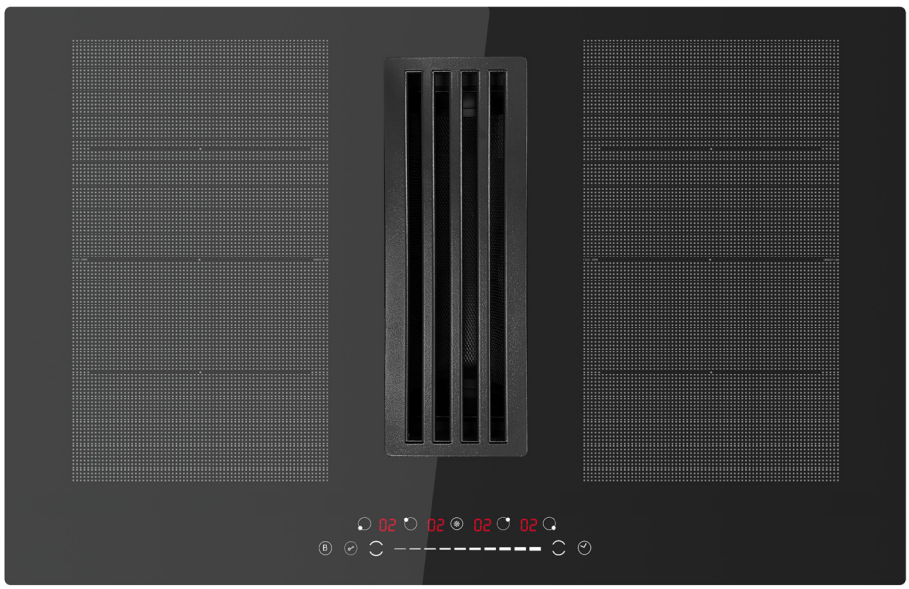
90cm Downdraft Induction Hob with Flex Zones & Touch Controls, 7400W, 18cm Motor Height



Model: DH458

Thank you for purchasing a Baridi product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to instructions



WARNING! hot surface



WARNING! flammable material



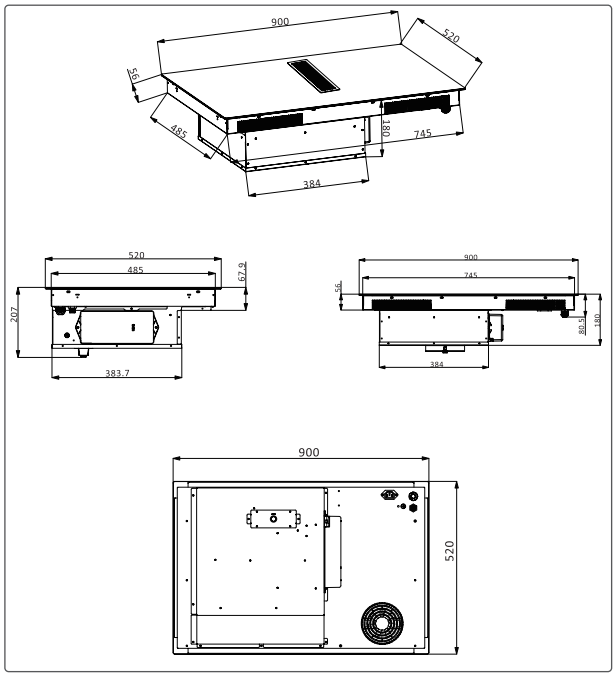
Indoor use only



WARNING! Electricity

Specification

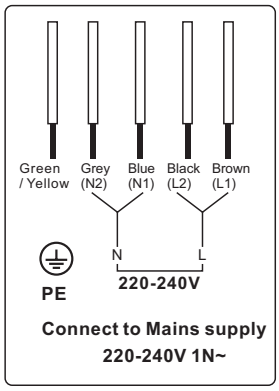
Model	DH458
Airflow:	Max: 565m³/hr
Cable Length:	Hood: 1.5m Hob: 2m
Colour of Product:	Black
Energy Rating:	Hood: A
Installation:	Built-In
Motor Size:	130W
Motor Type:	DC
Nett Weight:	29.9kg
Noise Power/Pressure:	Max: 67dB
Number of Hobs:	4
Number of Speeds:	Hood: 9 (8 + 1 Boost) Hob: 10 (9 + 1 Boost)
Power:	7400W
Product Dimensions (W x D x H):	900 x 520 x 180mm
Supply:	230V
Type:	Induction Downdraft



Safety instructions

ELECTRICAL SAFETY

- **WARNING!** It is the user's responsibility to check the following:
  Check all electrical equipment and appliances to ensure that they are safe before using. Inspect power supply leads, plugs and all electrical connections for wear and damage.
- Electrical safety information: It is important that the following information is read and understood.
- Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- Regularly inspect power supply cables and plugs for wear or damage and check all connections to ensure that they are secure.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING!** Important: Ensure that the voltage rating on the appliance suits the power supply.
- **DO NOT** use worn or damaged cables, plugs or connectors. Ensure that any faulty item is repaired or replaced immediately by a qualified electrician.
- **IMPORTANT**: The appliance must **NOT** be connected to the mains supply by means of a 13A plug and socket.
- This appliance must be wired into a 32A double pole switched fused spur outlet, having 3mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- The "blue" "Grey" neutral wire must be connected to the terminal marked with letter (N) - the"black" "brown" live wire (L) must be connected to the terminal marked with letter (L) (220-240V 1N~), see illustration.
- Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- If the cable is damaged during use, switch the electricity supply and remove from use.
- Ensure that repairs are carried out by a qualified electrician.



GENERAL SAFETY

- **WARNING!** The warnings, cautions and instructions in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be applied by the operator.
- **WARNING! DANGER** of poisoning from recirculated exhaust gases! **DO NOT** operate the appliance in extract air mode if it is operated together with a room air-dependent fireplace and sufficient air circulation is not guaranteed.
  Room air-dependent fireplaces, such as gas, oil, wood or coal heaters, boilers or instantaneous water heaters, draw air from the room and discharge it outdoors through an exhaust pipe or chimney. In extract air mode, air is extracted from the kitchen and neighbouring rooms. Without sufficient supply air, negative pressure is created. Toxic gases from the chimney or exhaust pipe can be sucked back into the living rooms.
- Make sure that sufficient fresh air supply is guaranteed and that the air can circulate.

- A supply air/exhaust air wall box is not sufficient to ensure compliance with the limit value.
- **WARNING!** Safe operation is only possible if the negative pressure at the location of the fireplace does not exceed 4 Pa (0.04 mbar). This can be achieved if the air required for combustion can flow in through non-closable openings in doors and windows in conjunction with a supply air/ exhaust air wall box. In any case, have a master chimney sweep advise you and assess the entire ventilation system of the house. If necessary, they can tell you the necessary measures for ventilation.
- If the cooker hood is used exclusively in recirculation mode, operation is possible without restriction.
- **WARNING**! There is a fire risk if cleaning is not carried out in accordance with these instructions.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children shall **NOT** play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- In the interest of children, **DO NOT** store anything in the cupboards above the appliance. Children who climb onto the appliance could be seriously injured by falling objects.
- Accessible parts may become hot during use. Young children should be kept well away when in use.
- **WARNING! DO NOT** use a steam cleaner to clean induction hob.

OPERATIONAL SAFETY

- **WARNING!** Unattended cooking on an induction 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.
- **CAUTION**: The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.
- **WARNING! DANGER OF FIRE: DO NOT** store items on the cooking surfaces.
- **WARNING!** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or induction hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the induction hob surface since they can get hot.
- **WARNING!** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- **IMPORTANT!** The induction hob is not intended to be operated by means of an external timer or separate remote-control system.
- This piece of equipment is solely designed for use by a responsible adult/professional user who has received adequate training on its operation & safety risks.
- **DO NOT** allow paper or cloth to come in contact with any heating element.
- **DO NOT** flambé under the extractor hood.
- Observe all regional regulations for the installation of ventilation systems.
- Clean the appliance and the filter regularly to keep the appliance working efficiently.
- Clean the appliance exactly as indicated in the operating instructions.
- It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.
- If food being prepared should ignite, switch off the induction hob and disconnect from supply power.
- Only use utensils that are suitable for use with induction hobs.
- **WARNING! DANGER OF EXPLOSION!** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- **DO NOT** allow any accessories or electric cables to contact the hot parts of the appliance.
- **HOT SURFACES! RISK OF BURNS!** During use the appliance becomes hot.
- Never move racks or pans when they are hot. Wait until they cool.
- **IMPORTANT!** Always switch off the electricity supply at the mains during installation and maintenance.
- Ensure that small items of household equipment, including connection leads, do not touch the induction hob as the insulation material of this equipment is usually not resistant to high temperatures.
- **DO NOT** leave the induction hob unattended when frying. Oils and fats may catch fire due to overheating or boiling over.
- **DO NOT** switch on the induction hob until a pan has been placed on it.
- **DO NOT** use the induction hob in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized 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.
- Never use the appliance to warm up or to heat the room.

General information

- This appliance is designed for domestic household use and must be built into a standard kitchen cabinet or housing unit.
- The appliance surfaces will become hot during use and retain heat after operation.
- Please dispose of the packaging material carefully. Packaging material can be dangerous to children.
- **DO NOT** allow cable to come into contact with the heating areas of appliance.
- **DO NOT** install the appliance next to curtains or soft furnishings.
- The appliance must be placed in such a way that the power supply is accessible at all times.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- Never use a damaged appliance! Disconnect the appliance from the power source and contact your supplier if it is damaged.
- Danger of electric shock! **DO NOT** attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by suitably qualified personnel only.
- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- **DO NOT** open the appliance casing under any circumstances. **DO NOT** insert any foreign objects into the inside of the casing.
- Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and splashing water.
- Switch off the hobs and the cooking surface after use as described in these operating instructions (e.g. by using the touch control). **DO NOT** rely on the pot detection function to switch off the appliance when you remove the pots.

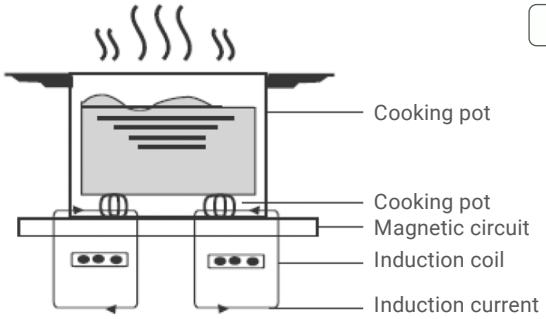
Health risks

- This unit complies with electromagnetic safety standards.
- People with pacemakers or other electrical implants, such as insulin pumps, must contact their doctor or implant manufacturer before using the appliance to ensure that their implants are not affected by the electromagnetic field of the hotplate.
- Failure to follow these instructions may result in death.

Functionality

Induction cooking is an advanced, efficient and affordable cooking technology. It works with the help of electromagnetic vibrations and transfers heat directly to the pot instead of heating it indirectly via the glass surface. The glass only gets hot because the pot heats it up. (fig.1)

fig.1



Installation

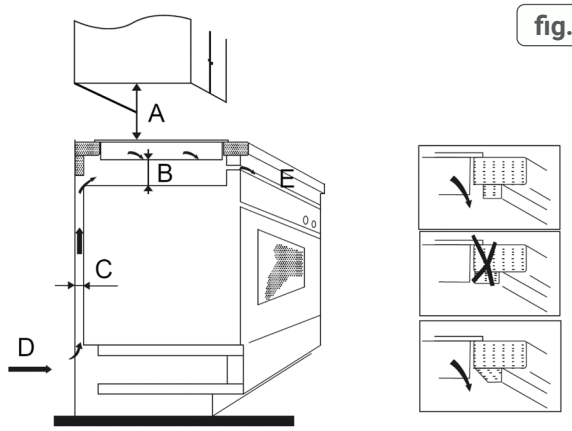
ELECTRICAL CONNECTION

- Review and understand the Safety Instructions before installing this unit.
- Baridi strongly recommend this work to be conducted by suitably qualified personnel only.
- Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.
- The mains cable must not touch any hot metal.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

BEFORE INSTALLATION (FIG.2)

- Ensure the worktop is level and that no components interfere with the space requirements of the appliance.
- The worktop is made of heat-resistant and insulating material.
- If the appliance is installed above an oven, the oven has a built-in cooling fan.
- A suitable circuit breaker, which allows complete disconnection of the appliance from the mains supply, has been incorporated into the fixed wiring in accordance with local wiring regulations.
  • The circuit breaker is of an approved type and has a contact opening of at least 3 mm between all poles (or in all active/phase conductors if permitted by local regulations).
- The circuit breaker is easily accessible to the user of the induction hob
- Contact the local building authorities if you have any doubts about the installation.
- Apply heat-resistant and easy-to-clean materials, such as ceramic tiles, to the walls surrounding the induction hob.
  NOTE: The safety clearance between the cooking surface and the wall cabinet above it should be at least 760 mm.

fig.2

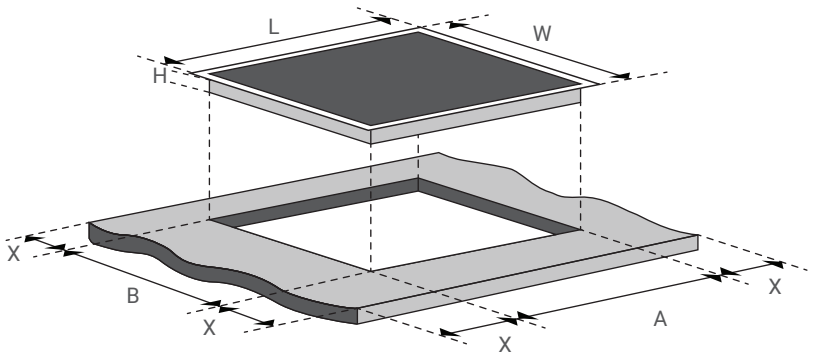


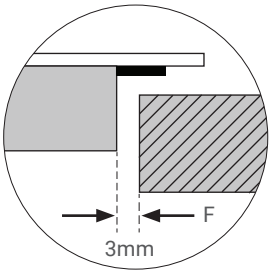
A	B	C	D	E
760mm	Min. 50	Min. 30	Air inlet opening	Air outlet 10mm

INSTALLING THE HOB INTO THE KITCHEN WORK SURFACE

- Cut out the worktop according to the dimensions shown in the drawing. For installation purposes, leave at least 5 cm of worktop around the cut-out. Make sure that the worktop is at least 30 mm thick.
- Select a heat-resistant and insulating worktop material. Wood and similar fibrous or moisture-absorbing materials should only be used as a worktop if they have been suitably impregnated or treated to prevent the risk of electric shock and deformation caused by heat.
  NOTE: The safety clearance between the sides of the hob and the inside edge of the worktop cut-out must be at least 3 mm. (fig.3).

fig.3





DH458	L	W	H	A	B	X	F
	900mm	520mm	56mm	751mm	491mm	Min 50mm	Min 3mm

AFTER INSTALLATION (FIG.3)

- The mains cable is not accessible through cupboard doors or drawers.
- There is sufficient access to fresh air beneath the appliance to allow air to circulate.
- A heat shield is fitted underneath the appliance when it is installed above drawers or cupboards.
- The circuit breaker is easily accessible to the user of the induction hob.

INSTALLING THE EXTRACTOR

1. Make sure that all items supplied with the appliance are present and complete. (fig.4).

1	Metal cover	**5**	Adaptor
2	Grease filter	**6**	Bracket
3	Carbon filter	**7**	Screws (ST3.9*6mm)
4	Induction hob & extractor hood	**8**	Screws (M4*8mm)

2. Use the supplied screws to attach the adaptor. See illustration in fig 4b.
3. Follow the instructions below.

Precautions

- The appliance must be installed by qualified personnel. **DO NOT** attempt to install the appliance yourself under any circumstances.
- The appliance must not be installed directly above a dishwasher, refrigerator, freezer, washing machine or tumble dryer, as moisture could damage the appliance's electronic components.
- Install the induction hob so that adequate heat dissipation can be ensured.
- The surface surrounding the appliance and the adjacent wall must be heat-resistant.
- To avoid damage, the intermediate layer and the adhesive must be heat-resistant.

INSTALLATION STEPS

1. Adjusting the bracket position. See fig.5.
Secure the hob to the worktop by screwing the four brackets to the underside of the hob.
NOTE: The method of fixing is not to depend on the use of adhesives.
2. Tilt the unit and insert it into the kitchen cabinet. See Fig.6.
3. First, tilt the carbon filter and place it into the cooker hood. Then install the filter correctly. Finally, align the two front and rear slots of the rotating glass cover component with the plastic slots on the cooker hood and gently press it into place. The installation is now complete. See Fig.7 on the next page.

GREASE COLLECTOR OPERATION

To empty the grease collector, place a suitable container underneath. Remove the plug located at the bottom of the grease collector and allow the collected grease and liquids to drain into the container. Refer to the image on the next page for the plug location. See fig 8.

CHOOSING THE CORRECT COOKWARE

- **WARNING**! Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
  1. Put some water in the pan you want to check.
  2. Follow the steps under 'Heating'.
  3. If the Unsuitable Cookware icon (⏄) does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- **DO NOT** use cookware with jagged edges or a curved base.
- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.
- Always lift pans off the hob - **DO NOT** slide or the glass may be scratched.

fig.4

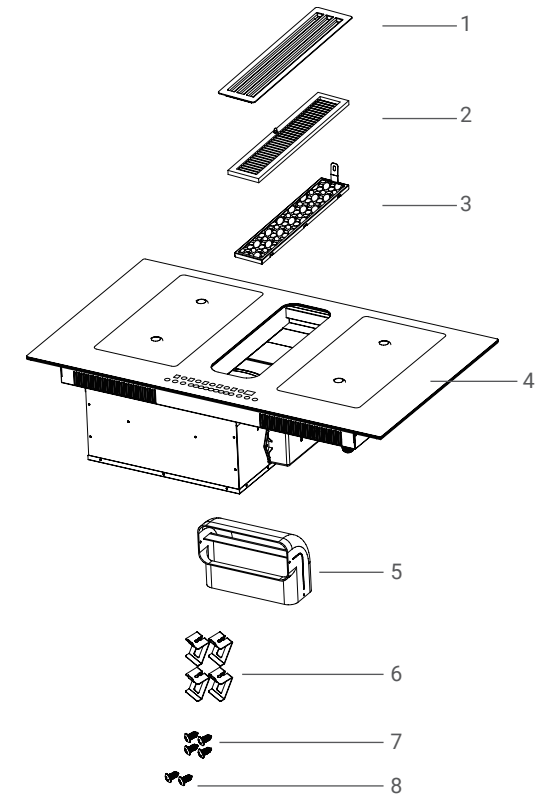


fig.4b

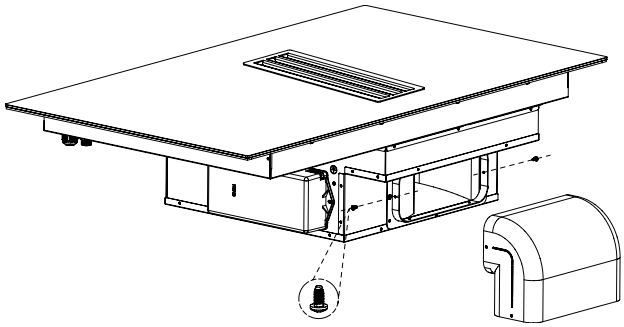


fig.5

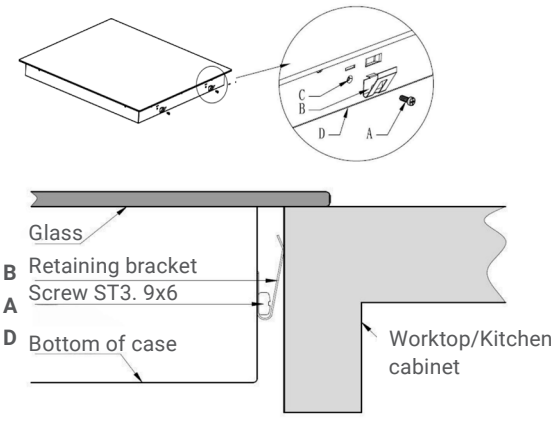


fig.6

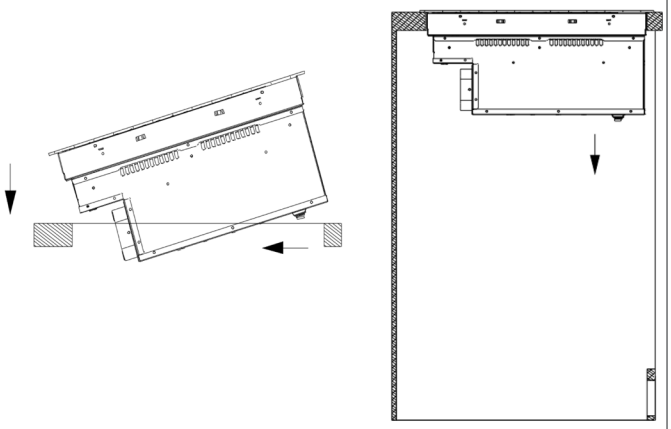
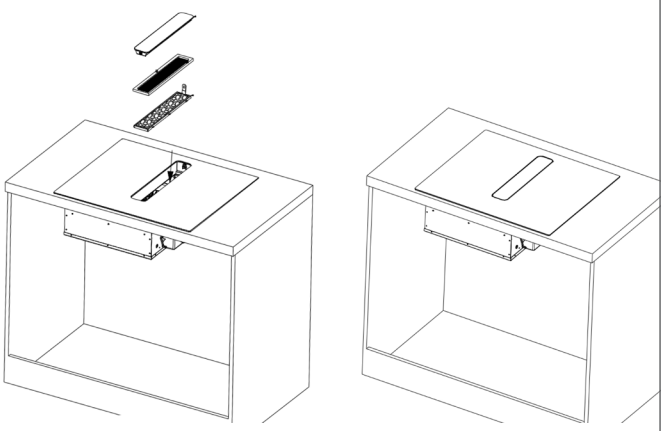


fig.7

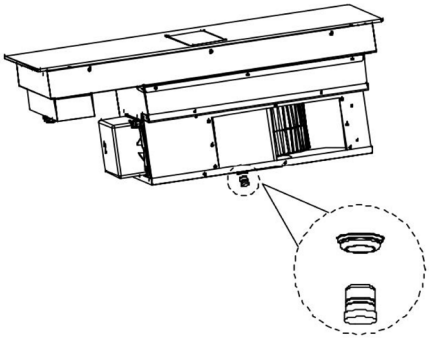


DEVICE OVERVIEW

- **Control panel (induction hob)**

	Refer to fig.9 for reference
1	Rear left/right zone 1800 W, booster 1900 W, plate size 190 mm
2	Front left/right zone 1800 W, booster 1900 W, plate size 190 mm
3	Flexible zone 2600W, booster 2700 W, 210*390 mm
4	Hob
5	Control panel
6	Power/timer control

fig.8

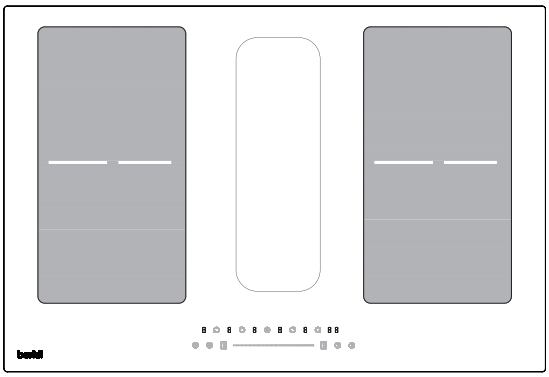


NOTE: The cooking zones automatically adjust to the diameter of the cookware. However, the bottom of the cookware must have a certain diameter. To achieve the best efficiency from your hob, place the cookware in the centre of the cooking zone.

Minimum diameter and maximum diameter

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

fig.9

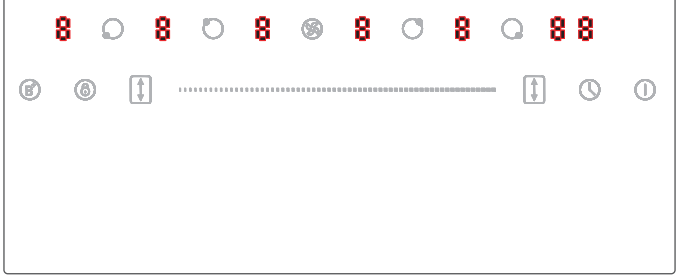


CONTROL PANEL (fig.10)

	Upper line from left to right
1	Left front zone power display and switch
2	Left rear zone power display and switch
3	Exhaust fan speed display and switch
4	Right front zone power display and switch
5	Right rear zone power display and switch

	Lower line from left to right
1	Booster for induction hob
2	Child lock
3	Left side bridge connection
4	Induction hob speed 1-2-3-4-6-7-8-9-B
5	Right side bridge connection
6	Timer (for both hob and fan)
7	On/Off

fig.10



USING THE TOUCH CONTROLS (fig.10)

- The controls respond to touch, so no pressure is required.
- Use the pad of your finger rather than your fingertip.
- A beep will sound each time a touch is successfully registered.
- Keep the control panel clean and dry at all times.
- Ensure no objects, such as utensils, cookware, or cloths, are covering the controls.
- Even a small amount of water on the control surface may affect touch sensitivity and make the controls difficult to operate.

OPERATION

Getting Started

1. After the hob is connected to the power supply and switched on, all displays will show "–" or a flashing indicator, indicating that the hob is ready for use.

2. Place a suitable pan on the cooking zone you wish to use. See fig.11.

- Ensure that the base of the pan and the surface of the cooking zone are clean and dry.

3. Touch the cooking zone selection control for the zone you wish to use. The indicator next to the selected zone will flash "0". Fig.12.

4. Set the required power level using the slider control. Power levels can be adjusted from 0 to 8. Fig.13.

- For example, to select power level 3, slide your finger to "3" on the slider. The indicator next to the cooking zone will display "3".

NOTE:

- Sliding from right to left decreases the power level by one step at a time until 0 is reached.
- Sliding from left to right increases the power level by one step at a time.
- The displayed number indicates the current power level for the selected cooking zone.
- If no cooking power level is selected within one minute, the hob will switch off automatically. To continue, touch the **ON**/**OFF** control and repeat the procedure from Step 2. You can adjust the cooking power level at any time during cooking.

PAN DETECTION

If the display flashes alternately (fig.14) with the selected heat setting, it means that:

- No pan has been placed on the selected cooking zone.
- The pan is not suitable for induction cooking.
- The pan is too small for the cooking zone.
- The pan is not positioned correctly in the centre of the cooking zone.

The cooking zone will not heat unless a suitable pan is detected.
If no suitable pan is placed on the cooking zone within 1 minute, the display will turn off automatically.

SWITCHING OFF A COOKING ZONE

When you have finished cooking (fig.15):

1. Touch the cooking zone selection control for the zone you wish to switch off.

2. Turn the cooking zone off by sliding the power control (fig.16) to "0". Ensure that the display shows "0", indicating that the cooking zone has been switched off.

3. Turn off the hob completely (fig.17) by pressing the **ON** / **OFF**.

NOTE: Beware of Hot Surfaces after a cooking zone has been switched off, the surface may remain hot.

- **WARNING**! Hot Surface. After cooking, the residual heat indicator “H” (fig.18) will illuminate to show that the cooking zone is still hot and may cause burns if touched. The indicator will remain visible until the surface has cooled to a safe temperature, after which it will switch off automatically. To help save energy, you can make use of the remaining heat to warm or continue heating food in another pan.

LOCKING THE CONTROLS

- The control lock function helps prevent unintended operation, such as children accidentally turning on the cooking zones.
- When the controls are locked, all controls except the **ON**/**OFF** control are disabled.

fig.10

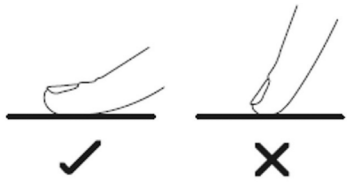


fig.11

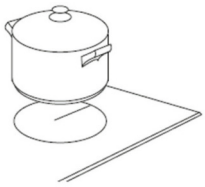


fig.12



fig.13



fig.14



fig.15

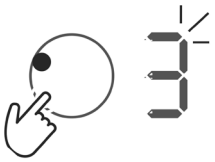


fig.16

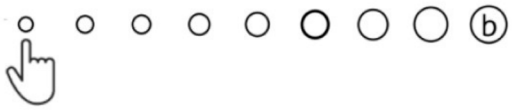


fig.17



fig.18



TO LOCK THE CONTROLS

1. Touch the Child Lock control.
2. The small **LED** next to the lock symbol will illuminate.
3. The timer display will show "Lo" to indicate that the controls are locked.

TO UNLOCK THE CONTROLS

1. Make sure the hob is switched on.
2. Touch and hold the Child Lock control (fig.19) for a few seconds.
3. The **LED** next to the lock symbol will turn off, and "Lo" will disappear from the timer display.
4. The hob is now ready for normal operation.
NOTE:
When the Control Lock function is enabled, all controls are disabled except the **ON**/**OFF** control.
In an emergency, you can switch off the hob at any time by touching the **ON**/**OFF** control. However, the hob must be unlocked before it can be operated again.

USING THE TIMER

You can use the timer setting (00-99 minutes) in two different ways:
• You can set it to turn one cooking zone off after the set time is up.
• You can set it to turn more than one cooking zone off.
Setting the Timer to Turn Off a Cooking Zone.
1. Select the cooking zone by touching the zone you want to set the timer for (example, 25 minutes), and adjust the cooking power to 3 (fig.20) using the slider control.
2. After touching the timer control button, the default setting of "30" and "3" will be displayed (fig.21). Move the slider from 3 to 2, then touch the timer control button again. The "0" will now flash, and you need to slide to "5". The timer is now set to 25 minutes. After setting the timer, if no further operation is performed, the indicator will stop flashing after 5 seconds and enter timer countdown mode.
NOTE: Press the timer control button the first time and slide the slider to increase or decrease the setting in 1-minute intervals. Press the timer control button a second time and slide the slider to increase or decrease the setting in 10-minute intervals. A red indicator next to the power level display indicates the selected cooking zone.
3. During the timer countdown (fig.22), if you want to cancel the timer, select the cooking zone for which you want to cancel the timer, then press the Timer control and slide the slider until "000" is displayed. The timer will then be cancelled.
NOTE: When the timer period has finished, the cooking zone switches off automatically and the timer indicator "H" (fig.23) will be displayed. Other cooking zones will continue to operate normally if they have been set independently.

USING MULTIPLE TIMERS SIMULTANEOUSLY

If you use this function for more than one cooking zone, the timer indicator will show the shortest remaining time. (For example, if Zone 1 is set to 6 minutes and Zone 2 is set to 3 minutes, the timer indicator will show "3".) See fig.24.
NOTE: A flashing red dot next to the power level indicator (fig.25) means that the timer display is showing the time for that cooking zone. If you want to check the set time for another cooking zone, touch the corresponding cooking zone control. The timer display will show the set time for that zone.
If you use this function for more than one cooking zone, the timer indicator will show the shortest remaining time. (For example, if Zone 1 is set to 6 minutes and Zone 2 is set to 3 minutes, the timer indicator will show "3"). See fig.26.
When the cooking timer expires, the corresponding cooking zone will switch off automatically and display "H".
NOTE: If you want to change the timer setting after it has started, you must repeat the procedure from Step 1.

ACTIVATE THE BOOST FUNCTION

Boost is a function that increases the power of a cooking zone for up to 5 minutes, allowing for faster and more powerful cooking.

USE OF BOOST FOR FASTER COOKING

1. Touch the cooking zone that you want to use the Boost function. The indicator next to the button will blink (fig.27).

fig.19



fig.20



fig.21



fig.22



fig.23



fig.24

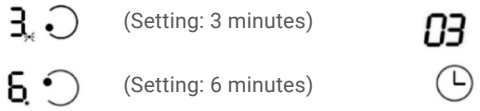


fig.25



fig.26



fig.27



2. To activate the Boost function: Touch and hold the power level 8 button (fig.28). The cooking zone will start to operate in Boost mode (maximum power). The power display shows "P" to indicate that the zone is in Boost mode.
3. The Boost power will last for 5 minutes. Then the power will return to power level 8 (fig.29). If you wish to cancel the Boost function during the 5 minutes, first select the cooking zone, then touch the slider. The power display will show the power level you select.
If you wish to cancel the Boost during 5 minutes, first select the cooking zone, then touch the slider (fig.30), the power display will shows the power level you select.

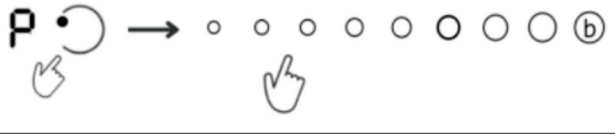
fig.28



fig.29



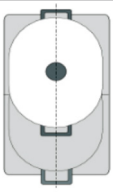
fig.30



DUAL COMBINATION ZONE
Burner Combination
This function is used when one burner is not enough to heat large cookware properly (fig.31) (for example, large dishes for fish or meat). To enable the Dual Combination / Combination Cooking Zone function, press the corresponding button. The combined zone indicator will appear on the display.

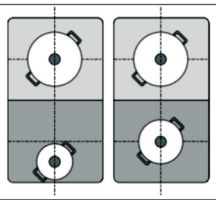
If necessary, it can be used as a single burner or as two independent burners. In this case, two inductors operate independently of each other. During operation of the flexible heating zone, only the area on which the cookware is placed is activated. If more than one burner area is required for the cookware, place the cookware starting from the upper or lower edge of the flexible heating zone.

fig.31



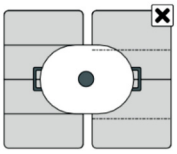
USE OF TWO INDEPENDENT COOKING ZONES
The front and rear burners (fig.32) (each with two inductors) can be used independently of each other. Set the required heating level for each burner separately. Use only one pan for each burner.

fig.32



RECOMMENDATIONS
Place cookware on the cooking surface so that it covers only one flexible heating zone (fig.33). Otherwise, the hob may not activate correctly, which may negatively affect the cooking result.

fig.33



USING THE DUAL COMBINATION ZONE FUNCTION
1. Make sure the hob is turned on.
2. Touch the Dual Combination Zone button. The indicator next to the Dual Combination Zone button lights up, and the indicators next to cooking zones 1 and 2 blink (fig.34).
3. Slide the slider to set the power level from 0 to 8 while the indicator is blinking. For example, set it to 6. (fig.35).
4. You can set the power level while the indicator is blinking. If you want to set the power level after it stops blinking, you need to repeat Step 2 above.
5. If you want to cancel the Dual Combination Zone function, touch the Dual Combination Zone button and slide the slider to 0; or touch cooking zone 1 or 2 to return to single burner operation mode.

fig.34



RESTRICTIONS WHEN USING BOOST (P)
The cooktop has a maximum power limit. When the Boost function is enabled, in order not to exceed the maximum power, the electronic control system may automatically reduce the power level of another cooking zone.

fig.35



OVER-TEMPERATURE PROTECTION
A temperature sensor is equipped to monitor the temperature inside the induction hob. When an excessive temperature is detected, the induction hob will stop operating automatically.

DETECTION OF SMALL ARTICLES
When an unsuitable-sized or non-magnetic pan (e.g. aluminium), or another small item (e.g. a knife, fork, or key) is left on the hob, the hob will automatically enter standby mode after 1 minute. The fan will continue cooling the induction hob for a further 1 minute.

Power level	1	2	3	4
Preset time (h)	8	8	8	4

Power level	5	6	7	8	9
Preset time (h)	4	4	2	2	2

AUTO SHUT-DOWN PROTECTION
Auto shut-down is a safety protection function of your hob. It shuts down automatically if you forget to turn off a cooking zone. The default operating times for various power levels are shown in the table to the right. When the cookware is removed from the appliance, the cooking zone will stop heating immediately and switch off automatically after 1 minute.
NOTE: People with a heart pacemaker should consult their doctor before using this unit.

LIQUID OVERFLOW PROTECTION
When approximately 140ml of liquid overflows onto the control panel and covers more than 3 buttons for about 10 seconds, the induction hob will stop operating automatically.
NOTE: Take care when frying, as oil and fat heat up very quickly, particularly when using high power levels. At extremely high temperatures, oil and fat can ignite spontaneously and may cause a fire hazard.

DEVICE OVERVIEW
NOTE: Risk of fire! Take special care when deep-frying, as oil and fat heat up very quickly. At very high temperatures, oil and fat can ignite spontaneously and therefore pose a serious fire risk.

TIPS FOR COOKING
• Reduce the heat when the food starts to cook.
• Using a lid on the pot reduces the cooking time and saves energy by retaining heat.
• Minimise the amount of water or fat to reduce cooking time.
• Start the cooking process with a high heat setting and reduce the heat as soon as the food has heated up completely.

SIMMERING, COOKING RICE
• When simmering, the contents of the pot are cooked below the boiling point at about 85°C. Bubbles occasionally rise to the surface of the cooking liquid. Simmering is the key to delicious soups and delicate stews, as it allows the flavour to develop without overcooking the food. Egg-based and flour-thickened sauces should also be prepared below the boiling point.
• Preparing rice using the absorption method may require a higher power setting to ensure that the rice cooks within the recommended time.

SEARING STEAK
1. Let the meat rest at room temperature for about 20 minutes.
2. Heat a frying pan.
3. Rub both sides of the steak with oil. Drizzle some of the oil into the hot pan, then place the steak in it.
4. Turn the steak over only once during searing. The searing time depends on the thickness of the steak and how well done you want it to be. The time can vary from 2 to 8 minutes per side. Press the steak (for example, with a fork or cooking spoon) to check how well cooked it is. The firmer it feels, the more cooked it is.
5. Then place the steak on a warm plate for a few minutes to rest and tenderise.

STIR-FRYING FOOD
1. Select an induction-compatible shallow wok or large pan.
2. Have all the ingredients and accessories ready. Stir-frying should be quick. If you have large quantities of food, fry them in portions rather than all at once.
3. Preheat the pan briefly and add two teaspoons of oil.
4. Fry the meat first, then take it out and keep it warm.
5. Fry the vegetables while stirring. When the vegetables are hot but still firm to the bite, reduce the heat setting of the hob, return the meat to the pan, and add the sauce.
6. Gently stir the ingredients together to ensure that everything is heated through.
7. Serve the food immediately.
NOTE: If a non-magnetic pot (e.g. made of aluminium), a pot of an unsuitable size, or small objects (e.g. knives, forks, or keys) are placed on the induction hob, the appliance will automatically switch to standby mode after one minute. The fan will continue cooling the unit for a further minute.

SET THE HEATING POWER

Power Level	Suitable for
1-2	• Warming up small amounts Of food • Melting chocolate • Simmering • Slow heating
3-4	• Warming up • Rapid simmering • Simmering
5-6	• Pancakes
7-8	• Brief frying • Cooking pasta
9	• Deep frying and searing • Bringing soup to a boil • Bringing water to a boil

MAINTENANCE

- Always disconnect the power supply prior to cleaning the appliance. If the switched fused connection unit is difficult to reach, shut off the power supply by using the corresponding circuit breaker at the distribution board.
- Clean the appliance thoroughly before first use. The hob should be cleaned regularly and any food deposits removed.
- Never clean the hob surfaces by steam cleaning.
- The hob ceramic should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the hob will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use a drip tray where appropriate.
- Regularly check for any signs of wear or damage to the surface and control panel. Address any issues promptly to prevent further damage.

TROUBLESHOOTING

CAUSE	ACTION	WARNINGS!
Daily Contamination on the Glass (fingerprints, marks, and stains caused by overflow, non-sugary food, and liquids).	**1**. Turn the hotplate off. **2**. Spray a hotplate cleaner onto the surface while the plate is still warm, but no longer hot. **3**. Wipe with a damp cloth and dry the plate with a towel. **4**. Turn the hotplate back on.	• When the hotplate is switched off, the "Hot Surface" indicator will go out even though the hotplate may still be hot. Be careful not to burn yourself. • **DO NOT** use scouring pads or abrasive cleaners, as they may damage the glass surface. Check the product packaging to ensure that the cleaning agent is suitable for ceramic hotplates. • **DO NOT** leave any cleaner residue on the surface, otherwise the glass may become stained or discoloured.
Spilled Food or Liquids on the Function Keys.	**1**. Turn the hotplate off. **2**. Soak the residue. **3**. Wipe the function keys with a damp cloth, soft sponge, or kitchen towel. **4**. Follow Steps 2 to 4 under "Daily Contamination".	• The hotplate may beep, switch itself off, and the buttons may stop working if liquid is present on the control panel. • Make sure that the buttons are clean and dry before switching the hotplate back on.
Overcooked, Melted, or Hot Sugary Residues and Splashes on the Glass.	1. Turn the hotplate off. 2. Hold a scraper, razor blade, or ceramic hob scraper at a 30° angle and scrape the residue into a cool area of the hotplate. 3 Remove the residue with a cloth or kitchen towel. **NOTE:** Follow Steps 2 to 4 under "Daily Contamination".	• Remove the stains and splashes immediately, as they are more difficult to remove once they have cooled down. • Attention! Risk of injury! As soon as the safety cover is removed from the scraper, the sharp blade is exposed. Handle it carefully to avoid injury.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Hotplate Cannot Be Switched On	No power.	Make sure that the hotplate is connected to the mains power supply and switched on. Check whether a fuse has blown or is damaged. If the problem persists, contact a qualified technician.
The function keys do not respond	The keys are blocked.	Deactivate the key lock.
The keys are difficult to operate	There is a thin film of water on the controls, or you are using the tip of your finger instead of the pad of your finger.	Make sure the keys are dry and use the ball of your finger.
The glass is scratched	Cookware with sharp edges, or an abrasive sponge or scouring agent, was used for cleaning.	Only use cookware with flat, clean bottoms. **DO NOT** use scouring pads or abrasive cleaning agents.
Some pans make cracking or clicking noises	Due to their construction, such noises may occur with certain cookware, as the bases are often made of different materials that expand at different rates when heated.	This is not a fault. Such noises are normal.
The appliance makes a low humming noise when used at a high heat setting	This is caused by induction cooking technology	This is normal. However, the noise should become quieter or disappear completely when you reduce the heat setting.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The unit emits fan sounds	The fan built into the unit has switched on to prevent the electronic components from overheating. It is normal for the fan to continue running for some time after the unit has been switched off.	This is normal and does not require any action. **DO NOT** disconnect the appliance from the power supply while the fan is still running.
The pots do not heat up	**1**. The appliance cannot detect the cookware because it is not suitable for induction cooking. **2**. The appliance cannot detect the cookware because it is either too small for the cooking zone or is not positioned in the centre of the cooking zone.	Place the cookware in the centre of the cooking zone and make sure that the size of the base is suitable for the cooking zone.
The appliance has unexpectedly switched itself off, a sound is heard, and an error code is displayed	Technical error.	Please write down the error code, unplug the appliance, and contact customer service. Contact the Baridi Service Centre.

FAILURE DISPLAY AND INSPECTION

If an abnormality occurs, the induction hob will enter the protective state automatically and display the corresponding protective codes:

PROBLEM	POSSIBLE CAUSE
U	No cookware or unsuitable cookware detected. Please use suitable cookware.
F3	Induction coil temperature sensor short circuit or pot dry-boiling.
F4	Induction coil temperature sensor open circuit (detached), 2-minute delay detection upon startup.
E3	IGBT temperature sensor short circuit, fan failure, or blocked air outlet.
E4	IGBT temperature sensor open circuit (detached) or cracked.
E1	Abnormal supply voltage. High voltage (above 270 ± 10 V).
E2	Abnormal supply voltage. Low voltage (below 90 ± 10 V).
E5	Induction coil temperature sensor unable to detect temperature changes.
E7	Ribbon cable between the display board and main board detached, or main board damaged.

The above information provides guidance for identifying and inspecting common faults. **DO NOT** disassemble the appliance yourself, as this may cause injury or damage to the induction hob.

END OF LIFE/DISPOSAL

This appliance must not be disposed of with general household waste. At the end of its service life, take the appliance to an appropriate collection point for the recycling of electrical and electronic equipment. Correct disposal and recycling help conserve resources and reduce potential harm to human health and the environment. Dispose of the appliance in accordance with local waste disposal regulations.



Environment Protection, Waste Electrical and Waste Electronic Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. Please note that this product contains one or more batteries. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months

Jack Sealey Ltd t/a Baridi Kempson Way, Suffolk Business Park, Bury St Edmunds, Suffolk, IP32 7AR UK
Jack Sealey (EU) Ltd t/a Baridi Farney Street, Carrickmacross, Co. Monaghan, A81 PK68 Ireland
Tel: 01284 757575 ▪ **Email:** support@baridi.co.uk ▪ **Web:** www.baridi.co.uk

Product Information Sheet. Hobs

SUPPLIER_NAME_OR_TRADEMARK	Dellonda EU Ltd.
DELEGATED_ACT	66/2014/EU
MODEL_IDENTIFIER	DH458
90cm Downdraft Induction Hob with Flex Zones & Touch Controls, 7400W - Black	
ADDRESS	Farney Street, Carrickmacross, Co. Monaghan, A81 PK68 Irela
PHONE_NUMBER	01284 757 500
EMAIL_ADDRESS	TechnicalCompliance@dellonda.co.uk

Parameter	Verification tolerances
Type of hob.	Induction
Number of cooking zones and/or areas.	2
Heating technology.	Induction

Circular cooking zones diameter. Millimeters.

Zone 1	
Zone 2	
Zone 3	
Zone 4	
Zone 5	

Non- circular cooking zones diameter.
Millimeters

Zone 1 Length	
Zone 1 Width	390
Zone 2 Length	210
Zone 2 Width	390
Zone 3 Length	210
Zone 3 Width	
Zone 4 Length	
Zone 4 Width	

Energy consumption weight / kg

Zone 1	192.7
Zone 2	189.9
Zone 3	0.0
Zone 4	0.0
Zone 5	0.0
Energy consumption per kg	191.3
Suppliers website	https://www.dellonda.co.uk/

Product Information Sheet. Hoods

SUPPLIER_NAME_OR_TRADEMARK	Dellonda EU Ltd.
DELEGATED_ACT	66/2014/EU
MODEL_IDENTIFIER	DH458
90cm Downdraft Induction Hob with Flex Zones & Touch Controls, 7400W - Black	
ADDRESS	Farney Street, Carrickmacross, Co. Monaghan, A81 PK68 Irel
PHONE_NUMBER	01284 757 500
EMAIL_ADDRESS	TechnicalCompliance@dellonda.co.uk

Parameter	Verification tolerances
Annual energy consumption, AEChood. kWh/a	33
Time increase factor.	1.1
Fluid dynamic efficiency.	23.8
Energy efficiency index.	54.5
Measured air flow rate at best efficiency point.	247.4
Measured air pressure at best efficiency point.	285
Maximum air flow.	564.8
Minimum air flow.	-
Measured electric power input at best efficiency point.	82.3
Nominal power of the lighting system.	-
Average illumination of the lighting system on the cooking surface.	-
Measured power consumption in standby mode.	-
Measured power consumption off mode.	0.37
Sound power level, highest setting. dB	68
Sound power level, lowest setting. dB	48
Suppliers website	https://www.dellonda.co.uk/