

# User and Installation Instructions

Stoves  
SEH600S



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# INTRODUCTION

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## **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

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- 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

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## ELECTRIC HOB

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

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

Always use pans which are no smaller than 100mm (4"), or no larger than 250mm (10").

Always match the size of pan to the size heat zone – do not use large pans on small zones or vice versa.

If the appliance has solidplate elements, make sure you have primed and seasoned your hob before using it for the first time - see the Care & Cleaning section.

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

Never use double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface.

Never leave cooking fat, or oil, unattended.

Never use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.

Never use the hob for any other purpose than cooking food.

Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of the hob.

Never leave any cook zone on without a pan covering it. This causes a fire hazard.

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

Do not put metal cooking utensils, cutlery, knives or other metal objects on the hob. They could become hot if they are near a cooking area which is in use.

If the appliance has solidplate elements, never leave pan lids or decorative covers on top of the elements as any trapped moisture will lead to corrosion.

If the appliance has a glass hobtop, never use the hob if the surface is cracked, broken or shattered. This creates a high risk of injury. Switch off the electric supply and call for a service engineer's visit.

Lift pans onto and off the hob, rather than sliding them across the surface, to avoid marks and scratches.

Please be aware that the surface of this hob is smooth. If pans are knocked they will move on the hob top. Make sure pans are not overhanging the edge of the hob to prevent this wherever possible.

Do not stare at the halogen elements (if fitted). This may impair your vision.

Do not leave aluminium foil on the hob top, it reflects heat back into the element which leads to damage.

Never heat up a sealed tin of food on the hob, as it may explode.

# SAFETY

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## 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.

# USING THE HOB - METAL SOLID PLATE

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Before using the hob for the first time, it should be primed and seasoned - refer to the instructions in the cleaning section.

## **To switch on a hotplate element**

Turn the selected hotplate control knob clockwise or anticlockwise, depending on the required setting.

The high speed hob ring(s) are identified by its central red spot. A high speed hob ring has a faster response time. To switch off, return the control knob to the "off" position.

## **Using the hob**

Do not operate the hotplate elements without a pan on, or leave them running after removing a pan.

The electric hob uses a sealed hob system where heat is transferred by conduction.

Decorative covers should **not** be used over the hotplates as these can trap moisture and cause intense heat.

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

# CLEANING

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## ELECTRIC HOB

### Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. 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.
  - 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.
- **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.

### 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.

# INSTALLATION INSTRUCTIONS

## Clearances & dimensions

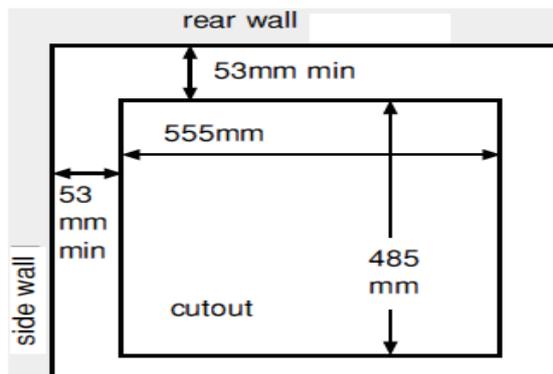
The room should have good light and ventilation but be free from draughts. The worktop should be at least 600mm deep, & 30mm thick to enable the cutout to be made to the dimensions shown below.

We recommend ceramic tiling for the rear wall directly behind the hob. No shelf or overhang of combustible material should be closer than 650mm above the hob.

Extractor or cooker hoods should only be fitted above the hob in accordance with the manufacturer's instructions.

No combustible materials or flammable liquids should be stored below the hob. Sufficient length of cable should be allowed so the hob can be removed for servicing, but make sure it is routed away from the underside of the hob and does not get trapped during installation.

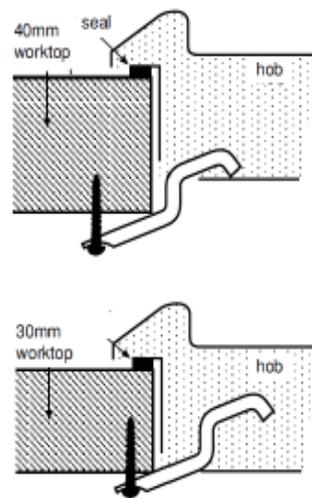
**Important:** Ensure that you route all electrical cables and flexible tubing well clear of any adjacent heat source - eg; oven / grill.



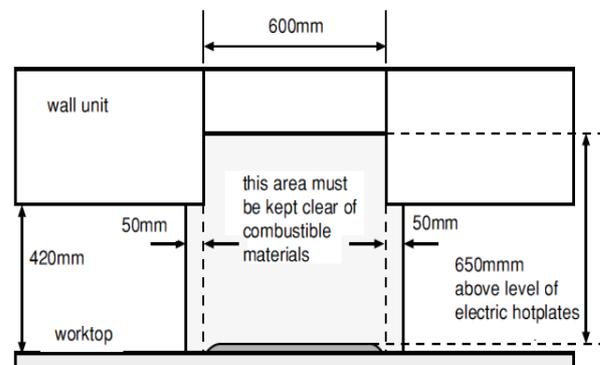
## Secure hob to worktop

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 screw should be tightened just sufficiently to secure the hob and pull the top pressing flush with the worktop.



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



# INSTALLATION INSTRUCTIONS

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## Connect to the electricity supply

We recommend that the hob is installed by a competent person who is a member of a "Competent Person Scheme" & who will comply with I.E.E. & local regulations.

The electrical supply must be:  
220 - 240V ~ 50Hz.

Connection must be made using a double pole cooker control unit of 30 ampere minimum capacity, with 3mm minimum contact separation at all poles.

Connection should be made using a cable suitable for the max. load of the hob (see Technical Data Section).

Strip the wires & connect to the terminal block as appropriate:-

L = Brown  
N = Blue  
Earth = Green/Yellow.

Fit the cable clamp & secure with the screws provided.

Close the terminal box, ensuring that the cover is closed and all screws in place.

## **The hob MUST earthed.**

If the switch is directly behind the hob, it should be at least 460mm above it and the supply cable must be protected from the heat.

**Important:** Make sure the electric supply is switched off before connection is made.

# TECHNICAL DATA

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**Data badge:** Underside of the hob base

**Electrical supply:** 220 - 240V ~ 50Hz

**Electrical connection:** Underside of Hob base

<b>Models with;</b>	<b>1 Red Spot</b>	<b>2 Red spot</b>
Front Left-Hand Side	* 2000W	* 2000W
Rear Left-Hand Side	1000W	1000W
Rear Right-Hand Side	1500W	1500W
Front Right-Hand Side	1000W	*1500W
Maximum load at 240V	5500W	6000W

\* High speed 'red spot' element

# CUSTOMER CARE

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## 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.

<b>Product Description</b>	<b>Where used</b>	<b>Purpose</b>
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

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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

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Serial No

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## 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