

# User and Installation Instructions

Stoves  
SEH600iRX



# CONTENTS

---

Introduction

Before Using

Safety

Using the Hob

Cleaning

Installation

Technical

Customer Care

# 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 on:

**0844 815 3740**

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.

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.

Alternatively, general information, spares and service information is available from our website:

**[www.stoves.co.uk](http://www.stoves.co.uk)**

## **Warranty**

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call 0870 240 1914, complete the registration form included or register online at the address above.

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.

# BEFORE USING YOUR HOB

---

- Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.
- It is recommended that you clean and wash the hob surface before using for the first time.
- **Solid Plate:** Prime and Season the Hob cast iron elements, refer to instructions in cleaning section of this book
- **Radiant Ceramic:** Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.
- See the customer care section for details of how to obtain all the available cleaning products.

# SAFETY

---

## 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.**

### If a pan catches fire:

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

**Deep-fat frying presents more dangers in your kitchen.**

- 1) Never fill a chip pan (or other deep-fat fryer) more than one-third full of oil
- 2) Don't 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:

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

# SAFETY

---

## Hob Safety

- 1) Parts of the appliance may become hot while in use. Always make sure that children are supervised when they are near to the appliance.
- 2) 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.
- 3) Don't 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.
- 4) 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.
- 5) 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.
- 6) Do not use the hob surface as a chopping board or food preparation area as this may lead to it becoming damaged.
- 7) **Warning:-** 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.
- 8) 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.
- 9) Keep electrical leads from trailing over or going near the hob.
- 10) **Warning:-** Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- 11) **Warning:-** Ensure you switch off the appropriate cook zone individually or by the central on/off key when you have finished cooking, do not rely upon the automatic pan detection system as your means of switching "off" the appliance.
- 12) 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.
- 13) 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 their implant is adequate and fail-safe, **the pacemaker must be designed in compliance with the appropriate regulations.**

# USING THE HOB

## Rotary Controls

Feature	Symbol	Description
Eco Power		Induction Power is the most energy efficient means of cooking food on a hob, provides fast heat up and boiling times
Rotary Controls		Simple knob control with all the benefits of induction technology
Digital Display		Secret till "lit" hob display
No. of power levels	11	Precise and repeatable control settings
Keep Warm/ Low Temperature		Holds the pan temperature at approximately, ideal for melting chocolate "mmm choc-ol-ateee"
Auto Heat Up (4 Zones)		Automatically heats up and turns down the power to a lower setting. Helps to take the worry out of pans boiling over and burning food
Power Boost		temporarily boost the power to a cook zone by a massive 60%
Pan detection		Lets you know if the correct pans are being used and helps to save energy. When a pan is lifted off the zone, the power is automatically cut.
Overheat pan detection	Yes	Helps prevent cookware from overheating providing an additional level of safety not available on other types of hobs
Child lock	L	Prevents unintentional operation of the hob
Residual heat indicators		Warns you against hot surfaces but also indicates that there is residual heat which can be used as a temporary warm zone
Holiday shutdown	Yes	Rest assured this hob will eventually turn it self off if left
Flush fitting or surface mount	Yes	

# USING THE HOB

## Basic Hob Function

### To turn the hob 'ON' / 'OFF'

To turn the hob 'ON', turn the control knob for the required cook zone clockwise to set the cook zone to the desired power setting (1 to 9). The power display will automatically light up.

To turn the hob 'OFF' turn the control knob anti-clockwise to the 'OFF' position.

## Special Hob Functions

### 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".

### 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.

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:

Rotate the control knob anti-clockwise and hold for a couple of seconds until the "A" symbol lights up in the display area, then rotate the control knob to the required turn down power setting.

When set correctly the "A" and setting "9" will flash alternately in the cook zone display.

# 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".

The Power Boost is activated by rotating the control knob clockwise past power setting 9 and holding for a couple of seconds until "P" lights up in the display area. Power Boost is now activated.

The hob is split into "two paired areas".

LH Area (LHF and LHR Cook Zone)  
RH Area (RHF and RHR Cook Zone).

Only one cook zone per area can be boosted at any one time.

Cook Zone	Normal Max Power	Boosted Power kW	Maximum Permissible Setting on Paired Zone
LHF	1.40	2.20	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 over heating.

## 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 enameled/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 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	120
LHR	150
RHR	150
RHF	120

# USING THE HOB

## 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 use 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.

## Child Lock "L"

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

## To Operate:-

Simultaneously rotate the Left Hand Rear and Right Hand Rear control knobs to the Auto Heat Up setting for a couple of seconds. will light up in the display area for all cook zones to show activation.

Follow the same procedure to deactivate and the symbol will disappear from the display area.

## 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.

# USING THE HOB

---

## Auto Stand by

The Hob will automatically switch off if left (with pan) on for an extended period of time, see maximum running times below.

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

# CLEANING

---

## Cleaning and maintenance of your Ceramic Glass Hob Surface

### Cleaning up spillages

Use a clean cloth or paper towel to wipe up any spillages, do not use a used dishcloth or sponge to wipe clean the hob as they can leave a film of detergent on the surface which can lead to discoloration.

Allow to cool sufficiently before wiping up spillages, to avoid burns.

Regularly wipe clean with a damp paper towel or clean cloth and re-apply ceramic glass cleaner conditioner.

**Warning!** Do not clean the appliance with steam jet or high-pressure cleaning equipment.

# INSTALLATION INSTRUCTIONS

---

## 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.

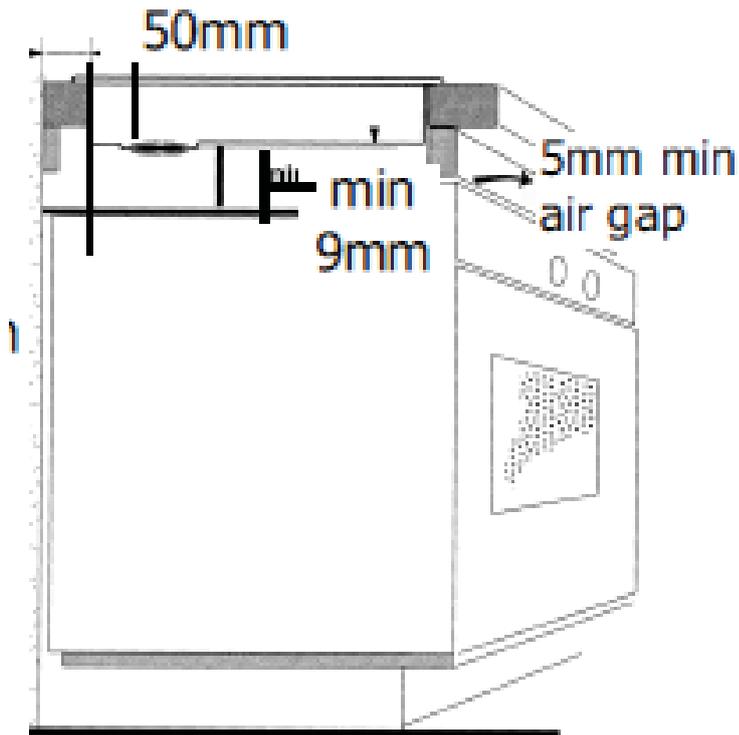
The hob can be fitted into a work top less than 38mm deep, but the 20mm gap between hob base and appliance must be maintained.

# INSTALLATION INSTRUCTIONS

---

## 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.



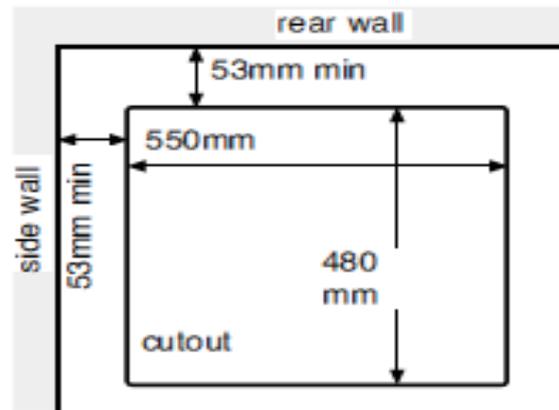
## In the case of a pyrolytic oven

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.

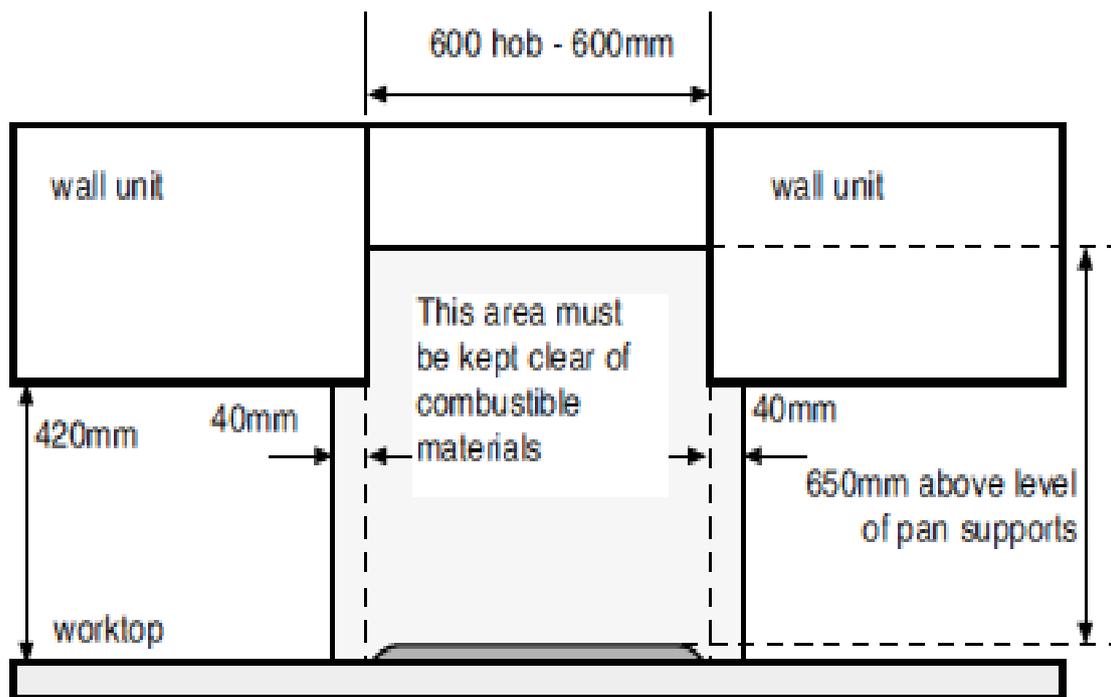
# INSTALLATION INSTRUCTIONS

## 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 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 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.

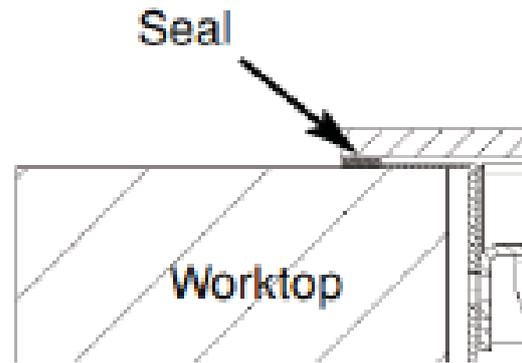
## Conventional Installation

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.



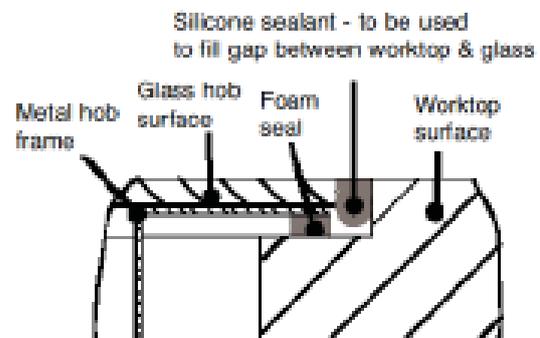
## Recessed Method (selected models)

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 INSTRUCTIONS

---

## Fixing Brackets

### Installation advice - cabinetry

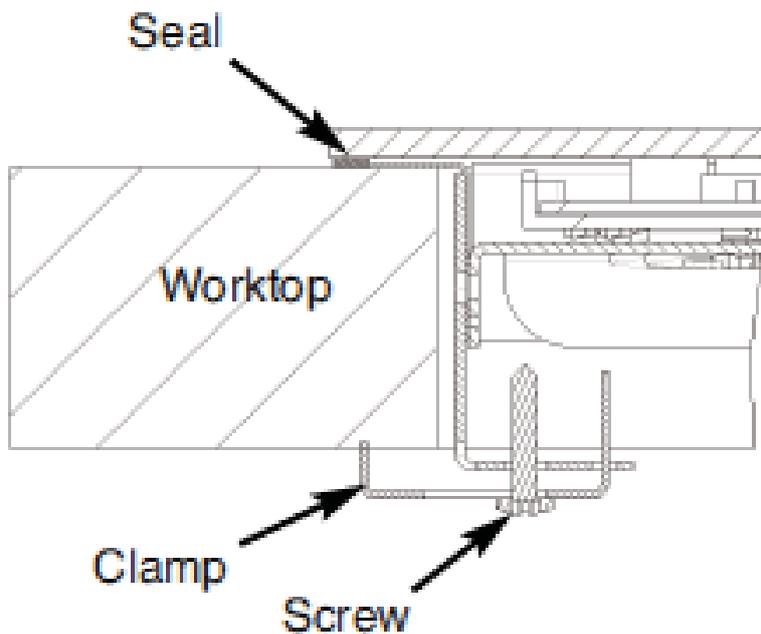
#### Dealing with sides, cross-rails and back-panels in cabinetry

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 INSTRUCTIONS

## 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.

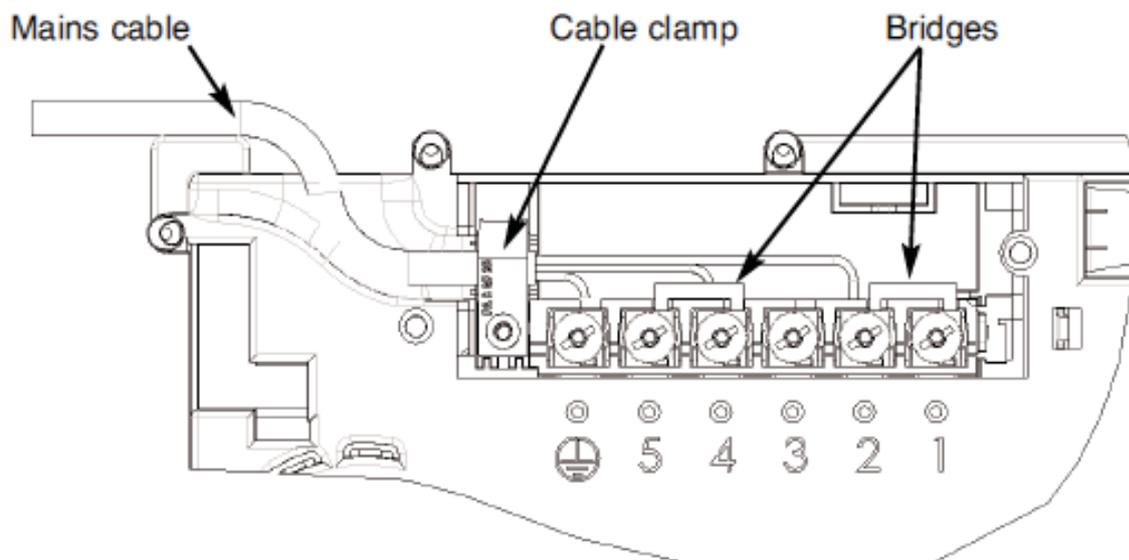
Connection should be made with a suitable cable. **Important:** Ensure that you route all mains electrical cables well away from any adjacent heat source, such as an oven or grill.

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

<b>MAX Total Power Rating @ 220 -240V ~ 50Hz 7.4kW</b>	
<b>Individual Cook Zone Power Ratings</b>	
<b>Cook Zone</b>	<b>Normal Power Rating/Power Boost (kW)</b>
LHF	1.85/3.00
LHR	1.85/3.00
RHR	2.30/3.70
RHF	1.40/2.20

# CUSTOMER CARE

---

## Customer Care Webshop

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer a range of over 30,000 different accessories and components which will instantly give your cooker a good as new look Including Control Knobs, Oven Shelves and Grill Pans.

For your convenience we have listed below our most popular products.

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

In addition to the above we also have an exciting range of Bakeware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires please visit our Web shop detailed in the introduction section or call the Spares Sales team on 0844 815 3745, for countries outside the UK please contact your local service agent.

# CUSTOMER CARE

---

In case of difficulty within the UK, please call Stoves Customer Care Helpline on  
**0844 815 3740**

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.

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 Limited is the owner of the Stoves brand and is part of  
the Glen Dimplex group of companies.

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