



CFN670

Freestanding Double Cavity Electric Cooker

Installation, use and maintenance



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Important

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
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Serial Number	
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EU Declarations of Conformity:

This appliance meets the requirements of all applicable EU directives with the corresponding harmonised standards which provide for CE marking.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH WEEE DIRECTIVE 2012/19/EU.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin .

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi-commercial, commercial or communal environment.

Read the whole of this manual carefully before installing and using the appliance.

FIRST USE OF THE OVENS - it is advised to follow these instructions:

- Remove any packaging from the entire cooker (inside and out).
- Switch on the empty ovens to max temperature for 20 minutes to eliminate grease from the elements or cavities.
- Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.

Important safety warnings

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. 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. Children must not play with the appliance.

- Cleaning and user maintenance must not be carried out by children without supervision.
 - **Warning:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
 - **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame with a lid or fire blanket.
 - **Warning:** Danger of fire: do not store items on the cooking surfaces. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Accessible parts may become hot during use. Young children should be kept away.
 - **Warning:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
 - **Warning:** Ensure that the appliance is switched off at the mains before replacing the lamp to avoid the possibility of electric shock. Before opening the cover, cleaning it of any dirt is recommended. You should not use steam cleaning devices to clean the appliance.
- Caution:** The cooking process has to be supervised. A short term

has to be supervised continuously.

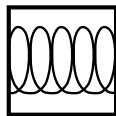
- **Warning:** Use only hob guards designed by manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of incorporated guards can cause accidents. Please pay attention to children whilst the cooker is in operation, as children do not know the rules of cooker use. In particular, hot surface zones, the oven chamber, grates, the door pane, and pans containing hot liquids standing on the hob may cause burns to children.
- **Warning:** Mind that electrical connection leads from other home appliances (e.g. from a food mixer) do not touch hot parts of the cooker.
- **Warning:** Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating. At the point of boiling, mind to avoid spills on the hob.
- **Warning:** If the cooker is damaged, it may be used again only after the fault has been fixed by a specialist. Do not use the hob if it is cracked or broken as there is a risk of electric shock.

Important notes for safety, use and care

- Do not allow the zones to be soiled or liquids to spill on the zones if possible. If soiled, clean and dry the zones immediately after they have cooled down, or at the time of occurrence if possible to do so safely - always protect yourself adequately (e.g. gloves).
- Do not drag pans across the zones as this will cause damage. This includes flambé style cooking.
- Do not place pans with a weight greater than 10 kg onto each

zone, nor exceed a total weight of 25 kg.

- Do not hit the appliance.
- Do not put objects with a weight greater than 15 kg onto the open oven door.
- Alterations and repairs carried out by an unqualified person are not allowed.
- Do not lean on the hob at any point. There is a risk of damage to the hob but also to the user if the zones are on or hot to the touch.
- Do not place pans with a wet bottom on the zones (when warm or hot) as this can cause irreversible changes/damage to the hob (such as stains).
- Do not use harsh cleaning agents or sharp metal objects to clean the doors as they can scratch the surface, which could then result in the glass cracking.
- Keep young children and people not acquainted with the instruction manual, or the cooker functions, away from the cooker.
- Use pans that are specified by the manufacturer as designed for use with an induction hob. Test pans with a magnet. If the magnet sticks to the base then it is compatible with an induction hob. Look for this symbol:



- **NEVER run an empty pan on an induction hob (nor any hob).**
- If any defects, deep scratches, cracks or chips appear on the induction hob, stop using the cooker immediately and contact the service centre.
- Do not switch on the hob until a pan has been placed on it.
- Keep the control panel(s) clean and free from grease, grime or debris as these can hamper activity or cause unwanted activation.

Condensation (e.g. from the door being open whilst cooking) can activate the control panel, this is not a fault.

- Never leave a zone switched on without a pan on it, nor use the hob for heating the surrounding room/area.
- Do not use pans with sharp edges that may cause damage to the hob (cast iron pans can cause damage to glass hobs).
- Do not lean over pans when they are warming up or cooking.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed.
- The appliance has been designed only for cooking. Any other use (for example; for heating) does not comply with its operating profile and may cause danger.

FOR THOSE WITH HEART PACEMAKERS OR ACTIVE IMPLANTS:

The function of this hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (2004/108/CE directives). To avoid interference between your hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it. As such, CDA guarantee only that our product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you should obtain information from the manufacturer or your attending physician.

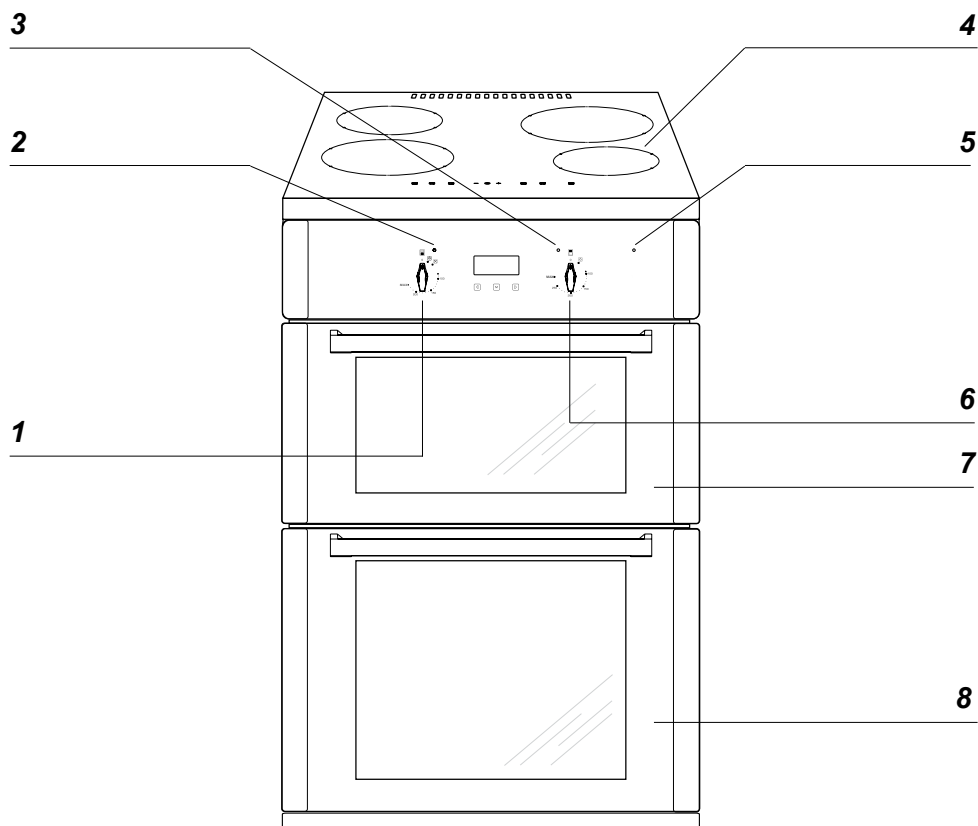
Saving energy

Using energy in a responsible way not only saves money but also helps the environment. The following will help you to save energy:

- Use proper pans for cooking. A saucepan should never be smaller than a zone. Always remember to cover any pans.
- Ensure pans and the hob are clean. Soils can prevent heat transfer and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.
- Do not uncover the pan too often (a watched pot never boils!). Do not open the oven door unnecessarily.
- Only use the oven when cooking larger dishes.
- Meat of up to 1 kg can be prepared more economically in a pan on the cooker zones.
- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes it is recommended to switch off the oven 10 minutes before the end time.
- Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately but take care not to burn yourself.
- Do not install the cooker in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

Be sure to recycle all of the packaging. All packaging materials used are 100% recyclable.

Getting to know your cooker







- 1** - Oven control knob - lower
- 2** - Temperature indicator light
- 3** - Temperature indicator light
- 4** - Induction hob

- 5** - Power/use indicator
- 6** - Oven control knob - upper
- 7** - Upper oven
- 8** - Lower (main) oven

Using your cooker - oven timer





Please note: You must take the electronic timer out of auto mode in order for the appliance to work properly (see below). If you have just switched the mains supply on, or if there has been a power cut, the display will flash with 'Auto' and the time that has elapsed since power was restored.

To activate the oven(s) and set the time

Press and hold the  sensor and the  sensor for approximately 4 seconds. The timer should beep, the auto symbol should disappear and the display will show '0.00' with the '.' flashing. Use the  sensor and the  sensor to set the current time. The clock is a 24 hour clock. When the desired time is shown, touch nothing for approximately 6 seconds and the time shall be set, confirmed by a beep.







IMPORTANT: This product has an auto safety key lock feature. This locks the control panel after approximately 10 seconds of inactivity. To unlock it, press and hold any sensor for approximately 4 seconds. Please note however that the sensor you use will still perform its function afterwards. If you use the menu sensor to reactivate the control panel for example, then the menu sensor will still perform its normal function after unlocking the panel, such as proceeding to the 'duration' part of (semi) automatic cooking (p14).

To change the time at any point

Press and hold the  sensor and the  sensor until the timer beeps. The decimal point '.' should flash to confirm that time adjustment is active. Use the  sensor and the  sensor to set

the current time. When the desired time is shown, touch nothing for approximately 6 seconds and the time shall be set, confirmed by a beep.

To set the minute minder

If the control panel is locked as per page 11, press the  sensor until the timer beeps and the display shows '00.00' and a flashing  (if the panel is already unlocked, simply press the  sensor). Then, set the minute minder duration using the  sensor and the  sensor. Wait approximately 6 seconds and entry will be confirmed, the display will revert to showing the current time and the  symbol. Once the time has elapsed, an acoustic signal will sound. Press any of the control panel sensors to stop the alarm.


Please note: The right hand side of the display denotes seconds and the left hand side denotes minutes up until 9 minutes 59 seconds, which will show on the timer display as 09:59. After this, the right hand side of the display will denote minutes and the left hand side will denote hours and the first of the four zeros will disappear.

For example;

A minute minder of 7 minutes 30 seconds would show as 

A minute minder of 12 **minutes** would show as 






A minute minder of 12 **seconds** would show as 

A minute minder of 2 hours 15 minutes would show as 





Semi-automatic cooking

This function allows for a cooking time to be set on the **lower oven only**. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound to alert the user.

To switch on semi-automatic cooking

- Set the desired oven temperature.
- Press the menu sensor  until the display shows 'dur'.
- Set the required cooking time using the  and  sensors. The cooking time that can be set ranges from between 1 minute and 10 hours. After an approximately 5 second wait, the time will be set.
- Once the set cooking time has elapsed the set function will be switched off automatically. An acoustic signal will sound and the  symbol will flash. Press any of the three sensors in order to deactivate the acoustic signal. The timer will then revert to showing the current time and the display will show the word 'AUTO', written vertically.
- Switch the lower oven control knob to the off position and press (and hold, if necessary) the  sensor to clear the screen.




To cancel semi-automatic cooking

The semi-automatic function can be cancelled at any time. To do this, simply press the menu sensor  until the display alternates between 'dur' and the remainder of the set duration. Then, simply press the  and  sensors. The display should revert to showing the current time and the cooking symbol ().




Automatic cooking


This function allows for a duration and an end time to be set for cooking in the **lower oven only**. With this, the oven will start cooking automatically due to the set duration determining how long before the end time that the function will activate and begin cooking. For example, if you set the cooking duration to 1 hour, and the end time to 15:30, then the oven will activate the function at 14:30. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound.

To switch on automatic cooking





- Press the menu sensor  until the display shows 'dur'.
- Set the required cooking time using the the  and  sensors.

The cooking time that can be set ranges from between 1 minute and 10 hours.

- Press the menu sensor  again until the display illuminates shows 'End'.
- Set the end of cooking time using the the  and  sensors. The end of cooking time can be set no more than 23 hours and 59 minutes ahead of the current time.
- Set the desired oven temperature using the main/lower oven control knob. The automatic function will now be set and the display will show the word 'AUTO', written vertically.
- Once the end of cooking time has been reached an acoustic signal will sound and the 'A' symbol will flash. To deactivate the acoustic signal, press any of the three timer sensors. Alternatively, the signal will deactivate automatically after approximately 2 minutes.

- Switch the lower oven control knob to the off position and press (and hold, if necessary) the  sensor to clear the screen.

To cancel automatic cooking

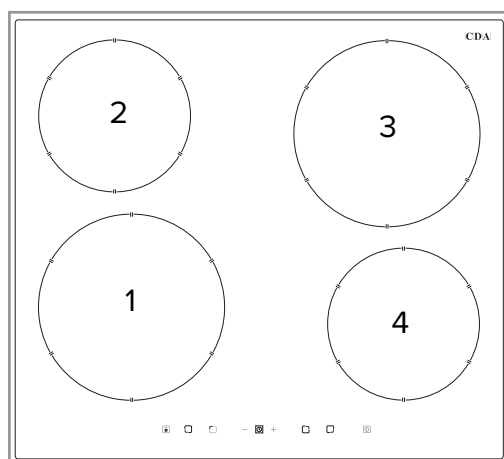
The automatic function can be cancelled at any time. To do this, simply press the menu sensor  until the display alternates between 'dur' and the remainder of the set duration. Then, simply press the  and  sensors. The display should revert to showing the current time and the cooking symbol (). If the lower oven control knob is still set to a temperature, then it will begin heating at this point. Switch the knob to the off position if you wish to switch the oven off.

Please note: It is not possible to adjust the time (of day) setting whilst the semi-automatic and automatic cooking functions are operational.

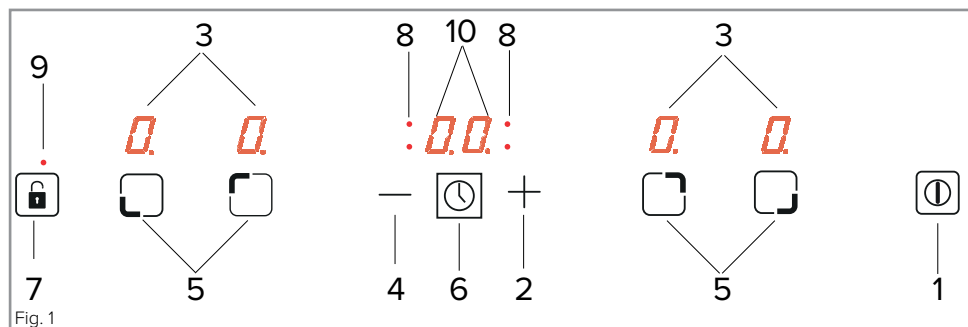
Using your hob

Zones:

1. Front left 2 - 3kW 220 mm
2. Back left 1.2 - 1.4kW 180 mm
3. Back right 2 - 3kW 220 mm
4. Front right 1.2 - 1.4kW 180 mm



Hob controls:



- | | |
|------------------------------|------------------------------------|
| 1. On/off sensor | 6. Timer sensor |
| 2. Plus setting selector | 7. Safety key lock sensor |
| 3. Cooking zone indicator(s) | 8. Timer indicator light(s) |
| 4. Minus setting selector | 9. Safety key lock indicator light |
| 5. Cooking zone selector(s) | 10. Timer display |

To switch the hob on

- To switch the power on, touch and hold the on/off sensor ① for approximately two seconds. The hob will beep and all four cooking zone indicators will show '0'.

Please note: If a zone is not selected nor a power level set within ten seconds, the hob will switch off automatically.

To set the power level


- Touch the cooking zone selector (5) for the required zone. The hob will beep and the zone display will show a pulsating '0' on the selected zone's indicator.
- Select the desired heat setting using the '+' or '-' selectors. The power level ranges from 1 (minimum) to 9 (maximum). The hob will

begin heating and the cooking zone indicator will pulsate for approximately ten seconds before remaining solidly lit. Inactive cooking zones' indicators will dim at this point.

- This hob also has a 'Keep warm' function as well as a 'Booster' function. The 'Keep warm' function is available between '0' and '1' heat settings and is shown on a cooking zone indicator as 'U'. The Booster function is available after heat setting '9' and is shown on a cooking zone indicator as 'P'.

Please note: After zone selection, the zone will remain active for approximately ten seconds. If no key is touched during this time, the zone will become inactive and the hob will switch off automatically.

To turn the power off to a zone

- To switch off a zone, touch the cooking zone selector (5) so that the cooking zone indicator (3) pulsates. Then press and hold the cooking zone selector (5) for approximately three seconds. The cooking zone indicator will display a '0' to confirm that the zone is now inactive but will display an 'h' or 'H' if the zone is still hot to the touch.
- If switching off multiple zones, the above step needs to be taken for each zone. When all the zones are at '0', the hob will switch off automatically after approximately ten seconds.
- Alternatively, to switch off the hob immediately, touch and hold the on/off sensor (1)  for approximately two seconds. Any zones that are still hot to the touch will display an 'h' or 'H'.

Booster function

- The hob is equipped with a booster function on all zones, allowing a higher power level than the maximum for approximately ten minutes. To turn on the booster function, touch the cooking zone selector (5) for the desired zone, set the heat setting to '9' using the '+' sensor (2) and then touch the '+' sensor (2) once more. 'P' will show in the cooking zone indicator to show that the booster is on.
- The booster function automatically deactivates after 10 minutes of usage. The cooking zone will continue to operate at its nominal power at this point. The booster can be reactivated after this time provided the hob's internal components have not overheated.
- To cancel the booster at any time, select the cooking zone using the cooking zone selector (5) and lower the heat setting using the '-' sensor (4).

Please note: The booster function cannot be used on two vertically arranged cooking zones at the same time. This is to prevent damage to the internal modules, caused by overheating.


If the appliance's electronic circuits or induction coils overheat whilst the booster function is in operation then the function will be automatically deactivated and the zone will continue to operate at its nominal power. The booster function will be available again once the internal components have been cooled sufficiently.

It is normal for a high pitched whirring noise to begin whilst the booster function is in use. This is the cooling fan inside the hob keeping the internal components as cool as possible.

If a pot is removed from the cooking zone whilst the booster function is in use, the function remains active and the ten minute countdown continues.

Operating time limiter

In addition to the booster deactivation timer, each zone has an operating time limiter to increase overall efficiency and to prevent the hob from being left on indefinitely. If a zone's heat setting is not changed for a specific duration then the associated zone is automatically switched off and residual heat indicator activated. Zones can still be used as normal in accordance with the operating instructions. The operating time limiter is set according to the last selected heat setting. The maximum operating times for each setting can be found below.

Zone heat setting	Maximum operating time (minutes)
	480
1	480
2	480
3	300
4	300
5	300
6	90
7	90
8	90
9	90
P	10

Auto-heat function

- Every zone is equipped with an auto-heat function, which reduces the warming up time for the zone. To turn on the auto-heat function, touch the cooking zone selector (5) for the required zone, then set the desired heat setting using the '+' sensor (2).
- With the cooking zone indicator (3) still pulsating, touch the cooking zone selector (5) for that zone for approximately one second. The display will alternate between the set power level and 'A' for a preset period of time, before reducing the power to the originally selected heat setting.
- To disengage the auto-heat function simply select the zone using the cooking zone selector (5) and then press the cooking zone selector (5) again for approximately one second.

Hob timer/minute minder

The hob is equipped with a timer that allows a finish time to be set for the end of cooking on any zone, between a minimum of 1 minute and a maximum of 99 minutes. This timer can be used separately for each zone, and an LED will indicate the zone positions for each of the active timers. Once the timers are set, the timer display will show the time remaining on the first zone to finish cooking. The timer can also be used as a minute minder to count down time, when the zones are not in use.

To set the timer

- First switch on the hob and set the desired zone to the power level required.

- Whilst the relevant cooking zone indicator (3) is pulsating touch the timer sensor (6). Using the higher heat setting selector (2) or the lower heat setting selector (4), set the desired cooking time (in minutes) to between 0 and 99. The selection will confirm in approximately 2 seconds, the timer display will show the time set and the countdown will start.
- If no time is set within ten seconds, the timer indicator light (8) will become inactive and the zone will continue cooking.

At the end of the timer, the selected zone will switch off and the timer display, and relevant time indicator light, will flash. The hob will beep for approximately two minutes. To switch off the beep and the flashing displays, touch any sensor. This beeping also occurs after the minute minder time has elapsed and the same process to switch off the beep applies.

Please note: The timer duration can be adjusted at any time during the countdown. Simply touch the relevant cooking zone selector (5) so that the zone indicator (3) pulsates, then press the timer sensor (6) within 10 seconds and adjust the minutes using the plus (2) and minus (4) setting selectors.

Please note: The power level can be adjusted at any time during the countdown.

To cancel the timer

- Touch the cooking zone selector (5) for the required zone so that the cooking zone indicator (3) pulsates. Touch the timer sensor (6) and hold it for approximately 3 seconds.

Keep warm function

Each zone is equipped with a keep warm function that is designed to keep food at a stable temperature. This allows the serving of food to be delayed. The 'Keep warm' function is available between '0' and '1' heat settings and is shown on a cooking zone indicator as 'U'.

To activate the keep warm function

- Switch the hob on if necessary. Then simply touch the desired zone's selector (5) and set the power level using the '+' or '-' selectors to 'U' (use the '+' selector to set the power level to 1 and then use the '-' selector once).
- The keep warm function's duration is limited to keep food as safe as possible. This duration is detailed on page 19.

To deactivate the keep warm function

- Touch the desired zone's selector (5) and either set the power level using the '+' or '-' selectors to '0' or, alternatively, touch and hold the cooking zone selector for 3 seconds. The cooking zone indicator will display a '0' to confirm that the zone is now inactive but will display an 'h' or 'H' if the zone is still hot to the touch.

Safety key lock

To prevent accidental use, the hob has a safety key lock which switches controls off temporarily or completely. The safety key lock can be deactivated when the hob is turned on or off but not when power has been switched off at, or the appliance disconnected from, the mains.

Please note: Disconnecting the appliance from the mains will deactivate the safety key lock.

To activate the safety key lock

To switch on the lock, turn on the hob and touch the safety key lock sensor (7) for approximately 5 seconds. The safety key lock indicator light (9) should illuminate.

To deactivate the safety key lock

To switch off the lock, touch the safety key lock sensor (7) for approximately 5 seconds. The safety key lock indicator light (9) should extinguish.

Residual heat indicators

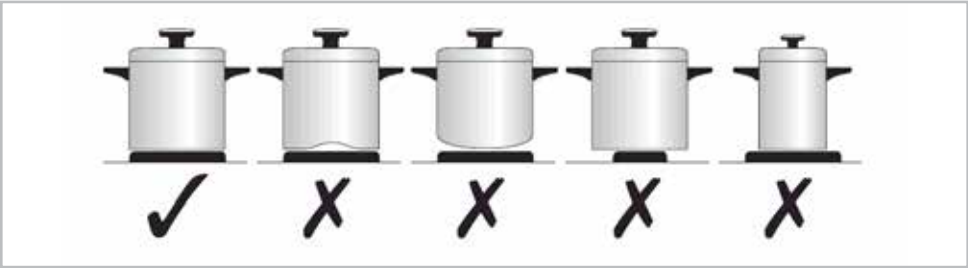
The hob is equipped with residual heat indicators to warn when any of the zones are still hot to the touch after use. An 'h' will show in a zone's indicator if the relevant zone is between 45°C and 60°C. An 'H' will show if the relevant zone is 60°C or above. You should avoid touching any zone whilst the hob is in use or whilst either residual heat indicator is displayed.

In the event of a power cut or failure, the residual heat indicators will illuminate after the power supply is restored. When there is no power supply to the hob however the residual heat indicators will not work, yet the hob zone(s) may still be hot, so extra care must be taken.

Efficient use of your hob

The hob is equipped with zones designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms and choose an appropriate zone depending on the size of the pan. The most efficient use of the hob is shown below, where the pan and zone are correctly chosen.

Use pan lids where possible to minimize the energy usage of your appliance.




Zone Size	Minimum Pan Size (mm)	Maximum Pan Size (mm)
160-180mm	90	160-180
210-220mm	140	210-220

It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base of the pan and the hob top must be clean before use to prevent any scratches on the hob top.

Please note: Extra care should be taken if cast iron pans are used as these have coarse bases which may damage the hob top.

Using your oven(s)

Each oven control knob has a sign above it, with a brightened area denoting the oven it controls. For example, the lower oven's control knob has this symbol above it: 

To turn on the top oven

- Ensure the oven door is **closed**.
- Turn the control knob **clockwise/right**, to the desired temperature position. The reddish thermostat light next to the control knob will illuminate and extinguish once the oven has reached the set temperature. It may cycle on and off periodically as the oven elements maintains the cavity temperature.
- Between 100° and 250°C on the control panel, the cooking style will be **conventional** (top and bottom elements will be powered).
- At **MAX** position, only the bottom element is active. This is ideal for baking cakes and other items from the bottom until ready.



Please note: The orange power indicator on the right of the control panel will also illuminate when the ovens/grills are in use.

To turn on the grill (top oven only)

- Ensure the top oven door is **open (and stays open in use)**.
- Turn the top oven control knob **clockwise/right**, to the desired temperature position. The reddish thermostat light next to the control knob will illuminate and may extinguish once the grill has reached the set temperature.
- Between settings 100° and 250°C, half grill will be active (inner 'E' shaped part of element).
- At **MAX** position, full grill will be active. (inner and outer elements).

IMPORTANT: Always grill with the top oven door open. Closing the top oven door will activate the toggle microswitch, changing the function to conventional oven heating.

To turn on the lower (main) oven

- Turn the control knob **clockwise/right**, to the desired temperature position (between 100° and MAX). The reddish thermostat light next to the control knob will illuminate and extinguish once the oven has reached the set temperature. It may cycle on and off periodically as the oven elements maintains the cavity temperature.
- To turn only the **light on**, turn the control knob **clockwise/right** to the lamp symbol .
- To turn the **defrost function** on, turn the control knob **clockwise/right** to the defrost symbol .

Care and maintenance - hob

The hob has a ceramic glass surface. Due to this you should use a non-abrasive cleaner and a non-abrasive sponge or cloth. Scouring sponges etc. can damage the glass. Any abrasive cleaner (including Cif) will scratch the surface and could erase markings. Ceramic glass can be effectively cleaned by simply using a dilute solution of water and washing up liquid and drying to a shine with a clean (microfibre) cloth.

Over time with use, the surface may discolour; this is normal and does not constitute a fault with this appliance. Proprietary cleaners are available.

IMPORTANT:

- Steam cleaners must not be used when cleaning this appliance.
- Ensure that all parts are correctly replaced after cleaning and before attempting to use the hob.
- We recommend against removing the control knobs to clean the appliance. Doing so can wear out the spring mechanism within the knob and could lead to issues such as the control knob(s) falling off easily.
- **Make sure the hob has cooled before touching and/or cleaning it. Cleaning the hob when it is still warm/hot can not only harm you, but can cause discolouration of the hob glass through minerals, impurities etc. in the water.**

We recommend always wearing PPE (Personal Protective Equipment) when carrying out any cleaning or maintenance.

Type of residue	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/dirt, sugar spills or melted plastics	Cleaning sponge or glass scraper and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues	White vinegar and soft cloth	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.
Shiny metallic streaks	Cleaning agent for vitroceramic glass	Use specialist vitroceramic glass cleaner (preferably one with silicone for its protective properties)

IMPORTANT - PLEASE NOTE: In the event of any breakage, crack or cracking – even minimal – of the vitroceramic glass, immediately disconnect your appliance to prevent a risk of electric shock and contact CDA Customer Care.

Contact CDA Customer Care

A: Customer Care Department, The CDA Group Ltd, Harby Road,
Langar, Nottinghamshire, NG13 9HY

T: 01949 862 012 F: 01949 862 003

E: customer.care@cda.eu W: www.cda.eu

Care and maintenance - oven

It is important that you keep your oven clean regularly for the sake of performance and to help prevent faults. It is also important that, before any cleaning or maintenance is performed, you switch off the oven at the mains supply. Do not start any cleaning or maintenance until the oven has been allowed to cool completely.

We recommend always wearing PPE (Personal Protective Equipment) when carrying out any cleaning or maintenance.

Cleaning the oven exterior

As the oven has a stainless steel or enamel surface, you should use a nonabrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings. Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth.

Proprietary stainless steel cleaners are available. We recommend a microfibre cloth for stainless steel surfaces. If necessary, wipe any area that has been cleaned using a damp soft cloth or tissue to remove any residual cleaning fluid and then wipe dry with a clean, dry cloth or tissue (such as kitchen towel).

Cleaning the oven interior

The oven should always be cleaned after use when it has been allowed to cool down. The cavity should be cleaned using a mild detergent solution and warm water and then wiped dry with a suitable, clean cloth.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers' recommendations and testing a sample on a small area of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

IMPORTANT:

- **Steam cleaners must not be used when cleaning this appliance.**
- **Once care and maintenance is complete, ensure that all parts are correctly replaced before using the oven.**

Removing the top oven door

In order to allow for easier access into the oven cavity for cleaning, it is possible to remove the door on the top oven. Before removing the door, ensure that you have an area prepared in which you can place the removed door. This area should ideally be protected by something like a folded, dirt-free, towel to help prevent damage to surfaces and the door.

- Open the door fully
- Lift and tilt the safety catch part of the hinge (Fig. 2) so that it is fully extended and points towards the door.
- Close the door most of the way, lift it slightly and then pull it, safely but firmly, towards you.

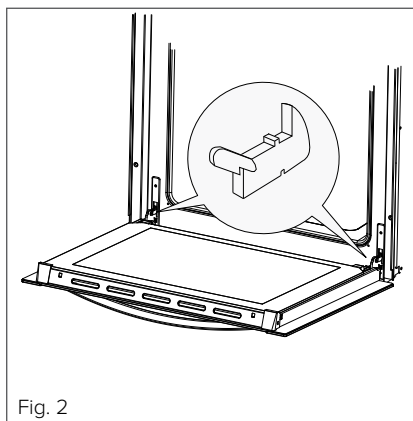


Fig. 2

Replacing the top oven door

- Hold the door to the appliance in the closed position and manoeuvre the hinges so that the part of the hinge, highlighted by the star in fig. 3, inserts into the hinge slot in the cavity frame.
- Next, ensure the notch on the underside of the hinge sits on the lip of the hinge slot. Open the door fully. Each hinge should be seated in the same way as the hinge in fig. 4. If it is not, follow the steps for removing the door and try replacing it again.
- Finally, lift the safety catch part of the hinges back into place so that they are lying flat against the hinges.

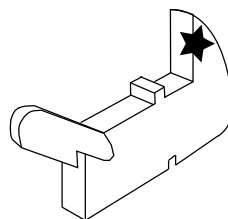


Fig. 3



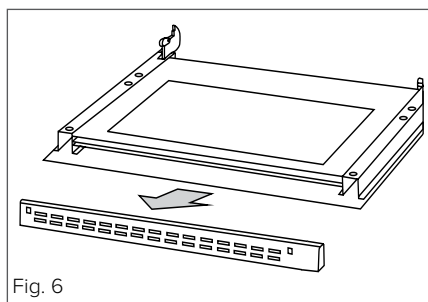
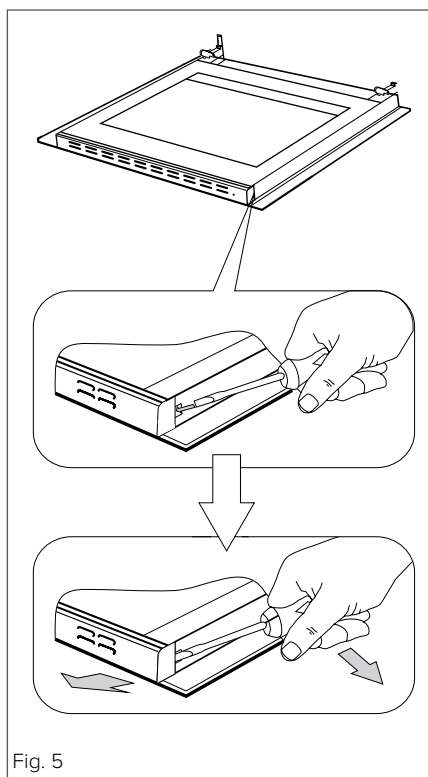
Fig. 4

Please note: If the hinge safety catches are not in the correct place then the door and/or appliance may receive damage when attempting to close the door.

Removing the inner door glass

The inner glass for both doors can be taken out for cleaning purposes.

- Use a flathead screwdriver or similar to unhook the door slat, as shown in fig. 5
- Remove the door slat, as per fig. 6, and place it somewhere safe where it will neither receive nor cause damage.
- Remove the inner glass from the blocks it is seated within (near to the hinges) and place this somewhere safe also. Pay attention to the way that the glass is facing as it will need to be replaced in the same direction. The patterned side should be facing the oven door handle.
- Clean the door glass with warm, soapy water and wipe dry with a clean microfibre cloth.



IMPORTANT: The lower oven

door glass can be removed as per the above steps, but you MUST protect the floor and area around the door very carefully. Removing the door slat on the lower door will cause the glass to fall towards the floor, as the door cannot be removed easily. Take the necessary steps to protect it, yourself and your home.

- There are rubber guides attached to the door that the inner pane sits in and the glass must be placed back into these when reassembling the door.
- Take care when reattaching the upper door slat. Place the left side on first until you hear a 'click' as it connects and then attach the right side. This will help to avoid damaging the door and/or glass.

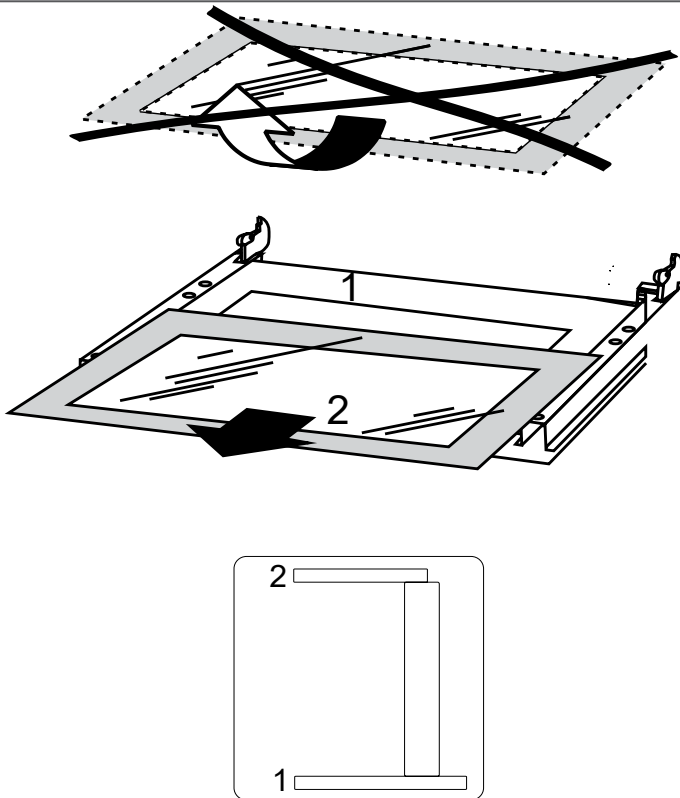


Fig. 7

Important: Do not disassemble the top door without it having been removed from the oven. Weight differences could cause the door to snap shut, causing damage to the oven and/or the user.

Removing the shelf supports

Important:

Always remember to allow the oven to cool sufficiently, if it has been in use, before carrying out any maintenance.

To remove the shelf supports

- Take a firm hold of the shelf support in the middle. Place your thumb against the oven wall and lever the support out of the support holes (Fig. 8)



Fig. 8

- Tilt the shelf support outwards (Fig. 9) and you should then be able to remove the shelf support arms that secure it into the cavity walls at the back.



Fig. 9

To replace the shelf supports

- Simply carry out the above steps, but in reverse order.

Please note:

Take care not to damage the enamel walls of the oven, particularly around the shelf support arm holes.

Changing the oven light bulb(s)

Important:

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply.

If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder. Remove only by hand.

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves. Old bulbs may still be hot!

Changing the bulb (fig. 10)

- Unscrew the protective cover.
- Carefully extract and replace the bulb with the new one suitable for high temperatures (300°C) having the following specifications: 230-240V, 50Hz, 25W, E14 fitting.
- Refit the protective cover.

Please note:

The bulb replacement is not covered by your guarantee.

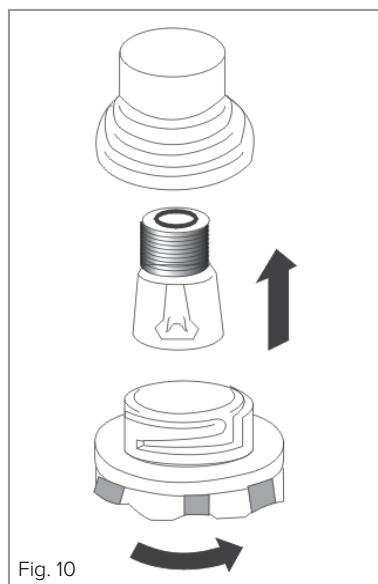



Fig. 10

Troubleshooting - hob

Problem	Possible Causes	Possible Remedy
Residual heat indicator has extinguished despite zone(s) still being hot.	The appliance has no power	Check the fuse and replace if blown.
Hob top is broken, cracked and/or chipped.	Stop using the appliance immediately and switch the appliance off at the mains. Contact CDA Customer Care to arrange a repair.	
The appliance makes a buzzing noise.	Buzzing noises are normal whilst the hob is in use (inductor modules functioning) and after the hob has been used (cooling fan in operation).	
The appliance makes noises similar to whistles, hisses and pops.	These noises are normal. If several cooking zones are used at once then the hob can make hissing or whistling noises due to the frequencies used to power the inductor modules. Popping noises can often be heard when pans are being heated.	
A cooking zone or multiple zones do not work.	The internal electronics may be faulty and in need of a reset.	Reset the appliance by disconnecting it from the mains for a few minutes before reconnecting it.
One or more zones display a “  ” symbol	The selected pan is not suitable for use with this hob.	See page 6 for more information on selecting a correct pan.

If any of the above steps, and those on page 37, do not resolve your issue, please contact CDA Customer Care to arrange a repair. Contact details are on page 37. Please have to hand all the details from your appliance’s rating plate which can be found on the back of the appliance and/or on the back of the instruction manual/warranty card.

Troubleshooting - ovens

Problem	Possible Causes	Possible Remedy
The appliance does not work.	The appliance has no power.	Check the RCD, power supply and fuse and replace fuse if blown. Check that the power supply is on
The oven lighting does not work.	Loose or damaged bulb. The RCD has tripped or the power is off.	Replace the blown bulb as per page 35. Check if tripped, and reset RCD if necessary.
Oven is not heating.	A temperature has not been set. If the programmer shows 0.00, 0.01 etc. and 'AUTO' is flashing on the display, then the current time has not been set or the oven is in automatic cooking mode.	Set the desired temperature using the relevant knob. Set the current time as per page 11. Cancel automatic cooking mode as per page 15.
The cooling fan does not work on a heated function.	Stop using the appliance and switch the appliance off at the mains. Contact CDA Customer Care to arrange a repair (contact details on page 37).	

Important: All repairs must be carried out by qualified service technicians.

Contact CDA Customer Care

A: Customer Care Department, The CDA Group Ltd, Harby Road,
Langar, Nottinghamshire, NG13 9HY

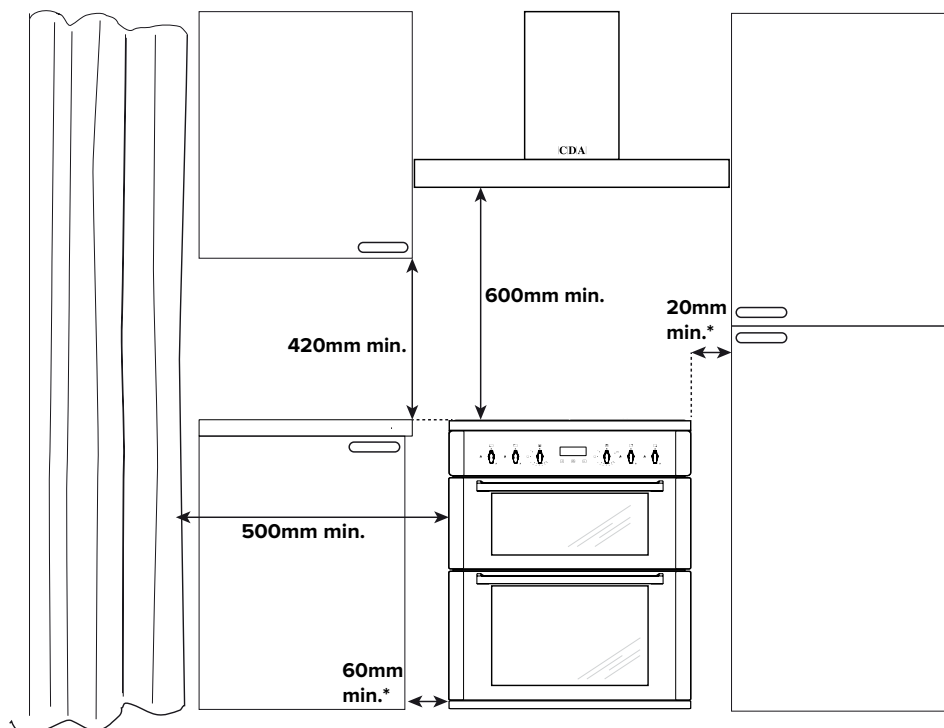
T: 01949 862 012

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E: customer.care@cda.eu

W: www.cda.eu

Installation - clearance and furniture

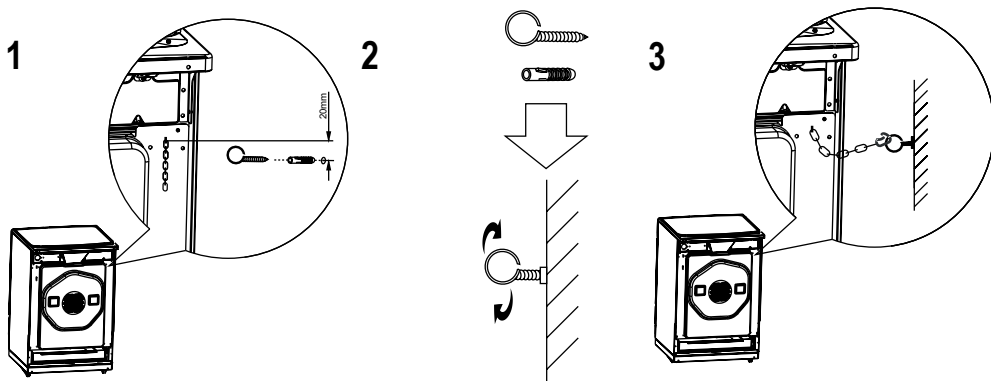


***60mm min. between the cooker and base units (on the door hinge side) should be allowed for the door to open**

- The distance between the hob and any cupboard or CDA extractor above the hob must be a minimum of 600mm. This should be measured from the top of the hob. If the extractor isn't CDA and dictates that this height should be greater, abide by it.
- A minimum distance of 500mm between the cooker and any combustible materials (e.g. curtains) must be observed.
- A minimum distance of 20mm between the cooker and any adjacent vertical surfaces (e.g. if the worktop or unit sits higher than the cooker) must be observed, and these surfaces must be resistant to temperatures of 100°C +.
- The minimum height of any adjacent units (including light pelmets)

is 420mm, unless they are manufactured from a material resistant to fire (e.g. steel).

- This appliance is designed to be installed adjacent to base units of equal or lesser height. When installing this appliance next to base units, a gap of 60mm minimum should be observed on the hinged side of the door. This is to allow for the door to open without fouling any furniture.
- Do not position this appliance adjacent to a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- The furniture surrounding this appliance must be able to withstand temperatures of at least 100°C.
- This appliance must be installed on a hard, even floor. Ensure the appliance is level when completing the installation.
- The anti-tilt bracket and chain must be fitted:



- 1.** Measure approximately 20mm below the top of the chain and lightly mark this point on the wall with a pencil.
- 2.** Drill a hole for the wall plug, insert it and then insert the supplied hook. Turn this until it is in securely. Ensure no wiring is behind the point at which you are drilling and fitting this hook.
- 3.** Attach the chain to the hook.

Electrical information

- **Warning! This appliance must be earthed.** We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.
- **This appliance is intended to be connected to fixed wiring and is NOT suitable for connection to a 13A plug or 13A supply.**
- **Ensure that the terminal block clamping yokes are tightened securely. Loose yokes can cause issues with operation and damage the appliance.**
- **This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.**

Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating, **depending on how the hob is configured:**
 1. 2.8kW - 2.5mm² HO5VV-F cable should be used.
 2. 3.7kW - 2.5mm² HO5VV-F cable should be used.
 3. 6.0kW - 4mm² HO5VV-F cable should be used.
 4. 7.4kW - 6mm² HO5VV-F cable should be used.
- This appliance is intended to be connected to the mains supply with a cable of cross section area 2.5 to 6mm² (minimum, depending on how the hob is configured, see above).
- The current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.

- When installing this product we recommend you seek the help of another individual.

Appliance electrical rating: 7.3kW - 11.9kW (hob is configurable)

To configure the hob:

- After connecting (or reconnecting) the appliance to the mains, you have approximately 5 minutes to configure the power level. Switch the hob on using the on/off sensor and then press and hold all four zone selectors and the timer sensor (approx. 3 seconds).



- The timer display will show the previous setting or, if there was no previous setting, the default setting of 3.7 kW. Use the plus and minus setting selectors to change between the available options as required; 2.8 kW, 3.7 kW, 6.0 kW and 7.4 kW. **Do this within 10 seconds.**
- Once the display shows the desired setting, press and hold the timer sensor for approximately 3 seconds to confirm. The hob should beep and the timer display should flash the power setting 3 times before the hob turns off. The hob should now be configured and ready to use when you turn it back on.
- If you do not confirm the power setting within approx. 10 seconds, the hob will turn off and operate with the previously selected power or the default power of 3.7 kW.
- The Power Management system will be active for any setting lower than 7.4 kW. This shares the electrical load between zones to deliver as equal performance as possible across all zones. Performance and certain features, such as the boost, may be affected.

Energy efficiency information (EEI)

A	Supplier name	CDA
B1	Model identifier	CFN670SS
B2		6024DIE2.275EcTsDJXv
B3		56134
C	Energy efficiency index of top cavity (EEI cavity)	106,8
C'	Energy efficiency index of main cavity (EEI cavity)	106,0
D	Energy efficiency class of top cavity	A
D'	Energy efficiency class of main cavity	A
E	Energy consumption per cycle of top cavity (EC electric cavity)	0,78
E1	conventional mode [kWh]	
E2	fan-forced mode [kWh]	-
E'	Energy consumption per cycle of main cavity (EC electric cavity)	0,88
E1'	conventional mode [kWh]	
E2'	fan-forced mode [kWh]	
F	Number of cavities	2
G	Heat source of top cavity (electricity or gas)	V / O
G'	Heat source of main cavity (electricity or gas)	V / O
H	Cavity volume [l] - top	44
H'	Cavity volume [l] - main	67

In order to determine compliance with the eco-design requirements, the measurement methods and calculations of the following standards were applied:

EN 60350-1

EN 60350-2

EEI - Hob

Household electric hobs

R1	Model identifier	CFN670SS	
R2		6024DIE2.275EcTsDJXv	
R3		56134	
S	Hob type (electric / gas / gas-electric)	V / O / O	
T	Number of cooking zones	4	
U	Heating technique (induction cooking zones or heating areas, radiant heating zones, solid hobs)	O / V / O	
V1	Usable surface diameter for electric cooking zone rounded to 5 mm [Ø cm]	FL	Ø 21,0 / Ø 12,0 Ø
V2		RL	Ø 14,5
V3		RR	Ø 18,0
V4		FR	Ø 14,5
W1	Energy consumption for each cooking zone per kg, EC electric cooking [Wh/kg]	FL	193,9
W2		RL	193,9
W3		RR	193,9
W4		FR	193,9
X	Energy consumption by the hob per kg EC electric hob [Wh/kg]	193,9	

EEI - Ovens

Household ovens

I1	Model identifier	CFN670SS
I2		6024DIE2.275EcTsDJXv
I3		56134
J	Oven type (electricity or gas) - top	V / O
J'	Oven type (electricity or gas) - main	V / O
K	Appliance weight [kg]	47,0
L	Number of cavities	2
M	Source of heat for each cavity (electricity or gas) - top	V / O
M'	Source of heat for each cavity (electricity or gas) - main	V / O
N	Volume of each cavity V [l] - top	44
N	Volume of each cavity V [l] - main	67
O	Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in conventional mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - top	0,78
O'	Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in conventional mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - main	-
P	Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in fan-forced mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - top	-
P'	Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in fan-forced mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - main	0,88
Q	Energy efficiency index EEI cavity for each cavity - top	106,8
Q'	Energy efficiency index EEI cavity for each cavity - main	106,0



For service or queries relating to your product please contact:

The Customer Care Department on **01949 862 012** or email customer.care@cda.eu

For more information please contact:

The Sales Department on **01949 862 010** or email sales@cda.eu

Customer Care Department. The CDA Group Ltd, Harby Road, Langar, Nottinghamshire, NG13 9HY
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