

CATIND90HF



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

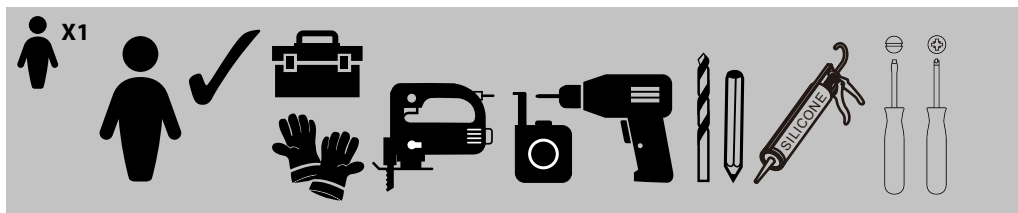
The manufacturer declares that this product meets all the essential requirements for low voltage electrical material set out in European directive 2014/35/EU and for electromagnetic compatibility as required by European directive 2014/30/EU.

PRECAUTIONS

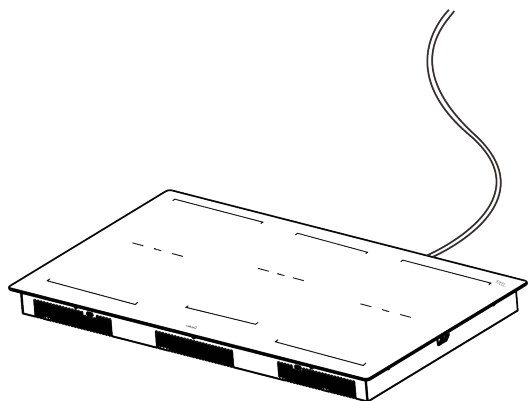
- When the hob is in use keep all magnetizable objects away (credit cards, calculators and so on).
- Do not use any aluminium foil or place any food stuffs wrapped in aluminium foil directly on the hob.
- Do not place any metal objects such as knives, forks, spoons and lids on the hob surface as they will heat up.
- When cooking in a non-stick pan without seasoning, do not exceed 1-2 minutes' pre-heating time.

- When cooking food that may easily stick, start at a low power output level and then slowly increase while regularly stirring.
- After cooking is finished, switch off using the key provided (turn down to "0"), and do not rely on the pan sensor.
- If the surface of the hob is cracked, immediately disconnect the appliance from the mains to prevent the possibility of electric shock.
- Never use a steam cleaner to clean the hob.
- The appliance and accessible parts may be hot during operation.
- Take care to avoid touching the heating elements.
- Children less than 8 years of age should be kept at a safe distance unless continuously supervised.
- This appliance may be used by children aged 8 or over and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they are supervised and have received suitable instructions on safe use of the appliance and understand the dangers involved. Children must not play with the appliance. User maintenance and cleaning should not be carried out by children except under constant supervision.

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



What's in the box

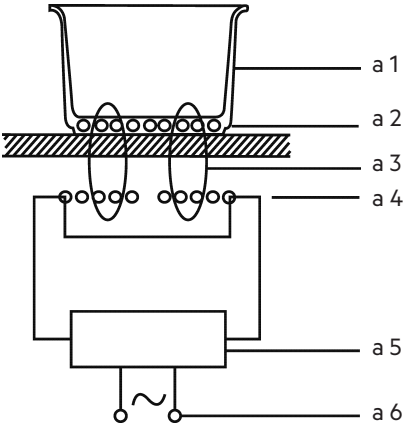


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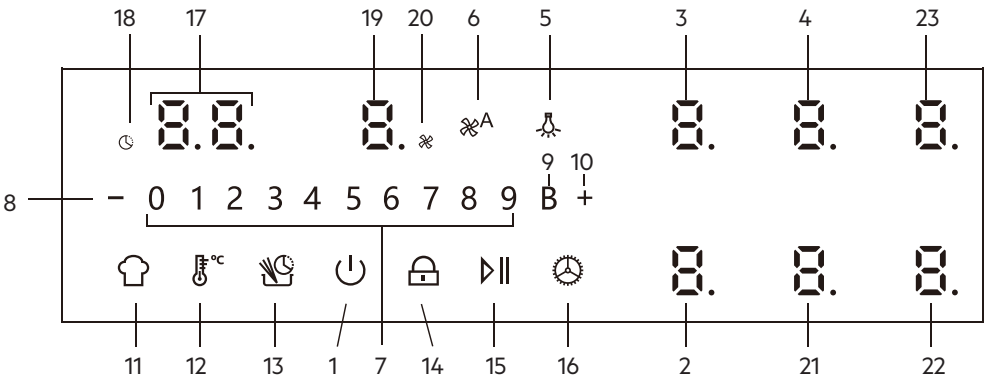


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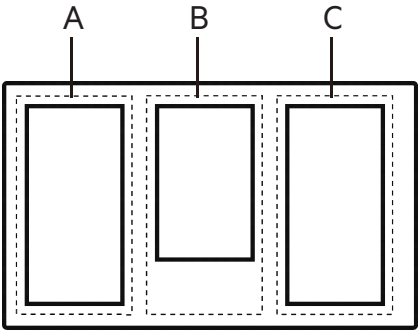
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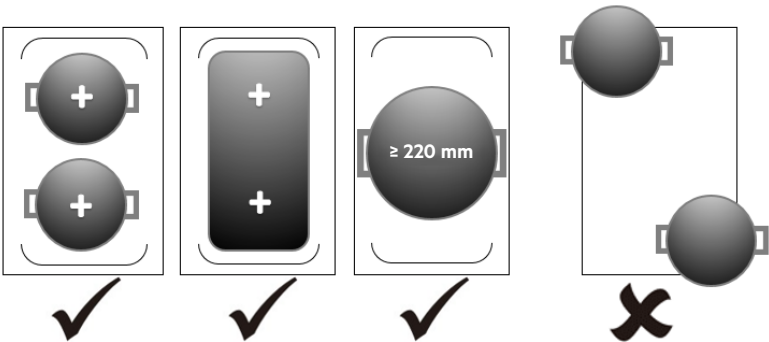
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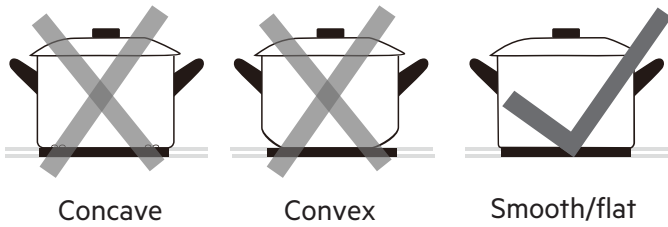
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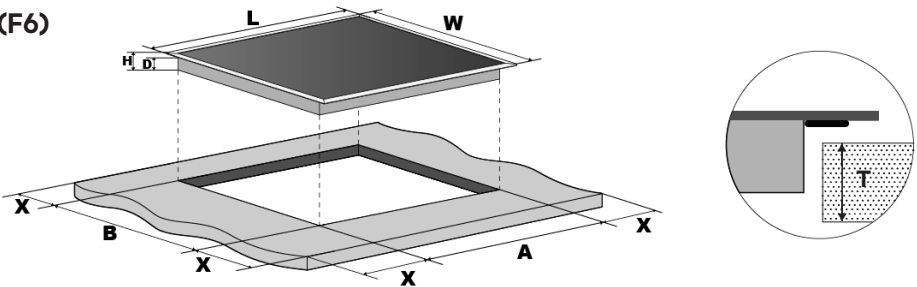
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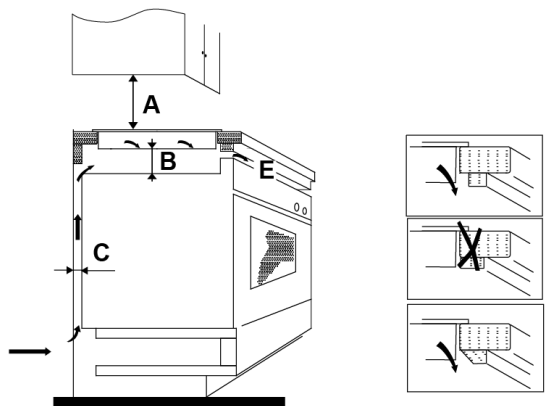


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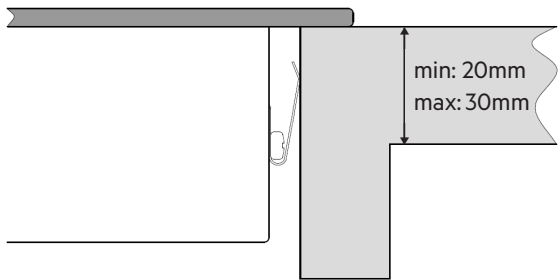
Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	T(mm)min	T(mm)max
CATIND90HF	900	520	60	56	875	495	50	20	30

(F7)



A (mm)	B (mm)	C (mm)	E (mm)
760 min.	50 min.	20 min.	5 min.

(F8)



A Word on Induction Cooking (F1)

- a1 Cookware
- a2 Induced current
- a3 Magnetic field
- a4 Inductor
- a5 Electronic circuit
- a6 Electric power supply

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the cookware, rather than indirectly through heating the glass surface. The glass becomes hot only because the cookware eventually warms it up. Induction cooking has the following characteristics.

- Minimal dispersion (high performance)
- Removing (or lifting) the cookware from the hob automatically stops the cooking zone.
- The electronic system permits flexibility and precision control.

Product Overview

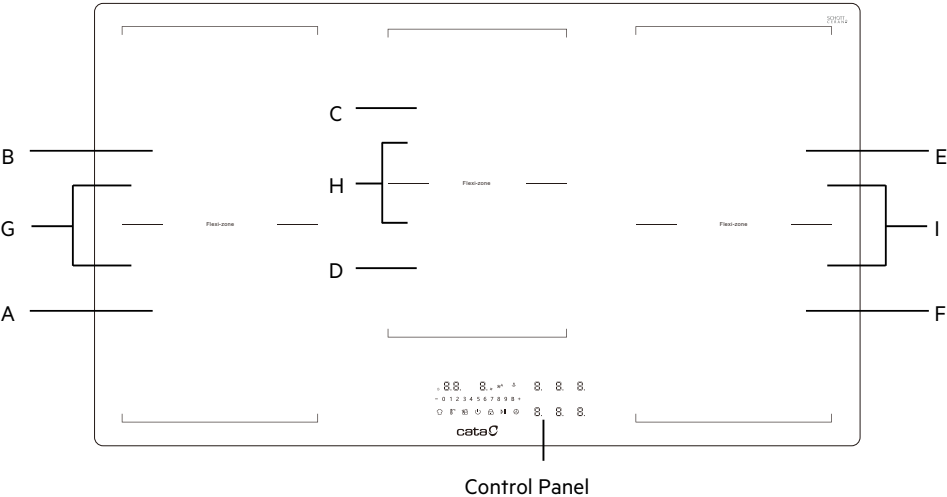
Using your Induction Hob (F2)

1. ON / OFF Button
2. cooking zone 7 Segment display
3. cooking zone 7 Segment display
4. cooking zone 7 Segment display
5. Lighting
6. Auto fan
7. Slider
8. Slider – adjust
9. Slider Booster
10. Slider + adjust
11. Chef zone function
12. Warming function
13. Pasta and rice function
14. Lock
15. Pause
16. Settings
17. 7 Segment display Timer
18. LED timer on
19. 7 Segment display fan
20. LED fan on
21. cooking zone 7 Segment display
22. cooking zone 7 Segment display
23. cooking zone 7 Segment display

Product Fiche


Trade Mark	Cata	
Model	CATIND90HF	
Type of hob	Built-in induction hob	
Number of cooking zones and/or areas	6	
Heating technology	Induction cooking zones	
Size cooking zone 1	230*230	mm
Size cooking zone 2	230*230	mm
Size cooking zone 3	210*180	mm
Size cooking zone 4	210*180	mm
Size cooking zone 5	230*230	mm
Size cooking zone 6	230*230	mm
Size left flexi zone	230*465	mm
Size right flexi zone	230*465	mm
Size middle flexi zone	210*365	mm
Energy consumption for left flexi zone	178.5/194.5/195.1	Wh/kg
Energy consumption for right flexi zone	178.5/194.5/195.1	Wh/kg
Energy consumption for middle flexi zone	187.8/195.6/192.2	Wh/kg
Energy consumption for the hob	190.2	Wh/kg
The max power in off mode	0.45	W

Top View



Heating Zone	Normal Power (W)	Booster Power (W)	Double Booster Power (W)
Ⓐ Front Left Zone	2300	2600	3000
Ⓑ Rear Left Zone	2200	2400	2600
Ⓒ Rear Middle Zone	2200	2400	2600
Ⓓ Front Middle Zone	2300	2600	2800
Ⓔ Rear Right Zone	2200	2400	2600
Ⓕ Front Right Zone	2300	2600	3000
Ⓖ Left Flexi Zone	3000	3200	3600
Ⓗ Middle Flexi Zone	3000	3200	3600
Ⓘ Right Flexi Zone	3000	3200	3600

To start cooking

1. Touch and hold the ON/OFF "". After power on, the buzzer beeps once, all displays show "0", indicating that the induction hob has entered the state of standby mode.
2. Place a suitable cookware on the cooking zone that you wish to use. Make sure the bottom of the cookware and the surface of the cooking zone are clean and dry.
3. Touch the cooking zone 7 Segment display you wish, and then set a power level between 1 and 9 by sliding along the "slider" " 0 1 2 3 4 5 6 7 8 9 " key, or just touch any point of the "slider" " 0 1 2 3 4 5 6 7 8 9 ".
4. If you don't choose a power setting within 30 seconds, the induction hob will automatically switch off. You will need to start again at step 1.
 - You can modify the power setting at any time during cooking.

If the display flashes alternately with the power setting

This means that:

- The cookware is not placed on the correct cooking zone or
- The cookware is not suitable for induction cooking or
- The cookware is too small or not properly centred on the cooking zone.


No heating takes place unless there is a suitable cookware on the cooking zone.

The display will automatically turn off after 30 seconds if no suitable cookware is placed on it.

When you have finished cooking

1. Touching the relevant cooking zone 7 Segment display and then power level setting slider to decrease the power to "0" level.

0 1 2 3 4 5 6 7 8 9

2. Touch and hold the ON/OFF " " to switch off the hob directly.
3. Beware of hot surfaces. Residual heat indicator icon will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature.

3 slashes: T > 80°C 

2 slashes: T between 60-80°C 

1 slash: T between 40-60°C 

It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

Using the Boost function

Activate the Boost and Double Booster function

1. Activate the desired cooking zone by touching cooking zone 7 Segment display.
2. Taping the Slider Booster key "B", the zone indicator show "b1." and the output power reach Booster power.
3. Taping the Slider Booster key "B" again or Slider + adjust key " + ", the zone indicator show "b2." and the output power reach Double Booster power.

Activate the Automatic Booster function

1. Activate the desired cooking zone by touching cooking zone 7 Segment display .
2. Touch and hold the desired power level setting slider .

0 1 2 3 4 5 6 7 8 9

3. Cooking zone heats up with maximum power (shows "A" alternatively with the selected power level) and remains in the selected heating setting after the corresponding time is reached. The remain time is showed in countdown displaying in 7 Seg. **8.8.**

Automatic Booster time lasting	
Desired power level	Time
Power level 1	00:45
Power level 2	02:20
Power level 3	03:45
Power level 4	05:10
Power level 5	06:45
Power level 6	02:00
Power level 7	02:45
Power level 8	03:40
Power level 9	-

- Cannot select automatic boost if power level 9 is selected.

Cancel the Boost and Double Booster function

Touching the power level setting slider to cancel the Boost function, then the cooking zone will revert to the power level you wish.

0 1 2 3 4 5 6 7 8 9

- The function can work in any cooking zone.
- The cooking zone returns to level 9 from Booster or Double Booster after 5 minutes automatic.
- If Double boost is switched on at all cooking zones at the same time, an automatic adaptation to max control panel Power takes place.

Using Pot Move function

The hob can successively select 2 cooking zones to be exchanged with each other. All settings are exchanged.

1. Make sure at least one cooking is active.
2. Press and hold any cooking zone 7 Segment display and then all cooking zone 7 Segments will continue to flash.
3. Exchanging by pressing the corresponding 2 cooking zone 7 Segments. Long press the selected cooking zone 7 Segment, and all cooking zone 7 Segments will flash. Move the pot to the desired cooking zone and press cooking zone 7 Segment, then press the previous cooking zone 7 Segments to confirm.

Flexible Zone function (F4)


- This area can be used as a single big zone or as two different zones, accordingly to the cooking needs anytime.
- The flexible zone area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware is automatically switched off.
- Important: Make sure to place the cookware centred on the single cooking zone. To use the whole flexible zone use a rectangular or oval cooking pot. Examples of good pot placement and bad pot placement are shown in page 6 F4.

As a single big zone


To activate the flexible area as a single big zone, press and hold the front left and rear left cooking zone 7 segment display at the same time.

1. The flexible zone indicator next to the power lever indicator will be light up.
2. The power setting works as any other normal area.
3. If the cookware is moved from the front to the rear part (or viceversa), the flexible zone detects automatically the new position, keeping the same power.
4. To deactivate the flexible area, press and hold the front left and rear left cooking zone 7 segment display at the same time.

As two independent zones

To use the flexible zone as two different zones with different power settings, press the Flexible Zone key "" again.

Using the Recall function

After switching off the hob, the following setting are stored for 6 seconds and can be recalled after switching on again, but with a confirmation by pressing pause key "" to restore the following setting.

- Power Level each cooking zone
- Timer each cooking zone
- Automatic boost
- Warm hold level
- Fan
- Fan mode

If the pause key "⏸" is not pressed within 6 seconds after switching on the hob again, the stored settings are deleted.



Using the Pause function

The hob have a handy restart function to pause and restart the cooking process if you're interrupted.

1. When the hob is on and working, short press the pause key "⏸", lock key "🔒" and pause key "⏸" LED will blinking with full intensity, and all burner will stop working but fan remains active.
2. Short press on lock key "🔒" and pause key "⏸" together at the same time again, all setting will restart at the previous setting.
 - The pause function will cancel and switch off the hob automatically after 10 minutes if you not deactivate this function.

Using Pasta and rice function

In order to facilitate the cooking of pasta and rice, the corresponding heating time is set, you can easily and quickly cook.

1. Activating the the cooking zone you wish to use Pasta or rice function by touching the desired cooking zone 7 Segment display and set adjust the heat power.

0 1 2 3 4 5 6 7 8 9

2. Switching Pasta or rice function and quit the function by touching Pasta and rice function key "🍝".

- You can adjust default heating time by setting the cooking zone timer. Please review the chapter "Using the timer to switch off zones".

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

Using Chef zone

You can change the corresponding default power settings according to your habits. Once the setting changes, the hob will record your changes without pressing any keys. When press Chef zone function key "☺" again, the corresponding settings you changed will be displayed.

Activate different functions and quit the menu by touching Chef zone function key "☺".

- The following are the default settings.

Touching time(s)	Function	Displaying in 7 Seg. "8.8"	Default heat setting
Touching 1 time	Grill Function	"9f" for 3 seconds	Rear left zone: 7 Front left zone: 5
Touching 2 times	BBQ function	"bb" for 3 seconds	Left flexible zone: 7+7
Touching 3 times	Chef cook function	"CH" for 3 seconds	Left flexible zone: 7+7 Middle flexible zone: 5+5 Right flexible zone: 3+3
Touching 4 times	Quit the Menu	N/A	0

Using Warming function

1. Activate the cooking zone you wish to use Warming function by touching the relevant cooking zone 7 Segment display .
2. Switching different Warming function level(s) and quit the function by touching Warming function key "🌡️".

Touching time(s)	Warming function level(s)	cooking zone 7 Segment display	Temperature control
Touching 1 time	Level 1 (Melt)	P1.	42±5°C
Touching 2 times	Level 2 (Defrost)	P2.	55±5°C
Touching 3 times	Level 3 (Keep Warm)	P3.	70±5°C
Touching 4 times	Level 4 (Simmer)	P4.	90±5°C
Touching 5 times	Quit the function	0.	N/A

- You can quit the function by touching keys "-" & "+" together.

Using Lock Function

You can use the Lock function in two different ways:

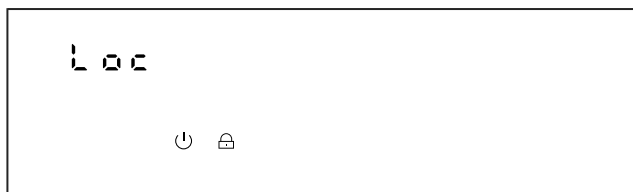
- You can use it as a key lock: Key lock is a functionality intended to lock the keys during the cooktop is in operation or in pause state. This is useful for cleaning purposes.
- You can use it as a Child lock: Child lock is a functionality to protect the cooktop against unintended operation, e.g. by children
- When the hob is in the lock function mode, all the controls are disable except OFF , you can always turn the hob off with the OFF control in an emergency.

Using Lock function as Key Lock

1. Short press the Lock key "🔒" only when the hob is on and working. The LED of Lock key "🔒" will be lighted up with full intensity.
 2. Short press the Lock key "🔒" again to deactivate the Key Lock function. The LED of Lock key "🔒" will be lighted up with half intensity.
- If there is a power cut, this function is not active when user switches on the hob again.

Using Lock function as Child Lock

1. Make sure that all cooking zone are switched OFF and no timer is running.
2. Touch and hold the Lock key "🔒" .The control panel will only keep LEDs of Lock key "🔒" and ON/OFF button "🔌" lighted up with full intensity, and LED timer "8.8" will show "Loc".



3. Touch and hold the Lock key "🔒" again to deactivate the Child Lock function. The Lock key "🔒" disappear after 30 seconds and the panel shows on/off in pulsating.

Special functions

Over-Temperature Protection

A temperature sensor is monitoring the temperature inside the induction hob. When an excessive temperature is detected, the induction hob will stop operation automatically.

Pan Automatic identification

Place a suitable pan on the cooking zone that you wish to use, the relevant cooking zone will automatically identify the pan and activate the cooking zone by 7 Segment display will light up with full intensity.

Detection of Small Articles

When undersized or non-magnetic cookware (e.g. aluminium), or some other small items (e.g. knife, fork, key) has been left on the hob, the hob will automatically go to standby mode in 30 seconds.

Auto Shutdown Protection

Auto shut down is a safety protection function. It shuts down the cooking zone automatically if you ever forget to turn it off. The default maximum working time for each power level is shown in the table below:

Power level	1~3	4~6	7~8	9	Warming function
Default working timer (minutes)	360	180	120	90	360


When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 30 seconds.

Using the Timer


Timer function can be used 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 set it as a cooking zone timer. In this case, the timer will turn one cooking zone off after the set time is up.
- You can set the timer for up to 99 minutes.

Using the Timer as a Hob timer

1. After selecting the cooking zone and the power level required, the cooking zone 7 Segment display will flash.
2. After cooking zone 7 segment display stops flashing, Touch 7 segment display timer "8.8", you can realize the setting of timing from 1 to 99 minutes by touching the "-" or "+" button. Short touch the "-" or "+" control of the timer once to decrease or increase by 30 seconds. Long press the "+" or "-" of the timer to quickly increase or decrease. Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes after 20 minutes. Touch the "-" and "+" control of the timer together will cancel the Timer.
3. When the time is set, it will begin to count down immediately. The timer display will show the remaining time, and the dot next to timer indicator will keep on flashing. 
4. Buzzer will bips and the timer indicator will turn off when the setting time finished.

Setting the timer as a cooking zone timer

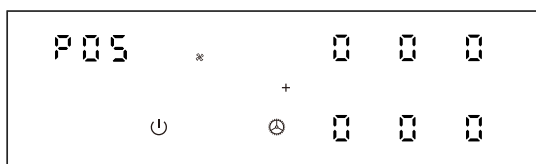
1. After selecting the cooking zone and the power level required, the cooking zone 7 Segment display will flash.
2. Before cooking zone 7 segment display stops flashing, Touch 7 segment display timer "8.8", you can realize the setting of timing from 1 to 99 minutes by touching the "-" or "+" button. Short touch the "-" or "+" control of the timer once to decrease or increase by 30 seconds. Long press the "+" or "-" of the timer to quickly increase or decrease. Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes after 20 minutes. Touch the "-" and "+" control of the timer together will cancel the Timer.
3. When the time is set, it will begin to count down immediately. The timer display will show the remaining time, the red dot next to power level indicator will illuminate indicating that zone has timer setting. When cooking timer expires, the corresponding cooking zone will switch off automatically and buzzer will bips and the timer indicator will turn off when the setting time finished.
4. Other cooking zone will keep operating if they are turned on previously.
 - When there are more than one cooking zone have set timer, the red dot next to power level indicator will flashing and the 7 Segment display Timer "8.8" shows the relevant cooking zone timer. 
 - When using "the timer as a hob timer" and "the timer as a cooking zone timer" together, the 7 segment display timer "8.8" will show the remaining time of cooking zone timer as first priority. Press the 7 Segment display Timer "8.8" to show remaining Hob timer.

Note: When the display shows 00, the dot next to timer indicator will flash, indicating that the remaining time is greater than 30 seconds. The dot stop flash, indicating that the time is less than 30 seconds. 

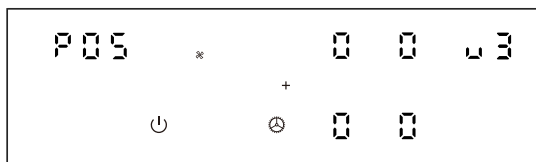
Pot speed test menu

This function is used evaluate the pot speed level.

1. Long touch the Settings key "⚙️" to enter the settings menu. The 7 segment timer display shows "POS" (see fig 1).
2. All cooking zone must be on heating setting 0 to start the test. The rear right cooking zone is active for Pot speed test.
3. A pot must be detected within 6 seconds (on rear right cooking zone) and short touch "+" once. Then, the pot speed level result will be displayed (see fig 2). Otherwise the function will be deactivated again and will be in the Hob standby state.
4. The following result is pot speed level:
 - u0: Not suitable
 - u1: Not recommended
 - u2: Good
 - u3: Optimal



(fig 1)



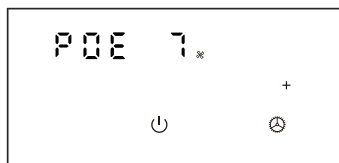
(fig 2)

Power management

This function allow the user to select the output power total limit.

1. Long press Settings Key "⚙️" to enter the setting and then short press Key "⏸️" again. The 7 segment timer display shows"POE".
2. Condition cooking zones and hood are off.
3. Short press "+" to adjust the total limit, the 7 segment fan display shows power limit level:

The display zone	Power level
1	1.5kW
2	2.8kW
3	3.3kW
4	4.5kW
5	5.7kW
6	7.4kW
7	10.8kW



On the first use, the power setting of CATIND90HF is factory set to 10.8kW.

Connectivity

This function is used to set up new link between hob and hood.

1. Make sure that the hood is set in receptive mode (connectivity mode) waiting the pairing signal from hob.
2. Long press Settings Key "⚙️" to enter the setting and then press Key "⏸️" two times. The 7 segment timer display shows"CON".The fan icon "⚙️" is blinking, waiting for pairing.
3. When the hood is successfully paired the hob (according hood) with the hood, the user touch the Key "+" to confirm the connection.
4. The fan icon "⚙️" and "CON" stop blinking and CON message disappear after 2 seconds. The fan icon "⚙️" remains as an indicator that the pairing process is active.



- You can link the hob with any cooker hood with RF Technology in our range. Please contact the service department for advice if you are unsure.
- Once the hood and the hob are linked the speed of the hood will change automatically according to the power level the hob is being used at.
- The hob and hood have to be set up to link together. To achieve this follow the connectivity in Settings Menu.

IMPORTANT: The connectivity operation above must be completed within two minutes of turning on the power to the hood. If this is not successful, switch off both the hood and the hob, wait for one minute and attempt the connectivity again.

Hints and Tips

Choosing the right cookware (F5)

- Preferably use cookware indicated as being suitable for induction cooking.
- A magnet-attracting cookware may be suitable for induction cooking.
- Stainless steel cookware with multi-layer or ferritic stainless-steel bases if the base indicates: for induction cooking.
- If cast iron cookware is used, it should preferably have an enamel bottom to avoid scratching the ceramic hob surface.
- The following types of cookware are not suitable: glass, ceramic, earthenware, aluminium, copper or non-magnetic (austenitic) stainless steel.
- Flat and thick-bottomed cookware.
- A cookware with the same diameter as the cooking zone ensures the maximum power is used.
- The cookware bottom must have a minimum diameter according to the corresponding cooking zone. Please follow the minimum guidance below and always place the pan in the centre of the cooking zone:

Cooking zone	Pan base dimensions	
	Minimum (mm)	Maximum (mm)
Front Left Zone	100	230
Rear Left Zone	100	230
Rear Middle Zone	90	210
Front Middle Zone	90	210
Rear Right Zone	100	230
Front Right Zone	100	230
Left Flexi Zone	230	/
Middle Flexi Zone	210	/
Right Flexi Zone	230	/

- To obtain the best efficiency of your hob, please place the cookware in the centre of the cooking zone.

Maintenance

Pieces of aluminium foil or food, fat splashes, spilt sugar or highly sugared foodstuffs should be removed immediately from the cooking surface using a spatula to avoid scratching the hob surface.

Subsequently clean the surface with a suitable product and kitchen roll, rinse with water and dry with a clean cloth. Never use abrasive sponges or scourers and avoid the use of aggressive chemical detergents or stain removers.

Installation

Instructions for the fitter

All operations relating to installation must be carried out by qualified personnel in line with current regulations.

The appliance is designed for fitting into a worktop, as shown in the figure. Place the supplied sealing strip around the perimeter of the hob. The hob should not be installed over an oven, although if this is the case, check that:

- The oven is equipped with an appropriate cooling system
- There is no warm-air leakage from the oven towards the hob.
- Suitable air inlets are provided as shown in the figure.

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. (F6)

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the worktop is at least 20mm, maximum is 30mm.

Under any circumstances, make sure the induction hob is well ventilated and the air inlet and outlet are not blocked. (F7)

Stretch out the supplied installation joint along the underside edge of the hob, ensuring the ends overlap.

Do not use adhesive to fix the hob into the worktop.

Place the hob into the cutout in the worktop (F8). Apply gentle pressure downwards onto the hob until it is fitted, ensuring a good seal around the outer edge.

Before you install the hob, make sure that

- The work surface is level and made of a heat-resistant material. Also the walls near the hob must be heat-resistant.
- The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
- The installation will comply with all clearance requirements and applicable standards and regulations.

When you have installed the hob, make sure that

- The power supply cable is not accessible through cupboard doors or drawers.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.

Connecting the hob to the mains power supply



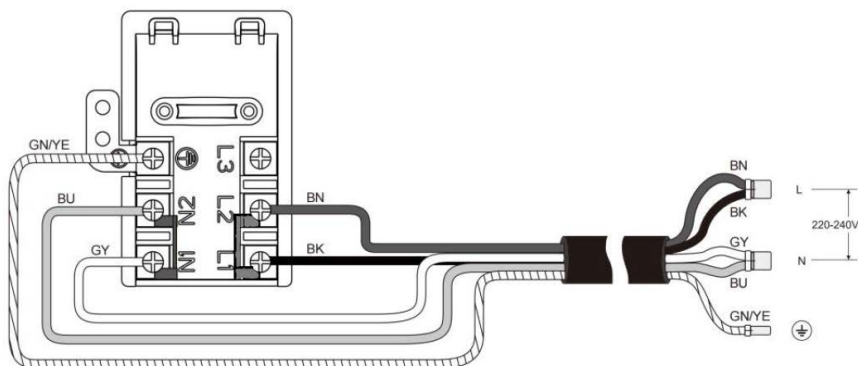
This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the hob.
 2. The voltage corresponds to the value given in the rating plate
 3. The power supply cable sections can withstand the load specified on the rating plate.
- To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
- The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75 °C at any point.




Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

- If the power cable is damaged or to be replaced, the operation must be carried out by after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.




This appliance should be connected directly to the consumer unit with a 50 Amp per pole Residual Current Device (RCD) protecting its circuit.

Troubleshooting

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch keys are unresponsive.	The keys are locked.	Unlock the keys. See section 'Using your induction hob for instructions.
The touch keys are difficult to operate.	There may be a slight film of water over the keys or you may be using the tip of your finger when touching the keys.	Make sure the touch key area is dry and use the ball of your finger when touching the keys.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
Some cookware make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a failure.
The induction hob makes a low humming noise when used on a high power level.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the power level.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has switched on to prevent the electronics from overheating. It may continue to run even after you have turned the induction hob off.	This is normal and needs no action. Do not switch off the power supply of the induction hob while the fan is running.
Cookware do not become hot and  the symbol appears in the display.	The induction hob cannot detect the cookware because it is not suitable for induction cooking. The induction hob cannot detect the cookware because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the cookware and make sure that its base matches the size of the cooking zone.

Failure Display and Inspection

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes. These are the most common failures:

Error Message	Possible Cause	What to do
	No pot or pot not suitable;	Replace the pot;
E3	Water or pot on the glass over the control	Clean the user interface
F1E	The connection between the display board and the left mainboard is fail (the cooking zone which indicator showing “E”)	1. Connection cable not correctly plugged or defective; 2. Replace the Mainboard.
F3E	Coil temperature sensor failure. (the cooking zone which indicator showing “E”)	Replace the coil sensor
E1E	Temperature sensor of the ceramic glass plate is high	Please restart after the induction hob cools down.
E2 E	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.
E3 E	Abnormal supply voltage(too high)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E4 E	Abnormal supply voltage (too low)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E5 E	Temperature sensor failure(the cooking zone which indicator showing “E”)	Connection cable not correctly plugged or assemble defective;
F6	communication error between TC and RF/iot device	Connection cable not correctly plugged or assemble defective; RF device is defective and replace

The above are the judgment and inspection of common failures.

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

Recycling & disposal



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

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

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

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

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

DECLARATION OF CONFORMITY

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

MODEL NAME	FACTORY MODEL NAME	DESCRIPTION
CATIND90HF	IH(G4)91086M2(FFF)-HS04RFWL	90CM 6 ZONE (3 FLEX) INDUCTION HOB HIDDEN SLG

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

Marking

EN 60335-1: 2012+A11:2014+A13:2017+A1:2019+A14:2019+A2:2019+A15:2021+A16:2023

EN 60335-2-6: 2015+A1:2020+A11:2020

EN 62233: 2008

2. 2014/30/EU Electromagnetic compatibility

EN IEC 55014-1:2021

EN IEC 55014-2:2021

EN IEC 61000-3-2:2019+A1:2021

EN 61000-3-3:2013+A1:2019+A2:2021

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

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

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

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

Test Report Number 241225047GZU

Signed Wayne Hughes

W Hughes

Job Title QC/Technical Manager



30/07/2025



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