

Montpellier

DOMESTIC APPLIANCES LTD

LAUNDRY DISHWASHING COOKING COOLING

Operation Instructions



80cm Vented Induction Hob
MDAVIN80DF

Please read these instructions carefully before attempting to install or use this appliance.
We recommend that you keep these instructions in a safe place for future reference.

Thank you for choosing this Montpellier appliance.

Your appliance has been designed to provide you with the best combination of style, reliability and performance, to give you years of trouble-free use.

You may be familiar with a similar product, but please take the time to read these instructions carefully before installing or using your appliance to ensure that you get the most from your purchase and keep the manual for future reference.

The design and specifications are subject to change without prior notice for product development.

Your appliance is covered by a comprehensive two year Parts & Labour Guarantee. In the unlikely event that you experience a problem with your appliance, you can rest assured that you are fully protected against the cost of repairs for the first 24 months. Please note that any claim must be accompanied by the model reference number, serial number and proof of purchase.

To activate your guarantee, you will need your product serial number. This can be found inside your appliance.

NB: Please make sure that you keep a copy of your original sales invoice as this will be needed if any service call is required.

There are three ways to register your Guarantee:

Online: Visit the Support page on our website and complete the online Product Registration form.

www.montpellier-appliances.com

By Post: Simply detach and fill in the form provided, attach a stamp and send it in the post. Don't forget to include your e-mail address so that we can send confirmation through to you.

By Phone: Contact our warranty registration department on **08081 961 388**

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YEAR GUARANTEE

PARTS & LABOUR

ACROSS ALL OUR MODELS

Icon	Type	Meaning
	Warning	Serious injury or death risk
	Risk of electric shock	Dangerous voltage risk
	Fire	Warning, risk of fire / flammable materials
	Caution	Injury or property damage risk
	Important	Operating the system correctly

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

SAFETY WARNINGS

Your safety is important to us. Please read this information before using your appliance. Please strictly observe the instructions in this manual. No liability will be assumed for any problems, damage or fires caused by failure to comply with the instructions in this manual. The device is intended for domestic use only, to cook food and extract the fumes generated by cooking. No other use is allowed (e.g. heating rooms). The manufacturer declines any liability for inappropriate use or incorrect setting of the controls.

The product may have different aesthetic features with respect to the illustrations in this handbook, however the operating, maintenance and installation instructions remain the same.

This manual must be stored for future consultation at any time. If sold, transferred or moved, it must remain with the product.

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.
- -Installation or maintenance must be performed by a qualified technician, in compliance with the manufacturer's instructions and with local safety regulations. Do not repair or replace any part of the device unless specifically stated in the operating manual.
- Earthing the device is compulsory.
- In order to ensure the installation complies with current safety standards, a regular omnipolar switch is required that assures the complete disconnection of the mains under category III over-voltage conditions, in accordance with the installation rules.
- Do not use multiple sockets or extension cords.

- Before connecting the device to the electrical network: check the data plate (on the bottom of the device) to ensure that the voltage and power correspond to the network values and that the connection socket is suitable. If in doubt, consult a qualified electrician.

Important Safety Instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- In order to avoid a hazard, this appliance must be installed according to the installation manual
- 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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 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.
- 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
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Do not use a steam cleaner to clean your appliance.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 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.
- Avoid spills; when boiling or heating liquids, lower the heat setting.
- Do not leave the heating elements on with pots and pans empty or without containers.
- Once cooking is complete, turn off the relative zone.
- Never use aluminium foil to cook with, and never directly place products packaged with aluminium on top of the cooking surface. The aluminium would melt and irreparably damage your device.
- Never heat a tin or a tin can containing foods without first opening it: it might explode!

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 contact the Induction glass until the surface is cool.
- 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.

Important Safety Instructions

- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- 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 touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- 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 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.
- 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.
- The room must be properly ventilated when the cooker hood is used at the same time as other combustion devices, gas or otherwise.
- The hood must be regularly cleaned both internally and externally (AT LEAST ONCE PER MONTH), in strict accordance with the maintenance instructions.
- Failure to follow the rules for hood cleaning and filter replacement and cleaning shall result in a fire hazard.
- It is strictly prohibited to flame food. The use of an open flame may damage the filters and cause a fire hazard; it must therefore be avoided under all circumstances. Extra care must be taken when frying to prevent the oil from overheating and catching fire.
- **CAUTION:** When the hob is on, the accessible parts of the hood may become hot.
- In regards to the technical and safety measures that must be adopted for fume extraction, regulations issued by local authorities must be strictly followed.
- The extracted air must not be conveyed through the same ducts used to extract the fumes generated by gas combustion or other types of combustion devices. Never use the hood unless the grill has been correctly assembled!
- Use only the fastening screws supplied with the product for its installation, or if not supplied, purchase the correct type of screws. Use screws with the right length, as indicated in the installation guide.

- When the cooker hood is used together with other devices powered with non-electrical energy, the negative pressure of the room must not exceed 4 Pa (4×10^{-5} bar). This can be achieved whenever the air needed for combustion is able to enter through openings that cannot be sealed, for example in doors, windows, incoming/exhaust air wall boxes or by other technical means. An incoming/exhaust air wall box alone does not ensure compliance with the limit.
- Recommendations for correct use in order to reduce the impact on the environment: When starting to cook, turn on the hood at minimum speed and leave it on for a few minutes even after cooking is complete. Increase the speed only if there is a large amount of fumes and steam, using the Booster function only in extreme cases. To keep the odour reduction system running efficiently, replace the carbon filter/s when necessary.
- To ensure the high performance of the grease filter, clean it when necessary. To improve efficiency and minimise noise, use the maximum ducting diameter indicated in this manual.
- Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.
- Never leave hot oil or fat unattended.
- Never operate the appliance without grease filter.
- Never work with naked flames close to the appliance (e.g. flambéing) around the grease filters.
- Do not install the appliance near a solid fuel heating appliance (e.g. wood- or coal-burning) unless the heating appliance has a sealed, non-removable cover. There must be no flying sparks.
- Allow the appliance to cool down before cleaning.
- If hot liquids penetrate the appliance, only remove the grease filter or the overflow container once the appliance has cooled down.
- There is a slight odor when unpacking, and it will soon disappear.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions [RYI] for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- Range hoods and other cooking fume extractors may adversely affect the safe operation of appliances burning gas or other fuels (including those in other rooms) due to back flow of combustion gases. These gases can potentially result in carbon monoxide poisoning. After installation of a range hood or other cooking fume extractor, the operation of flued gas appliances should be tested by a competent person to ensure that backflow of combustion gases does not occur.

- There is a fire risk if cleaning is not carried out in accordance with the instructions
- CAUTION: Accessible parts may become hot when used with cooking appliances.
- Regulations concerning the discharge of air have to be fulfilled.
- CAUTION: This appliance is not intended to be used with gas hobs.

Congratulations on the purchase of your new Induction Hob. We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

SPECIFICATIONS

Cooking Hob	MDAVIN80DF
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 380-415V 3N~ 50Hz or 60Hz
Installed Electric Power	7400W
Product Size LxWxH(mm)	800X520X230
Building-in Dimensions AxB (mm)	750X490
Motor	BLDC

Energy labelling

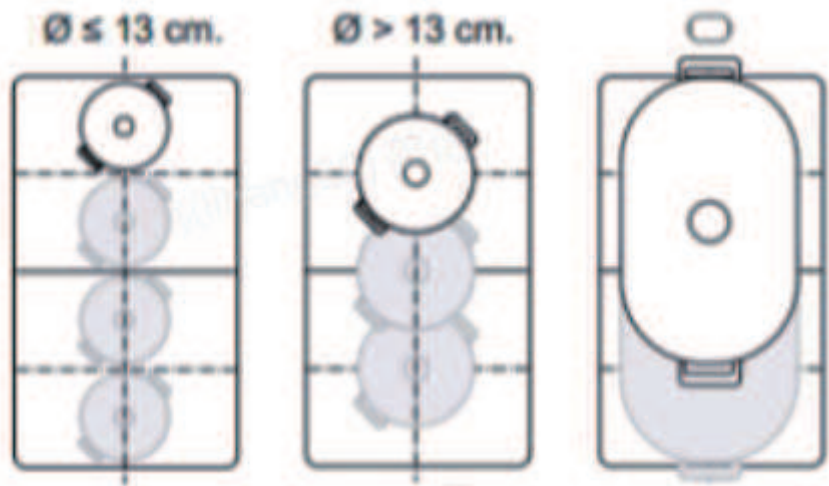
Manufacturer	Montpellier		
Model identification	MDAVIN80DF		
	Symbol	Value	Unit
Type of hob	Electric hob		
Number of cooking area	Two areas		
Heating technology	Induction cooking		
Diameter of useful surface for cooking zone Ø	Ø	-	cm
Diameter of useful surface cooking area L*W	L W	Left area: 37.5*20.5 Right area: 37.5*20.5	cm
Energy consumption per cooking zone or area	EC _{electric cooking}	Left area: 179.6 Right area: 182.3	Wh/kg
Energy consumption for the hob	EC _{electric hob}	181	Wh/kg
Energy consumption			
Annual energy consumption	AEC _{hood}	11.9	kWh/a
Energy efficiency class	-	A++	-
Energy efficiency index	EEl _{hood}	33.2	-
Fluid dynamic efficiency	FDE _{hood}	31.7	-
Fluid dynamic efficiency class	-	A	-
Lighting			
Lighting efficiency	LE _{hood}	N/A	lux/W
Lighting efficiency class	-	N/A	-

	Symbol	Value	Unit
Grease filtering			
Grease filtering efficiency	GFE_{hood}	80.2	%
Grease filtering efficiency class	-	C	-
Air flow volume (Air extraction)			
Maximum air flow at lowest setting in normal use	-	235	m ³ /h
Maximum air flow at highest setting in normal use	-	579	m ³ /h
Maximum air flow at boost setting	-	735	m ³ /h
Noise(Air extraction)			
Airborne acoustical A-weighted sound power emissions at lowest setting	-	47	dB
Airborne acoustical A-weighted sound power emissions at highest setting	-	62	dB
Airborne acoustical A-weighted sound power emissions at boost setting	-	68	dB
Power consumption			
Power consumption in off mode	P _o	0.42	W
Power consumption in standby mode	P _s	N/A	W
Air flow volume (Air recirculation)			
Maximum air flow at lowest setting in normal use	-	202	m ³ /h
Maximum air flow at highest setting in normal use	-	498	m ³ /h
Maximum air flow at boost setting	-	543	m ³ /h
Noise(Air recirculation)			
Airborne acoustical A-weighted sound power emissions at lowest setting	-	47	dB
Airborne acoustical A-weighted sound power emissions at highest setting	-	64	dB
Airborne acoustical A-weighted sound power emissions at boost setting	-	66	dB

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

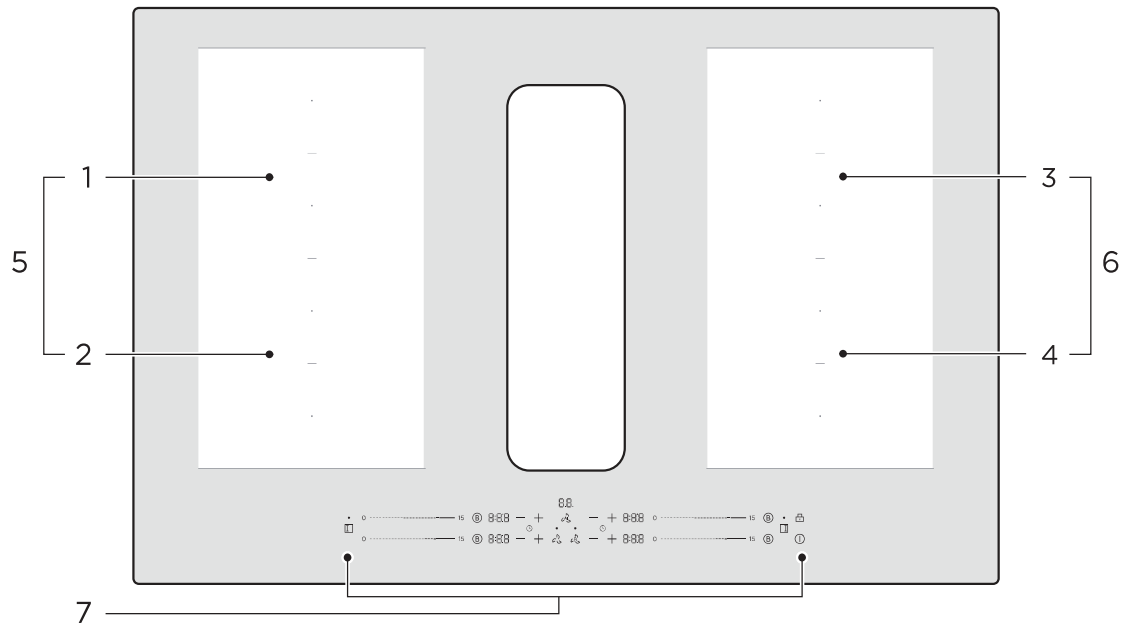
The base diameter of induction cookware		
Cooking zone	Minimum	Maximum
1 & 2 & 3 & 4	100	200
Flex pro zone	210	220*380

Position depending on the cookware size:



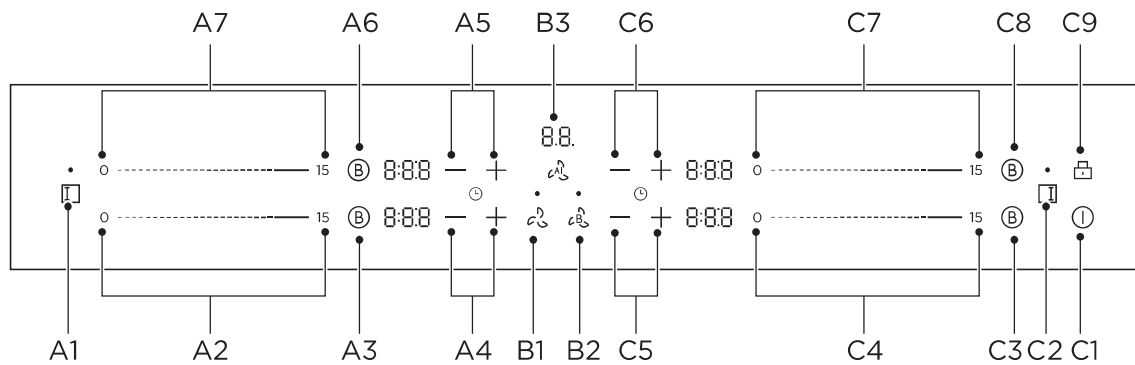
PRODUCT OVERVIEW

Top View



- | | | |
|--------------------------|--------------------------|--------------------------|
| 1. Max. 2200/3600 W zone | 2. Max. 2200/3600 W zone | 3. Max. 2200/3600 W zone |
| 4. Max. 2200/3600 W zone | 5. Max. 3300/3700 W zone | 6. Max. 3300/3700 W zone |
| 7. Control panel | | |

Control Panel



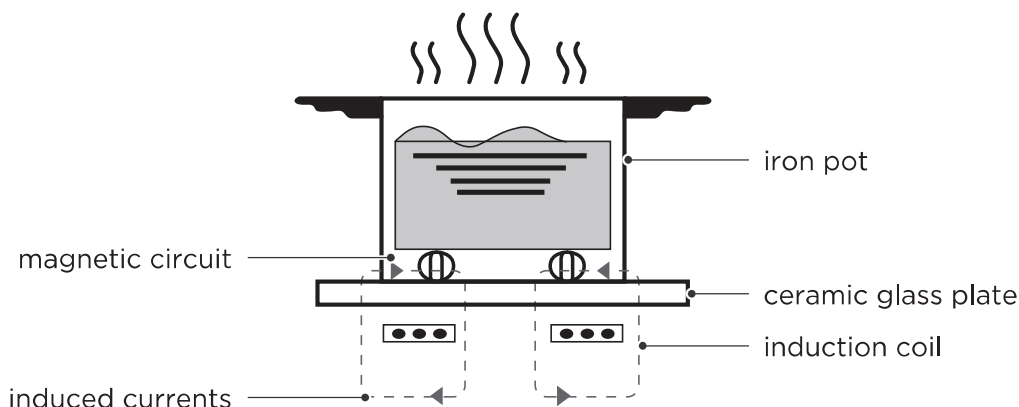
- | | | |
|-------------------------------|-------------------------------|------------------------------|
| A1. Flex pro control | A2. Power regulating controls | A3. Boost |
| A4. time regulating controls | A5. time regulating controls | A6. Boost |
| A7. Power regulating controls | | |
| B1. hood regulating control | B2. Boost | B3. Hob and hood Auto |
| C1. ON/OFF control | C2. Flex pro control | C3. Boost |
| C4. Power regulating controls | C5. time regulating controls | C6. time regulating controls |
| C7. Power regulating controls | C8. Boost | C9. Childproof Lock |

NOTE

All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

How it Works

Induction cooking is a safe, advanced, efficient and economical cooking technology. It generates heat directly in the cookware by electromagnetic vibrations, rather than indirectly by heating the glass surface. The glass gets hot because the heat is transferred from the cookware.



Operating Mode

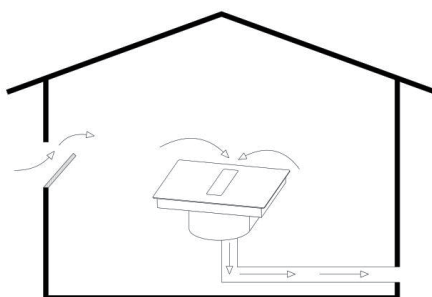
You can operate your appliance in air extraction mode or air recirculation mode.

Air extraction mode

The air is cleaned by a grease filter and conveyed to the outside via a duct system. With air extraction mode an adequate fresh air supply is required. The device can only extract the amount of air to the outside that is present in the room or which is drawn into the room.

The air must not be discharged into chimneys used to exhaust fumes from appliances burning gas or other fuels (not applicable to appliances that only re-exhaust air into the room). If the exhaust air is to be conveyed into a non-working flue or exhaust chimney, you must obtain the consent of the responsible heating engineer.

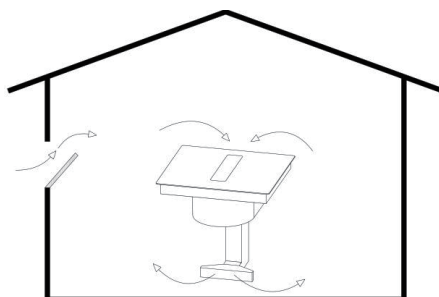
If the exhaust air is conveyed through an external wall, a telescopic duct should be used.



Air recirculation mode

The air is cleaned by a grease filter and two odour filters before being returned to the room. By introducing fresh air, The humidity in the room can be reduced.

With air recirculation mode, two odour filters must be installed. The different options for operating the appliance in air recirculation mode can be found in our catalogue. You can also ask your dealer.



Before Using Your New Appliance

- Read this guide, paying special attention to the “Safety Warning” section.
- Remove any protective film that may still be on your appliance.
- Set the operating mode.

The appliance is set to external exhaust mode by default.

How to set the hood exhaust mode

If you want to switch from external exhaust mode to internal exhaust mode, you can follow these steps:

1. In power off state, press and hold the childproof lock button  for 3 seconds to enter the childproof lock state.
2. Press and hold the A button  for 3 seconds (beep), the digit displays “ou” or “In 1” or “In2”, press the childproof lock button  to switch the hood exhaust mode, and press the power button  to confirm;

Digit display	Hood exhaust mode	Scenario description
Ou	Air extraction mode	Exhaust to the outside.
In 1	Air recirculation mode 1	Internal circulation mode and use odour filter.
In 2	Air recirculation mode 2	Internal circulation and install carbon cube filter.

QUICK START GUIDE

-  Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

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.
- Minimize 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 induction 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.

Heat Settings

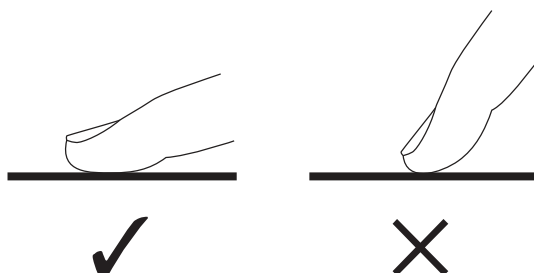
The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

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 - 5	• reheating • rapid simmering • cooking rice
6 - 11	• pancakes
12 - 13	• fried • cooking pasta
15/P	• stir-frying • searing • bringing soup to the boil • boiling water

OPERATION INSTRUCTIONS

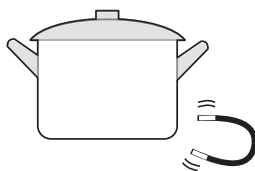
Touch Controls

- 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:

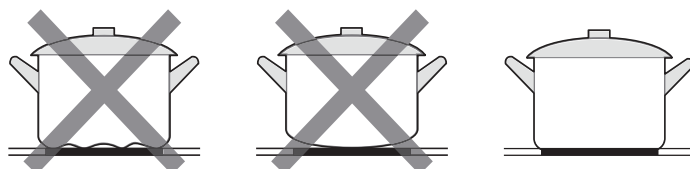


1. Put some water in the pan you want to check.
2. If  does not flash in the display and the water is heating, the pan is suitable.

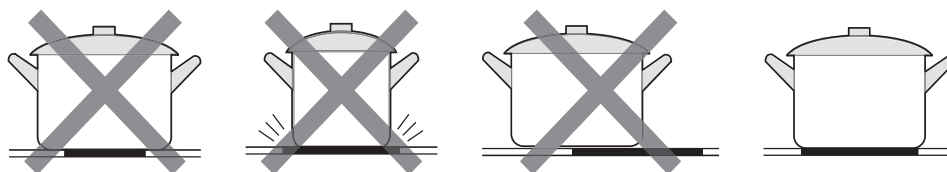
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- If the ferromagnetic part covers only partially the base of the pan, only the ferromagnetic area will heat up, the rest of the base may not heat up a sufficient temperature for cooking.
- If the ferromagnetic area is not homogeneous, but presents others material such as aluminum th may affect the heating up and the pan detection.
- If the base of the pan is similar to the pictures below the pan may not detected.



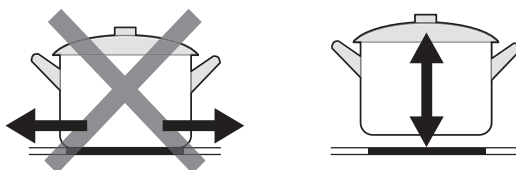
- Do not use cookware with jagged edges or a curved base.



- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.



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



How to Use

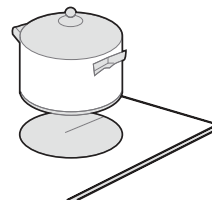
Start Cooking

Press and hold the On/Off control button for 1 second, the buzzer sounds once, and all digits display “-”, indicating that the appliance has entered standby mode.



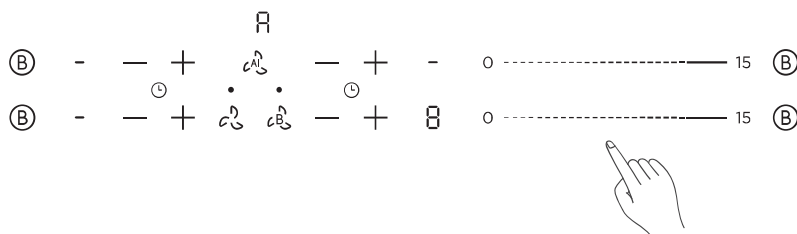
Place the appropriate pot on the cooking zone you want to use.

- Make sure the bottom of the pot and the surface of the cooking zone are clean and dry.

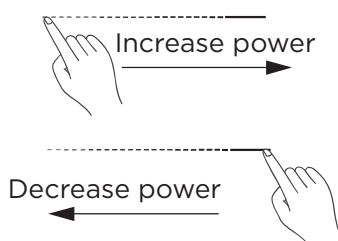


Use the slider to set the heating zone level

After the heating zone is activated, the hood will automatically start and enter the automatic mode. A is displayed on the digit.



- During cooking, you can use the slider to modify the heating level.



If  is displayed or  flashes alternately with the heating level

It may be caused by the following situations:

- You did not place the pot in the correct cooking zone.
- The pot you use is not suitable for induction cooking. Please refer to the section “Selecting the Right Pot”.
- The pot is too small or not properly centered on the cooking zone.

Finish Cooking

Method 1: Set the heating level of the heating zone to 0 to turn off the heating zone.

Set the hood running level to 0 to turn off the hood.

Method 2: Press the On/Off control button to turn off the appliance.

Residual Heat Display

The digits of the heating zone displays H/h, indicating that the surface temperature of the heating zone is high. Please do not touch the heating zone panel directly with your hands to avoid burns. If you want to continue heating other pots, you can use the hot heating zone to continue cooking, which can save energy.

When the surface cools to a safe temperature, the H/h display will automatically disappear.

Hood Control

Turn On hood

1. In standby mode, press the level button  of the hood to start the smoke extraction system;
2. Press the level button  of the hood to adjust the level to 0-3;
3. In standby mode, press the boost button  of the hood to enter boost mode.

Turn Off hood

Method 1: Tap the On/Off button.

Method 2: Press the level button  of the hood to adjust the level to 0, and hold the level button  for 3 seconds to set the level to 0.

Method 3: In hood auto mode, press the hood auto button  to exit the hood auto mode, and the level will be changed to 0.

Hood manual mode

Use the level button  or the boost button  of the hood to let the hood run at a fixed level, and manually adjust the air volume according to your cooking needs.

Hood auto mode:

1. Automatically change the operating state of the hood according to the state of the heating zone, and the digit displays A;
2. In standby mode, start the heating zone to enter the working state, and the hood automatically enters the automatic mode.
3. In the heating state of the heating zone, when the hood is in the off or manual mode, press the auto button  of the hood to enter the hood auto mode.

NOTE

Using high pots will cause the exhaust system to not work at the best efficiency. By placing the pot cover at an angle, the exhaust efficiency can be improved.

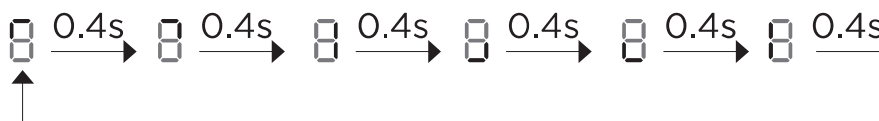
In the hood auto mode, the hood will turn off in 2 minutes after all heating zones stop working.

Heating Zone Boost Function

Using the boost function can heat faster than level 15.

Using the Boost Function:

In standby mode or when the heating zone is working, press the Boost button to turn on the boost function. The digit changes as follows.



Exit the Boost Function:

Method 1: Set the heating zone with the Boost function turned on to other levels.

Method 2: The boost duration ended.

Method 3: Press On/Off control.

Boost function can work in any heating zone. The boost function duration of a single heating zone is 10 minutes, and the flex pro zone boost function duration is 5 minutes.

- After boost ends, it automatically returns to the level setting before entering boost. If the level is 0 before entering the boost function, it automatically returns to the maximum level setting after boost ends.

NOTE

In order to protect the safety of household power supply, this appliance has a power management function. This function will limit the total power of the heating zone on the same side to within 3.7kw. If any heating zone is in the boost function, another heating zone starts working and the total power of the two heating zones on the same side may exceed 3.7kW, it will automatically exit the boost function and return to the maximum power level.

Hood Boost Function

Using Hood Boost Function:

- In standby mode or heating zone heating mode, press the boost button  of the hood to start the hood boost function, and the digit displays “b”.

Turn Off Range Hood Boost Function:

Method 1: Automatically exit after 5 minutes

Method 2: Use the level button  of the hood to set the hood level and exit the boost function.

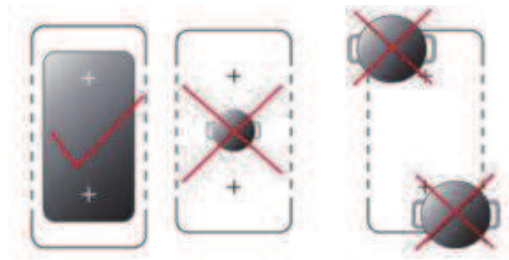
Method 3: Use the hood auto button  to set the range hood to automatic mode and exit the boost function.

NOTE

After the boost function runs continuously for 20 minutes, the boost function will automatically exit the next time you activate the boost function and the hood will run at the highest gear.

Flex Pro Zone

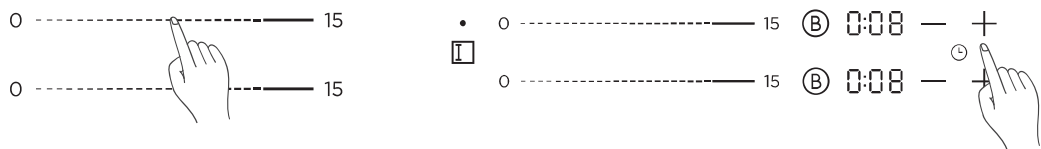
- This function combines the two heating zones on the same side into one large heating zone, so that pots with larger bottoms can be used for cooking.
- To ensure correct pot detection and even heat distribution, the pot should be placed correctly. When cooking with small pots, the flex pro mode will automatically exit.



Using Flex Pro Zone

In standby mode, press the flex pro button  to activate the flex pro function. The flex pro zone indicator light will light up .

- When the long side of the pot is less than 21 cm, it is not recommended to turn on the flex pro mode.
- Operate any slider that makes up the flex pro zone heating zone to set the level;
- Operate the timer button that makes up the flex pro heating zone to set the timer.



Exit Flex Pro Zone

- Operate the slider that makes up the flex pro zone heating zone to set the level. Setting the flex pro level to 0 will automatically exit the flex pro mode in 3 seconds.
- When the flex pro zone is working, press the flex pro button  to exit the flex pro mode, the flex pro indicator light turns off, and the level of the front and rear heating zones remains unchanged and continues to heat.
- Press the power button to turn off the appliance.

Childproof Lock

- Lock the control area to prevent accidental operation (for example, children accidentally turn on the cooking area).

Lock control	
Press and hold the childproof lock button for 3 seconds.	The digit displays “Lo”.
Unlock control	
Press and hold the childproof lock button for 3 seconds.	

When the appliance is in childproof lock state, except for the power-off and unlocking operations, other controls are disabled. In case of emergency, you can always use the On/Off button to turn off the appliance, but you should unlock it before the next operation starts.

Timer Control

Automatically turn off the heating zone after the set timer time is reached.

The maximum settable time is the default operating time of the current level. Please refer to the default working time.

Setting Timer

Setting One Zone

1. In standby mode, touch the slider to set the heating zone level to put the heating zone into heating mode.
 - When the timer is set, it will start to count down after flashing 3 times.
 - The digits shows the remaining time.
2. Set the timer by operating the timer button
 - Press “-” or “+” button to reduce or increase the timer by 1 minute.
 - Press and hold “-” or “+” button to reduce or increase the timer by 10 minutes.
 - When the timer is reached, the heating zone will automatically turn off.

Setting Multiple Zones:

The steps for setting multiple zones are similar to those for setting one zone. The timer for each heating zone is set and displayed independently.

Cancel the Timer

Method 1 :Setting the timer to 0:00 will automatically cancel the timer function in 3 seconds.

Method 2:Press and hold the “-” and “+” buttons for 1 second and the timer function of the corresponding heating zone will be canceled.

Default Working Time

The default working time is a safety protection function for your appliance. If the appliance is not operated for a long time, it will automatically turn off. The default working time for different power levels is shown in the following table:

Induction:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (minutes)	480	480	480	360	360	360	240	240	240
Power level	10	11	12	13	14	15			
Default working timer (minutes)	120	120	120	90	90	90			

Hood:

Power level	1	2	3
Default working timer (minutes)	480	240	120

1. The maximum manual timer shall not exceed the default working time of the heating zone. When the timer is greater than the default working time of the current level, the timer will automatically change to the default working time of the current level.
2. In the timer display state, you can press the slider to view the level of current heating zone. After entering the level display, press or slide the slider to set the level.

Power Management Function

- Professional after-sales personnel need to set the appropriate maximum output power according to the conditions of the household power grid. The factory default is 7.4kw.
- The appliance will work at a maximum output power not exceeding the current setting to avoid the risk of overload.

Enter Maximum Output Power Mode

Step 1: Press and hold the childproof lock button  for 3 seconds in the off state to enter the childproof lock state

Step 2: Press and hold the boost button (B) on the left rear for 3 seconds.

Step 3: Press and hold the boost button (B) on the left front for 3 seconds, and the digits is as shown on the right.



Maximum Output Power Selection

Use the childproof lock button  to select different maximum output power levels, and press the power button (I) to confirm.

This appliance has 5 maximum output powers available, with a power range of 2.8kW~7.4kW. The comparison between the maximum output power and the digits display is as follows.

Left front digit display	Right front digit display	Maximum power (W)
28	00	2800
35	00	3500
45	00	4500
58	00	5800
74	00	7400

Hood Delay Off Mode

After finishing cooking and turning off the appliance, you can set the delay to turn off the hood to make the air in the kitchen fresher (default is that the range hood turns off immediately).

1. In power off state, press the On/Off button  to enter the standby state. Within 10 seconds, press and hold the auto button  of the hood for 5 seconds to set the delay off mode (as shown in Figure 1), press the childproof lock button  to select the delay time (as shown in Figure 2), and press the On/Off button  to confirm;
2. Digits display instructions: Left front digit: tS indicates the set time; right front digit: indicates the set time (min), default is 0; the options include 0min, 1min, 2min, 5min, 10min and 20min.

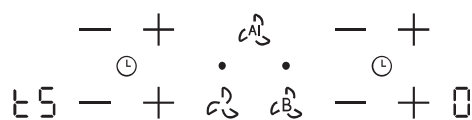


Figure 1



Figure 2

Patients with pacemakers should consult a doctor before using this appliance.

CLEANING AND MAINTENANCE

To keep your appliance working efficiently for a longtime, it is important to clean and maintain it carefully.

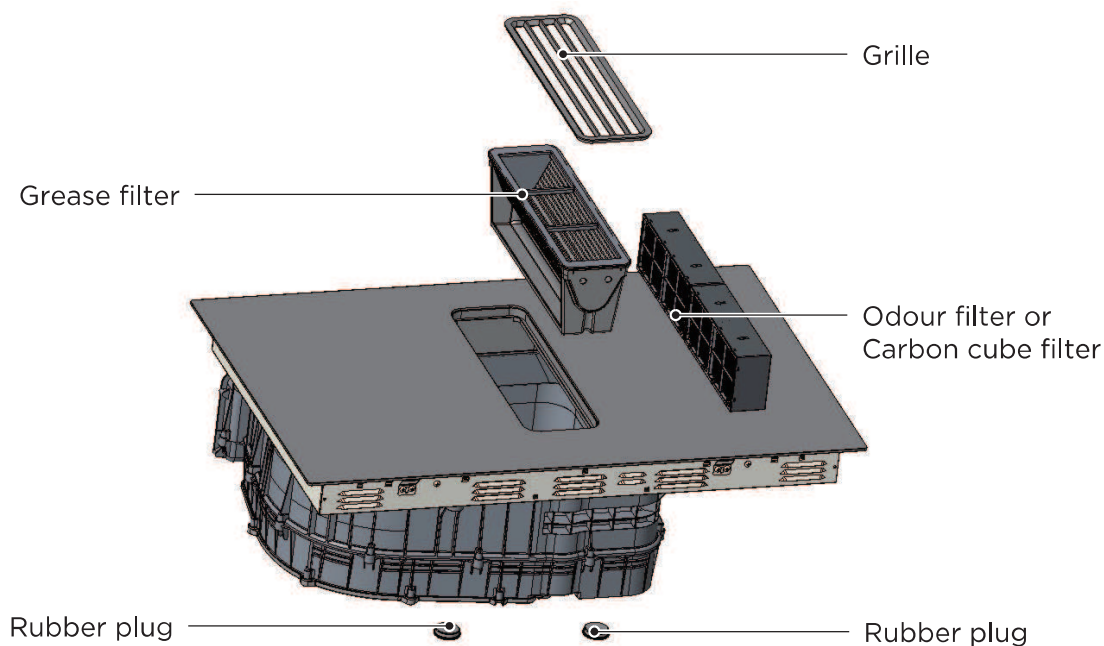
Cleaning the Hob

What?	How?	Important!
Everyday soiling on glass. (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	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.	• 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.	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces: 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.	• 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.	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.	• 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.

Components to Be Cleaned Or Replaced

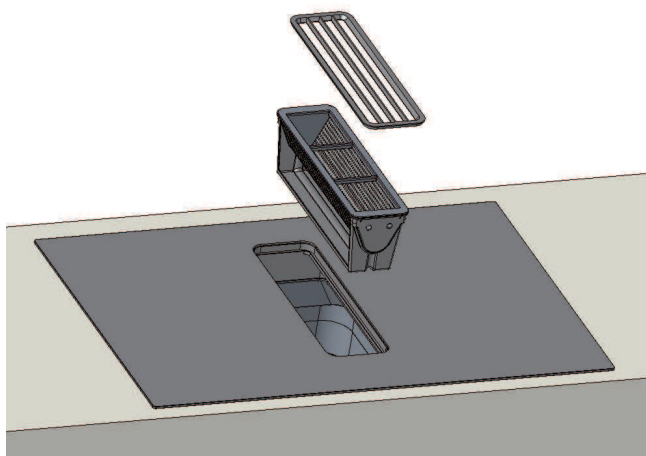
To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

The following overview shows the components of the appliance that you either replace or clean.

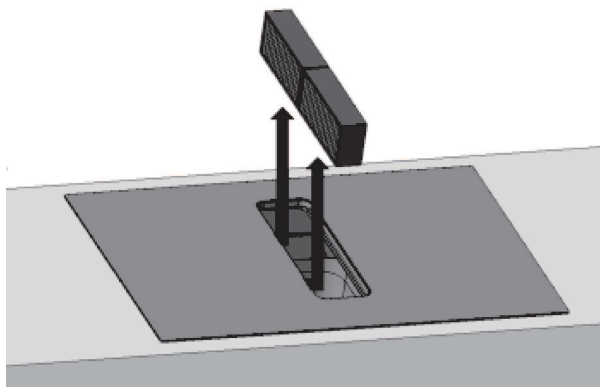


Replacing the Odour Filter

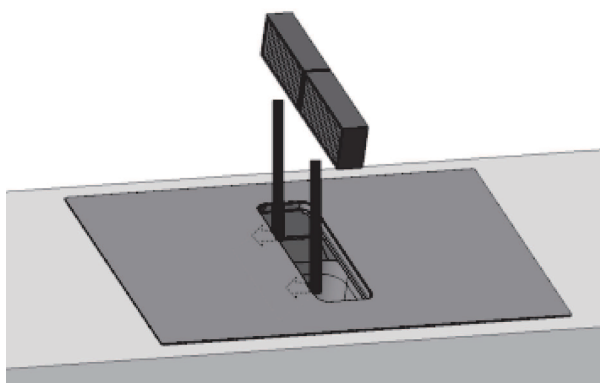
- You can obtain odour filters from specialist retailers or customer service.
1. To keep them in good working order, only use genuine replacement filters.
 2. **ATTENTION!**
 - Falling grease filters and grille may damage the hob below.
 - Remove the grille and the grease filter, and dispose of them properly.
- Grease may accumulate in the bottom of the container. Hold the grease filter level to prevent grease from dripping out.



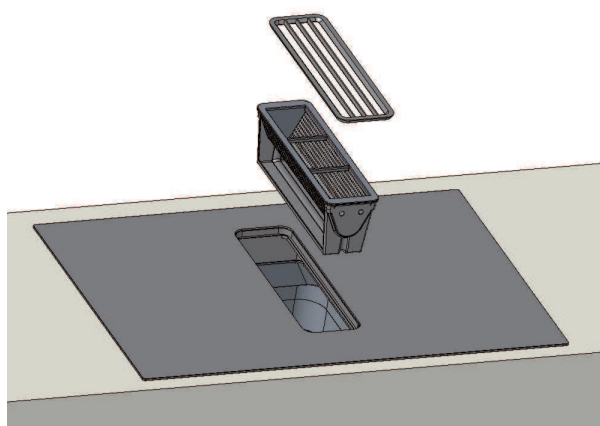
3. Remove the two odour filters, and dispose of them properly.



4. Insert two odour filters into the left of the appliance.



5. Insert the grease filter, and Cover the grille.



Reset odour filter reminder time

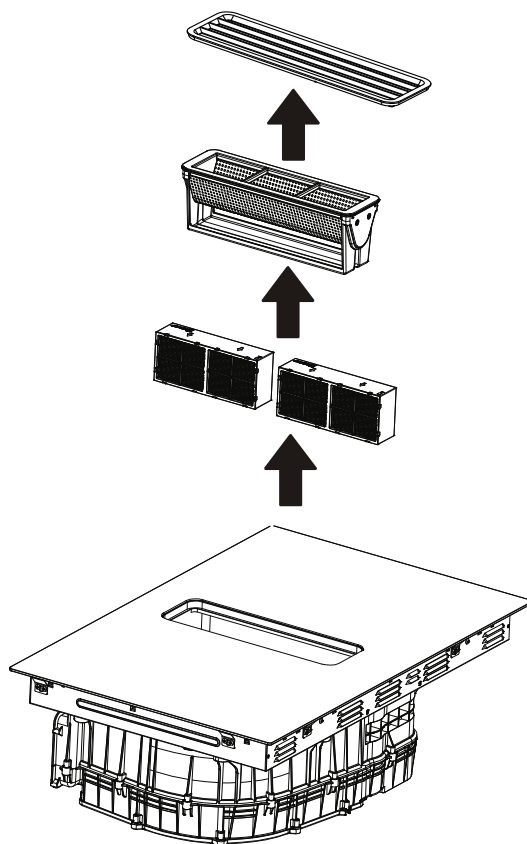
1. Refer to the odour filter replacement guide to complete the odour filter replacement.
2. In power off state, press and hold the childproof lock button  for 3 seconds to enter the childproof lock state.
3. Press and hold the level button  of the hood for 3 seconds to reset the odour filter reminder time. The digit displays "CL", indicating that the reset is complete .

Cleaning or Replacing Carbon Cube Filter

When the cooker surface displays the “FC” code, it means that the carbon cube filter needs to be replaced. You can get the carbon cube filter from a professional retailer or customer service.

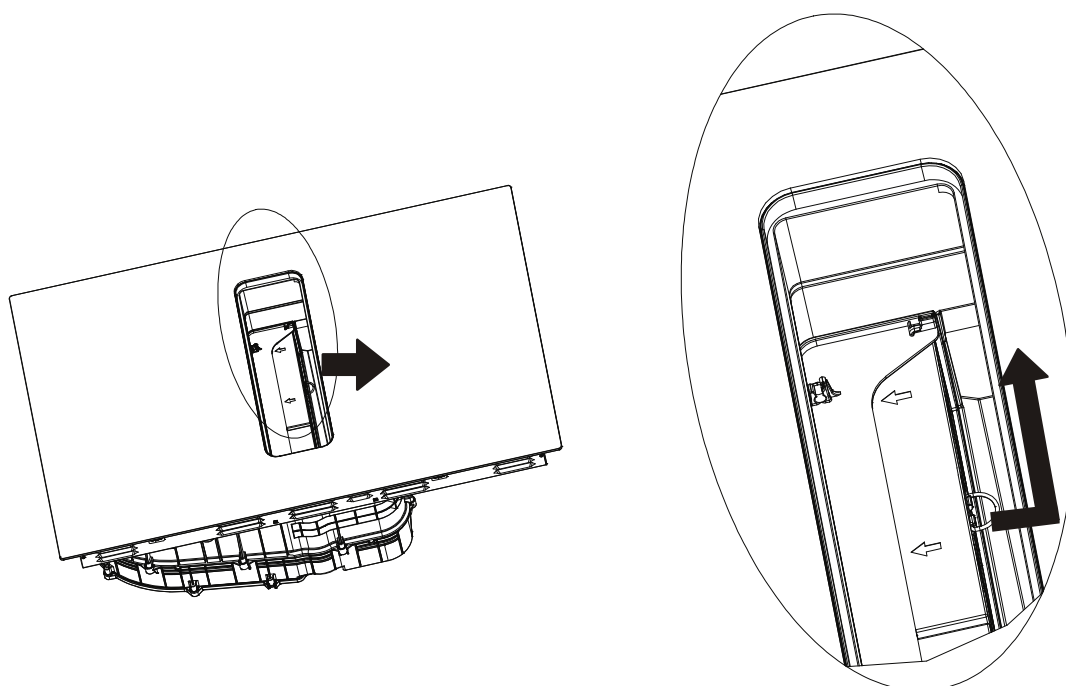
How to remove the carbon cube filter:

Remove the grille, grease filter and carbon cube filter from top to bottom.



NOTE

When removing the carbon cube filter, pull the metal ring of the filter to the right, then lift it up to remove the filter.



Cleaning Carbon Cube Filter

To keep your appliance working efficiently, it is important to clean carbon cube filters about every 2 months.

1. Put the carbon cube filter in the dishwasher, add detergent, and use the standard mode (1.5h-3h) to clean it.
2. Soak the carbon cube filter in hot water (60-80°C) for 1-2 hours, add detergent to the hot water, and then rinse with clean water.
3. To keep the carbon cube filter in good working condition, please clean it regularly; after reaching the 5-year service life, please replace it in time.

Draining carbon cube filter

1. Put the cleaned carbon cube filter block into the oven and bake it for 3 hours (150°C).
2. Use a warm air dryer to dry it for 0.5 hours.

NOTE

1. Do not use strong alkaline or heavy oil-based cleaners (dishwashing tablets/powder from Finish, Somat or Ecover recommended) as they may damage the carbon cube filter.
2. The hot water temperature should not exceed 80°C as this may damage the carbon cube filter.
3. The baking temperature should not exceed 200°C as this may damage the carbon cube filter.
4. Do not use external force to scrub the carbon cube filter as this may cause damage.

Replacing carbon cube filter

Insert a new carbon cube filter, and then install the grease filter and grille in turn.

Resetting life reminder time

1. Refer to the odour filter replacement guide to complete the carbon cube filter replacement
2. In power off state, press and hold the childproof lock button  for 3 seconds to enter the childproof lock state
3. Press and hold the level button  of the hood for 3 seconds to reset the odour filter life reminder time. The hood digit displays "CL", indicating that the reset is complete.

Cleaning the Grille and Grease Filters

The grease filters filter the grease from the cooking vapour. To keep it in good working order, you must clean the grease filter regularly.

WARNING...Risk of fire!

Fatty deposits in the grease filters may catch fire.

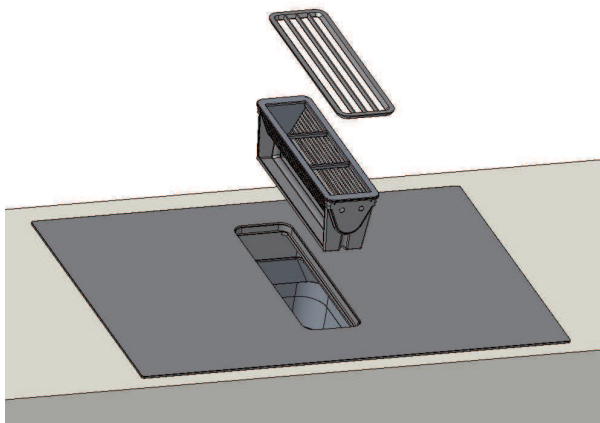
- Never operate the appliance without a grease filter.
- Clean the grease filters regularly.
- Never work with naked flames close to the appliance (e.g. flambéing).
- Do not install the appliance near a solid fuel heating appliance (e.g. wood- or coal-burning) unless the heating appliance has a sealed, non-removable cover. There must be no flying sparks.

1. ATTENTION!

Falling grease filters may damage the hob below. (It is recommended to clear the grease filter every 7 days)

Remove the grille and the grease filter, and dispose of them properly.

- Grease may accumulate in the bottom of the container. Hold the grease filter level to prevent grease from dripping out.



2. Clean the grille.

- See chapter “Cleaning the grease filters or grille manually”

3. Clean the grease filters.

- See chapter “Cleaning the grease filters or grille manually”
- See chapter “Cleaning the grease filter in the dishwasher”

4. If required, remove the odour filters or acoustics filters and clean the appliance from the inside.

- See chapter “Replacing the odour filter”

5. If any objects get into the appliance, remove these objects and ensure that the supply to the over-flow container is not blocked.

6. Wipe out the inside of the appliance with soapy water and a dish cloth.

7. After cleaning, reinsert the dried metal grease filter.

Cleaning the grease filters or grille manually

1. Soak the grease filter or grille in hot soapy water.
2. Use a brush to clean the grease filter or grille.
Do not use aggressive, acidic or alkaline cleaning products.
Use special grease solvent for stubborn dirt.
3. Rinse the grease filters thoroughly.
4. Allow the grease filters to drain.

Cleaning the grease filter in the dishwasher

1. Place the grease filters loosely in the dishwasher and do not jam it in.
For optimum cleaning results, lay the grease filter on the filter side in the dishwasher.
Do not clean heavily soiled grease filters with utensils.
Do not use aggressive, acidic or alkaline cleaning products.
2. Start the dishwasher.
Select a temperature of no more than 70.°C.
3. Allow the grease filters to drain.

Cleaning the Cavity and Sewage

From the rubber plug, drain liquids or objects that come into the appliance from above.

Requirement: The appliance has cooled and the residual heat indicator has gone out.

1. Pull out the rubber plug with one hand and Hold the bin with the other hand, drain liquids or objects from the rubber plug
2. Ensure that the supply to rubber plug is not blocked, before plugging it back into place.
Remove any objects that have entered the appliance once it has cooled down. To do this, remove the grease filter.

TROUBLESHOOTING

The appliance may malfunction during use. The following table contains possible causes and solutions to the malfunction. In order to save time and money that you may spend on calling the service center, it is recommended to read the table below carefully.

Problem	Possible cause	What to do!
Unable to turn on.	No power.	Make sure it is connected to the power supply and the power supply is enabled. Check if there is a power outage in your home or area. If you have checked everything and the problem persists, call your supplier.
Touch controls have no response.	Control panel is locked.	Cancel the childproof lock. Refer to the "childproof lock Function" section for instructions.
Difficult to operate touch controls.	There may be a thin film of water on the control panel, or you may have used the tip of your finger when touching the control panel.	Make sure the touch control area is dry and use the pulp of your finger when touching the control.
Glass panel is scratched.	Pots have rough edges. Unsuitable, abrasive cleaning brush or cleaning product is used.	Use pots with a flat, smooth bottom. Refer to "Selecting the Right Pot", "CLEANING AND MAINTENANCE".
Some pots make crackling or rattling noises.	This may be due to the construction of your pot (different metal layers vibrate differently).	This is normal and does not indicate a malfunction.
The appliance makes a low humming sound when used on a high temperature setting.	This is caused by the appliance technology.	This is normal, but the noise should subside. When you lower the heat setting, the noise will decrease or even disappear.
Fan noise from the appliance.	The cooling fan built into your appliance is activated to protect the electronic components from overheating. It may continue to run even after you switch off the appliance.	This is normal and no action is required. It is not necessary to switch off the power to the appliance while the fan is running.
The pot does not heat up and the No Pot symbol is displayed on the digit.	The appliance cannot detect the pot because it is not suitable for induction cooking. The appliance cannot detect the pot because it is too small for the cooking area or is not correctly placed in the cooking area to match the size of the cooking area.	Use a pot suitable for induction cooking. See the "Selecting the Right Pot" section. Place the pot in the center and make sure that the bottom matches the size of the cooking area.
The appliance or the cooking area switches off unexpectedly, accompanied by an audible prompt. An error code is displayed on the digit.	Technical failure.	Restart the appliance. If the anomaly continues, write down the error code, switch off the appliance, and contact the supplier.

The appliance is equipped with a self-diagnosis function. This test enables the technician to check the function of several components without disassembling or removing the cooker from the worktop.

Problem	Possible cause	What to do!
E1, E2, E7	Temperature sensor failure.	Please contact the supplier to replace the cooker surface temperature sensor.
E3, E4	Temperature sensor of the IGBT failure.	Please contact the supplier to replace the cooker surface temperature sensor.
EU	The communication between the display board and the main control board is abnormal.	The display board is abnormal or the main control board is abnormal or the connection line between the display board and the main control board is abnormal. Please contact the supplier.
EL, EH	Abnormal power supply voltage.	Please check whether the power supply is normal. Re-power on after the power supply is normal.
C1	The temperature of the glass panel is high.	Please restart after the appliance has cooled down.
C2	Temperature sensor of the IGBT is high.	Please restart after the appliance has cooled down.
F5	Cooling fan failure.	Restart the appliance. If the failure still occurs, please contact the supplier to replace the cooling fan.
b3	The temperature of the motor IPM module is high.	Please restart after the IPM cools down.
b5	Motor start failure.	Check whether there is foreign matter inside the motor and restart.
b7	Motor start failure or motor system failure.	Check whether there is foreign matter inside the motor and restart. If the abnormality continues to occur, it may be that the motor connection line is abnormal. Please contact the supplier.
bd	Communication failure between the display board and the hood driver board.	It may be that the display board or the hood driver board is abnormal, or the connection line between the display board and the hood driver board is abnormal. Please contact the supplier.
EF	Multiple function buttons are pressed at the same time.	Restart after cleaning the operation panel If the abnormality continues to occur after restarting, please contact the supplier.
FC	Filter replacement reminder.	Internal circulation mode filter replacement reminder; refer to the filter replacement guide to replace the filter.

Error codes during use and solutions;

Error code	Problem	Solution
Auto-recovery		
EL, EH	The power supply voltage is not within the rated voltage range.	Please check whether the power supply is normal. Power on and work after the power supply is normal.
C1	The cooker surface temperature is high.	Wait for the cooker surface temperature to return to normal. Touch the "On/Off" button to restart the appliance.
C2	High temperature of IGBT.	Wait for the temperature of the IGBT to return to normal. Touch the "On/Off" button to restart the appliance. Check whether the fan runs smoothly; if not, replace the fan.
b3	The current of the hood driver board is abnormal.	Touch the "On/Off" button to restart the appliance.
b7	The motor failed to start.	Check whether there is foreign matter inside the motor and restart the hood. Touch the "On/Off" button to restart the appliance.
No automatic recovery		
E2	Cooker plate temperature sensor failure - short circuit.	Check the connection or replace the Cooker surface temperature sensor.
E1	Cooker plate temperature sensor failure - open circuit.	
E7	Cooker plate temperature sensor failure - invalid.	
E4	Temperature sensor of the IGBT failure - short circuit.	Replace the power board.
E3	Temperature sensor of the IGBT failure - open circuit.	
b5	Failed to start the hood or motor system error.	Restart; if the fault persists, replace the hood driver board or motor.
bd	Communication failure between the display board and the hood driver board.	Replace the hood driver, power board or display board, and check if the connecting wires are damaged.

Specific Failure & Solution

Fault	Problem	Solution A	Solution B
The LED indicator does not light up after the unit is plugged in.	No power is supplied.	Check if the plug is firmly inserted into the socket and the socket is working properly.	
	Failed to connect the power board and the display board.	Check the connection.	
	The power board is damaged.	Replace the power board.	
	The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The cooking mode indicator lights up, but heating does not start.	The cooker temperature is too high.	The ambient temperature may be too high. The air inlet or exhaust port may be blocked.	
	There is a problem with the fan.	Check if the fan runs smoothly; if not, replace the fan.	
	The power board is damaged.	Replace the power board.	
The heating stops suddenly during operation and the digit flashes U.	Wrong pot type.	Use a suitable pot (refer to the manual).	Pan detection circuit is damaged, replace the power board.
	The pot diameter is too small.		
	The cooker has overheated.	The appliance has overheated. Wait for the temperature to return to normal Press the "ON/OFF" button to restart the appliance.	
The heating area on the same side displays U.	Failed to connect the power board and the display board.	Check the connection.	
	The display board of the communication part is damaged.	Replace the display board.	
	The main board is damaged.	Replace the power board.	
The fan motor makes an abnormal sound.	The fan motor is damaged.	Replace the fan.	

Specific Failure & Solution

Failure	Problem	Solution A	Solution B
The extraction performance of the cooktop extractor has decreased.	The grease filter is extremely dirty.	Clean or replace the grease filter.	
	The odour filter/carbon cube filter is extremely dirty.	Change new odour filters or clean carbon cube filters (see “Changing the odour filter or cleaning carbon cube filter”).	
	There is an object/a lot of water in the air guiding housing (e.g. cleaning cloth).	Remove the object.	Drain water. (see “Clean the cavity and sewage”).
The ventilation system continues to run even though the cooking zones have been switched off.	The reason is that the appliance extracts residual cooking fumes from the kitchen.	Wait until the hood motor switches off automatically.	

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 appliance.

6 Here For You

6.1 After-sales assistance

If you continue to experience problems with your appliance, please call the Montpellier customer service helpline on: **03333 234473 opt 3**

Please have all your product details available, including the model number, serial number, original sales invoice (clearly showing model number, date of purchase and your retailer's details) before registering a fault.

The service call cannot progress without this information.

Your 2 year Manufacturer's guarantee

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new Montpellier appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorised modification or inexperienced repair.
- Cost of Call-out where a fault cannot be found with the appliance. Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you. Use of the appliance by anyone other than the Householder. Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement. Repair costs incurred that have not been authorised by Montpellier service and/or carried out by a non-approved Montpellier engineer.

- Montpellier Appliances do not accept claims for consequential loss, rusting, corroding, delivery damage or scratches.

YOUR GUARANTEE IS VALID ONLY IN THE UK & THE REPUBLIC OF IRELAND

To register your appliance simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online at:

montpellier-appliances.com/support

...or by phone, call our warranty registration department on **08081 961 388**

SERVICE HELP - LINE

Should your appliance develop a fault, please call the Montpellier customer service helpline on:

03333 234473 opt 3

Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailer's details before registering a fault.

Montpellier Domestic Appliances Ltd.

Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 8JU

www.montpellier-appliances.com



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