



INDUCTION HOB

INSTRUCTION MANUAL



MODEL/S
C60ISC

OVERVIEW

Thank you for purchasing this product.

We aim to ensure that you optimally and efficiently use this product. All of our products are produced to the highest quality in our modern facilities under environmentally friendly conditions.

We recommend that you read your instruction manually carefully and keep it permanently as a reference point should any problems occur.

NOTE: This instruction manual is suitable for multiple models within the hob range, some features may not be relevant to your model.

Our appliances are intended for domestic use only and should not be used in a commercial setting.

The figures in the Instruction manual are schematic and may vary from the product you own.

Features marked with * are optional.

CONTENTS

Safety Information	4
• General Safety	4
• Plug & Cord	5
Power Connection	7
• Circuit Breakers	7
• Wiring Diagram	8
Introduction of your Appliance	9
Technical Specifications	10
Setting up the Appliance	12
Installation of the Appliance	13
How to use the Appliance	15
• Before First Use & Touch Control	15
• Turning the Appliance On/Off	16
• Residual Heat Indicator	16
• Turning the Cooking Zone On/Off	16
• Child Lock Function	17
• Timing Functions	18
• High Power Function (BOOST)	19
• Pot Identification & Error Codes	20
Proper Pot Use	21
Cooking Hazards	22
Control Panel Overview	23
Maintenance & Troubleshooting	25
Cleaning & Care	26
Disposal of the Appliance	27

SAFETY INFORMATION

Please read the Instruction manual carefully before operating the appliance.

Installation and repair must be performed by a qualified individual, the manufacturer shall not be held responsible for operations carried out by an unauthorised person.

The configuration conditions of this appliance are specified on the data plate.

This appliance is only suitable for household use.

GENERAL SAFETY

WARNING: Fire hazard; DO NOT store any materials on the cooking surface.

WARNING: The appliance its accessible parts will become hot during operation.

WARNING: This appliance is intended for cooking and should not be used for other purposes such as heating a room.

WARNING: NEVER try to put out a fire with water, shut down the devices circuit and cover the flame with a fire blanket.

ATTENTION: If the glass of the appliance is broken, turn off any heating element immediately and disconnect the appliance from the power source.

WARNING: Please seek medical advice if you have a pacemaker or insulin pump as the Induction Hob generates a magnetic field which may effect the person.

NOTE: The appliance is not suitable for use with an external timer or separate remote control system.

To prevent overheating, the appliance should not be installed behind a decorative cover.

This appliance must not be operated by children under the age of 8 years.

This appliance can be used by children over the age of 8 years, people with physical, hearing or mental challenges or people with a lack of experience/knowledge, as long as supervision is provide.

Children must not play with the appliance, carry out cleaning or maintenance unless supervised by an adult.

SAFETY INFORMATION

Keep the appliance and power cord out of reach of pets and children under the age of 8 years.

The packaging materials used can be dangerous, to remove any risk keep children away from the packaging and dispose of it in the correct manner.

Whilst in use and after use the appliances heating elements will be hot to touch, avoid covering or placing any objects on the appliance whilst it cools.

Ensure all unnecessary materials are removed from the appliance and do not put ignitable or flammable materials on or in the appliance.

Do not use the appliance when in an unfit state to do so, for example being medicated or under the influence of alcohol.

After each use, check to see the appliance is turned off.

Do not operate the appliance if there is visible damage or if the appliance is broken.

Connecting and disconnecting the appliance should be done by a qualified person.

Whilst in use keep all ventilation channels open.

ELECTRICAL SAFETY: PLUG & CORD

WARNING: Cut off all supply circuit connections before accessing the terminals.

WARNING: If the surface is cracked, turn off the appliance to avoid risk of electric shock.

Plug the appliance into a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

Installation should be done by a qualified electrician to ensure equipment is grounded, Creda will not be responsible for the damages that occur due to using the appliance without grounding in accordance with local regulations.

The appliance circuit breaker switches should be in a place accessible to the end user when the appliance is in place.

NEVER wash the appliance by spraying or pouring water onto it as there is a risk of electrocution.

SAFETY INFORMATION

Do not touch the plug with wet hands and always unplug by holding the plug and not pulling the cord.

When using other electrical equipment near the appliance when in use, be careful that no cables stray over the hob as they could be damaged.

Only use the original cord supplied, If the cord is cut or damaged in any way do not use.

Make sure that there is no liquid or humidity in the outlet where the plug is inserted.

Unplug the appliance during installation, maintenance, cleaning and repair.

Ensure the plug is fully inserted in the socket to avoid sparks.

Do not use steam cleaners for the cleaning of the appliance as it increases the risk of electric shock.

The appliance should be installed in a way where the electrical component can be completely disconnect. Disconnection from the power supply should be provide by the use of a switch or an integrated fuse installed on a fixed power supply in accordance with building code.

The appliance is equipped with a Type 'Y' cord cable.

Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with a voltage over category III, disconnection devices should be connected to a fixed power supply in accordance to the wiring code.

POWER CONNECTION

NOTE: This appliance should be installed and connected in accordance to the manufacturers instructions and the current regulations/guidelines.

WARNING: The electrical connections of the appliance should only be made with grounded sockets that have been laid within a grounding system that adheres to the current rules/regulations.

Creda is not responsible for the damages caused by an ungrounded socket connected to the appliance.

SPECIFICATIONS

Rated Voltage	AC 220-240V ~
Frequency	50/60Hz
Fuse	16 or 32A

If your power network does not provide these specifications, contact a qualified electrician.

CIRCUIT BREAKERS

Power supply should be disconnected from the mains using an all-poles breaker. (Contact gap should be at least 3mm) this breaker protects against over-current.

DISCONNECTING FROM MAINS

To disconnect mains power to the appliance.

FUSE ELEMENTS

Remove the fuse completely from the base.

AUTOMATED FUSES

Press the (red) control button to release the middle button.

EMBEDDED AUTOMATED FUSES

Turn it to 0 (Off) position from 1 (On) Line breaker should be at least B or C type.

FI-CIRCUIT BREAKER (FALSE INDUCTION BREAKER)

Turn it to 0 (Off) position from 1 (On) position or press inspection button.

POWER CONNECTION

WARNING: Take safety precautions against turning on power unintentionally.

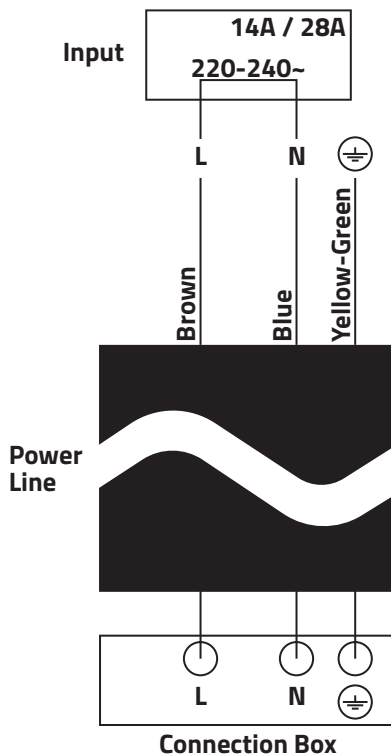
WARNING: The power supply cable should not touch the hot parts of the appliance.

WARNING: If the power supply cord is damaged, the cord will be replaced by the manufacturer or its service agent or an equally qualified person to prevent a hazardous situation.

WARNING: Before carrying out any operation on the electrical components of the appliance, remove the electrical connection.

WIRING DIAGRAM

Make the electrical connection according to the appropriate wiring diagram.



INTRODUCTION OF YOUR APPLIANCE

NOTE: The appliance figures below are only provided for illustration purposes. Depending on the appliance in question the image may vary, Only consider your appliance.

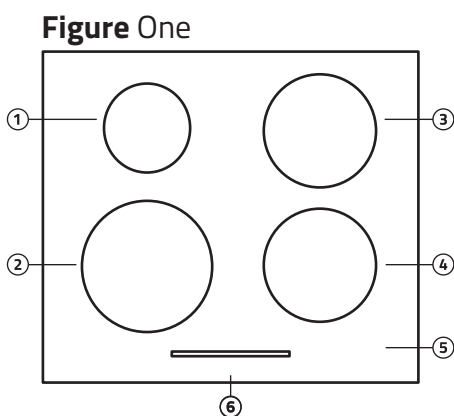


Figure One

1. Upper Left Cooking Zone
2. Lower Left Cooking Zone
3. Upper Right Cooking Zone
4. Lower Right Cooking Zone
5. Glass Surface
6. Control Panel

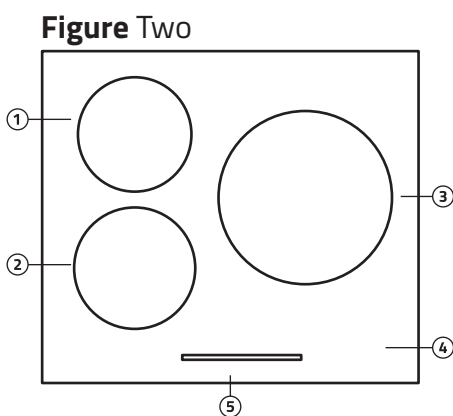


Figure Two

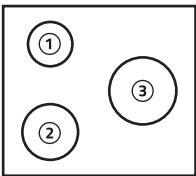
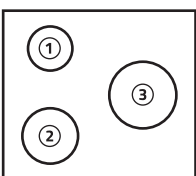
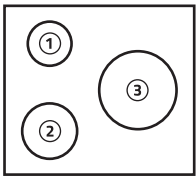
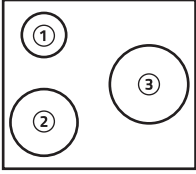
1. Upper Left Cooking Zone
2. Lower Left Cooking Zone
3. Right Cooking Zone
4. Glass Surface
5. Control Panel

TECHNICAL SPECIFICATIONS

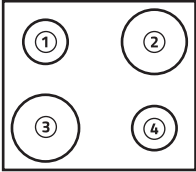
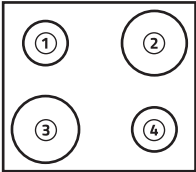
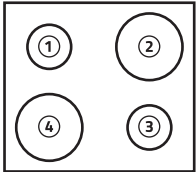
NOTE: Technical specification table should be taken into consideration when installing the appliance. The manufacturer will not be held responsible for any problems rising due to faulty installation.

NOTE: Technical Information can change without prior notice.

NOTE: The values declared in the markings on the appliance or in the Instruction Manual are obtained in a laboratory environment according to the current regulations. These values can vary depending on the operating and ambient conditions of the appliance.

Model 1		Cooking Zone	Cooking Zone Diameter	Cooking Zone Power	Cooking Zone High Power	Total Power
		1	Ø160mm	1200 W	-	3100 W
		2	Ø180mm	1800 W	-	
		3	Ø210mm	1800 W	2100 W	
Model 2		Cooking Zone	Cooking Zone Diameter	Cooking Zone Power	Cooking Zone High Power	Total Power
		1	Ø160mm	1200 W	-	4800 W
		2	Ø180mm	1800 W	-	
		3	Ø210mm	1800 W	2100 W	
Model 3		Cooking Zone	Cooking Zone Diameter	Cooking Zone Power	Cooking Zone High Power	Total Power
		1	Ø160mm	1500 W	-	6800 W
		2	Ø180mm	2000 W	-	
		3	Ø280mm	2300 W	3000 W	
Model 4		Cooking Zone	Cooking Zone Diameter	Cooking Zone Power	Cooking Zone High Power	Total Power
		1	Ø160mm	1600 W	-	6800 W
		2	Ø210mm	2000 W	-	
		3	Ø280mm	2300 W	3000 W	

TECHNICAL SPECIFICATIONS

Model 5		Cooking Zone	Cooking Zone Diameter	Cooking Zone Power	Cooking Zone High Power	Total Power
		1	Ø160mm	1400 W	-	
		2	Ø180mm	1800 W	-	6400 W
		3	Ø210mm	1800 W	2100 W	
		4	Ø160mm	1400 W	-	
Model 6		Cooking Zone	Cooking Zone Diameter	Cooking Zone Power	Cooking Zone High Power	Total Power
		1	Ø160mm	1400 W	-	
		2	Ø180mm	1800 W	-	6400 W
		3	Ø210mm	1800 W	2100 W	
		4	Ø160mm	1400 W	-	
Model 7		Cooking Zone	Cooking Zone Diameter	Cooking Zone Power	Cooking Zone High Power	Total Power
		1	Ø160mm	1600 W	1800 W	
		2	Ø210mm	2000 W	2600 W	7200 W
		3	Ø160mm	1600 W	1800 W	
		4	Ø210mm	2000 W	2600 W	

SETTING UP THE APPLIANCE

NOTE: Check the electrical system is suitable for the appliance, if it's not suitable call a qualified electrician to arrange the utilities as necessary. All local standards/ regulations must be adhered to when installing the appliance.

NOTE: The manufacturer will not be held responsible for damages that arise due to the operations performed by an unauthorised person, If damages occur as a result of this the warranty will be invalid.

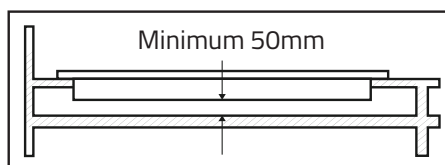
NOTE: The manufacturer is not responsible for the installation of the appliance, if the appliance is damaged do not install it as it poses a risk to your safety.

IMPORTANT: Keep the ventilation channels open.

IMPORTANT: Correct (PPE) Personal Protection Equipment must be worn during the installation.

WARNING: All kitchen furniture next to the appliance should be heat resistant at a minimum temperature of 100°C.

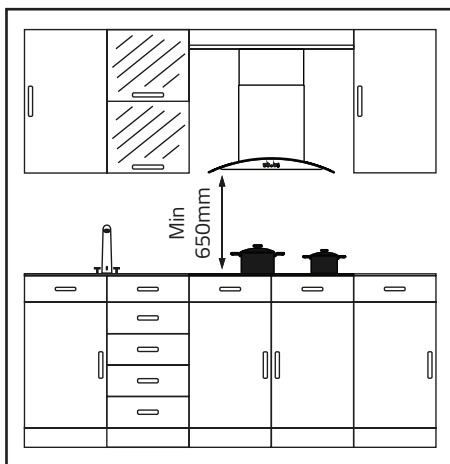
When installing the appliance into the top of a counter top a minimum void of 50mm between the appliance and the cabinet is needed as shown below.



INSTALLATION LOCATION

The appliance is designed in accordance with the kitchen countertops supplied in the UK market. A safe distance must be maintained between the appliance, kitchen walls and the furniture.

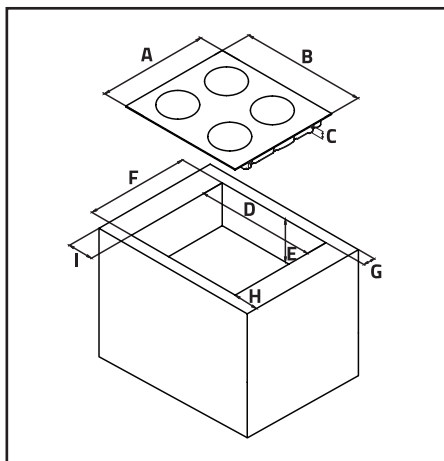
If a hood or aspirator is to be installed above the appliance, follow the instructions of the manufacturer on where to position the hood/aspirator in regards to the appliance. The minimum distance between the hood/aspirator and the appliance is 650mm as shown below.



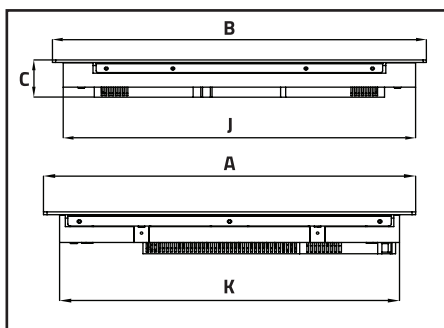
The gap in which the appliance will be placed in the countertop must be cut according to the dimensions of the appliance installation. (See Figure Three)

COUNTERTOP CUTTING DIMENSIONS

Figure Three



A	520mm	D	560mm	G	Min. 50mm
B	590mm	E	Min. 175mm	H	
C	60mm	F	480/490mm	I	

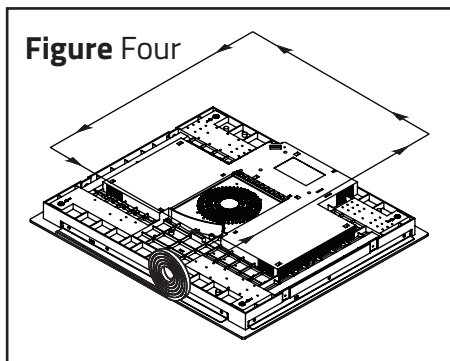


A	520mm	B	590mm	C	60mm
J	556mm	K	475mm		

HOW TO INSTALL APPLIANCE

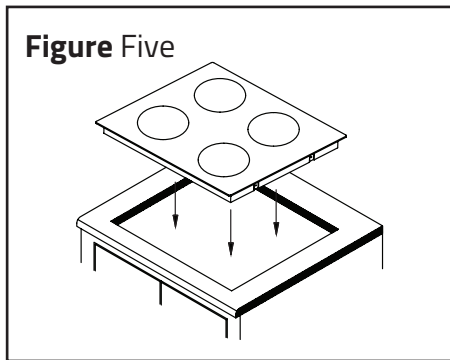
1. Turn the appliance upside down and put it on a flat surface.
2. To prevent foreign materials and liquids from entering between the appliance and the countertop, stick the wick provided in the packaging to the visible glass surfaces of the appliance.
(See Figure Four)

Figure Four



3. Place the appliance into the countertop. (See Figure Five)

Figure Five



4. Secure the appliance by using the clamps and screws supplied in the packaging.
(See Figure Six)

Figure Six

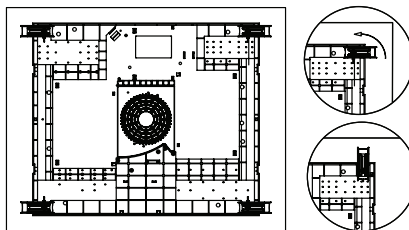
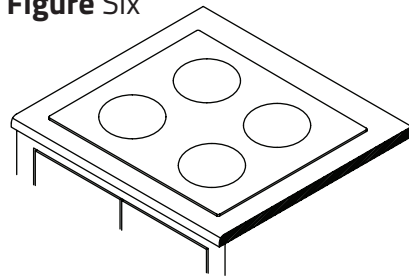


Figure Six



HOW TO USE THE APPLIANCE

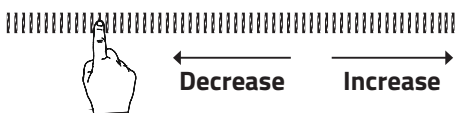
Remove any protective foils and labels that may be present on the device.

BEFORE FIRST USE

1. Wipe the appliance with a damp cloth and dry it.
2. Make the electrical connection to the power source.

To turn the appliance on/off, press and hold the on/off key  until you hear a **'beep'** sound alert. When the appliance is turned on, the cooking zone indicators will be displayed.

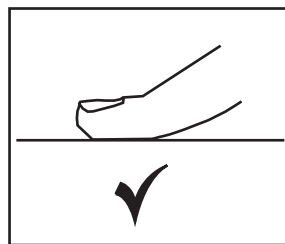
By tapping the sliding touch control, you can adjust the temperature or the timer. (only applicable to products with sliding touch control)



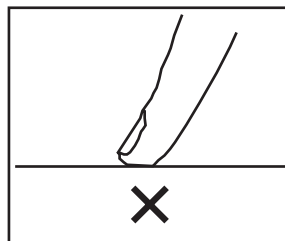
TOUCH CONTROL

The control panel on the appliance reacts to touch, you do not need to apply pressure to the controls. Use the bottom of your finger while using the appliance, you will hear a **'beep'** at every touch.

Make sure the appliance is always clean and dry as even a thin layer of water can make it difficult to use the touch control.



Correct



Wrong

HOW TO USE THE APPLIANCE

TURNING ON THE APPLIANCE

The appliance is turned on by pressing the On/Off Key  the unit will then become operational and the LED display will illuminate for 1 second.

NOTE: Electronic components remain active for 1 minute. If there is no cooking level selected or a timer set the appliance will automatically switch to 'Off Mode' along with a 'beep' sound alert.

TURNING OFF THE APPLIANCE

The appliance is turned off by pressing the On/Off Key  this will still work, even if the appliance is in the child lock mode .

RESIDUAL HEAT INDICATOR

If the residual heat indicator  is flashing on the appliance screen, this means that the cooking zone is still hot and can be used to cook small amounts of food.

WARNING: Residual heat indicator symbol  does not light up and does not warn the user against heat in case of a power outage.

NOTE: The residual heat indicator of each cooking zone remains active until the measured glass temperature is below +35°C.

TURNING THE COOKING ZONES ON

1. The appliance is turned on by pressing the On/Off Key .
2. By pressing the relevant cooking zone selection button once, you can select the cooking zone.  symbol flashes on the indicator of the selected zone.
3. Depending on the appliance option, the power level of the relevant cooking zone can be set from 1 to 9 by using the plus  and minus  keys or by sliding the finger to the right or left on the touch control panel.

HOW TO USE THE APPLIANCE

TURNING THE COOKING ZONES OFF

A selected cooking zone can be turned off in three ways.

1. The appliance is turned off by pressing the On/Off key .
2. A single cooking zone can be turned off by setting the appliance to the lowest cooking level  on the cooking area. If the relevant cooking zone is still hot at the end of the time, the residual heat indicator  flashes. The  symbol is then displayed on the screen if the cooking zone has cooked down.
3. The cooking zone can be turned off by setting the timer.

CHILD LOCK FUNCTION

When the appliance is on, press the lock key  once to activate the child lock preventing any unwanted use.

Whilst the child lock is activated the  symbol will be displayed on the timer indicator.

NOTE: When the child lock function is activated, all other buttons except the On/Off Key  are disabled.

To disable the child lock function hold down the lock key  for three seconds. At the end of the duration the  symbol on the timer Indicator will disappear.

NOTE: If the child lock function is activated when the appliance is turned off, the child lock function will still be active when the appliance is turned back on. You would then need to deactivate the child lock in order to cook on the appliance.

NOTE: In the case of a power outage, the child lock will be deactivated.

HOW TO USE THE APPLIANCE

TIMER FUNCTIONS

NOTE: There are two types of timer functions.

INDEPENDENT TIMER FUNCTION

The independent timer function may be set when any hob is not active. It may be used as an alarm as well as a timer, the timer continues to be active even when the cooking zones are in use.

1. The appliance is turned on by pressing the On/Off key .
2. The timer key  is pressed.
3. After pressing the timer key , the time can be set between 1-99 minutes by using the plus  and minus  keys or the sliding touch control panel, depending on the appliance option.

NOTE: If the time required is between 1-9 minutes, the timer key  is to be pressed twice and then set by using the plus  and minus  keys or the sliding touch control panel.

NOTE: Turning off the appliance by pressing the On/Off key will stop the timer, the timer will not resume when the time is turned back on.

COOKING AREA TIMER

1. The appliance is turned on by pressing the On/Off key .
2. By pressing the relevant cooking zone selection button once, you can select the cooking zone.
3. Depending on the appliance option, the temperature level can be set using the plus  and minus  keys or the sliding touch control panel.
4. When the cooking zone temperature level setting is active, press the timer key .
5. After pressing the timer key , the time can be set between 1-99 minutes by using the plus  and minus  keys or the sliding touch control panel, depending on the appliance option.

HOW TO USE THE APPLIANCE

NOTE: If more than one timer is available, timer display indicates the lowest remaining time value after the setting period. Depending on which cooking zone the remaining time on the timer belongs to, the point next to that cooking zone flashes.

NOTE: The timer can be set for all cooking zones. The shortest set time is displayed on the timer indicator.

NOTE: The relevant cooking zone can be selected and the temperature level and time setting can be changed, while the timer is running.

HIGH POWER FUNCTION (BOOST)

This function is used to cook food faster.

1. The appliance is turned on by pressing the On/Off key .
2. The relevant cooking zone is detected and the desired power level is set to 1-9 according to the appliance option by using the plus  and minus  keys or the sliding touchscreen control.

3. After setting the power level for the relevant cooking zone, the high power function (BOOST) key  is pressed. The high power function (BOOST) symbol  is displayed on the screen of the relevant cooking zone.

To disable the high power function simply set the cooking zone to any of the power levels between 1-9, once this is done the high power function key  will be disabled.

NOTE: The duration of the high power function is a maximum of 5 minutes.

NOTE: The high power function can not be adjusted simultaneously for the vertical hob eyes.

HOW TO USE THE APPLIANCE

POT IDENTIFICATION (NO POT WARNING)

Cooking will stop if there is no pot (either there is no pot or the pot is not induction-compliant) in the cooking zone when the cooking is started or if the pot is removed from the cooking zone while cooking. Then, a no pot warning  is displayed for the relevant cooking zone.

No pot warning lasts 60 seconds. When this time expires, the cooking zone will turn off automatically if there is no pot in the cooking zone. If the cooking zone is hot, the residual heat indicator  symbol is displayed.

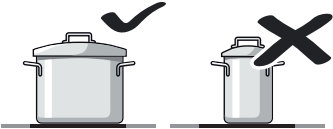
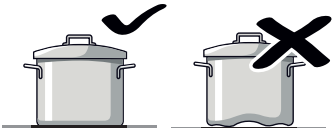
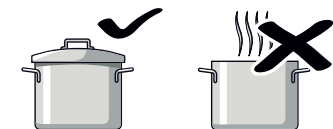
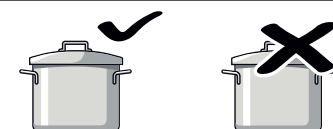
ERROR CODES

Please see below error codes, their probable cause and recommended solutions.

Error Code	Possible Cause	Solution
F3/F4	Temp sensor failure of induction stove coil.	Please contact the manufacturer.
F9/FA	IGBT temperature sensor error.	Please contact the manufacturer.
E1/E2	Improper supply voltage	Please check if the supply voltage is normal.
E3	High temperature warning of induction stove coil temperature sensor.	Please contact the manufacturer.
E5	IGBT temperature sensor high temperature warning.	Please restart cooking again after the pot gets cool.

PROPER POT USE

NOTE: The pots or pans used on the appliance must be compatible with induction.

Pot Diagram	Description
	Use dishes of the appropriate size for each cooking zone. Do not use small dishes in a large cooking zone.
	Do not use containers with convex or concave bases. In this way, dishes can turn down. Use only dishes with a flat bottom.
	Do not cook without a lid or with a lid that is half open. This cause you to waste energy. Splashes and overflows may damage the hob surface and cause fire.
	Center the dish exactly over the cooking zone.
	Never use two burner or heat sources at the same time to heat a pan. While cooking for a long time, avoid using roasting sheet and terrine's at maximum temperature.

COOKING HAZARDS

WARNING: Unattended cooking with solid or liquid oil in the appliance is dangerous, it can cause a fire.

BURNING HAZARD: During its use, the heater elements of the appliance are hot. Avoid touching the heater elements! There is risk of burning.

WARNING: Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may ignite to cause a fire if it comes in contact with hot surfaces.

WARNING: Do not heat closed cans and glass jars. The pressure may lead jars to explode.

WARNING: Plastic dishes, which are not resistant against heat and steam, may melt at high temperatures and damage the stove. Only use plastic dishes, which are resistant to heat (up to 100 °C) and steam.

WARNING: Do not place dishes and pots empty in exposed cooking zones.

WARNING: Rough pot and pan bases scratch the glass-ceramic surface. Use only pots and pans with smooth bases.

WARNING: Never prepare food directly on the glass surface.

WARNING: Always turn off the cooking zones after each use.

WARNING: Do not operate the cooking zones without any pots and pans placed on them.

WARNING: Do not place the lids of the pots and pans on the cooking zones.

WARNING: When you want to put the pot in another cooking zone, instead of sliding it, lift it and put it on top of the cooking zone you want.

WARNING: Never fill the pan with more than one third of the oil. Do not leave the kitchen while heating up the oils. Extremely hot oils are a fire hazard.

CONTROL PANEL OVERVIEW

Electronic Control Panel Diagram
Model 1
Model 2
Model 3
Model 4
Model 5
Model 6

CONTROL PANEL OVERVIEW

Electronic Control Panel Keys		
	On/Off Key	Used for powering the appliance on & off.
	Sliding Touch	Used for setting the temperature of the cooking zone.
	Plus Key	Used to increase the temperature of the cooking zones or timer duration.
	Minus Key	Used to decrease the temperature of the cooking zones or timer duration.
	Timer Key	Used to set the cooking timer.
	Lock Key	Used as a child lock against undesired usage.
	Boost Key	Used as a high power cooking option for faster cooking.
	Lower Left Cooking Zone	Used to select the lower left cooking zone.
	Lower Right Cooking Zone	Used to select the lower right cooking zone.
	Upper Left Cooking Zone	Used to select the upper left cooking zone.
	Upper Right Cooking Zone	Used to select the upper right cooking zone.
	Right Cooking Zone	Used to select the right cooking zone.

MAINTENANCE & CARE

The operating life of the appliance is extended and the problems encountered are reduced if it is cleaned at regular intervals.

WARNING: Disconnect the electrical connection of the appliance. There is a danger of electric shock.

WARNING: Wait for the appliance to cool down before cleaning the appliance. Hot surfaces may cause burns.

WARNING: The steam of a steam cleaning device may infiltrate the parts conducting electricity and cause them to short-circuit. Never use a steam cleaning device for cleaning the appliance.

WARNING: Never wash any part of the appliance in the dishwasher!

WARNING: Due to accidental opening of the appliance or residual heat when the appliance is covered; the material covered on the appliance may ignite, crack or melt. Never cover the appliance with a lid, a cloth or a protective foil.

TROUBLESHOOTING

Use the points below to see for a possible solution, if your problem persists call the service center.

1. Check if the mains power is available safely,
2. Check the fuses.
3. Check for any damage in the power cord of the stove.

HANDLING RULES

1. Carry out the movement and transportation in the original packaging.
2. Pay maximum attention to the appliance while loading/unloading and handling.
3. Make sure that the packaging is securely closed during handling and transportation.
4. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
5. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

CLEANING & CARE

- 1.** Clean the glass surfaces with special glass cleaning agents. Do not use abrasive cleaners or sharp metal scrapers when cleaning glass surfaces, as scratching glass surfaces will cause breaking.
- 2.** Do not use aliphatic or hydrocarbonated detergents.
- 3.** Never use flammable materials such as acid, thinner, or gas when cleaning your appliance.
- 4.** Use potassium stearate (soft soap) for dirt and stains.
- 5.** The appliance should be thoroughly cleaned after each use. Thus, food residues are easily cleaned and these residues are prevented from burning when the product is used again later.
- 6.** Ensure that you completely wipe any remaining liquids after the cleaning process and that you immediately clean any food that splashes around during cooking.
- 7.** Do not clean the appliance with hard tools such as brushes, steel sponges, or knives. Do not use abrasive, scratching agents, or detergents.
- 8.** Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, or sharp objects during cleaning.
- 9.** Clean the control panel with a wet cloth and dry them with a dry cloth.
- 10.** Quickly clean the substances containing vinegar, lemon, salt, cola and similar acids and alkaline spilled on the appliance.
- 11.** Clean and dry the appliance after every use.
- 12.** If the appliance is not used for a longer time than usual, it must be thoroughly cleaned before it is restarted and checked by an authorised technician for proper operation.

DISPOSAL OF THE APPLIANCE

AEEE COMPLIANCE & DISPOSAL OF WASTE

This product does not contain the dangerous and prohibited materials indicated in "Waste Electrical and Electronic Equipment Control Regulation" published by Ministry of Environment and Urbanisation of the Republic of Turkey. Complies with WEEE Regulation.

PACKAGING

This appliance was manufactured from recyclable and reusable high quality parts and materials.

Do not dispose of this product with other domestic wastes at the end of its life cycle. Take it to a collection point for electrical and electronic equipment.

You can ask your local administration about these collection points if you are unaware of them.

Please help to protect the environment and natural resources by recycling the used products.

Before disposing of the product, disconnect the electrical plug for the safety of children and make it inoperable.

The product's packaging is made of recyclable materials, in accordance with our national legislation.

Do not dispose of the packaging waste with the household waste or other wastes, dispose it to the packaging collection areas specified by local authorities.



Thank you!

We hope you enjoy your appliance for many years...

HELP & GUIDANCE

We're here to help you to get the best out of your Induction Hob. Should you require any guidance please visit our website.

www.creda.co.uk

If you still require further assistance, call one of our experts on **01759 487836**.

YOUR CREDA GUARANTEE

This product is guaranteed for 3 years from the date of original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge (or if applicable the product will be replaced or the purchase will be refunded) Where possible during this period by the dealer you purchased the appliance from.

Activate your guarantee now by calling us on **01759 487836**.