

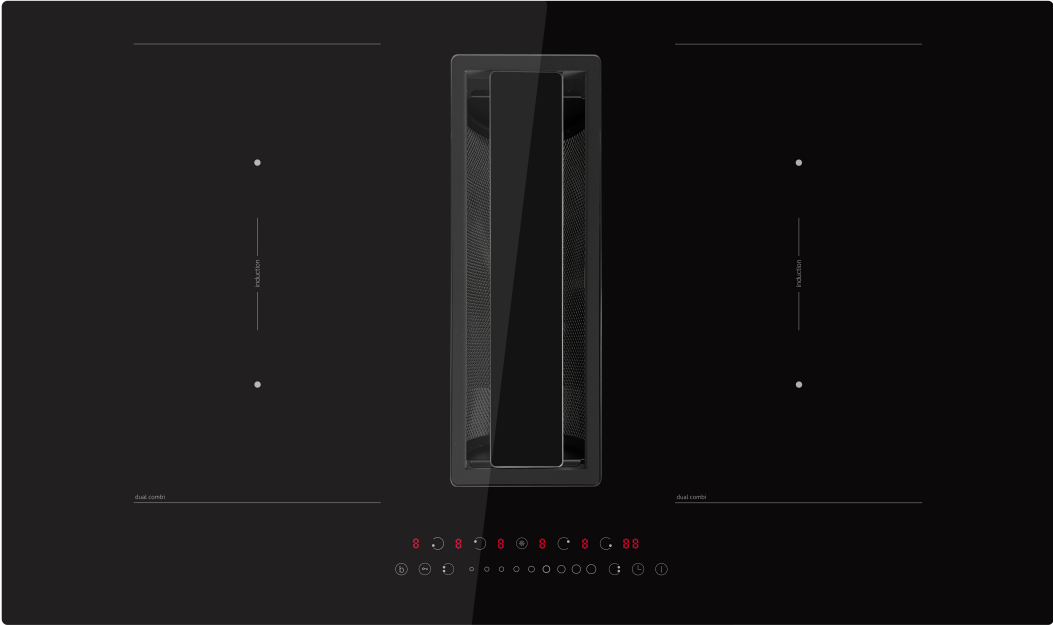
ViandPro Cooker Hood

Installation And User's Manual



AQUILON.90

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SAFETY INSTRUCTIONS COOKER HOOD

- Thank you for purchasing this cooker hood. Please read the instruction manual carefully before you use the cooker hood, and keep it in a safe place.
- The installation work must be carried out by a qualified electrician or competent person. Before you use the cooker hood, make sure that the voltage(V) and the frequency (Hz) indicated on the cooker hood are exactly the same as the voltage and the frequency in your home.
- The manufacturer and the agent will not bear any responsibility for the damage caused by inappropriate installation and usage.
- Children under the age of 8 must not use the cooker hood.
- The appliance is not intended for commercial use, but only for household and similar environments.
- The cooker hood and its filter mesh should be cleaned regularly in order to keep it in good working order.
- Before cleaning, switch the power off at the main supply.
- Clean the cooker hood according to the instruction manual and keep the cooker hood from the danger of burning.
- Do not put the cooker hood near fire!
- If the appliance does not function normally, contact the manufacturer or a specialist company.
- This device may be only used by children 8 years old or older and persons with limited physical, sensory and mental capabilities and / or lack of experience and knowledge, provided that they have been instructed in use of the device by a responsible person who understands the associated risks.
- 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.
- If the range hood is used at the same time as appliances burning gas or other fuels, the room must be adequately ventilated.
- Do not flambe under the range hood. Accessible parts may become hot when used with cooking appliances.

Important Hints on Installation

- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).
- Regulations concerning the discharge of air have to be fulfilled.

Important Notes about the Extraction Mode



WARNING

Risk of poisoning from exhaust gases sucked back. Never operate the device in extraction mode simultaneously with an open flue appliance when there is not adequate airflow guaranteed.

Open flue combustion equipment (for example, gas, oil, wood or coal-fired heaters, tankless water heaters, water heaters) pulls combustion air from the room and runs it through an exhaust pipe or chimney to the outside. In the extraction mode, indoor air is removed from the kitchen and the adjacent rooms - without sufficient air intake this creates a vacuum. Toxic gases from the chimney or extraction flue can thereby be sucked back into the living spaces.

- Always ensure that a sufficient supply of fresh air is guaranteed and that the air can circulate.
- An air supply / extractor box alone does not ensure compliance with the limit value.

Safe operation is only possible when the negative pressure in the room where the appliance is located does not exceed 4 Pa (0.04 mbar). This can be achieved when the air required for combustion can flow through openings that are not closable, for example in doors, windows, in conjunction with an air supply / extractor box or through other technical measures. In any case, consult a qualified chimney sweep who can assess the entire ventilation of your house and propose appropriate measures for adequate ventilation.

If the hood is used exclusively in the recirculation mode, unrestricted operation is possible.



WARNING

Fire hazard from flying sparks. Only install equipment on a fireplace for solid fuels (for example, wood or coal), if a closed, non-removable cover is available.

SAFETY INSTRUCTIONS INDUCTION HOB

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.



CAUTION

Risk of injury! Panel edges are sharp. Failure to use caution could result in injury or cuts.

General 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.
- 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.
- This device may be only used by children 8 years old or older and persons with limited physical, sensory and mental capabilities and / or lack of experience and knowledge, provided that they have been instructed in use of the device by a responsible person who understands the associated risks.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 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.

- 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. A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote - control system.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in 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

Risk of fire! do not store other items on the cooking surfaces, expect pans and pots.

INSTRUCTIONS ON USE AND MAINTENANCE

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, immediately switch off the appliance, unplug the power cord from the wall outlet and contact a qualified technician.
- Switch off the induction hob before cleaning and maintenance and pull out the mains plug.
- 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.

**CAUTION**

Risk of burns! 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.

**WARNING**

Risk of injury! 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.

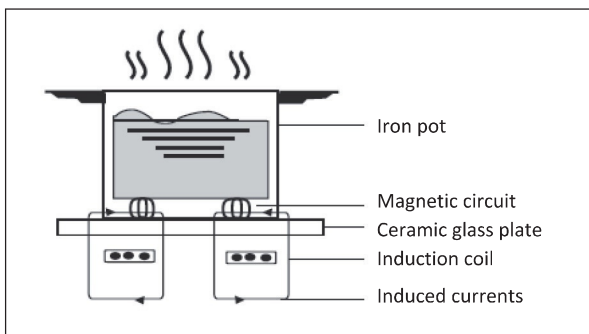
General Instructions

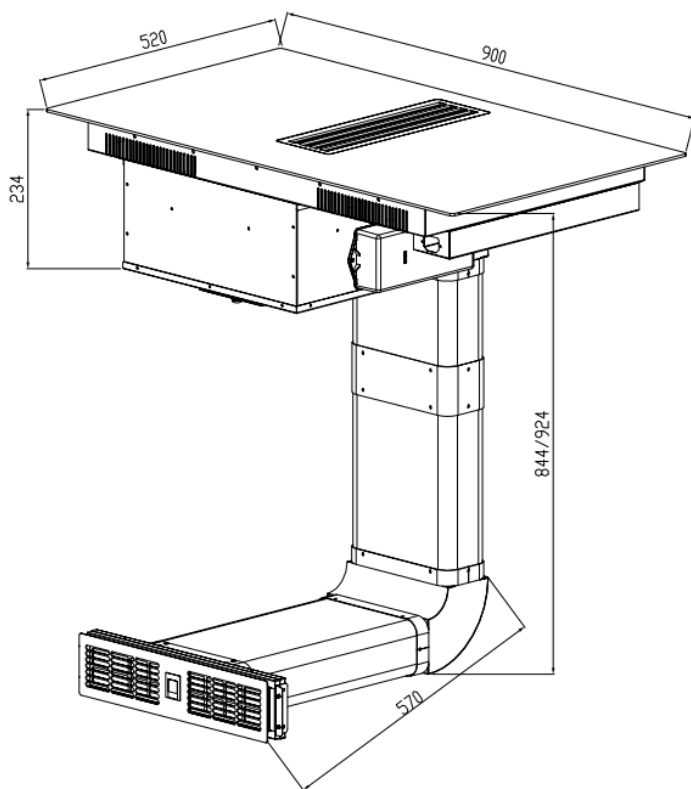
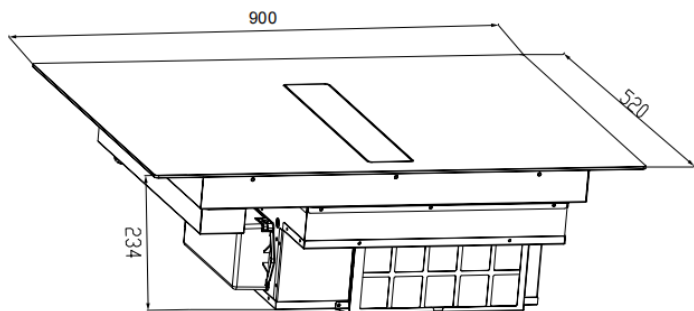
- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory 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 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.
- 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.

OPERATING 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.



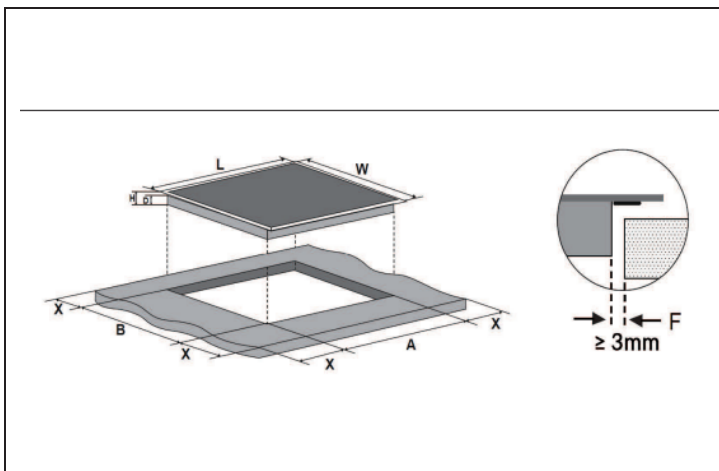


INSTALLATION

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30 mm. 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.

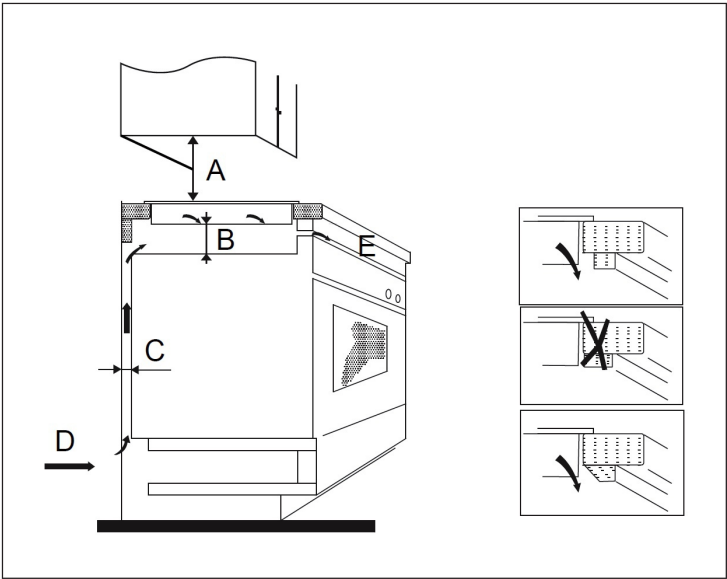
NOTE: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 5 mm.



L	W	H	A	B	X
900	520	61	775	495	min 50

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.

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



NOTE: The dimensions given in the table are mm.

A	B	C	D	E
760	min. 50	min. 30	Air intake	Air exit 10 mm

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 and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding 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.

Cautions



WARNING

Risk of injury! The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.

- The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
- The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the table surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- A steam cleaner is not to be used.

Connecting the Hob to the Mains Power Supply



WARNING

Risk of injury! 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:

- The domestic wiring system is suitable for the power drawn by the hob.
- The voltage corresponds to the value given in the rating plate.
- The power supply cable sections can withstand the load specified on the rating plate.

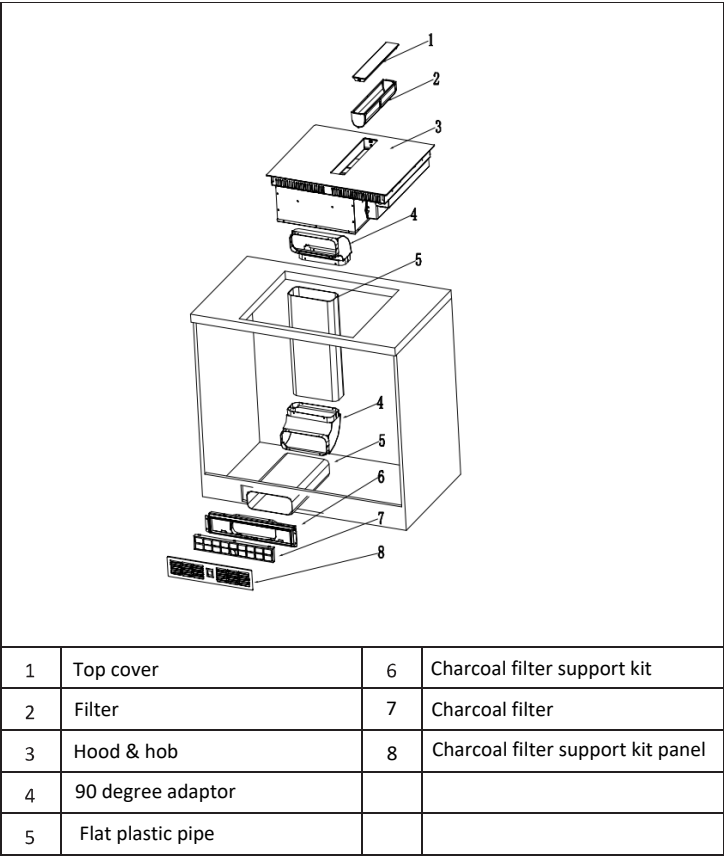
To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

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

INSTALLING THE COOKER HOOD

Overview



Installation

1. Make sure that all components included in the scope of delivery are complete.
2. Cut a hole of size (w x d) 875*501mm
3. Follow the instructions below.

Precautions

- The device must be installed by qualified personnel. Do not attempt to install the unit yourself.
- Do not install the appliance directly above a dishwasher, refrigerator, freezer, washing machine or tumble dryer as moisture may damage the electronics of the appliance.
- Install the induction stove in such a way that the heat radiation can be guaranteed.
- The surface surrounding the appliance and the adjacent wall should be heat resistant.
- To prevent damage, the interlayer and adhesive must be heat-resistant.

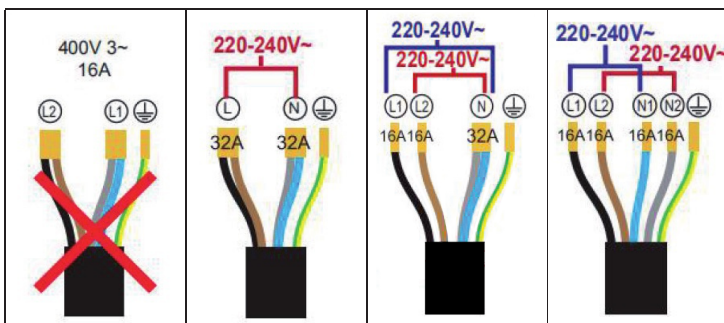
Establish power connection

NOTE: This device may only be connected to the power outlet by a qualified person.

- Before connecting to the power supply, make sure that:
 - the wiring in your home is suitable for the requirements of the unit;
 - the voltage of the socket corresponds to the voltage indicated on the nameplate of the device;
 - the power cord complies with the requirements specified on the rating plate of the unit.
- Do not use adapters, reducers, or branches in combination with the product as this may result in overheating and fire hazard.
- Take care that the power cord does not come into contact with hot components of the device. The power cord must be installed so that its temperature does not exceed 75 °C at any time.

NOTE: If you are unsure whether the wiring in your home is suitable for the unit, contact your electrician. Any modifications should only be made by a qualified electrician.

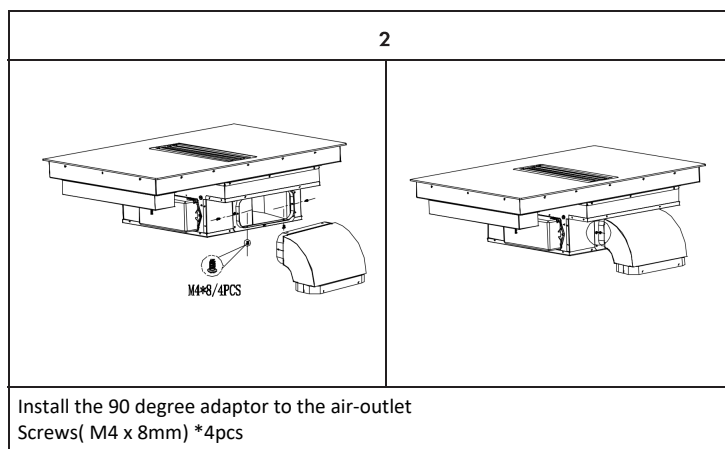
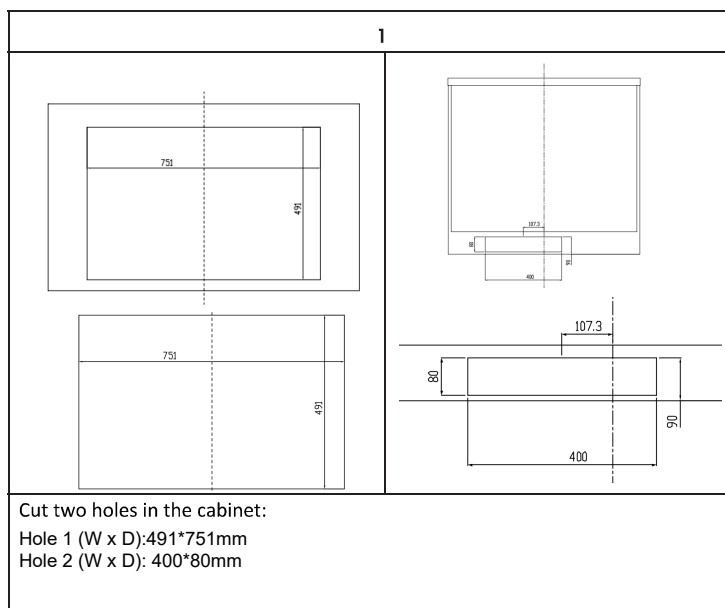
The power supply must comply with national standards. The connection method is shown below:



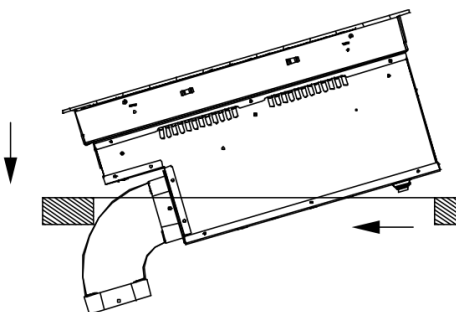
Electrical Safety Instructions

- If the power cord is damaged or needs to be replaced, contact the manufacturer, customer service, or a similarly qualified person to prevent hazards.
- When connecting the product directly to the power outlet, install a multi-pin circuit breaker with a minimum distance of 3 mm between the contacts.
- Installation must comply with national regulations.
- The power cable must not be bent or twisted.
- The power cord must be checked regularly for damage by qualified personnel.
- The yellow / green cable must be connected to the grounding cable and the terminals of the unit.
- The manufacturer is not liable for damage caused by missing or improperly performed grounding.
- The power outlet used for the equipment must be easily accessible at all times.

Installation Steps

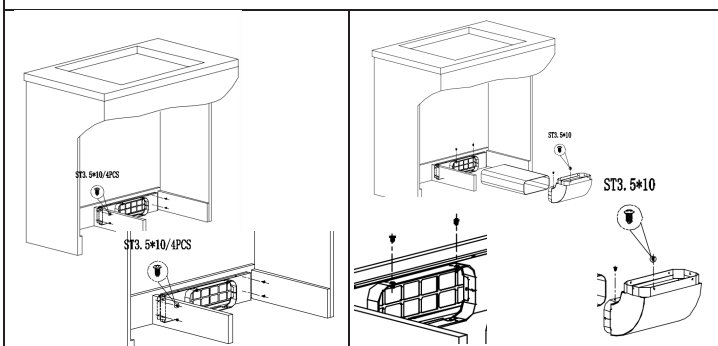


3



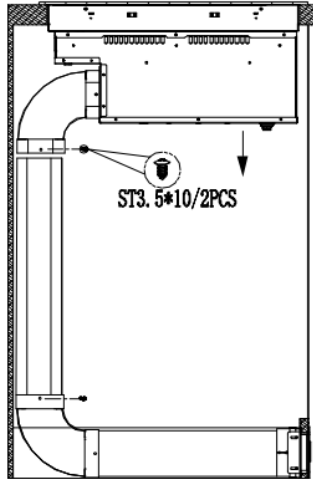
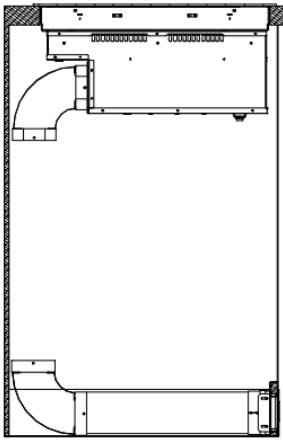
Slant the hob and attach it to the cabinet.

4



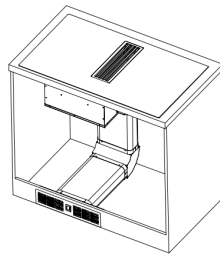
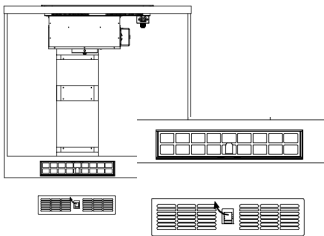
Install the charcoal filter support kit on hole 2 with screws(ST3.5*10)*4pcs
Install the flat plastic pipe & 90 degree adaptor on the support kit with (ST5*10)

5



Install the flat plastic pipe as pic with ST3.5*10 screws 2pcs

6



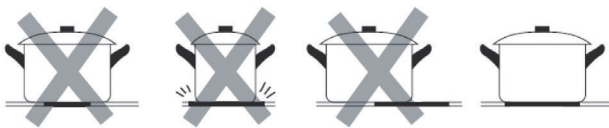
After attach the charcoal filter panel into the charcoal filter support kit, and then finished the install.

CHOOSING THE RIGHT COOKWARE

NOTE: 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. Always lift the pot off the induction hob. Do not pull on the pot as this may scratch the glass.



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.

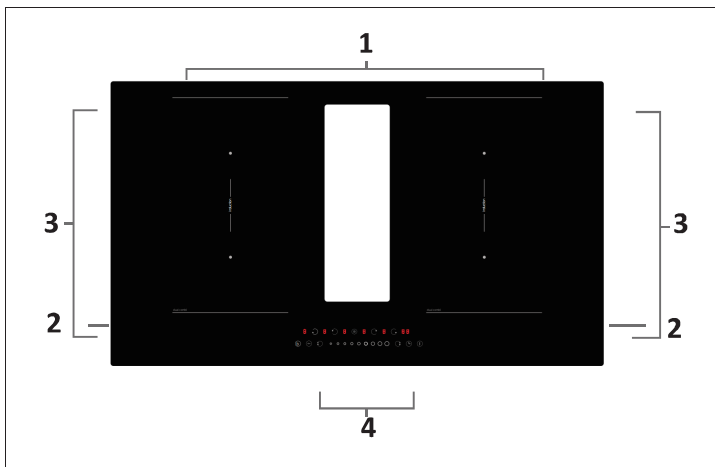


Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency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

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.



DEVICE OVERVIEW



1	Front Left & right Zone 1800W, Booster 2100w, plate size 190cm
2	Rear left & right zone 1800W, Booster 2100W, plate size 190mm
3	Flexible zone 3000W, booster 3600W, 210*390mm
4	Control area

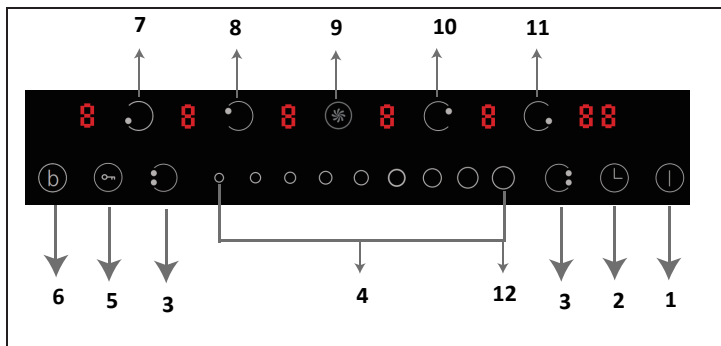
NOTE: The cooking zones automatically adjust to the diameter of the cookware. However, the bottom of the cookware must have a certain diameter. To achieve the best efficiency of your hob, place the cookware in the middle of the cooking zone.

Minimum diameter and maximum diameter

- Zone 1 & Zonge 2 : 140mm(min.) to 190mm(max)

CONTROL PANELS

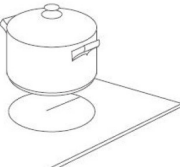
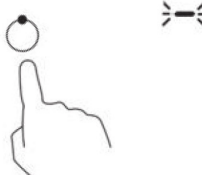
Control panel



1. On/off keys
2. Timer keys
3. Flex zone for right & left side
4. Slider touch control for hood & hob 0-1-2-3-4-5-6-7-B
5. Child lock keys
6. Booster keys for induction
7. Select keys for lower left zone
8. Select keys for front left zone
9. Cooker hood select keys
10. Select keys for front right zone
11. Select keys for lower right zone
12. Booster for hood & hob

OPERATION

Commissioning

1	2	3
		
Touch the on/off button on the control panel of the induction hob. After switching on, the appliance beeps once and "-" is displayed on all screens. The appliance is now in standby mode.	Place suitable cookware on the hob you wish to use. Make sure that the hob and the underside of the cookware are clean and dry.	When you touch the heating field selection, an indicator light next to the button flashes.
4		
		
Select the desired heating setting.		Select the desired cooking zone.

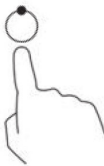
- If no heat setting is selected within one minute, the unit will automatically turn off. In this case, start from step 1 again.
- You can adjust the heat setting at any time during the cooking process.
- Press one of the appropriate buttons to either increase or decrease the heat setting.

When "U" or "_" flashes on the screen together with the heat setting, it means that:

- there are no cookware on the selected hob or
- the cookware you are using is not suitable for induction or,
- the cookware is either too small for the hob or is not in the centre of the hob.

NOTE: Heating will not start until suitable cookware is placed on the hob. if no suitable cookware is placed on the hob, the appliance wil automatically switch off.

Ending the cooking process

1	2
	
Touch the button on the hob that you want to switch off.	Turn off the corresponding hob by sliding your finger to the left over the control until the screen displays "0".

3	4
	
Switch off the entire hob by pressing the On/Off button.	Be especially careful when the screen displays "H", as the hob will still be hot. When the hob has cooled down and can be touched without risk of burns, the display goes out. You can also use this to save energy, as it helps keep pots warm.

Activate parental lock

- You can lock the buttons to prevent the unit from being accidentally switched on (by children, for example).
- When parental control has been activated, all buttons except the On/Off button and the Stop & Go function button are disabled.
- To activate the parental lock, press the  button. "Lo" is then displayed on the screen.

Deactivating the parental lock

- To cancel the key lock, make sure that the unit is switched on.
- Touch the key with the key symbol.
- You can now use all keys again.

NOTE: When parental control has been activated, all buttons except the On/Off button and the Stop & Go function button are disabled. This means that the device can always be switched off in an emergency. However, the parental control must be deactivated before the next use.

Overheating protection

The device has an internal overheating protection. As soon as the unit detects overheating, it switches off automatically.

Small object detection

If cookware of unsuitable size or induction-unsuitable cookware (e.g. aluminium) is used or other small objects (e.g. knives, forks, keys) are left on the appliance, it will automatically switch to standby mode after one minute. The appliance's fan continues to run for one minute.

Automatic Power Off

Performance level	1	2	3	4	5	6	7	8	B
Preset time (h)	8	8	8	4	4	4	2	2	2

When the cookware is removed from the appliance, it stops heating immediately and switches off after 1 minute.

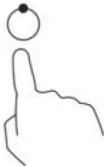
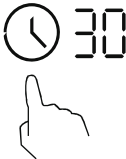
Timer

The timer can be used in two different ways:

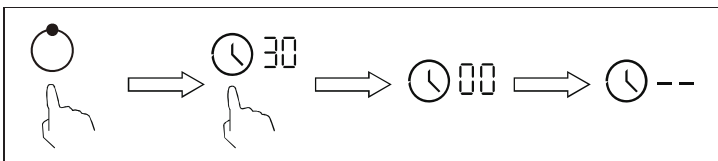
- The timer can be set so that only one hob is switched off after the time has expired.
- A time between "00" and "99" can be set in the timer.

Once the timer is set, the countdown starts. The remaining time until the countdown expires is displayed on the screen and the timer symbol flashes every 5 minutes. The unit will beep for 30 seconds and the timer display will show "-" when the countdown has expired.

Switching off a single hob automatically

1	2
	
In the hob selection, touch the hob for which you want to activate the timer (for example, 30 minutes).	Touch the timer symbol. The display flashes in two places. First select "3" and then press the timer symbol again. The display will then still flash in one place. Select "0" and complete this step. The timer display starts flashing and "30" is displayed on the screen. Adjust the time by sliding your finger over the controller.

- If two digits are flashing in the timer setting and you move your finger from left to right across the controller, the time will increase by 10 minutes. Moving your finger from right to left across the control decreases the time by 10 minutes.
- If one digit in the timer setting is flashing and you slide your finger across the controller from left to right, the time is increased by 1 minute. Sliding your finger across the controller from right to left decreases the time by 1 minute.
- When the time setting exceeds "99", the timer automatically restarts at "00". if the time setting is "00", the timer setting is cancelled. "-" is displayed on the screen. Press the Timer button to cancel the timer directly.



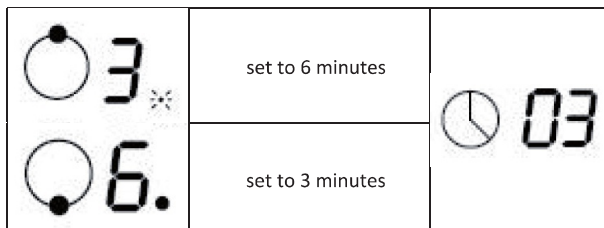
3	4
When the timer is activated, the countdown starts immediately. The remaining time is displayed on the screen and the timer display flashes every 5 seconds. The red dot next to the power indicator lights up to indicate that the corresponding hob has been selected.	When the hob timer has started, the corresponding hob is automatically switched off and "H" is displayed on the screen. Other cooktops will continue to operate if they have been previously switched on.

Switching off several hobs automatically

1. If you apply the timer setting to more than one hob, the shortest time is always displayed on the screen (example: hob 1 setting : 3 minutes; hob 2 setting: 6 minutes; the timer display shows "3").

NOTE: The red dot next to the power indicator lights up to indicate that the timer display shows the time setting of this hob.

2. If you want to display the timer setting of the other hobs, press the corresponding hob in the hob selection. The screen will then show the time remaining until the countdown is over.



3. When the hob timer expires, the corresponding hob automatically goes off and the screen displays "H".

Note: If you want to change the time until a hob turns off automatically after you have already set the timer, you must start again from step 1.

COOKING GUIDELINES

**WARNING**

Take care when frying as the oil and fat heat up very quickly. 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

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 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 work 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.

NOTE: 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

Power level	Suitability
1-2	1. Warming up small amounts of food 2. Melting chocolate 3. Simmering 4. Slow heating
3-4	1. Warming up 2. Rapid simmering 3. Cooking rice
5-6	1. Pancakes
7-8	1. Brief frying 2. Cookign pasta
9	1. Deep frying and searing 2. Bringing soup to a boil 3. Bringing water to a boil

CLEANING AND CARE

NOTE: Before any maintenance or cleaning work is carried out, disconnect the appliance from electricity supply and ensure the appliances is completely cool.

What?	How?	Important!
Boilovers, melts, and hot sugary spills on the glass	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: 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.

What?	How?	Important!
Boilovers, melts, and hot sugary spills on the glass	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: 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.

TROUBLESHOOTING

Problem	Possible causes	What to do
The cooktop 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.
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 cleanign'.
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.

Problem	Possible causes	What to do
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 requires no action. Do not disconnect the power to the induction hob while the unit's fan is still running.
Pans do not become hot.	1. The induction hob cannot detect the pan because it is not suitable for induction cooking. 2. 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. 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.	Technical fault.	Please note down the error letters and numbers, disconnect the power to the induction hob and contact a qualified technician.

PRODUCT DATA SHEET

Information according to Regulation (EU) No. 65/2014 Measurement and calculation methods according to EN 61591:2020+A11:2020, EN IEC 60704-1:2021, EN 60704-2-13:2017, EN 50564:2011

AQUILON.90 TECHNICAL DATA*

Type	Cooker hood	
Material	Black + Glass	
Installation-width in cm	90	
Island installation	x	
Touch control	Touch	
Recirculation	✓	
Annual energy consumption (AEC _{hood})	45.9kW/h	
Energy efficiency category	A	
Fluid dynamical efficiency (FDE _{hood}) Fluid	27.3	
dynamical efficiency category Lighting	B	
efficiency (LE _{hood})	N/A lux/W	
Lighting efficiency category	N/A	
Grease separation	71.4%	
Grease separation category	D	
Air flow **	218.2m ³ /h	463m ³ /h
Maximum air flow Q _{max}		
Air flow at boost setting	-	483.5m ³ /h
A-rated noise emission **	50 dB	69dB
Power consumption off (P _o)	0.42W	
Power consumption standby (P _s)	N/A	
Power consumption lighting system (W _l)	n/a	
Connected load	7200W	
Illuminant	x	
Power consumption per illuminant unit	n/a	
Voltage / frequency	220 - 240 V AC / 50-60 Hz	
Height adjustment in cm	n/a	
Grease filter / material / dishwasher-proof	1	aluminium ✓
Carbon filter ***	1*CF05 / optional	
Installation material	✓	
Instruction manual	✓	

NOTES ON ENVIRONMENTAL PROTECTION

1. Make sure there is sufficient air supply during cooking so that the cooker hood can work efficiently and with low operating noise.
2. Adjust the fan speed to the amount of steam produced while cooking. Use the intensive mode only when necessary. The lower the fan speed, the less energy is consumed.
3. If large amounts of steam are produced when cooking, select a higher fan speed in time. If the cooking steam has already spread throughout the kitchen, the cooker hood must be operated for longer.
4. Switch off the cooker hood when it is no longer needed.
5. Clean the filter at regular intervals and replace it if necessary to increase the effectiveness of the ventilation system and prevent fire hazards.
6. Always put the lid on when cooking to reduce cooking steam and condensation.

HINTS ON DISPOSAL



According to the European waste regulation 2021/19/EU this symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate 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 council or your household waste disposal service.