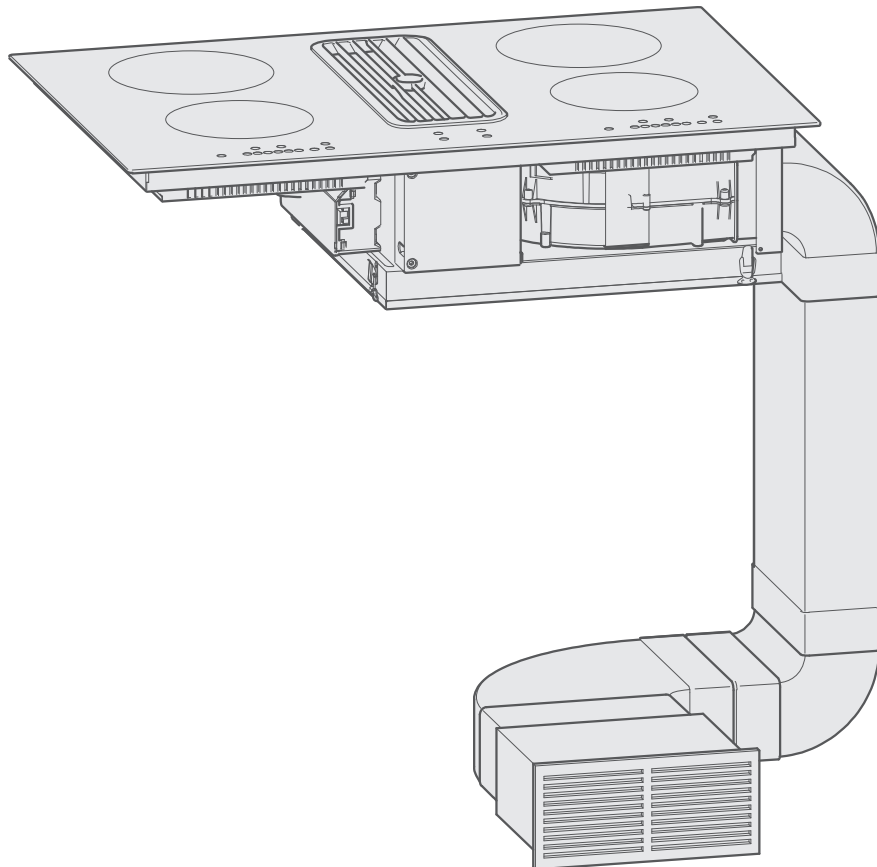


linärie

LYON

Induction Cooktop
*with Integrated
Ventilation System*

RF9014HOOD



EN Operation, Installation
& Instruction Manual

www.linarie.com.au

Register
your
product
online

CONGRATULATIONS

Congratulations and thank you for choosing Linärie to introduce a new comfort of cooking in your home. We are sure you will find your new appliance a pleasure to use and a great asset to your kitchen.

This appliance complies with all relevant safety requirements in Australia. Inappropriate use can, however, lead to personal injury and damage to property.

In order to operate the unit correctly and safely, please read this instruction manual carefully before installation and usage. This user manual which provides you with all required instructions related to safety, installation, use and maintenance of the appliance.

For future reference, please store this booklet in a safe place and ensure that all users are familiar with the contents. Pass them on to any future owner of the appliance.

Record Model & Serial Number

Model

Serial Number

Register your product www.linarie.com.au

IMPORTANT

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury and property damage. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on Linärie's manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

Correct Conditions of Use

- The appliance is intended for use in the home and similar environments only. It is not intended for commercial use.
- The appliance is not suitable for outdoor use, non-stationary installation.
- This product is used for cooking and extracting.


 The electricity connection must be made by a qualified specialist. Installation must comply with the valid standards, regulations and laws. All safety and warning information and the operating and installation instructions must be complied with.

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Additional information on products, accessories, warranty, replacement parts and services can be found at www.linarie.com.au

1. GENERAL INFORMATION

1.1 Appliance Information

- A damaged appliance can be dangerous. If you find the appliance is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights. Do not use a damaged appliance.
- The manufacturer's warranty will be invalidated if the appliance is not repaired by a Linärie approved service technician.
- Faulty components must only be replaced by genuine Linärie spare parts. The manufacturer can only guarantee the safety of the appliance when Linärie replacement parts are used.
- If the power cord is damaged, it must only be replaced by a Linärie authorized service technician or suitably qualified electrician in order to avoid a hazard.
- Linärie cannot be held liable for noncompliance with these instructions, resulting from incorrect or improper use or operation.

2. GENERAL SAFETY INSTRUCTIONS

 The appliance complies with the stipulated safety requirements in Australia. The user is responsible for appliance cleaning and maintenance as well as its safe use. Improper use can lead to personal injury and damage to property.

2.1 General Safety Instructions

Children and People with Special Needs

WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- The appliance is NOT suitable for use by children without supervision.
- Young children should be supervised near the appliance to ensure they do not play with this appliance.
- Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.

Unauthorized Modifications

Unauthorised modifications can cause the appliance to pose risks. Do not conduct any modifications to the appliance.

Cleaning & Maintenance

The device must be cleaned regularly. Dirt can lead to damage or the buildup of odors. (See "Cleaning and maintenance" section).

- Always clean the appliance exactly as indicated in the operating instructions.
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Clean the appliance immediately after any food spillage and the filter regularly to keep the appliance working efficiently.
- There is a risk of fire if cleaning is not carried out as described in these operating instructions.
- Make sure no water penetrates inside the device when cleaning. Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.
- In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the machine warranty.

2.2 Safety Instructions - Installation


WARNING

The appliance must only be installed and assembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of ventilation systems.

- In order to avoid any potential hazard, the installation instructions must be followed.
- Observe all regional regulations for the installation of ventilation systems.
- During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - the mains circuit breaker is switched off, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket.
- Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- Refer to the cooktop manufacturer's instructions as to whether a rangehood may be operated above the cooktop.
- Ensure that all specified vents, openings and airspaces are not blocked.
- All ducting, pipework and fittings must be of non-flammable material.
- The appliance must not be connected to a chimney or vent flue which is in current use for exhausting fumes from appliances burning gas or other fuels. Neither should it be connected to ducting which ventilates rooms with fireplaces. (See "Exhaust Air Operation" section).
- Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead.

- Extension leads are a fire hazard and do not guarantee the required safety of the appliance.
- Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. Only open the housing as described in the instructions given in "Installation" and in the "Cleaning & Maintenance" sections of this booklet. Under no circumstances should any other parts of the housing be opened.
- **THIS APPLIANCE MUST BE PROPERLY EARTHED.** It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician. Linärie cannot be held liable for noncompliance with these instructions, resulting from incorrect or improper use or operation.

2.3 Exhaust Air Operation

 WARNING
<p>Danger of poisoning from recirculated exhaust gases! Do not operate the appliance in extract air mode if it is operated together with a room air-dependent fireplace and sufficient air circulation is not guaranteed.</p>

Room air-dependent fireplaces such as gas, oil, wood or coal heaters, boilers or instantaneous water heaters draw the air from the room and lead it outdoors through an exhaust pipe or chimney. In extract air mode, air is extracted from the kitchen and neighbouring rooms. Without sufficient supply air, negative pressure is created. The heating appliance will be starved of oxygen, impairing combustion. Toxic gases from the chimney or exhaust pipe can be sucked back into the living rooms.

- Make sure that sufficient fresh air supply is guaranteed and that the air can circulate.
- A supply air/exhaust air wall box is not sufficient to ensure compliance with the limit value.


Safe operation is only possible if the negative pressure at the location of the fireplace does not exceed 4 Pa (0.04 mbar). This can be achieved if the air required for combustion can flow in through non-closable openings in doors and windows in conjunction with a supply air / exhaust air wall box. In any case, have a master chimney sweep advise you and assess the entire ventilation system of the house. If necessary, they can tell you the necessary measure for ventilation.

If the appliance is used exclusively in or has recirculation mode, where the air is directed back into the room in which it is located, operating a heating appliance which depends on the room air at the same time is not hazardous.

2.3 Correction use and Operation

- For safety reasons, this appliance may only be used after it has been built in.
- Reliable and safe operation of this appliance can only be assured if it has been connected to the mains electricity supply.
- Before using the appliance, ensure that all packaging materials are removed from the appliance and make sure that the connection data on the data plate [voltage (V) and frequency (Hz)] indicated on the appliance corresponds to the voltage and frequency of the power supply in your household. Consult a qualified electrician if in doubt.
- DO NOT store or spray flammable materials in the appliance or near this appliance while it is in operation (e.g. aerosols).
- Cracks, fissures or fractures in the glass ceramic panels can damage the underlying electronics. Switch off and disconnect the appliance immediately.
- Cracks, fissures or fractures in the glass ceramic panels can damage the underlying electronics. Switch off and disconnect the appliance immediately.

- This appliance can become damaged when exposed to excessive heat.
 - When using this appliance, ensure that any burners in use are always covered by a pan. Switch the cooking zone off when a pan is removed, even for a short time.
 - Select a pan which is suitable for the size of the burner.
 - Regulate the flame so that it does not burn up the sides of the pan.
 - Avoid overheating the pan (e.g. when cooking with a wok).
- Always switch the appliance on when a cooking zone is in use, otherwise condensation may collect in the this appliance, which could cause corrosion.
- When cooking with oil or fat, chip pans and deep fat fryers etc., do not leave the pans unattended. Never leave an open grill unattended when grilling. Overheated oil and fat can ignite and could set the rangehood on fire.

 CAUTION
<p>The appliance can get very hot during cooking due to heat rising from the cooktop. Do not touch the housing or the grease filters until the appliance has cooled down.</p>

2.5 Disassembling and Disposal of the Appliance

(see the "Environmental Tips" section for best practices on disposing of this appliance).

The device must only be disassembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.

Work on electrical components must only be conducted by trained electrical personnel.

2.6 Accessories and Spare parts

Incorrect components can lead to personal injury or damage to the appliance. Only use original Linärie spare parts for repairs.

Modifications, additions or alterations to the appliance can lead to safety risks. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Linärie cannot accept liability.

Please check www.linarie.com.au for more information.

3. DESCRIPTION OF FUNCTIONS

Depending on the model of the appliance, the following options are available:

3.1 Air extraction mode

The air is drawn in and cleaned by the grease filter and directed outside.

3.2 Recirculation mode

- The air is drawn in and cleaned first by the grease filter and then by a charcoal filter. The cleaned air is then recirculated back into the kitchen.

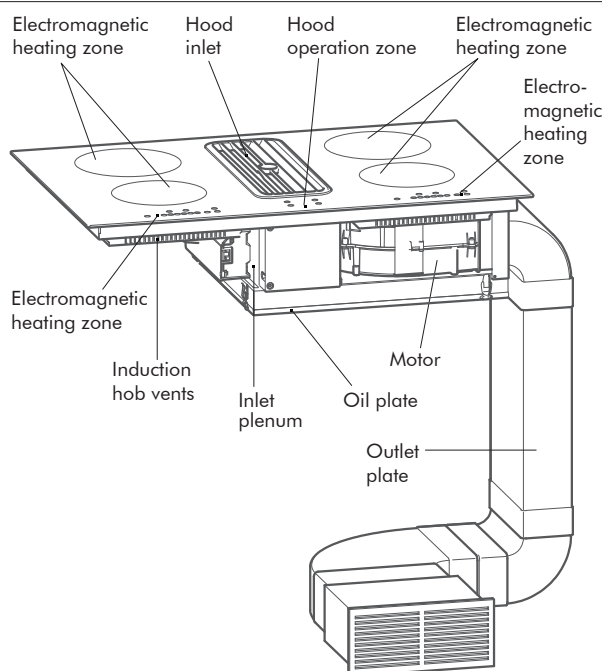
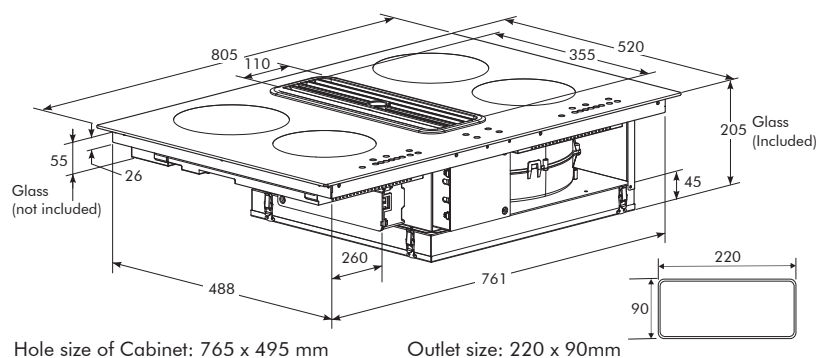
Non-return flap

The non-return flap is designed to prevent the exchange of room and outside air taking place. The flap is closed when the rangehood is switched off. When the rangehood is switched on, the non-return flap opens for the cooking vapors to be blown directly outside. If the on-site ventilation system does not have a non-return flap, the nonreturn flap supplied must be fitted.

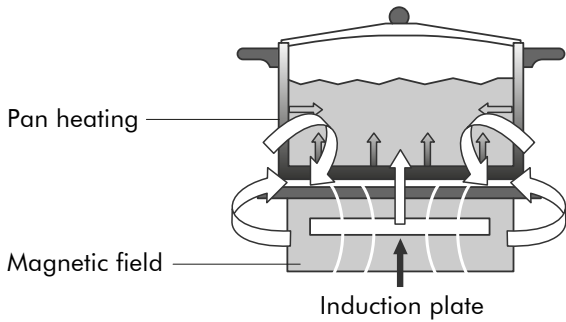
- Ensure a normal and comfortable room climate (humidity of 45–60%), e.g. by opening natural ventilation openings or using domestic ventilation systems.

4. TECHNICAL DATA SHEET

Parameter	Value
Power Supply Voltage	220-240V ~ 50Hz
Dimensions (width, depth x height)	80.5 x 52 x 20.5cm
Carton Size (width, depth x height)	87 x 57.5 x 27.5cm
Weight (incl. accessories / packaging)	22 kg
Weight (NOT incl. accessories / packaging)	18 kg
Rangehood	
Power Levels	9
Max. Air Extraction Power	700m3/h
Intuitive touch control/ touch panel	Yes
Motor power	135W
Auto timer	Yes
Lamp	No lamp
Integrated grease drip tray	Yes
Filter	
Aluminum/Stainless Steel Surface	4 Layers
Activated carbon filter (CF152)	Yes
Cooking output	
4 Induction zones	160mm - 1500W
	180mm - 2100W
	180mm - 2100W
	160mm - 1500W



5. INDUCTION HEATING and HOW IT WORKS



There is an electronic circuit inside the induction hob which powers and commands a coil. This creates a magnetic field that activates when it comes in 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.

6. INSTALLATION

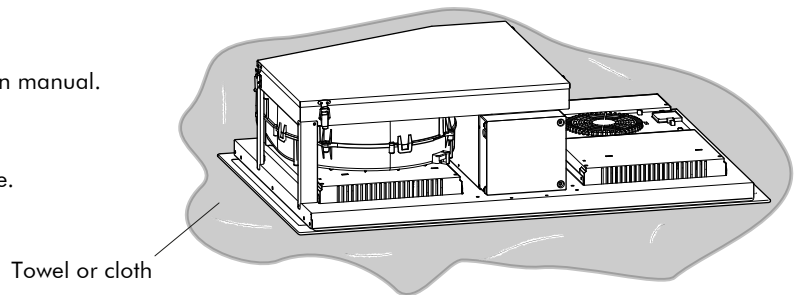
Choose installation type (a. Extraction mode / b. Recirculation mode)

Installation tips

The hob can be installed on a top with a flat surface and thickness of between 30mm 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 image shown.

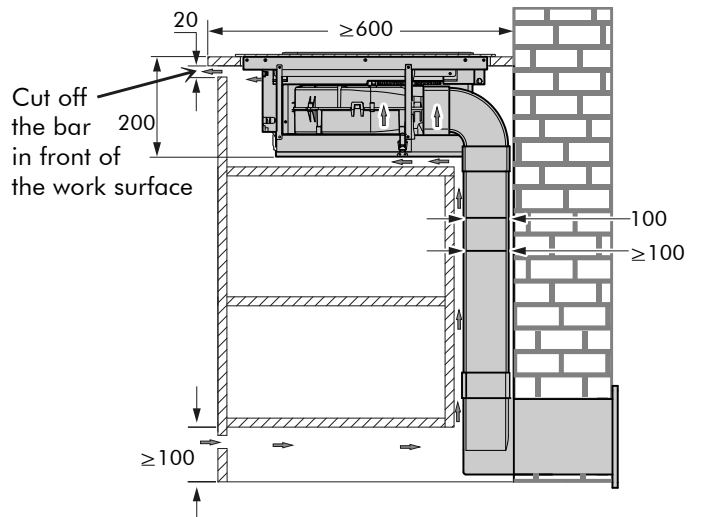
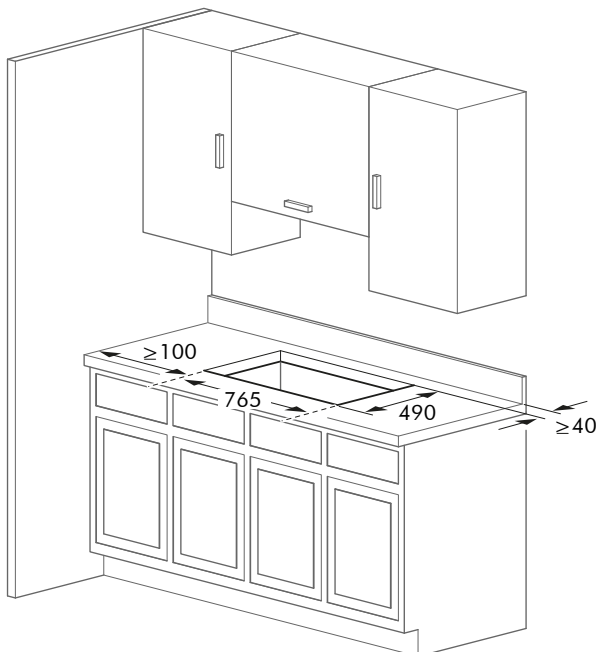
Installing the appliance

- 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. As shown on the image.



a. Extraction mode

Preparing the unit for a built-in appliance



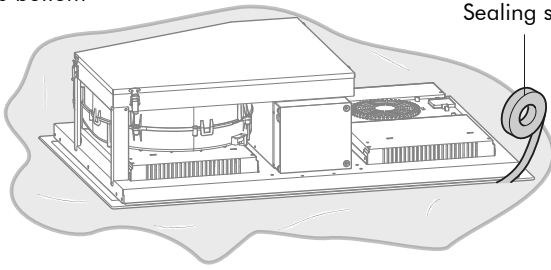
- ① Make a square opening on the table surface with the size of 765*490mm, refer to Pic above for the specification.
- ② After drilling a hole on the table surface, carefully remove shavings or sawdust before inserting the appliance, as they could be sucked up by the appliance and compromising its function.
- 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).

cont. (extraction mode)

- 1 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.

Hob bottom

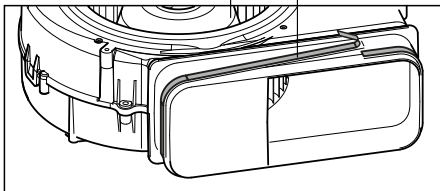
Sealing strip



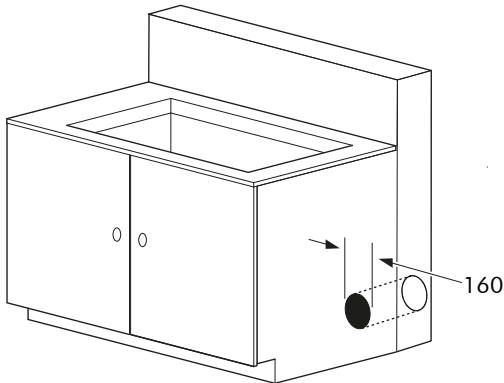
- 2 Clean the surface of the motor air outlet with a cloth, stick the sealing strip around the air outlet, cut off the excess part and link the two ends of the sealing strip.

Motor housing

Sealing strip



- 3 Make a hole with a size of 160mm in diameter in the wall in the direction of the air outlet.

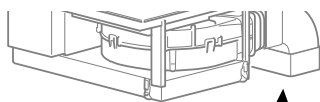


- 4 Put the right-angle elbow on the air outlet, and then put the square pipe into the right-angle elbow.

Right angle elbow

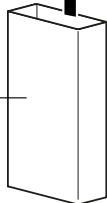
Hob

1



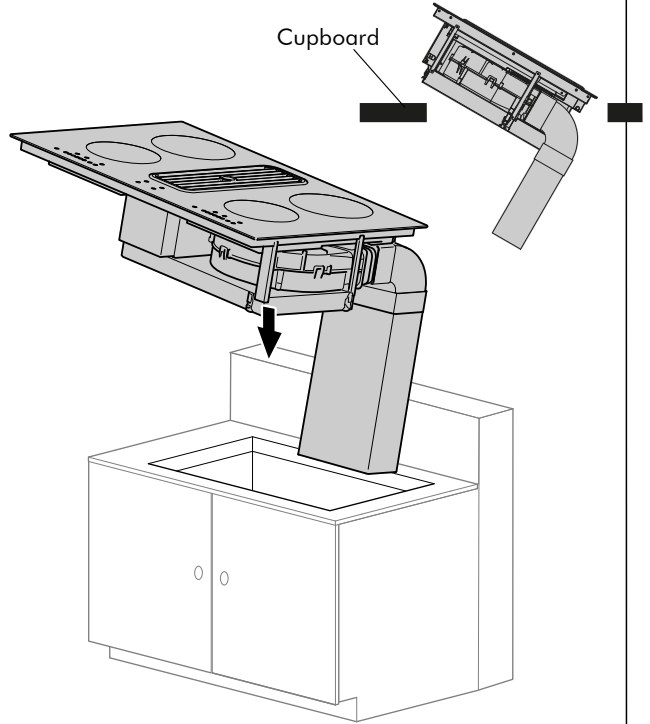
2

Square pipe

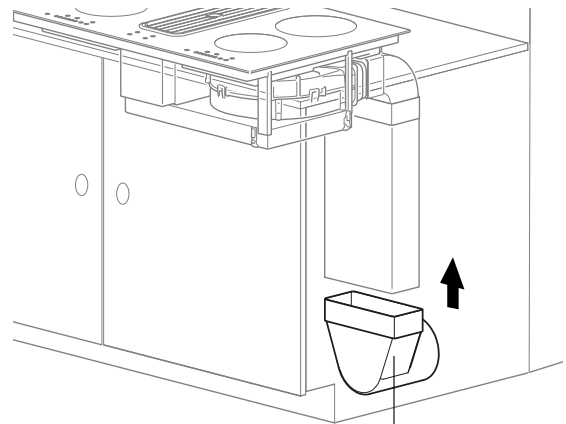


- 5 Tilt the hob into the cupboard at a certain angle.

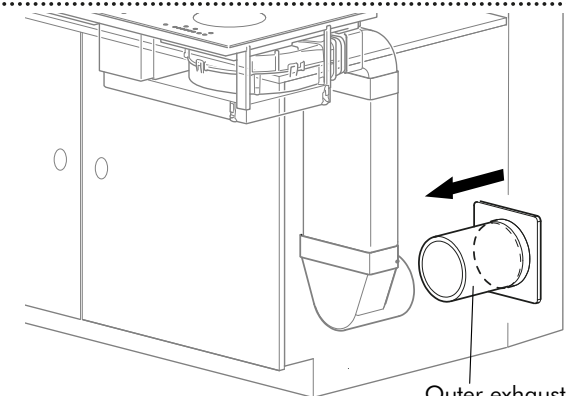
Cupboard



- 6 Put the square to round adapter on the square pipe, and put the outer exhaust pipe on the square to round adapter. Installation is finished.



Right angle elbow

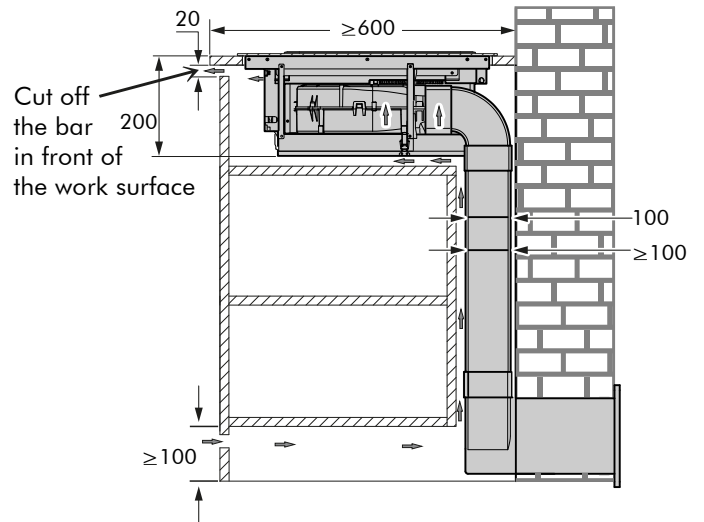
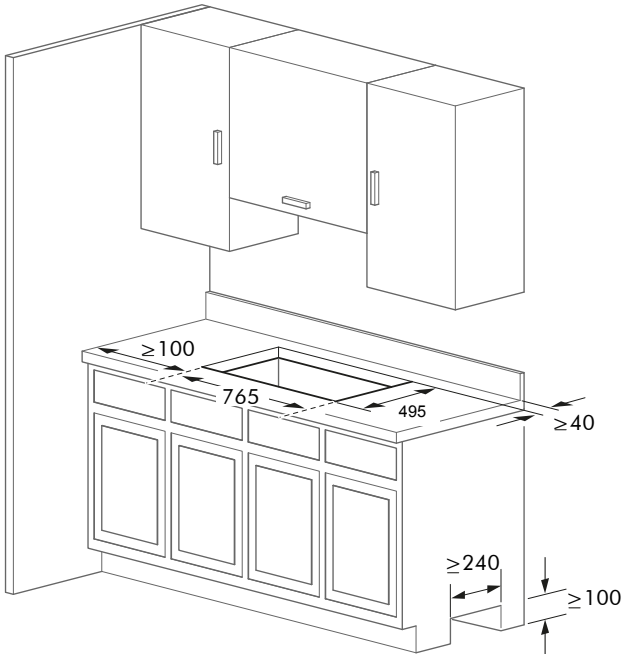


Outer exhaust pipe

Skip to [finishing installation]

b. Recirculation mode

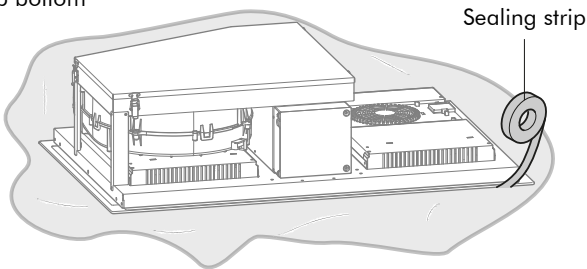
Preparing the unit for a built-in appliance



- ① Make a square opening on the table surface with the size of 765 x 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).

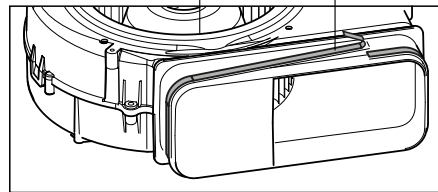
- ① Apply the sealing strip to the edge of the bottom of the hob leaving about 3mm from the edge of the glass. Apply the seal all around the circumference. Cut off the excess part and link the two ends of the sealing strip.

Hob bottom

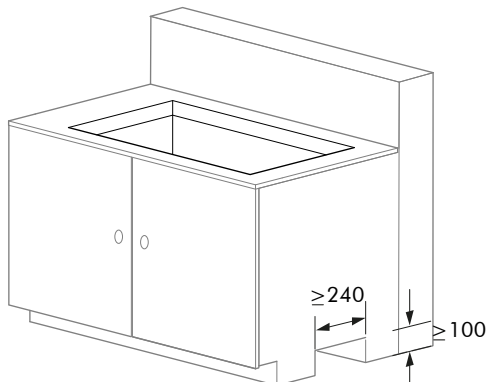


- ② Clean the surface of the motor air outlet with a cloth, stick the sealing strip around the air outlet, cut off the excess part and link the two ends of the sealing strip.

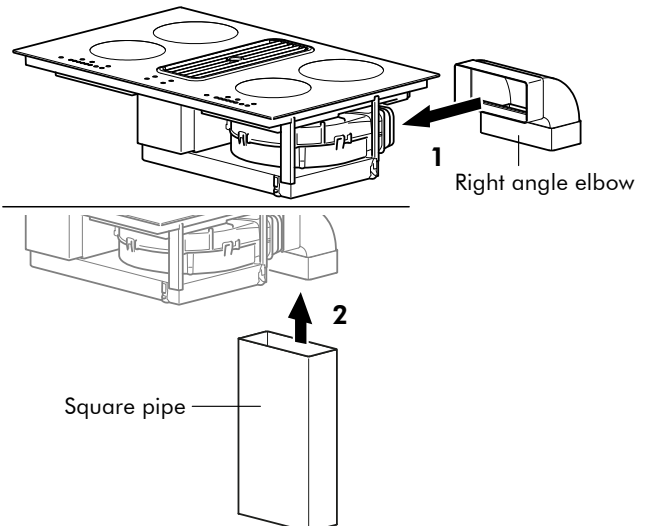
Motor housing Sealing strip



- ③ Make a hole with a size of 160mm in diameter in the wall in the direction of the air outlet.

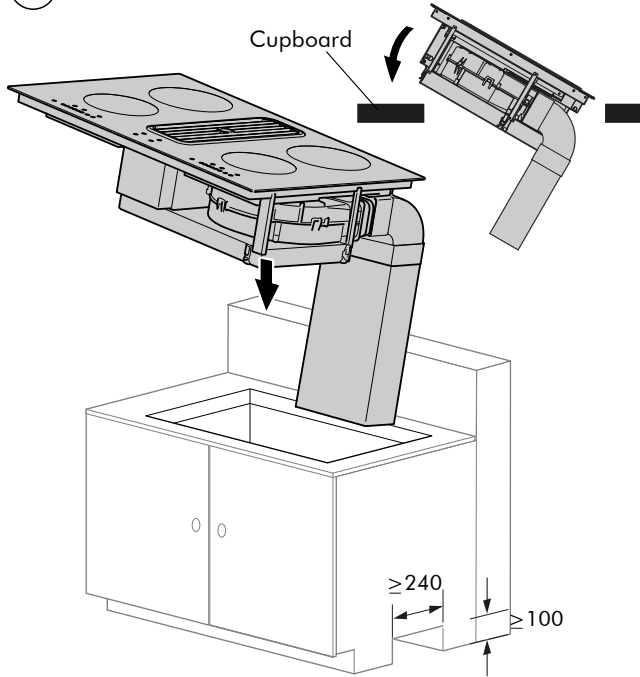


- ④ Put the right-angle elbow on the air outlet, and then put the square pipe into the right-angle elbow.

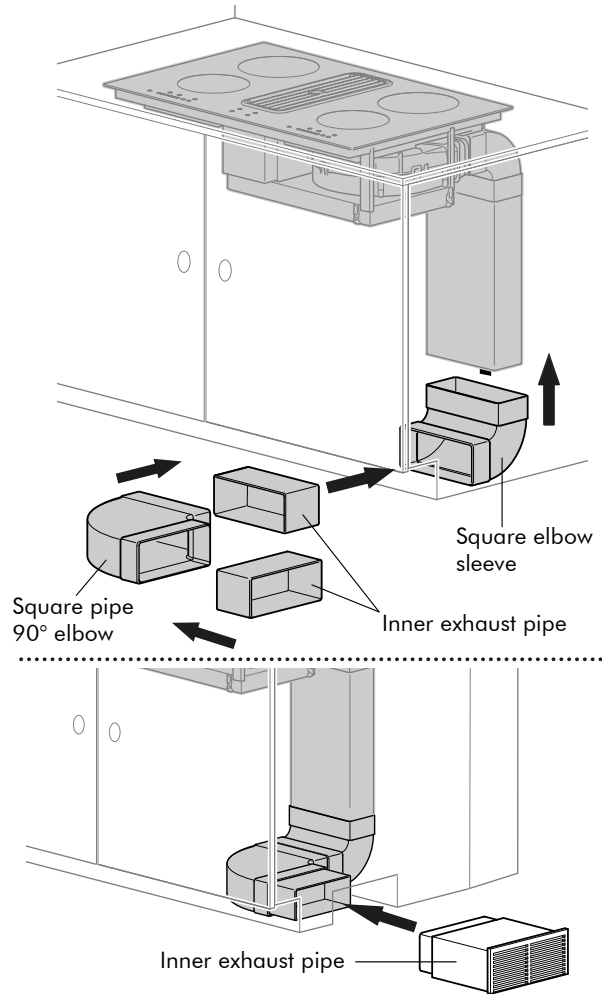


cont. recirculation mode

- 5 Tilt the hob into the cupboard at a certain angle.

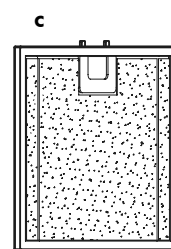
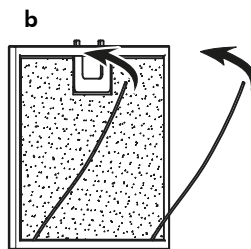
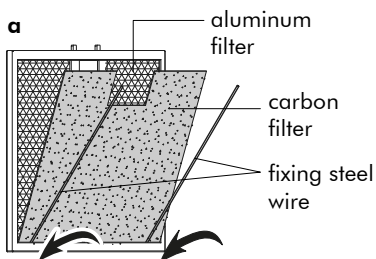


- 6 Put the square elbow sleeve, square pipe, square pipe 90° elbow, and inner exhaust pipe on the corresponding pipes.

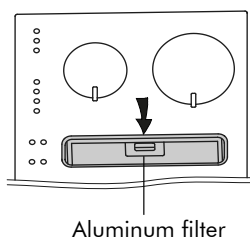


[Finishing the installation]

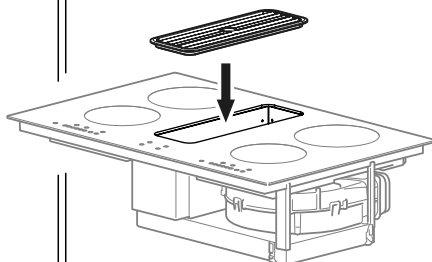
- 7 Stick carbon filter cotton to the back of the aluminum filter, and then insert one end of the steel wire into the side seam of the aluminum filter, see pic a. Bending the steel wire by hand, insert the other end of the steel wire into the side seam of the aluminum filter, see pic b. Adjusting the surface of carbon filter cotton by hand. see pic c.



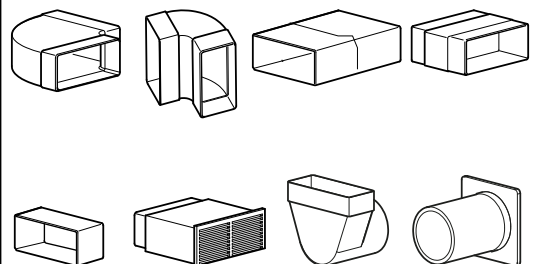
- 8 Install the aluminum filter



- 9 Install the air inlet net.



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



7. SAFETY WARNING (Extraction mode and Recirculation mode)

⚠ WARNING

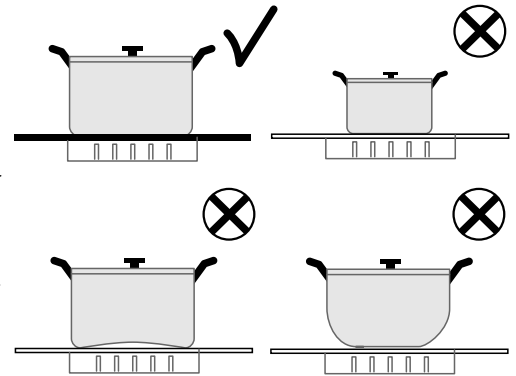
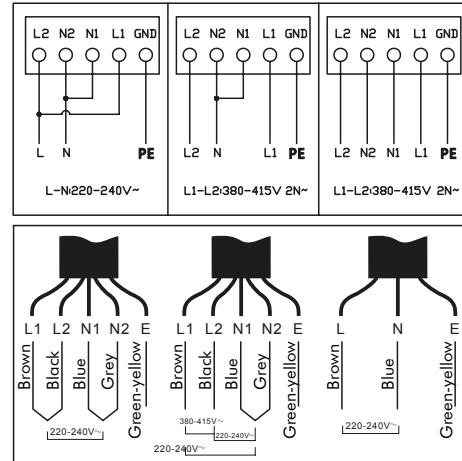
1. Disconnect the appliance before any intervention. Disregard of this could cause electric shock and danger of death.
2. The appliance must be installed by qualified personnel with all electrical installation requisites in compliance with the local norms in force.
3. Make sure that the voltage of your 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.

7.2 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.

7.1 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.

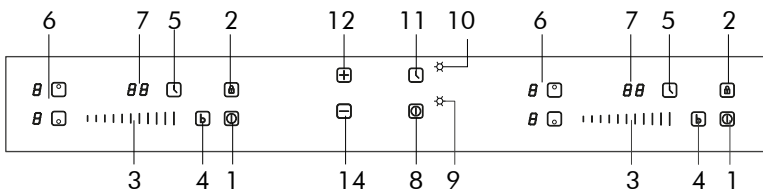


8. OPERATION

⚠ WARNING

- Clean the cooking zone before using the cooktop for the first time (see the "Cleaning" section).
Observe all safety and warning information during operation (see the "General Safety Instructions" section).

8.1 Control Panel and Function Keys



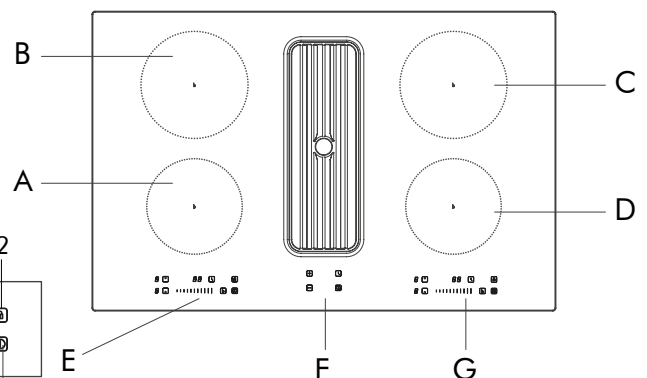
Induction cooker:

1. ON/OFF
2. Child lock
3. Select power level
4. Boost control
5. Setting the timer
6. Select heating zone
7. Timer display

Cooker hood:

8. ON/OFF
9. On/off indicator light
10. Timer indicator light
11. Timer
12. Digital display
13. Plus button
14. Minus button

TOP VIEW


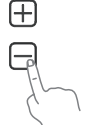



- A:** front left burner: $\Phi 160\text{mm}$, power 1500W
- B:** rear left burner: $\Phi 180\text{mm}$, power 2100W
- C:** rear right burner: $\Phi 180\text{mm}$, power 2100W
- D:** front right burner: $\Phi 160\text{mm}$, power 1500W
- E:** left induction hob control panel
- F:** cooker hood control panel
- G:** right induction hob control panel
- H:** inlet area




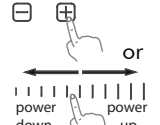
cont. operation

8.2 Using your Cooker hood


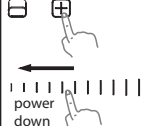


After connecting to power, the cooker hood buzzer will ring shortly for a sound, all indicator lights and digital tube will light for 1s, then be off and the cooker hood is in stand-by mode.

<p>1. 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. 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. off and the cooker hood is in stand-by 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>	

8.3 Using your Induction cooker

<p>1. Touch the ON/OFF switch, all the indicators show '—'.</p>	
<p>2. 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>3. Touching the heating zone selection control, and an indicator next to the key will flash. (the right down zone)</p>	
<p>4. Select a heat setting by touching the '+', '-' or touching the 'slider' control. 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.</p>	

8.4 When you finished cooking

<p>1. Touch the heating zone selection that you wish to switch off. (the right down zone)</p>	
<p>2. Turn the cooking zone off by scrolling down to '0' or touching the 'slider' control. Make sure the display shows '0'.</p>	
<p>3. Turn the whole cooktop off by touching the ON/OFF control.</p>	
<p>4. Beware of hot surface '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>	

cont. operation

8.5 Using boost function

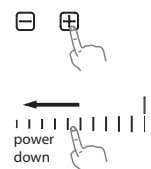
- Activate the boost function

1. Select the zone with boost function.
2. Touching the 'boost' key, then the display shows 'b'.



-Cancel boost function

1. Select the zone with boost function.
2. Touching the 'minus' key or touching the 'slider' control 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.



8.6 Using child 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.

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.

- To lock the controls
Touch the key lock control.
The timer indicator will show 'Lo'.
- To unlock the controls
 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.



8.7 Using the timer

- You can use the timer in two different ways:
 - ▶ 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.

- ▶ You can use I as cut-off timer to turn one or more cooking zones off after time is up.
- ▶ You can set the timer up to 99 minutes.

Using the timer as a minute minder

1. Make sure the cooktop is turned on. And zone selection key is not activated (zone indication '8' is not blinking).	
2. Touch timer key, '00' will show in the timer display and '00' will blink.	
3. Set the time by touching the '-', '+' or touching the 'slider' control of timer.	

4. Touch timer control again, then '0' will flash.	
5. Set the time by touching the '-', '+' or touching the 'slider' control.	
6. When the timer is set, it will begin to count down immediately. The display will show the remaining time.	
7. Buzzer will beep for 30 seconds and the timer indicator shows '- -' when the setting time finished.	

Using the timer to switch off one or more cooking zones

1. Touching the heating zone selection control that you want to set the timer for. (the right down zone)	
2. Touch timer control, the '00' will show in the timer display, and the '0' flashes.	
3. Set the time by touching the '-', '+' or touching the 'slider' control.	
4. Touch timer control again, the '0' will flash.	

5. Set the time by touching the '-', '+' or touching the 'slider' control.	
6. 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.	
7. 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

1. 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.	
2. 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.	

Cancelling the timer

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

8.8a 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 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.

8.8b 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

8.9 Energy Saving tips

This rangehood operates very efficiently and economically. The following will help you to save even more energy when using it:

- Ensure that there is sufficient ventilation in the kitchen when cooking. In extraction mode, if there is insufficient air flow the rangehood cannot operate efficiently and this causes increased operating noise levels.
- Always cook with the lowest possible setting. This produces fewer cooking vapors, so you can use a lower rangehood power level and therefore benefit from reduced energy consumption.
- Check the power level selected on the rangehood. A lower power level is generally sufficient for the majority of cooking. Only use the Booster setting when necessary.
When a large volume of cooking vapors is being produced, switch to a high-power level in good time.
- Clean or change the filters at regular intervals. Heavily soiled filters reduce performance, increase the risk of fire and are unhygienic.

9. TROUBLESHOOTING

Fault code	Possible cause	Description
E1	Possible cause	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 $50^\circ\text{C}-70^\circ\text{C}$).
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.

Fault code	Possible cause	Description
E8	Hob surface sensor short-circuit	IGBT stops working when the temperature detection circuit of pot has detected an 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.

If you have completed all of the above checks and is still experiencing difficulty, please contact your local Linärie Service Center (see the "Warranty and Spare Parts" sections).

WARNNG

Any electrical repairs to this appliance must conform to your local, state and federal laws. Please contact the service center if in any doubt before undertaking any of the above. Always disconnect the unit from the power source when opening the unit.

10. CLEANING & MAINTENANCE

GENERAL INFORMATION

- Allow the appliance to cool down completely before cleaning and maintenance.
- The surfaces and controls are susceptible to scratches and abrasion. Please observe the following cleaning instructions.

WARNING

Observe all safety and warning information during operation (see the "General Safety Instructions" section). Before maintenance or cleaning, the appliance should always be disconnected from the power supply. Make sure that the appliance is switched off and the plug has been removed. Exterior surfaces are prone to scratches and dents. Therefore, please follow the cleaning instructions to achieve the best possible result without damage.

10.1 Stainless steel

- The stainless steel must be cleaned regularly (weekly) to ensure a long service life. Stainless steel surfaces can be cleaned with a proprietary nonabrasive cleaning agent designed specifically for use on stainless steel.

10.2 Control panel

- The control panel can be cleaned with warm soapy water. Make sure the cloth is clean and thoroughly wrung out before cleaning the control panel. Use a dry, soft cloth to remove excess moisture after cleaning.

10.5 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 a 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, syrups, 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 cleaning method is as shown on the right.

10.3 Daily maintenance

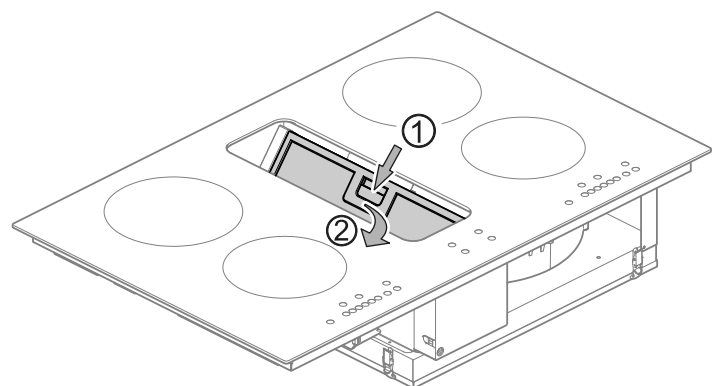
1. Periodically check that dust does not deposit under the fan or in the discharge openings, this could obstruct ventilation for cooling the electronic system, reducing the efficiency of your hob.
2. The hob could be damaged if hard and sharp edged objects fall on it, it is recommended that such objects 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.

10.4 Cleaning agents

WARNING

Do not use stainless steel cleaning agents on the controls. Use neutral cleaning agents and avoid using harsh cleaning chemicals, strong household cleaners or products containing abrasive cleaners as this will affect the appearance of the appliance and may remove the printed symbols on the control panel.

- A. Open and take down the filters referring to steps ①&② below.
- B. 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 damaging it. Moreover, food residue, soup, etc. can not be inflow into the inlet plenum.

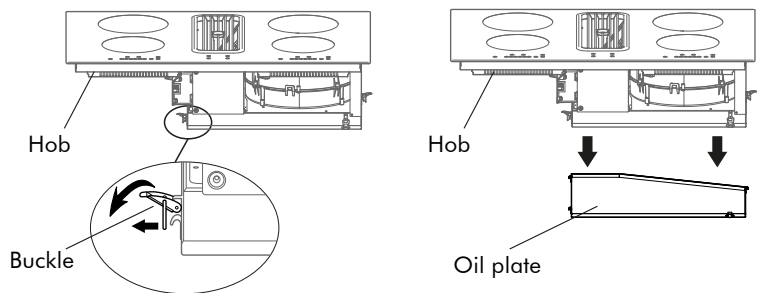


When handling a grease filter, be careful not to drop it. This can result in damage to the filter and the cooktop below. Make sure you hold the filter securely at all times when handling it.

cont. cleaning and maintenance

⑧ The oil plate of the cooker hood must be cleaned regularly, and the cleaning method is as following:

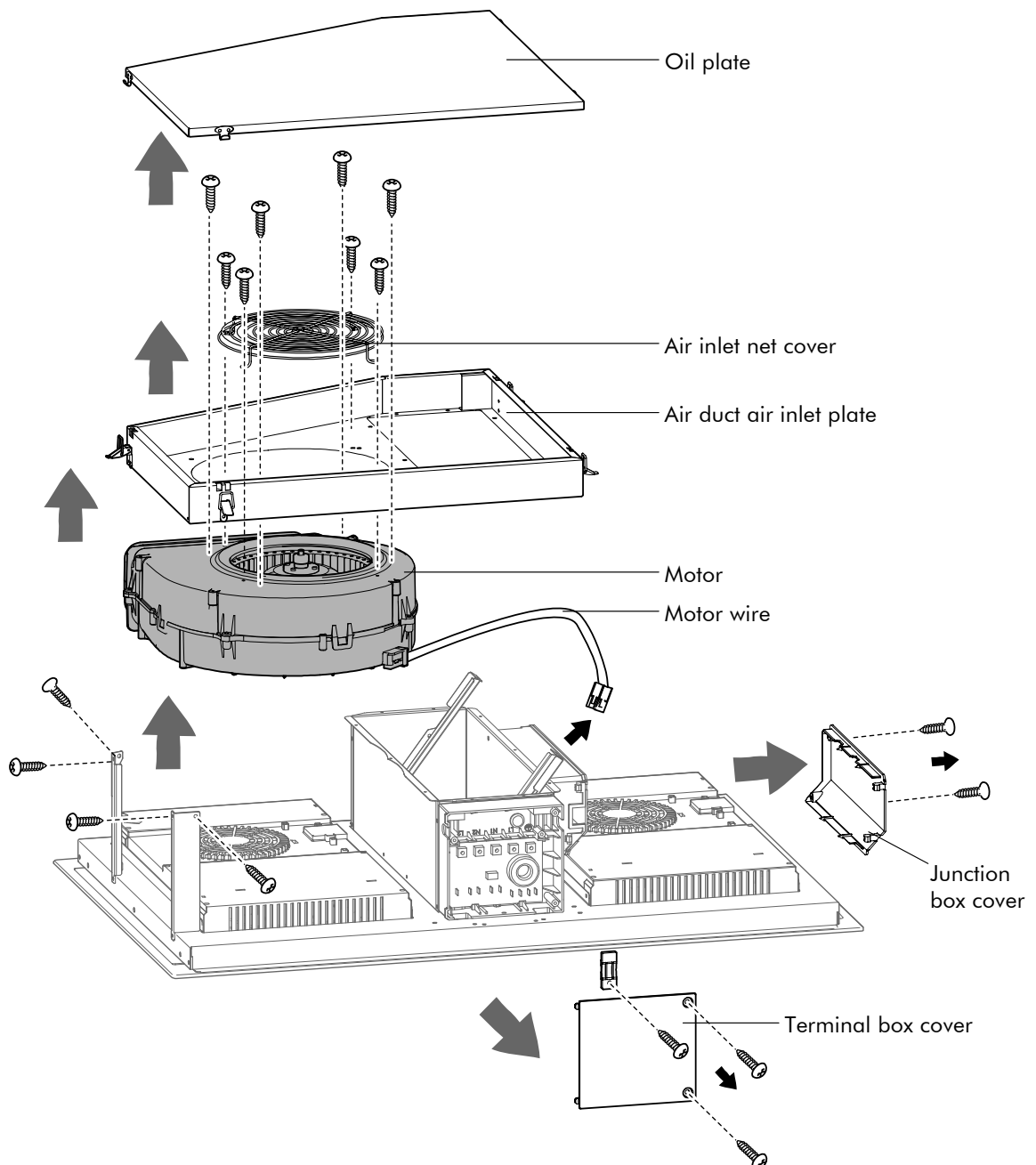
- A. As shown in the pic below, open the four buckles on the hob by hand and remove the oil plate.
- B. Put the oil plate into 40-50°C water and soak them for about 2-3 minutes with a grease-loosening detergent then brush it gently with a soft brush. Please do not apply too much pressure, avoid to damaging it.



⑨ The filter is metal products, it is advisable not to use rinse aid that will corrupt metals.

11. 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.



12. ENVIRONMENTAL TIPS

Observe all safety and warning information during operation (see the "General Safety Instructions" section).

12.1 Disposal considerations

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.



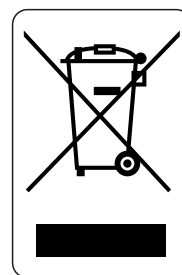
12.2 Disposing of your old appliance

Electrical devices marked with this label may not be disposed of in domestic waste at the end of their service life.

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

Please dispose of those materials by contacting your local authorities and ask for the correct method of disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

By disposing of this product in accordance with the regulations, you protect the environment and the health of those around you from negative consequences.



13. WARRANTY & AFTER SALES SERVICE

Observe all safety and warning information during operation (see the "General Safety Instructions" section).

In the event of a fault which you cannot remedy yourself, please contact Linärie.

13.1 Warranty

The manufacturer's warranty for this appliance is 2 years.

13.2 After sales service

The contact details for Linärie are given at the beginning and of these instructions.

When contacting Linärie, please quote the model and serial number of your appliance. These can be found on the data plate, after removing the grease filter.

Record model & serial number

Model:.....

Serial Number:.....

Register your product www.linarie.com.au

13.3 Replacement of spare parts

Incorrect components can lead to personal injury or damage to the appliance. Use only genuine original Linärie spare parts.




Modifications, additions or alterations to the appliance can lead to safety risks. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Linärie cannot accept liability.

Please check www.linarie.com.au for more information.

LIKE TO KNOW MORE?

For further information on all Linärie appliances,
or to obtain detailed dimension and installation
information, phone or email our Customer Care
team or visit our website:

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