

Side Control Electric hobs

User & Installation Instructions

Introduction

This hob is intended to be built into a domestic kitchen. This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before using or installing this appliance.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes. Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Electrical connections

Please refer to the installation instructions.

We recommend that the hob is installed by a NICEIC registered installer who will be able to comply with current IEE regulations.

Warning: This hob **MUST** be earthed.

Before using the hob for the first time, remove any packaging or protective polythene film. We recommend that you prime the hotplates - refer to section "Care & Cleaning".



Using the hob

Be safe - not sorry

Caution: When you are cooking, keep children away from the vicinity of the hob.

- Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the hob to cool after switching off.
- Never use the appliance for heating a room.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- Position pans over the centre of the hotplates.
- Keep all flammable materials (such as curtains, clothing & furnishings) away from the hob.
- Do not let pans overhang the control knobs, as this may overheat and damage them.
- Never leave fat or oil unattended on a lit hob.

Check that all controls are in the off position when you have finished cooking.

To switch on

Turn the selected control knob clockwise to the required setting. The orange power light will show when any hotplates are on.

Pans

When buying new pans, always refer to the pan manufacturer's guidelines.

For best results & energy efficiency it is important to use flat bottomed pans of the correct type.

Always use pans which are large enough to prevent spillage, especially for deep frying.

Avoid using double pans, or old mis-shapen pans which are unstable and dangerous.

Use pans with a base diameter between minimum 100 mm / 4 ins and maximum 230 mm / 9 ins.

Care & Cleaning

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

Always let the hob cool before 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 & 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.

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

Control knobs

Only use hot soapy water. Control knobs can be removed for cleaning, but take care to ensure that they are repositioned correctly after cleaning.

Facia / hob control panel

When cleaning the facia area, care must be taken on symbols / markings. **Only** use hot soapy water.

Vitreous enamel surfaces (Enamel hobs only

HOB SPILLAGE WELL

Use a mild cream cleaner. Look for one which has the Vitreous Enamel Council's recommendation seal - eg: "Jiff".

Stainless Steel surfaces

HOB SPILLAGE WELL (STAINLESS STEEL MODELS ONLY),
SOLID PLATE SPILLINGS (ELECTRIC SOLID PLATE HOB)

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using "Luneta". We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from H.R.P.C. -contact direct sales order line on 01772 819 672.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg: vinegar, fruit juices and especially **salt** - they

can mark or damage stainless steel if they left on the surface. Turn off and wipe spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time. To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a minimum amount of "Johnson's Baby Oil" and kitchen paper. Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

Solid plate elements

Care and maintenance:

Before using the hob for the first time, we recommend that you prime then season the hotplates.

To prime the hotplates, switch on each element in turn for a short period, without a pan, to harden and burn off the coating. Use a medium - high setting for 3 - 5 minutes. A non-toxic smoke may occur during this process. Allow hotplates to cool, then season.

To season, first heat the hotplate for 30 seconds on a medium setting, then switch off. Pour a minimum amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a thin coat of oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute. Occasional seasoning will help to maintain the appearance of the hotplates.

To restore the finish of the hob, a solid electric hotplate polish can be used - eg: "4:: hob". Refer to the manufacturer's instructions before use, and take care to avoid the red dot on the high speed hotplate(s).

Cleaning:

Important: Ensure that elements are switched off and cool before cleaning.

For normal cleaning wipe with a clean damp cloth. When cleaning, follow the circular grooved pattern on the hotplate. Rinse off cleansing agent thoroughly, then switch on to a low - medium setting for a few minutes to dry.

For heavy cleaning use a clean damp cloth or scouring pad with a cream or powder cleaner - eg: "Jiff". Take care, when cleaning, to avoid the red dot on the high speed hotplate(s).