

CANDY
candy
CETPS64M
CWFTT/1
Induction
Hob



candy CETPS64MCWFTT/1 Induction Hob Instruction Manual

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CANDY

candy CETPS64MCWFTT/1 Induction Hob



Specifications:

- Model: CETPS64MCWFTT/1
- Manufacturer: Candy
- Technology: Induction
- Power Levels: Multiple including boost functions
- Control Panel: Touch controls with various functions
- Safety Features: Keylock, Pause function, Keep warm function

Product Overview:

Top View:

Top View of the Induction Hob

Control Panel:

1. 2000 W zone, boost to 2600W
2. 1500 W zone, boost to 2000W
3. 2000 W zone, boost to 2600W
4. 1500 W zone, boost to 2000W
5. Flex zone, 2800w boost to 3500w
6. Glass plate
7. Control panel:
 - Heating zone indicator
 - Timer regulating key
 - Power level regulating key
 - Keylock/Pause function
 - ON/OFF control
 - Boost function control
 - Keep warm function control

- Direct cook button
- WiFi button
- Flex zone

Product Usage Instructions

• Word on Induction Cooking:

Induction cooking is a safe, advanced, efficient, and economical cooking technology. The heat is generated directly in the pan through electromagnetic vibrations, making it more efficient than traditional methods.

Before using your New Induction Hob:

• Using the Touch Controls:

Ensure the touch controls are clean and dry before use. Avoid covering them with any material that can obstruct their functionality.

• Choosing the right Cookware:

- Avoid using cookware with jagged edges or a curved base.
- Ensure the base of the pan is smooth, flat against the glass, and matches the size of the cooking zone selected.
- Use pans with a diameter matching the graphic of the zone for optimal efficiency.
- Always center your pan on the cooking zone for even heating.

Frequently Asked Questions (FAQ):

• Q: Can I use any type of cookware on the induction hob?

A: No, only cookware that is compatible with induction cooking should be used. Avoid cookware with jagged edges or a curved base.

• Q: How does induction cooking work?

A: Induction cooking works by generating heat directly in the pan through electromagnetic vibrations, making it more efficient and safer compared to traditional methods.

Thank you for purchasing the CANDY induction hob. Please read this instruction manual carefully before using the hob and keep it in a safe place for future reference.

- Hereby, Candy Hoover Group Srl declares that the radio equipment is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following internet address:
www.candy-group.com

• Safety Warnings

- Your safety is important to us. Please read this information before using your cooktop.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.

- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- • Take care – panel edges are sharp.
- • Failure to use caution could result in injury or cuts.

Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and maintenance Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.
- Health Hazard
- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death. Hot Surface Hazard
- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.
- Important safety instructions
- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- 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.

This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.

- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.

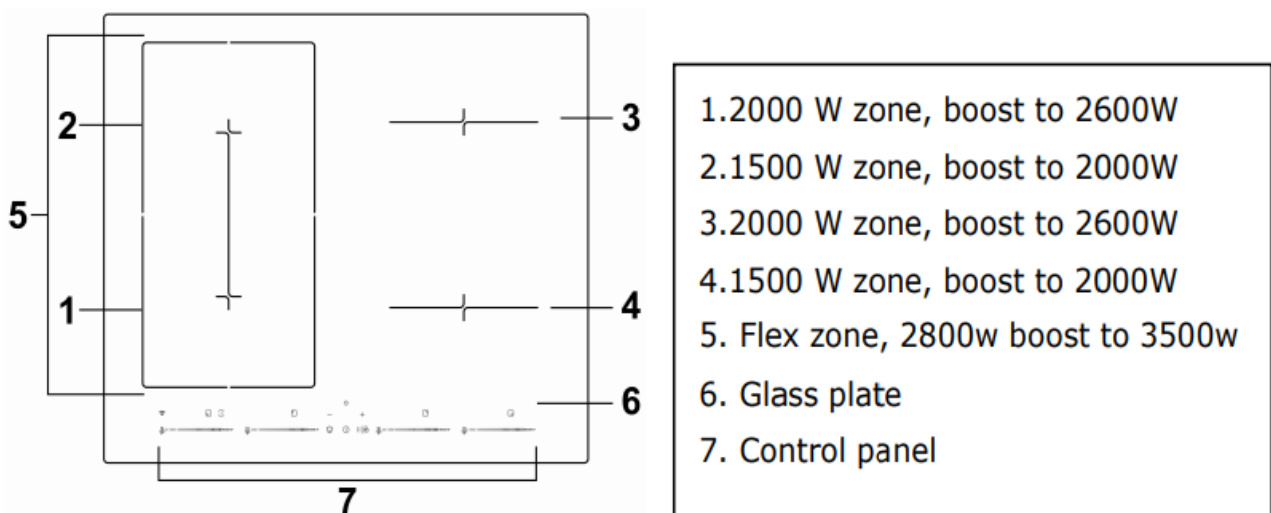
Children less than 8 years of age shall be kept away unless continuously supervised.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

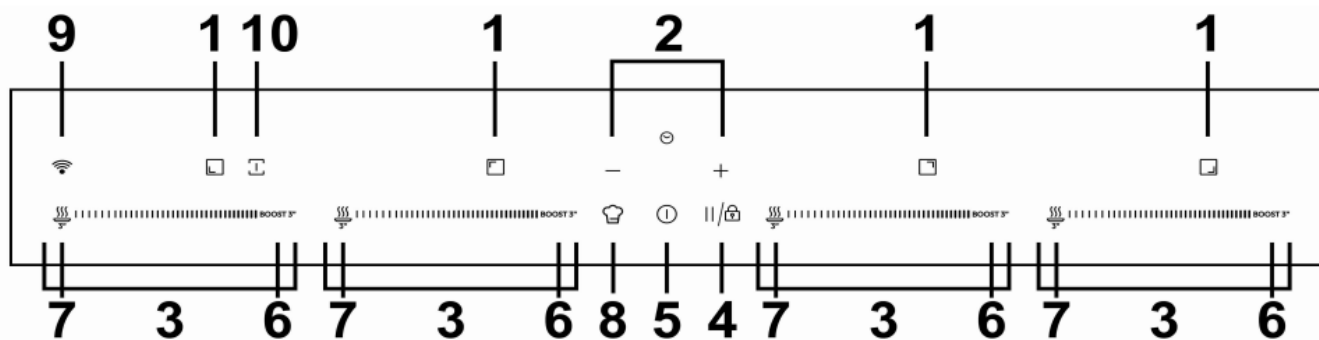
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for\ installation.
- **WARNING:** Use only hob guards designed by the manufacture of the cooking appliance or indicated by the manufacture of the appliance in the instruction for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents
- This appliance incorporates an earth connection for functional purposes only.
- Congratulations on the purchase of your new Induction Hob.
- We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.
- For installation, please read the installation section.
- Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

Product Overview

Top View



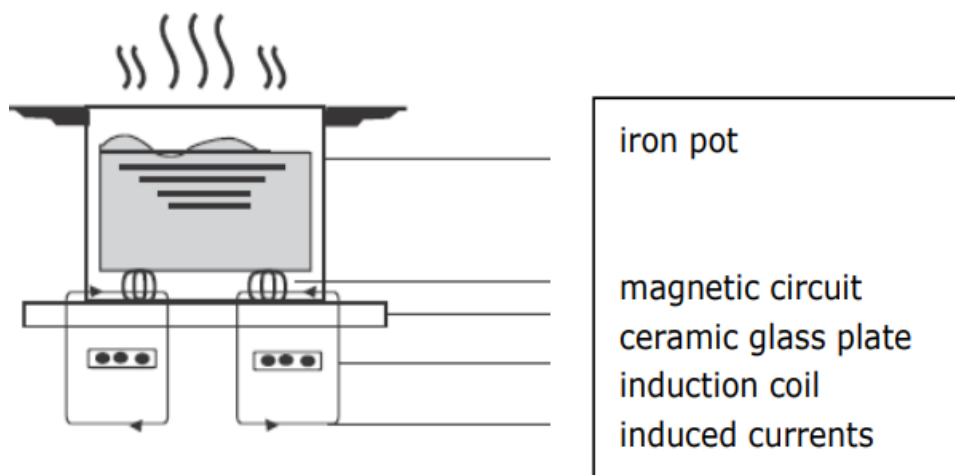
Control Panel



1. Heating zone indicator
2. Timer regulating key
3. Power level regulating key
4. keylock/ Pause function
5. ON/OFF control
6. Boost function control
7. Keep warm function control
8. Direct cook button
9. WiFi button
10. Flex zone

A Word on Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



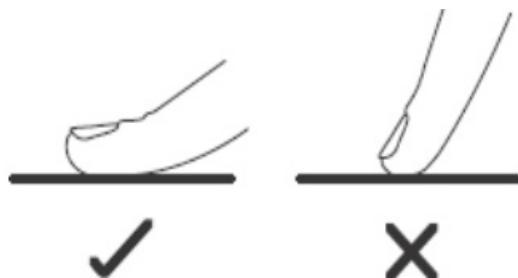
Before using your New Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.

- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the right Cookware

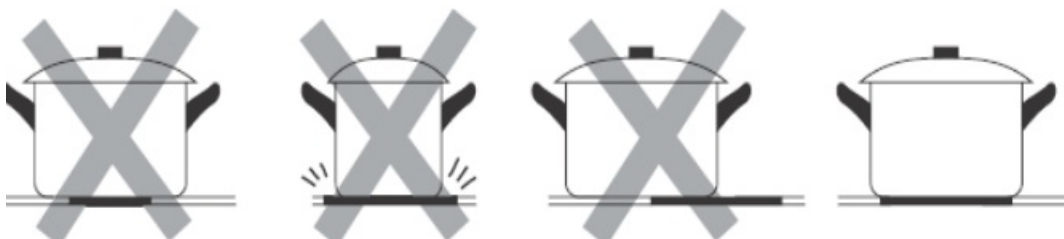
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.



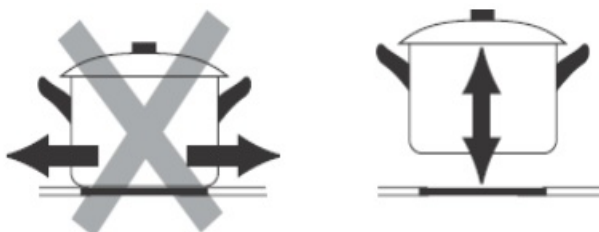
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If it does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, 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. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Always centre your pan on the cooking zone.



Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



Pan dimensions

The cooking zones are up to a limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.

The base diameter of induction cookware

Cooking zone	Minimum (mm)
1, 2 , 3, 4 180mm	120
Flex zone	240 or 160*270

The above may vary according to the quality of the pan used.

Using your Induction Hob

To start cooking

1. Touch the ON/OFF control.

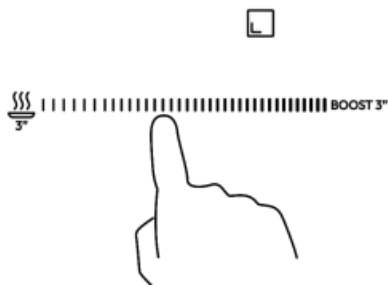
- After power on, the buzzer beeps once, all displays show “—” or “— —”, indicating that the induction hob has entered the state of standby mode.



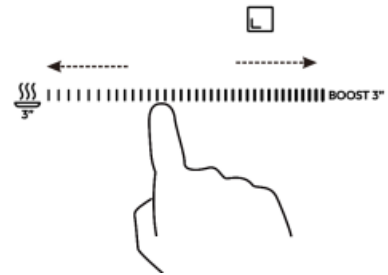
2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

3. Select one heating zone and set a power level by touching the slider, or slide along the “—” control, or just touch any point of the “—”.



Or



- If you don't set the power within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.
- If slide along the “—”, power will vary from stage 1 to stage 9.

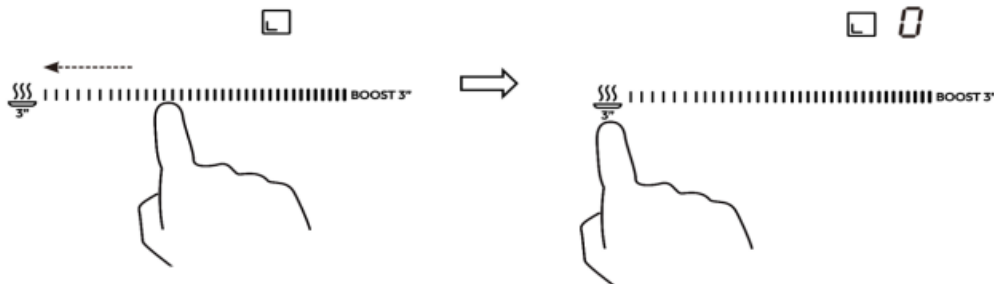
If the display flashes  setting alternately with the heat
This means that:

- you have not placed a pan on the correct cooking zone or,
- The pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

When you have finished cooking

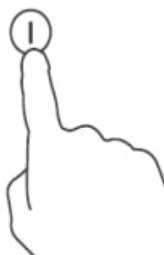
1. Turn the cooking zone off by slide along the “—” to the left point, and then hold for 1 second.



2. Make sure the power display shows “0”, then shows “H”.



3. Turn the whole cooktop off by touching the ON/OFF control.



4. Beware of hot surfaces ‘H’ will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



Using the Power Management

Using power management you can set the total power to 2.5kW/ 3.0kW/ 4.5kW/ 6.5kW and 7.4kW. The default total power setting is the maximum power level.

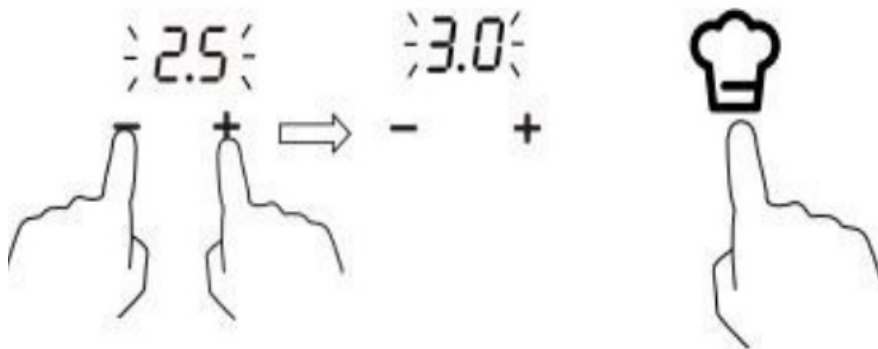
Setting the total power level to fit your requirement

1. Make sure the cooktop is turned off.

Note: you can only set power management when the cooktop is turned off.



2. Touch the button “Direct cook” and hold for 5 seconds. You can hear the buzzer beeps one time.
3. After you hear the beep, touch “+” and “-” button at the same time and hold for 3 second, the timer indicator will show flashing previous total power level, e.g. ‘2.5’. Touch and hold “+” and “-” for 1 second again to switch to other power level, for example 3.0. When the power that you want is flashing, touch the button “Direct cook button” and hold for 5 seconds. The buzzer will beep 10 times. It means you have finished the setting.



Note:

1. After step 2, you must touch the “+” and “-” within 3 seconds after you hear the beep. Otherwise you will need to start again from step 2.
2. Once finish setting, wait till the end of 10 beeps. Do not touch any button during this period. Otherwise the setting will be invalid.

Power management Rules

If total power exceeds the limitation of 2.5kw, 3.0kw, 4.5kw, 6.5kw (depending on which level you've set), you are not able to increase power stage of any zone. If you increase it by touching '+', the cooktop will beep 3 times and indicator will show a flashing 'Pn'. Thus you need to decrease power stage of other zones before increasing the power of objective zone.

• Direct Cook

First, download the hOn App and install to your portable device. Then enroll your induction hob.

Switch on the hob, touch the WiFi button and hold for 3 seconds, the hob will display 'rr', and the WiFi indicator light will flash, then you can start the enrollment. Once the WIFI module connects the router successfully, the WiFi indicator light will be on all the time. Otherwise the WiFi indicator light will keep flashing.

- **How to set**

Set the direct cook procedure on hOn App, and send the command to the hob, you will hear two beeps and the dot of the timer display will flash. Then touch the Direct cook button, you will hear one beep and the dot of the timer display will be fixed. The hob will work following the setting on App and the selected zones will show “A.”. On the App you will have access to 15 assisted cooking recipes, together with some special functions: Keep warm, Melting, Boiling, Simmering and Frying.

- **Attention:**

There is a special case. If all the zone indicator lights went out when you’ve set cooking recipes on App, you’ll need to touch On/off button before touching Direct cook button. Once all indicator lights went out, within 10 minutes you need to finish the cooking recipe setting. Otherwise you will need to connect the router and set the recipe again.

WIRELESS PARAMETERS

Technology	Wi-Fi	BLE
Standard	802.11 b/g/n	v4.2 BR/EDR &BLE
Frequency Band(s) [MHz]	2400 ~ 2500	2400 ~ 2500
Maximum Power [mW]	100	8

PRODUCT INFORMATION FOR NETWORKED EQUIPMENT

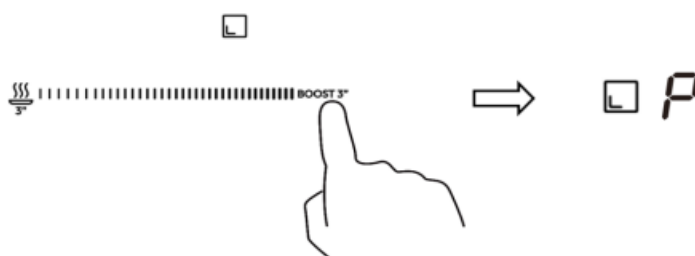
Product information for networked equipment	
power consumption of the product in networked standby if all wired network ports are connected and all wireless network ports are activated:	N/A
How to activate wireless network port:	For WiFi activation, press 3 seconds the WiFi button
How to deactivate wireless network port:	For WiFi de-activation, press 3 seconds the WiFi button

Using the Boost

Boost is the function that one zone rising to a larger power in one second and lasting for 5 minutes. Thus you can get a more powerful and faster cooking.

Using the Boost to get larger power

1. Touch the control panel button that you wish to boost, then hold the “b” for 3 second. The power display will show “P” to indicate that the zone is boosting.



2. The Boost power will last for 5 minutes and then the zone will go back to the “9” power stage



3. If you want to cancel the Boost during this 5 minutes, touch the “B” button for twice. The heating zone will go back to “9” power stage. Or slide along the “—” to the left point, the heating zone will go back to the power stage in which you touched.

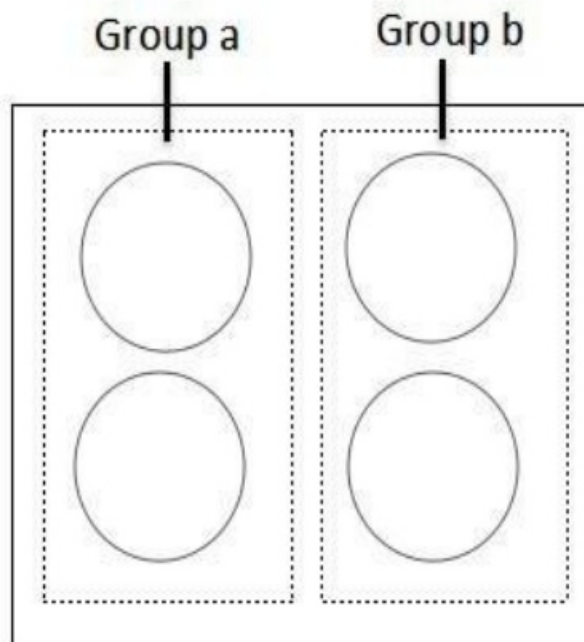


or




Restrictions when using

The four zones were divided into two groups. In one group, if use boost on one zone, first make sure that the other zone is working on/below power level 5.



Using the Keep warm

Keep warm is the function that one zone keep work at a lower power to make the temperature stable. Using the Keep warm to get stable temperature

1. Touch the left point of the slider  that you wish to keep warm, then hold the button for 3 second, the cooking zone indicator will display “A”.



2. If you want to cancel the keep warm, touch the button  for 3 second. The heating zone will go back to

“0” power stage.



Using the Pause function

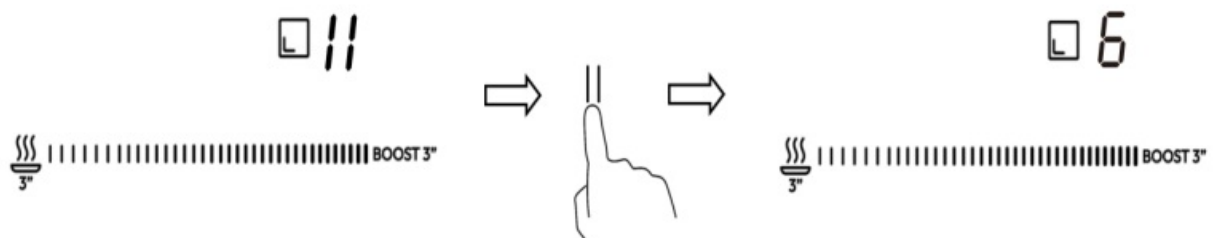
Pause function can be used at any time during cooking. It allows to stop the induction cooktop and come back to it.

1. Make sure the cook zone is working.
2. Touch the button pause, the cooking zone indicator will show “||”.

And then the operation of the induction cooktop will be deactivate within the scope of all cooking zones, except the pause, on/off and lock keys.

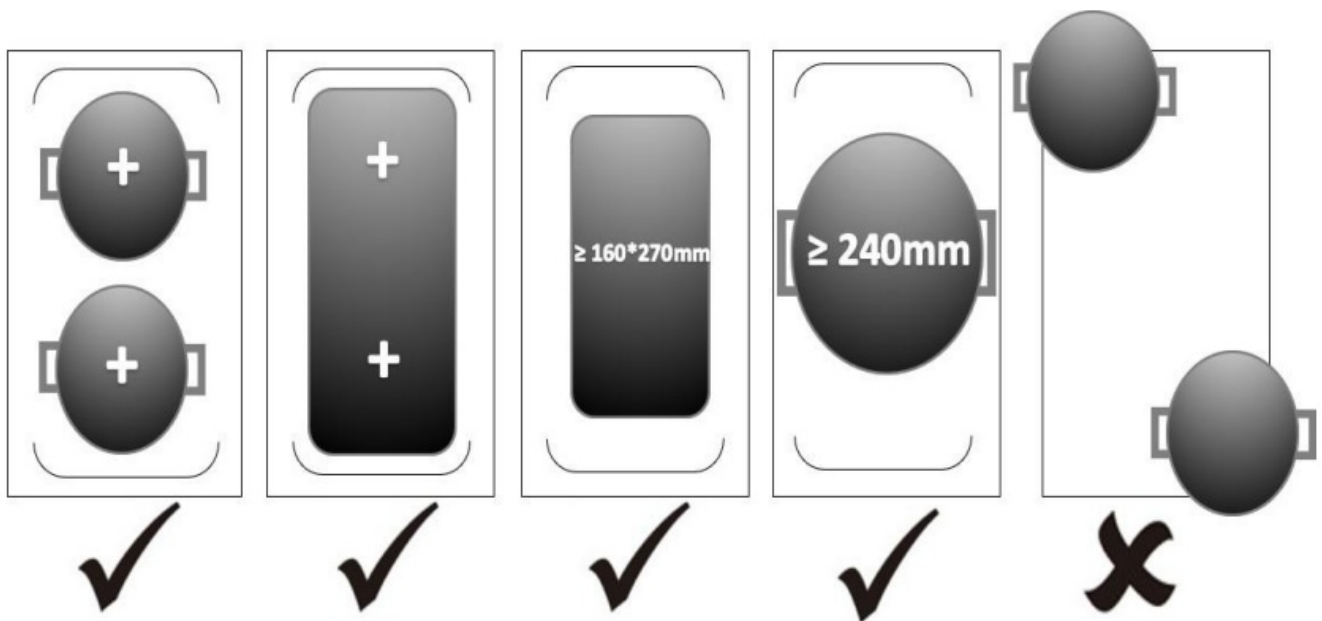


3. To cancel the pause status, touch the pause button, then the cooking zone will go back to the power stage which you set before.



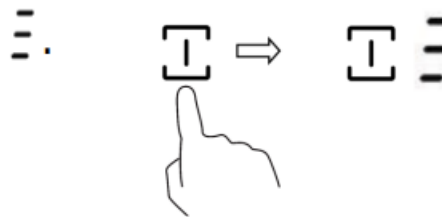
Flex Zone

- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately.
- **Important:** Make sure to place the cookwares centered on the single cooking zone. In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cooking zone covering both cross.
- Examples for good and bad pot placements:




As big zone

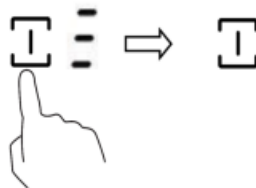
1. Touch the flex zone selection button to activate the flexible area as a single big zone, the indicator will show



2. Set the power level by touching one of the slider, or slide along the “—” control, or just touch any point of the “—”.

As two independent zones

1. If you want to cancel the flex zone, just touch the button of the flex zone, the indicator  next to the flex zone button will disappear.



Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch the keylock control and hold 3 second. The timer indicator will show “Lo”.

To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the keylock control for a while
3. You can now start using your Induction hob.

When the hob is in the lock mode, all the controls are disable except the ON/OFF, you can always turn the induction hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation.

• Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

• Over-spillage Protection

Over-spillage protection is a safety protection function. It switch off the hob automatically within 10s if the water flow to the control panel, while buzzer will beep 1 second.

• Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

Auto Shutdown Protection

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9	A	II
Default working timer (hour)	8	8	8	4	4	4	2	2	2	1	2

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.

People with a heart pace maker should consult with their doctor before using this unit.

Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes

Using the Timer as a Minute Minder

If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zone.

2. Touch “-” or “+” of the timer control, the minder indicator will start flashing and “00” will show in the timer display.



- Set the time by touching the “-” or “+” control,

Hint: Touch the “-” or “+” control once to decrease or increase by 1 minute.

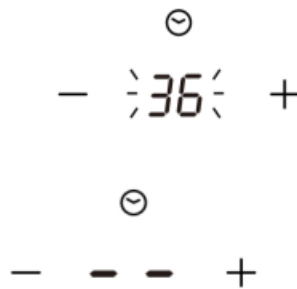
Hold the “-” or “+” control of the timer to decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

- Cancel the time by touching the “-” of timer and scrolling down to “0”.



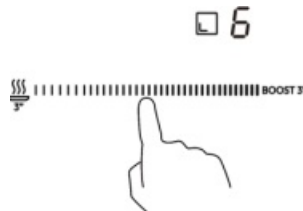
- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.
- Buzzer will bips for 30 seconds and the timer indicator shows “- -” when the setting time finished.



Setting the timer to turn one cooking zone off

Cooking zones set for this feature will:

- Touching the slider of the heating zone that you want to set the timer for.



- Touch “-” or “+” of the timer control, the minder indicator will start flashing and “00” will show in the timer display.



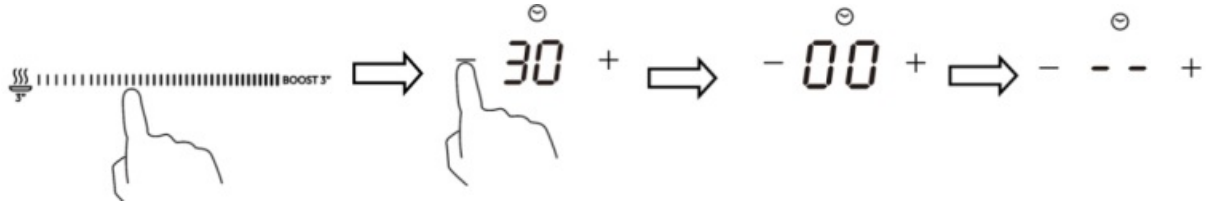
- Set the time by touching the “-” or “+” control.

Hint: Touch the “-” or “+” control once will decrease or increase by 1 minute.

Touch and hold the “-” or “+” control, the timer will decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

- To cancel the timer, touch the slider of the selection control, and then touch the '-' or '+' of "Timer", the timer is cancelled, and the "00" will show in the minute display, and then "-".



- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.



NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



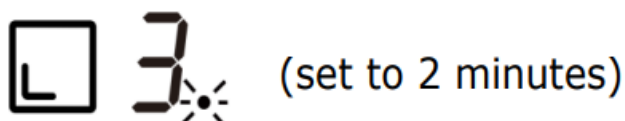
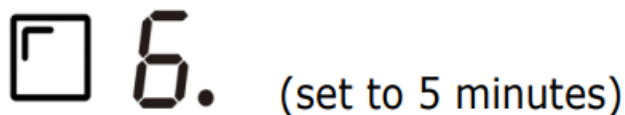
- When cooking timer expires, the corresponding cooking zone will be automatically switch off and show "H". Other cooking zone will keep operating if they are turned on previously.



Setting the timer to turn more than one cooking zone off

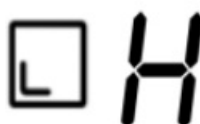
- If use this function to more than one heating zone, the timer indicator will show the shortest time.
(e.g. zone 1# setting time of 2 minutes, zone 2# setting time of 5 minutes, the timer indicator shows "2".)
NOTE: The flashing red dot next to power level indicator means the timer indicator is showing time of the heating zone.

If you want to check the set time of other heating zone, touch the heating zone slide control one time. The timer will indicate its set time.



- When cooking timer expires, the corresponding heating zone will be automatically switch off and show "H".

NOTE: If you want to change the time after the timer is set, you have to start from step 1



Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 5. 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry 5. with a paper towel. 6. Switch the power to the cooktop back on. 	<p>The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</p>

Hints and Tips

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power.	<ul style="list-style-type: none"> • Make sure the induction hob is connected to the power supply and that it is switched on. • Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	<ul style="list-style-type: none"> • Unlock the controls. See section • 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	<ul style="list-style-type: none"> • Rough-edged cookware. • Unsuitable, abrasive scourer or cleaning products being used. 	<ul style="list-style-type: none"> • Use cookware with flat and smooth bases. See 'Choosing the right cookware'. • See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.

Pans do not become hot and appears in the display.	<ul style="list-style-type: none"> • The induction hob cannot detect the pan because it is not suitable for induction cooking. • The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it. 	<ul style="list-style-type: none"> • Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. • • Centre the pan and make sure that its base matches the size of the cooking zone.
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The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

Failure Display and Inspection

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

Problem	Possible causes	What to do
F3/F4	Temperature sensor of the induction coil failure	Please contact the supplier.
F9/FA	Temperature sensor of the IGBT failure.	Please contact the supplier.
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3	High temperature of the induction coil temperature sensor	Please contact the supplier.
E5	High temperature of the IGBT temperature sensor	Please restart after the hob cools down.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

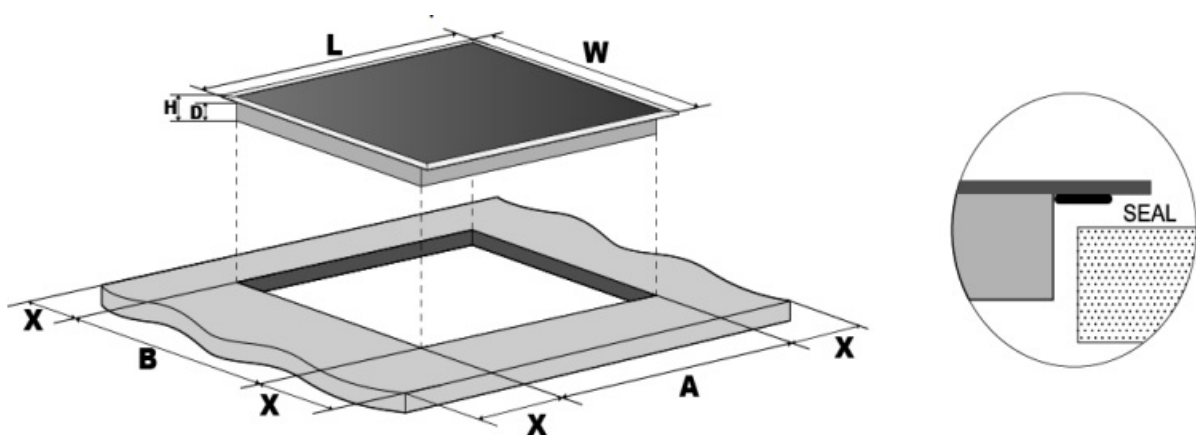
Technical Specification

Cooking Hob	CETPS64MCWFTT/1
Cooking Zones	4 Zones
Supply Voltage	220-240V~, 50-60Hz
Installed Electric Power	<ul style="list-style-type: none">• 2.5kw:2250-2750W or• 3.0 kw:2700-3300W or• 4.5kw:4050-4950W or• 6.5kw:5850-7150W or 7.4kw:6600-7400W
Product Size L×W×H(mm)	590X520X60
Building-in Dimensions A×B (mm)	560X490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Installation

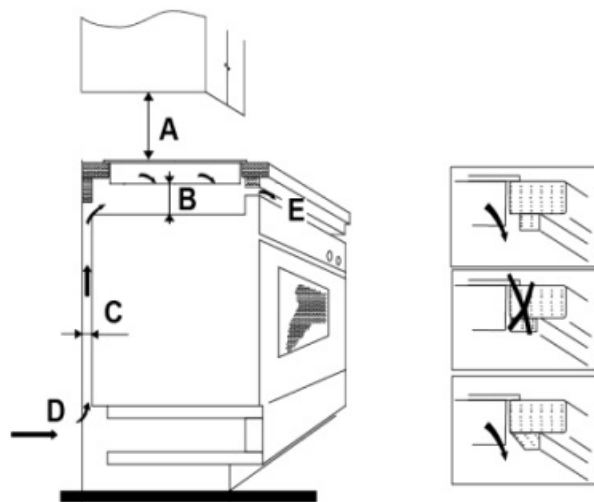
- Selection of installation equipment
- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	60	56	560 ₊₅	490 ₊₅	50 mini

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction cooker hob is in good work state. As shown below

Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



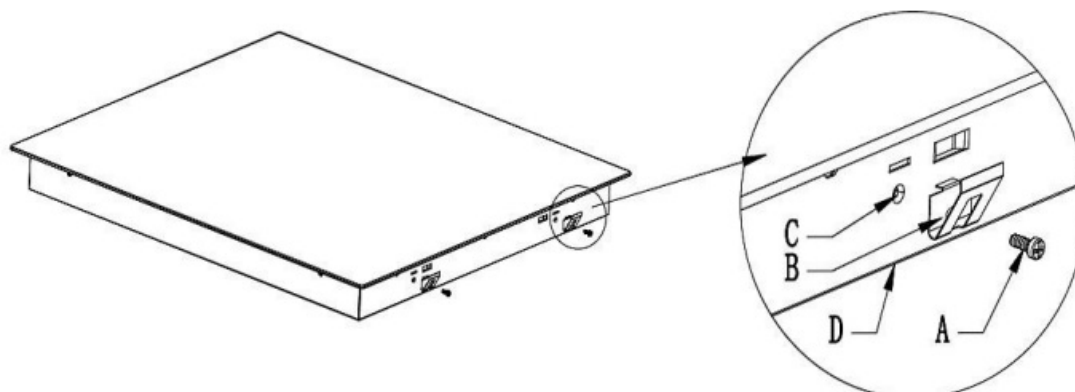
A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

Before you install the hob, make sure that

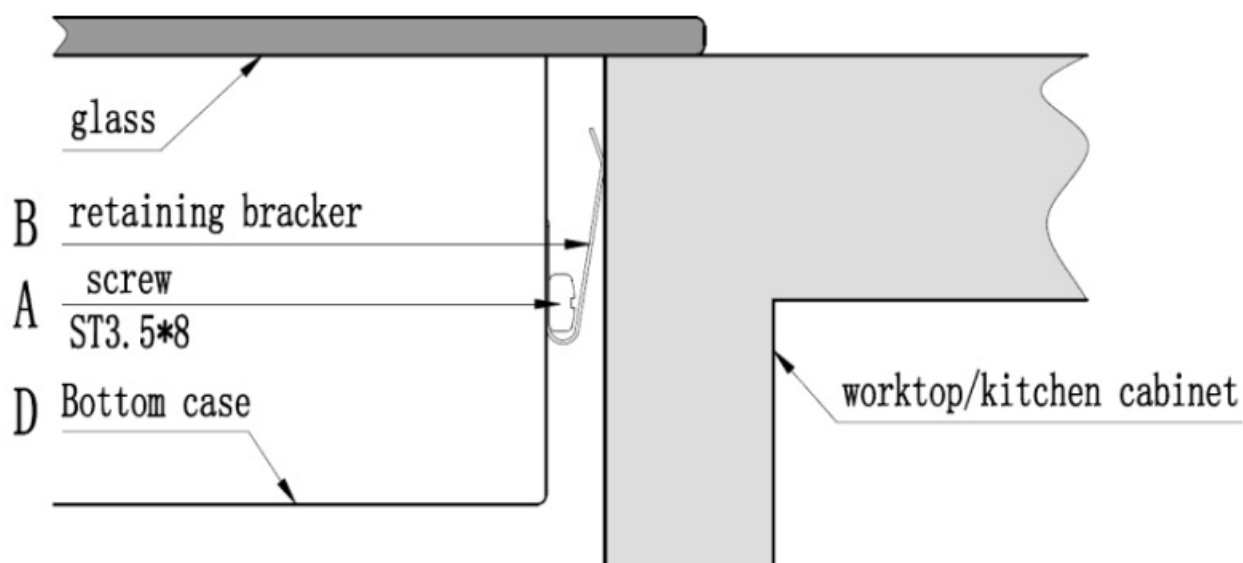
- the work surface is square and level, and no structural members interfere with space requirements
- the work surface is made of a heat-resistant material
- if the hob is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- the isolating switch will be easily accessible to the customer with the hob installed
- you consult local building authorities and by-laws if in doubt regarding installation
- you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

When you have installed the hob, make sure that

- the power supply cable is not accessible through cupboard doors or drawers
- there is adequate flow of fresh air from outside the cabinetry to the base of the hob
- if the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob
- the isolating switch is easily accessible by the customer
- Before locating the fixing brackets
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.
- Adjusting the bracket position
Fix the hob on the work surface by screw 4 brackets on the bottom case of hob (see picture) after installation.



A	B	C	D
Screw	Bracket	Screw hole	Bottom case



Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Connecting the hob to the mains power supply

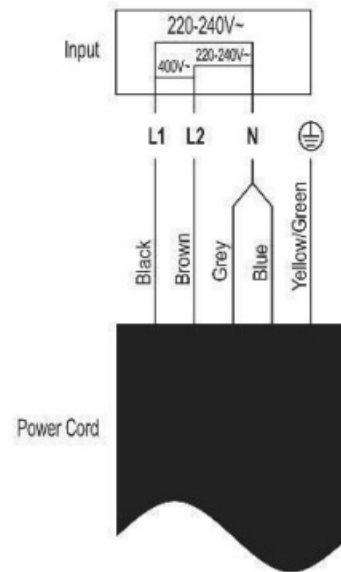
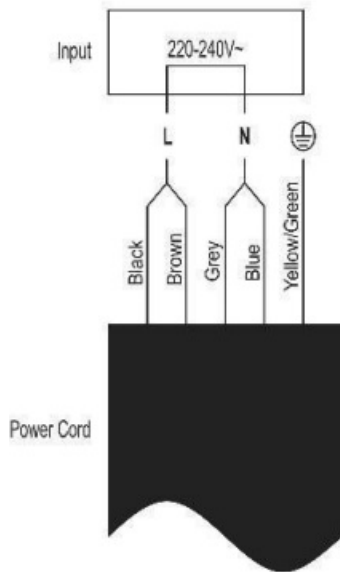
This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

1. the domestic wiring system is suitable for the power drawn by the hob.
2. the voltage corresponds to the value given in the rating plate

- the power supply cable sections can withstand the load specified on the rating plate. To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

- Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.
- The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



- If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



- This appliance is labelled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative effect on the environment) and base elements (that can be reused). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all the materials. Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; It is essential to follow a few basic rules:

 - the WEEE should not be treated as domestic waste;
 - the WEEE should be taken to dedicated collection areas managed by the town council or a registered company.

- In many countries, domestic collections may be available for large WEEEs. When you buy a new appliance, the old one can be returned to the vendor who must accept it free of charge as a one-off, as long as the appliance is of an equivalent type and has the same functions as the purchased appliance.

Product Information for Domestic Electric Hobs Compliant to Commission Regulation (EU) No 66/2014					
		Position	Symbol	Value	Unit
Model identification				CETPS64MCWFTT/1	
Type of hob:				Electric Hob	
Number of cooking zones and/or areas	zones			4	
	areas				
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Induction cooking zones			X	
	Induction cooking cooking areas				
	radiant cooking zones				
	solid plates				
For circular cooking zones or areas: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm		Rear left	Ø	–	cm
		Rear central	Ø	–	cm
		Rear right	Ø	18,0	cm
		Central left	Ø	–	cm
		Central central	Ø	–	cm
		Central right	Ø	–	cm
		Front left	Ø	–	cm
		Front central	Ø	–	cm
For non-circular cooking zones or areas: length and width of useful surface area		Front right	Ø	18,0	cm
		Rear left	L W	21,0 20,0	cm

ea per electric heated cooking zone or area, rounded to the nearest 5mm	Rear central	L W	–	cm
	Rear right	L W	–	cm

	Central left	L W	–	cm
	Central central	L W	–	cm
	Central right	L W	–	cm
	Front left	L W	21,0 20,0	cm
	Front central	L W	–	cm
	Front right	L W	–	cm

Energy consumption for cooking zone or area calculated per kg	Rear left	Electric cooking	186,5	Wh/ kg
	Rear central	Electric cooking	–	Wh/ kg
	Rear right	Electric cooking	197,2	Wh/ kg
	Central left	Electric cooking	–	Wh/ kg
	Central central	Electric cooking	–	Wh/ kg
	Central right	Electric cooking	–	Wh/ kg
	Front left	Electric cooking	187,3	Wh/ kg
	Front central	Electric cooking	–	Wh/ kg
	Front right	Electric cooking	195,6	Wh/ kg
Energy consumption for the hob calculated per kg		Electric hob	191,7	Wh/ kg

Standard applied : EN 60350-2 Household electric cooking appliances – Part 2: Hobs – Methods for measuring performance

Suggestions for Energy Saving:

- To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.
- Use pans whose diameter is as large as the graphic of the zone selected.

Documents / Resources



candy CETPS64MCWFTT/1 Induction Hob [pdf] Instruction Manual
CETPS64MCWFTT-1, CETPS64MCWFTT 1 Induction Hob, CETPS64MCWFTT 1 Hob,
CETPS64MCWFTT 1, CETPS64MCWFTT-1, Induction Hob, Hob

References

- [cortes.PT](https://www.cortes.pt)
- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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