

# User and Installation Instructions

Stoves  
SEH700CTC



0827534 02 10.11.2010

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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. 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.

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. 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 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.

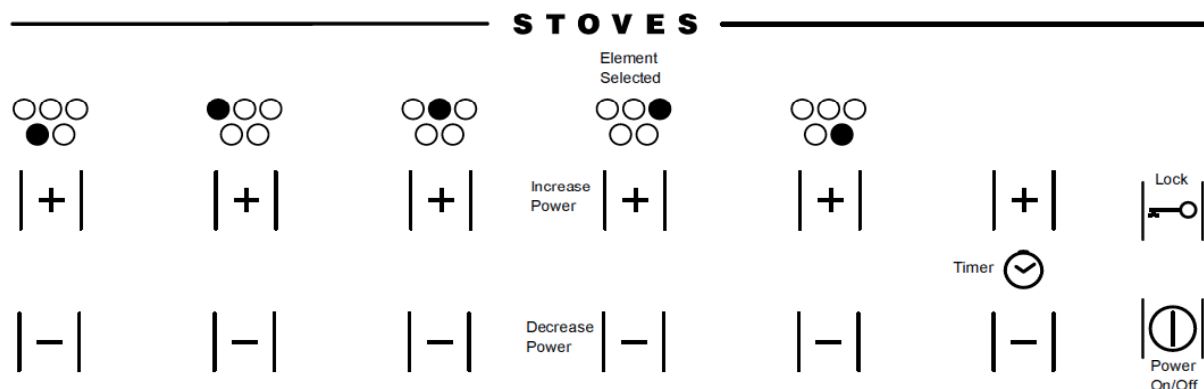
**Deep-fat frying presents more dangers in your kitchen.**

- 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



When the hob is first switched the controller will illuminate parts of its displays, accompanied by a beep. This is the controller testing and calibrating itself. When this process is complete the neon adjacent to the lock pad will light, to indicate the hob is ready for use but locked for safety.

## Important Notice:-




**Before switching on the power supply to this appliance, switch off any bright lights (such as cooker hood) and ensure the appliance is not in direct sunlight,**

**This is to enable the electronic controls to calibrate its sensitivity against natural ambient lighting (approx 30s).**

**Failure to observe the above will result in the hob not functioning correctly, To rectify remove all strong lighting sources and reapply power**

**The hob should now complete the calibration procedure satisfactorily and lighting such as cooker hoods can be used normally.**


## To switch on

1. Touch and hold the pad denoted with symbol  for 2 seconds. The hob will beep and the neon adjacent to the pad will switch off. The hob is now unlocked.
2. Touch and hold the pad marked ON for 1 second. The hob will beep and all energy level indicators will display 0.
3. Immediately touch pad  for the element you wish to use. Each touch of the pad raises the energy level by 1, up to a maximum of 9. Alternatively the pad can be held, in which case the energy level will run up to 9 by itself.
4. To decrease the energy level touch .
5. To set additional elements repeat steps 3 and 4.

# USING THE HOB

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## To switch off



To switch off an individual element, touch pad  until 0 appears or alternatively touch both energy level adjustment pads simultaneously.


To switch off the whole hob, hold the ON pad for 1 second, until the controller beeps. Alternatively, if all elements and timer are switched off individually, the hob will automatically switch itself off after 10 seconds.

## Timer Operation (On certain Models only)




Any element can be selected for use with the countdown timer, which can either be used to sound an alarm after a pre-defined delay or switch the selected element off. The timer features a maximum duration of 99 minutes.

## Automatic cook stop

1. Touch pad , on the timer controller, by the  symbol. A 't' will appear in each hotplate control display.



2. Select the hotplate to be timed using the , pad, and set to the desired energy level.

3. Set the timer to the desired duration. Once the time period has elapsed the element will switch off and an alarm will sound. The alarm can be stopped by pressing any touch pad.

4. To cancel a countdown duration, either reduce the time period to '0' using the , pad, or press both  and  pads simultaneously.




## Alarm Only

1. Set required energy level for elements required.


2. Touch pad , on the timer controller, indicated by  symbol until the time duration required is reached.

A 't' will appear in each hotplate control display. For Alarm only, it is not necessary to select a hotplate. After 10 seconds the controller will beep and the displays will revert to showing energy level.

The alarm will sound once the time has elapsed, and can be stopped by pressing any of the touch pads.

3. To cancel an alarm duration, either reduce the time period to '0' using the , pad, or press both  and  pads simultaneously.

## Safety Lock

It is possible to lock the element controls and timer against accidental operation. At any time during the hobs use, if the pad marked  is touched for 2 seconds the controls will be locked i.e. they cannot be adjusted. The lock function is shown by its neon being illuminated. If the minute minder is in use at the time, it will continue to countdown as normal.

Touch the pad marked  for 2 seconds to remove lock

We recommend that the hob is locked whenever it is not in use, especially if children are likely to be present.



# USING THE HOB

## Hob Hot Warning

When each plate is switched off after use, "H" will flash on the energy level indicator, to indicate that the plate is still hot. This will continue until the hob glass has cooled sufficiently to be safe to touch.

If the hob is switched off before the glass has cooled sufficiently, the "H" will be displayed continuously. This indicates to the user that the hob still retains heat following use. The "H" will go out when the hob surface has cooled sufficiently to be safe to touch.

**CAUTION! If the electricity supply to the hob is interrupted or switched off following use, the H hob hot indicators will not appear when the electricity supply is reinstated, despite the elements still being dangerously hot to touch.**

## Boost Function (On certain Models only)

The hob features a boost facility which enables pans to be brought up to temperature quickly with maximum power, before dropping to a lower energy setting automatically. It is activated as follows,

### To Activate

1. Switch on hob, as described previously. Touch pad |+| repeatedly until **9**. appears.

The dot indicates that the boost function is activated.

2. Touch pad |-| to reduce energy level to desired cooking energy level. It can be noted that the dot continues to be illuminated.

If an energy level less than 6 is selected, the boost function assumes a saucepan of liquid is to be simmered, so stays on full power for up to 7 minutes (dependent on setting) to bring the fluid to the boil quickly. If an energy level above and including 6 is selected, the boost function operates for less time, as if only a frying pan was being heated. As a guide, when energy level 7 or 8 is selected the boost function will run for around 3 minutes.

If no lower energy level is selected, the hob will resume normal operation, indicated by the dot switching off.

The table below should serve as an indication for suitable cooking energy levels.

Energy Level	Type Of Cooking
1 or 2	To dissolve butter, chocolate etc.
3	To heat food, keep small amounts of water simmering, to beat sauces containing egg yolk and butter. To simmer meat, fish, vegetables, fruit.
4 or 5	To heat solid and liquid foods, keep water boiling, unfreeze frozen foods, make omelettes containing 2-3 eggs, various types of cooking.
6	To cook foods, jams etc.
7 or 8	To seal meats and fry fish.
9	Frying potatoes etc., bringing water to boil.

# USING THE HOB

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## Auto Stand by

The Hob will automatically switch off if left "on" for an extended period of time, without the settings being changed, the hob will cut out leaving the display showing 'H' – residual heat see maximum operational times below.

<b>Power Level</b>	<b>Maximum Operation Time hours</b>
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

# 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

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## **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.

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

# INSTALLATION

## POSITIONING

The hob is designed to be built into a worktop as detailed below.

## Protecting the Hob 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.

## Clearances and dimensions – requirements

No shelf or overhang of combustible material should be closer than 650mm above the hob.

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.

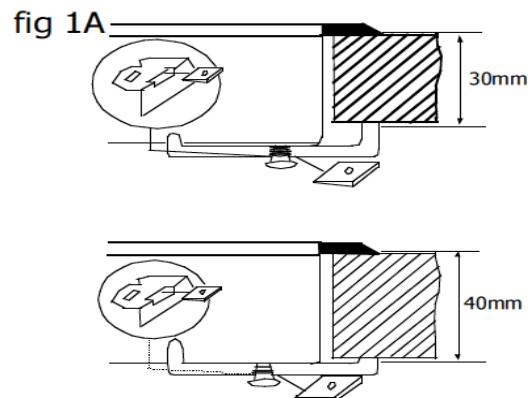
There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop.

Apply the self adhesive seal to the underside edges of the hob glass. Place the hob in the aperture, checking the hob glass is covering the worktop along all four sides.

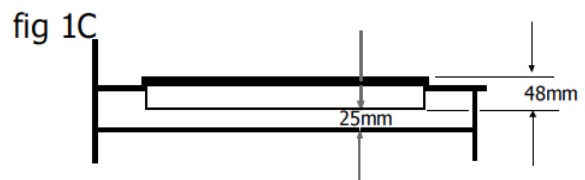
Set the front edge of the appliance parallel with the front of the worktop.

Secure the hob to the worktop by means of the 2 brackets provided, taking the thickness of the worktop into account

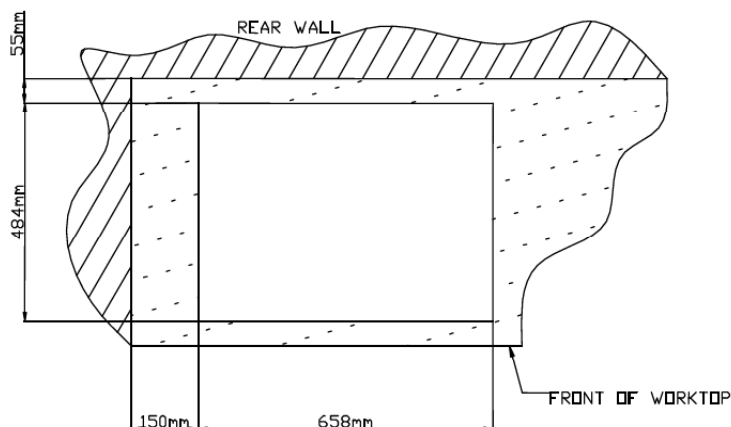
(Fig.1A).



If the underside of the hob is accessible after installation a dividing partition must be installed to the dimensions indicated in Fig1C



If the appliance is installed with an oven underneath then the dividing partition is not required.



# INSTALLATION

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## 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 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 the base of the hob an oven or grill.

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

L= Brown

N = Blue

Earth = Green/Yellow.

Fit the cable clamp & secure with the screw provided.

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

# TECHNICAL DATA ROTARY CERAMIC HOB

<b>Total Power Rating @ 220 -240V ~ 50Hz = 7.7kW</b>	
<b>Cook Zone</b>	<b>Power Rating kW</b>
LHF	1.5
LHR	1.2
Centre	2.0
RHR	1.2
RHF	1.8
<b>Hob Dimensions (W X D x H) mm 678 X 504 X 48</b>	

# 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 on the back page 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**

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 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