reactions.**
- Always place and use the appliance on a dry, stable, level and horizontal surface and distance 10 cm back-round surrounding.
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoiding boiling the pots dry as there is a risk of the pots overheating!
- Do not place empty pots and pans on cooking zones which have been switched on.
- Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the hob for which no liability will be assumed.
- It is essential that after using a cooking zone you switch it off.
- Overheated fats and oils may spontaneously ignite. Always supervise the preparation of food with fats and oils. Never extinguish ignited fats and oils with water! Put the lid on the pan and switch off the cooking zone.

- The glass ceramic surface of the hob is extremely robust. You should, however, avoid dropping hard objects onto the glass ceramic hob. Sharp objects which fall onto your hob might break it. If cracks, fractures or any other defects appear in your glass ceramic hob, immediately switch off the appliance. Disconnect fuse immediately and call Customer Service.
- If the hob cannot be switched off due to a defect in the sensor control immediately disconnect your appliance and call Customer service.
- Take care when working with home appliances! Connecting cables must not come into contact with hot cooking zones.
- The glass ceramic hob should not be used as a storage area.
- Do not put aluminum foil or plastic onto the cooking zones. Keep everything which could melt, such as plastics, foil and in particular sugar and sugary foods away from hot cooking zones. Use a special glass scraper to immediately remove any sugar from the ceramic hob (when it is still hot) in order to avoid damaging the hob.
- Metal items (pots and pans, cutlery, etc.) must never be put down underneath the induction hob since they may become hot. Risk of burning!
- Do not place combustible, inflammable or heat deformable objects directly underneath the hob.
- Metal items worn on your body may become hot in the immediate vicinity of the induction hob. Caution! Risk of burns! Non-magnetisable objects (e.g. gold or silver rings) will not be affected. Never use the cooking zones to heat up unopened tins of food or packaging made of material compounds. The power supply may cause them to burst!
- Keep the sensor buttons clean since the appliance may consider dirt to be finger contact. Never put anything (pans, tea towels etc.) onto the sensor buttons! If food boils over onto the sensor buttons, we advise you to activate the OFF button.
- Hot pans should not cover the sensor buttons, since this will cause the appliance to switch off automatically.
- Activate the childproof lock if there are any pets in the home which could make contact with the hob.
- The induction hob may not be used when pyrolysis operation is taking place in a builtin oven. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the glass ceramic hob if it is cracked or broken. If any visible crack appears, immediately unplug disconnect the appliance from the power supply.
- 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 hazard.
- Do not let the cord hang over the edge of the table or worktop.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.

- **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 with a lid or a damp cloth.
- After use, switch off the hob element by its control and not rely on the pan detector. (depending on model)
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. (depending on model)
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot. (depending on model)
- **WARNING:** Ensure that the appliance is switched off before replacing lamp to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Concerning persons

Caution!

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

Children should be supervised to ensure that they do not play with the appliance.

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 maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

Attention:

Persons with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (the frequency range of the induction hob is 20-50 kHz).

Appliance description

The hob

The hob is equipped with an induction cooking mode. An induction coil underneath the glass ceramic hob generates an electromagnetic alternating field which penetrates the glass ceramic and induces the heat-generating current in the pot base. With an induction cooking zone the heat is no longer transferred from a heating element through the cooking pot into the food being cooked but the necessary heat is generated directly in the container by means of induction currents.

Advantages of the induction hob

Energy-saving cooking through the direct transfer of energy to the pot (suitable pots/pans made of magnetisable material are required).

Increased safety as the energy is only transferred when a pot is placed on the hob.

Highly effective energy transfer between an induction cooking zone and the base of a pot. Rapid heat-up.

The risk of burns is low as the cooking area is only heated through the pan base; food which boils over does not stick to the surface.

Rapid, sensitive control of the energy supply.

OPERATION

Cookware for induction hobs

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

Only use pots with a base suitable for induction.

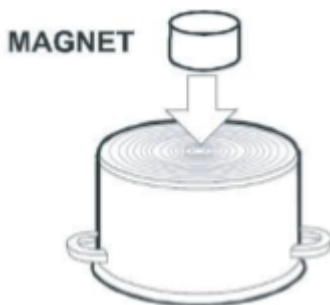
This is how to establish the suitability of a pot:

Suitable cookware	Unsuitable cookware
Enamelled steel pots with a thick base	Pots made of copper, stainless steel, aluminium, ovenproof glass, wood, ceramic and terracotta
Cast iron pots with an enamelled base	
Pots made of multi-layer stainless steel, rustproof ferromagnetic steel or aluminium with a special base	

Conduct the magnet test described below or make sure that the pot bears the symbol for suitability for cooking with induction current.

Magnet test:

Move a magnet towards the base of your cookware. If it is attracted, you can use the cookware on the induction hob.



Note:

When using pans suitable for induction from certain manufacturers, noises may occur which are attributable to the design of these pans. Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the hob for which no liability will be assumed.

Cooking zone	Minimum pan diameter
Ø 200mm	Ø 120mm

Never use pans with a misshapen base. A hollow or rounded base can interfere with the operation of the overheating protection, so that the appliance becomes too hot. This may lead to the glass top cracking and the pan base melting. Damage arising from the use of unsuitable pans or from boiling dry is excluded from the guarantee.



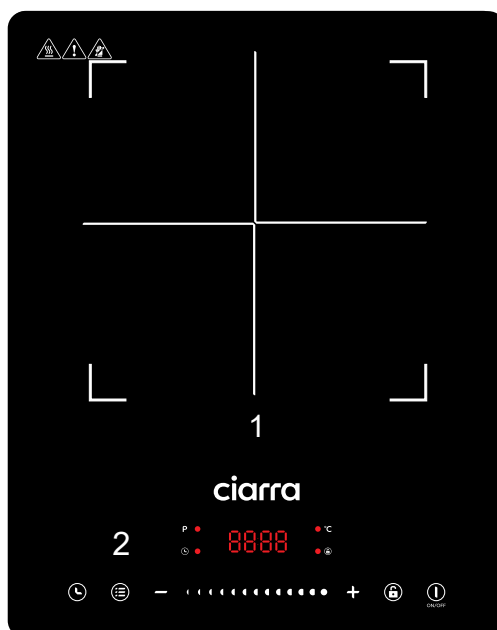
Power settings

The heating power of the cooking zones can be set at various power levels. In the chart you will find examples of how to use each setting.

Cooking level:	Suitable for:
1	Keeping food warm. Simmering small quantities (lowest power setting).
2	Simmering.
3-4	Simmering larger quantities or roasting larger pieces of meat until they are cooked through.
5-6	Roasting, getting juices.
7	Roasting.
8	Roasting (highest power output).

INDUCTION COOKER PANEL

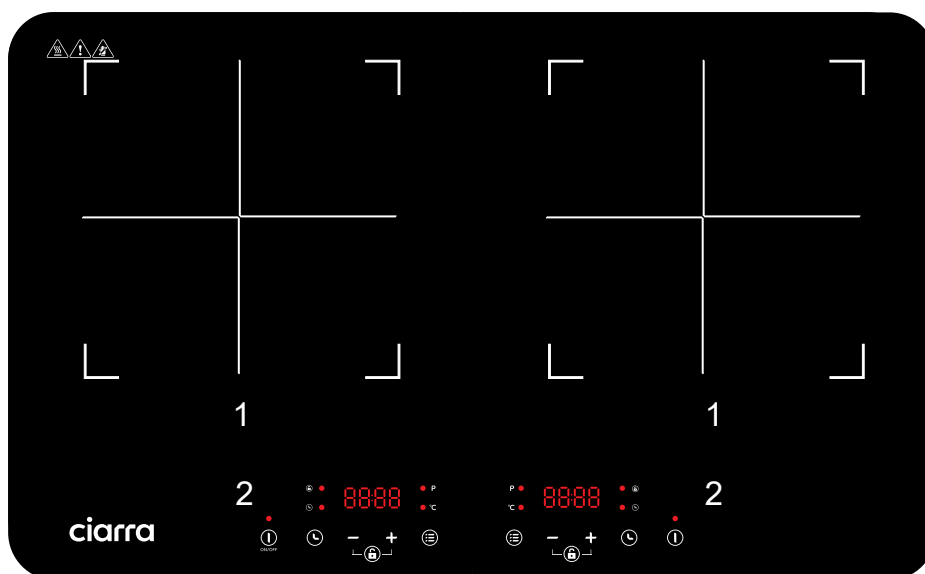
CBTIH1



The decorative design may deviate from the illustrations.

1. Cooking zone
2. Touch-control operating panel

CUTIH2

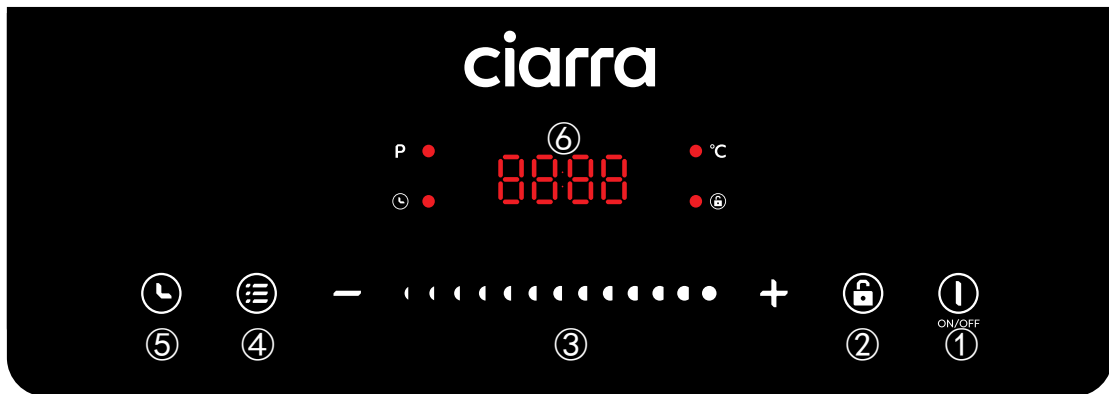


The decorative design may deviate from the illustrations.

1. Cooking zone
2. Touch-control operating panel.

OPERATING THE HOB WITH THE SENSOR BUTTONS

CBTIH1



1. ON/OFF 2. Child Lock 3. Adjustment slide 4. Function Choices 5. Timer 6. Display

Product operating instructions

After inserting the plug into the socket, a “Beep” will be emitted and the indicator above the [On/Off] key will start to flash, indicating the appliance is connected to power supply; this is referred to as standby mode. Place a suitable piece of cookware on the center of the cooking zone. The display shows [----] when [On/Off] key is pressed once. The appliance goes to selection mode and the indicator above the [On/Off] key remains lit. Press the corresponding function keys to start operation. Stop the operation and switch to standby mode by pressing the [On/Off] key after cooking.

Cooking Mode:

Power:

- Press the [function] key; the indicator lights up and the display shows [P8], indicating the default power. Power can be adjusted by turning the Adjustment slide to the desired power level.
- There are a total of 8 power levels (P1: 400 W, P2: 600 W, P3: 900 W, P4: 1200 W, P5: 1400 W, P6: 1600 W, P7: 1800 W, P8: 2000 W).
- To choose another mode, press the [Function] key to switch to another cooking mode, or press the [On/Off] key to stop the operation.

Temperature:

- Press the [function] key until the indicator of [Temp] lights up. Display will show [200]°C, indicating the default power of 1600 W. It can be adjusted using the slider.
- Set the desired power level.
- There are a total of 8 power levels (60°C, 80°C, 120°C, 150°C, 180°C, 200°C, 220°C, 240°C).
- To cancel this mode, press the [Function] key to switch to another cooking mode, or press the [On/Off] key to stop the operation.

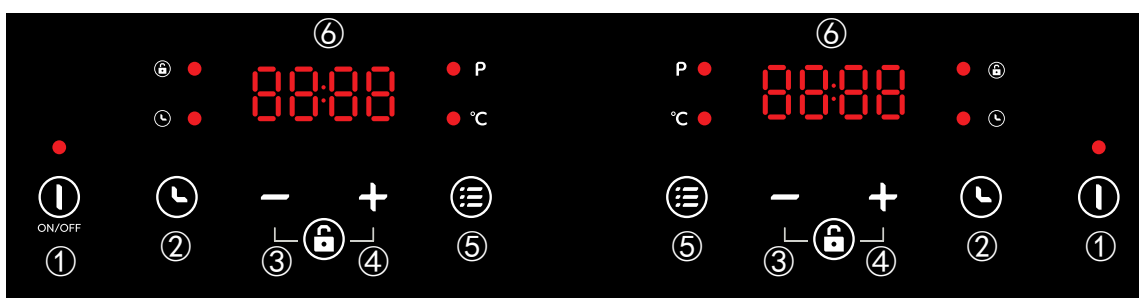
Child lock:

Press this key and hold it for 3 seconds to activate the lock. Press and hold the key for 3 seconds to unlock.

Timer Function:

User can set the cooking time when specific cooking mode is selected. Press the [Timer] key once to access the timer function. The [Timer] indicator on the left of the key will light up. Use the slider to set the desired time. To cancel this function, either press the [On/Off] key to return to standby mode or hold the [Timer] key to resume the desired power or temperature operation.

CUTIH2



1. ON/OFF
2. TIMER
3. DECREASE KEY
4. INCREASE KEY
5. FUNCTION
6. DISPLAY

Product operating instructions

Working mode: Heating、 and Frying

Status definitions: the operation is the same for both left and right burner.

The machine contains two independent heating units, each heating unit can be individually switched and add or reduce power, a single burner maximum heating power can be 2000W, when two burners at same time heating, the internal controller will coordinate the burner within the sum of the power of not more than 2800W, to ensure the safety of electricity.

The power allocation will follow the latter priority principle.

1. When the left burner heated with 2000W, press the right burner to 2000W, the left burner will down to 800W for heating, and the right burner will heat with 2000W.
2. If the left burner on the “Temperature” function, the right burn can reach 2000W.
3. The operation is the same for both left and right burner.

If protocol anomaly, the max. limited power is 1600W for both left and right burner.

EN

The level of power

Power Level	1	2	3	4	5	6	7	8	9
Power display	200W	500W	800W	1000 W	1200 W	1400 W	1600 W	1800 W	2000 W

The level of temperature

Temper. Level	1	2	3	4	5	6	7	8	9	10
Temper. display	60°C	80°C	100 °C	120 °C	140 °C	160 °C	180 °C	200 °C	220 °C	240 °C

Power error range of -10% - +5%, burner less than 1000W will be heated by intermittent with 1000W.






2000W will be heated with 2000W level, 10 minutes later will be down to 1800W for heating.


Digital tube and indicator light display instructions





Each indicator light will show correspondingly instructions. Four-digit segment display will show time, power value and temperature value.



Key and Function instructions


After inserting the plug into the socket, the buzzer beep once, all LED keep lighting one second, indicating the appliance is connected to power supply. Power on the induction cooker and then it will enter into "stand by" status, no display on digital tube. The indicator above the [on/off] is on. If no operation within 15 seconds, it will back to power off status; If with function operation, the indicator above the [on/off] will long lighting. The induction cooker inspection pot heating, if no pot will beep 2 seconds at a time, 30 sound times (about 60S) no pot will power off automatically.

1.  power button: press  to power on or shutdown the induction cooker.
2.  Timer button: press  the key once to access the timer function. The icon  on the lower left quarter of digital-segment display will light up.

Press "+" "-" can adjust time, the range is 0:01~3:00. Press  again can cancel the timer.

3.  button: it's for power, temperature and time adjustment, every to adjust the power/temperature, it will reduce a level. When the induction cooker on "Timer" mode, every to press "-" effectively, it will reduce 1 minute, to press it longer, it will reduce 10 minutes.
4.  button: it's for power, temperature and time adjustment, every to adjust the power/temperature, it will increase a level. When the induction cooker on "Timer" mode, every to press "+" effectively, it will increase 1 minute, to press it longer, it will increase 10 minutes.
5.  Child lock button: To press "+" and "-" at the meantime for 3 seconds will enter into child lock, the icon  on the top left quarter of digital-segment display will light up. To press "+" and "-" at the meantime again, it will cancel the child lock.

6.  button: Press it for power function, the icon  on the top right quarter of digital-segment display will light up, defaulted heating power is 1400W, the digital-segment show the power value, if with timer setting, the display will show timer and power alternatively. On the heating power mode, the defaulted working time is 120 minutes, it can timer and adjust the power, the power adjustment range is 100W-2000W.

Press it for temperature function, the icon  on the bottom right quarter of digital-segment display will light up, defaulted temperature level is 200°C, the digital-segment show "200", defaulted 1400W for heating (If the temperature oil lower than 100°C, it will be heated with 1200W for heating) if with timer setting, the display will show timer and temperature value alternatively. On the temperature mode, the defaulted working time is 120 minutes, it can timer and adjust the power, the temperature adjustment range is 60°C -240°C.

Residue Heat Reminder

When the temperature of surface is higher than 60°C on the stand-by and power off status, the display will show "-H-".

CLEANING AND CARE

- Before cleaning, switch off the hob and let it cool down.
- Do not use steam cleaners or high-pressure cleaners to clean the cooking hob, as this may result in an electric shock.
- When cleaning make sure that you only wipe lightly over the on/off sensor. The hob may otherwise be accidentally switched on!

Glass ceramic hob

Important! Never use aggressive cleaning agents such as rough scouring agents, abrasive saucepan cleaners, rust and stain removers etc.

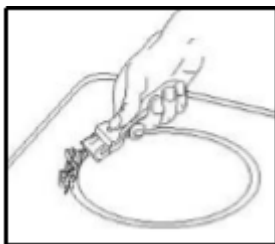
Cleaning after use

Always clean the entire hob when it has become soiled. It is recommended that you do so every time the hob is used. Use a damp cloth and a little washing up liquid for cleaning. Then dry the hob with a clean dry cloth to ensure that there is no detergent left on the surface of the hob.

Weekly clean

Clean the entire hob thoroughly once a week with commercial glass ceramic cleaning agents. Please follow the manufacturer's instructions carefully. When applied, the cleaning agent will coat the hob in a protective film which is resistant to water and dirt. All dirt remains on the film and can be removed easily. Then rub the hob dry with a clean cloth. Make sure that no cleaning agent remains on the surface of the hob since this will react aggressively when the hob is heated up and will change the surface.

Specific soiling Heavy soiling and stains (limescaling and shiny, mother-of-pearl- type stains) can best be removed when the hob is still slightly warm. Use commercial cleaning agents to clean the hob. Proceed as outlined under Item 2. First soak food which has boiled over with a wet cloth and then remove remaining soiling with a special glass scraper for glass ceramic hobs. Then clean the hob again as described under Item 2.



Burnt sugar and melted plastic must be removed immediately, when they are still hot, with a glass scraper. Then clean the hob again as described under Item 2.

Grains of sand which may get onto the hob when you peel potatoes or clean lettuce may scratch the surface of the hob when you move pots around. Make sure that no grains of sand are left on the hob.

Changes in the colour of the hob will not affect the function and the stability of the glass ceramic material. These colour changes are not changes in the material but food residues which were not removed and which have burnt into the surface.

Shiny spots result when the base of the cookware rubs on the surface of the hob, particularly when cookware with an aluminium base or unsuitable cleaning agents are used. They are difficult to remove with standard cleaning agents. You may need to repeat the cleaning process several times. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bottoms.

WHAT TO DO IF TROUBLE OCCURS

Please note

If your appliance is faulty, please check whether you can rectify the problem yourself by consulting these instructions for use.

But there are some problems described below that you can fix yourself.

The fuses blow regularly?

Contact a technical customer service or an electrician!

You can't switch you induction hob on?

- Has the wiring system (fuse box) in the house blown a fuse?
- Has the hob been connected to the mains?
- Are the sensor buttons partly covered by a damp cloth, fluid or a metallic object? Please rectify. Are you using unsuitable cookware? See the section on "Cookware for induction hobs".

Is the cookware you are using making noises?

This is due to technical reasons; the induction hob and the pot are not at risk.

Does the cooling fan still operate after it has been switched off?

This is normal since the electronic unit is being cooled down.

Is the hob making noises (clicking or cracking sounds)?

This is for technical reasons and cannot be avoided.

Does the hob have tears or cracks?

If cracks, fractures or any other defects appear in your glass ceramic hob, immediately switch off the appliance. Disconnect fuse immediately and call Customer Service.

In case of any errors during operation, please check the following table before calling for service. Below are some common errors and the checks to perform.

Symptoms	Check points	Remedy
After connecting the power and pressing the “power” key, there is no response from the appliance.	Is there a power supply failure?	Wait for the power supply to be resumed
	Is the fuse blown or circuit breaker tripped?	Check the root causes carefully. If the problem cannot be fixed, please contact our Service Centre for inspection and repair.
	Is the plug connected firmly?	
Heating is interrupted during normal use and a “Beep” is heard.	Incompatible cookware or no cookware used?	Replace cookware; use cookware suitable for the induction cooker.
	The cookware is not placed on the center of the heating zone.	Place the cookware on the center of the indicated heating zone.
	Is the cookware being heated but it is continually being removed?	Place the cookware inside the heating zone.
No operation during the heating being in use	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused
	Is the air intake/exhaust vent clogged or has dirt accumulated on it?	Unclog the air intake/exhaust vent. Wait for the appliance to cool down, then switch it on again.
	Is the cooker working over 2 hours without any interaction?	Reset cooking modes or use the timer function
Error codes are reported.	E0: No pot; E1: Low voltage E2: Overvoltage E3: Thermistor module open; E4: Thermistor module short; E5: Thermistor to IGBT open; E6: Thermistor to IGBT short; E7: Thermistor module failure protection E8: Furnace thermistor overheat E9: Thermistor to IGBT overheat EB: Inner failure	If the error code E0 is reported, please check if the cookware you are using is suitable for induction cooking, or wait for the appliance to cool down and then switch it on again. If error codes E1–E8 are reported, please contact the Service Centre for inspection and repair.

If the above remedies/controls cannot fix the problem, unplug the appliance immediately, and contact the Service Centre for inspection and repair. Note the error code and report it to the Service Centre Ltd. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.

