



DAN61M
60CM INDUCTION COOKTOP
Appliance User Manual

danielaappliances.com.au



Daniela Appliances started in 1988. Formally known as Italnova, the company began operating by selling other major leading brands. Since then, Daniela Appliances has its own range, continuously evolving, striving on delivering leading-edge quality products at very competitive prices.

From an Italian heritage our brand Daniela was then established in 2005 from a father's love to a daughter and naming it after Daniela, now the new proprietor. Daniela has worked closely with her father for many years learning from his decades of industry experience. Daniela with her extensive knowledge and understanding of appliances, now continues her father's legacy with a modern flare.

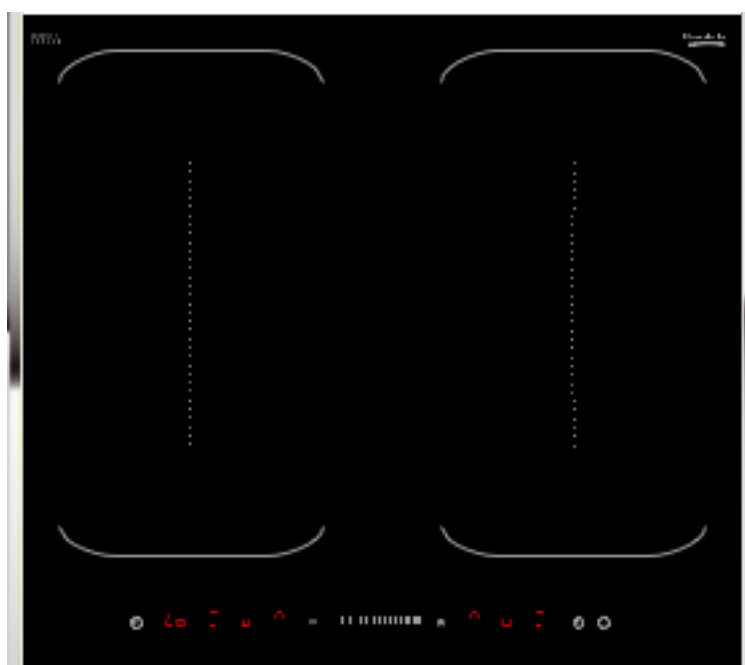
Our products are extensively tested and come with ISO certification certificates prior to importation. Daniela Appliances continuously designs and sources the best parts, to bring you an elegant feel that will last the test of time and for a third of the cost from a major brand.

Daniela Appliances is dedicated to offering our customers exceptional products with exceptional service. Our commitment is to provide our valuable customers the very best in technology with the very best in safety that combines both the values that brings us market success.



DAN6IM

60CM INDUCTION COOKTOP





SAVE THIS INSTRUCTION IN A SAFE PLACE FOR FUTURE REFERENCE

Thank you for choosing Daniela appliances!

Please read all instructions before using this appliance. This book contains valuable information about operation, care and service. Keep it in a safe place for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that new owner can be acquainted with the functioning of the appliance and relevant warnings.

The manufacturer cannot be held responsible for any inaccuracies due to printing or transcription errors that may be found in this handbook.

N.B.: the pictures shown in the figures in this handbook are purely indicative.

INSTALLATION

ELECTRICAL SHOCK HAZARD

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

CUT HAZARD

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. PLEASE READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.



- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

OPERATION AND MAINTENANCE

ELECTRICAL SHOCK HAZARD

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

HEALTH HAZARD

- This appliance complies with electromagnetic safety standards.
- However, 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.
- Failure to follow this advice may result in death.

HOT SURFACE HAZARD

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware be in contact the glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.



CUT HAZARD

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

- **Never** leave the appliance unattended when in use. Boil over causes smoking and greasy spillages that may ignite.
- **Never** use your appliance as a work or storage surface.
- **Never** leave any objects or utensils on the appliance.
- **Never** use your appliance for warming or heating the room.
- After use, **always** turn off the cooking zones and the cooktop as described in this manual (i.e. by using the knobs or touch controls).
- **Do not** allow children to play with the appliance or sit, stand, or climb on it.
- **Do not** store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- **Do not** leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- **Do not** repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- **Do not** use a steam cleaner to clean your cooktop.
- **Do not** place or drop heavy objects on your cooktop.
- **Do not** stand on your cooktop.
- **Do not** use pans with jagged edges or drag pans across the induction glass surface as this can scratch the glass.



- **Do not** use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the induction glass.
- 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.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

WARNING: 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 shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

WARNING: Danger of fire: do not store items on the cooking surfaces.

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

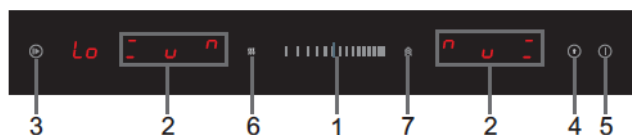


PRODUCT OVERVIEW



TOP VIEW

1. Max. 1800/3000 W zone
2. Max. 1800/3000 W zone
3. Max. 1800/3000 W zone
4. Max. 1800/3000 W zone
5. Free induction zone. 3000/4000 W
6. Free induction zone. 3000/4000 W
7. Glass plate
8. Control panel

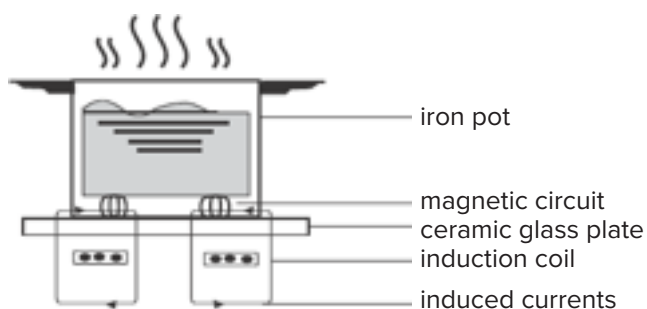


CONTROL PANEL

1. Power / Timer slider touch control
2. Heating zone selection controls
3. Pause control
4. Keylock control
5. ON/OFF control
6. Keep warm control
7. Boost control

WORKING PRINCIPLE

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



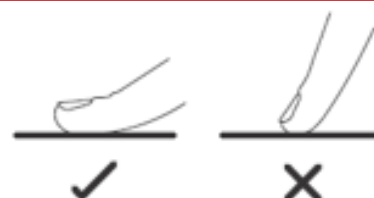
BEFORE USING YOUR NEW INDUCTION HOB

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.



USING THE TOUCH CONTROLS

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



CHOOSING THE RIGHT COOKWARE

- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:-
 1. Put some water in the pan you want to check.
 2. If it does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.








PAN DIMENSION

The cooking zones are, up to a limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.

Cooking Zone	The base diameter of induction cookware	
	Minimum (mm)	Maximum (mm)
1, 2, 3, 4	140	220
Free Induction	220	220 x 400

USING YOUR INDUCTION HOB

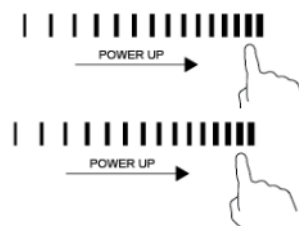
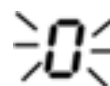
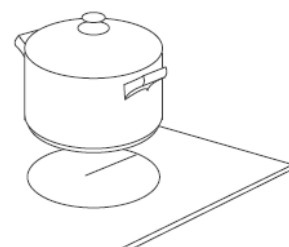
TO START COOKING

Touch the ON/OFF control. After power on, the buzzer beeps once, timer control show “00”, heating zone selection controls show “” or “” or “”, indicating that the induction hob has entered the state of standby mode.

- 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 are clean and dry.

- Touching the heating zone selection control and an indicator where you touched will flash.

- Select a heat setting by touching the “-” or “+” control.
 - If you don’t choose a heat setting within 1 minute, the ceramic 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.





If the display flashes alternately with the heat setting

This means that:

- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centered on the cooking zone.

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

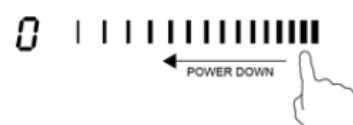
The display will automatically turn off after 1 minute if no suitable pan is placed on it.

FINISH COOKING

Touching the heating zone selection control that you wish to switch off.



Turn the cooking zone off by touching the slider to the left. Make sure the display shows "0".



Turn the whole cooktop off by touching the ON/OFF control.



Beware of hot surfaces.

"H" will show which cooking zone is 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.






USING THE BOOST FUNCTION

ACTIVATE THE BOOST FUNCTION

Touching the heating zone selection control.




Touching the boost control “”, the zone indicator show “b” and the power reach Max.



CANCEL THE BOOST FUNCTION

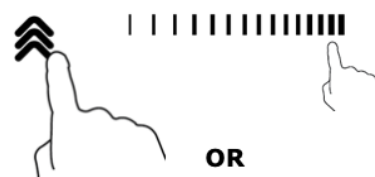
Touching the heating zone selection control that you wish to cancel the boost function.



a: Touching the boost control “”, then the cooking zone will revert to its original setting.

OR

b: Touching the slider control, then the cooking zone will revert to the level you select.



Note:

- The function can work in all cooking zones.
- The cooking zone returns to its original setting after 5 minutes.
- As the boost function of 1st cooking zone is activated, the 2nd cooking zone is limited under level 2 automatically. Vice versa.
- If the original heat setting equals 0, it will return to 9 after 5 minutes.



KEEP WARM

ACTIVATE THE BOOST FUNCTION

Touching the heating zone selection control.

Touching the keep warm control “**SSS**”, the zone indicator will show “**I**”.



CANCEL THE KEEP WARM FUNCTION

a: Touching the boost control “**SSS**”, then the cooking zone will revert to its original setting.



a: Touching the slider control, then the cooking zone will revert to the level you select.



FLEXIBLE AREA

- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, the part that is not covered by cookware is automatically switched off after one minute.
- To grant a correct pan detection and a even heat distribution, the cookware should be correctly placed:
 - In the front or rear side of the flexible zone when the cookware is smaller than 22 cm.
 - Anywhere with bigger cookware.



FLEXIBLE AREA

AS BIG ZONE

To activate the flexible area as a single big zone, simply press the dedicated keys.

- The power setting works as any other normal area.
- If the pot is moved from the front to the rear part (or vice versa), the flexible area detects automatically the new position, keeping the same power.
- To add a further pot, press again the dedicated keys, in order to detect the cookware.



AS TWO INDEPENDENT ZONES

To use the flexible area as two different zones with different power settings, press the dedicated keys.



LOCKING THE CONTROLS



- 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.

To lock the controls

Touch the lock control “”. The timer indicator will show “Lo”.

To unlock the controls

Touch and hold the lock control “” for a while.

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



TIMER CONTROL

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 set it to turn one cooking zone off or more than one after the set time is up.
- The timer maximum is 99 minutes.

Using the Timer as a Minute Minder

If you are not selecting any cooking zone

- Make sure the cooktop is turned on.
Note: you can use the minute minder even if you're not selecting any cooking zone.
- Touch timer control, the "10" will show in the timer display where touched and the "0" flashes.
- Set the time by touching the slider control. (e.g. 6)
- Touch timer control again, the "1" will flash.
- Set the time by touching the slider control (e.g. 9), now the timer you set is 96 minutes.
- Buzzer will beep for 30 seconds and the timer indicator shows "--" when the setting time finished.



WARNING:

1. Other cooking zone will keep operating if they are turned on previously.
2. The red dot next to power level indicator will illuminate indicating that zone is selected.





Setting the timer to turn one or more cooking zones off

Set one zone

- Touching the heating zone selection control that you want to set the timer for.
- Touch timer control, the “10” will show in the timer display and the “0” flashes.
- Set the time by touching the slider control. (e.g. 6)
- Touch timer control again, the “1” will flash.
- Set the time by touching the slider control (e.g. 9), now the timer you set is 96 minutes.
- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.
- When cooking timer expires, the corresponding cooking zone will be switched off automatically.



WARNING:

1. Other cooking zone will keep operating if they are turned on previously.
2. The red dot next to power level indicator will illuminate indicating that zone is selected.



Set more zones

The steps for setting more zones are similar to the steps of setting one zone.

When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes.

This is shown on right:

3. (set to 15 minutes) 6. (set to 45 minutes) 15

Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash. This is shown on right:

30 (set to 30 minutes) 6.

- Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

USING THE STOP AND GO CONTROL

1. When the cooking zones are running, touch the “▶” control, all the displays will show “||” and stop heating.
At this moment only “▶” and “⌚” control can be operated.
2. Touch “▶” again, the displays show the original setting, and the cooking zones keep on heating.



DEFAULT WORKING TIMES

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

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

WARNING: People with a heart pace maker should consult with their doctor before using this unit.



COOKING GUIDELINES

COOKING TIPS

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

1. Choose an ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.



DETECTION OF SMALL ARTICLES

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

HEAT SETTINGS

HEAT SETTING	SUITABILITY
1 - 2	<ul style="list-style-type: none"> • delicate warming for small amounts of food • gentle simmering • melting chocolate, butter, and foods that burn quickly • slow warming
3 - 4	<ul style="list-style-type: none"> • reheating • rapid simmering • cooking rice
5 - 6	<ul style="list-style-type: none"> • pancakes
7 - 8	<ul style="list-style-type: none"> • sauteeing • cooking pasta
9	<ul style="list-style-type: none"> • stir-frying • searing • bringing soup to the boil • boiling water

TECHNICAL SPECIFICATION

COOKING HOB	DAN6IM
Cooking Zones	4 zones
Supply Voltage	220-240V~ 50Hz or 60Hz
Installed Electric Power	7200W
Product Size L x W x H (mm)	590 x 520 x 60
Building-in Dimensions A x B (mm)	560 x 490



CARE AND CLEANING

WHAT?	HOW?	IMPORTANT!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill. 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.



HINTS AND TIPS

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The induction hob cannot be turned on.	No power.	Make sure the cooktop 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 controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
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'. See 'Care and Cleaning'.
Some pans 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 fault.
The induction hob makes a low humming noise when used on a high heat setting.	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 heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob can't detect the pan as it is not suitable for induction cooking. The induction hob cannot detect the pan 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 pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.



FAILURE DISPLAY AND INSPECTION

The induction hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismantling the hob from the working surface.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
F1-F6	Temperature sensor failure	Please contact the supplier.
F9-FA	Temperature sensor of the IGBT failure.	Please contact the supplier.
FC	The connection between the display board and the main board is fail.	Please contact the supplier.
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3/E4	Temperature sensor of the ceramic glass plate is high.	Please restart after the induction hob cools down.
E5	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.

Specific Failure & Solution

FAILURE	PROBLEM	SOLUTION A	SOLUTION B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	



FAILURE	PROBLEM	SOLUTION A	SOLUTION B
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
	The accessorail power board and the display board connected failure.	Check the connection.	
The Cooking Mode Indicator comes on, but heating does not start. Heating stops suddenly during operation and the display flashes "u".	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not, replace the fan.	
	The power board is damaged.	Replace the power board	
Heating stops suddenly during operation and the display flashes "u".	Pan Type is wrong.	Use the proper pot (refer to the instruction manual).	Pan detection circuit is damaged, replace the power board.
	Pot diameter is too small.		
	Cooker has overheated	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (such as the first and the second zone) would display "u" .	The power board and the display board connected failure;	Check the connection.	
	The display board of communicate part is damaged.	Replace the display board.	
	The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

NOTE: 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



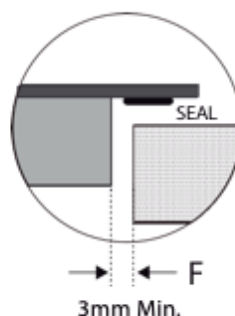
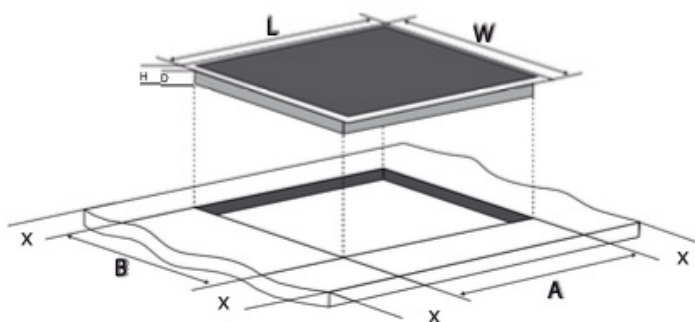
INSTALLATION

Selection of installation equipment

1. Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:

L(mm)	590
W(mm)	520
H(mm)	60
D(mm)	56
A(mm)	560
B(mm)	490
X(mm)	50mm mini
F(mm)	3mm mini

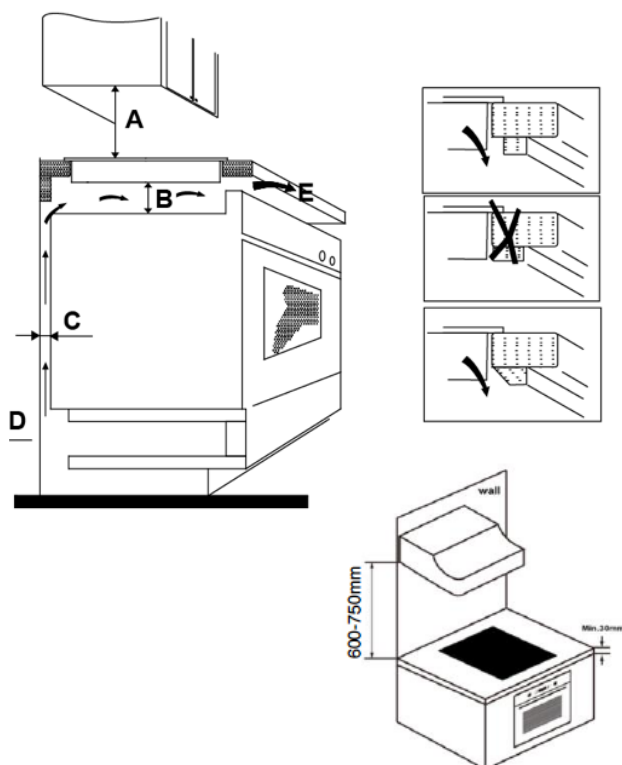




Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state. As shown below.

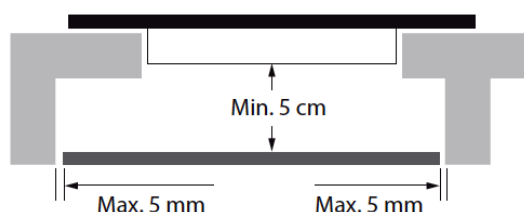
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.

A(mm)	760
B(mm)	50mm mini
C(mm)	20mm mini
D(mm)	Air intake
E(mm)	Air exit 5mm



WARNING: Ensuring Adequate Ventilation

Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below.



WARNING:

- There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.
- Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°, to avoid the unstuck of the paneling.
- The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°.



BEFORE INSTALLING THE HOB

Before installing the hob, make sure that:-

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant.

AFTER INSTALLING THE HOB

After installing the hob, make sure that:-

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

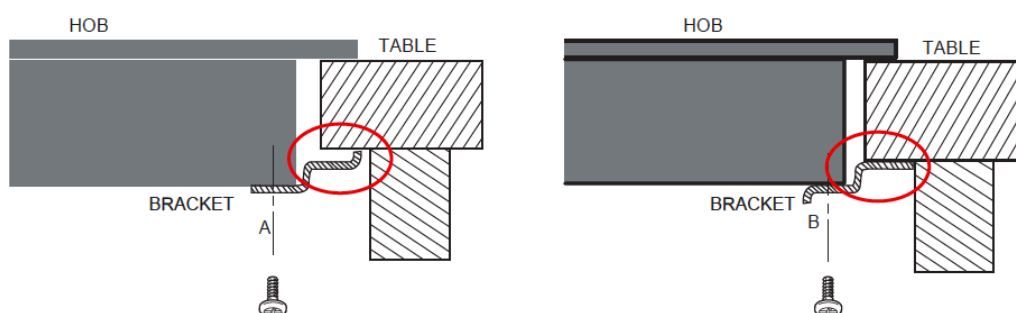
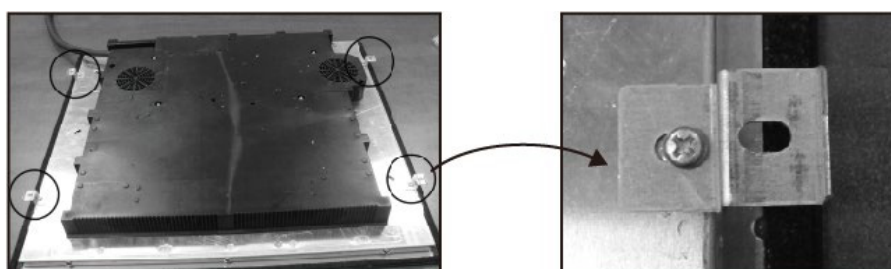
BEFORE LOCATING THE FIXING BRACKETS

The unit should be placed on a stable, smooth surface (use the packaging).
Do not apply force onto the controls protruding from the hob.



ADJUSTING THE BRACKET POSITION

Fix the hob on the work surface by screw 4 brackets on the bottom of hob (see picture) after installation. Adjust the bracket position to suit for different table top thickness.



WARNING: Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation (see picture).

Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. 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
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.



CONNECTING THE HOB

Connecting the hob to the mains power supply

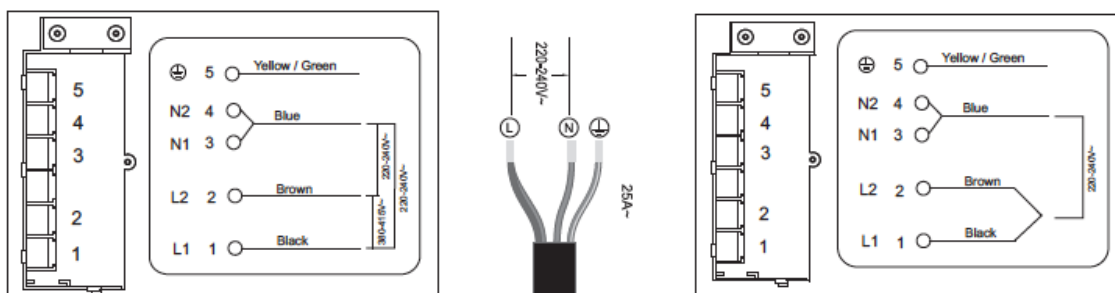
This hob must be connected to the mains power supply only by a suitably qualified person.

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.

WARNING: 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 cable is damaged or to be replaced, the operation must be carried out by the 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.

WARNING: The bottom surface and the power cord of the hob are not accessible after installation.



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

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

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

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

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



NOTE: Model number and details are to be recorded below for future reference.
Please have the following information ready before calling our customer care team.

FURTHER INFORMATION

It is a warranty requirement that proof of purchase must be provided when booking a service call.
Please be advised that without this proof of purchase, your warranty may not be honoured.

All warranty will be voided, if not installed by a licensed technician or tradesman.

Please record their details below for future reference:

TECHNICAN / TRADESMAN WHO INSTALLED:

.....

LICENSE NUMBER:

DATE OF INSTALLATION:.....

INSTALLATION RECEIPT NUMBER:.....

If you require more information, service, warranty or spare parts enquiries
please contact customer care.

DANIELA APPLIANCES PTY LTD
(02) 9604 1226 (9am – 5pm EST, Monday – Friday)



TERMS AND CONDITIONS

TERMS OF WARRANTY

Daniela appliances warrants to the original purchaser of appliance providing the product is installed specifically for their intended use, under proper care, domestic/residential use and maintenance of the products supplied by Daniela appliances, will be free from defects in workmanship and materials subject to the terms and conditions to follow.

Daniela Appliances warranty only applies to the original owner and is not transferable. Our warranty covers rectification free of charge for any faults arising from defective materials or components and faulty workmanship. The product will be repaired or replaced at the discretion of Daniela Appliances.

NOTE: All costs of installation, stone benchtop replacement, cabinetry replacement or repair, sink/tapware removal, un-installation, cartage, freight, travelling expenses and insurance are to be paid by the customer.

RETURN POLICY

Kindly inspect your goods at time of delivery.

If you notice any damage to your goods please notify our delivery team at the time of delivery. Recommend you thoroughly inspect your goods at this time. If you notice any damage to your goods please call within 24 hours of receiving delivery, please notify Daniela Appliances Pty Ltd immediately. Evidence of damage will be required.

If for any reason you need to return an item please call Daniela Appliances Pty Ltd on (02) 9604-1226, within 48 hours of receiving the goods or appliances.

If your goods remain boxed and in an unopened condition, they may be returned within 30 days of the invoice date for a full refund. A collection fee of \$50 will be charged should you require Daniela Appliances Pty Ltd to collect the stock.

If your goods have been unboxed but otherwise are in as new condition (Have not been used or connected) a 20% restocking fee (20% of the purchase price) will apply.

Daniela Appliances Pty Ltd DOES NOT DEAL WITH FACTORY SECONDS, DAMAGES OR OPENED GOODS, and charges restocking fees to cover the return costs. A collection fee of \$50 or the delivery charge if greater than the \$50 will apply.

Please note that if you request connection of your appliance, Daniela Appliances Pty Ltd will unbox the product at the time of delivery. We recommend you inspect your goods thoroughly at time of delivery, as to avoid extra charges.

Return of goods are to be covered by the customer, or alternatively can be returned in person to Daniela Appliances Pty Ltd, at no extra charge. Please note that a collection fee of \$50 or greater will be charged should you wish Daniela Appliances Pty Ltd, to collect the stock on your behalf.

You as a customer have a duty of care for the product whilst in your possession. If products are damaged by you, and subsequently returned, a charge will be made to repair the product to its original condition. Please be aware that where repair is economically viable, no refund will be given.

All refunds will be issued when goods arrive back to Daniela Appliances warehouse and have been inspected by a staff member of our team. Refunds will be made by the same method used for purchase. We are unable to accept returns of any goods that you have attempted to install or have used.

If there are any further queries, please don't hesitate to contact Daniela Appliances Pty Ltd on (02) 9604 1226.

THANK YOU.



Daniela
Appliances

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danielaappliances.com.au