

User and Installation Instructions

Stoves
SEH600CR



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

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

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

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

Warnings

- Do not use the ceramic hob if the glass surface is cracked, as electrical parts are directly beneath. Switch off the appliance at the supply to prevent electric shock and contact your supplier.
- The hob surface remains hot after use. DO NOT TOUCH

Using Rotary Controls

- Select the element you wish to use, place the pan on and turn the control knob to the power setting you wish to use.
- To switch off, turn the selected control knob to the 'off' position.

Notes on use

- The power settings on the hob do not indicate any set temperature and cannot be used to judge one element against another.
- During cooking, the elements will cycle on and off. This is to prevent the hob from overheating.

Hot hob indicator - (if fitted)

The hot hob light will come on when one of the hotplates is switched on. It will remain on for a short time after the last element has been switched off to serve as a reminder that the hob top may still be warm to the touch.

USING THE HOB

- Use pans which are large enough for the foods inside to avoid overflowing - this may cause damage to your hob.
- Pans with dull or dark coloured bases give the quickest results. All pans used on ceramic/halogen hobs should have thick, flat, smooth bases to ensure maximum contact with the element.
- Aluminium pans will give good results, but please take care when using them. If they are dragged across the glass they tend to leave visible marks which can be difficult to remove.
- Foods in salted water, or with a high sugar or syrup content may cause damage if they are spilled onto the hob during cooking.
- Pans with highly polished bases may also reflect heat back into the element causing the hotplate to cycle on and off rapidly, which slows down cooking.
- Do not leave the element on without it being covered by a pan as this can cause overheating.

Energy Saving

- Position pans centrally over the elements.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables cut into small pieces will cook more quickly.
- Use a pan which is a close match to your element size.
- Smaller elements are ideal for simmering and stewing in smaller pans, while the larger elements are ideal for frying and boiling.
- As soon as the water boils, turn the cooking zones down to a lower setting; this will help prevent pans boiling over.

CLEANING

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

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.

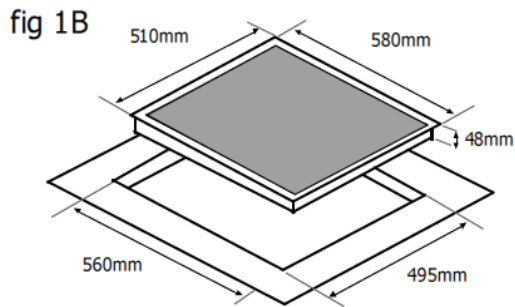
Installations should be carried out in line with the National Regulations applicable with this product type.

INSTALLATION

POSITIONING

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

(cut-out dimensions **Fig.1B**).



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.

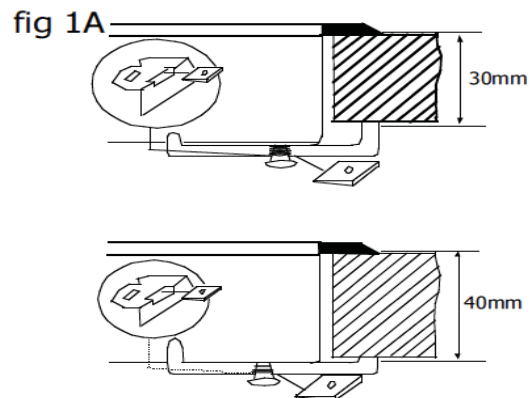
There must be a minimum clearance of 50mm between the edges of the hob and any side walls; this clearance must be maintained up to 420mm above the worktop.

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.

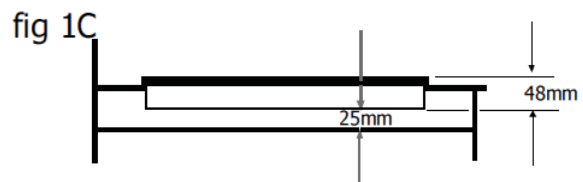
Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join. Place the hob in the aperture, checking the hob glass is covering the 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

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

Total Power Rating @ 220 -240V ~ 50Hz = 6.3kW	
Cook Zone	Power Rating kW
LHF	2.1
LHR	1.2
RHR	1.8
RHF	1.2
Hob Dimensions (W X D x H) mm 580 X 510 X 48	
Cut Out Required (W x D) mm 560 x 495	

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