

01 - Before using the 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.
- Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

02 - Safety



This appliance is for domestic cooking purposes only. It must not be used for other purposes, for example room heating.

General



Accessible parts may become hot during use. To avoid burns, children less than 8 years of age should be kept away unless continuously supervised.

This appliance can be used by children aged 8 years and above, 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. Children must not play with the appliance. Cleaning and user maintenance must not be made by children without supervision.



Servicing should be carried out only by authorised personnel.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not modify this appliance.

- **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 over or grabbed by children.
- **Always** use pans which are no smaller than 100mm (4"), or no larger than 250mm (10").
- **Always** match the size of pan to the heat zone – do not use large pans on small zones or vice versa.
- **Always** lift pans onto and off the hob, rather than sliding them across the surface to avoid marks and scratches.
- **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.
- **Never** leave plastic utensils close to, or on top of the hob -they could melt!
- **Never** leave any cook zone on without a pan covering it. This causes potential a fire hazard.

- **Never** use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.
- **Never** 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.
- **Never** 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.
- **Never** leave pans overhanging the edge of the hob.

Fire safety advice

Most kitchen fires occur when people are distracted or leave things unattended, so remember:

If you're called away from the hob - 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 Service

If a pan catches fire:

- Do not move it as it's likely to be extremely hot.
- Turn off the heat if it's safe to do so, but never lean over a pan to reach the controls.
- Use fire blanket or a damp tea-towel to cover the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen

- Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of burning oil - the force of the extinguisher can spread the fire and create a fireball.

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

03 - Using the hob - Side Control Ceramic Hob



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.



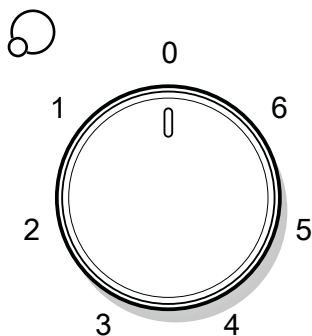
The hob surface remains hot after use.
DO NOT TOUCH.



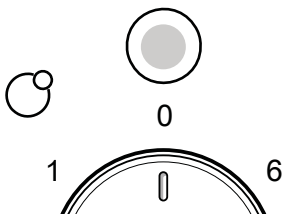
The appliance is not intended to be operated by means of an external timer or separate control system.

Controls

Rotate in either direction to switch on and select the heat level. Each zone has 6 fixed heat settings as described in the heat settings table.



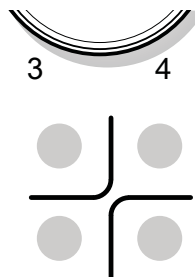
When any one of the heating zones is on, the red indicator light on the control panel lights up.



To switch a heating zone off turn the corresponding knob to '0' (zero)

Hot Hob Indicator Lights

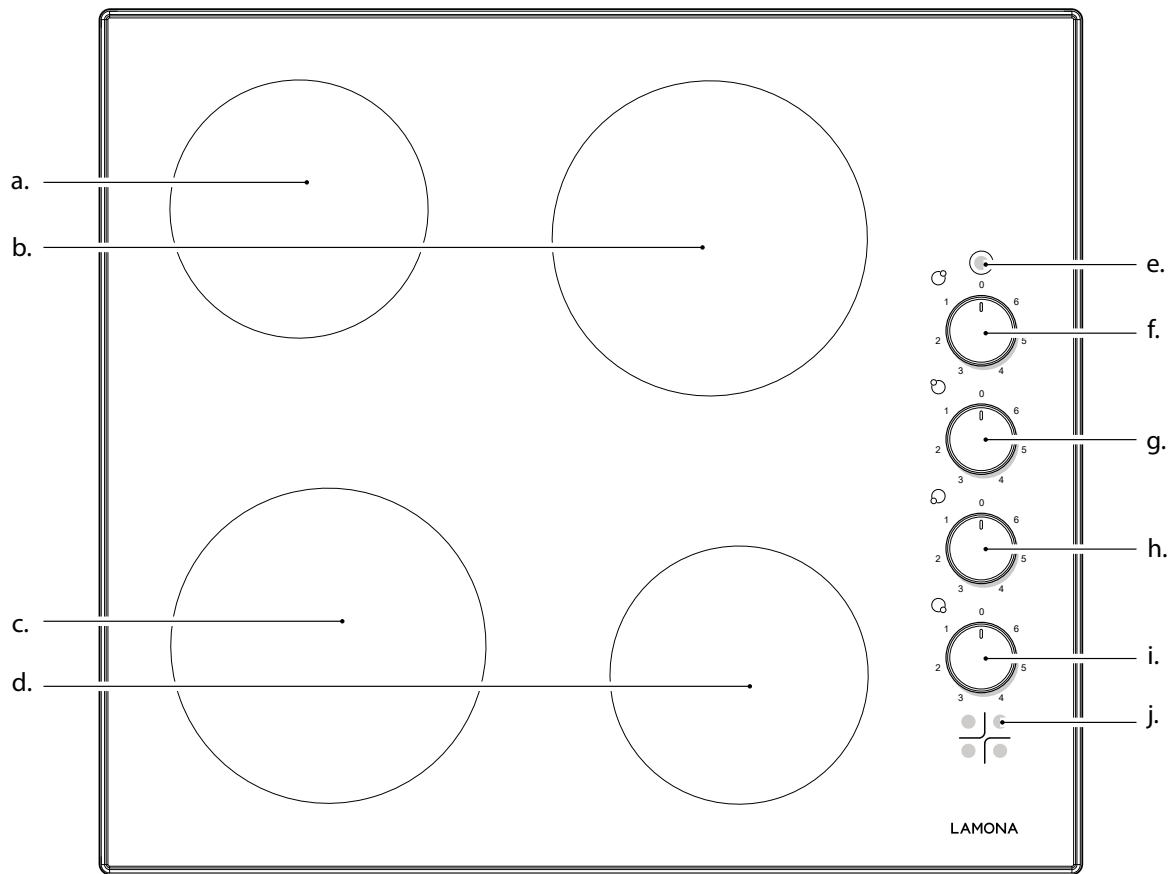
Indicator lights show which zone is operating and/or hot. Whenever the temperature of the zone's surface drops below 64 degrees °c, the indicator lights will turn off.



Heat settings

Heat Settings		
1	2 - 3	4 - 5 - 6
Warming	Simmering	Frying Boiling

Hob layout



- a. **Rear Left Zone (140mm 1200w)**
Suitable for 6" or 15cm diameter saucepan
- b. **Rear Right Zone (180mm 1700w)**
Suitable for 7" or 18cm diameter saucepan
- c. **Front Left Zone (180mm 1700w)**
Suitable for 7" or 18cm diameter saucepan
- d. **Front Right Zone (140mm 1200w)**
Suitable for 6" or 15cm diameter saucepan

- e. Power on Indicator
- f. Rear right Control Knob
- g. Rear left Control Knob
- h. Front left Control Knob
- i. Front right control Knob
- j. Hot Hob Warning Indicators.