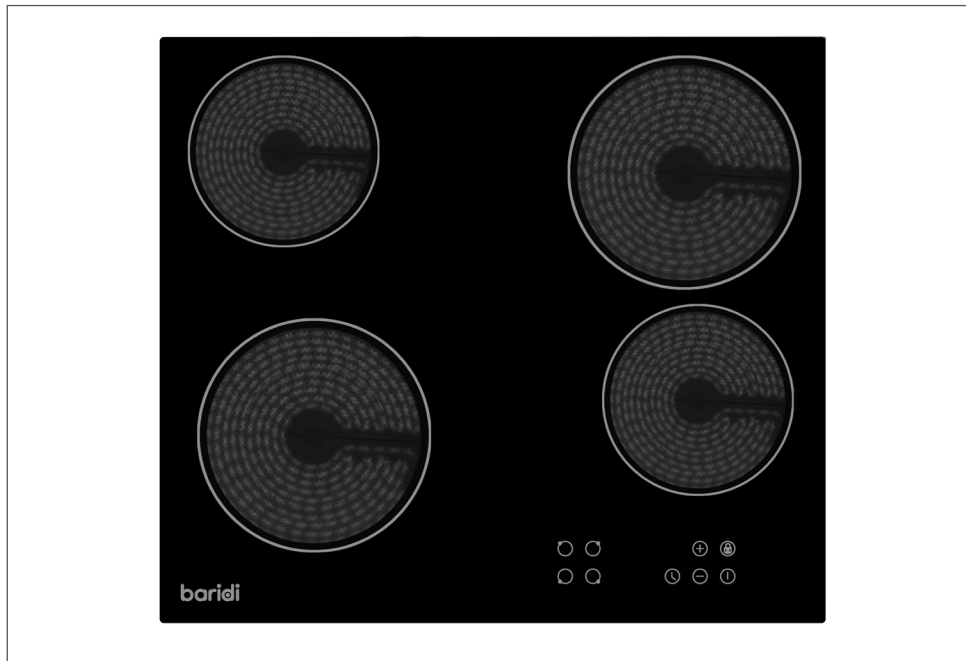




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## 60cm Built-In Ceramic Hob 4 Cooking Zones, Black Glass, 6000W Hard Wired, No Plug Included



### Model No. DH131.V2

Thank you for purchasing a Dellonda 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.  
Original Language Version.

## 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  
instruction  
manual



Warning:  
Hot  
Surface



Warning:  
Can cause fire



Indoor use only

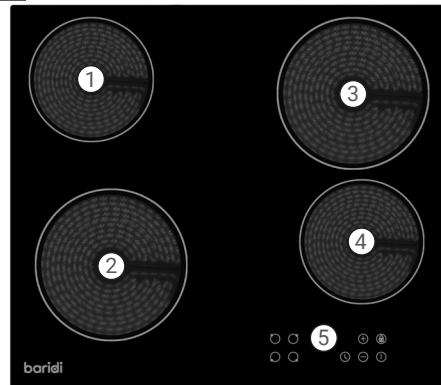


Warning:  
Electricity

## SPECIFICATION

|                                      |                                           |
|--------------------------------------|-------------------------------------------|
| Model No:                            | DH131.V2                                  |
| Applicable Directive - WEEE Applies: | Dual Use                                  |
| Brand:                               | Baridi                                    |
| Colour of Product:                   | Black                                     |
| Installation:                        | Built-In                                  |
| Nett Weight:                         | 8.2kg                                     |
| Number of Hobs:                      | 4                                         |
| Power:                               | 6000W (2 x 1.8kW Zones, 2 x 1.2kW zones). |
| Product Dimensions (W x D x H):      | 58 x 51 x 5cm                             |
| Supply:                              | 230V ~ 50Hz                               |
| Type:                                | Ceramic                                   |
| <b>FUNCTION</b>                      |                                           |
| 1                                    | Rear Left Zone                            |
| 2                                    | Front Left Zone                           |
| 3                                    | Rear Right Zone                           |
| 4                                    | Front Right Zone                          |
| 5                                    | Control Panel                             |

**DH131.V2**



## SAFETY INSTRUCTIONS

### • ELECTRICAL SAFETY

- Dellonda recommend that installation and repairs are carried out by a suitably qualified electrician.
- 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.
  - Ensure that the insulation on all cables and on the appliance is safe before connecting it to 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 Dellonda qualified technician.
- If the cable or plug is damaged during use, switch off the electricity supply and remove from use.
- Dellonda recommend that an **RCD** (Residual Current Device) is used with all electrical products.
- IMPORTANT:** Ensure that the voltage rating on the appliance corresponds with the power supply to be used and that the appliance is connected in accordance with the applicable wiring regulations.
- DO NOT** pull or carry the appliance by the power cable.
- DO NOT** pull the plug from the socket by the cable.
- WARNING!** A means of disconnection shall be incorporated in the fixed wiring in accordance with the applicable wiring rules.
- WARNING!** 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.

### • GENERAL SAFETY

- DO NOT** use the ceramic hob until you have read this instruction manual.
- The hob is not intended to be operated by means of an external timer or separate remote-control system.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- 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 or they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Accessible parts may become hot during use. Young children should be kept well away when in use.

- **DO NOT** use abrasive products to clean the ceramic surface to avoid scratching it. Otherwise, severe failure might happen to the appliance.
- This appliance complies with electromagnetic safety standards.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Handles of saucepans may be hot to touch. Check saucepan handles **DO NOT** overhang other cooking zones that are on. Keep handles out of the reach of children. Failure to follow this advice could result in burns and scalds.

## • OPERATIONAL SAFETY

- **DO NOT** allow paper or cloth to come in contact with any heating element.
- 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 hob and disconnect from power supply.
- Only use utensils that are suitable for use with ceramic 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.
- **WARNING!** Accessible parts may become hot during use.
- 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 hob as the insulation material of this equipment is usually not resistant to high temperatures.
- **WARNING!** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **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 hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- **WARNING!** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- **DO NOT** switch on the hob until a pan has been placed on it.
- **DO NOT** put pans weighing over 25kg on the hob.
- **DO NOT** use the ceramic 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 Dellonda to be repaired.

## • 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** 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.
- 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.
- Take care panel edges are sharp. Failure to use caution could result in injury or cuts.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

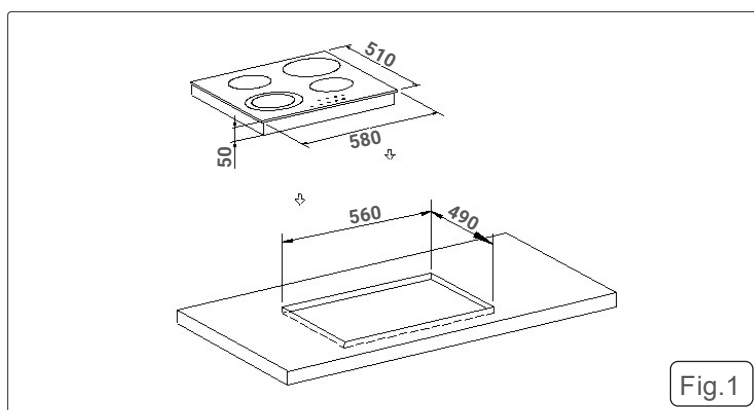
## • CLEANING

- 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 ceramic surface 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 ceramic surface 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.

## • INSTALLATION

### • ELECTRICAL CONNECTION

- Review and understand Safety Section 1 before installing this unit.
- **WARNING!** The appliance must **NOT** be connected to the mains electrical supply by means of a 13A plug and socket.
- **WARNING! THIS APPLIANCE MUST BE EARTHED.**
  - The mains cable must not touch any hot metal.
- This appliance must be installed and connected by a qualified professional in accordance with applicable regulations. The hob must be properly earthed to ensure safe operation, and the mains supply cable should be routed so that it is not exposed to temperatures exceeding 50 °C. If the power cord needs to be replaced, the earthing conductor (green/yellow) must remain slightly longer than the live conductors to maintain safety. In the event that the mains supply cable is damaged, it must be replaced with an appropriate approved replacement. After installation, provision must be made to allow disconnection of the appliance from the power supply, unless the appliance incorporates a built-in switch.



## • INSTALLING THE HOB INTO THE KITCHEN WORK SURFACE

- The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the hob, easy access to all control elements should be ensured.

## • POSITIONING THE APPLIANCE SEE FIG.1 & FIG.2

- The kitchen units that are in direct contact with the appliances must be heat-proof (min. 95°C).
- The appliance can be installed on a work surface with a thickness between 30 mm and 40 mm. It may also be installed near walls that are higher than the work surface, provided a minimum distance of 100mm is maintained proper installation ensures optimal performance, safety, and longevity of the appliance.
- Carry out all cutting of the unit and work surface then carefully remove shavings or sawdust before inserting the appliance.
- To ensure a correct ventilation of the hob please comply with the dimensions shown in fig.3.
- Minimum ventilation clearance requirements are 700mm above the hob, 5mm below the underside and 20mm from the rear (fig.3).

## • FIXING BRACKETS

- Ensure the work surface is level and square, and that no part interferes with the space required for installation. Place a towel or cloth on the work surface and carefully position the hob face down on the protected surface. Apply the sealing strip supplied with the hob, which is used to seal it onto the work surface. Fig.2. Do not use silicone. Apply the seal around the edge of the base of the hob, leaving approximately 3 mm from the edge of the glass. Ensure the seal runs around the entire circumference, then cut off any excess and bring the two ends of the seal together so they meet neatly. Fix the brackets to the front and rear sides of the hob using the screws provided. Fig.2. Place the hob into the cut-out in the cabinet and ensure it is centred correctly. Make sure the front edge of the hob is parallel with the side edge of the work surface.

- IMPORTANT:** There are ventilation spaces around the outside of the hob. **YOU MUST** ensure that these spaces are not blocked by the work top, when you put the hob into position (see fig.3).

- NOTE:** If the hob is installed above an oven, ensure that the oven is equipped with a built-in cooling fan. Use heat-resistant and easy-to-clean wall finishes (such as ceramic tiles) around the hob.

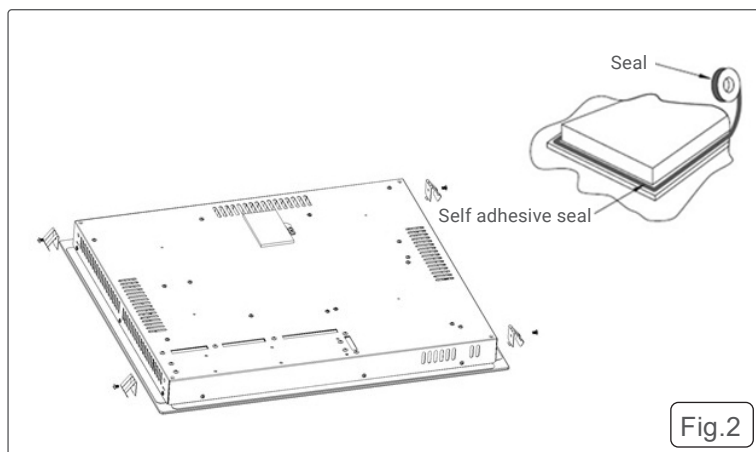


Fig.2

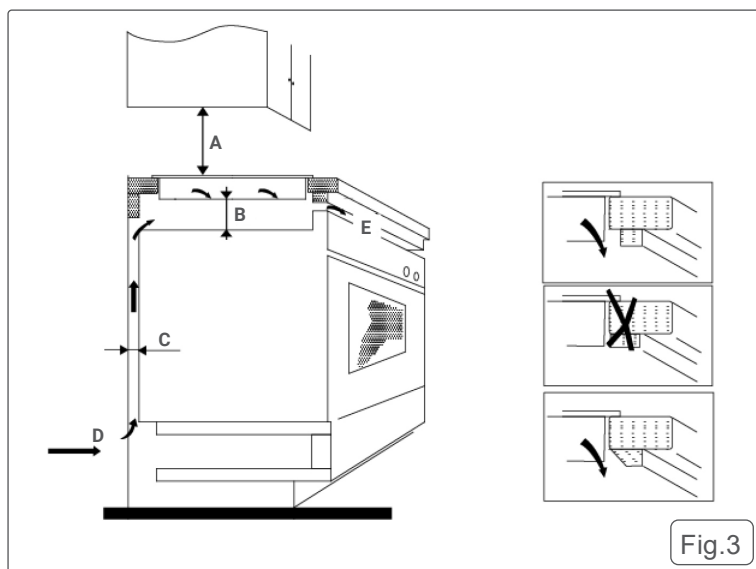
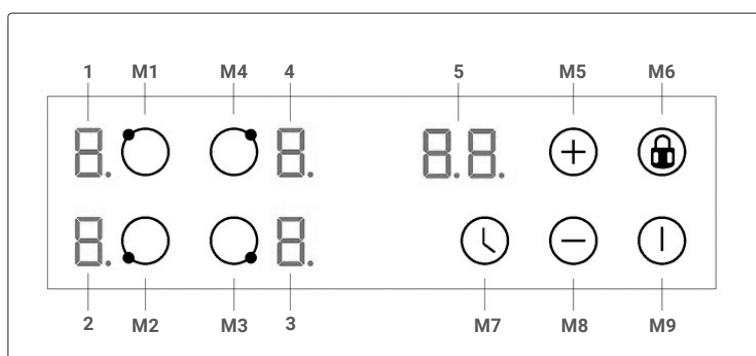


Fig.3

| A (mm) | B (mm) | C (mm) | D          | E            |
|--------|--------|--------|------------|--------------|
| 700    | 50     | 20     | Air intake | Air exit 5mm |

## • CONTROL PANEL LAYOUT

| ICONS | FUNCTION                                               | ICONS | FUNCTION                                                                      |
|-------|--------------------------------------------------------|-------|-------------------------------------------------------------------------------|
| M1    | No.1 cooking zone select button.                       | M6    | Child safety lock button: press and hold to lock or unlock the control panel. |
| M2    | No.2 cooking zone select button.                       | M7    | Timer selector: sets the cooking time for each cooking zone.                  |
| M3    | No.3 cooking zone select button.                       | M8    | Minus button: used to decrease the time or power level.                       |
| M4    | No.4 cooking zone select button.                       | M9    | Power button: press and hold to turn the hob on or off.                       |
| M5    | Plus button: used to increase the time or power level. |       |                                                                               |



| ICONS | FUNCTION                                                                                                                       |
|-------|--------------------------------------------------------------------------------------------------------------------------------|
| 1     | No.1 cooking zone indicating digits: displays the power level, high-temperature warning symbol, and other relevant indicators. |
| 2     | No.2 cooking zone indicating digits: displays the power level, high-temperature warning symbol, and other relevant indicators. |
| 3     | No.3 cooking zone indicating digits: displays the power level, high-temperature warning symbol, and other relevant indicators. |
| 4     | No.4 cooking zone indicating digits: displays the power level, high-temperature warning symbol, and other relevant indicators. |
| 5     | Timer digits: displays the time, child safety lock symbol, and other relevant indicators.                                      |

## Display Mode

**1. Unit-digits:** shows the heating control settings, multi-ring indicator, and high-temperature warning symbol ("H") for the cooking zone.

**2. Two-digits:** shows the timer and the child safety lock symbol.

## • USING THE CERAMIC HOB

### • BEFORE FIRST USE

- You should switch on one cooking zone at a time for five minutes at the maximum setting. This helps to eliminate any new appliance smell and evaporate any moisture that may have formed on the heating elements during transit.
- **DO NOT** burn off more than one zone at a time.
- Place a saucepan filled halfway with cold water on each zone while it is being burned off.

### • POWER ON

- After switching on the appliance, the hob will beep once to indicate power on. All indicator digits on the display will light up for 2 seconds, after which the appliance enters shutdown mode. Note: If your hob has a multi-ring zone, the corresponding digits decimal point “•” will light up. If your hob has single-ring zones only, the decimal point “•” will not light up. Shutdown status: All displays will turn off except for the high-temperature warning symbol “H”. At this time, only the power button “ⓘ” can be operated by pressing and holding; all other button operations are inactive.

### • STANDBY MODE

- In shutdown status, press and hold the “ⓘ” button for 3 seconds. The hob will beep once and then enter standby mode.
- In standby mode, all the cooking zone indicator digits will display “-” (the symbol “H” will appear in the cooking zone indicator if there is residual heat). The timer display will also show “- -”, and the hob will not heat at this time.
- In standby mode, if no cooking zone heating operation is selected, the appliance will automatically return to shutdown status after 10 seconds and beep once.

### • HEATING CONTROL

- In standby mode, select the required cooking zone by pressing the corresponding cooking zone select button, then press the plus or minus button to adjust the power level of that cooking zone. Pressing and holding the plus “⊕” or minus “⊖” buttons will continuously increase or decrease the power level.
- When a cooking zone is heating, press and hold the “ⓘ” power button for 3 seconds to switch off the hob and stop all cooking zones from heating. The cooking zones that were previously in use will display the high-temperature warning symbol “H”.
- In standby mode, if any cooking zones still have residual heat, they will display the symbol “H”.
- To switch off a single cooking zone, first select the desired zone, then press the minus button “⊖” until the power level reaches “0”. This will switch off that zone without affecting the heating of the other cooking zones. When the power level reaches “0”, the corresponding cooking zone that was previously in use will display the high-temperature warning symbol “H”.
- If more than one zone is operating at the same time, the total power will be equal to the sum of the power levels of all active cooking zones. Each cooking zone operates according to its own power modulation ratio and will not affect the operation of the other zones.

**NOTE:** 1. During the same period, only one cooking zone button is active, meaning only one decimal point “•” can be displayed.

2. Press the minus button “⊖” to set the power level to “0”; the active cooking zone will then switch off automatically.

### • POWER LEVEL ADJUSTMENT

- In standby mode, press the cooking zone select button to choose the required cooking zone. The corresponding cooking zone digits decimal point “•” and heating level will be displayed. You can then press the plus “⊕” or minus “⊖” buttons to adjust the desired power level
- Each press of the plus “⊕” button increases the power level by one step, which is shown on the corresponding power indicator digits. The maximum power level is 9. When the power level reaches 9 and the plus button is pressed again, it will return to level 0. Each press of the minus button “⊖” decreases the power level by one step, with level 0 being the minimum. When the power level reaches 0 and the minus button is pressed again, it will return to level 9. Each time either the plus or minus button is pressed, the buzzer will sound once. Pressing and holding the plus or minus button will continuously increase or decrease the power level.
- After the power level has been adjusted, the decimal point “•” on the digits will stop flashing and the selected power level will be displayed normally if no operation is carried out for 10 seconds.
- When the power level of any cooking zone is set to 0, that cooking zone will stop heating.
- If a cooking zone has previously been heated and the power level of all cooking zones is set to 0, the appliance will automatically enter shutdown mode after 1 minute of no operation.

### • TIMER ADJUSTMENT

- After selecting the desired power level for a cooking zone, press the timer button “⌚”. The timer digits will display “00” and the decimal point on the right will light up “•”, indicating that the timer mode is active. You can then set the cooking time for the selected cooking zone.
- To cancel the timer, adjust the timing time back to zero.
- The first time you press the plus button “⊕”, the timer starts at 1 minute. After that, you can use the plus or minus buttons to adjust the cooking time.
- Each press of the plus button “⊕” increases the timer by 1 minute and the buzzer will sound once. The timer can be continuously adjusted between 1 and 99 minutes, with a maximum setting of 99 minutes.
- Each press of the minus button “⊖” decreases the timer by 1 minute and the buzzer will sound once. When the timer is 30 minutes or less, continuous adjustment will change the timer between 30 and 0 minutes. If the timer has been increased above 30 minutes, pressing the minus button “⊖” will reduce it to 0, after which continuous adjustment will cycle between 30 and 0 minutes using the minus button.
- When the timer reaches 0, the buzzer will sound for 2 minutes. Pressing any button will stop the buzzer.

**NOTE :** 1. If the timer for a cooking zone has already been set, press the timer button again to select the corresponding cooking zone and then adjust the time using the plus and minus buttons.

2. After selecting a cooking zone, the timer cannot be set until the cooking zone’s power level has been set; the timer button will not function otherwise.

3. When setting the timer for a cooking zone for the first time, pressing the corresponding cooking zone selection button before confirming the timer will cancel the timing for that zone.

4. During timer adjustment, the decimal point “•” of the corresponding cooking zone remains displayed. When multiple cooking zones are active and have timers set, the timer digits displays the shortest remaining time among the zones. The decimal points of the corresponding cooking zones remain on until the countdown is complete, after which the decimal points turn off.

### • POWER OFF

- In standby or heating mode, press and hold the “ⓘ” button for 3 seconds. A short audible signal will sound, and the appliance will enter power-off mode. If any cooking zone still has residual heat, the corresponding power level indicator digits will flash “H” to indicate the residual heat warning.



## • CHILD SAFETY LOCK BUTTON

- The control panel can be locked by pressing and holding the child safety lock button “” for 3 seconds while the appliance is in standby or heating mode. The safety lock icon will display. When the appliance is switched off, the safety lock icon will turn off.
- In child safety lock mode, the “” symbol will flash once per second. If a cooking zone has a timer set, the digits will alternate between displaying the time and the “” symbol. If no timer is set, it will display only “” and “- -”.
- To unlock the child safety lock, press and hold the child safety lock button “” for approximately 3 seconds.
- While in child safety lock mode, all buttons are inactive except for pressing and holding the power button “” to turn off the appliance, or pressing and holding the child safety lock button to unlock.

**NOTE:** To prevent accidental operation, the control panel can be locked by pressing and holding the child safety lock button. If the child lock is not unlocked before turning off the appliance, the lock will remain active when the appliance is turned on again. Until the child lock is deactivated, no buttons can be operated except the power button and the child safety lock button.

**NOTE:** To prevent accidental operation, the control panel can be locked by pressing and holding the child safety lock button. If the child lock is not deactivated before turning off the appliance, it will remain active when the appliance is turned on again. Until the child lock is unlocked, no buttons can be operated except the power button and the child safety lock button.

## • PARTITION TIMING

The timer can be set independently for each cooking zone, and the timing of one zone does not affect the others.

### • Single Cooking Zone Timing:

To set a countdown for a single cooking zone, press the timer button “” first. The decimal point “.” of the selected cooking zone will light up. The decimal point on the timer digits “.” will also display, indicating that the timer is linked to the selected cooking zone. You can then use the plus and minus buttons to set the desired countdown time.

### • Multiple Cooking Zones Timing:

The procedure for setting the timer on multiple cooking zones is the same as for a single zone. Press any cooking zone selection button to view the timer value for that zone on the timer digits. When multiple cooking zones are timed, you can switch between them by pressing the timer button “”. If no cooking zone is selected, the timer digits will display the shortest remaining time among all timed zones, and the corresponding cooking zone indicator will display “.”.

## • DEFAULT TIMING

All cooking zones are equipped with a default timing function. The relationship between the default timing and the power level is shown in the table below.

| Power Level                  | 1 | 2 | 3 | 4 | 5 | 6 | 7   | 8 | 9 |
|------------------------------|---|---|---|---|---|---|-----|---|---|
| Default Working Timer (hour) | 6 | 6 | 8 | 5 | 5 | 4 | 1.5 |   |   |

- When all the default timing is reached, the cooking zones will switch off automatically and enter into standby mode.

## • HIGH TEMPERATURE WARNING

- Press and hold power button “” manually for 3s till switch off, the whole appliance will stop heating, but the cooking surface still has high temperature, the indicator digits of corresponding cooking zone which stop heating will show residual heat warning symbol “H”, to indicate corresponding cooking surface high temperature.
- As long as the cooking zone has heated before, the high temperature warning symbol “H” will display for 35 minutes continually after the hob turn off.

## • PROTECTION FUNCTION

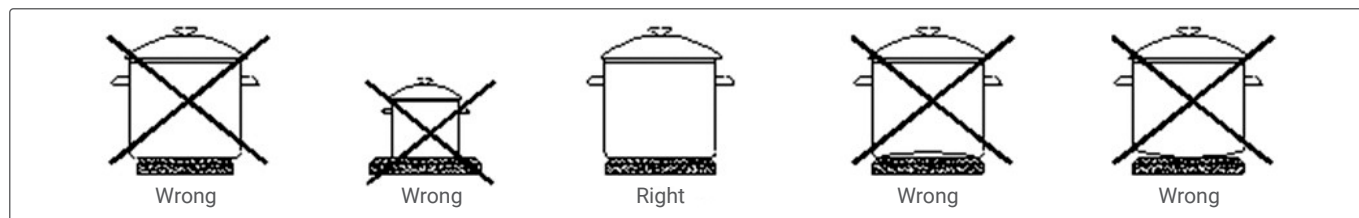
High temperature protection: The thermocouple sensor on the heating plate sends the real-time temperature of the plate to the control board.

When the sensor detects that the temperature of the heating plate exceeds a certain limit, the control system will activate the protection function and stop the corresponding heating plate from operating. Once the temperature drops to a safe level, the previous power setting will be restored.

- Residual heat protection: When the appliance stops heating, the digits of the corresponding cooking zone will display the high-temperature warning symbol “H”, indicating that the cooking surface is still hot. Do not touch the surface to avoid burns.
- Safety cut-off protection: For models fitted with a plug, when the power supply is cut off, the voltage between L/N of the plug will drop below the safe voltage range within 1 second.
- Overflow protection: When the appliance is in operation, if water or liquid spills onto one or more buttons on the control panel for more than 10 seconds, the active cooking zones will stop heating and the hob will automatically enter shutdown mode.

## • HOW TO USE THE HOT PLATE

- Put the pot in center of the heating zone, turn the knob clockwise and anticlockwise to turn on the hob.
- High temperature indication lamp: When the glass plate is too hot, the high temperature indication lamp will light up, don't touch the glass plate until the indication lamp goes out.
- Shut down: after using, please turn the knob to “OFF”, the hob will stop heating.



## CAUTION!

- Ensure the heating plate is clean, as a soiled zone will not transfer heat efficiently.
- Protect the plate against corrosion.
- Switch off the plate after use to help prevent corrosion.
- DO NOT** leave pans containing foods with fats or oils unattended on a switched-on plate, as hot fat can ignite spontaneously.

## • COOKING GUIDELINES

- The first few times the hob is used, it may give off a strong burning smell. This is normal and will disappear completely after several uses.
- The hob is fitted with cooking zones of different diameters and power levels.
- The areas where heat radiates are clearly marked on the hob surface. Saucepans should be placed directly on these zones for efficient heating.
- The diameter of the pan should match the diameter of the cooking zone being used.
- DO NOT** use saucepans with rough bottoms, as they may scratch the ceramic surface.

- Before use, ensure that the bottoms of the saucepans are clean and dry.
- When cold, the base of the pan should be slightly concave. As it heats up, it will expand and sit flat on the hob surface, allowing better heat transfer.
- The recommended thickness for pan bases is 2–3 mm for enamelled steel and 4–6 mm for stainless steel with sandwich-type bases.
- If these guidelines are not followed, heat and energy may be wasted. Heat that is not absorbed by the saucepan can spread to the hob surface, frame, and surrounding cabinets.
- Whenever possible, cover pans with a lid to allow cooking at lower heat levels.
- Cook vegetables, potatoes, and similar foods in as little water as possible to reduce cooking time.
- Food or liquids with a high sugar content can damage the ceramic hob surface if they come into contact with it. Any spillages should be wiped up immediately, although this may not completely prevent damage.

**IMPORTANT:** The ceramic hob surface is durable but not unbreakable. It can be damaged if hard or pointed objects fall onto it with force.

• **MAINTENANCE**

- The frequency and type of maintenance required for this product and its fittings depend on the level of use and operating conditions. Routine maintenance, such as regular cleaning and visual inspection, should be carried out by the user to ensure safe and efficient operation. Periodic servicing and any repairs, including emergency repairs, must be performed by a qualified service technician. It is recommended that the appliance be inspected at regular intervals to maintain optimal performance and to comply with safety requirements. Failure to carry out proper maintenance may affect the operation, safety, and lifespan of the product.

**CAUTION!**

- Ensure the heating plate is clean, as a soiled zone will not transfer heat efficiently.
- Protect the hob against corrosion.
- Switch off the hob after use to help prevent corrosion.
- **DO NOT** leave pans containing foods with fats or oils unattended on a switched-on plate, as hot fat can ignite spontaneously.

**PCB BOARD FAULT CODES AND SOLUTIONS**

- When a **PCB** board fault occurs, the timer digits on the display panel will show a fault code. All cooking zones that are currently heating will stop operating, and the appliance will automatically return to shutdown mode after 1 minute. For cooking zones that were previously in use, the corresponding digits will continue to display the high-temperature warning symbol “H”.

When a fault code appears, please refer to the table below for the corresponding solution.

| FAULT CODE | TYPE OF FAULT                                  | SOLUTION                  |
|------------|------------------------------------------------|---------------------------|
| E1         | Cooking zone thermocouple open/short circuit   | Contact Dellonda Service. |
| E2         | Heating plate temperature exceeds limit values |                           |

• **CARE AND CLEANING**

- Any residues left on the hob surface from cleaning agents may damage it. These residues should be removed using warm water mixed with a small amount of washing-up liquid.
- Abrasive cleaners or sharp objects can damage the hob surface. The hob should be cleaned using warm water mixed with a little washing-up liquid.
- Some deposits may be easier to remove while the hob surface is still warm. However, take care not to burn yourself if cleaning the hob while it is still warm.

• **HINTS AND TIPS**

|                                                                                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|-------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Everyday soiling on the glass (fingerprints, marks, and stains left by food or non-sugary spillages). | <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot).</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>                                                                                                                                                                                                                                                    | <ol style="list-style-type: none"> <li>1. When the power to the cooktop is switched off, the “hot surface” indicator will no longer be displayed; however, the cooking zone may still be hot. Take extreme care.</li> <li>2. Heavy-duty scourers, some nylon scourers, and harsh or abrasive cleaning agents may scratch the glass. Always read the label to check that your cleaner or scourer is suitable.</li> <li>3. Never leave cleaning residue on the cooktop, as the glass may become stained.</li> </ol> |
| Boil overs, melted substances, and hot sugary spills on the glass.                                    | <p>Remove these immediately using a fish slice, palette knife, or a razor blade scraper suitable for ceramic glass cooktops, taking care to avoid hot cooking zone surfaces. Switch the power to the cooktop off at the wall.</p> <ol style="list-style-type: none"> <li>1. Hold the blade or utensil at a 30° angle and scrape the soiling or spill onto a cool area of the cooktop.</li> <li>2. Clean up the soiling or spill with a dishcloth or paper towel.</li> <li>3. Follow steps 2 to 4 under “Everyday soiling on glass” above.</li> </ol> | <ol style="list-style-type: none"> <li>1. Remove stains left by melted or sugary food and spillovers as soon as possible. If left to cool on the glass, they may become difficult to remove or could permanently damage the glass surface.</li> <li>2. Cut hazard: When the safety cover is retracted, the blade of a scraper is razor-sharp. Use with extreme care and always store it safely, out of reach of children.</li> </ol>                                                                              |

|                                   |                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                                                             |
|-----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Spillovers on the touch controls. | <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill.</li> <li>3. Wipe the touch control area with a clean, damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cook top back on.</li> </ol> | <ol style="list-style-type: none"> <li>1. The cook top may beep and turn itself off, and the touch controls may not operate while liquid is present. Always ensure the touch control area is completely dry before turning the cook top back on.</li> </ol> |
|-----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## • TROUBLE SHOOTING

| PROBLEM                                         | POSSIBLE CAUSES                                                                                                                                      | WHAT TO DO                                                                                                                                                                                  |
|-------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The hob cannot be turned on.                    | No power.                                                                                                                                            | Ensure the hob is connected to the power supply and switched on. Check for a power outage in your home or area. If the problem persists after these checks, contact a qualified technician. |
| The touch controls are not responding.          | The controls are locked.                                                                                                                             | Unlock the controls.                                                                                                                                                                        |
| The touch controls may be difficult to operate. | A slight film of water may be on the controls, or you may be using the tip of your finger when touching them.                                        | Ensure the touch control area is dry, and use the ball of your finger when operating the controls.                                                                                          |
| The glass may become scratched.                 | <ol style="list-style-type: none"> <li>1. Rough-edged cookware.</li> <li>2. Unsuitable, abrasive scourer or Cleaning products being used.</li> </ol> | <ol style="list-style-type: none"> <li>1. Use cookware with flat and smooth bases.</li> <li>2. See 'Care and cleaning' section.</li> </ol>                                                  |

## • END OF LIFE

- When the product is taken out of service or reaches the end of its operational life, it must be disconnected from the mains power supply and dismantled by a qualified person in accordance with local regulations. The appliance and its components should be disposed of responsibly through approved recycling or waste-management facilities.

### Environment Protection and Waste Protection and Electrical 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 it in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. Under the Waste Batteries and Accumulators Regulations 2009, Dellonda would like to inform the user 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 from purchase date, proof of which is required for any claim.



## Product Information Sheet. Hobs

SUPPLIER\_NAME\_OR\_TRADEMARK Dellonda EU Ltd.  
DELEGATED\_ACT 66/2014/EU  
MODEL\_IDENTIFIER DH131

Baridi Integrated Ceramic Hob with 4 Cooking Zones 60cm - Black Glass

ADDRESS Farney Street, Carrickmacross, Co. Monaghan, A81 PK68 Ireland  
PHONE\_NUMBER 01284 757 500  
EMAIL\_ADDRESS TechnicalCompliance@dellonda.co.uk

Parameter Verification tolerances

|                                       |         |
|---------------------------------------|---------|
| Type of hob.                          | Ceramic |
| Number of cooking zones and/or areas. | 4       |
| Heating technology.                   | Radiant |

### Circular cooking zones diameter. Millimeters.

|        |     |
|--------|-----|
| Zone 1 | 200 |
| Zone 2 | 165 |
| Zone 3 | 165 |
| Zone 4 | 200 |
| Zone 5 |     |

### Non- circular cooking zones diameter.

#### Millimeters

|               |  |
|---------------|--|
| Zone 1 Length |  |
| Zone 1 Width  |  |
| Zone 2 Length |  |
| Zone 2 Width  |  |
| Zone 3 Length |  |
| Zone 3 Width  |  |
| Zone 4 Length |  |
| Zone 4 Width  |  |

### Energy consumption weight / kg

|                           |       |
|---------------------------|-------|
| Zone 1                    | 186.9 |
| Zone 2                    | 192.7 |
| Zone 3                    | 205.3 |
| Zone 4                    | 193.0 |
| Zone 5                    | 0.0   |
| Energy consumption per kg | 194.5 |

Suppliers website <https://www.dellonda.co.uk/>