

Instruction Manual





- (\mathbf{FR}) Four à induction Mode d'emploi
- (DE) Induktionsherd **Bedienungsanleitung**

- Piastra di cottura a induzione (IT) Manuale di istruzioni
- (ES) Cocina por Inducción Manual de instrucciones
- (PT) Placa vitrocerâmica Manual de instruções

Model • Modèle • Modell • Modello • Modelo • Malli :

CN203

Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
 - DO NOT immerse the appliance in water.
 - DO NOT leave the appliance unattended during operation.
- DO NOT move the appliance during cooking or with hot cookware on top of it.
- DO NOT use cookware with a diameter less than 12cm.
- DO NOT place empty cookware on the appliance.
- DO NOT place any magnetic objects on the glass surface during operation.
- DO NOT place metal objects/utensils on the appliance as they may become hot during operation.
- People with a pacemaker fitted should not use the appliance and keep a minimum of 60cm from the appliance during operation.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- If the glass surface is cracked disconnect from the power supply and consult your Caterlite agent or recommended qualified technician.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a CATERLITE agent or a recommended qualified technician in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your CATERLITE product.

Pack Contents

The following is included:

- CATERLITE Induction Cooker
- Instruction Manual

CATERLITE prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your CATERLITE dealer immediately

Induction Cooking

Induction cooking is a very efficient method of cooking as it reduces heat loss between the pan and the atmosphere by as much as 40%. This makes it extremely energy efficient, as well as offering immediate heat-up, unlike traditional heating methods which require time to get to temperature.

The Induction cooker works by creating a magnetic field within suitable cookware, which causes an instant build-up of heat to cook the food.

Installation

Maintain a distance of 10cm (5 inches) between the appliance and walls or other objects.

Cookware

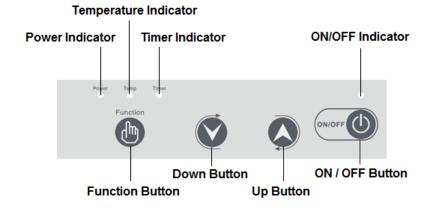
Suitable cookware includes:

- All magnetic pans such as Vogue Stainless Steel or Triwall pans.
- Mild steel or plain steel (black iron) pans
- Enamelled/non-enamelled cast iron and iron pans

Unsuitable cookware includes:

- Cookware with a diameter of less than 12cm
- Ceramic or glass cookware
- Stainless steel, aluminium, bronze or copper cookware unless marked as suitable for induction cooking
- Cookware with feet
- Cookware with a rounded bottom (e.g. wok)

Control Panel



Operation

- 1. Connect the appliance to the mains power supply.
- 2. Place suitable cookware on to the centre of the glass plate.
- 3. Press the On/Off button to turn the appliance On. The On/Off indicator will illuminate.

The Induction Hob will work by either running at a Power level or to a Temperature. When running at a fixed temperature, the power to the pan will reduce as the pan heats up.

Cooking using the Power Function

Press the function button. Power light will illuminate. The power rate can be adjusted by " \bigstar " or " \checkmark " from 1-9.

Power Level	1	2	3	4	5	6	7	8	9
Left Hob (Watts)	500W	600W	800W	1000W	1200W	1400W	1500W	1600W	1800W
Right Hob (Watts)	400W	500W	600W	700W	800W	900W	1000W	1100W	1200W

Cooking using the Temperature Function

Press the **FUNCTION** button until the Temp light illuminates. Temperature can be adjusted by " ▲" or " ▼". Temperature is from 60°C to 240°C

Function	Level	Increments	Default
Temperature	60C to 240C	20°C	180°C

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Using the Timer

When in Power or Temperature mode pressing the FUNCTION button again will allow you to enter / view the timer. The Timer can be adjusted by " \bigstar " or " \checkmark " from 0 – 180 minutes. Five seconds later, the screen will automatically return to the function mode.

Function	Level	Increments	Default
Timer	0 to 180min	5min	0min

NOTE - If unsuitable cookware or no cookware is present the induction cooker will beep for 60 seconds before switching off

Cleaning, Care & Maintenance

- Disconnect from the power supply and allow the appliance to cool before cleaning.
- Use warm, soapy water and a damp cloth to clean the appliance.
- DO NOT use abrasive cleaners or pads.
- Dry thoroughly after cleaning.
- A CATERLITE dealer or qualified technician should carry out repairs if required.

Troubleshooting

If your CATERLITE appliance develops a fault, please check the following table before making a call to the Helpline.

Fault	Probable Cause	Action
The appliance is not working	The appliance is not switched on	Check the appliance is plugged in correctly and switched on
	Plug and lead are damaged	Call CATERLITE agent or qualified technician
	Fuse in the plug has blown	Replace the plug fuse
	Power supply	Check power supply
"E0" on Display	Unsuitable cookware / no cookware	Replace with suitable cookware
"E1" on Display	Appliance has overheated	Check ventilation slots for blockages. Allow to cool before attempting to use again.
"E2" on Display	Temperature of pan is too high (Pan is empty or unsuitable)	Remove cookware. Allow to cool before attempting to use again.

Technical Specifications

Model	Voltage	Power (max.)	Current	Power range	Temperature range	Dimensions (h x w x d) mm	Weight (kg)
CN203	230V 50Hz	3000W	13A	500-1800W 400-1200W	60-240°C	45 x 370 x 295	2.6 kg

Electrical Wiring

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed, using a dedicated earthing circuit. If in doubt consult a qualified electrician. Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

CATERLITE parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

CATERLITE products have been approved to carry the following symbol:

All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of CATERLITE.

Every effort is made to ensure all details are correct at the time of going to press, however, CATERLITE reserve the right to change specifications without notice.



DECLARATION OF CONFORMITY

Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità • Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento	Induction Cooker
Model • Modèle • Modell • Modello • Modelo • Malli	CN203
Application of Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho	LVD 2014/35/EU EMC Directive 2014/30/EU RoHS 2011/65/EU ERP 2009/125/EC
Standards Standaarden • Normes • Normen • Standard • Estándares • Normas	EN 50106:2008, EN 60335-1:2012 + A11:2014 EN 60335-2-9:2003 + A1:2004 + A2:2006 + A12:2007 + A13:2010/AC:2011 + A13:2010 + A13:2010/AC:2012 EN 62233:2008, EN 55014-1:2006 + A1:2009 + A2:2011 EN 55014-2:1997 + AC:1997 + A1:2001 + A2:2008 EN 61000-3-2:2014, EN 61000-3-3:2013 EN 50581:2012 Commission Regulation (EC) 1275/2008 - ecodesign requirements standby and off mode electrical power consumption
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante • Nome do fabricante	Caterlite
Producer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante • Endereço do fabricante	Fourth Way, Avonmouth, Bristol, BS11 8TB United Kingdom

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus lch, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati. El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

Date • Data • Date • Datum • Data • Fecha • Data

Signature • Handtekening • Signature • Unterschrift Firma • Firma • Assinatura

Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo • Nome por extenso

Position • Functie • Fonction • Position • Qualifica • Posición • Função

09/11/2016

fromvell

Richard Cromwell

Marketing Director

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