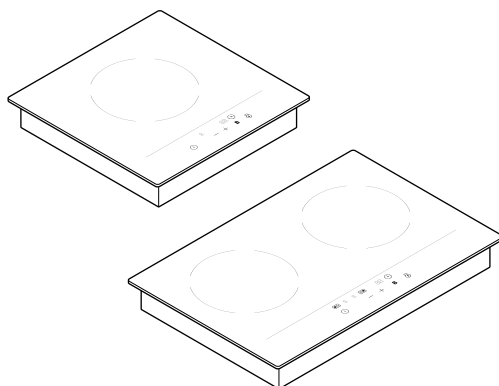


↗ DOMETIC

HOT AND COOKING

CVI



CVI1350, CVI1525

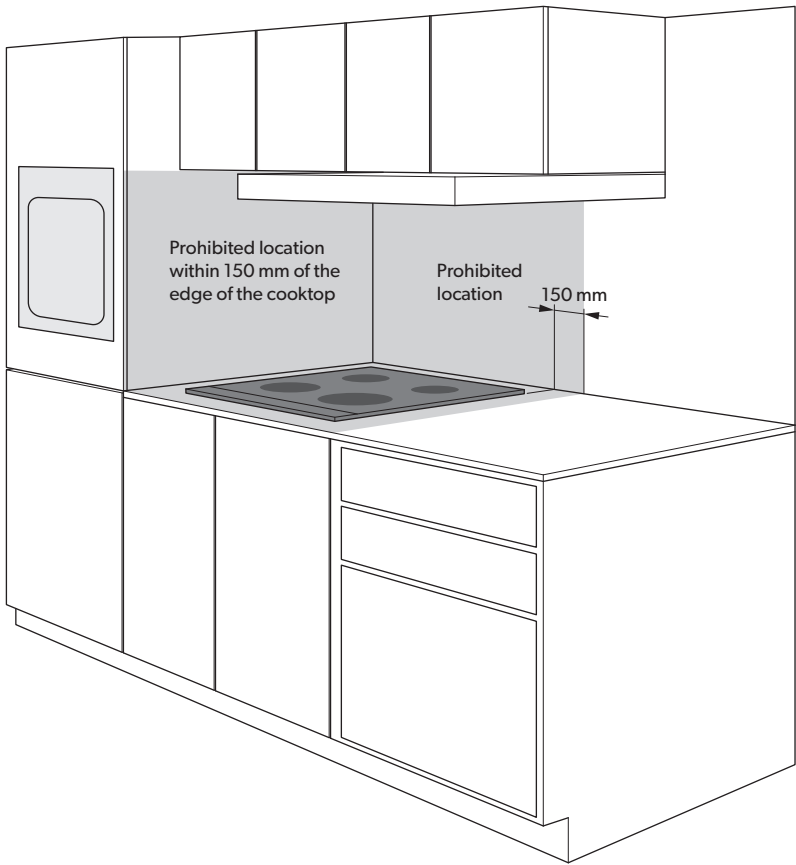
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Induction cooktop

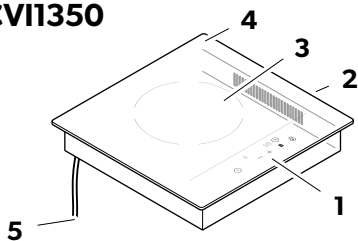
Installation and Operating Manual

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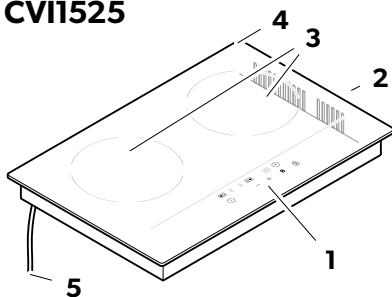
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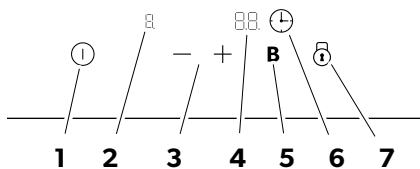
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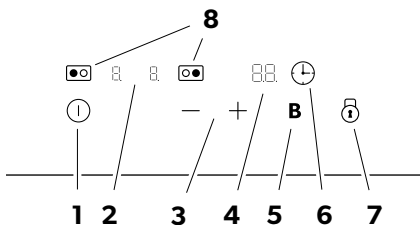
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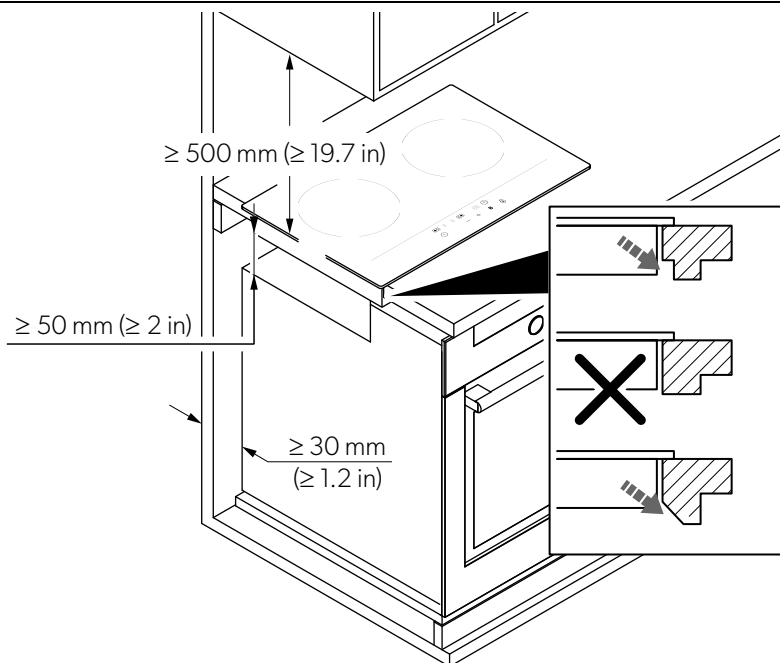
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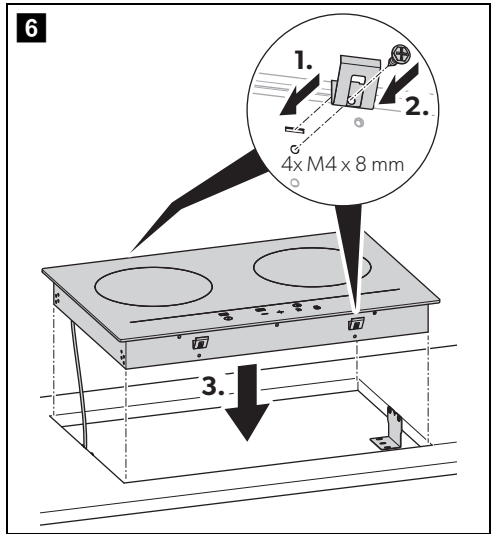
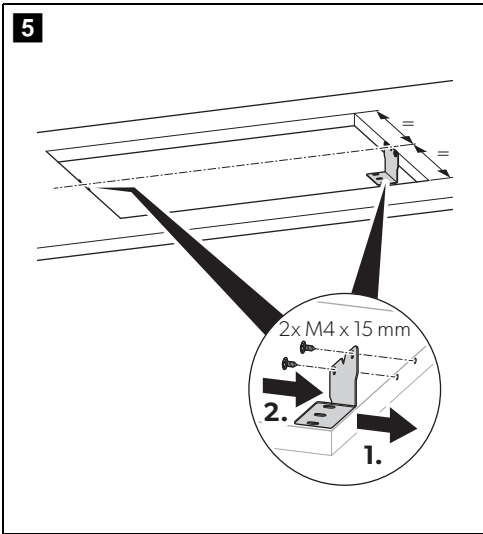
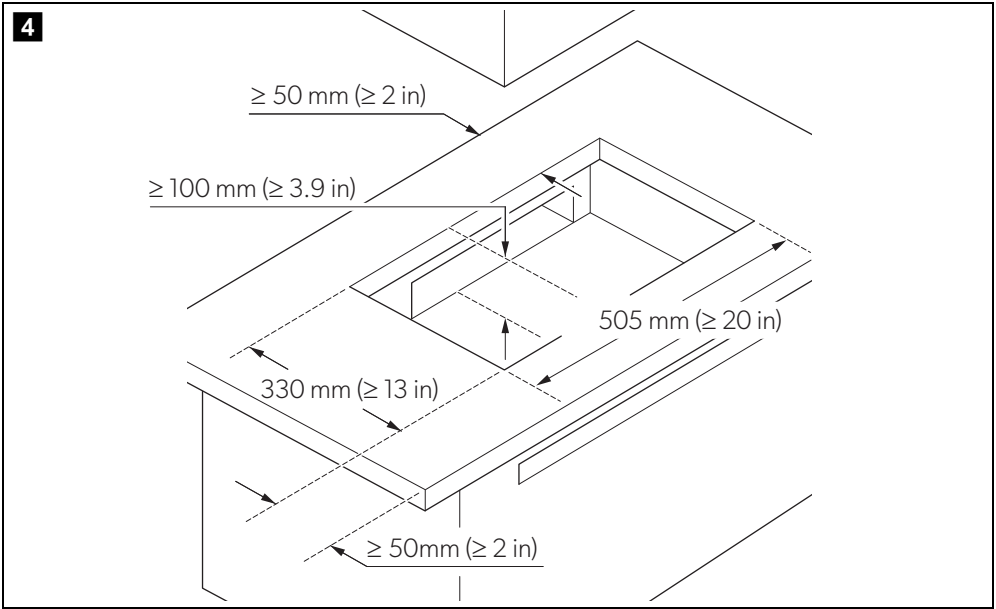


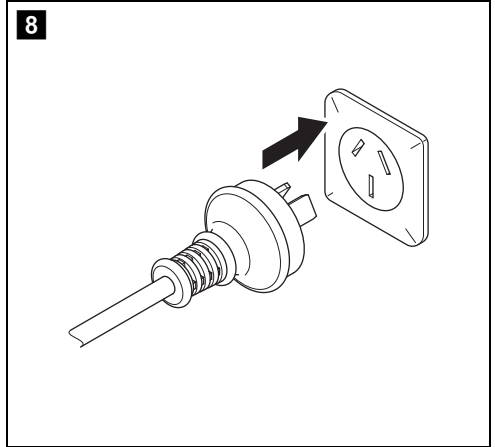
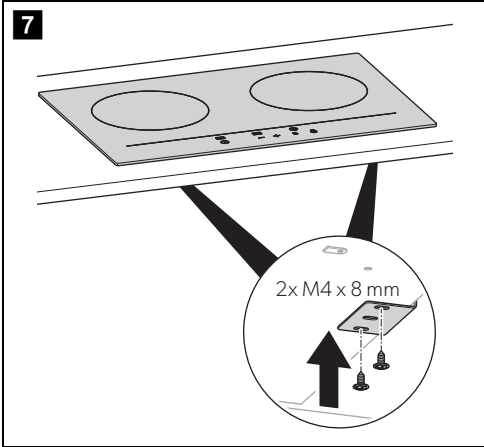
CVI1525



3







Please read these instructions carefully and follow all instructions, guidelines, and warnings included in this product manual in order to ensure that you install, use, and maintain the product properly at all times. These instructions **MUST** stay with this product.

By using the product, you hereby confirm that you have read all instructions, guidelines, and warnings carefully and that you understand and agree to abide by the terms and conditions as set forth herein. You agree to use this product only for the intended purpose and application and in accordance with the instructions, guidelines, and warnings as set forth in this product manual as well as in accordance with all applicable laws and regulations. A failure to read and follow the instructions and warnings set forth herein may result in an injury to yourself and others, damage to your product or damage to other property in the vicinity. This product manual, including the instructions, guidelines, and warnings, and related documentation, may be subject to changes and updates. For up-to-date product information, please visit documents.domestic.com.

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Explanation of symbols



WARNING!

Safety instruction: Indicates a hazardous situation that, if not avoided, could result in death or serious injury.



CAUTION!

Safety instruction: Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.



NOTICE!

Indicates a situation that, if not avoided, can result in property damage.



NOTE

Supplementary information for operating the product.



CAUTION! Hot surface

To indicate that the marked item can be hot and should not be touched without taking care.

Safety instructions

General safety



WARNING! Failure to obey these warnings could result in death or serious injury

Electrocution hazard

- This product may only be repaired by qualified personnel. Inadequate repairs may cause serious hazards.
- Disconnect the device from the mains electricity supply before carrying out any work or maintenance on the device.
- Do not use the device when it is defective.
- Disconnect the device from the power supply if there is a malfunction due to a technical defect.
- If this cooking device's power cable is damaged, it must be replaced by the manufacturer, a service agent or a similarly qualified person in order to prevent safety hazards.
- Do not modify this product.
- Do not remove or replace any components of this product.
- If the surface is cracked, switch off the device to avoid the possibility of electric shock.

Fire hazard

- This device 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 device by a person responsible for their safety.
- Children must be supervised to ensure that they do not play with the device.

- Do not store items on the cooking surfaces.
- Keep a fire extinguisher or other means suitable to extinguish a flame ready. Ensure that the fire extinguisher is checked by skilled personnel in regular intervals.
- Connect the device to a circuit that has a circuit breaker that ensures complete disconnection from the power supply.
- Do not cook unattended with fat or oil on the cooktop.
Never try to extinguish a fire with water. Switch off the appliance. Cover the flame with a lid or a fire blanket.
- After use, switch off the cooktop and do not rely on the protection mechanism.

Burn hazard

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Keep hands, face and hair away from burners.
- Children less than 8 years of age shall be kept away unless continuously supervised
- Keep children and pets safely away.
- Monitor all activity around the device to avoid burns or other injuries.
- Let the device cool down to ambient temperature before you touch it with bare hands.
- Use only cooktop 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 cooktop guards incorporated in the appliance.

Health hazard

- 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 ensure that their implants will not be affected by the electromagnetic field.



NOTICE! Damage hazard

- Do not use the device as a work or storage surface.
- The device is not intended to be operated by means of an external timer or separate remote-control system.

Installing the device safely



WARNING! Failure to obey these instructions could cause death or serious injury.

Electrocution hazard

- The electrical installation may only be carried out by authorized personnel.
- This device must be installed in accordance with any national regulations in force in the country of use.
- Turn off the power to which you want to connect the device.
- Do not connect the device to the power supply if there is visible damage to the device or the power cable.
- Install the device in a dry environment.
- Do not install the device directly above a dishwasher, freezer, washing machine, or clothes dryer.
- The following must be incorporated in the fixed wiring in accordance with the wiring rules: An all-pole disconnection device which has at least 3 mm clearances in all poles; when having a leakage current that may exceed 10 mA a residual current device (RCD) having a rated residual operating current not exceeding 30 mA; a disconnection.
- The device requires at least a 230 V/10 A power supply. Ensure that the 230 V AC mains, provided by the campsite, has a fuse higher than 10 A.
- Every directly connected device in a recreational vehicle or non-recreational vehicle shall be controlled by a switch that is placed and marked so as to be readily identifiable and convenient for its intended use.
- Where a dedicated circuit is installed to supply a single device, the protective device at the switchboard is deemed to comply.
- Every directly connected device in a recreational vehicle or non-recreational vehicle shall be provided with a switch that operates in all live (active and neutral) conductors.

Fire hazard

- Ensure there is adequate flow of fresh air from outside the cabinetry to the base of the device.
- If the device is installed above a drawer or cabinet, install a thermal barrier under the base of this device.

- Ensure that there are heat-resistant and easy-to-clean surfaces for the wall surfaces around the device.



NOTICE! Damage hazard

- Do not apply force to the top and bottom of the device during installation.
- Ensure the work surface is square and level, and no structural members interfere with space requirements.
- Ensure the work surface is made of a heat-resistant material.
- If the device is installed above an oven, ensure the oven has a built-in cooling fan.

Operating the device safely



WARNING! Failure to obey these instructions could cause minor or moderate injury.

Electrocution hazard

- Do not use the device if it is damaged or does not operate properly.
- Do not place chemicals, flammable materials or spray aerosols near the device.

Fire hazard

- Unattended cooking on the device with fat or oil can be dangerous and may result in a fire.

Health hazard

- Only use the device in a well ventilated space.



CAUTION! Failure to obey these instructions could cause death or serious injury.

Hot surface

- Let the device cool down before you touch it with bare hands.

Fire hazard

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Do not place any objects other than cooking pots and pans on or against this product.
- Do not place a container or something similar over the device.
- Keep flammable objects away from the device.
- Only use dry pot holders to handle hot cookware.
- Turn off the device before removing the cookware.

Burn hazard

- Do not move the device during use.
- Do not wear metallic objects when operating the device.
- Use protective gloves when handling hot components.
- Accessible parts may be very hot. Keep young children away.
- The use of alcohol or prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this product.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.

Health hazard

- Do not use as a space heater.
- Only operate this product when an adult can attend to it.
- Cleaning and user maintenance shall not be made by children without supervision.



NOTICE! Damage hazard

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the device, since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner.

Scope of delivery

Component	Quantity
Cooktop	1
Fixing kit	1
Installation and operating manual	1



NOTE

The fixing kit is also available as spare part.

Order spare parts

1. Read the product number (PNC) or part number (SKU) from the data plate.
2. Contact the nearest Dometic service partner or dealer to place the order.

Target group



The electrical installation and setup of the device must be performed by a qualified electrician who has demonstrated skill and knowledge related to the construction and operation of electrical equipment and installations, and who is familiar with the applicable regulations of the country in which the equipment is to be installed and/or used, and has received safety training to identify and avoid the hazards involved.

All other actions are intended also for non-professional users.

Intended use

The cooktop is suitable for cooking and heating food. The cooktop is intended to be used in:

- Recreational vehicles
- Boat and marine usage: Installation in dayrooms
- Kitchen rooms

The cooktop is **not** suitable for:

- Using while driving
- Using as a space heater
- Operating via an external timer or separate remote-control
- Boat and marine usage: Installation and operation on open decks

This product is only suitable for the intended purpose and application in accordance with these instructions.

This manual provides information that is necessary for proper installation and/or operation of the product. Poor installation and/or improper operating or maintenance will result in unsatisfactory performance and a possible failure.

The manufacturer accepts no liability for any injury or damage to the product resulting from:

- Incorrect assembly or connection, including excess voltage
- Incorrect maintenance or use of spare parts other than original spare parts provided by the manufacturer
- Alterations to the product without express permission from the manufacturer
- Use for purposes other than those described in this manual

Dometic reserves the right to change product appearance and product specifications.

Technical description

The food in the cookware is heated by electromagnetic vibrations.

The cooktop is equipped with a lock to protect children from possible danger or injury. The cooktop has a timer, an over-temperature protection, an unsuitable object protection and an automatic shut down timer.

The cooktops are available in different versions:

- **CVI1350:** Cooktop with one induction zone.
- **CVI1525:** Cooktop with two induction zones.

The cooktop has 9 different temperature settings.

	CVI1350								
Power level	1	2	3	4	5	6	7	8	9
Average power	120 W	200 W	500 W	800 W	1000 W	1200 W	1700 W	1800 W	2000 W

	CVI1525								
Power level	1	2	3	4	5	6	7	8	9
Average power (left zone)	100 W	200 W	300 W	400 W	500 W	600 W	700 W	800 W	1000 W
Average power (right zone)	100 W	200 W	300 W	400 W	500 W	1000 W	1100 W	1200 W	1300 W



NOTE

- The wattage can vary.
- If the boost mode is used, more wattage is consumed (see chapter “Technical data” on page 18).

Timer

The timer can be used to turn off the cooking zone automatically after the set time has elapsed. The timer can be set from 0 to 99 minutes.

Over-temperature protection

A temperature sensor monitors the temperature inside the cooktop. The cooktop turns off if the temperature sensor detects a too high temperature.

Unsuitable object protection

If cookware of an unsuitable size, a non-magnetic object or a small object is left on the cooktop, the cooktop automatically switches to standby mode after 1 minute. The cooktop fan then cools the cooktop for 1 minute.

Automatic shut down timer

The automatic shutdown timer is a safety protection function. The function shuts down the cooktop automatically after a certain period of time. The automatic shutdown times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Shut down (h)	8	8	8	4	4	4	2	2	2

Cooktop structure (fig. 1, page 4)

No.	Description
1	Control panel
2	Ventilation
3	Cooking zone
4	Glass plate
5	Power cable

Control panel (fig. 2, page 4)

A beep sounds when the touch buttons are pressed.

No.	Description
1	ON/OFF button
2	Power level indicator
3	Heat level buttons
4	Time indicator
5	BOOST button
6	Timer symbol
7	Lock button
8	Cooking zone selection buttons

Installation



WARNING! Electrocutation hazard

- Socket-outlets and switches shall not be installed in the prohibited location as shown (see page 3), on any wall, cupboard, or other surface within 150 mm of the edge of the cooking surface, in the area extending from the top of cooking surface to a range hood, cupboard or ceiling located directly above the cooking surface.
- Ensure the voltage corresponds to the value given in the data plate.
- Ensure the power supply cable sections can withstand the load specified on the rating plate.
- Note the specifications in chapter “Technical data” on page 18.
- The power supply cable must not touch any hot parts and must be routed so that its temperature does not exceed 75 °C.

**WARNING! Fire hazard**

- The safety distance between the cooktop and the device above the cooktop must be at least 500 mm (fig. **3**, page 4).
- Ensure the cooktop is well ventilated and the air inlet and air outlet are not blocked (fig. **3**, page 4).

**WARNING! Damage hazard**

Use a work surface made of heat-resistant material.

**NOTE**

Ensure that the power supply cable is not accessible through cabinet doors or drawers after installation.

1. Ensure that the distances are maintained as specified in fig. **3**, page 4.
2. Cut out the working surface, see fig. **4**, page 5.
The thickness of the working surface must be 10 – 40 mm.
3. Mount the brackets on the working surface, see fig. **5**, page 5.
4. Mount the spacer to the cooktop, see fig. **6**, page 5.
5. Mount the cooktop to the brackets, see fig. **7**, page 6.
6. Connect the power cable, see fig. **8**, page 6.

Operation

**WARNING! Damage hazard**

- Do not slide cookware over the cooktop.
- Lift the cookware when you want to remove it from the plate.

**CAUTION!**

Verify that the voltage and frequency of the mains supply of the ship matches the marking of the device.

Observe the following hints and recommendations:

- If the device is intended to operate by inverter power, the inverter should have a minimum continuous output rating of at least 2300 W and be connected to a lithium battery bank with a battery management system that is capable to apply the necessary loads.
- If you are using an inverter with a power output of less than 2000 W, only one induction zone should be used at a time.
- CVI1525 only: Both induction zones can be used with mains power supply. However, the shore power input of a recreational vehicle is limited to 15 A. The operation of multiple AC devices, e.g. Aircon air-conditioner, hot water systems, or air fryers, at the same time may overload the recreational vehicle's input. In this case reduce the load and reset the fault-current circuit breaker, if necessary.
- The buttons respond to touch. Do not use pressure to operate the buttons.
- Use the fingertip and not the fingernail to operate.
- Ensure the buttons are always clean and dry so that the operation is not affected.

Choosing the right cookware

**WARNING! Health hazard**

Do not heat up empty pots or pans and do not use cookware with a thin bottom. The cookware can heat up very quickly. The bottom of the cookware can melt and damage the glass plate.

**NOTICE! Damage hazard**

Do not use cookware with jagged edges or a curved base.

**NOTE**

- Only use cookware with a base suitable for induction cooking.
- Do not use cookware made of pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic and earthenware.

- ▶ Perform a magnet test to check if your cookware is suitable for the operation of the cooktop by moving a magnet towards the base of the cookware.
- ✓ The cookware is suitable for the cooktop when the magnet is attracted to the cookware.
- ▶ Use cookware with a bottom diameter of min. 140 mm.


Heat settings





The following settings are guidelines. The exact setting will depend on the cookware and the amount to be cooked.

Heat level	Suitability
1 – 2	Warming for small amounts of food Melting foods that burn quickly CVI1350 only: Slow simmering Slow warming
3 – 4	CVI1350 only: Reheating Fast simmering Cooking rice CVI1525 only: Slow simmering
5 – 6	Cooking pancakes CVI1525 only: Slow warming Reheating
7 – 8	Sautéing Cooking pasta CVI1525 only: Fast simmering Cooking rice
9	Stir-frying Searing Boiling water






Using the cooktop

CVI1350 only

1. Touch the  button.
 - ✓ The indicators display - or -- .
 - ✓ The standby mode is activated.



2. Touch the  button.
 - ✓ The power level indicator displays  .
3. Place a suitable cookware on the cooking zone to be used. Note chapter “Choosing the right cookware” on page 12.
 - ✓ If the power level indicator displays  , the display switches off after 2 minutes. See chapter “Troubleshooting” on page 16.
4. Set the cooking zone power level by using the — and  button.
 - ✓ The cooktop switches off after 1 minute if no power level is set.

CVI1525 only


1. Touch the  button.
 - ✓ The indicators display - or -- .
 - ✓ The standby mode is activated.
2. Place a suitable cookware on the cooking zone to be used. Note chapter “Choosing the right cookware” on page 12.
3. Touch the  button of the cooking zone that is to be used.
 - ✓ The power level indicator displays  .
 - ✓ If the power level indicator displays  , the display switches off after 2 minutes. See chapter “Troubleshooting” on page 16.
4. Set the cooking zone power level by using the — and  button.
 - ✓ The cooktop switch off after 1 minute if no power level is set.

Switch off the cooktop

CVI1350 only

1. Turn the cooking zone off by touching the — button until the time indicator displays  .
 - ✓ H is displayed as long as a cooking zone is hot.
2. Touch the  button to switch off the cooktop

CVI1525 only

1. Touch the  button of the cooking zone that is to be switched off.

2. Turn the cooking zone off by touching the — button until the indicator time indicator displays 0 .
- ✓ H is displayed as long as a cooking zone is hot.
3. Repeat the procedure with the other cooking zone when it is turned on.
4. Touch the (I) button to switch off the cooktop.

Using the lock

- ▶ Touch the (L) button, to lock the display.
- ✓ The time indicator displays L 0 .
- ✓ All touch buttons except the (I) button and the (L) button are disabled.
- ▶ Touch the (L) button and hold for a few seconds, to unlock the display.

Using the BOOST function

When the BOOST function is activated, the cooking zone is heated up for max. 5 minutes at a higher power level.

CVI1525 only: The BOOST function can only be performed on the **right** cooking zone.

CVI1350 only

1. Ensure that the cooking zone is set to the max. temperature.
- ✓ If the cooking zone is not operated at the max. power level, the power level indicator flash.
2. Touch the — or + button.
3. Touch the **B** button.
- ✓ The power level indicator displays P .
- ✓ The power level indicator returns to 9 after 5 minutes.

Deactivate the BOOST function as follows:

1. Touch the — or + button.
2. Touch the **B** button.
- ✓ The cooking zone returns to the power level that was set before the BOOST function was activated.

CVI1525 only

1. Ensure that the cooking zone on which the boost is to be performed is set to the max. temperature.
- ✓ If the cooking zone is not operated at the max. power level, the power level indicators flashes alternately.
2. Touch the (P) button of the **right** cooking zone.
- ✓ The power level indicator of the selected (P) button flashes.
3. Touch the **B** button.
- ✓ The power level indicator of the selected cooking zone displays P .
- ✓ The power level indicator of the selected cooking zone returns to 9 after 5 minutes.

Deactivate the BOOST function as follows:

1. Touch the (P) button of the cooking zone where the BOOST function is activated.
2. Touch the **B** button.
- ✓ The cooking zone returns to the power level that was set before the BOOST function was activated.



Using the timer

CVI1350 only

1. Ensure the cooktop is turned on.
2. Touch the (T) button.
- ✓ The timer indicator displays 30 minutes.
3. Set the time by using the — and + button.
 - ▶ Touch the — or + button once to decrease or increase the time by 1 minute.
 - ▶ Touch and hold the — or + button to decrease or increase the time by 10 minutes.
- ✓ If the set time exceeds 99 minutes, the timer automatically returns to 0 minutes.
- ✓ The time counts down.
- ✓ The time indicator displays the remaining time.
- ✓ The timer indicator flashes for 5 seconds.

- ✓ The time indicator displays -- when the set time is finished.
 - ✓ The power level indicator displays H until the temperature of the cooking zone is below 60 °C.
4. Set the timer to 00 to turn the cooking zone off.


CVI1525 only

1. Ensure the cooktop is turned on.
 2. Touch the  button for which the timer is to be set.
 3. Touch the .
- ✓ The time indicator displays 30 minutes.
 - ✓ The dot next to the power level indicator lights up to indicate that the zone is selected.
4. Set the time by using the — and + button.
 - Touch the — or + button once to decrease or increase the time by 1 minute.
 - Touch and hold the — or + button to decrease or increase the time by 10 minutes.
- ✓ If the set time exceeds 99 minutes, the timer automatically returns to 0 minutes.
 - ✓ The time counts down.
 - ✓ The time indicator displays the remaining time.
 - ✓ The timer indicator flashes for 5 seconds.
 - ✓ The time indicator displays -- when the setting time is finished.
 - ✓ The power level indicator displays H until the temperature of the cooking zone is below 60 °C.
5. Set the timer to 00 to turn the cooking zone off.

Setting the time to turn more than one cooking zone off:

1. Set a timer on both cooking zones.
- ✓ The timer displays the shortest set time.
 - ✓ A dot lights up next to the power indicator, indicating that the timer display is displaying the time for that heating zone.

- ✓ When the timer has expired, the corresponding cooking zone switches off automatically and displays H until the cooking zone has temperature below 60 °C.

2. To check the set time of the other cooking zone, touch the  button of the cooking zone whose time is to be checked.

- ✓ The timer displays the remaining time that the cooking zone is heated.

Saving energy

- Switch off the cooktop if it is not in use.
- Use a cookware whose diameter is as large as the selected cooking zone to use energy efficiently (see chapter “Technical data” on page 18).
- Always use a lid when cooking.
- Always use the smallest possible cookware when cooking.
- Reduce the energy supply early.
- Turn the energy supply off before the end of the cooking time.

Cleaning and maintenance



NOTICE! Damage hazard

- Do not use any sharp or hard objects for cleaning since they may damage the cooktop.
- Remove spilled food with a glass scraper after the cooktop has cooled.
- Only use standard commercial cleaning agents.
- Do not use a high jet or a steam cleaner to clean the cooktop.



NOTE



The cooktop must be inspected once a year by qualified personnel.

- Clean the cooktop with a soft, damp cloth.



Find additional care instructions for stainless steel online on documents.dometic.com/?object_id=69917

Troubleshooting

Description	Possible cause	Solution
The cooktop cannot be switched on.	No power.	<ul style="list-style-type: none"> ➤ Ensure the cooktop is connected to the power supply. ➤ Ensure the cooktop is switched on. ➤ Check whether there is a power outage in your area. ➤ Contact the manufacturer support (see back page of this manual).
The touch buttons do not respond.	The touch buttons are locked.	<ul style="list-style-type: none"> ➤ Unlock the touch buttons, see chapter "Using the cooktop" on page 13.
The touch buttons do not react properly.	The operation is blocked by dirt or water.	<ul style="list-style-type: none"> ➤ Ensure the touch buttons are clean and dry. ➤ Ensure that the touch buttons are operated with clean hands. ➤ Ensure that the touch buttons are operated with the fingertips and not with fingernails.
The power level indicator displays  and  alternately.	Cookware is used that is not suitable for induction stove.	<ul style="list-style-type: none"> ➤ Use suitable cookware.
	The cookware is too small.	
	The cookware is not placed correctly on the cooking zone.	<ul style="list-style-type: none"> ➤ Place the cookware correctly.
	CVI1525 only: The cookware has not been placed on the cooking zone which is switched on.	
Low humming	Caused by the cookware.	–
Fan noise	A built-in cooling fan has switched on to prevent the electronics from overheating.	–
Cookware do not become hot.	The cookware is not suitable for induction stoves and therefore cannot be detected by the cooktop.	<ul style="list-style-type: none"> ➤ Use suitable cookware, see chapter "Choosing the right cookware" on page 12.
The cooktop or a cooking zone has turned itself off.	The timer was active.	<ul style="list-style-type: none"> ➤ Switch the cooktop on.
	The cooking zone temperature is too high.	<ul style="list-style-type: none"> ➤ Let the cooktop cool down.

Error codes

Error code	Possible causes	Solution
F3	Temperature sensor of the cooking zone failure.	▶ Contact the manufacturer support (see back page of this manual).
F4		
F9	Temperature sensor (IGBT) open circuit.	▶ Contact the manufacturer support (see back page of this manual).
FA		
E1	The input voltage is too high ($\geq 270 \pm 10$ V).	▶ Contact the manufacturer support (see back page of this manual).
E2	The input voltage is too low ($\leq 180 \pm 10$ V).	▶ Contact the manufacturer support (see back page of this manual).
E3	The cooking zone temperature is too high.	The cooktop shuts off automatically. ▶ Let the cooktop cool down.
E5	The fan is blocked. The air outlet is blocked.	▶ Contact the manufacturer support (see back page of this manual).
E5	High temperature of the temperature sensor (IGBT)	▶ Contact the manufacturer support (see back page of this manual).
d0	Temperature sensor (NTC) failure.	▶ Contact the manufacturer support (see back page of this manual).

Warranty

If the product does not work as it should, please contact your retailer or the manufacturer's branch in your country (see dometic.com/dealer). The warranty applicable to your product is 3 year(s).

For repair and warranty processing, please include the following documents when you send in the device:

- A copy of the receipt with purchasing date
- A reason for the claim or description of the fault

Australia only

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

New Zealand only

This warranty policy is subject to the conditions and guarantees which are mandatory as implied by the Consumer Guarantees Act 1993(NZ).

Local support

Please find local support at the following link address: dometic.com/dealer

Disposal

Recycling packaging material



- ▶ Place the packaging material in the appropriate recycling waste bins wherever possible.

Recycling products with non-replaceable batteries, rechargeable batteries, or light sources




▶ If the product contains any non-replaceable batteries, rechargeable batteries, or light sources, you don't have to remove them before disposal.



▶ If you wish to finally dispose of the product, ask your local recycling center or specialist dealer for details about how to do this in accordance with the applicable disposal regulations.

Technical data

	CVI1350	CVI1525
Voltage/Frequency	220 – 240 V~, 50 Hz	
Power		
Cooking zone 1	2000 W, BOOST 2300 W/Ø180	1000 W/Ø180
Cooking zone 2	–	1300W, BOOST 1700 W/Ø180
Total power	2300 W	2300 W
Dimension (L x W x H)	350 x 350 x 55 mm	525 x 350 x 55 mm
Cooking zone diameter	180 mm	
Inspection/certification		



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