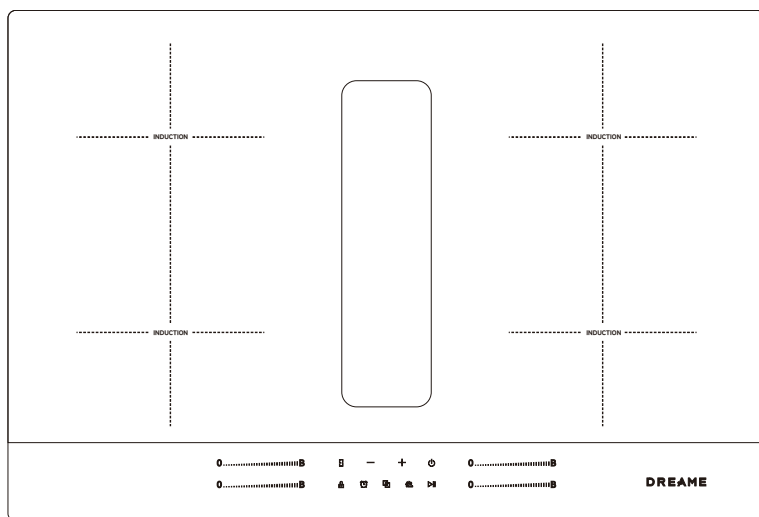


Induction Hob With Integrated Ventilation System

User Manual

Model Number: VI24-VZ4P01MDEU



Please read this manual carefully before using the product and keep it for future reference.

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1. List

Nama	Quantity
Induction Hob	1
Oil cup	1
Activated carbon filter screen	1
Exhaust pipe connection	1
Sponge strip	2
Steel fixing sheet	4
Screw	4

Regarding the process of using an induction cooker correctly:

Step 1: After plugging in, enter standby mode

Step 2: Choose the right cookware for induction hob

Step 3: Adjust the power level by sliding the bar

Step 4: The timer function can be used to set the time.

Step 5: The child lock function lights up and the machine cannot be operated

except ON/OFF. Users need to press the child lock button for 3 seconds to unlock it.

Step 6: After finish cooking, press the power button to turn off the machine. If the surface temperature exceeds 60°C, “H” keeps flashing until the temperature drops down to below 60°C, and the fan continues to work within 3-5 minutes.

Step 7: Wait until the surface cools down before cleaning the machine. Please note repeated use without cleaning it properly and timely will make it difficult to clean if there are oil stains on it. It is suggested to clean the surface every time it is used.



2. Safe and Notice

READ ALL INFORMATION BEFORE USE.

- 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 supervisor or instruction concerning use of the appliance in a safe way and understand the hazards of involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

- The temperature of accessible surface may be high when the appliance is operating.

WARNING:

- If the product fails, to avoid danger, please find a local repair center for repair.
- The installation and replacement of the machine or any parts of the appliance must be done by professionals. Manufacturers and agents are not liable for injuries or property damage cause by improper installation, improper use or improper maintenance.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed in the hotplace since they can get hot.
- Household and indoor use only.
- When the appliance is not un use and before cleaning, unplug and appliance from the outlet first.
- To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid.
- The appliance is only intended for the purpose described in user manual. Do not use it or any parts of the appliance out if the intended use to avoid risk.
- The use of attachments which are not recommended or sold by the appliance manufacturer may cause a risk of injury.
- The disassembled packaging materials (plastic bags, foam, plastic parts, etc.) should be placed out of the reach of children, as they may cause harm or danger.
- This hob comes with cooling fans with air vent underneath the worktop itself. If there is a drawer under the worktop, do not put any paper or small light objects in it as they could be sucked up by the fan, damaging it or compromising its function.

2. Safe and Notice

- Do not use aluminum foil to protect parts of the hob.
- Keep the area around the hob free from combustible material (plastic, paper, etc.) or flammable liquids which may catch fire.
- After using the hob, you should use the control button to shut down. Do not rely on the hob to detect that there is no pot and turn it off by itself.
- Do not heat the unopened sealed or airtight container, because it may explore if heated.
- The hob part of this product is equipped with a “child lock” button, which can avoid improper use by children and others, and can also avoid accidentally starting the hob during cleaning.
- Do not block the air inlet of the hood during use, and do not let water or soup flow into the air inlet box.
- The round filter under the metal mesh of this product needs to be cleaned regularly to maintain a good suction effect. Please make sure that the power has been cut off before cleaning.

Always remember before carrying out any cleaning or maintenance work, always make sure that the appliance is disconnected from the mains supply by unplugging the power cord from socket-outlet.

- Do not flame under the range hood.
- 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.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.



Caution, hot surface



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 old shall be kept away unless continuously supervised.
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of external timer or separated remote-control system.
- Danger of fire: Do not store items on the cooking surfaces.

WARNING:

 Do not dispose of electrical appliances as unsorted municipal waste, use separated collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substance can leak into the groundwater and get into the food chain, damaging your health and well-being.

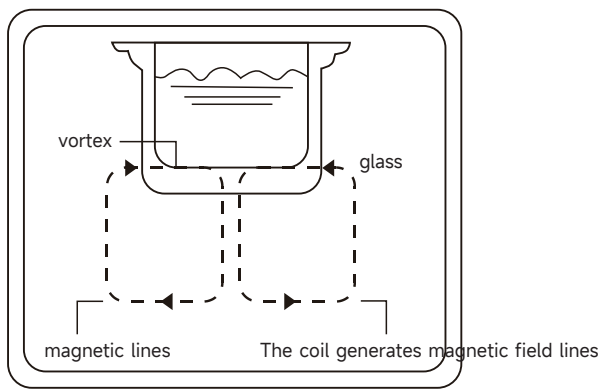
3. Heating Technology

Thank you for choosing our company's induction hob combination series products. Please read this manual carefully before use and keep it properly for future reference.

Introduction

Our company's hob combination series products have two heating methods:

a. Adopting advanced electromagnetic heating technology: its working principle is based on the principle of magnetic field induced eddy current heating, using current to generate a magnetic field through a coil. When the magnetic force in the magnetic field passes through the bottom of the iron containing pot, countless small eddy currents will be generated, causing the pot itself to heat up at high speed, and then heat the food inside the pot. Its characteristics include fast heating, high thermal efficiency, no open flame, no smoke, no harmful gases, no thermal radiation to the surrounding environment, and good safety.

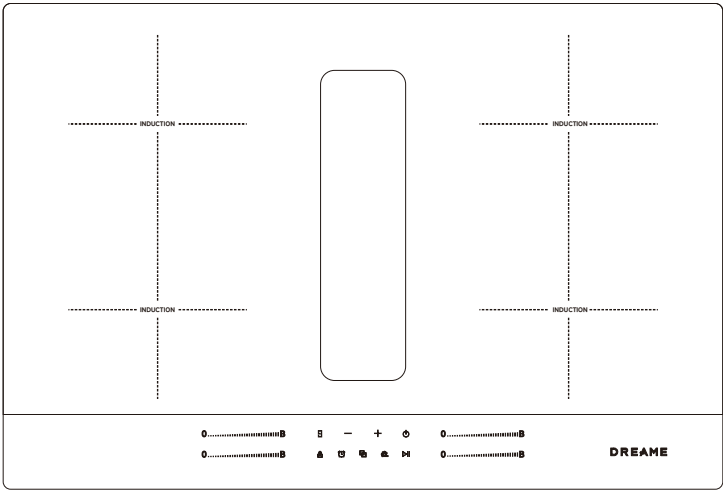


Electromagnetic heating

4. Description of a accessory diagrams

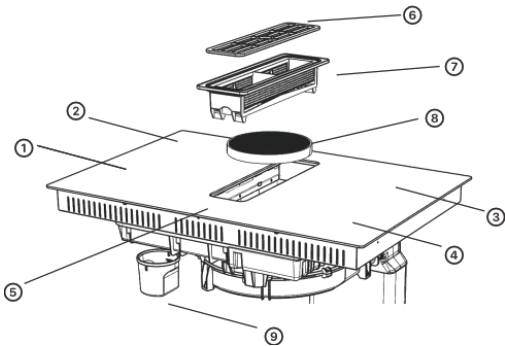
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Model Name	Voltage	Power	Product Size	Cut-out Size
VI24-VZ4P01MDEU	220-240V~50/60Hz	7200W	770*520*208mm	750*500mm



VI24-VZ4P01MDEU

5. Product Structure



- 1-4 Cooking zone
- 5 Control Panel
- 6 Metal grid
- 7 Air inlet box
- 8 Filter element
- 9 Oil cup

6.1 Control Panel Design



6.2 Explanation of Functions

	ON/OFF		Reduce power/timer
	Timer		Increase power/timer
	power adjustment of the hood		Child lock
	Power boost of the hood		Flexi zone
	Pause of the hob		

6.3 Operation Instructions

6.3.1 ON/OFF

- 1) Touch “ON/OFF”, and you will hear a “beep” sound. The machine is in standby mode. If there is no operations within 30s, the machine turns off automatically.
- 2) Under standby mode, the indicator display “--”.

6.3.2 Power adjustment

Slide the power bar “0.....B” of the desired cooking zone to adjust the power.

Power level ranges from P1~B. Please note under the boost function, the machine runs at the maximum power for 5 minutes. After 5 minutes, its power drops to level 9 automatically.

6. Operation

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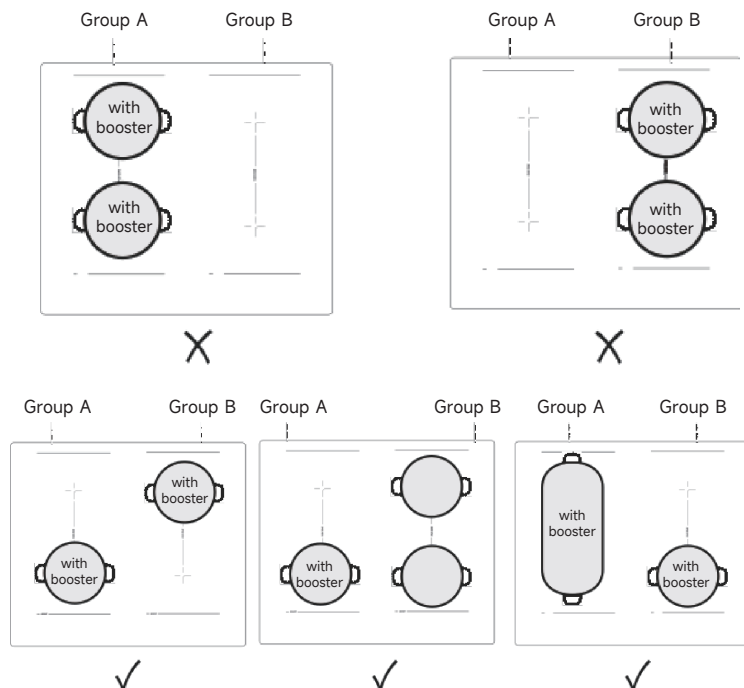
Network safety restriction for the booster function

Almost cooking zones are booster-capable.

However, the cooktop is divided into two groups for power distribution reasons. For groups A and B the following applies:

Operating both zones of a group with the booster activated, is not possible (see illustration).

If the booster is activated for both zones, they are automatically set to power level 9.



6.3.3 Automatic power adjustment of the hood

Every time the machine is turned on, the linkage function of the hood is automatically activated. When you touch "", the power of the hood will be automatically adjusted according to the hob power. Total power level of the hood is level 5. Below is the detail of hood power and the hob power.

Hood Power Level	Hob Power
F1 (turns off automatically after 30s)	P0
F1	P1-P2
F2	P3-P4
F3	P5-P6
F4	P7-P8
F5	P9-Boost

When the induction hob is in P0 position, the hood motor stops with a delay of 30 seconds.

6.3.4 Boost function of the hood

Touch power adjustment label “” to change from automatic mode to boost mode “”. The power of the hood can reach to the maximum at once.

6.3.5 Timer

Touch “”. Touch “+” or “-” to increase or decrease time by 1 minute. Timer ranges from 0~99 minutes. When the time is up, the machine returns to standby mode and stops heating. Default timer is 30 minutes.

[ATTENTION]

Always choose the desired cooking zone first before using timer!
If more than one heating zone is set with timer, the timer indicator will show the shortest time, e.g. zone 1 is set with timer 1 minute, zone 2 with 5 minutes, timer display “01”.

6.3.6 Child lock

Touch “”, the machine enters into a lock mode. All buttons are lock except “ON/OFF”.

This function is designed to prevent accidental use. Touch the lock button again for 3 seconds to cancel lock mode.

6.3.7 Pause of the hob

During cooking, users can touch “” to stop cooking temporary. At this time, the digital tube will keep flashing. If no further operation is performed within 5 minutes, the machine will turn off automatically.

6. Operation

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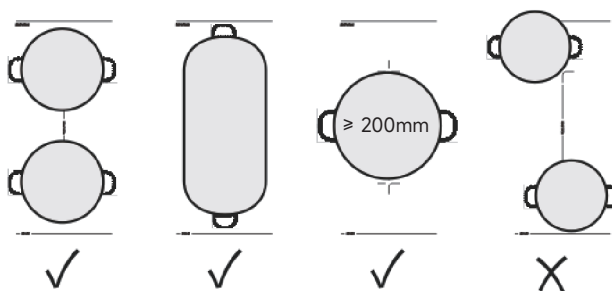
6.3.8 Flexi Zone

Choose the desired cooking zone first, and touch “”. At this time, the zone on one side will work together at the same time. Default power level of flexi zone is “P5”. Power level can be adjusted by sliding the bar.

Touch the “” again to cancel flexi cooking function.

- **Important note:** In flex-zone operation, the cookware must be placed in the middle of the zone, so that both cooking zones are evenly covered.

Examples of good and bad placement of cookware:



7. Protection Instructions

7.1 Over-temperature Protection

A temperature sensor equipped can monitor the temperature inside the induction hob. If inside temperature is over high, the machine will drop power or stop heating so as to protect inner components.

7.2 Residual Heat Warning

When the hob has been operated for some time, there will be residual heat on the surface. The machine will display “H” to warn users not to touch the surface before the machine cools down.

7.3 Cooking Guidelines

Take care when frying as the oil and fat heat up very quickly. At extremely high temperature oil and fat will ignite spontaneously and this presents a serious fire risk.

7.4 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 induction hob to find the settings that best suit you.

Heat Setting	Suitability
1-2	• delicate warming of small amount of food • melting chocolate, butter, etc • gentle simmering
3-4	• reheating • rapid simmering
5-6	• pancakes
7-8	• sauteing • cooking pasta
9-b	• stir-frying • searing • boiling soup • boiling water



8. Clean and Maintenance

Type of soiling	How to proceed	Important!
Everyday soiling of the glass surface (fingerprints, marks, stains left by food or non-sugary spill-overs.)	• Switch off the hob. • Apply a cooktop cleaner while the glass is still warm (but no hot!). • Clean the glass with a soft cloth. • Rinse thoroughly and remove all cleaning residues. • Dry the cooking surface with a clean textile or paper towel.	• Make sure that the hob is not hot • Scrubbing sponges, some nylon sponges and harsh/abrasive cleaning agents scratch in the glass. • Check the manufacturer's specifications for suitability for glass surfaces. • Always remove cleaning residues completely. The cooking surface may otherwise be damaged.
Spillovers, melts and hot sugary spills on the glass surface	Remove these immediately with a spatula, scraper or razor blade scraper suitable for glass ceramic cooktops. • Switch off the hob. • Hold the scraper at a 30° angle to the hob and scrape the soiling onto a cool part of the hob. • Remove the soiled area with a dishcloth or paper towel. • Clean, rinse and dry the glass as described under "Everyday soiling".	• Be careful not to burn yourself on heated cooking zones. • Note that the blades of the scrapers are extremely sharp and can cause injury. Keep them out of the reach of children. • Remove this type of soiling as soon as possible to prevent it from sticking to and damaging the glass.

8. Clean and Maintenance

Type of soiling	How to proceed	Important!
Spillovers on the touch controls	• Switch off the hob. • Absorb liquids with a soft cloth. • Wipe the touch control area with a clean, damp cloth or soft sponge. • Dry the area completely with a textile or paper towel.	• If the control panel is soiled, the hob may switch off. • The touch panel may not function as long as there is liquid on it. Make sure that you have wiped the area completely dry before you switch the hob back on.

9. Failure Display and Inspection for Induction Hob

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Problem	Possible cause	What to do
The cooktop cannot be turned on.	No power	Make sure the hob is properly connected to the power supply and that it is intact.
		Check whether there is a power outage in your home or area.
		If you've checked everything and the problem persists, contact a qualified technician.
	PCB board error	Contact a certified electrician.
The touch controls are unresponsive.	The control is locked/the key lock has been activated.	Unlock the control panel. See safety chapter.
The touch controls are difficult to operate.	There is a slight film of water on the controls	Make sure the touch control area is dry.
	You are using the tip of your finger when touching the controls.	the ball of your finger when touching the controls.
Some keys do not work./ The display does not work normally.	PCB board / display error	Disconnect the hob from the power supply and reconnect it after a short time. If the problem persists, contact a certified electrician.
The power indicator is working, but the heating process does not start.	Overheating of the hob	Ensure that the ventilation paths are not blocked and that the ambient temperature is not too high.
	The cooling fan is not working.	Contact a certified electrician
	Technical error	



9. Failure Display and Inspection for Induction Hob

Problem	Possible cause	What to do
The cookware is not heated and the “U” icon is displayed.	The cookware is not suitable for induction or is not detected.	Use induction-suitable cookware in a size suitable for the desired cooking zone and position it correctly. See the cookware chapter.
Operation stops suddenly and the “U” icon is displayed.	The automatic detection function has failed.	Contact a certified electrician.
The glass is being scratched.	Rough-edged cookware is used.	Use cookware with flat and smooth bottom.
	Unsuitable, abrasive scourer or cleaning products are being used.	See the cleaning chapter.
Some pans or pots make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is harmless and normal.
A slight humming noise can be heard when operating at high power.	This can be caused by induction technology.	This is normal, but the noise should quiet down or disappear completely by reducing the power level.
Fan noise	A cooling fan integrated in the hob prevents the electronics from overheating. If necessary, it continues to run even after the hob is switched off.	This is normal and necessary for error-free operation. Do not disconnect the appliance from the power supply while the fan is running.

9. Failure Display and Inspection for Induction Hob

EN

Problem	Possible cause	What to do
Abnormal fan noise	The cooling fan is damaged.	Contact a certified electrician.
The hob or cooking one switches off suddenly, a signal tone is heard and an error code is displayed.	Technical error / code meaning see follow table	Note down the error code, disconnect the hob from the power supply and contact a certified electrician.

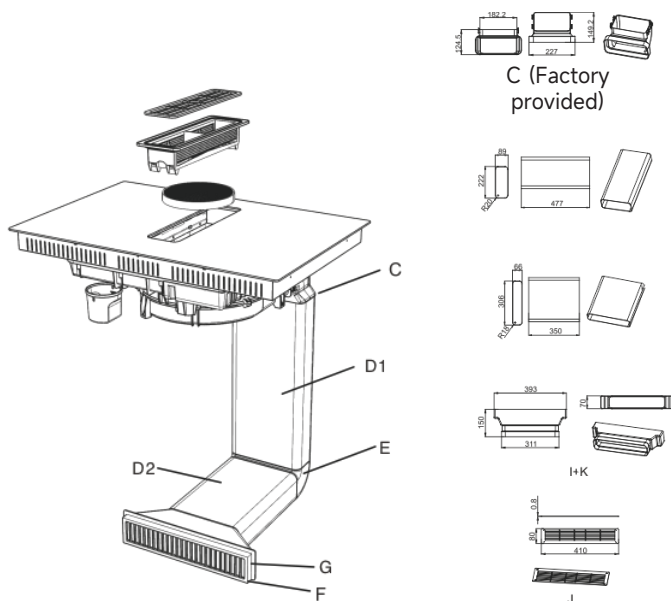


9. Failure Display and Inspection for Induction Hob

Error code	Meaning	What to do
U	No suitable cookware was identified	Place suitable cookware in the middle of the corresponding cooking zone (see chapter on cookware)
E1	Voltage too low, 85V (±10V)	Check the power supply If it is normal, turn the hob back on.
E2	Voltage too high, 285V (±10V)	
E3	Error message of the cooktop sensor / short circuit	Contact the customer service or a certified electrician.
E4	Error message of the IGBT sensor / short circuit	
E5	Overheating of the hob	Wait until the hob has cooled down and then switch it on again.
E6	IGBT overheating	Wait until the hob has cooled down and then switch it on again.
E7	Malfunction of the cooktop sensor	Contact the customer service or a certified.
Er	Communication failure between display and mainboard	
Et	Overflow protection	Remove spilled liquids and switch the hob back on.

10. Installation

Note: C interface is provided by the factory, other pipes can be prepared by the factory or purchased by the buyer himself.



Oil cup

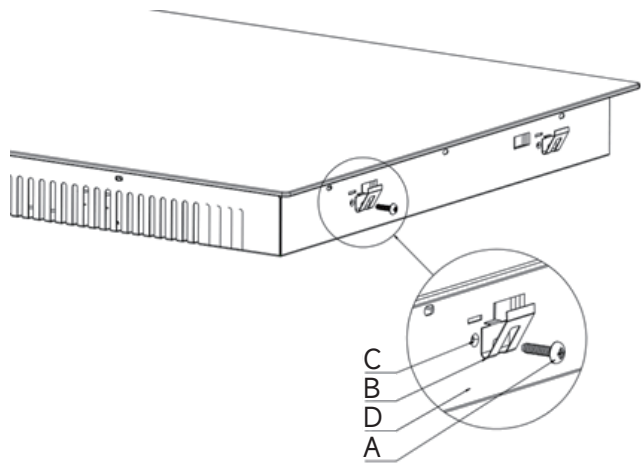


➤ Installation tips

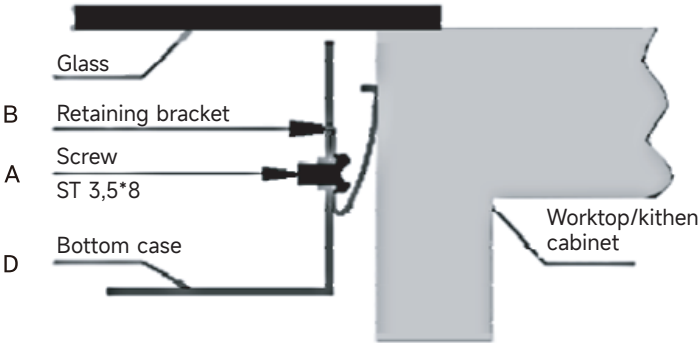
The hob can be installed on a top with a flat surface and thickness of between 30 and 40mm. The cupboard underneath the top should leave enough sufficient area to accommodate inlet plenum, blower cavity, inlet pipe, outlet pipe and so on, and this area should make sure good ventilation and heat dissipation is provided. Refer to pic below.

Before Locating the Fixing Brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the cooktop. Fix the cooktop on the work surface by screw four brackets on the bottom of cooktop (see picture) after installation.

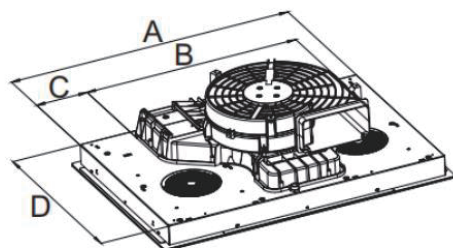
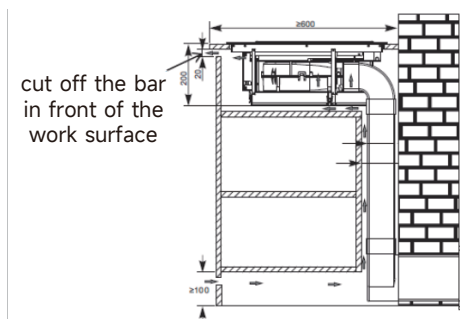


A	B	C	D
screw	bracket	screw hole	base



10. Installation

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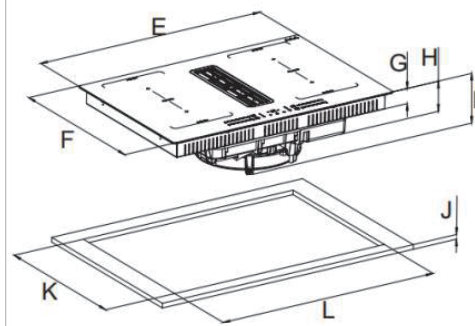
Dimension:

Width: A 730mm

B 455mm

C 132mm

Depth: D 490mm



Dimension:

Width: E 770mm

Depth: F 520mm

Height: G 56mm

H 110mm

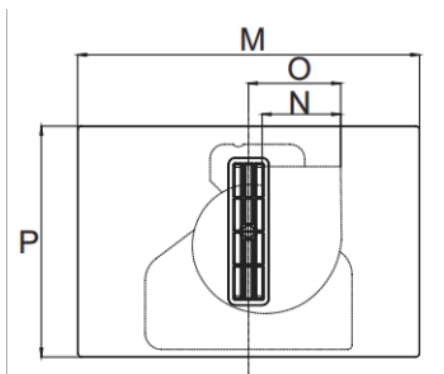
I 206mm

Cut-out:

Width: K 750mm

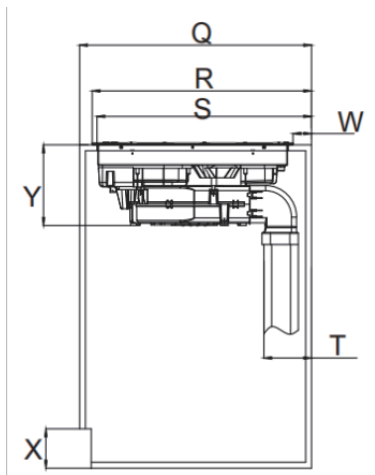
J 500mm

L ≥10mm



Dimension:

Width: M 770mm
 N 177mm
 O 207.5mm
 Depth: P 520mm



Dimension:

Depth: Q $600+X$ mm
 F $560+X$ mm
 G $550+X$ mm
 T 105mm
 W $45+X$ mm

Height: X 100mm
 Y 205mm

Note:

“X” means changing the built-in size according to the actual size of your cabinet.

There shall be adequate ventilation of the room when the range hood is used.
 There is a fire risk if cleaning is not carried out in accordance with the instructions.

CAUTIONS: Accessible parts may become hot when used with cooking appliances. The air must not be discharged into a flue that is used for exhausting fumes from appliance.

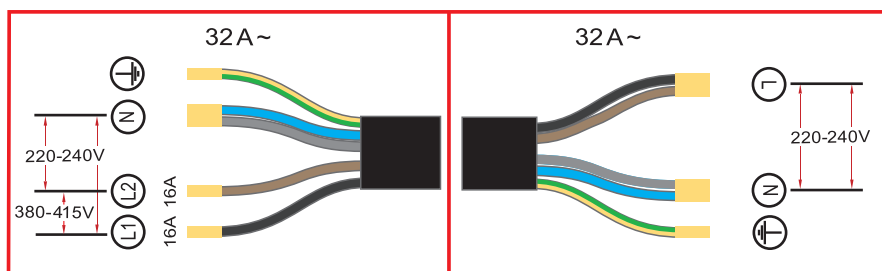
The minimum distance between the supporting surface for the cookware on the hob and the lowest part of the range hood. When this device is located above an oven or other appliance, this distance shall be at least 65 cm.

The distance of 65 cm can be reduced for non-combustible parts of range hood, or parts operating at safety extra low voltage, provided these parts do not give access to live parts if deformed. Regulations concerning the discharge of air have to be fulfilled.

CAUTION: This appliance is not intended to be used with gas hobs.

Installation Tips

- Connecting the hob to the mains
- Make sure that the data on the rating plate (V) matches your supply voltage.
- The connection to the power supply must be carried out by a qualified electrician in accordance with the relevant standard or with a single-pole circuit breaker, as described below:



- The electrical connection must be made properly and in accordance with the applicable safety regulations.
- To connect the hob to the main power supply, do not use adapters, reducers, or branching devices as they can cause overheating and fire.
- The cable must not be kinked or pinched.
- 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.
- The cable must be checked regularly.
- If the cable is damaged or needs to be replaced, this must be done by a qualified electrician with the correct tools.



After installation, the connection cable and the underside of the hob must no longer be accessible.



Scan the QR Code
♦ **To view the Digital User Manual**

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