

S7 - C900TCLINEAR

Handbook

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Before Using Your Hob

Thank you for purchasing a new Stoves Electric Hob. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. Even if you have used a electric hob before, it is important that you read these instructions thoroughly before starting to cook, paying particular attention to the installation and safety instructions.

If you have any problems with any aspect of your Stoves hob, please check through these instructions thoroughly to make sure that you have not missed anything. If you still need help, then please contact us using the customer care centre number at the back of this book.

Before using this appliance please make sure that you have removed all packaging and wrapping. Some of the furniture inside this appliance may have additional wrapping.



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 any injury.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications cannot be guaranteed. Modification to design and material may be necessary subsequent to publication.



Always use a registered installer for this appliance. **WARNING! For your own safety, make sure that these instructions on installation, use and maintenance are followed.**



Environmental protection:
Glen Dimplex Home Appliance brands are committed to protecting the environment and operates and Environmental Management System which complies with BS EN ISO 14001.



All packaging with this appliance is recyclable and environmentally friendly.



Please recycle whenever possible - contact your local authority for your nearest recycling centre.

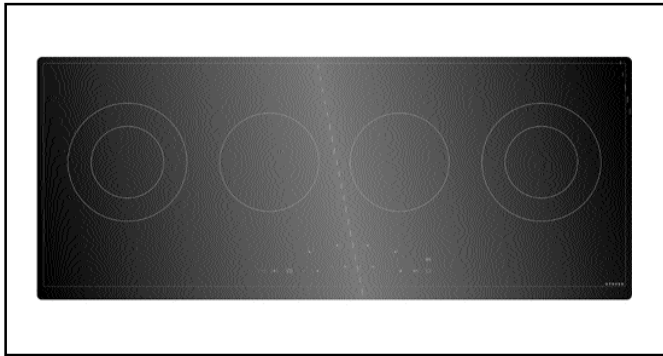


This appliance is for use in a domestic kitchen only, it is not designed, or intended, for commercial use.



Please keep these instructions in a safe place. Should you sell or pass on the appliance, please give the new owner this handbook.

About The S7 - C900TCLINEAR



Hob Details		
Burner Type	Rating (kW)	Additional information
Medium dual zone	1.7 ceramic	Maximum load: 5.8kW Ratings based on : 220 - 240 V ~ 50Hz
Small	1.2 ceramic	
Medium dual zone	1.7 ceramic	
Small	1.2 ceramic	
Hob Dimensions		
Width	900mm	
Depth	370mm	
Height (to top of pansupports)	4mm	
Cut out required (WxD)	864mm x 348mm	
Hob Aesthetics & Features		
4 elements	Child lock	
Timer	Pan detector	
Keep warm	Easy clean glass hob	











Safety

Keep children away from the vicinity of the hob when you are cooking.

- Use pans with a flat base of minimum 128mm / 5 ins diameter, and maximum 230mm / 9 ins diameter, which are stable in use, and avoid using any old misshapen pans or any pan which is unstable when placed on a flat surface.
- Never leave fat or oil unattended on a lit hotplate.
- Do not stare at the halogen hob element - doing so may temporarily impair your vision.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance
- Keep all flammable materials away from the hob.
- Do not place aluminium foil or plastic utensils on hot surfaces.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance and cannot be caught accidentally.
- Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.
- **Caution:** Do not use the hob if the glass is cracked, as electrical parts are directly beneath. To avoid the possibility of electric shock, turn off the electricity supply to the hob at the socket and arrange a Service call.

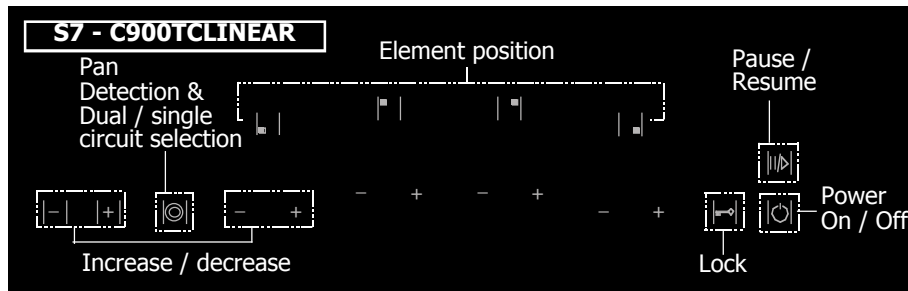
When you have finished cooking check that all controls are in the off position.

What The Symbols Mean

Symbol	What does it do?
	<p>Element position Indicates which element you are using, or wish to use. The corresponding controls are close to this symbol.</p>
	<p>Increase / decrease These symbols adjust the heat setting for the element you are using. They can be touched at anytime during cooking while the hob is in normal use. 1 = low setting 9 = high setting</p>
	<p>Power On / Off Touch this control to switch the appliance on and off.</p>
	<p>Pause / resume Touch and hold this control if you wish to Pause the hob for a short time e.g. to answer the phone. The hob will cease working until you touch the control again - with any other icon, resuming at exactly the same heat setting.</p>
	<p>Minus For use with functions such as the minute minder or timer (if fitted).</p>
	<p>Plus For use with functions such as the minute minder or timer (if fitted).</p>
	<p>Boost A full power boost until the contents of the pan is at boiling point. The heat setting will then reduce to a pre-selected heat setting to continue cooking.</p>
	<p>Simmer A low heat for gentle cooking of delicate foods which require little heat e.g. melting chocolate or butter.</p>
	<p>Lock Locks the touch controls to prevent accidental adjustments or activation.</p>
	<p>Pan detector & Single or Dual Element selector The pan detector (when activated) detects whether or not a pan is made of ferrous material and the hob will only switch on if it is. The Single / Dual element selector, when touched, activates either the Single element or the Dual element - to suit your requirements.</p>

Using The Hob


Control panel layout



To switch on/ off

- Touch the power on / off.
- The display will illuminate, and each heat setting area will show 0.
- Touch the + or - icon for the zone you wish to use.
By pressing the + icon you will activate a default setting of 4 in that zone.
By pressing the - icon you will activate a default setting of 9 in the zone.
- The heat setting can be adjusted using the - or + icons whenever you need to during cooking.
- To switch off the individual elements either: touch and hold the - icon until 0 appears, or touch and hold both - and +.
- To switch off all of the elements and the entire hob, touch the power on / off.

Pan detector


- When using the pan detector, the heat zone will only work when a pan is actually in position on the heat zone. If no pan is detected then the display will flash.
- When pan detection is active only pans with a ferrous base will work on the hob. (aluminium, copper glass etc will not work).
- To deactivate the pan detector, touch and hold the  on the control panel at the same time touch the - + near to the zone you wish to use.
- Pan detection is now deactivated and you can use any pan on that zone. To reactivate simply repeat the process.



NEVER use the pan detector as a way of switching off the hob.

Using The Hob

Single or Dual zone selection (if fitted)

- To select either a single or dual zone, touch the  on the control panel until the neon above the symbol flashes. Touch the + or - to select Single or Dual zone as required. When the Dual zone is selected the neon remains illuminated. When the Single zone is selected the neon is not illuminated.

Pause / resume

- Touch and hold the pause/resume icon, if you need to briefly switch the hob off.
- Touch the icon again along with any other icon, to resume cooking on the previous heat setting.

Note: If you decide to switch the power off while the hob is paused, you must remember to 'resume' when you come to use the hob the next time.

Using The Hob - Other Features

The Timer

Programming a cooking duration

- Set the heat zone to the desired heat setting.
- Activate the timer by touching the |+| and |-| which are located below the timer LED display.
Around the timer there are neon lights surrounding the display, these correspond to you heating zones. These will flash when not selected and remain static when selected.
- Touch and hold the |+| and |-| until the neon light representing the chosen zone is illuminated.
- Use the |+| and |-| to set the required duration.
- The timer starts counting down immediately. An audio signal sounds at the end of the cooking time and the heating zone switches **off**.
- To deactivate the timer touch the |+| and |-| together.

Multiple programming

It is possible to programme more than one heating zone at a time. Simply repeat the above steps on whichever zones you wish to use.

To see how long a zone has, select the zone you wish to look at and touch the sensor. The indicator light will remain lit and the time remaining will show. An audio signal will sound once the various times have counted down and the zone will switch **off**.

The hot hob light / indicator

- When the hob has recently been used, an "H" will illuminate in the heat setting area to show that the hob may be hot to touch.
- It is advisable to take care around the hob when the "H" is illuminated.

Safety

Regularly check that there is nothing (cloth, paper, etc) which might block the air inlet underneath your hob (see section "Installation Instructions").



Always remember to switch off the appliance after you have used it. When using the timer - make sure the hob is switched off, after the zone has switched off.



Note: The indicator light will remain lit once the duration has been confirmed. Once a further zone is programmed and confirmed, that will remain lit and the indicator light for the zone programmed first will begin to flash. **This is not an error**, continue with cooking, or programming.



The hob is equipped with residual heat indicators. The display shows 'H' if the temperature of that heating zone exceeds 60°C.

This prevents the risk of burning.



Please note: This handbook applies to more than one type of hob.

Although there may be slight differences between types of hob i.e. graphics, the principles of operation remain the same.

Using The Hob

Choice of pans

The choice of cookware is important if you are to achieve maximum benefit from cooking with your hob.

The following guidelines may help in your selection.

- When buying new pans, always refer to the pan manufacturer's guidelines.
- For best results and energy efficiency it is important to use flat bottomed pans of the correct type, especially on ceramic glass hobs.
- Always use pans which are large enough to prevent spillage, especially for deep frying, making jam or cooking with sugar or syrup based substances.
- Trivets, round based woks, heat diffuser pads and over-sized pans are not recommended.

Type of pan

- Avoid using double pans, or old misshapen pans which are unstable and dangerous.
- Cast iron, stainless steel, or enamelled steel pans are all suitable for use on ceramic glass and solid plate hobs.
- Aluminium pans will give good cooking results but care must be taken in their use. If they are slid across the surface of a ceramic hob they tend to leave visible marks which can be difficult to remove.
- Certain types of copper based pans may become slightly concave when heated, which can result in slower cooking times.
- Glass pans can be used but if used on halogen rings, the glow from the heating areas transmitted through transparent glass may cause some visual discomfort.
- Certain makes / brands of pressure cookers may not be suitable for use on ceramic hobs - they do not come to pressure. Stainless steel pressure cookers will give optimum results.

Choice Of Pans

The most suitable pans for induction cooking are listed below.

Choose a pan bearing the 'Class Induction' logo on its base or packaging to be sure that it is perfectly suitable for use on your hob under normal conditions of use.

You can also find a range of pans suitable for induction cooking by looking in quality kitchen shops.

You probably already have some suitable pans:

- **Pans in enamelled steel, with or without non-stick coating**

For example; cooking pot, chip pan, frying pan, meat grill pan, etc.

- **Cast iron pans**

To avoid the risk of scratching the glass top of your hob, use pans with an enamelled base, or avoid sliding the pan across the glass surface.

- **Stainless steel pans suitable for induction**

Most stainless steel pans are suitable for induction cooking (saucepan, pot, frying pan, chip pan, etc).

Some stainless steel pans have copper bases which are usually not suitable.

- **Aluminium pans with a special base**

Choose pans with a thick base, as this ensures more even cooking (the heat is more evenly distributed).

The above pans may be used on the hob even when the pan detector is active.



Incompatible pans - when the pan detector is in operation

Glass, ceramic or earthenware pans, aluminium pans (unless they have a special base), copper pans, some non-magnetic steel pans.



Note : A pan with a base not absolutely flat may still be suitable, as long as it is not too distorted.

Using The Hob

Type of pan base

- Pan bases should be thick, flat and smooth, to ensure maximum heat contact with the hob, maximum heat conduction and rapid cooking times.
- Pans with dull or dark coloured bases will give the quickest cooking results.
- Pans with thin, dented or ridge bases can result in very slow cooking times and should not be used.
- Pans with highly polished bases reflect heat back into the hob causing the ceramic hob hotplate to cycle on and off rapidly, which slows down cooking.

Size of pan base

- The right size of pan base will ensure maximum contact with the hob and rapid cooking times.
- Use pans with a flat base of minimum 128mm diameter and maximum 280mm diameter.
- Pan bases that are much smaller or much larger than the hotplate - eg; by 50mm - will result in slower cooking times.

To save energy

- Always position pans centrally over the heating area.
- Put lids on saucepans and only heat the amount of liquid you need.
- When liquids boil, reduce the control setting to maintain a simmer.
- Consider the use of a pressure cooker for the cooking of a complete meal.
- Vegetables will cook quicker if chopped in smaller pieces.
- Larger heating elements are ideal for faster cooking methods, such as boiling or frying, and larger pans. Smaller heating elements are ideal for simmering and stewing, and for smaller pans.

Care & Cleaning

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the hob through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

Do not use caustic pastes, abrasive cleaning powders, coarse wire wool or any hard implements, as they will damage the surfaces.

Do not use soap filled pads, metal wire, bleaches, bath stain removers, or chemical oven cleaners; all these product types will damage the ceramic glass.

All parts of the hob can be safely cleaned with a cloth wrung out in hot soapy water.

The following recommendations will help to keep the ceramic glass surface bright and clean:

- Use a dampened paper towel or clean damp cloth to apply a small dab of cleaner conditioner to clean each heating area.
- Use another paper towel or a clean dry soft cloth to wipe dry, and then polish the whole glass surface.
- To remove any stubborn marks or heavy soiling, a non scratching, mild cream cleaner may be used. Alternatively, a "ceramic hob scraper" may be used.

Important: If you use a wet paper towel or clean damp cloth to remove spillage from a warm heating area of the hob, be careful to avoid steam burns.



Always allow the hob to cool before cleaning.

Always: switch off the electricity supply before cleaning this appliance.

Caution: Any cleaning agent used incorrectly may damage the hob.



Do not use steam cleaners on any part of this appliance.

Care & Cleaning

Care and maintenance

Before using the hob for the first time, apply a thin coating of cleaner conditioner to the ceramic glass, and polish the surface with a clean cloth.

The conditioner gives a protective covering to the ceramic glass which not only makes the hob easier to clean, but also ensures that you will gain maximum life out of this product. Occasional use will help prevent the build up of mineral deposits which can cause discolouration of the hob surface.

Discolouration of the hob

Do not use a dishcloth or dish sponge to wipe the hob - this can leave a film of detergent on the surface which will discolour the hob next time a heating area is used. Clean cloths kept for the cleaning of the hob can be used.

Do not use too much cleaner conditioner - only a thin coating is required, any excess may burn on and discolour the hob when it is next in use.

If persistent stains or marks remain on the ceramic glass surface, it can be cleaned using a mild cream cleaner or a ceramic hob scraper. This will also remove any accumulated salts or minerals before they have an opportunity to discolour the ceramic glass.

Wipe clean with a damp paper towel or clean damp cloth and re-apply cleaner conditioner.

Installation Instructions

General information

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

Please keep to the following points most carefully;

- 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, however it has been fitted in.
- For installations in the Republic of Ireland, refer to National Regulations applicable to this product.



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 9mm gap between hob base and appliance must be maintained.

Choosing your installation

1. Over a unit with a door or drawer.
2. Above an oven.

In all cases your hob needs to be well ventilated.

Make sure that the air inlet through the ventilator grid underneath the hob are never blocked.

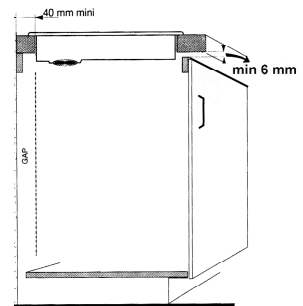
The hob must not be fitted over a washing machine, a fridge or a freezer.

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.



Installation Instructions

Installing the hob above an oven

In the event of repeated operation of the thermal protection devices, you can install an insulation kit between the oven and the hob (available from Stoves Customer Support or your local supplier).

With this configuration, the oven can be fitted in the unit in the lower position only.

Installing the hob above a Stoves 600mm single cavity oven

A minimum 9mm gap must be maintained between the oven top and the base of the hotplate.

Installing the hob above a Stoves 720mm twin cavity oven

A minimum 9mm gap must be maintained between the oven top and the base of the hotplate.

The appliance **MUST** be fitted on the runner kit provided. It is not suitable for shelf type installation if the plinth line is to be maintained.

Ovens other than Stoves

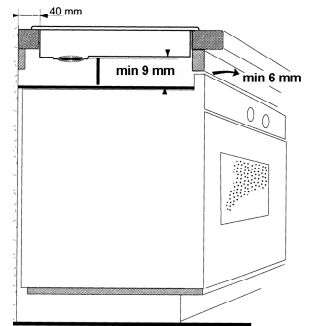
Refer to the manufacturer's instructions for clearances above the oven.

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

Installing the hob above 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 Instructions

Fitting into worktop

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

A clearance of at least 40mm should be maintained between the cutout and any rear or side wall.

- The cooking hob should be fitted into a worktop which is least 40mm thick. 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.

Cutout required	
S7 - C900CTLINEAR	
WIDTH	870mm
DEPTH	328mm

Minimum clearance above the hob

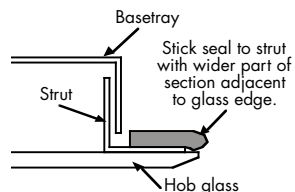
Important: So that cooking utensils can be used easily, there should be no unit or vertical surface within 300mm of the cooking hob.

Installation Instructions

Standard installation

Make the cutout in the worktop to the dimensions given, and in a location so that all the given clearances are met.

Turn the hob upside down and attach the seal supplied to the metal struts on the underside of the glass, starting in the centre of the rear edge with the wider part of the section adjacent to the glass edge.



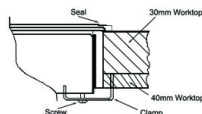
Secure hob to worktop

After connecting to the electrical supply, place the hob in the cutout and secure in place using the four brackets and screws provided.

The brackets should be orientated to suit the worktop thickness as shown, then inserted into the four slots (two on the front edge and two on the rear) and screwed into the underside of the worktop using the woodscrews provided.

The screws should be tightened just sufficiently to secure the hob to the worktop, but not overtightened as this may damage the glass top.

If the base of the hob is accessible after installation, than a partition must be fitted 20mm below the base to prevent access.



Installation Instructions

Connect to the electricity supply

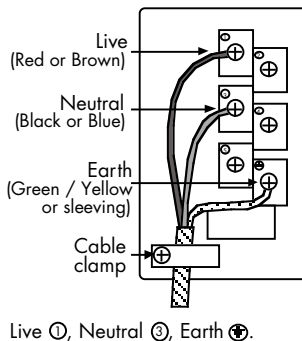
Warning: This appliance must be earthed.

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 qualified electrician who will comply with the I.E.E. and local regulations.

- Connection should be made with a suitable cable.
- First strip the wires, then push the cable through the cable clamp in the terminal block cover.
- Connect the cable to the terminal block and then tighten the cable clamp screw (see diagram).
- Close the terminal box, ensuring that the cover is engaged on the locking tabs.

i Important: Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.



Service Record

Date of purchase	Installer stamp / Printed name	Date of installation
Place of purchase:		

Date	Part(s) replaced	Engineers Stamp/ Printed Name

Contact Us

Should you need to contact us, please call our Customer Care Centre on:

0871 22 22 502.

Calls will be answered in strict rotation, as soon as possible.

Model Number									
Serial Number									

Please record your model and serial number in the spaces above.
Having these numbers to hand will help us to help you quickly and more efficiently
should you need to call us for any reason.

Stoney Lane, Prescott, Merseyside L35 2XW

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Stoves is a member of Glen Dimplex Home Appliances



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