

COOLZONE[®]



Built-in Electric Hob

CZ55555

INSTALLATION AND OPERATING INSTRUCTIONS

The product may differ from the one illustrated but the installation and operation procedure remains the same

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Introduction

This quality appliance has been designed to provide trouble-free service provided it is installed and maintained correctly. This hob is for domestic use only.

Please read these instructions carefully before installing or using your appliance. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference. Included is some important safety information in addition to guidelines and recommendations to enable you to safely use your hob.

This appliance has been tested and certified to meet all applicable UK electrical and safety standards.

This appliance must be installed and connected by a qualified electrician in accordance with current installation regulations.

This appliance must only be installed and repaired by qualified electricians or authorised service personnel. If it is not installed and repaired properly you could be putting yourself and others in danger. It will also invalidate the guarantee.

If you have any questions or need assistance, please telephone the Helpline on 0844 871 0011.

When contacting the Helpline, please have the model number to hand.

Unpacking

Carefully remove all the packaging and lift out the unit.

Check the appliance for any damage. If the unit has been damaged **do not use it** and contact the retailer from whom the appliance was bought.

Retain the packaging until the unit has been installed, removing it from the area of installation and keeping it out of the reach of children.

Dispose of all the packaging in accordance with your local authority guidelines as well as the old appliance that is being replaced – see safe hob disposal section.

Before installation

Before any installation work can be carried out a number of requirements must be met.

Make sure that you or your installer are familiar with all the relevant building and fire regulation requirements before choosing the location of your appliance.

This appliance must be installed in accordance with the instructions to validate the guarantee.

This appliance must not be installed in a bed-sit room of less than 20 m sq.

Refer to the “Location” section for minimum clearances and safe placement of your hob.

Location

Position of the hob

The hob must be installed into a work surface, fitted with an opening cut into the surface so that the top plate sits flush with the surface. It is best positioned directly above a 600mm wide fitted kitchen cabinet.

Avoid installing the appliance next to a fridge, freezer or boiler.

Gently rest the unit on a surface and determine the exact position of your appliance as follows:

Safety Requirements

Ensure that the surrounding material is heat resistant and non-combustible.

The electricity supply must be routed near to the installation.

There must not be any plugs, wires or sockets in the wall directly above or behind the hob.

Clearance space

Certain minimum clearances must be allowed for when planning the unit's location (Figure 1):

Beneath the work surface, allow the required clearance for appliances or units to be installed below.

There should be an open space above the hob to allow kitchen odours to disperse. A cooker hood may be installed to either absorb or extract the odours. The distance between the hob and the hood must not be less than **650mm** (Figure 1).

The distance between the hob and the back edge of the worktop should be no less than **50mm** (Figure 1).

Leave adequate clearance between the hob and adjacent cupboards (no less than **150mm**.)

To ensure that the hob is properly supported, the distance between the hob cutout and the worktop end should be no less than **60mm** (Figure 1).

Ensure a gap of not less than **400mm** between overhanging cupboards.

It is best if the hob is surrounded by a work surface, giving safe space to rest a hot pan and space to turn handles so that they do not protrude into the walkway or become too hot over a neighbouring hotplate.

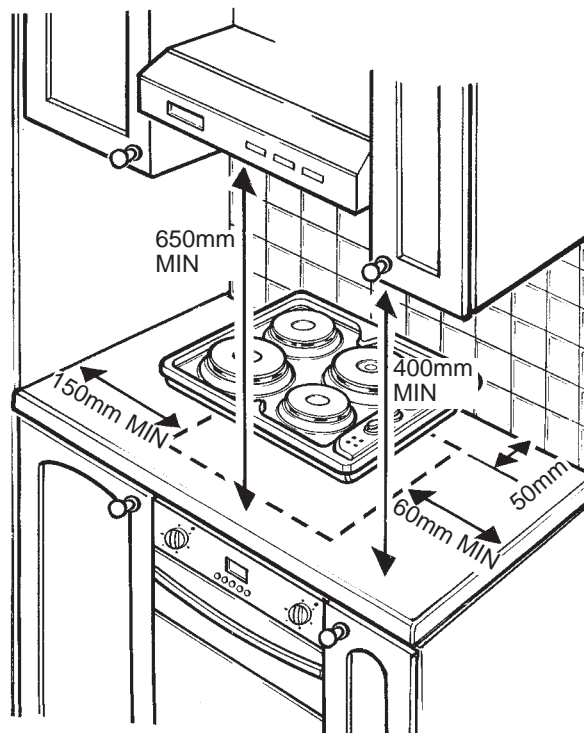


Figure 1

Electricity supply

Once a satisfactory location has been established, the electrical supply to the appliance must be arranged beneath the work surface.

The mains voltage must correspond to that which is specified on the data plate.

The supply should be from a 45 amp fused spur, with an isolator switch installed above the work surface and to one side of the unit in case of an emergency. The isolator switch must have working contacts separated by 3mm.

This installation must be carried out in accordance with current I.E.E Wiring Regulations and Building Regulations (Part P).

The mains supply cable from the isolator to the unit must be rated for the maximum power consumed by the unit (also specified on the data plate).

The supply cable must be long enough to reach the far side of the hob, plus an extra 750mm of slack to allow for removal and servicing.

The supply cable must be routed away from hot surfaces.

Cut-out

Once you have ensured that safety requirements are met, minimum clearances have been observed, and electrical supplies to the unit have been arranged, installation can begin.

A cut-out can be marked out on the surface as follows:

1. Cover the approximate area for the cut-out with masking tape.
2. Position the unit face down on the surface, ensuring that the top plate is exactly centred above the 600mm kitchen cabinet supporting the worktop, and that you have the correct clearance spaces around the hob.
3. Draw round the hob to mark the space that will be taken up by the top plate on the work surface.
4. Lift the unit away to a safe distance, and check that the outline produced corresponds with the hob dimensions (585 x 500) in Figure 2.
5. Mark the cut-out (565 x 480 as in Figure 2) onto the masked work surface. The cut-out line should be in a central position so that there is an even space of 10mm between the cut-out shape and the hob outline, all the way round (Figure 3).
6. Ensure that no pipes, hoses or wires are present as obstructions below the worktop, then cut the opening into your work surface exactly where you have marked the cut-out shape (Figure 4).
7. Remove the tape and ensure the area is clean and free of dust and debris.
8. Carefully lift the hob and place it into the cut-out opening to check for a good fit.

Do not clamp the unit into place yet as arrangements must be made to connect the unit to its electricity supply.

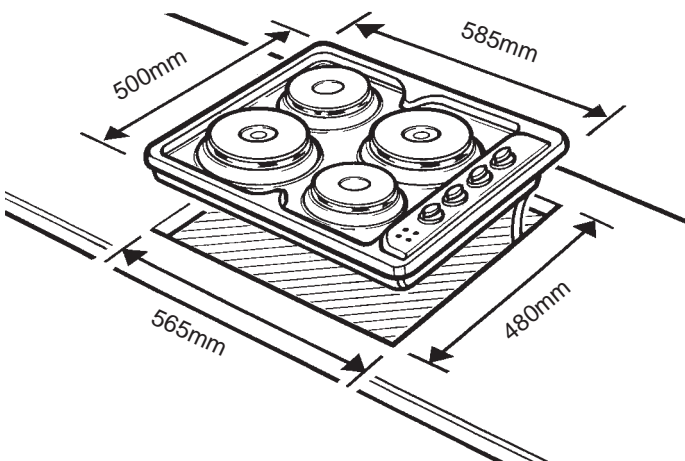


Figure 2

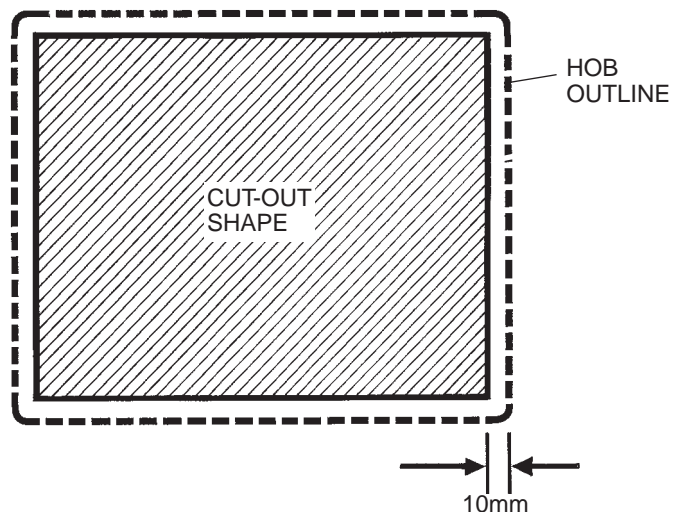


Figure 3

Electrical Connection

The hob must be properly connected to the mains supply by a qualified electrician according to current safety regulations.

This appliance must be earthed.

1. Release the cover by removing the cover screws (Figure 4).
2. Loosen the cable clamp (Figure 4).
3. Connect the mains supply cable to the terminal block on the hob using the following colour code (Figure 5):
 - The green or yellow/green (earth) wire should be connected to the corresponding yellow/green wire on the terminal block or marked E or \oplus .
 - The blue or black (neutral) wire should be connected to the corresponding blue wire on the terminal block or marked N.
 - The brown or red (live) wire should be connected to the corresponding brown wire on the terminal block or marked L.
4. Secure the cable clamp. Check the cable terminals for tightness and ensure that the terminal links are in place, then close the cover over the terminal block (Figure 4).

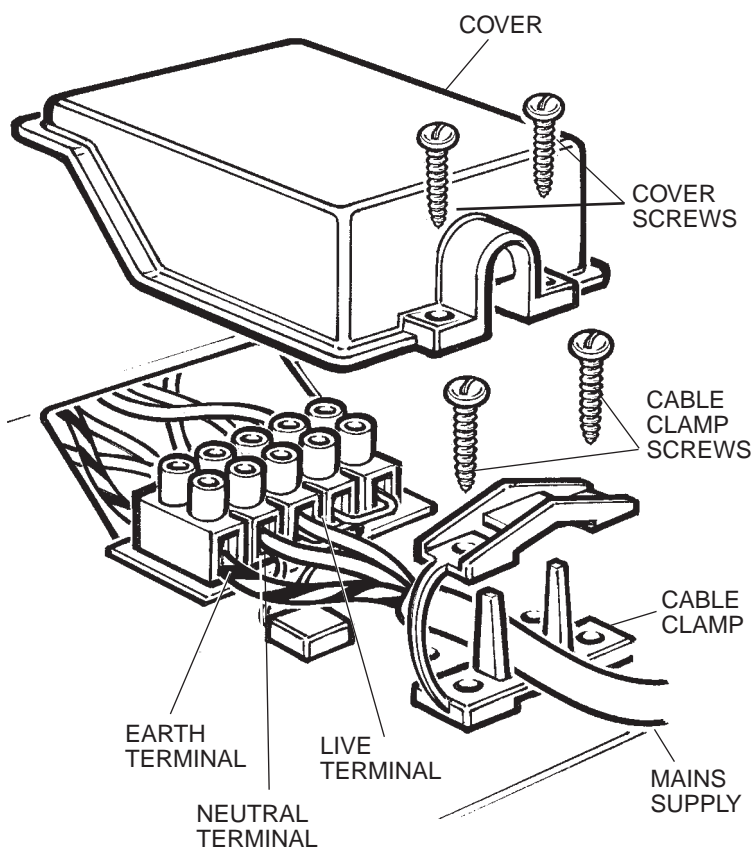


Figure 4

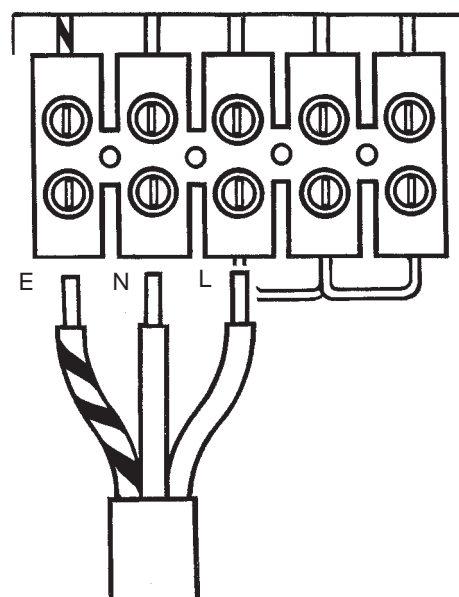


Figure 5

Fitting the hob

Once the hob has been connected to its electricity supply, it can be fitted into position as follows:

1. Place the hob upside down on an adjoining surface.
2. Fit the clips onto the hob by sliding the notched end into the slot and loosely screwing the screw into the screw-hole (Figure 6). Turn the clips round so that they are in line with the hob (Figure 7).
3. Make sure that the underside edge of the hob is clean and dry.
4. Stick the foam sealing strip around the underside of the hob, 5mm in from the edge, removing the adhesive backing as you go (Figure 7). When the sealant has been stuck round all four sides and meets up with itself, trim off any excess sealing strip, leaving a neat join.
5. You may wish to add a thin bead of clear silicone sealant around the underside edge of the hob.
6. Turn the hob over and place it in centralised position in the cut-out hole, making sure that the electricity supply cable is clear of the base of the hob and any other possible heat source.
7. Turn the clips, making sure that the clips grip the worktop, and then tighten the screws (Figure 8).
8. If necessary, finish the bead of sealant with a suitable tool while it is still workable.

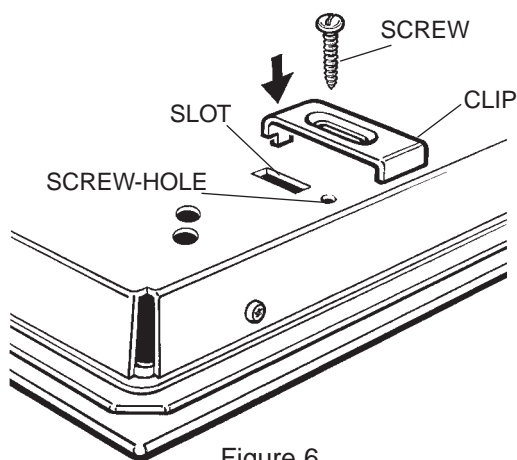


Figure 6

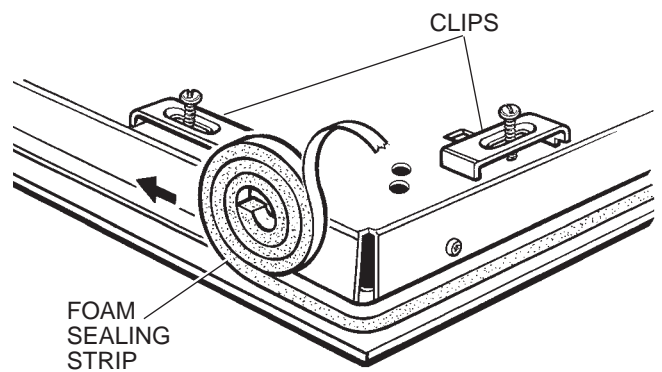


Figure 7

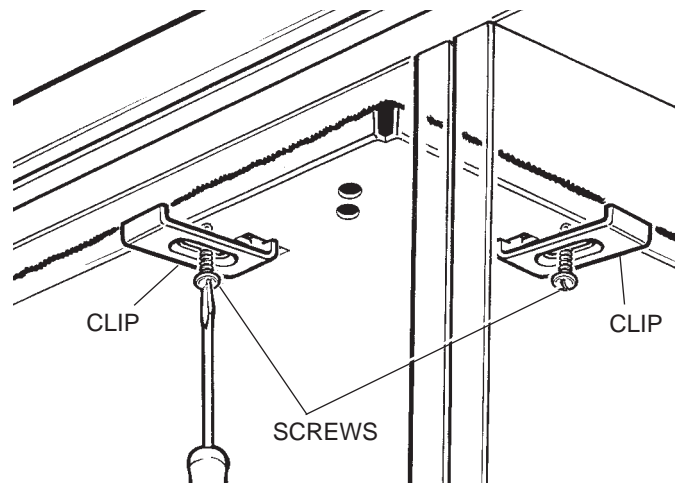


Figure 8

Preparation

1. Remove any stickers and glue from the surfaces of the hob with warm water and washing-up liquid.
2. When using for the first time, turn on the hot plates, one at a time, and set the temperature selector knob to position '6'. Leave them on for about 5 minutes.
This will burn off the protective film covering the plates.
3. When the plates are cool, wipe them with a soft dry cloth.

Please read safety notes before using the hob



- Make sure you understand what the controls do before using the hob.
- Always turn off the hotplates when not in use
- Always be careful when operating the hob and take care to avoid touching the hot plates
- Ensure that the cables of other household appliances used near the hob are away from the hotplates
- Place pans centrally on the hotplates and position them so that the handles cannot accidentally be caught or become heated by other hotplates
- Keep the hob clean as a build up of grease or fat from cooking can cause a fire.
- Allow the hob to cool before cleaning.



- Never leave children unsupervised where the hob is installed as the appliance will get hot during and after use.
- Never allow anyone to sit or stand on the hob or the surrounding work surface.
- Never store chemicals, food stuffs or pressurised containers in cabinets above or next to the hob.
- Never place flammable or plastic items on or near the hob.
- Never use the hob as a room heater.
- Never use the hob to dry clothes and tea-towels or for any other purpose than the cooking of food.



Fire Safety

Never fill a deep fat frying pan more than 1/3 full of oil

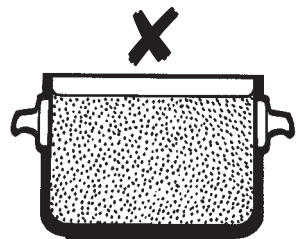
Do not leave unattended while cooking!

In the event of a cooking pan fire:

1. Turn off the hob at the electricity wall socket
2. Cover the pan with a fire blanket or damp cloth
3. Leave the pan to cool for at least an hour before you try to move it.

Never use a fire extinguisher to put out a pan fire (the force of the extinguisher could tip the pan over.)

Never use water to put out oil or fat pan fires.



Using the hob

Before using your hob for the first time:

Read the operating and safety instructions thoroughly

If you have not already done so, follow the steps in the “Preparation” section on page 7 to burn off the protective film covering the plates.

Before switching on a hotplate, make sure that the selector knob you are using corresponds to the hotplate you wish to switch on (Figure 9).

WARNING: If any of the hot plates become cracked, disconnect the appliance from the mains supply and do not use until repaired by a qualified technician.

The hot plates

The hot plate power is regulated with a 7 position temperature selector knob. The control allows for the efficient transfer of heat to the cooking pan. (Figure 10).

The selector knob can be turned in both directions:

- Anti-clockwise to increase heat
- Clockwise to decrease heat

There are symbols ● to 6 marked on the knobs (Figure 10). These correspond to the heat setting of the hot plate.

- 6 is the highest setting
- ● is OFF

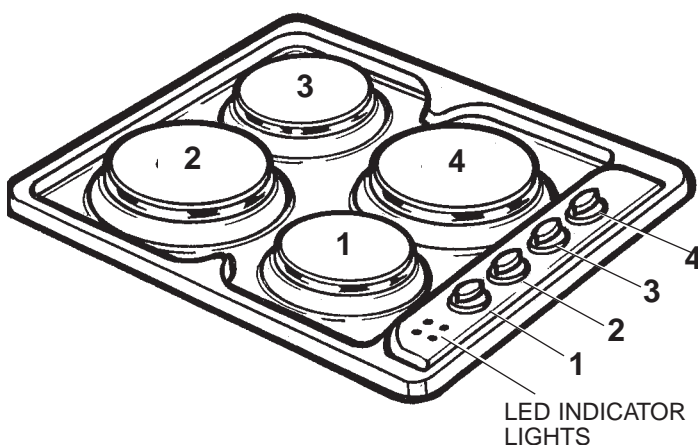


Figure 9

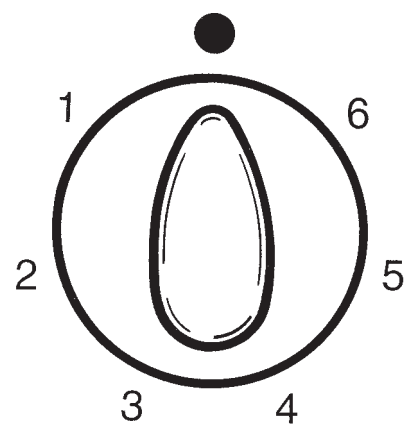


Figure 10

Pan types

For best results and good use of energy:



- Use good quality cooking pans with thick flat bases. This gives the most efficient energy transfer from the hotplate
- Use pans of the correct diameter. The base should be about the same size as the hotplate
- Use pans which are large enough for the amount of food being cooked to ensure that they do not boil over and cause unnecessary cleaning.
- Use a correctly fitting lid when boiling or stewing to contain heat and improve boiling times.



- Never use recessed or ridged base pans. This wastes energy and gives a longer cooking time
- If the pan base is too small for the hotplate, energy is wasted
- Do not place lids on the hotplates.
- Do not heat an empty pan on the hotplates, as this will damage and discolour the cooking surface at the bottom of the pan.
- Do not use wet pans on the hot plates

Care of hotplates

Never turn the hot plate on before placing a pan on it (except when first used).

Never sprinkle cold water onto a heated hotplate.

Do not allow spills to be burnt onto the hotplate since baked stains are very difficult to remove.

Keep the hotplates clean. A dirty hotplate does not transfer heat efficiently.

Avoid placing wet pans on the hotplates.

Never use the hot plates for preparing foods wrapped in aluminium foil or in plastic pans, or place any plastic trays etc. on the hotplates.

Cleaning the hob

WARNING: Switch off the hob at the mains isolator switch before cleaning.

Clean the hob regularly to maintain its working condition and appearance. Clean it when it is cold.

When cleaning the hob, do not use harsh abrasives, caustic cleaners or sharp objects.

All stainless steel parts should be cleaned with a non-abrasive cleaning liquid on a soft cloth.

Clean the hotplates with a damp sponge and then dry them by turning them on for a few seconds. To maintain their appearance, apply a commercially available grease intended for hotplates.

The hotplate trim rings can be cleaned with products intended for stainless steel. The rings can become yellowed as a result of heating. This is normal.

If a hotplate is to be out of use for a long time, apply the special grease periodically.

Troubleshooting guide

If you are experiencing problems with your hob, check the following problems and solutions below before contacting the Helpline.

Problem	Solution
Nothing works.	<p>Check that:</p> <p>The main hob wall switch is switched to ON.</p> <p>Other appliances are working, to determine if there is general power failure.</p> <p>The circuit breaker in the distribution box has not tripped.</p>
Hotplates are slow to boil or will not simmer.	<p>Check that your pans conform to the recommendations in these instructions.</p>
Marks appearing on hotplates.	<p>The hob surround can be cleaned with warm soapy water and a cream cleaner, such as Jif. The sealed hotplates should be cleaned regularly (please refer to the care and cleaning section for more information).</p>

Safe hob disposal

To help the environment, Local authority instructions should be followed for the disposal of your product



This appliance/fitting is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

Customer Helpline

For help and assistance regarding your appliance please telephone 0844 871 0011.

Specification

230V ~ 50Hz 5000W

Customer Service, Unit B1, Senator Point, South Boundary Road,
Knowsley, LIVERPOOL L33 7RS
HELPLINE TEL: 0844 871 0011
Monday to Friday (8.30am to 5pm)

We continuously try to improve our products for the benefit of our customers.
For this reason we reserve the right to make changes to any product at any time, without notice.
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