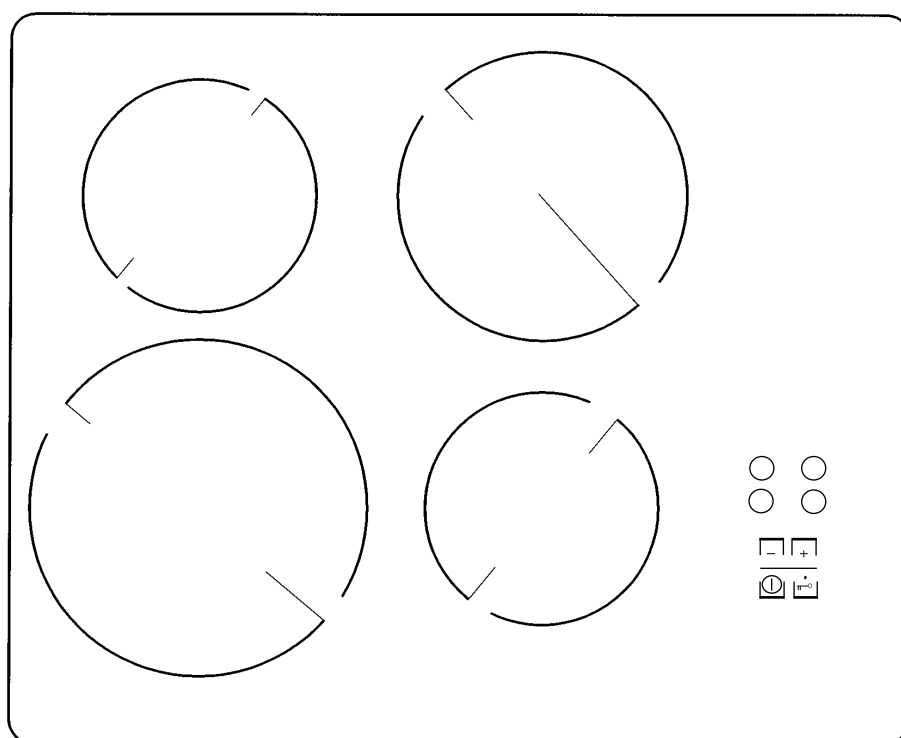




# TOUCH CONTROL CERAMIC HOB



## **OPERATING MANUAL**

*Please read these instructions carefully before use*

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## INTRODUCTION

Dear Customer,

Thank you for buying a Waterford Appliance.

The quality of Waterford's appliances is exceptional and immediately visible. Each one is designed to withstand the most demanding kitchen environment. But its not just about sleek contemporary looks; every detail reflects Waterford Stanley's long-standing design for total performance ethos. That is why our ovens are easy to clean, our hobs are powerful, our extractor hoods efficient and our refrigerators designed for optimum storage. All Waterford products are made from quality stainless steel for durability.

We would advise you to take time out and read your instruction manual before using your Waterford Appliance. This will ensure that you use all technical features your Waterford Appliance has to offer.

Waterford Stanley make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer all your questions. In the unlikely event of a fault, look here for information on how to rectify minor faults.

To ensure your warranty is validated, please complete the attached warranty card and return to Waterford Stanley.

Enjoy your Waterford Appliance

## SAFETY

**Note:** Before using the hob for the first time read the operating manual carefully to ensure safe operation and avoid damage to the plate.

- \* This hob should only be used when it has been fully installed as outlined in the Installation section.
- \* Any repairs to this appliance must be carried out by an approved Waterford Service Engineer. Unprofessional repairs may compromise the safety of the appliance.
- \* Do not allow children to come near the plate while in operation, as they can move the hot pots and get burned.
- \* There is a residual temperature indicator built-in to the hob which tells you if the hotplate is still switched on and if it is still hot. In the event of the power being cut, the residual heat indicator will not operate despite the hotplate still being hot.
- \* Do not leave the plate unattended when cooking using fats and oils as they may create a fire hazard.
- \* Do not use plastic pots or containers made from aluminium foil as it will melt at high temperatures and may damage the hob.
- \* Avoid dropping objects on the hob. A point hit (i.e. a falling spice bottle) may in unfavourable circumstances lead to cracks or splits appearing on your hob.
- \* In the event of damage to the top surface of the hob, boiled over residuals of food may penetrate the damaged places and get into the live components of the hob. Immediately disconnect it from the mains supply and contact your local service engineer.
- \* This appliance should be cleaned on a regular basis to maintain its efficient operation.
- \* Do not use the surface of the hob as a carving board or worktop.
- \* Metal objects like knives, forks, spoons and lids should not be left on the hob as they can become hot.
- \* After unpacking please dispose of the packing materials in a suitable manner. All materials used for packing are harmless to the environment, and can be recycled and are marked with the relevant symbol.

This electrical appliance has components classified as EEEW (electrical and electronic equipment waste) requiring selective treatment for correct ecological disposal. EEEW includes; condensers, switches, printed circuits, electrical cables.

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## THIS ELECTRICAL APPLIANCE MUST NOT BE DISPOSED OF IN MIXED URBAN WASTE BUT MUST BE SENT TO SEPARATE COLLECTION:

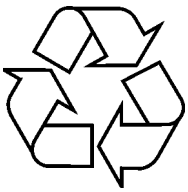
The purposes of Directive 2002/96/EC for differentiated treatment of EEEW are, in particular: protecting, safeguarding & improving the environment, the protection of human health and the expedient and rational use of natural resources.

When a new appliance is supplied, the distributor undertakes to collect this electrical appliance and have it sent to authorised centres for the disposal of EEEW.

The producer of this electrical appliance meets the requirements of Directive 2002/96/EC by promoting and supporting the recovery, reuse and recycling of EEEW.

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## UNPACKING



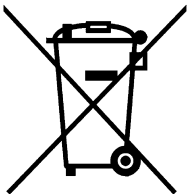
During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

**Caution!** During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

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## DISPOSAL OF THE APPLIANCE



Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

## TECHNICAL INFORMATION

**Voltage:** 230V ~ 50Hz

**Max Power:** 6500W (28.3 Amps)

### Plate Ratings:-

Rear Left Hotplate: Ø 145mm - 1200W

Rear Right Hotplate: Ø 180mm - 1800W

Front Left Hotplate: Ø 210mm - 2300W

Front Right Hotplate: Ø 145mm - 1200W

**Dimensions:** 581mm x 513mm x 48mm

**Weight:** 8Kg

**Complies To:** EN 60335 - 1 & EN 60335-2-6

## INSTALLATION

Before selecting a position to install the hob, the following must be considered:

- \* Do not install the hob near refrigerating devices.
- \* Do not fit the hob over a cooker without a cooling fan, dishwasher, refrigerator, freezer or washing machine.
- \* The worktop the hob is fitted into should be resistant to temperatures up to 100°C. This applies to the veneer, plastic surfaces, glues and varnishes.
- \* When installing the electric supply to the hob, ensure that the cable does not touch any hot parts of the hob or other units around it.
- \* Once installed the clearances around the hob should be as detailed in Fig.1, when fitted on work top over a carrying cupboard or Fig.2 when fitted on a work top over a ventilated oven.

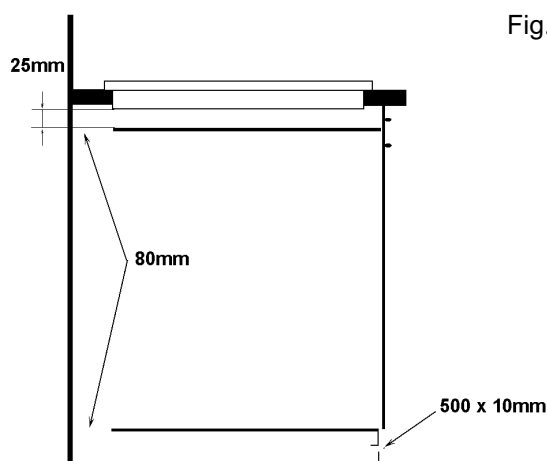
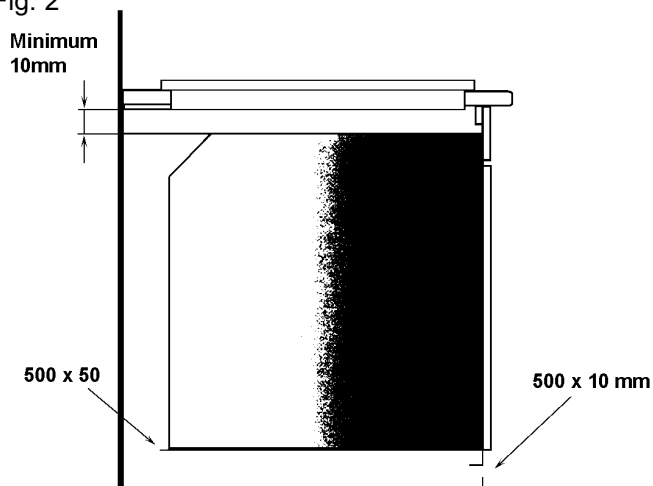


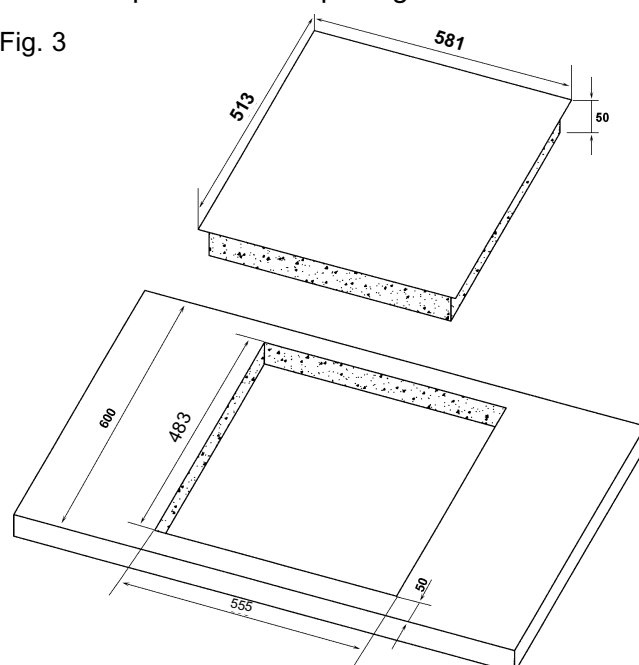
Fig. 2



## POSITIONING & FITTING THE HOB

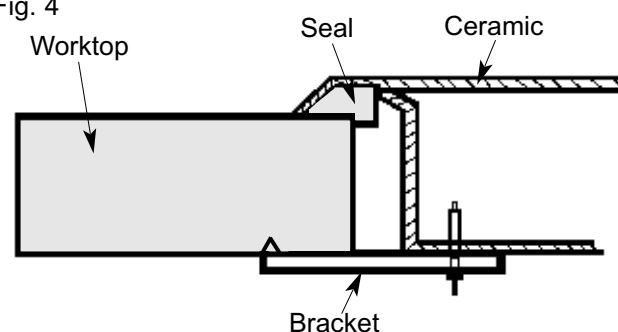
1. Cut out a square opening in the work top, as shown in Fig.3, with a minimum of 60mm of the work top behind the opening.

Fig. 3



2. Sit the hob into the cut-out on the worktop.
3. Fit the tension brackets loosely and then with the hob centered tighten all the tension brackets evenly starting in the centre and moving diagonally. (see Fig.4) Fill the gap between the hob & worktop with a silicone sealer if required.

Fig. 4



## ELECTRICAL INSTALLATION

The appliance requires a 230 volt, 50Hz A.C. supply and the electrical installation must be carried out by a qualified electrician in compliance with the current regulations. This hob should be connected to a double pole 32 Amp cooker box which is fitted adjacent to the hob using a PVC insulated twin & earth cable with conductor size of 6mm<sup>2</sup>.

The terminal box is located on the underneath of the hob and the power supply is connected to the hob by ensuring the live supply is connected to Terminal 1, the neutral to Terminal 5 and the earth wire to the earth supply. The mains cable is secured using the mains clamp.

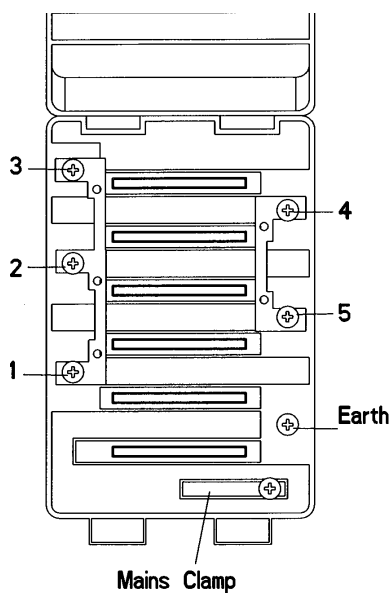
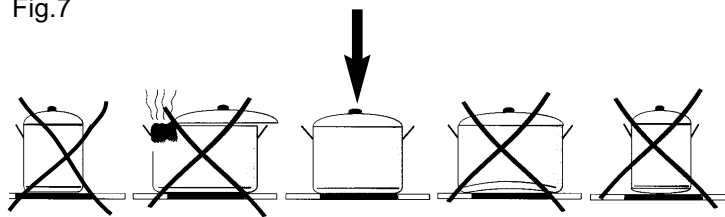


Fig.6

## SELECTION OF COOKWARE

Fig.7



- \* Always use high quality pots with ideally flat bottoms as it prevents points of too high temperature forming on the bottom and consequently sticking of the cooked food. Pots and pans with thick metal sides guarantee perfect distribution of heat.
- \* Avoid using cookware with aluminium or copper bottoms as these can leave a metallic discoloration, which is very difficult to remove.
- \* Always ensure that the bottom of the pot is dry: when you fill up the pot or take it out from the fridge always check if the bottom is perfectly dry as it helps to keep the plate clean.
- \* Always use pots matching the diameter of the used heating element, the energy is most optimally used if the diameter of the pot is slightly bigger than the diameter of the hotplate.
- \* Lids prevent the heat from escaping from the pot and thus shorten the cooking time and reduce the consumption of power.

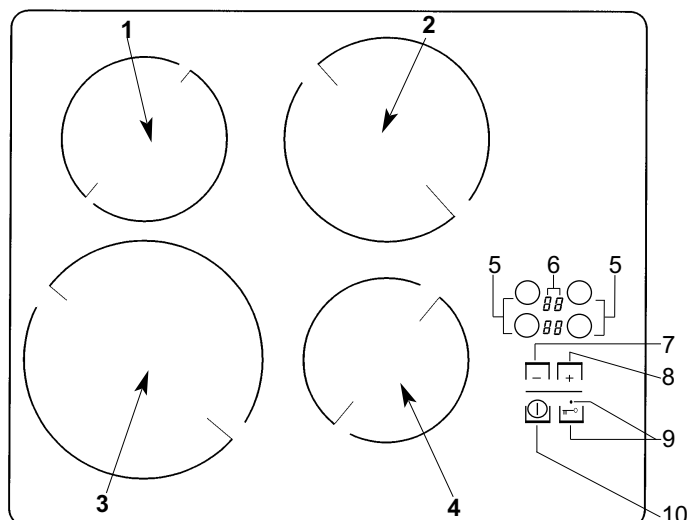
**Note:** Ensure that a link is present between Terminals 1,2 & 3 and Terminals 4 & 5 respectively.

## USING THE HOB FOR THE FIRST TIME

Before using the hob for the first time, thoroughly clean the hob to ensure any debris is removed from the surface of the hob that may cause damage to the hob surface during operation. When using the hob for the first time, the heating plates may emit a light odour so it will be necessary to ventilate the room in which the hob is located.

## OPERATING THE HOB

1. Rear left Ø 145mm Hotplate
2. Rear right Ø 180mm Hotplate
3. Front left Ø 210mm Hotplate
4. Front right Ø 145mm Hotplate
5. Hotplate Selection Sensor
6. Hotplate Indicators
7. Minus Sensor
8. Plus Sensor
9. Lock Sensor with LED
10. Main Sensor



### Switching The Hob On

To turn on the hob press the main sensor (10) and the hotplate indicators (6) will all show "0". Select the desired hotplate to be turned on by pressing the respective hotplate selection sensor (5) and then setting the desired heating power using the plus (8) and minus (7) sensors, up to a maximum setting of nine.

**Note:** If a hotplate is not activated within 10 seconds of turning on the hob, the hob will automatically switch off.

### Switching The Hob Off

All the hotplates can be turned off simultaneously by pressing the main sensor (10) or the hotplates can be turned off individually by pressing the respective hotplate selector sensor (5) and setting the heating power to "0" using the minus sensor (7). The letter "H" will be displayed in the respective hotplate indicators (6) until the hotplate has cooled.

### Limited Time Of Operation

To increase its reliability the plate is provided with an operation time limiter for each hotplate. The maximal times of operation depend on the last selected heating power level. A hotplate switches off automatically if the heating power has not been changed during the specified time (See the table) and the residual time indicator is lighted. You can however switch the hob back on and use the respective hotplates up to the specified time periods again.	HEATING POWER LEVEL	MAXIMAL TIME OF OPERATION IN HOURS
		1
	2	10
	3	5
	4	4
	5	3
	6	3
	7	2
	8	2
	9	1

### Automatic Power Reduction System

This allows each of the hotplates to be set to operate at full power for a period of time and then automatically reduce the heating power of the hotplate to a preset setting. To activate the automatic power reduction system:

1. Select the hotplate by pressing the respective hotplate selection sensors (5) and set the heating power to 9 by pressing the plus sensor (8).
2. With the heating power at 9, press the plus sensor (8) again and a dot will be displayed beside the "9".
3. Within 10 seconds, set the desired reduced heating power setting by pressing the minus sensor (7). The respective hotplate indicator (6) will alternately flash "A" and the reduced heating power setting.
4. After the hotplate has heated the pot at full power and has reduced to the preset power setting, the power setting can be adjusted if required by pressing the minus (7) or plus (8) sensors.

### Lock Function

The hob has a lock function which when activated can prevent the hotplate being accidentally switched on by children, pets etc. It can be operated when the hob is switched off or in operation. To activate the lock function, press the lock sensor (9) until the lock sensor LED is lit. To unlock, press the lock sensor (9) until the lock sensor LED goes out and a sound is emitted.

**Note:** After a power failure the lock function is activated automatically.

## COOKING GUIDELINES

The information given in the following table is for guidance only

Heat Setting	Cooking Process	Suitable For	Cook Time	Tips/Hints
0		Residual heat, off position		
1-2	Melting	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins	Cook with lid on
2-3	Simmering	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	Steaming Braising	Steaming vegetables, fish Braising meat	20-45 mins	With vegetables add only a little liquid (a few tablespoons)
4-5	Boiling	Steaming Potatoes	20-60 mins	Use only a little liquid, e.g.: max. 1/4 l water for 750g of potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
6-7	Gentle frying	Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through cooking
7-8	Heavy Frying	Hash browns, loin steaks, steaks flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	Boiling Searing Deep Frying	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast) deep frying chips		



## CLEANING & ROUTINE MAINTENANCE

**Note:** Daily cleaning and proper maintenance have a crucial impact on the durability of your hob and it is recommended that the hob is always cleaned after every use.

*To clean the hob:*

- \* Wipe off slight, not burned patches of dirt using a damp cloth without a cleaning agent. Washing liquid can cause blue discolouration to appear on the plate and these stains may not be removable after first cleaning.
- \* Remove larger patches of dirt, strongly sticking to the plate using a sharp scraper and wipe off the surface with a damp cloth.
- \* If any plastic item, kitchen foil, sugar or food containing sugar is accidentally allowed to melt on the hot surface of the hob, remove immediately with a scraper while the cooking surface is still hot to avoid the risk of damage to the surface.
- \* Never apply any form of cleaning agent on a hot surface of the hob.

For any other maintenance or repair issues, contact Waterford Stanley Service Department on 051-302333 for customers in the Republic of Ireland or 028-87722195 for customers in Northern Ireland. When contacting the Service Department please quote your hob's individual serial number, this can be located on the rating plate which is on the underside of the hob or the front cover of the manual.

## TROUBLE SHOOTING

The following are a list of minor faults with instructions on how to rectify them which should be checked by the user.

PROBLEM	CAUSE	ACTION
1. The appliance is not working	- power supply failure	- check the in-house electric system fuse, replace if necessary
2. The appliance does not respond to entered settings	- Control panel has not been switched on - Sensors have been touched for less than one second - Several sensors have been touched at the same time	- Switch it on  - Touch the sensors for a bit longer  - Always touch only one sensor (except when switching off a hot plate)
3. The appliance does not respond and emits a short signal	- Child lock has been activated	- Switch off the Child lock
4. The appliance does not respond and emits a long signal	- Improper operation (improper sensors have been touched or proper sensors have been touched for too short a time) - Covered or dirty sensor (sensors)	- Again activate the plate  - Uncover or clean the sensors
5. The whole appliance switches off	- No settings have been entered within 10 seconds from switching the plate on - Covered or dirty sensor(s)	- Again switch on the control panel and immediately enter the settings  - Uncover or clean the sensors
6. One hotplate switches off	- Limited time of operation - Covered or dirty sensor(s)	- Again switch on the hotplate  - Uncover or clean the sensors
7. Residual temperature indicator is not lighted although the hotplates are still hot	- power supply failure, the appliance has been disconnected from the mains	- the residual temperature indicator will work again after switching the control panel on and off.
<b>8. CRACK IN THE CERAMIC PLATE</b>	<b>DANGER! IMMEDIATELY DISCONNECT THE CERAMIC PLATE FROM THE MAINS (FUSE) AND CALL THE NEAREST CUSTOMER SERVICE CENTRE.</b>	
9. If the fault still remains	Disconnect the ceramic plate from the mains (fuse) and call the nearest Customer Service Centre.  <b>Important!</b> <b>You are the person responsible for proper condition and operation of the appliance in your household. If you call the Service for a fault which resulted from improper operation, you will be charged with the costs of the visit even during the period of warranty. We shall not be held liable for damages caused by a failure to observe this manual.</b>	



## WARRANTY

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

- \* The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.
- \* Any manufacturing defect is reported to the stockist from whom you bought the appliance or directly to Waterford Stanley Service Department within 2 years of the date of purchase.
- \* The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.
- \* The guarantee registration form is completed fully and returned to us within 30 days of the purchase date, or proof of purchase is provided detailing the date of purchase.

**IMPORTANT NOTICE:** Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

**Manufactured by**  
**Waterford Stanley Ltd.,**  
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Waterford, Ireland.  
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