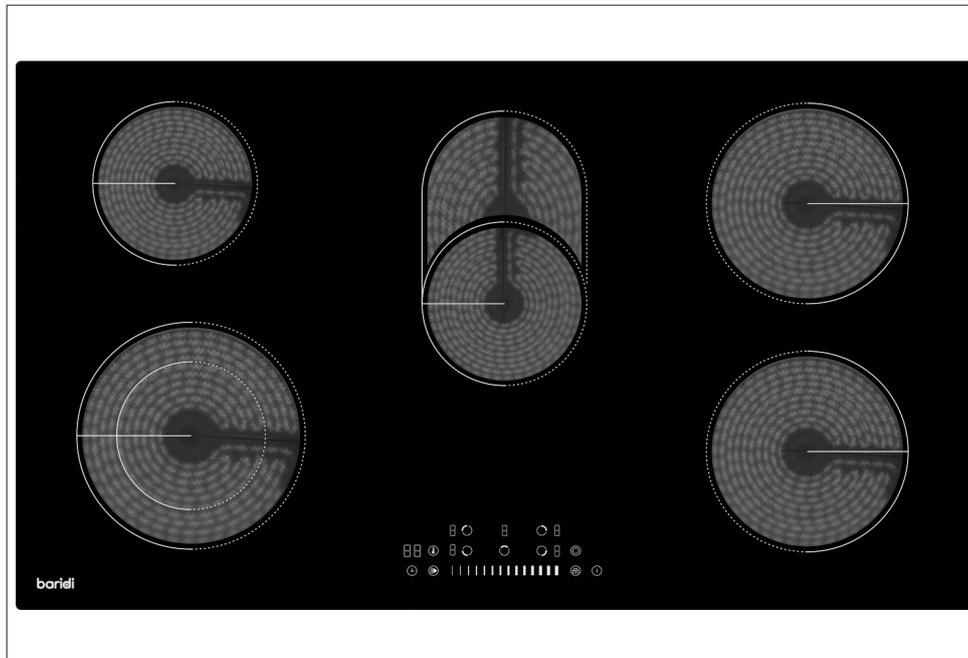


baridi

Built-In Ceramic Hob with 5 Cooking Zones, Black Glass, 9000W Hardwired



Model No. DH389

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to instruction manual



Warning: Hot Surface



Warning: Can cause Fire



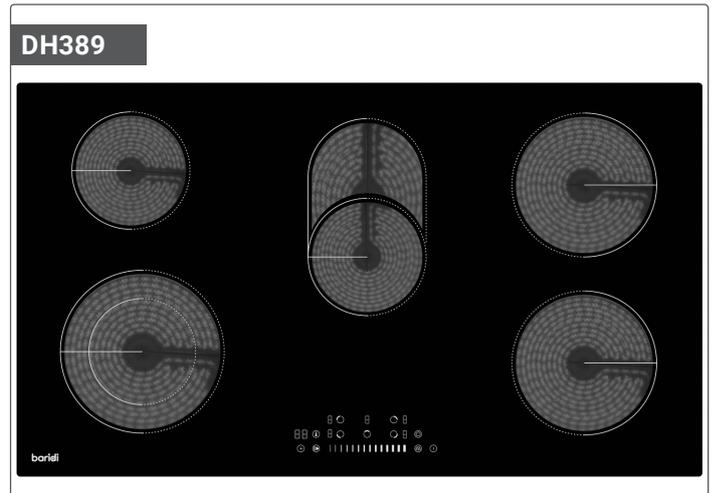
Indoor use Only



Warning: Electricity

SPECIFICATION

Model No:	DH389
Applicable Directive - WEEE Applies:	Dual Use
Brand:	Baridi
Cable Length:	1m
Colour of Product:	Black
Installation:	Built-In
Nett Weight:	11.9kg
Number of Hobs:	5
Power:	9000W
Product Dimensions (W x D x H):	900 x 520 x 50mm
Supply:	220-240V - 50Hz
Type:	Ceramic
FUNCTION	
Front Left Zone:	140/230mm - 1100/2200W
Rear Left Zone:	165mm / 1200W
Rear Right Zone:	200mm / 1800W
Front Right Zone:	200mm / 1800W
Central Zone:	165 / 270 x 165mm - 1100/2000W
Cut-Out Size:	860 x 490mm



SAFETY INSTRUCTIONS

• ELECTRICAL SAFETY

- Dellonda recommend that installation and repairs are carried out by a suitably qualified electrician.
- WARNING!** It is the user's responsibility to check the following:
 - Check all electrical equipment and appliances to ensure that they are safe before using.
 - Inspect power supply leads, plugs and all electrical connections for wear and damage.
 - Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
 - DO NOT** use worn or damaged cables, plugs or connectors.
 - Ensure that any faulty item is repaired or replaced immediately by a Dellonda qualified technician.
 - If the cable or plug is damaged during use, switch off the electricity supply and remove from use.
 - Dellonda recommend that an **RCD** (Residual Current Device) is used with all electrical products.
- Important:** Ensure that the voltage rating on the appliance corresponds with the power supply to be used and that the appliance is connected in accordance with the applicable wiring regulations.
- DO NOT** pull or carry the appliance by the power cable.
- DO NOT** pull the plug from the socket by the cable.
- WARNING!** A means of disconnection shall be incorporated in the fixed wiring in accordance with the applicable wiring rules.
- WARNING!** If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

• GENERAL SAFETY

- DO NOT** use the ceramic hob until you have read this instruction manual.
- The hob is not intended to be operated by means of an external timer or separate remote-control system.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge or they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Accessible parts may become hot during use. Young children should be kept well away when in use.
- DO NOT** use abrasive products to clean the ceramic surface to avoid scratching it. Otherwise, severe failure might happen to the appliance.
- This appliance complies with electromagnetic safety standards.

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Handles of saucepans may be hot to touch. Check saucepan handles **DO NOT** overhang other cooking zones that are on. Keep handles out of the reach of children. Failure to follow this advise could result in burns and scalds.

• **OPERATIONAL SAFETY**

- **DO NOT** allow paper or cloth to come in contact with any heating element.
- It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.
- If food being prepared should ignite, switch off the hob and disconnect from power supply.
- Only use utensils that are suitable for use with ceramic hobs.
- **WARNING! DANGER OF EXPLOSION!** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- **DO NOT** allow any accessories or electric cables to contact the hot parts of the appliance.
- **HOT SURFACES! RISK OF BURNS!** During use the appliance becomes hot.
- **WARNING!** Accessible parts may become hot during use. Young children should be kept away.
- Never move racks or pans when they are hot. Wait until they cool.
- **IMPORTANT!** Always switch off the electricity supply at the mains during installation and maintenance.
- Ensure that small items of household equipment, including connection leads, **DO NOT** touch the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- **WARNING!** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **CAUTION!** The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.
- **WARNING!** Danger of fire: **DO NOT** store items on the cooking surfaces.
- **WARNING!** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- **DO NOT** switch on the hob until a pan has been placed on it.
- **DO NOT** put pans weighing over 25kg on the hob.
- **DO NOT** use the ceramic hob in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the Dellonda to be repaired.

• **GENERAL INFORMATION**

- This appliance is designed for domestic household use and must be built into a standard kitchen cabinet or housing unit.
- The appliance surfaces will become hot during use and retain heat after operation.
- Please dispose of the packaging material carefully. Packaging material can be dangerous to children.
- **DO NOT** install the appliance next to curtains or soft furnishings.
- The appliance must be placed in such a way that the power supply is accessible at all times.
- Never use a damaged appliance! Disconnect the appliance from the power source and contact your supplier if it is damaged.
- Danger of electric shock! **DO NOT** attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by suitably qualified personnel only.
- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- **DO NOT** open the appliance casing under any circumstances. **DO NOT** insert any foreign objects into the inside of the casing.
- Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and splashing water.
- Take care panel edges are sharp. Failure to use caution could result in injury or cuts.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

• **CLEANING**

- Always disconnect the power supply prior to cleaning the appliance. If the switched fused connection unit is difficult to reach, shut off the power supply by using the corresponding circuit breaker at the distribution board.
- Clean the appliance thoroughly before first use. The hob should be cleaned regularly and any food deposits removed.
- Never clean the hob surfaces by steam cleaning.
- The ceramic surface should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the ceramic surface will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

• **INSTALLATION**

• **ELECTRICAL CONNECTION**

- Review and understand Safety Section 1 before installing this unit.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**
- **IMPORTANT:** The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.
- This appliance must be wired into a 40A double pole switched fused spur outlet, having 3mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- The "blue" "grey" neutral wire must be connected to the terminal marked with letter (N) - the "Black" "brown" live wire (L) must be connected to the terminal marked with letter (L) (220-240V 1N~).
- The mains cable must not touch any hot metal.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.
- A suitable isolating switch providing full disconnection from the mains power supply must be incorporated into the permanent wiring. The switch shall be mounted and positioned in accordance with local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a minimum contact separation of 3 mm in all poles (or in all active/phase conductors, where permitted by local wiring regulations).

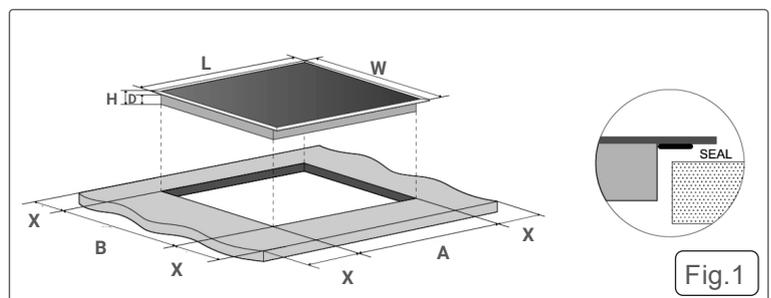


Fig.1

L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
900	520	50	46	860	490	50

• **INSTALLING THE HOB INTO THE KITCHEN WORK SURFACE**

- The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the hob, easy access to all control elements should be ensured.
- **POSITIONING THE APPLIANCE SEE FIG.1 & FIG.2**
- The kitchen units that are in direct contact with the appliances must be heat-proof (min. 95°C).
- The cooker hob is designed for installation on a work surface. Ensure that a minimum clearance of 50 mm is maintained around the cut-out to allow for proper ventilation, heat dissipation, and safe operation. The work surface should be level, stable, and made of heat-resistant material. Before installation, verify that all adjacent surfaces, cabinetry, and walls comply with the recommended safety distances specified in the manufacturer's guidelines see fig.1, fig.3. Proper installation ensures optimal performance, safety, and longevity of the appliance.
- Carry out all cutting of the unit and work surface then carefully remove shavings or sawdust before inserting the appliance.
- To ensure a correct ventilation of the hob please comply with the dimensions shown in fig.3.
- Minimum ventilation clearance requirements are 760mm above the hob, 5mm below the underside and 2cm from the rear (fig.3).

• **FIXING BRACKETS**

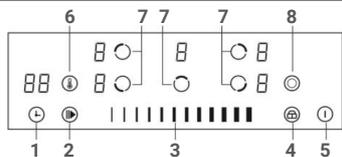
- Ensure the work surface is level and square, and that no part interferes with the space required for installation. Secure the hob to the work surface using the screws and fixing brackets supplied with the appliance. Refer to Fig. 2 for installation details. Adjust the position of the brackets as necessary to suit different work surface thicknesses, ensuring the hob is firmly and evenly fixed in place.
- **IMPORTANT:** There are ventilation spaces around the outside of the hob. **YOU MUST** ensure that these spaces are not blocked by the work top, when you put the hob into position (see fig.3).
- **IMPORTANT: DO NOT** use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.
- **NOTE:** If the hob is installed above an oven, ensure that the oven is equipped with a built-in cooling fan. Use heat-resistant and easy-to-clean wall finishes (such as ceramic tiles) around the hob.

• **OPERATION**

• **BEFORE USING YOUR NEW HOB**

- Please read this guide carefully, paying particular attention to the Safety Warnings section. Remove any protective film that may remain on the ceramic hob before use.
- **USING THE TOUCH CONTROLS**
- The controls respond to light touch, so no pressure is required. Use the ball of your finger rather than the tip. A beep will sound each time a touch is registered. Ensure the controls are always clean and dry, and that no objects (such as utensils or cloths) are covering them. Even a thin film of water may make the controls difficult to operate. See fig.4.
- **DO NOT** use cookware with jagged edges or a curved base. Ensure that the base of the pan is smooth, sits flat against the glass surface, and is the correct size for the cooking zone. Always centre your pan on the cooking zone. See fig.5. When moving pans, always lift them, **DO NOT** slide, to avoid scratching the glass. See fig.6.

• **CONTROL PANEL**



1. Setting the Timer	5. ON/OFF Switch
2. Pause Function	6. Keep Warm Function
3. Select Power Level	7. Select Heating Zone
4. Child Lock	8. Double Zone Control

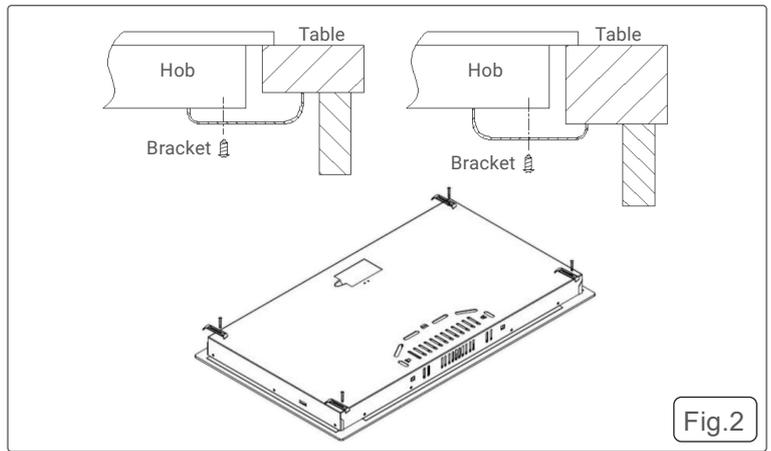


Fig.2

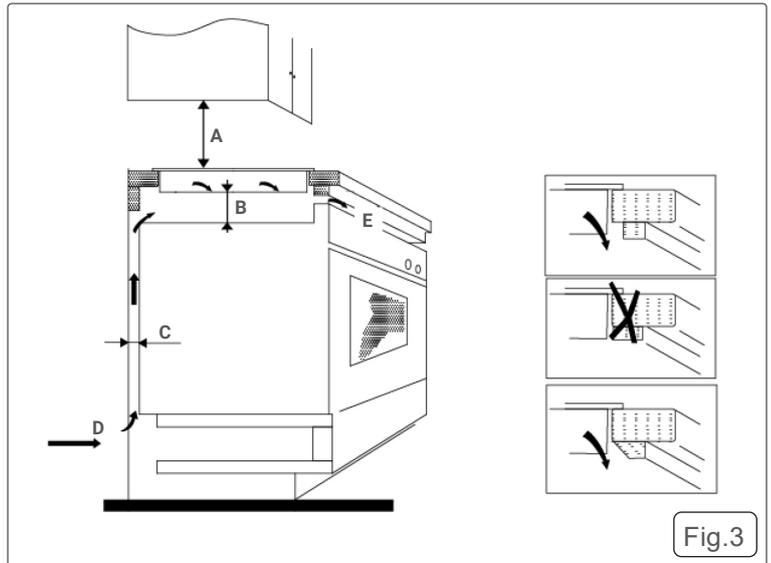


Fig.3

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

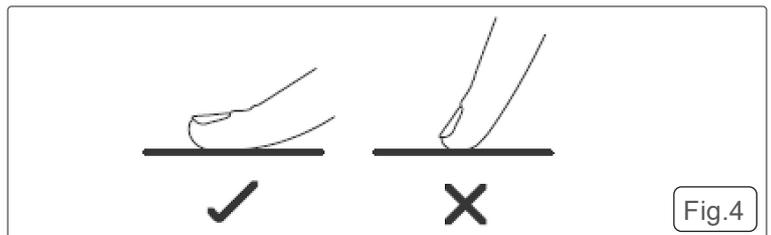


Fig.4

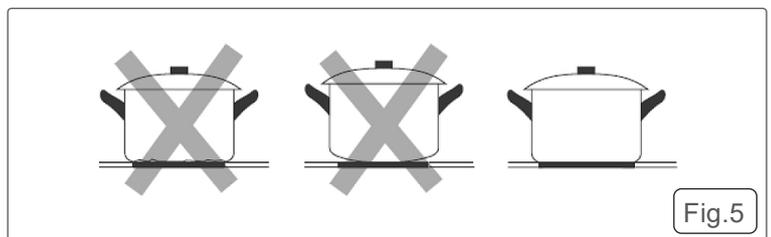


Fig.5

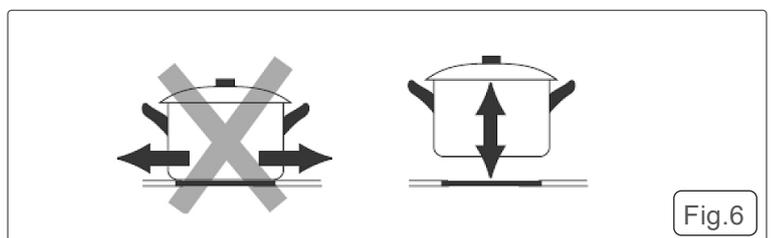


Fig.6

• USING YOUR HOB

• TO START COOKING (See fig.6)

- After powering on, the hob performs an initial self-check to ensure all systems are functioning correctly. A single beep from the buzzer confirms that the device has successfully powered on. Simultaneously, all the indicator lights illuminate for about one second, serving as a diagnostic display to verify that each indicator is working properly. Once this brief check is complete, the indicators turn off, signalling that the hob has entered standby mode. In this state, the hob is ready to use but not actively heating, waiting for the user to select a cooking zone.

1. Power On: Touch the **ON/OFF**  switch. All the indicators will show "--".

2. Place the Pan: Put a suitable pan on the cooking zone you wish to use. Ensure the pan bottom and the cooking surface are clean and dry.

3. Select the Heating Zone: Touch the heating zone selection control. The indicator next to the selected zone will start flashing.

4. Set the Heat Level: Choose a heat setting by touching the slider control.

NOTE: If no heat setting is selected within 1 minute, the hob will automatically switch off. You will need to start again from step 1.

5. Adjust During Cooking: You can modify the heat setting at any time while cooking.

• FINISHING COOKING (See fig.7)

1. Select the Heating Zone: Touch the heating zone control for the zone you wish to switch off.

2. Turn Off the Zone: Scroll down the slider control to "0" and ensure the display shows "0".

3. Turn Off the Hob: Touch the **ON/OFF** control to switch off the entire cooktop.

4. Hot Surface Warning: The letter "H" will appear on the display, indicating that the cooking zone is still hot. **DO NOT** touch it until the indicator disappears.

This feature also allows you to use the residual heat to warm other pans, saving energy.

• DUAL ZONE FUNCTION

- The dual zone consists of two heating circuits: a centre zone and an outer zone, allowing flexible use depending on the size of the cookware. It can operate in two modes.

• Centre Zone mode, only the first (inner) heating circuit is switched on.

• Extended Zone mode, both the center and outer heating circuits are activated to provide a larger heating area. When a cooking zone with a dual zone function is selected, only the center zone is activated by default. To switch on the outer zone,

• Touch the selected cooking zone that has the dual zone function.

• Touch the dual zone key . The indicator display will show "=", confirming that the extended zone is activated.

• To cancel outer zone, press the dual zone key  to turn off the second heating circuit, then select the desired power level by touching the "slider" control.

• USING THE KEEP WARM FUNCTION

• Activate the Keep Warm Function:

1. Select the cooking zone with the Keep Warm function (front left zone). Fig.8.

2. Touch the Keep Warm control. The zone indicator will display "I", confirming that the function is activated. Fig.9.

• TO CANCEL THE KEEP WARM FUNCTION

• Touch the heating zone selection control for the active cooking zone. Fig.10.

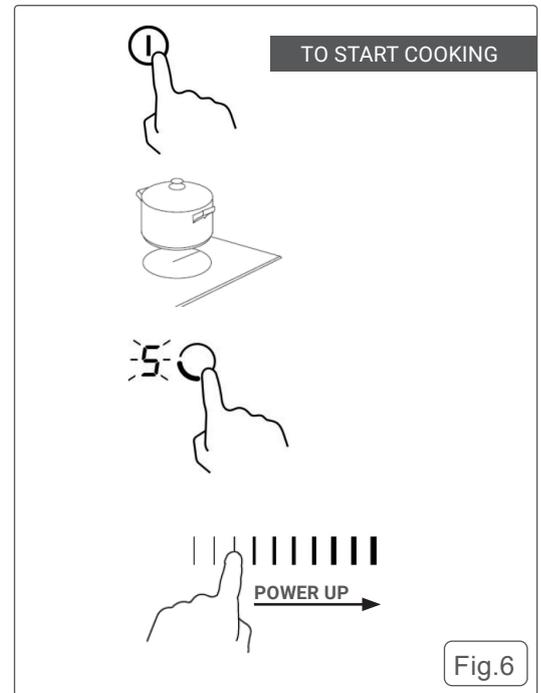


Fig.6

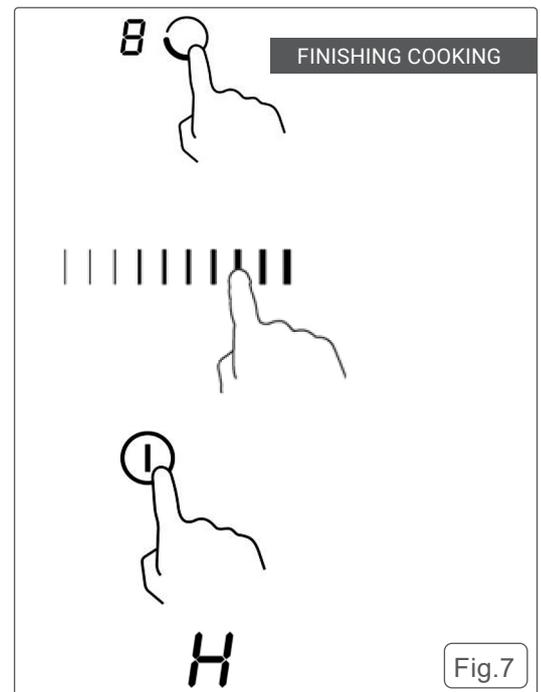


Fig.7

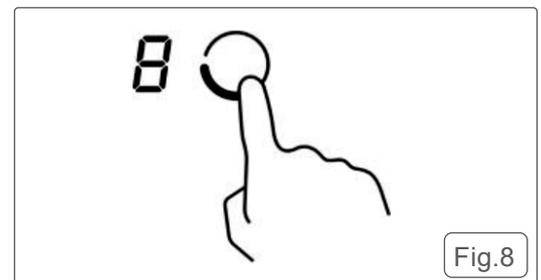


Fig.8

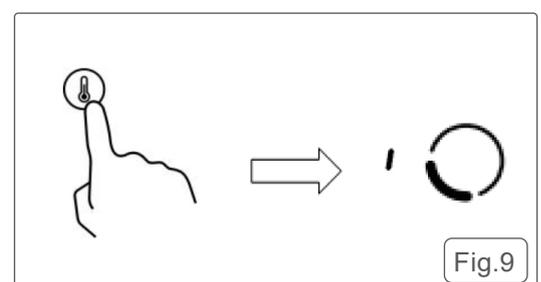


Fig.9

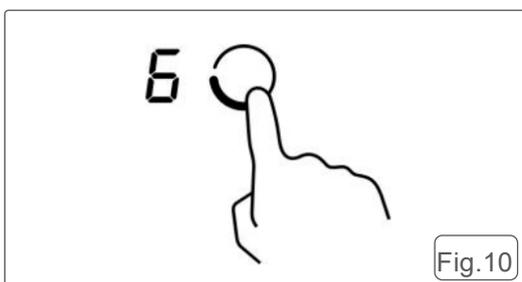


Fig.10

- A. Touch the slider control to select a new heat level. Fig.11. The cooking zone will revert to the selected power level.

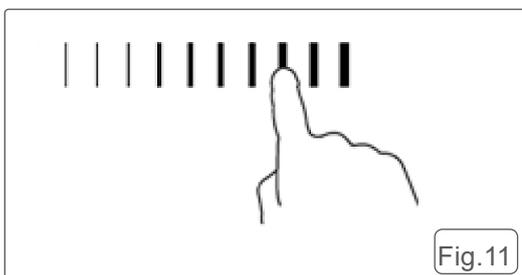


Fig.11

- B. Touch another function control, such as Boost. The cooking zone will change to the newly selected function or level.

• **USING THE PAUSE FUNCTION**

- 1. Touch the Pause control (⏸). All heating zones will stop working, and all zone indicators will display "||", indicating that the hob is paused. Fig.12
- 2. Touch the Pause control again. All heating zones will return to their original settings.

NOTE:

- The Pause function is available when one or more heating zones are in use.
- If the Pause function is not cancelled within 30 minutes, the induction hob will automatically switch off.

• **LOCKING THE CONTROLS**

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

• **To Lock the Controls:**

- Touch the Key Lock (🔒) control. The timer indicator will display "Lo".

• **To Unlock the Controls:**

- Make sure the hob is turned on.
- Touch and hold the Key Lock (🔒) control for 3 seconds.
- You can now start using your hob.

- When the hob is in Lock mode, all controls are disabled except the ON/OFF control. In an emergency, you can always switch the hob off using the ON/OFF control. However, before using the hob again, you must first unlock the controls for the next operation.

• **RESIDENTIAL HEAT WARNING**

- When the hob has been operating for some time, residual heat will remain. The letter "H" appears as a warning to keep away from the hot surface.

• **AUTO SHUTDOWN**

- A key safety feature of the hob is auto shut-down, which activates if a cooking zone is accidentally left on. The hob automatically turns off after a set period to prevent accidents or overheating. The default shutdown times for each cooking zone are specified in the table below.

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

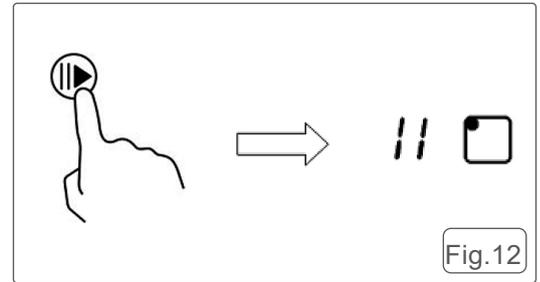


Fig.12

• **USING THE TIMER**

- The timer can be used in two ways:

- Minute Minder: The timer counts down the set time, but it does not turn off any cooking zone when the time is up.
- Cut-Off Timer: The timer automatically turns off one or more selected cooking zones after the set time has elapsed.

- The timer can be set for up to 99 minutes.

• **USING THE TIMER AS A MINUTE MINDER**

- 1. Ensure the cooktop is turned on and no zone is selected (the zone indicator "-" is not blinking).

NOTE: You can set the Minute Minder before or after selecting the cooking zone power level.

- Touch the Timer key. The display will show "00" and "0" will blink. Fig.13

- Set the desired time by touching the slider control of the timer (for example, 5 minutes). Fig.15

- Touch the Timer control again. The second digit "0" will start flashing. Fig.14

- Set the desired time by touching the slider control. For example, setting it now will configure the timer for 95 minutes. Fig.16

- Once the time is set, the timer will start counting down immediately, and the display will show the remaining time.

- When the set time has elapsed, the buzzer will sound for 30 seconds, and the timer indicator will display "--". Fig.17

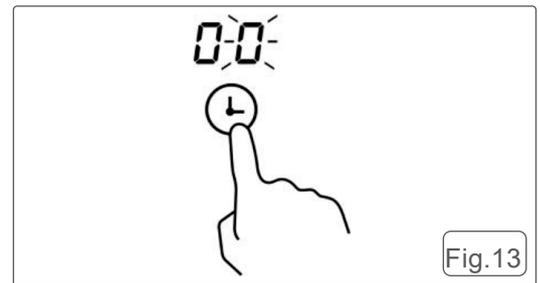


Fig.13



Fig.14

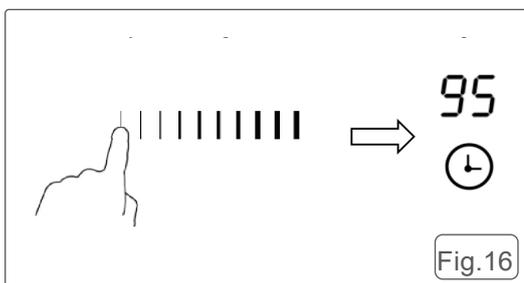


Fig.16

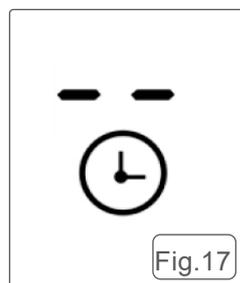


Fig.17

• **USING THE TIMER TO SWITCH OFF ONE OR MORE COOKING ZONES**

- Touch the heating zone selection control for the zone you want to set the timer for.

- Touch the Timer control. The display will show "00" and the first digit "0" will start flashing. Fig.18

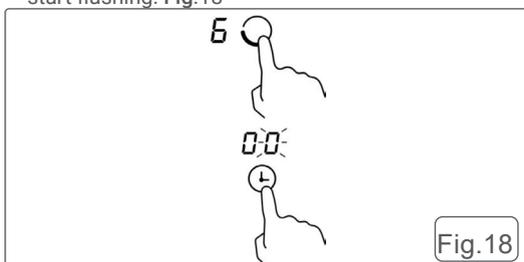


Fig.18

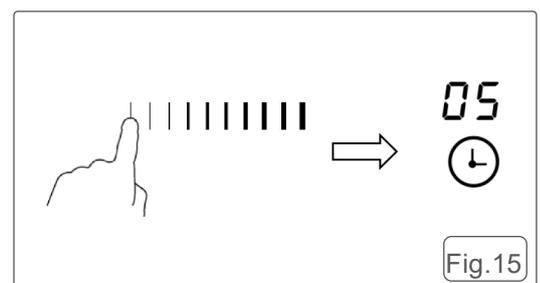


Fig.15

3. Set the time by touching the "slider" control. Fig.19
4. Touch timer control again, the "0" will flash. Fig.20
5. Set the time by touching the slider control. The timer is now set for 95 minutes.
6. When the time is set, the timer will begin to count down immediately, and the display will show the remaining time. Fig.21

NOTE: A red dot will appear in the bottom-right corner of the power level display, indicating that the zone is selected. Fig.22

7. When the cooking timer expires, the corresponding cooking zone will switch off automatically.

NOTE: Any other cooking zones that were previously turned on will continue operating normally.

• **IF THE TIMER IS SET ON MORE THAN ONE ZONE**

1. When timers are set for multiple cooking zones, red dots will appear on the displays of the corresponding zones. The timer display will show the shortest remaining time, and the dot of the corresponding zone will flash. Fig.23
2. When the countdown for a zone finishes, that cooking zone will switch off automatically. The timer display will then show the next shortest remaining time, and the dot of the corresponding zone will start flashing. Fig.24

NOTE: Touch the heating zone selection control to view the timer setting for the corresponding cooking zone in the timer display.

• **CANCEL THE TIMER**

1. Touch the heating zone selection control for the zone whose timer you want to cancel.
2. Touch the Timer control. The timer indicator will start flashing. Fig.25
3. Touch the slider control to set the timer to "00". The timer will then be cancelled. Fig.26

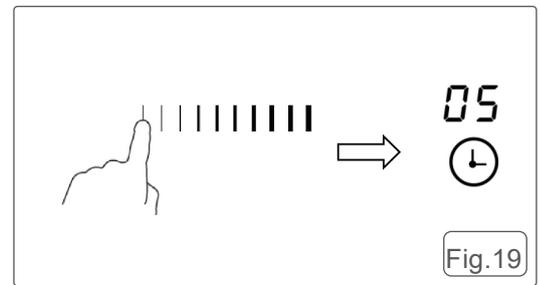


Fig.19

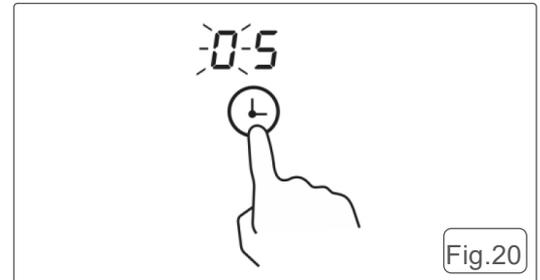


Fig.20

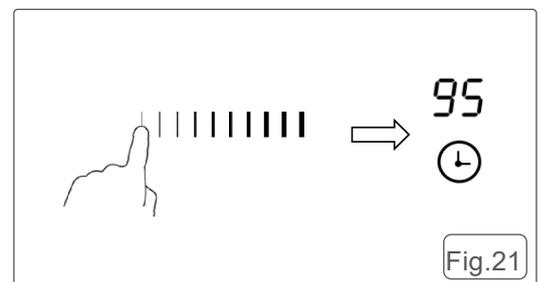


Fig.21

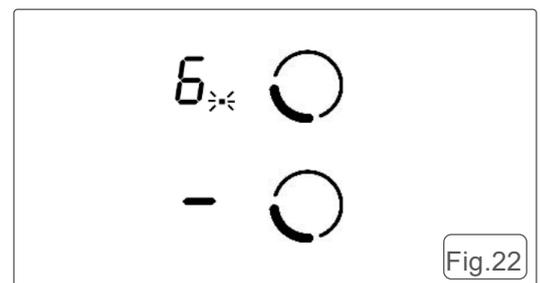


Fig.22

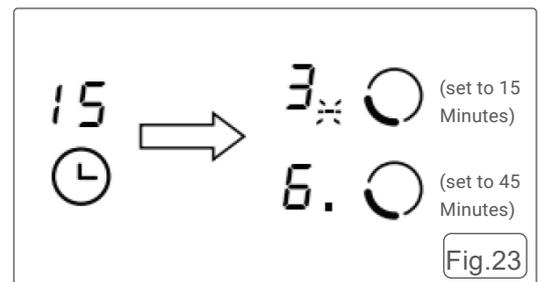


Fig.23

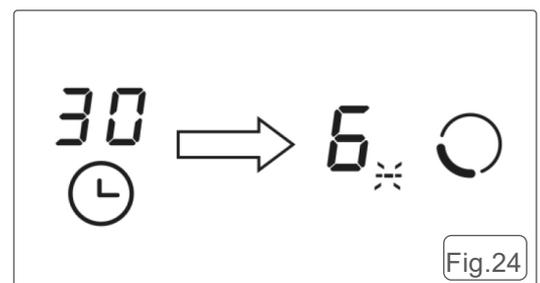


Fig.24

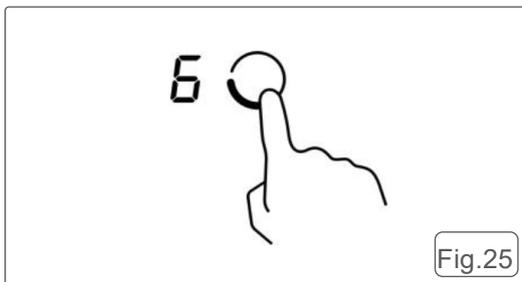


Fig.25

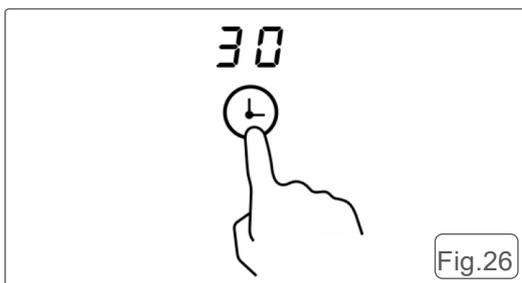


Fig.26

• **COOKING GUIDELINES**

- Take care when frying, as oil and fat heat up very quickly, especially when using the Boost function. At extremely high temperatures, oil and fat may ignite spontaneously, creating a serious fire risk.

• **COOKING TIPS**

- When food comes to the boil, reduce the power setting to maintain a gentle simmer and prevent overcooking. Using a lid will reduce cooking times and save energy by retaining heat. Minimise the amount of liquid or fat to shorten cooking times, and start cooking on a high power setting before reducing it once the food has heated through.

• **SIMMERING, COOKING RICE**

- Simmering occurs below boiling point, at around 85 °C, when bubbles rise only occasionally to the surface of the cooking liquid. It is essential for preparing delicious soups and tender stews, as it allows flavours to develop without overcooking the food. Egg-based and flour-thickened sauces should also be cooked below boiling point to prevent curdling or burning. Some cooking tasks, such as cooking rice using the absorption method, may require a higher heat setting than the lowest level to ensure the food is cooked properly within the recommended time.

• **SEARING STEAK**

- To cook juicy, flavoursome steaks, allow the meat to stand at room temperature for about 20 minutes before cooking. Heat a heavy-based frying pan until hot, then brush both sides of the steak with oil and drizzle a small amount of oil into the pan before carefully placing the steak in. Turn the steak only once during cooking; the exact cooking time will depend on the thickness of the steak and your preferred level of doneness, typically ranging from 2 to 8 minutes per side.

You can gently press the steak to gauge how well cooked it is, the firmer it feels, the more well done it will be. Once cooked, leave the steak to rest on a warm plate for a few minutes before serving to allow the meat to relax and become tender.

• **FOR STIR-FRYING**

Choose a ceramic-compatible, flat-based wok or a large frying pan. Prepare all ingredients and equipment in advance, as stir-frying is a fast process; if cooking large quantities, work in smaller batches. Preheat the pan briefly and add two tablespoons of oil. Cook the meat first, then remove it from the pan and keep it warm. Next, stir-fry the vegetables until they are hot but still crisp, then reduce the heat, return the meat to the pan, and add the sauce. Gently stir to ensure everything is heated through, and serve immediately.

• **HEAT SETTINGS**

HEAT SETTINGS	SUITABILITY
1-2	<ol style="list-style-type: none"> 1. Delicate warming for small amounts of food. 2. Melting chocolate, butter, and foods that burn quickly. 3. Gentle simmering. 4. Slow warming.
3-4	<ol style="list-style-type: none"> 1. Reheating. 2. Rapid simmering. 3. Cooking rice.
5-6	<ol style="list-style-type: none"> 1. Pancakes.
7-8	<ol style="list-style-type: none"> 1. Sautéing. 2. Cooking pasta.
9	<ol style="list-style-type: none"> 1. Stir fry. 2. Searing. 3. Bringing soup to the boil. 4. Boiling water.

• **MAINTENANCE**

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

• **CARE AND CLEANING**

Everyday soiling on the glass (fingerprints, marks, and stains left by food or non-sugary spillages).	<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. 	<ol style="list-style-type: none"> 1. When the power to the cooktop is switched off, the “hot surface” indicator will no longer be displayed; however, the cooking zone may still be hot. Take extreme care. 2. Heavy-duty scourers, some nylon scourers, and harsh or abrasive cleaning agents may scratch the glass. Always read the label to check that your cleaner or scourer is suitable. 3. Never leave cleaning residue on the cooktop, as the glass may become stained.
Boil overs, melted substances, and hot sugary spills on the glass.	<p>Remove these immediately using a fish slice, palette knife, or a razor blade scraper suitable for ceramic glass cooktops, taking care to avoid hot cooking zone surfaces. Switch the power to the cooktop off at the wall.</p> <ol style="list-style-type: none"> 1. Hold the blade or utensil at a 30° angle and scrape the soiling or spill onto a cool area of the cooktop. 2. Clean up the soiling or spill with a dishcloth or paper towel. 3. Follow steps 2 to 4 under “Everyday soiling on glass” above. 	<ol style="list-style-type: none"> 1. Remove stains left by melted or sugary food and spillovers as soon as possible. If left to cool on the glass, they may become difficult to remove or could permanently damage the glass surface. 2. Cut hazard: When the safety cover is retracted, the blade of a scraper is razor-sharp. Use with extreme care and always store it safely, out of reach of children.
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 with a paper towel. 5. Switch the power to the cooktop back on. 	<ol style="list-style-type: none"> 1. The cooktop may beep and turn itself off, and the touch controls may not operate while liquid is present. Always ensure the touch control area is completely dry before turning the cooktop back on.

• **HINTS AND TIPS**

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

• **END OF LIFE**

- When the product is taken out of service or reaches the end of its operational life, it must be disconnected from the mains power supply and dismantled by a qualified person in accordance with local regulations. The appliance and its components should be disposed of responsibly through approved recycling or waste-management facilities. Misuse of the product, such as operating it when damaged, modifying components, or using it for purposes other than those intended, may compromise safety and performance. Such misuse can result in electric shock, fire hazards, or damage to the appliance and surrounding property. Always follow the manufacturer's instructions to ensure safe use throughout the product's lifetime.

Environment Protection and Waste Protection and Electrical Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of it in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. Under the Waste Batteries and Accumulators Regulations 2009, Dellonda would like to inform the user that this product contains one or more batteries. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

Product Information Sheet. Hobs

SUPPLIER_NAME_OR_TRADEMARK Dellonda EU Ltd.
DELEGATED_ACT 66/2014/EU
MODEL_IDENTIFIER DH389

Baridi Integrated Ceramic Hob with 5 Cooking Zones 90cm - Black Glass

ADDRESS Farney Street, Carrickmacross, Co. Monaghan, A81 PK68 Ireland
PHONE_NUMBER 01284 757 500
EMAIL_ADDRESS TechnicalCompliance@dellonda.co.uk

Parameter Verification tolerances

Type of hob.	Ceramic
Number of cooking zones and/or areas.	5
Heating technology.	Radiant

Circular cooking zones diameter. Millimeters.

Zone 1	215
Zone 2	155
Zone 3	
Zone 4	190
Zone 5	190

Non- circular cooking zones diameter.

Millimeters

Zone 1 Length	
Zone 1 Width	
Zone 2 Length	
Zone 2 Width	
Zone 3 Length	155
Zone 3 Width	260
Zone 4 Length	
Zone 4 Width	

Energy consumption weight / kg

Zone 1	187.7
Zone 2	189.8
Zone 3	198.3
Zone 4	190.8
Zone 5	190.7
Energy consumption per kg	191.5

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