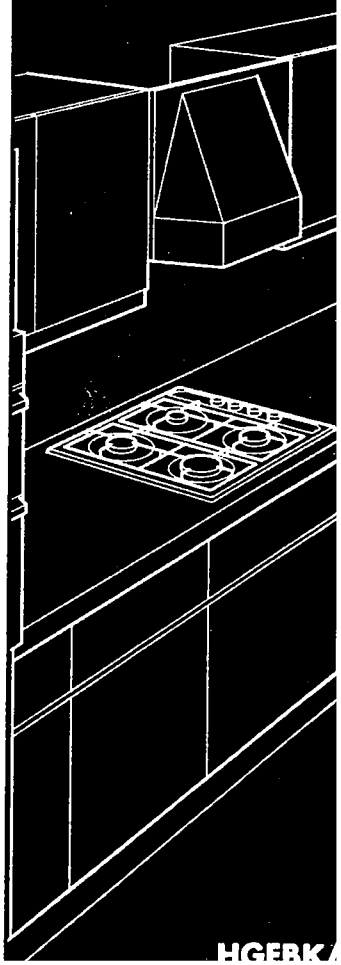
CONTENTS

YOUR NEW HOB
Before You Begin 2
Choosing a Position 2
FITTING YOUR NEW HOB
Fitting Your New Hob into a Worktop 3
Installation Requirements - Gas Hob 3
Installation Requirements - Electric Hob 4
Ventilation Requirements - Natural Gas/LPG 4
GAS & ELECTRIC CONNECTIONS
Gas Connections 4
Electrical Connections - Gas Hob 4
Electrical Connections - Electric Hob 4
OPERATING YOUR NEW HOB
Operating Your Gas Hob 6
Operating Your Electric Hob 6
CLEANING
A Few Words About Cleaning 7
TROUBLESHOOTING
Not Working Properly 7
FAULT REPORTING
Reporting a Fault 8
GUARANTEE
12 Months Guarantee 8

How to get the most from Your

GAS & ELECTRIC HOB



AHY11**
APL11**
APM11** ADP1130 ***Gas Hob (Natural Gas/LPG)***

AHY12**
APL12**
APM12** ADP1300 ***Electric Hob***

CE

HGEBK/

Before You Begin .....

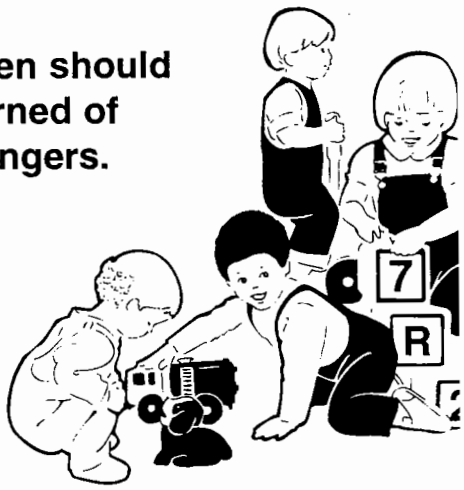
You and your new hob are capable of great things, but remember no two hobs are the same. Rather than jump in at the deep end with an appliance that may differ radically in its characteristics from one of its predecessors, we strongly recommend you take time to read this leaflet fully from cover to cover.

Get to know all there is to know about cooking with your hob before preparing some of the many mouth-watering meals your hob is capable of producing. It may seem like a chore, but it'll pay off in the long run.

Remember - COOKING APPLIANCES GET HOT !!

Keep combustibles and inflammable liquids away. DO NOT store below the hob.

Children should be warned of the dangers.



Choosing a Position

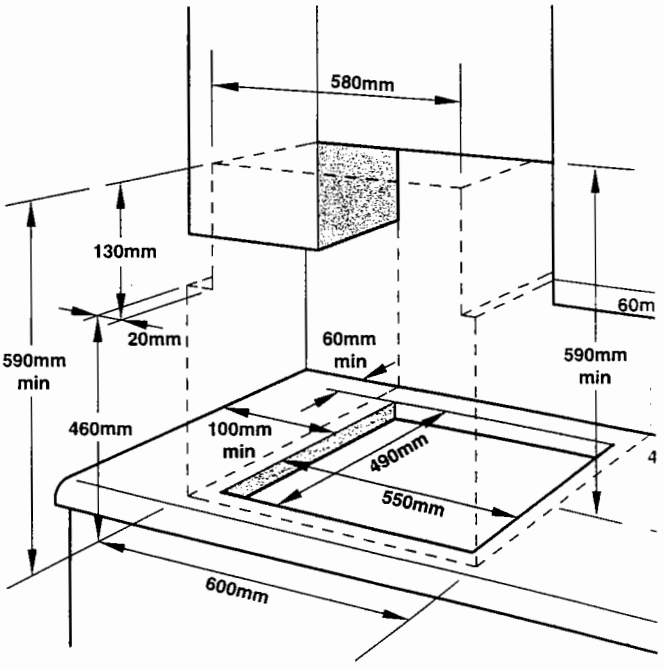
Your brand new hob is produced to stringent EEC regulations. It should be positioned at least 100mm away from side cabinets and 50mm from the back wall, which should be covered with a non combustible material (tiles are ideal). Wall mounted cupboards should be at least 590mm above the hob and the worktop should be at least 600mm wide and 30mm thick. Please refer to the dimensions opposite when fitting.

The room should have good light and ventilation but be free from draughts. Extractors or cooker hoods should only be fitted above the hob in accordance with the manufacturers instructions.

Your engineer may want to study the dimensions and installation requirements relevant to your hob before proceeding with the installation, so keep it handy for reference.

Please Note: This hob is intended tc built into a domestic kitchen for cooking of household food, it MUST N be used as a room heating device.

HOB AND UNIT DIMENSIONS



– – – – – – – ZONE TO BE KEPT CLEAR OF COMBUSTIBLE MAT

* LIGHT PELMET IF FITTED

Fitting Your Hob into a Worktop

1 Cut a hole in the worktop which is 550mm wide and 490mm deep (front to back).
2 Unpack the hob and turn it over. Remove the four nuts and washers which hold on the base (keep these in a safe place) and remove the base.
3 With the inlet hole for the electric cable positioned in the back R.H. corner, fix the base into the cut out using the screws provided.
4 The base should be positioned centrally in the cut out and there should be at least one screw in each side.
5 Position the hob near the base and make the necessary electrical connections (see page 5 for 'Electrical Connections').

Note: Sufficient length of cable should be allowed to remove the hob for servicing. Ensure that this extra cable is routed away from the underside of the hob and is not trapped during installation.

6 Lower the hob onto the base and locate the four studs through the four holes. Be careful not to trap the electrical cable.
7 Lift the hob slightly and position the sealing tape under all four sides.
8 Refit and tighten the four fixing nuts and washers which secure the hob to the base. It is essential for the earth continuity of the hob that these nuts and washers are fitted.

DO NOT OVER TIGHTEN as this may damage the hob top. Trim off any excess sealing tape with a sharp knife.

Installation Requirements

Gas Hob

- This is a Class 3 Appliance intended to be built into a worktop.
- All gas appliances must, by Law, be installed or serviced by a competent person. We recommend that you use a CORGI registered installer.
- Service or repairs should always be carried out by factory trained personnel.
- Gas appliances must meet the essential requirements of the Gas Appliance Directive (90/396/EEC) for use in GB/IE market.
- The installation must comply with Gas Safety (Installation and Use) Regulations and the following British Standards - BS6891:1988, BS6172:1990, BS5440:Part 2:1989.
- Before you start, check your hob is suitable for the gas supply in your house (Natural Gas or LPG). This is clearly marked on the base of the appliance.
- Your kitchen must be adequately ventilated (see the section 'Ventilation Requirements).
- The electrical supply must be a 230V-50Hz.
  Ensure that the supply is switched off before connection.
- Gas connections to be made by rigid pipe.
- **A gas tap must be fitted near to the appliance to enable the user to isolate the appliance from the hob gas supply.**

Note: LPG appliances must not be installed in a room below ground level or a basement.

Electric Hob

- For your own safety please ensure that the hob is installed by a competent person.

  We recommend that you use a N.I.C.E.I.C. registered installer.

- This hob complies with Electrical Equipment (Safety) Regulations 1994. EN60335-1-1995; EN60335-2-6-1991 for use in UK/France.

- The installation must comply with the current IEE regulations.

- The electrical supply must be 230V-50Hz, 30amps.

  Ensure that the supply is switched off before connection.

Ventilation Requirements

Natural Gas/LPG

As specified in BS5440: Part 2 :1989

- Rooms with a volume of less than 5r will require a minimum permanent ventilation of **100cm²**.
- Rooms with a volume of between 5r and 10m³ will require minimum permanent ventilation of **50cm²** unle the room or internal space containin the appliance has a door which oper directly to the outside.
- Rooms with volumes in excess of 11 will not require any permanent ventilation.
- All rooms or internal spaces containi the appliance will require an openabl window or equivalent.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window for more effective ventilation increasing the level of mechanical ventilation where present.

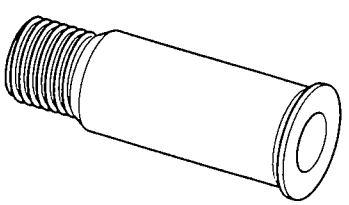
Gas Connections

After following the instructions 'Fitting Your Hob in a Worktop' connect the gas supply.

1 The connection is made by rigid pipe to the R1/4 (1/4 inch BSP Taper) appliance gas connection BS21:1973

Warning: Check that there are no leaks using leak detection fluid and suitable pressure drop equipment. NEVER USE A NAKED FLAME.

2 Check your supply pressure by removing the burner jet from one of the medium sized burners and screw in the pressure test adaptor using a phillips screw driver.



Pressure Test Adaptor

3 Connect the test equipment to the pressure test adaptor and turn on all f burners (ignite the other three).

The pressures should be as follows:

Countries of Distribution	Gas Type		Pressure	(F
GB/Fr	Natural Gas	G20	20mbar	
FR	Natural Gas	G25	25mbar	
GB/IE/FR	Butane	G30	28mbar	
GB/IE/FR	Propane	G31	37mbar	

LPG Models g/h 553, Kw 6.9

4 Remove the pressure test adaptor, replace the jet and check for leaks.

Note: Keep the pressure test adap and these instructions with your gas me for future use.

Electrical Connections

Electric Hob

- We strongly recommend that your appliance is connected by a qualified electrician who is a member of N.I.C.E.I.C. who will comply with the I.E.E. and any local regulations. Inform your installer that this is a TYPE X APPLIANCE.

- Your appliance must be connected to fixed wiring via double pole switched outlet, i.e one in which both the live and the neutral supplies are switched and disconnected at the same time with a contact separation of at least 3mm, complying with BS3676:Part 1 1989, with or without a pilot lamp and a twin and earth cable of 6mm cross-sectional area conforming to BS6004.

- If this switch is directly behind the hob it should be at least 463mm above it and the supply cable must be protected from the heat.

Gas Hob

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

Your gas hob must be connected to a 230V-50Hz double pole switched spur i.e. one in which both the live and the neutral supplies are switched and disconnected at the same time, with a contact separation of at least 3mm, fitted with a 3 amp fuse complying with BS1363 Part 4.

If this switch is directly behind the hob it should be at least 463mm above it and the supply cables must be protected from the heat.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your fused spur, proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter 'E' or by the Earth symbol ⏚ or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured red.
- Switch terminations labelled 'SUPPLY' are for the connection of the internal house wiring and the terminations labelled 'LOAD' are for connection to the appliance.
- Should the mains cable become damaged it MUST be replaced by the manufacturers approved part.

WARNING : THIS APPLIANCE MUST BE EARTHED

Operating Your Gas Hob

Fit the burner parts to the hob, rotating each part until they fit into each other.

Fit the two pan supports and turn on the gas and electricity supply.

1 Turn on one burner by pressing the control knob down and turning anti-clockwise to the simmer position (small flame symbol). At the same time press and hold the spark button until the burner lights.
2 Adjust the flame to the height required.
3 Repeat with the remaining three burners.
1 To turn 'off', turn the control knob to the 'off' ● position.
2 The control knob will spring up and lock off the gas supply.

The control panel is marked to show which control knob operates each burner.
Note: The burners are suitable for cooking vessels from 100mm to 200mm in diameter and these must always be placed centrally over the burner.

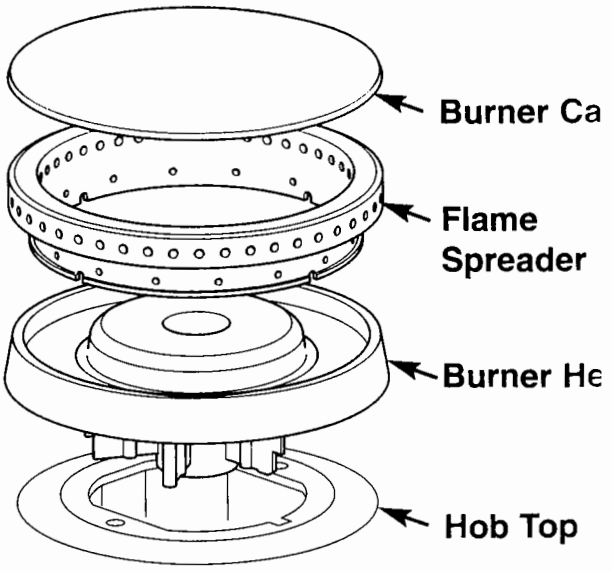


Plate	No.	Natural Gas	LPG	Position
Standard Burners	2 off	1.7kw 1.7kw	1.6kw 1.6kw	Back Left Front Righ
Simmer Burner	1 off	1.04kw	0.9kw	Back Righ
High Speed Burner	1 off	2.9kw	2.8kw	Front Left

Operating Your Electric Hob

Switch on each plate for a few minutes, this will burn off the protective coat and some smoke and will smell for a while, this is quite normal. Check that all the plates are working correctly.

The control panel is marked to show which control knob operates which plate. The control knobs are also marked 0 to 6. The 0 is the 'off' position and 6 is maximum power, the other numbers in between are varying degrees of heat. To switch 'on' turn the control knob clockwise to the desired setting.

To switch 'off' turn anti-clockwise to the 'off' 0 position.

Suggested Pan Sensor Setting Table

1-4 Delicate dishes which must not boil, melting chocolate, keeping food warm.
5- Boiling water e.g. for vegetables.
5-7 Steaming and simmering
7-9 Low temperature for frying and baking.
10-12 High temperature frying or cookir large quantities of food.

Note: These settings may vary accordi to the type and conditions of pans used The orange 'power on' light will sh when any plates are on. Use only f bottomed pans.

Hot Plate	Power Output	Plate Size	Positio
Large Rapid	2.0kW	18cm	Front Le
Small Rapid	1.5kW	14.5cm	Front Ri
Large Standard	1.5kW	18cm	Back Ri
Small Standard	1.0kW	14.5cm	Back Le

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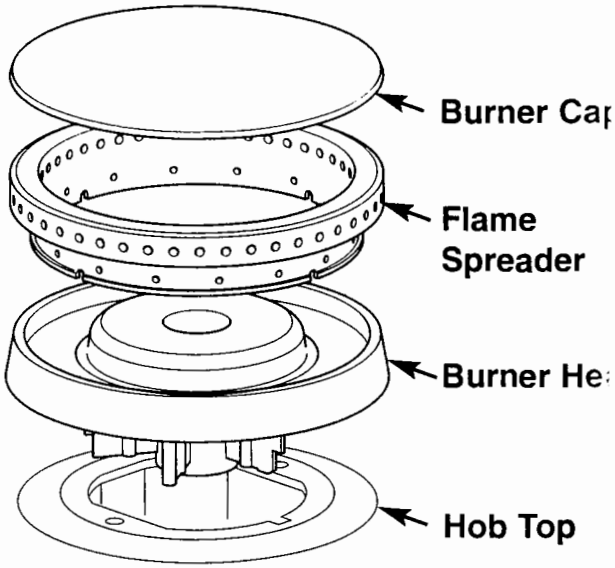

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Small Standard	1.0kW	14.5cm	Back Lef

Procedure when Reporting a Fault

Even if your hob is outside its guarantee period, service or repairs should always be carried out by factory trained personnel.

If having followed the advice in the 'Not Working Properly ?' section your hob is still not working, please call our **Service Centre** with the following information.

- Your name, address and post code.
- Your telephone number (home and business if appropriate).
- The make and model number of your appliance.
- A brief summary of the problem.

SERVICE CENTRE
Telephone Number

08457 - 959722

Open Monday-Friday between 8.30am and 6.00pm
Saturday between 9.00am and 4.00pm.

12 Months Guarantee

GUARANTEE CONDITIONS

(a) Any claim during the period of the guarantee MUST BE ACCOMPANIED WITH THE RECEIPT relating to the original purchase.
(b) The unit must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
(c) The guarantee does not cover accidental damage, misuse or alterations which are likely to affect the units.
(d) The guarantee is invalid if the unit is tampered with, or repaired by any unauthorised person.
(e) The guarantee in no way affects your statutory rights.
(f) Mainland U.K. only.