

Buffalo CP799

Buffalo Heavy Duty Induction Hob User Manual

Model: CP799

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Buffalo Heavy Duty Induction Hob. Please read it thoroughly before use and retain it for future reference. The Buffalo Heavy Duty Induction Hob is designed for professional kitchen environments, offering powerful and precise cooking capabilities.

SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions carefully before operating the appliance.
- Do not immerse the appliance in water or any other liquid.
- Ensure the power supply matches the rating label on the appliance.
- Keep the appliance away from children and unauthorized personnel.
- Do not operate the appliance with a damaged cord or plug.
- Use only induction-compatible cookware.
- Do not place metallic objects on the hob surface other than cookware.
- Allow the hob to cool completely before cleaning or storing.
- Ensure proper ventilation around the appliance during operation.

PRODUCT OVERVIEW

The Buffalo Heavy Duty Induction Hob features a robust stainless steel casing and a durable cooking surface. Key components include:

- **Induction Cooking Surface:** Large area for pots up to 32 cm in diameter.
- **Digital Display:** Shows power level and timer settings.

- **Control Panel:** Touch controls for power, timer, and temperature/power adjustment.
- **Cooling Fan Filter:** Protects the internal cooling fan.
- **Stainless Steel Case:** Durable and easy to clean.



Figure 1: Front view of the Buffalo Heavy Duty Induction Hob, showing the digital display and touch controls.



Figure 2: Angled view of the induction hob, highlighting the cooking surface and the integrated control panel.

1. **Unpacking:** Carefully remove the induction hob from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the hob on a stable, flat, heat-resistant surface. Ensure there is adequate ventilation around the unit (at least 10 cm clearance on all sides).
3. **Power Connection:** Plug the power cord into a suitable grounded electrical outlet. Ensure the outlet's voltage and current match the appliance's specifications.
4. **Initial Cleaning:** Before first use, wipe the cooking surface and exterior with a damp cloth.

OPERATING INSTRUCTIONS

Basic Operation

1. **Power On:** Place an induction-compatible pot or pan on the center of the cooking surface. Press the **Power** button (usually indicated by a circle with a vertical line) to turn on the hob. The digital display will illuminate.
2. **Adjust Power/Temperature:** Use the **Up** (triangle pointing up) and **Down** (triangle pointing down) buttons to adjust the power level (1-10 levels) or temperature. The display will show the current setting.
3. **Cooking:** The hob will begin heating the cookware instantly.
4. **Power Off:** Press the **Power** button again to turn off the hob. The hob will automatically switch off when the pot is removed.

Using the Timer

1. While the hob is operating, press the **Timer** button (usually indicated by a clock icon).
2. Use the **Up** and **Down** buttons to set the desired cooking time (0-180 minutes).
3. The timer will start counting down. Once the set time expires, the hob will automatically turn off.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your induction hob.

- **Before Cleaning:** Always unplug the hob from the power outlet and allow it to cool completely before cleaning.
- **Cooking Surface:** Wipe the glass-ceramic cooking surface with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive ceramic hob cleaner. Do not use abrasive pads or harsh chemicals.
- **Stainless Steel Casing:** Clean the stainless steel exterior with a soft cloth and a stainless steel cleaner or mild soapy water. Dry thoroughly to prevent water spots.
- **Ventilation Openings:** Regularly check and clean the ventilation openings to ensure proper airflow and prevent overheating. The hob includes a filter to protect the cooling fan, which should be cleaned periodically.
- **Storage:** When not in use for extended periods, store the hob in a dry, clean place.

TROUBLESHOOTING

If you encounter issues with your induction hob, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Hob does not turn on.	No power supply; appliance not plugged in; power button not pressed.	Check power cord connection; ensure outlet is functional; press the power button firmly.

Problem	Possible Cause	Solution
Hob turns off automatically.	No cookware or incompatible cookware detected; overheating.	Place induction-compatible cookware on the hob; allow hob to cool down if it overheated.
Cookware not heating.	Cookware is not induction-compatible; cookware is too small or too large; hob not powered on.	Use induction-compatible cookware (magnetic base); ensure cookware diameter is within recommended range (up to 32 cm); ensure hob is powered on.
Display shows an error code.	Specific internal error.	Refer to the specific error code in a more detailed service manual or contact customer support. Try unplugging and re-plugging the unit.

SPECIFICATIONS

Feature	Detail
Brand	Buffalo
Model Number	CP799
Power Source	Induction
Wattage	3 KW
Heating Elements	1
Control Type	Touch
Material	Stainless Steel
Color	Silver
Item Weight	7.25 Kilograms (15.95 pounds)
Timer Range	0-180 minutes
Power Levels	10
Special Feature	Filter to protect cooling fan, automatic shut-off when pot removed.

WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or contact Buffalo customer service. Keep your purchase receipt as proof of purchase for warranty claims. Protection plans are available for extended coverage. Please refer to the details provided at the time of purchase for more information on these plans.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question