**BUILT-IN ELECTRIC HOB**

**INSTALLATION AND OPERATION MANUAL**

**SP601X**

Please read the instruction manual carefully before operating your new hob.

Dear Owner: Thank you for purchasing our cooktop which is designed to give you many years of

cooking pleasure. Before using your new appliance please read the user's manual carefully and

keep it in a safe place for future reference.

**THIS APPLIANCE MUST BE INSTALLED ONLY BY A QUALIFIED PERSON IN**

**INSTRUCTIONS PROVIDED. THE MANUFACTURER DECLINE ALL RESPONSIBILITY FOR**

**IMPROPER INSTALLATION WHICH MAY HARM PERSONS AND ANIMALS OR CAUSE**

**DAMAGE TO PROPERTY. THE APPLIANCE MUST BE USED ONLY FOR THE PURPOSE**

**FOR WHICH IT WAS EXPRESSLY DESIGNED. ANY OTHER USE (e.g. HEATING ROOMS) IS**

**CONSIDERED TO BE IMPROPER AND MANUFACTURER DECLINES ALL RESPONSIBILITY**

**FOR DAMAGE RESULTING FROM IMPROPER AND IRRESPONSIBLE USE.**

**SAFETY WARNING**

1. Please check the built-in electric hob's integrity after opening the package. If there

are any problems please refer to the supplier.

2. Do not throw the package materials (plastic bag, foam, nails, package etc) in a

place where children can easily access. Please dispose of packaging in an

environmentally friendly manner.

3. Do not change the wiring under any circumstances.

4. Dispose of the appliance in an environmentally friendly manner.

5. If the supply cord is damaged,it must be replaced by the manufacturer its service

agent or similarly qualified persons in order to avoid a hazard.

6. This appliance can be used by children aged from 8 years and above and persons

with reduced physical, sensory or mental capabilities or lack of experience and

knowledge if they have been given supervision or instruction concerning use of the

appliance in a safe way and understand the hazards involved

7. Children should be supervised to ensure that they do not play with the

appliance. Cleaning and user maintenance shall not be made by children without

supervision.

8. Do not stare at the hob elements when the appliance is working.

9. Accessible parts may become hot during use. To avoid burns young children should

be kept away

10. WARNING: If the surface is cracked, switch off the appliance to avoid the

possibility of electric shock, for hob surfaces of glass-ceramic or similar material which

protect live parts

11.Shall state a steam cleaner is not be used.

12.Metallic objects such as knives, forks, spoons and lids should not be placed on the

hob surface since they can get hot.

13.CAUTION: The surface temperature exceeds 95°C.To avoid a hazard,under bench

access must be restricted.Refer to the installation instructions.

14.WARNING: The appliance and its accessible parts become hot during use. Care

should be taken to avoid touching heating elements.Children less than 8 years of age

shall be kept away unless continuously supervised.

15.The appliance is not intended to be operated by means of an external timer or

separate remote-control system.

16.WARNING: Unattended cooking on a hob with fat or oil can be dangerous and

may result in fire. NEVER try to extinguish a fire with water, but switch off the

appliance and then cover flame e.g. with a lid or a fire blanket.

17.WARNING: Danger of fire: do not store items on the cooking surfaces.

18.CAUTION: The cooking process has to be supervised. A short term cooking

process has to be supervised continuously.

19.WARNING: Use only hob guards designed by the manufacturer of the cooking

appliance or indicated by the manufacturer of the appliance in the instructions for use

as suitable or hob guards incorporated in the appliance. The use of inappropriate

guards can cause accidents.

A duplicate data label and wiring diagram are contained in this booklet.Please attach these labels

to an accessible and near by surface for easy reference. The Manufacturer shall not be held

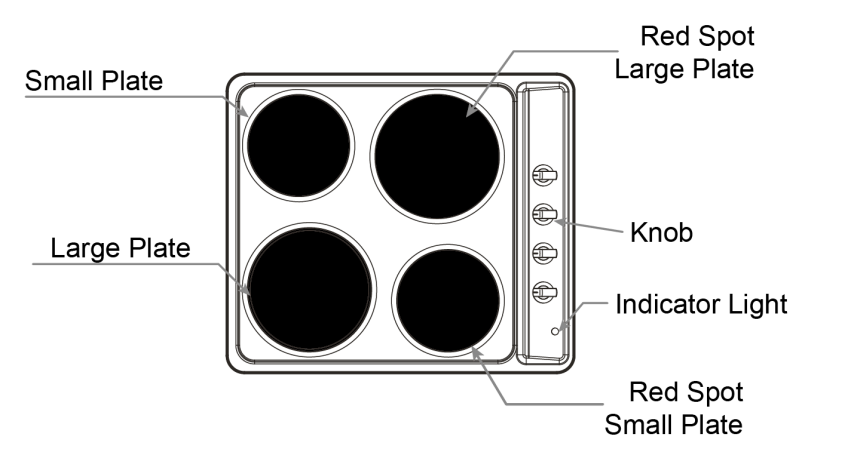
responsible for any innaccuracies in this handbook due to printing or transcription errors,also the

designs in the figures are purely indicative. The Manufacturer also reserves the right to make any

modifications to the products as may be considered necessary or useful also in the interests of

the user, without jeopardizing the main functional and safety features of the products themselves.

**Description of the hot plates**



**Use**

**Directions for Use**

1. Do not touch the appliance with wet hands.

2. Do not operate the appliance when barefoot.

3. Do not allow children to operate the hob.

4. Please disconnect the power supply before any maintenance and cleaning.

5. Electric hobs become and remain hot during and immediately after use. Do not touch the hob

until it has been allowed to cool.

6. Steam cleaners must not be used to clean the appliance.

7. The appliance is not intended to be operated by means of an external timer or separate

remote-control system.

8. The power supply should use H05VV-F.

9. The hob must be built into a heat-resistant cabinet. Smoke may be visible when first used – this is normal. Please leave on for a few minutes to burn off excess sealant.

**Operation**

The temperature of the hot plates can be adjusted by turning the knobs either clockwise or

anti-clockwise to any of the 6 positions besides the 0 position (Off). The higher the number, the

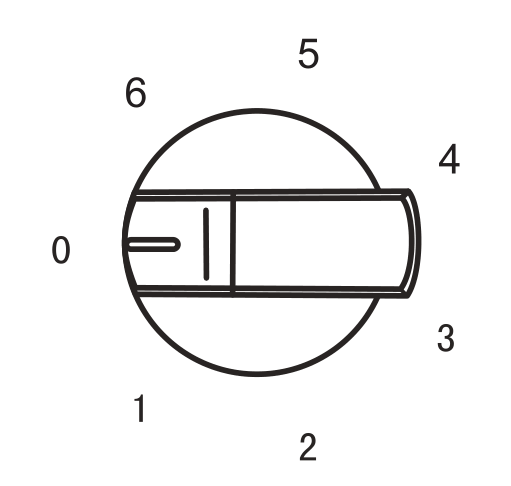
greater the output of heat (see table below). The indicator light is a signal that the electric plates

are switched on.

The level of heat can be adjusted gradually by turning the appropriate knob to the right or left.

The indicator light can be found on the control panel – please see above diagrams.

|  |  |
| --- | --- |
| HEAT  SETTING | DESCRIPTION |
| 0 | OFF position |
| 1 | VERY GENTLE - warming up |
| 2 | GENTLE - stewing vegetables,  slow cooking |
| 3 | SLOW - cooking soups, larger dishes |
| 4 | MEDIUM - slow frying |
| 5 | HIGH - grilling meat, fish |
| 6 | VERY HIGH - grilling meat, fish |



An appropriately sized pan saves energy.

The correct pan should have a thick, flat base, with a diameter equal to the plate diameter,

so that heat is transferred more efficiently.

**Advice on the Use of Electric Plates**

To save energy and ensure longer life of the electric plates, we advise using pans with a flat

bottom and with a diameter no less than the diameter of the plates.

Never leave the plates on without pans on them, or with empty pans and never use the

plates to heat crockery. Switch on the plates after having set the pans on them.

Do not touch the hob until it has been allowed to cool as the plates remain hot for a short

period of time after being switched off.

Switch off the heating plate before removing the pans.

**Technical Data**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Model | Power Supply | Electric Plate Power(W) | | | | Size | Built-in Hole Size |
| 145mm | 145mm  (Red) | 180mm | 180mm  (Red) |
| SP601X | AC220-240V  50Hz | 1000 | 1500 | 1500 | 2000 | 580X500X78 | 557(L)X477(W) |

**Pans**

- Use pans with flat bottoms. Uneven or thin bottoms will waste energy and are slow to

cook.

- Smaller pans will waste energy.

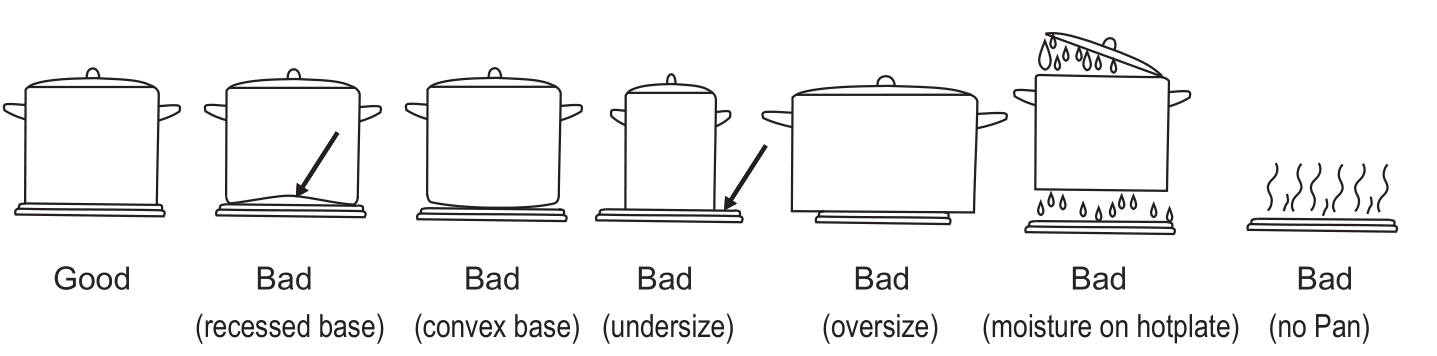
- Do not use oversized pans. More than 50mm overhang can cause components to

overheat and cause fine cracks in enamel or even damage heating elements.

- Use only dry pans. Do not place wet or condensated items (eg. lids) on the hotplates.

- Do not use pots and pans that are unsteady and likely to rock or overturn.

- Do not operate the hob for an extended time without a pan on the hotplate.



**CLEANING**

The appliance must be turned off at the mains before carrying out any maintenance. Make

sure the hob plates are not hot prior to any cleaning or maintenance. Any abrasive cleaners

(such as Cif) will scratch the surface and could erase the control panel markings. Stainless

steel can be effectively cleaned by simply using a dilute solution of water and washing up

liquid and drying to a shine with a clean cloth. Over time with use, the stainless steel surface

may discolour – this is normal and does not constitute a fault with this appliance. Proprietary

stainless steel cleaners are available.

**HOTPLATE CARE**

The finish of the cast iron hotplates is designed to be durable in use. The following tips

should be observed to get the best from your hob:

1. Do not use decorative covers as these can cause damage to the surface and lead to rust.

2. Use a special hotplate surface cleaner to protect and restore the surface of the hotplates.

3. Do not use soap and water on the hotplates. Wipe up spills and splashes immediately.

4. Never operate the hob without a pan, unless it is for a few seconds (as below).

5. Deposits of fat can be burned off by turning the hotplate on for a few seconds. The fat will

brush off when the appliance has cooled down.

**TECHNICAL INFORMATION FOR INSTALLATION (Qualified Personnel Only)**

**Electrical Connection**

Appliances with three-pole cables are set up for operation with alternating current at the

voltage and frequency indicated on the rating plate. Please ensure you have studied and are

familiar with the connection wiring diagram provided prior to installation. Note that the earth

conductor is yellow/green. The connection to the electricity supply must be made by a

qualified person and following the regulations in force. When the appliance is to be installed

above a built-in oven, the two appliances must be connected separately.

The supply cable must be so positioned that no point can reach a temperature 50° C higher

than the ambient temperature. Also check that the supply system has an effective earth

connection and corresponds to the standards in force and that the plug (or omnipolar switch)

can be reached easily when the appliance is installed.

**Fitting Guidelines**

The voltage rating of the hob heating elements is 220-240V. Adapting the hob to operate

with one-phase current is possible by appropriate bridging in the connection box according to

the connection diagram below. The connection diagram is also shown on the cover of the

connection box. Remember that the connection wire should match the connection type and

the power rating of the hob.

The connection cable must be secured in a strain-Relief clamp.

|  |  |  |
| --- | --- | --- |
| CONNECTION DIAGRAM  Caution! Voltage of heating elements 220-240V  Caution! In the event of any connection the safety  wire must be connected to the E terminal. |  | Recommended  type of  connection  lead |
|  |  |

• If the cable is damaged or to be replaced, the operation must be carried out the by

after-sale agent with dedicated tools to avoid any accidents.

• If the appliance is being connected directly to the mains an omnipolar circuit-breaker must

be installed with a minimum opening of 3mm between contacts.

• The installer must ensure that the correct electrical connection has been made and that it

is compliant with safety regulations.

• The cable must not be bent or compressed.

• The cable must be checked regularly and replaced by authorised technicians only.

**Caution!**

Remember to connect the safety circuit to the connection box terminal marked withThe electricity supply for the hob must have a safety switch which enables the power to becut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm. Before connecting the cooker to the power supply it is

important to read the information on the data plate and the connection diagram.

The manufacturer will not accept any responsibility if the applicable standards are

not respected.

**This appliance myst be installed only by authorised personnel and in accordance**

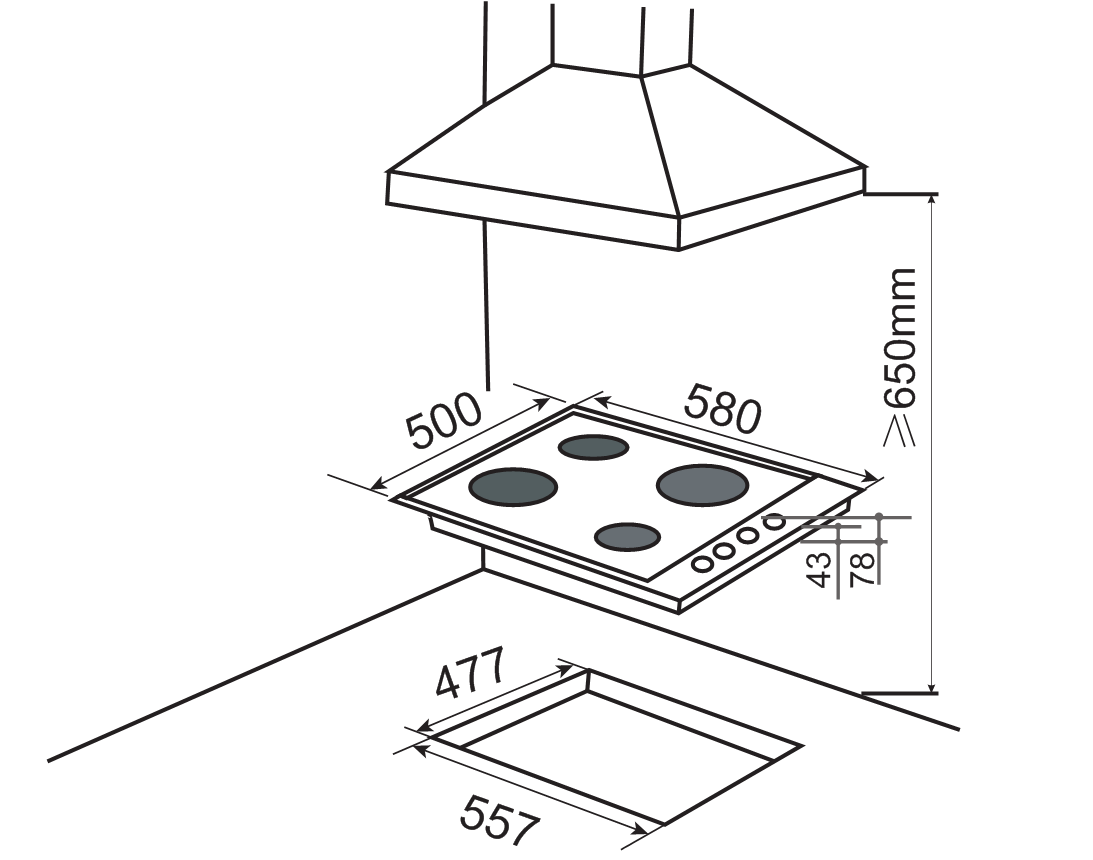
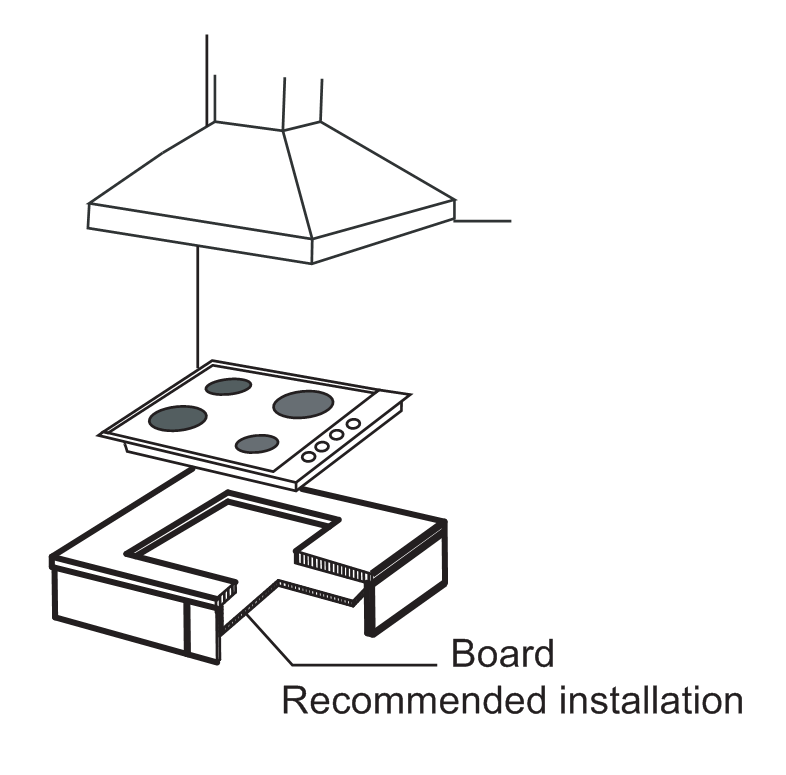
**with UK regulations. The surfaces must be capable of sustaining temperatures of**

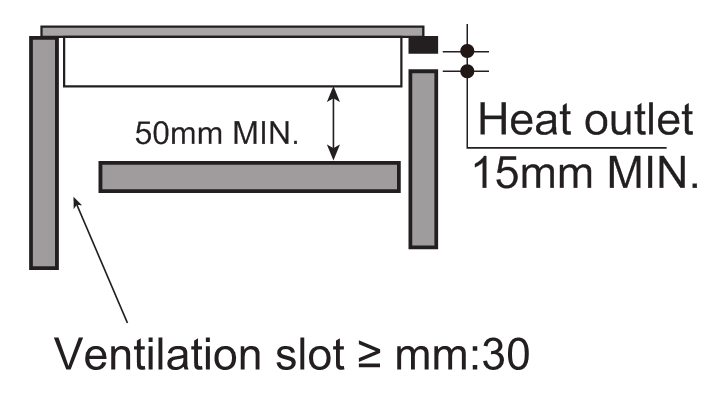
**80°C. All laminates, fixing adhesive and surface materials should be certified suitable**

**for this temperature.**

**According to the diagrams below, cut a hole in the worktop and insert the hob. The**

**hob can be fitted to any worktop with a thickness of 40mm or 50mm.**



Please note the following:

1. The minimum height of any adjacent units (including light pelmets) is 450mm,

unless they are manufactured from a material resistant to fire (ceramic tiles, for

example).

2. No overhang or cooker hood is permitted within 650mm distance in height above the

hotplates.

3. Leave at least 50mm clearance between the underside of the appliance and any

combustible area.

INSERTING AND FIXING THE HOB

Before inserting the hob into the work surface, place the adhesive seal (a) around

the underside edge of the hob. It is important to fix this seal evenly without gaps or overlapping

to prevent liquids from seeping underneath the hob. Please follow the below instructions:

1) Place the seal around the bottom edge of the hob as shown in the illustration below.

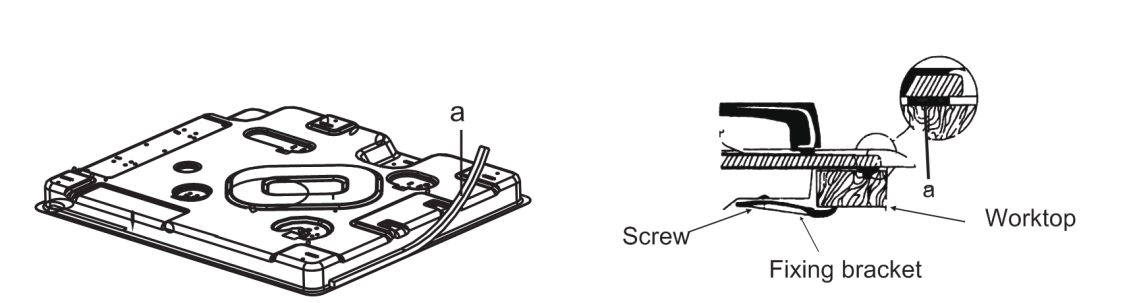
2) Place the hob in the installation opening and push it down so that the hob is resting firmly

on the worktop.

3) Secure the hob in position using the fixing brackets supplied.

Screw one end of the bracket into the pre-drilled holes in the underside of the hob.

The other end of the bracket should be located underneath the worktop to secure the hob in position.



**TROUBLESHOOTING**

|  |  |
| --- | --- |
| PROBLEM | CHECKLIST |
| Hob does not work | •Check the wiring connection  •Check the fuse and voltage |
| Smoke when hob is on | •This is normal on first use  •Clean area around hotplates |
| Damaged wire | •Contact service provider and do not attempt  to use |

|  |  |
| --- | --- |
|  | This appliance is labelled in compliance with European directive 2012/19/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible harm to the environment and to human health which might otherwise be caused if disposed of in the wrong way.  The symbol on the product indicates that it may not be treated as normal household waste.  It should be taken to a collection point for the recycling of electrical and electronic goods.  This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product, please contact your local council, household waste disposal service or the shop where you purchased the product.  For more detailed information about treatment, recovery and recycling of this product, please contact your local local council, household waste disposal service or the shop where you purchased the product. |

**TECHNICAL INFORMATION**

About Erp

|  |  |  |  |
| --- | --- | --- | --- |
|  | Symbol | Value | Unit |
| Model identification | -- | SP601X |  |
| Type of hob | -- | Built-in hob |  |
| Number of electric cooking zones and/or areas | -- | 4 |  |
| Heating technology (induction cooking zones and cooking  areas, radiant cooking zones, solid plates) | -- | Solid plates |  |
| For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm | Ø | FL: 18,0  FR: 14,5  RR: 18,0  RL: 14,5 | cm |
| For non-circular cooking zones or  areas: length and width of useful  surface area per electric heated  cooking zone or area, rounded to  the nearest 5 mm | L, W | N/A | cm |
| Energy consumption per cooking  zone or area calculated per kg | EC electric cooking | FL: 199  RR: 194  FR: 205  RL: 184 | Wh/kg |
| Energy consumption for the hob calculated per kg | EC electric hob | 195 | Wh/kg |