

Users Guide & Installation Handbook



Stoves
SEH600iTCX

Part No 082753602 Date 19/03/2013

CONTENTS & INTRODUCTION

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INTRODUCTION

Thank you for buying this British-built appliance from us.

This guide book is designed to help you through each step of owning your new cooker, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer care representatives become available.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

WARRANTY

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call **0844 481 0182**, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

SAFETY

BEFORE USING THE PRODUCT

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

GENERAL

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 the 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 the flame with a lid or damp cloth.

WARNING! - Danger of fire: Do not store items on the cooking surfaces. Never leave any cook zone on without a pan covering it. This causes a fire hazard.

WARNING! - Servicing should be carried out only by authorised personnel.

WARNING! - The appliance must never be disconnected from the mains supply

SAFETY

during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

WARNING! -

Do not spray aerosols in the vicinity of this appliance while it is in operation.

WARNING! - Do not store or use flammable liquids or items in the vicinity of this appliance.

WARNING! -

Do not modify this appliance.

WARNING! - Do not operate the appliance without the glass panel

correctly fitted.

WARNING! - There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

WARNING! - Do not modify the outer panels of this appliance in any way.

WARNING! - This appliance must be earthed.

WARNING! - The top element gets extremely hot when in use, so take care to avoid touching it.

ELECTRIC INDUCTION HOB

WARNING:-

Unattended cooking on a hob can be dangerous and may result in fire.

SAFETY

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a damp cloth.

Danger of fire: do not store items on the cooking surface.

If the surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Ensure you switch off the appropriate cook zone individually or (by the central on/off key if touch control) when you have finished cooking,

do not rely upon the automatic pan detection system as your means of switching "off" the appliance.

This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether there implant is adequate and fail-safe.

The pacemaker must be designed in compliance with the appropriate regulations.

Caution: This appliance is for cooking purposes

SAFETY

only. It must not be used for other purposes, for example room heating.

Induction Hob

Parts of the appliance may become hot while in use. Always make sure that children are supervised when they are near to the appliance.

Always position pans over the centre of the cook zone, and turn the handles to a safe position so they cannot be accidentally knocked or grabbed.

Do not leave pans on the hob when you're not around - take them off the cook zone if you have to leave the kitchen even if you think it will only be for a moment, while you answer the door or phone.

If you use a griddle plate ensure it is completely cool before attempting to lift it from the hob as residual heat may cause burns, Always use oven gloves to protect your hands.

The appliance has a glass hob top, make sure you do not drag pans across the ceramic surface as this will lead to scratches and damage.

Do not use the hob surface as a chopping board or food preparation area as this may lead to it becoming damaged.

The glass ceramic can get hot whilst cooking; even though the cook zone itself does not generate heat. The heat generated is conducted back from the hot pans.

SAFETY

Keep electrical leads from trailing over or going near the hob.

The appliance must never be disconnected from the mains supply during use as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and component parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control has been switched off.

Fire Safety Advice

Most kitchen fires occur when people are distracted or leave things unattended, so remember:

If you're called away from the cooker - by the phone or someone at the door, either take pans off the heat, or switch off your hob.

Don't let yourself be distracted while cooking.

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

Unattended cooking on a hob with fat or

oil can be dangerous and may result in a 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 - If a pan catches fire:

- Do not move it - it is likely to be extremely hot
- Turn off the heat if it's safe to do so - but never lean over a pan to reach the controls.
- If you have a fire blanket, put it over the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen.

- Never fill a chip pan (or other deep-fat fryer) more than one-third full of oil
- Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Never use water on an electrical or cooking oil fire.

DISPOSAL


Packaging Material

The packaging materials used with this appliance can be recycled.

Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old Appliances




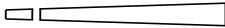














The Symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the applicable collection point for the recycling of electrical and electronic equipment.

You will by ensuring the appliance is correctly disposed of help prevent potential negative consequences for the environment and human health.

For additional details regarding the recycling of this product please contact your local government office, your household waste disposal service or the retailer where you purchased the product.

USING THE HOB - INDUCTION

Touch Controls

Feature	Symbol	Description
Eco Power		Induction power is the most efficient means of cooking food on a hob, providing fast heat up and boiling times
Power Slide Control		Slide your finger down the stylish & accurate Power Slider or simply touch the control at the exact power level you require
Digital Display		Secret till "lit" display
No. Of Power Levels	11	Precise & repeatable control settings
Central On/Off Switch		The central on/off switch enables all of the cooking zones to be switched off simultaneously
Keep Warm/Low Temperature		Holds the pan temp at approx 65 °C - ideal for melting chocolate
Pause	 	With this button you can pause all cooking settings with one touch (cuts power)
Recall	 	Easily recall your hob settings with this function
Auto Heat Up		Automatically heats up & then turns down power to a lower setting
Power Boost		Temporarily boost the power to a cook zone by a massive 60%
Minute Minder	Yes	Need to time an egg - use this function
Timer Auto Switch Off (4 zones)	Yes	All four cook zones can be simultaneously timed to turn off automatically
Griddle Zone		Allows the LH cook zones to be linked creating one large oval cook zone - ideal for griddle plates & large pans
Pan Detection		Indicates if the correct pans are being used and helps save energy 
Overheat Pan Detection	Yes	The hob is equipped with additional safety systems which help to prevent cookware from overheating
Child Lock		Prevents unintentional operation of the hob
Residual Heat Indicators		This feature not only warns of hot surfaces but also indicates residual heat which can be used as a temporary warm zone
Holiday Shutdown	Yes	Rest assured this hob will eventually turn itself off if left on
Flush Fitting or Surface Mount	Yes	

USING THE HOB

Touch Controls

The touch controls for your induction have been designed to provide you with finger tip control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over.

When a cook zone is activated the power setting is displayed for each zone individually.

Using the Touch Controls

The cook zone and timer displays function as the touch controls, To select a cook zone or the timer, simply touch the display area, use the flat of your finger, not the tip, The controls respond to touch, so you don't need to apply any pressure.

Once you have selected the cook zone or the timer, you have 10 seconds to set it (while the red LED at the bottom right of the display is on). If the red LED goes out before you have made an adjustment, simply re-select the cook zone or timer by touching the display again.

Always ensure the control area is clean, dry and free from of any objects (e.g. utensils, tea towels and cloths), spillages and water may make the controls difficult to operate.

Basic Hob Function

Turning on the hob.



1) Turn on the hob,

Using the on/off button.

Note:-

- a) "CL" (cleared) in the timer display means the timer is not set.
- b) If you do not select a cooking zone within 20 seconds, the hob will automatically switch off.

Selecting and activating a cook zone.

- 1) Select the required cook zone.
- 2) Select the required power setting (0-9).

Notes:-

Setting U (between setting 0 and 1) provides a gentle low temp power setting. (See the special features section for further details).

Modifying the power setting whilst cooking

- 1) Select the required cook zone.
- 2) Adjust the power setting

Turning off individual cooking zones.

- 1) Select the required cook zone that you want to turn off.
- 2) Decrease the power setting until the display shows **0**. If the cook zone surface is hot to touch, **H** will replace **0** in the display.

USING THE HOB

SPECIAL HOB FUNCTIONS

Central On/Off switch

The central on/off switch enables all of the cooking zones to be switched off simultaneously at a touch of a button, so when you have finished cooking or are called away from the kitchen for any reason you can rest assured that everything is under control and safe.

To Operate

1) Select the on/off key. The key needs to be pressed for at least 1 second to activate, this is to ensure that the hob cannot be activated unintentionally.

Note:

All other keys only need to be pressed for 0.3 seconds to be activated/deactivated.

Note:

"H" will appear on any cook zone display that is still hot to touch. (see Hob Hot Lights for description of feature).

Low Temperature Setting

(Keep Warm)

This handy little function provides a really low, steady heat, which is lower than a simmer. Its perfect for keeping food warm, defrosting foods or even just melting chocolate without the need for a Bain Marie. Holds the temperature of the pan to approx 65°C.

To Operate

- 1) Turn on the hob.
- 2) Select the required cook zone.
- 3) Select power setting "U" in between power setting "0" and "1".

Pause key

Warning!

Don't leave pans on the hob when you're not around - take them off the heat if you have to leave the kitchen (even if you think it will only be for a moment, while you answer the door or phone) or you can use the Pause Key.

The Pause key is ideal for unexpected interruptions when cooking. With this button you can pause all cooking settings (Cuts power) with one touch.

To Operate

- 1) Press the pause key.

Note:-

All cook zones functions will pause (no power) and will be displayed for each cook zone.

- 2) To restart press the pause button and touch anywhere along the slider control.

Note:- All cook zones will automatically resume to the previous settings.

Recall

Oops! Have you switched off your hob accidentally. Easily recall you hob settings with this function

To operate:

If the pause Led is active when you switch back on, select the pause button and touch anywhere along the slider control.

Note:- all cook zones will automatically resume to the previous settings

USING THE HOB

Auto Heat Up

Helps to take the worry out of pans boiling over and burning food! No need to stand over the pan, allows you to do other tasks whilst maintaining control over the pan.

The Auto Heat Up delivers power full power (9) to the zone for a fixed period of time before automatically turning back down to the desired setting.

The Auto Heat Up has been tuned to provide the best heat up period for each setting.

End of Auto Heat Period

Initially, while the cook zone is at the highest setting, "A" will flash alternately with your selected lower setting. Then, when the period of highest setting is over, "A" will stop flashing and the cook zone will automatically reduce the heat to your preset lower setting.

Power Setting	Suggested Food Type	Auto Heat up (mins)
Low Temp "u"	Melting chocolate	N/A
1	Milk, Soup, Stews, Vegetables	1
2		2.5
3		4
4	Rice, Potatoes, Pasta	5
5		7
6	Frying, Fish Fingers, Pancakes, Steaks	2
7		3
8		4
9	N/A	N/A
Boost	N/A	N/A

Average Auto Heat up time is 3 minutes

To Operate:

- 1) Select a cooking zone.
- 2) Select heat setting 9.
- 3) Remove finger and retouch setting 9 position, "A" and setting "9" will flash alternately in the cook zone display.
- 4) Adjust the power setting to the desired (lower) setting that you want the cook zone to automatically adjust to (1-8).

USING THE HOB

Power Boost

Rev up your hob with this feature, temporarily boost the power to a cook zone by a massive 60%

The power boost is a function that can be used to temporarily boost the normal maximum power for a cook zone by borrowing the available power from a "paired zone".

All the cook zones have this function apart from the "Griddle Zone " function.

The hob is split into "two paired areas". LH Area (LHF and LHR Cook Zone) and RH Area (RHF and RHR Cook Zone). Only one cook zone per area can be boosted at anyone time.

Cook Zone	Normal Max Power	Boosted Power kW	Maximum Permissible Setting on Paired Zone
LHF	1.85	3.00	9 (LHR)
LHR	1.85	3.00	8 (LHF)
RHF	1.40	2.20	8 (RHR)
RHR	2.30	3.70	6 (RHF)

Note: The Power Boost function will only operate for a limited time and is also under thermal control this means the power boost will deactivate automatically if the product is hot this is to protect the internal electronic components of the hob or to prevent the cookware from overheating.

To Operate:

- 1) Select the required cook zone.
- 2) Select the Power boost key (Letter "P" appears in cook zone display).

Minute Minder

The minute minder buzzes when the time set has expired. Does not switch off any zone.

To operate:

- 1) Turn on the hob, using the on/off key.
- 2) Select the timer "CL" (do not activate any cook zone).
- 3) Set the right hand digit up to 9 minutes (Single Minutes Units) and wait a couple of seconds.
- 4) The display will now indicate for you to set the left hand digit, up to 90 minutes (10 Minute Units).
- 5) The timer is now set and begins counting down. (No zone indicator light should be set).
- 6) You can now use the hob as normal.

When the time is up.

- 1) The corresponding indicator in the timer display will flash, the timer will beep.
- 2) Touch any control to stop the beeping.

USING THE HOB

Timer auto switch off

The timer can be set to automatically turn off a cooking zone.

All four cook zones can be simultaneously timed to turn off automatically.

Cook zones can be set for a maximum time of 99 minutes.

Warning!

Never leave the hob unattended when in use, even when you have set the timer to turn off the cook zone.

To Operate.

- 1) Select the cook zone to be timed, ensure power level is already set before selecting timer.
- 2) Select the timer, the flashing indicator on the timer display means the timer is ready to be set for that particular zone.
- 3) Set the right hand digit up to 9 minutes (Single Minutes Units) and wait a couple of seconds.
- 4) The display will now indicate for you to set the left hand digit, up to 90 minutes (10 Minute Units), and wait a couple of seconds. Skip this step if you want set the timer for less than 10 mins, leave the timer for a few seconds at it will automatically set and start counting down.
- 5) The timer indicator in the timer display stops flashing and remain lit, the timer is now set and begins counting down.

When the time is up

1) The corresponding indicator in the timer display will flash, the timer will beep, and the cook zone will automatically turn off, (The cook zone will display H if the surface is hot).

2) Touch any control to stop the beeping.

Additional timer information

To modify or cancel a timer setting follow steps 1) to 5) above.

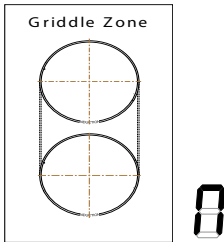
To set the timer for additional zones follow steps 1) to 5) above.

If multiple zones have been set for timed operation , the timer display will always display the time for the cook zone with the shortest time remaining.

To check the timer setting for a different cook zone, simply select the required cook zone, the remaining time will briefly appear in the timer display.

USING THE HOB

Griddle Zone with Bridge Function



Flexibility is what counts.

The LH zones can be used as two separate round cooking zones which can be controlled individually or they can be bridged to provide a large oval zone that can be controlled via one setting. Large pans and griddle plates can be placed across the two zones.

To Operate:

- 1) Simultaneously select the LHF & LHR cook zones ("n" will appear in the LHR cook zone display).
- 2) The power setting is controlled via LHF cook zone (0-9).
- 3) To cancel the bridge function, simultaneously select the LHF & LHR cook zones ("n" will disappear from the LHR cook zone display). The LHF & LHR zones can now be operated independently.

Keep Warm

The Keep Warm setting is found between power setting 0 and 1 indicated by the symbol :-



USING THE HOB

Pans and cookware for induction hobs.

Pans and Cookware for induction cooking zones must be made of ferrous material such as cast iron and have magnetic properties. The base must also be of the correct diameter.

It's important that good quality flat bottomed pans are used.

If a pan creates a large air gap over the middle of the cooking zone, the accuracy of the temperature sensing can be affected.

Always ensure that pan bases are dry before using them on the hob.

Get a magnet, if a magnet doesn't stick to your pan, it is not suitable for use on the induction hob.

Beware:- Not all induction pans are of the same quality due to their construction. Pans that use enamelled/laminated/encapsulated bases can be difficult to detect, especially small pans (e.g milk pans)

This problem is not with induction hob but with the pan type, **they can have bases which are magnetic but are not thick enough!** If you experience problems with small pans we recommend that you to try a larger pan or a pan of a different construction. Solid cast iron pans give the best performance.

Induction Cook Zone	Smallest Recommended Diameter (mm)
LHF	150
LHR	150
RHR	150
RHF	120

Pans unsuitable for Induction:

Pans made of copper, stainless steel, aluminium, oven proof glass, wood, ceramic and terracotta.

Overheat pan protection

The hob is equipped with additional safety systems that help to prevent cookware from overheating, providing an additional level of safety not available on conventional hobs such as gas and ceramic hobs.

Helps reduce the risk of fire through misuse of hob.

If there is an overheat situation the hob will display the appropriate code detailed in the "hob status codes table".

Approx Surface Glass Temperature (°C)	Intelligent hob safety system
200	Reduces Power Boost setting to level 9
250	Reduces power to 60% of power level setting
270	Switches cook zone off
285	Switches whole appliance off

Note:-

The safety temperature control of the pans is only possible with quality flat bottomed pans suitable for induction cooking; Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature control.

USING THE HOB

Child Lock "L"

This feature is to help prevent accidental switching on of the hob, especially by young children.

To Activate:

- 1) Select the On/Off Key.
- 2) Simultaneously touch the RHF cook zone and the Power Boost keys, the hob should beep.
- 3) Remove fingers and touch the RHF cook zone again. (L should appear in all the cook zone displays).
- 4) Switch off the hob.

When you now switch on the hob "L" will appear in all the cook zone displays. The child lock feature will be permanently activated, to de-activate follow the procedure below.

To operate the hob with Child Lock activated:

- 1) Select the On/Off Key. (L will be displayed on all Cook Zones).
- 2) Simultaneously touch the RHF cook zone and the power boost button, (L will disappear from all cook zones).
- 3) The hob can now be used normally.

To de-activate the child lock:

- 1) Select the On/Off Key. (L will be displayed on all Cook Zones).
- 2) Simultaneously touch the RHF cook zone and the Power Boost keys, the hob should beep.
- 3) Remove fingers and touch the Power boost key again. (The hob should switch off).
- 4) When you now switch on the hob "0" will be displayed in all cook zone displays, the hob can now be used normally.

Residual Heat Indicators "H"

If when the cook zone is switched off the glass surface is above 60°C, "H" will be displayed in the cook zone display until the glass surface drops below approx 55°C.

This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as temporary warm zone.

Note:

The cook zone itself does not heat up, but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

Auto Stand by

The Hob will automatically switch off if left (with pan) on for an extended period of time.

Power Rating	Max Operating Time (h)
1-2	6
3-4	5
5	4
6-9	1.5
Power Boost	10 mins

USING THE HOB

TROUBLESHOOTING

The hob produces a smell the first few times it is used.

Heat a pan full of water on each zone for half an hour.

Pans make a noise during cooking

This is caused by vibration due to the passage of energy from the hob to the pan. On a high setting this is quite normal for certain types of saucepan. It will not damage the hob.

The hob makes a slight clicking sound

This is caused by the distribution of power between two heating zones on the same side of the hob.

The fan keeps working for a few minutes after the hob has been turned off.

This cools down the electronics.

The hob won't work. The indicators don't come on

The electricity supply is not reaching the appliance (faulty supply or connection); Check the fuses and the cut-out switch. Refer to Troubleshooting chart and if problems persist call, the customer service hot line for further assistance.

Hob Status Codes	Hob Status Description	Action
L	Cannot operate hob (L) displayed by control	Child lock has been activated, deactivate child lock
	No Power Boost	Allow appliance to cool, power boost will be available when the appliance is cool.
ER21	Hob cuts off after programme setting	The appliances has overheated allow to cool.
U400	Appliance not working (Cable connection fault)	Check mains cable connection & terminal at the terminal block are wired correctly
E2	Induction coil overheating (hot pan)	Remove pans and allow to cool
E8	Fan blocked to appliance	Check installation allows for free air flow, clean fan inlets at the rear/underside of the appliance.

CLEANING

ELECTRIC HOB

Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discoloration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper can be used.
- Do not use steam cleaners or high-pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.

Solid plate hobs

- Prime and Season - this helps maintain the finish of the elements.
- Use a damp, clean cloth to wipe the solid plate, making sure that you follow the circular grooves and avoid damaging the red spots. Make sure that you allow the hotplate to dry before use by switching on the elements at a low heat.

- You can restore the hotplates by using a solid plate cleaner but take care to avoid the red spots on elements.
- To prime: Switch on each element in turn for a short while (with no pan on it) at a medium - high setting. This will harden and burn off the coating.
- To season: Heat the element for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and heat the element for one minute.

INSTALLATION

General information

Installation should only be carried out by a qualified installer or engineer.

Please keep to the following points most-carefully;

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

The hob should not be fitted above a washing machine, a fridge or a freezer.

Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

The space for air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

Installations should be carried out in line with the National Regulations applicable with this product type.

Choosing your installation

Make sure that the air inlets through the ventilator grids underneath the hob are never blocked.

Installing the hob over a unit with a drawer or door

Air outlet is underneath work surface.

If necessary, remove the front crosspiece of the unit.

Suitable protection to prevent obstruction of the air inlet to the fans must be provided.

We recommend that you install this appliance in a work top which is a minimum 38mm deep.

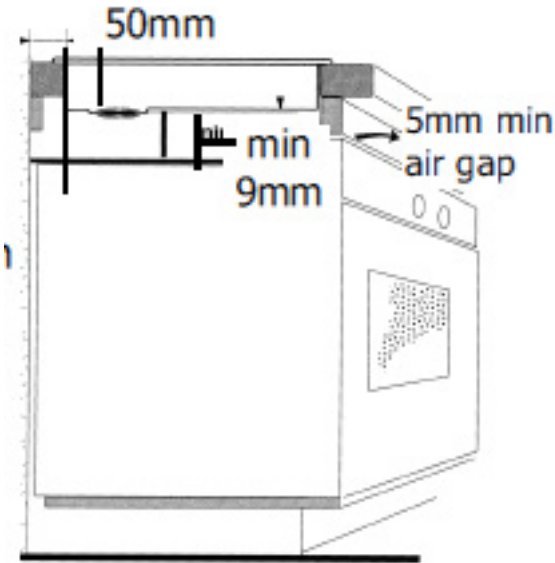
The hob can be fitted into a work top less than 38mm deep, but the 20mm gap between hob base and appliance must be maintained.

INSTALLATION

Installation above an oven

Refer to the manufacturer's instructions for clearances above the oven.

We recommend a 9mm gap between the bottom of the hob and appliance, should the work surface be less than 38mm deep.



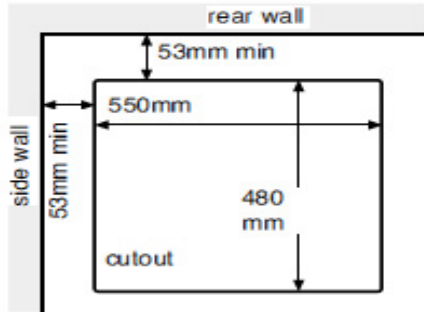
In the case of a pyrolytic oven

If installing the hob above a pyrolytic oven, additional provision for air circulation / ventilation may be required. Due to the excessive temperatures attained during pyrolysis, using the hob at the same time may cause the thermal safety device within the hob to operate.

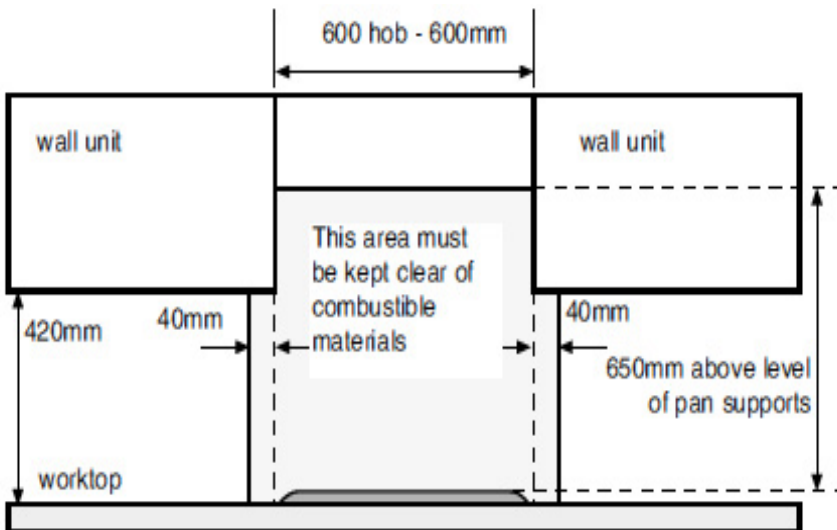
INSTALLATION

Clearances and dimensions – requirements

1. No shelf or overhang of combustible material should be closer than 650mm above the hob.
2. There must be a minimum clearance of 50mm between the edges of the hob and any side walls; this clearance must be maintained up to 420mm above the worktop.
3. There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop.
4. When installing an extractor hood above the hob, refer to their Manufacturer's instructions.



Cutout required	
WIDTH	550mm
DEPTH	480mm
Clearance required	
SIDE WALL	53mm
REAR WALL	53mm



INSTALLATION

Fitting into worktop

Cut a hole in the work surface to the required size. See table for relevant dimensions.

A clearance of at least 50mm should be maintained between the cutout and any rear or side wall.

The worktop must be of heat-resistant material or covered with heat-resistant material.

Protecting the cut-out;

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a special varnish or adhesive to the cut edge to protect it from steam or condensation which may form under the work surface under the hob.

This hob can be installed conventionally (glass above the work top) or recessed into the work top for a flush fit.

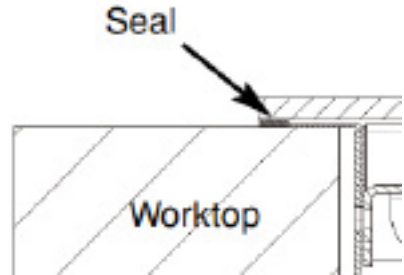
Conventional Installation

Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

Place the hob in the aperture, checking the hob glass is covering the work top along all four sides.

Set the front edge of the appliance parallel with the front of the work top.

Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.



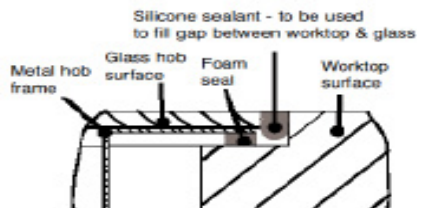
Recessed Method (selected models)

Recess the work top to the appropriate depth (Approx 5mm) and shape to fit the hob (add 1mm to overall glass size).

Apply the self adhesive seal to the underside of the hob glass. For best results, the seal should be adhered along each joint in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join. Insert the hob into the recess, ensuring that the foam seal is sitting correctly.

Locate and attach the securing clamps to the front and rear underside of the hob, using the screws provided. Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

You may want to fill any gap between the hob top glass and the work top surface with silicone sealant. DO NOT fit silicone sealant under the glass hob instead of foam seal.



INSTALLATION

Fixing Brackets

Installation advice - cabinetry

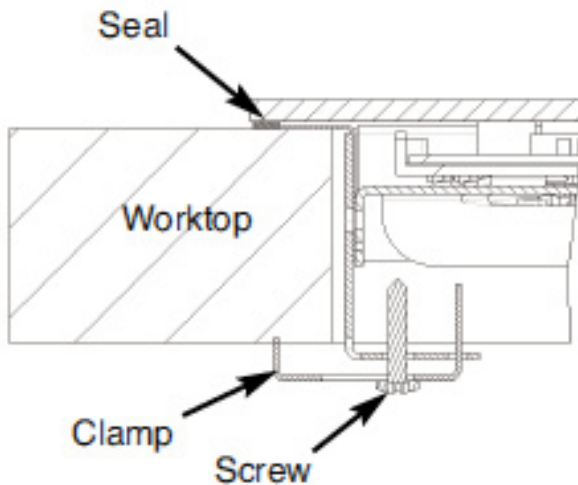
Dealing with sides, cross-rails and back-panels in cabinetry

Depending on the cabinets, the worktop thickness and the hob positioning, it is possible for the hob base and/or the clamp brackets to interfere with parts of the cabinet.

Cut away cabinetry and use appropriate fixing brackets for your installation.

Important:

Clamps may be reversed to fit either 30mm or 40mm deep work top.



INSTALLATION

Connect to the electricity supply

(For Fixed Wiring only)

Warning: This appliance must be earthed.

The hob must be installed by a competent electrician, using a suitable double pole control unit, with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" who will comply with the required local regulations.

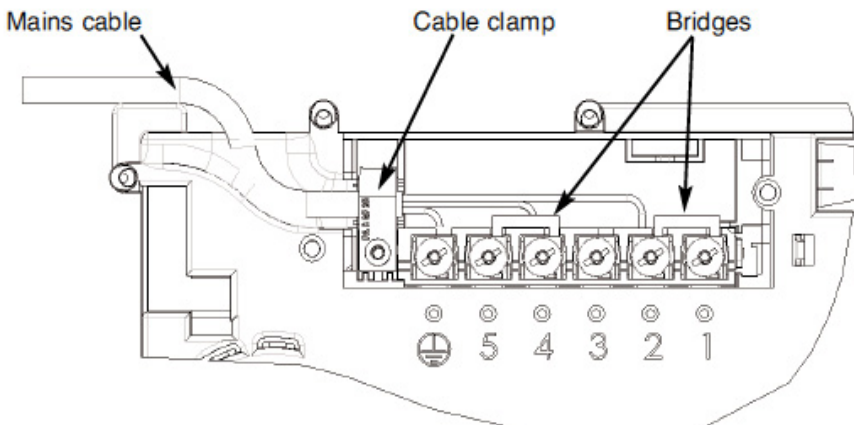
Connection should be made with a suitable cable. **Important:** Ensure that you route all mains electrical cables well away from any adjacent heat source, such as an oven or grill.

Strip the wires & connect to the terminal block as shown in the diagram & table below.

Fit the cable clamp & secure with the screw provided.

Close the terminal box, ensuring that the cover is engaged on the locking tabs.

Wire	Colour	Connect to:
Live	Brown	Terminal 2
Neutral	Blue	Terminal 4
Earth	Yellow / Green	



TECHNICAL DATA

MAX Total Power Rating @ 220 - 240V ~ 50Hz = 7.4kW

Individual Cook Zone Power Ratings

Cook Zone	Normal Power Rating / Power Boost kW
LHF	1.85/3,00
LHR	1.85/3.00
RHR	2.30/3.70
RHF	1.40/2.20

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range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at www.gdhaonline.co.uk or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

Product Description	Where used	Purpose
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

CUSTOMER CARE

To contact Stoves about your appliance, please call

Warranty Registration

0844 481 0182

to register your appliance

Customer Care Helpline

0844 815 3740

in case of difficulty within the UK

Alternatively general, spares and service information is available from our website at
www.stoves.co.uk

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

Ovens	Open the door; adjacent to the oven cavity
High-level grill products	Inside the base compartment
Hobs	On the underside of the product

Enter appliance numbers here for future reference:

Model No

--	--	--	--	--	--	--	--	--	--

Serial No

--	--	--	--	--	--	--	--	--	--

SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescott, Merseyside, L35 2XW

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