



MAKE A STATEMENT

USER GUIDE



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To contact Stoves about your appliance, please call:



Customer Care Helpline
0344 815 3740

In case of difficulty within the UK



Warranty Registration
0800 952 1065

*Please call our Customer Care team for extended warranty



Spares Store
0344 815 3745



To register your appliance online:
www.stoves.co.uk



To contact us by email:
gdhainfo@gdha.com



To register your appliance by mail:
Please complete the warranty card and return to the address supplied



Alternatively general, spares and service information is available from our website at: **www.stoves.co.uk**

Calls are charged at the basic rate, please check with your telephone service provider for exact charges

Your new appliance comes with our **12-month guarantee**, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above. In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

INTRODUCTION

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

European Directives

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.



This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

Disposal of Packaging Material

The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

UK ONLY GAS WARNING:

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch.
Call the Gas Emergency Help line at **0800 111999**

SAFETY

WARNING

- If the hob surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised. 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 the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or the hob, since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner on any cooking range, hobs and oven appliances.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- 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 the flame with a lid or damp cloth.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use 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 hob guards can cause accidents.
- Do not place articles on or against the appliance.
- Servicing should be carried out only by authorised personnel.

- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Although every care has been taken to ensure this appliance has no sharp edges. We recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.
- This appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.
- Connection should be made with a suitable flexible cable with a minimum temperature rating of 70°C.

CAUTION

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- This appliance must not be installed behind a decorative door in order to avoid overheating.

- **Fire Safety Advice**

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 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.

- **Other Safety Advice**

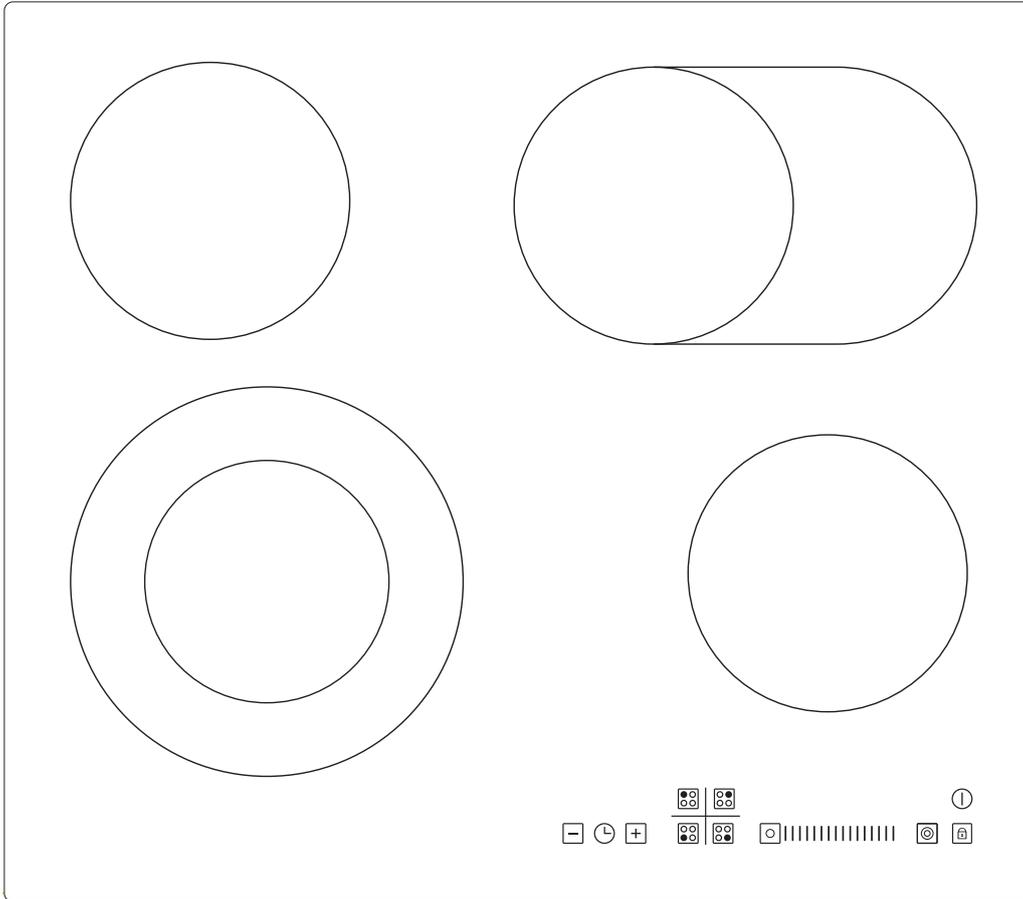
- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance.
- This appliance must be earthed.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently.
- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact the national gas emergency service on 0800 111 999.

USING YOUR APPLIANCE

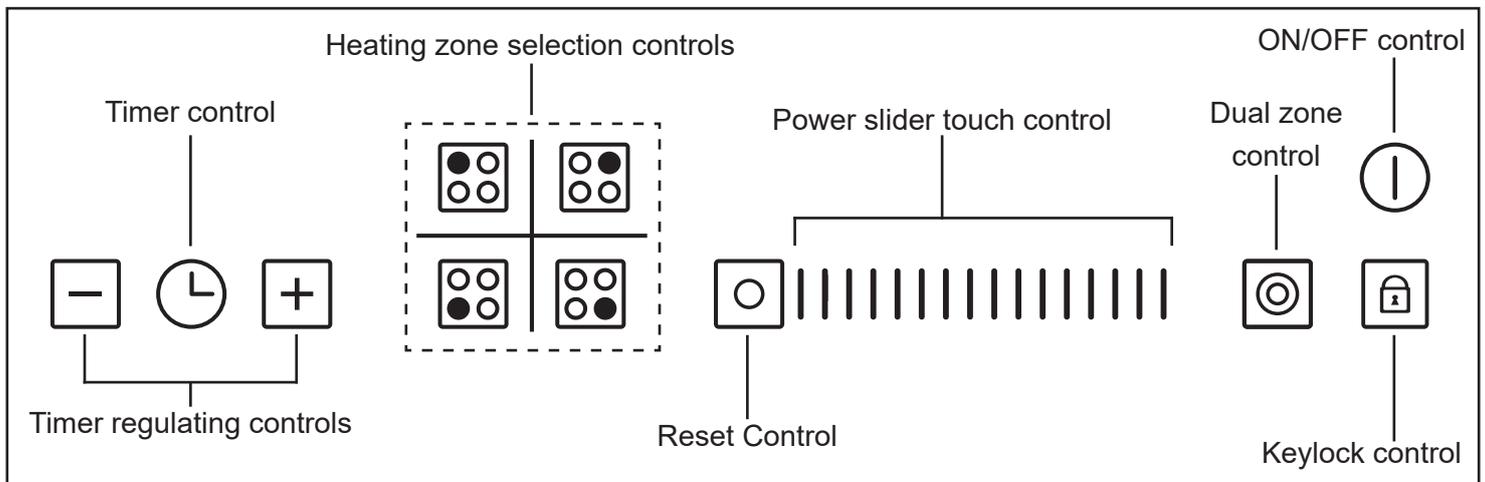
Getting to know your product

Note: Your appliance layout may differ depending on the model.

Control Panel



Hob functions

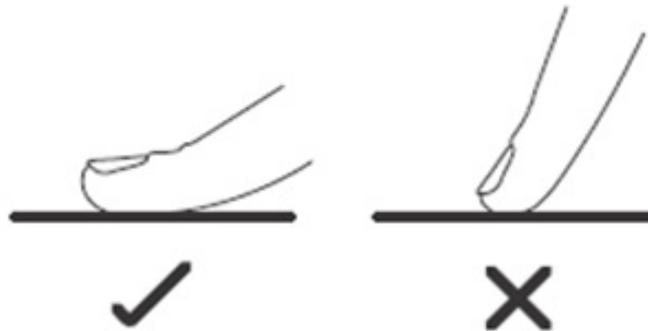


Before using the Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your ceramic hob.

Touch controls

Use the flat of your finger, not the tip. The controls respond to touch, so you don't need to apply any pressure. The touch control keys take approximately 1 second to respond to your touch. Always ensure the touch control area is clean, dry and free from any objects (e.g. utensils, tea towels and cloths), spillages, water and no strong lights shining on the hob controls when turning the hob on as it may make the controls difficult to operate. A beeping sound will be activated and will keep on beeping every 10 seconds, to attract your attention, please remove any objects and clean the area as appropriate.

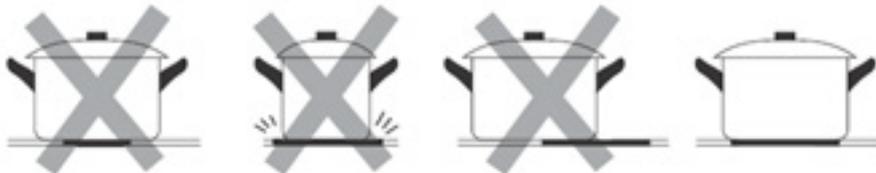


Choosing the right Cookware

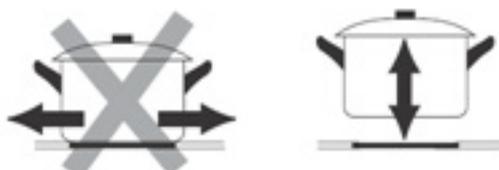
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



Start cooking

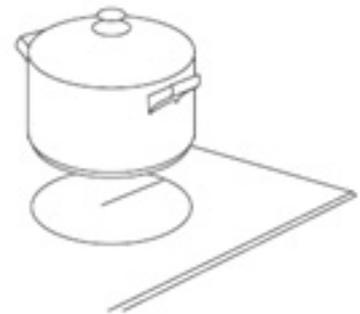
After switching the hob on, the buzzer will beep once. All the indicator lights, light up for a second and go out, to indicate that the ceramic hob is now in standby mode.

1. Touch the On/Off control key. All the indicators show “-”

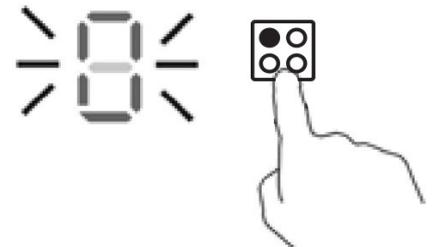


2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the bottom of the cooking zone are clean and dry.

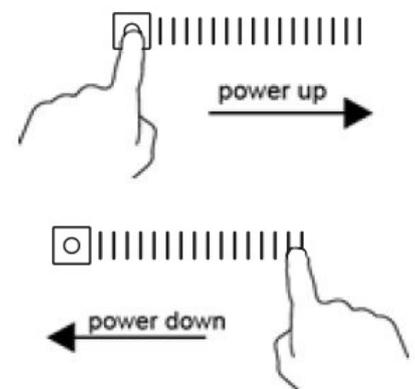


3. Touch the relevant heating zone selection control for the zone you wish to use. The indicator next to the relevant heating zone will flash ‘0’.



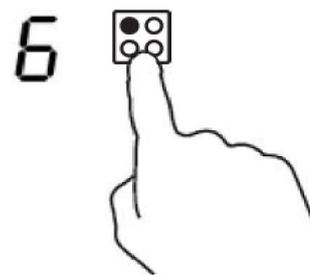
4. Adjust heat setting by touching the slider control.

- If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time by touching the relevant heating zone control and then using the slider control.
- You can modify the power level from 0 to 9 by the slide control.

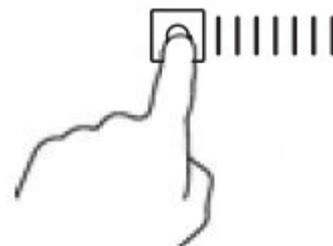


Finish cooking

Touch the relevant heating zone selection control.



Turn the cooking zone off by touching the slider to . Make sure that the heating zone control display shows 0.

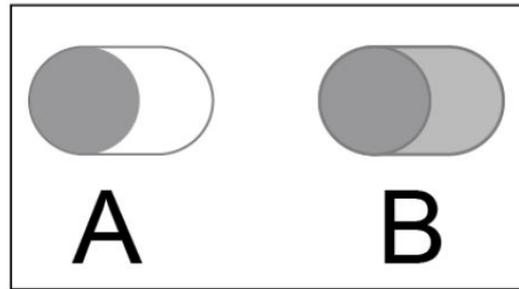
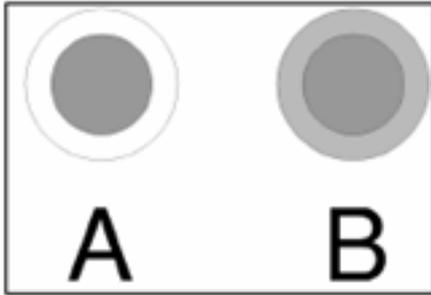


Turn the whole cooktop off by touching the On/Off control key.

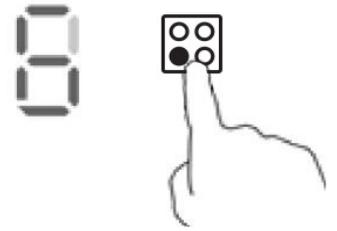


Using the Dual zone function

- The function only works in bottom left and top right cooking zones:
- The dual cooking zone has two cooking areas that you can use a central section and an outer section. You can use the central section (A) independently or both sections (B) at once.



1. Touch the relevant heating zone selection key, and select a power level using the slider.



2. While the power level indicator is flashing, touch the dual zone control key.



3. After 5 seconds, the power level indicator stops flashing and both the inner and outer parts of the cooking zone start to heat up. The selected power level shows alternating with “=”.



Deactivate the Dual zone function

1. Touch the heating zone selection control for the required cooking zone. While the power level indicator is flashing, touch the dual zone control key. Only the inner part of the cooking zone will continue to heat up, and the relevant cooking zone indicator will show the relevant power level.

Note:

- A power level from 1 to 9 can be selected.
- You can only activate the outer part of the double zone after you have first set a power level on the inner part.

Locking and unlocking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the On/Off control are disabled.

To lock

1. Touch the keylock control key. The timer display will show “LO”.

To unlock

1. Touch the keylock control key until “LO” disappears from the timer display.

When the keylock function is active, all of the controls are disabled except for the on/off key, so that you can switch the hob off. If you do switch the hob off in this situation, when switching the hob back on you must first touch and hold the lock key for a few seconds until ‘LO’ disappears from the timer display, before you can use the hob controls normally.

Timer control

You can use the timer in two different ways:

1. You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time has elapsed.
2. You can also set it to turn one or more cooking zones off after the set time has elapsed. Refer to Setting the timer to turn more than one cooking zone off automatically.

A maximum duration time of 99 minutes can be set.

Using the Timer as a Minute Minder

If you are not selecting any cooking zone

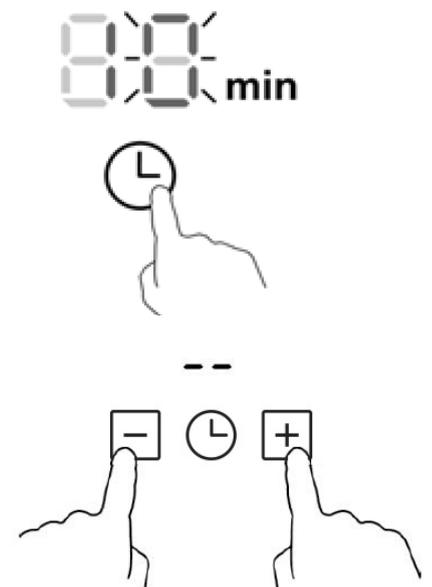
1. Make sure the hob is turned on.

Note: you can use the minute minder even if you’re not selecting any cooking zone.

2. Touch the timer control, the timer indicator will show “10” and will flash.
3. While the ‘10’ is flashing, use the plus and/or minus keys to set the required minute minder duration time (up to a maximum of 99 minutes).

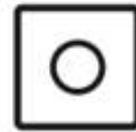
Note: A short press of the plus or minus key will increase/decrease the time by 1 minute at a time. A long press of the plus or minus key will increase/decrease the time by 10 minutes at a time.

A few seconds after the last touch of the plus or minus key, the minute minder duration time is accepted and starts to count down.



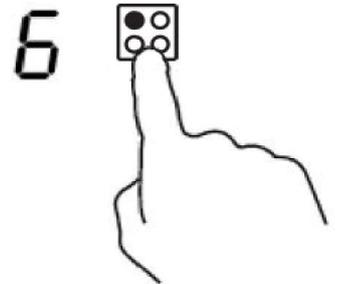
4. Touch the reset control to silence the alarm.

Note: The minute minder does not switch any of the heating zones off automatically, and so any heating zones in use will continue to heat up until switched off manually.



Setting the timer to turn one or more cooking zones off automatically

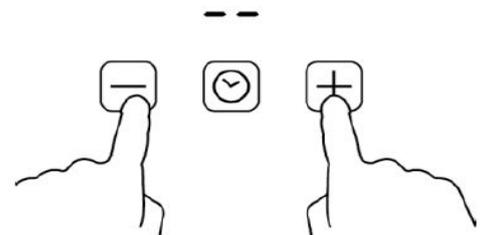
1. First touch the heating zone selection control to select the relevant zone and use the power slider to select the required power level. Then touch the relevant heating zone selection control again so that the power level indicator for that zone flashes, to show that zone is currently selected.



2. While the power level indicator is flashing, touch the timer key. The timer display will default to "10" flashing.

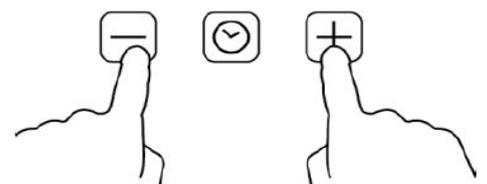


3. While the '10' is flashing, use the plus and/or minus keys to set the required cooking duration time (up to a maximum of 99 minutes).



Note: A short press of the plus or minus key will increase/decrease the time by 1 minute at a time. A long press of the plus or minus key will increase/decrease the time by 10 minutes at a time.

A few seconds after the last touch of the plus or minus key, the cooking duration time is accepted and starts to count down. A flashing dot shows next to the power level indicator to indicate that the heating zone is being controlled by the timer



4. To change or cancel the cooking duration time, please follow the below instructions:

To modify:

1. Select the relevant heating zone by touching the relevant zone selection control key.
2. While the current power level figure is flashing, touch the timer key.
3. The timer display shows the current time remaining flashing.
4. While the current time remaining figure is flashing, use the plus and/or minus keys to set the required cooking duration time (up to a maximum of 99 minutes).

Note: A short press of the plus or minus key will increase/decrease the time by 1 minute at a time. A long press of the plus or minus key will increase/decrease the time by 10 minutes at a time.



A few seconds after the last touch of the plus or minus key, the amended cooking duration time is accepted and starts to count down.



To cancel:

- Select the relevant heating zone by touching the relevant zone selection control key. While the current power level figure is flashing, touch the timer key. The timer display shows the current time remaining flashing. While the current time remaining figure is flashing, touch the plus and minus keys together until the timer display shows '00'. The flashing dot next to the power level indicator goes out, to indicate that the timer function has been cancelled.

Note: The heating zone will continue to heat and would need to be switched off manually.

5. A few seconds after the last touch of the plus or minus keys, the cooking duration time is accepted and starts to count down.

If you wish to control more than one zone with the timer, then please repeat the above steps for each of the cooking zones that you wish to turn off automatically.



When the cooking duration time has elapsed, the relevant cooking zone will be switched off automatically.

Setting the timer to turn more than one cooking zone off automatically

Follow the steps above to programme the timer to switch more than one zone off automatically or to change or cancel the cooking duration time.

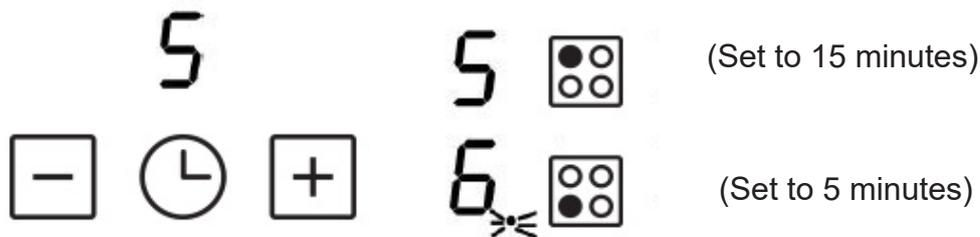
- When the timer is controlling more than one zone simultaneously, the timer display will always show the time remaining for the zone which is due to finish first.

Note: In this example, the front-left zone (set to power level 6) is due to finish first, so the timer display shows the 5 minutes remaining for the front-left zone. The red dot flashes next to the power level indicator for the front-left zone, to show that the timer display is currently showing the time remaining for that zone.

- A steady dot next to the power indicator means that zone is being controlled by the timer, but the timer display is not currently showing the time remaining for that particular zone.

To see the time remaining for any particular zone, select the relevant heating zone by touching the relevant zone selection control key.

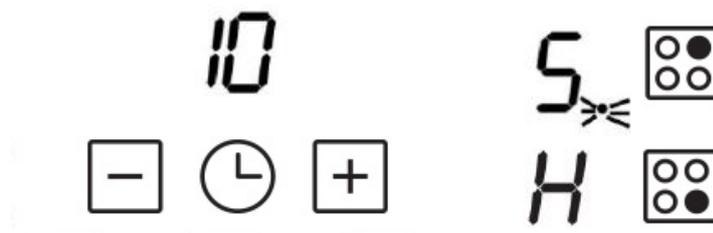
The time remaining for that zone will be briefly displayed in the timer display



- When the cooking time has elapsed, the relevant cooking zone is switched off automatically.

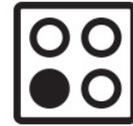
The 'H' indicator shows in the power level display for the relevant cooking zone to indicate that it is still hot.

Note: In this example, the cooking duration time has run down on the front-right zone, so the timer has turned this zone off. The power level display shows 'H' to indicate that the surface of the glass is still hot. The back-right zone (set to power level 5) still has 10 minutes to run, so the timer display changes to show 10 minutes remaining. The red dot flashes next to the power level indicator for the back-right zone, to show that the timer display is currently showing the time remaining for that zone.



Over-Temperature Protection

A temperature sensor measures the temperature underneath the glass. If an excessively high temperature is observed, then the heating elements will be switched off automatically.



Residual Heat Warning

“H” will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

Note: Please be aware that the glass surface may still be warm for a while, even after the ‘H’ indicator has disappeared.

Default working times

Another safety feature of the hob is automatic shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the Ceramic hob to find the settings that best suit you.

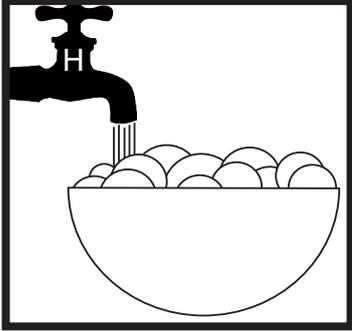
Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• Delicate warming for small amounts of food.• Melting chocolate, butter, and foods that burn quickly• Gentle simmering• Slow warming
3 - 4	<ul style="list-style-type: none">• Reheating• Rapid simmering• Cooking rice
5 - 6	<ul style="list-style-type: none">• Pancakes
7 - 8	<ul style="list-style-type: none">• Sautéing• Cooking pasta
9	<ul style="list-style-type: none">• Stir-frying• Searing• Bringing soup to the boil• Boiling water

CLEANING YOUR APPLIANCE

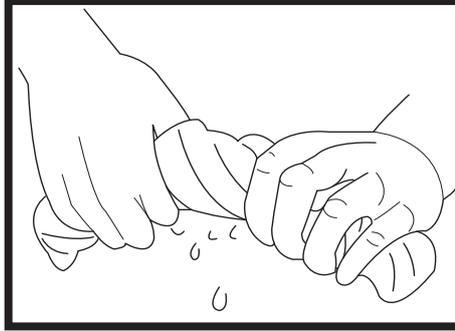
Dos

Note: Always switch off your appliance and allow it to cool down before you clean any part of it.

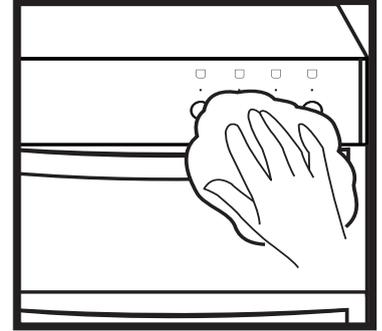
Note: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



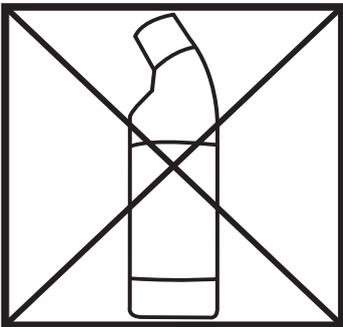
- Clean, wrung out cloth



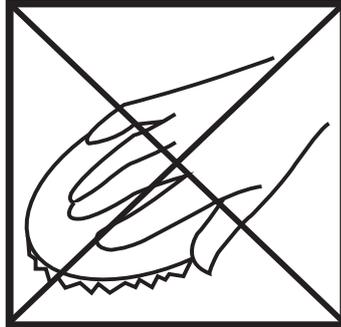
- Wipe with damp cloth
- Dry with a soft cloth

Tips: Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

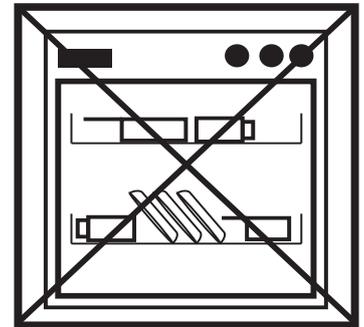
Don'ts



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



Do not place in the dishwasher:

- Cast iron griddle
- Pan supports
- Burner caps and skirts

IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT ITS PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.

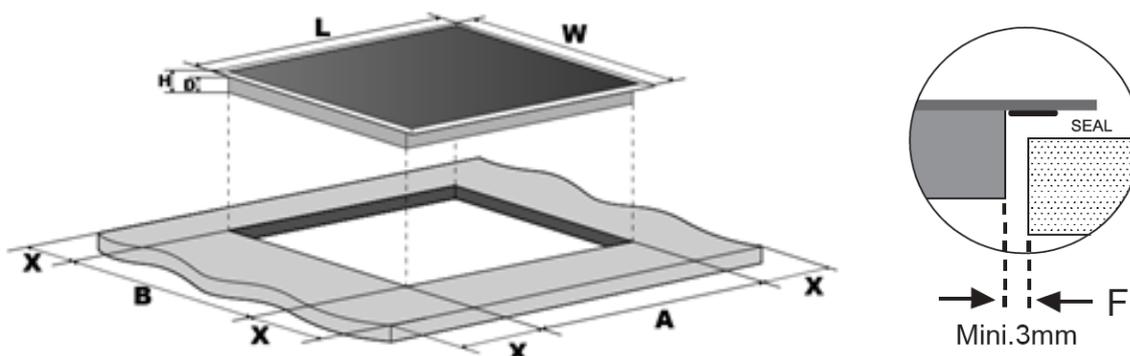
We offer a great range of cleaning products and accessories for your appliance.
To shop, please visit www.gdhaonline.co.uk

Installation

Preparing the worktop cut out

Cut out the work surface according to the sizes shown in the drawing.

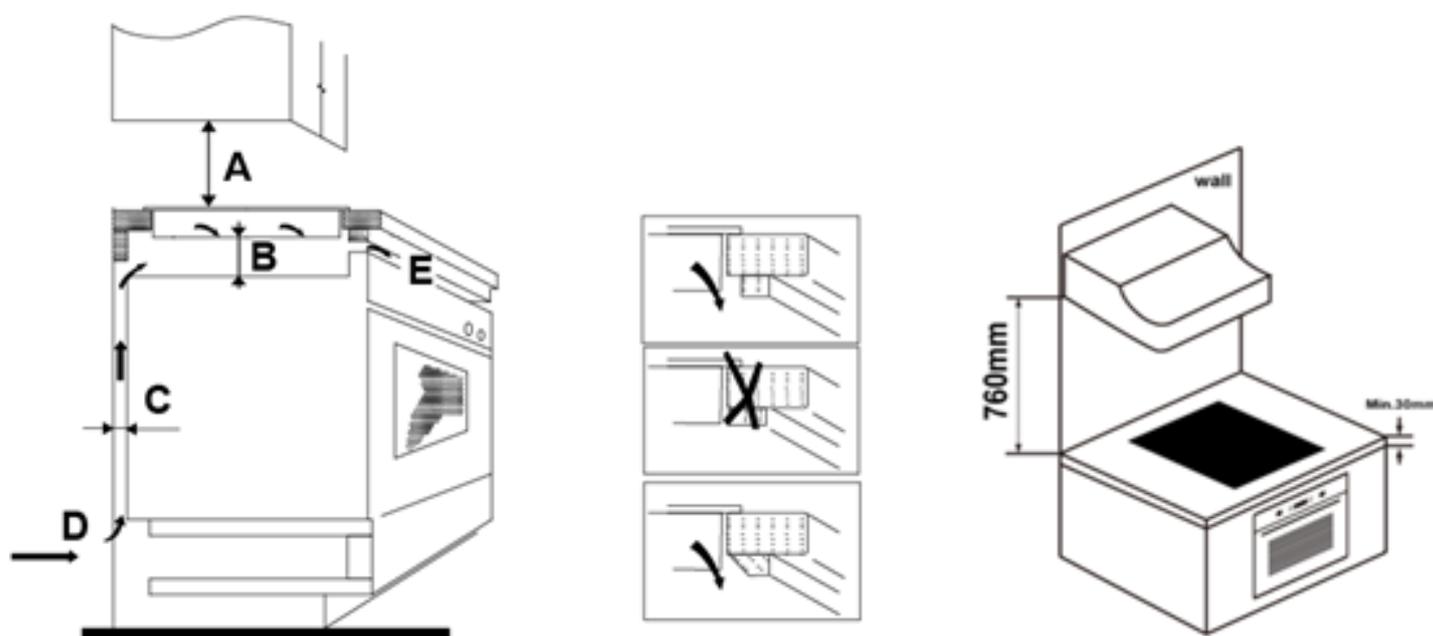
For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless sealed) to avoid the risk of electric shock and deformation of the worktop or adjacent cabinetry caused by heat given off by the hob.



L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	F(mm)
590	520	55	51	561+3 -0	491+3 -0	50 mini	3 mini

Make sure that the hob is well-ventilated, and that the air inlet and outlet underneath the hob are not blocked. Ensure that the hob has not been damaged in any way. Do not install a damaged appliance.

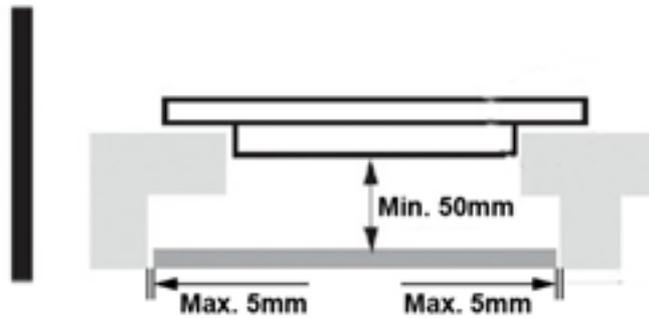
Note: The recommended distance between the hotplate and the cupboard or cooker hood above the hotplate should be at least 760mm. If the manufacturer of the cooker hood quotes a different clearance figure, use the larger of the two figures.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

WARNING: Ensuring Adequate Ventilation

Make sure the ceramic hob is well ventilated and that air inlet and outlet are not blocked. In order to prevent accidental touch of the hot base of the appliance or the risk of electric shock, insert a wooden isolation plate at least 50mm beneath the base of the hob, unless an oven is installed directly below the hob.



WARNING: There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop or isolation plate when you put the hob into position.

WARNING:

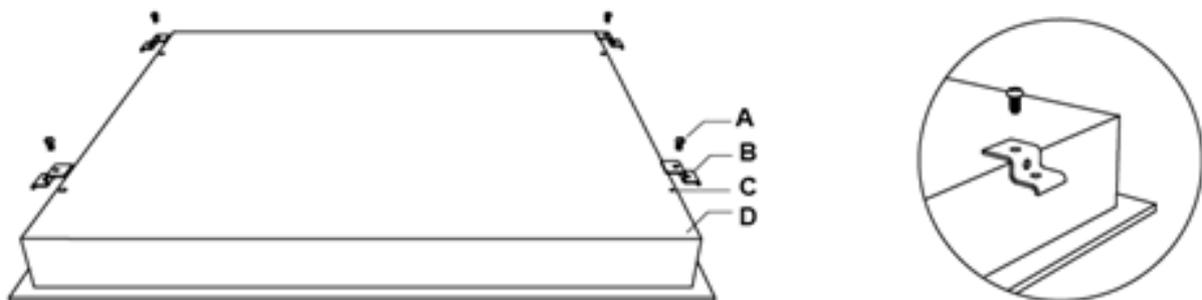
- Any adhesives used in the construction of the worktop or cabinetry must be able to withstand temperatures of 150°C to prevent panels becoming unglued.
- The rear wall, adjacent and surrounding surfaces must be able to withstand a temperature of 90°C.

Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging).

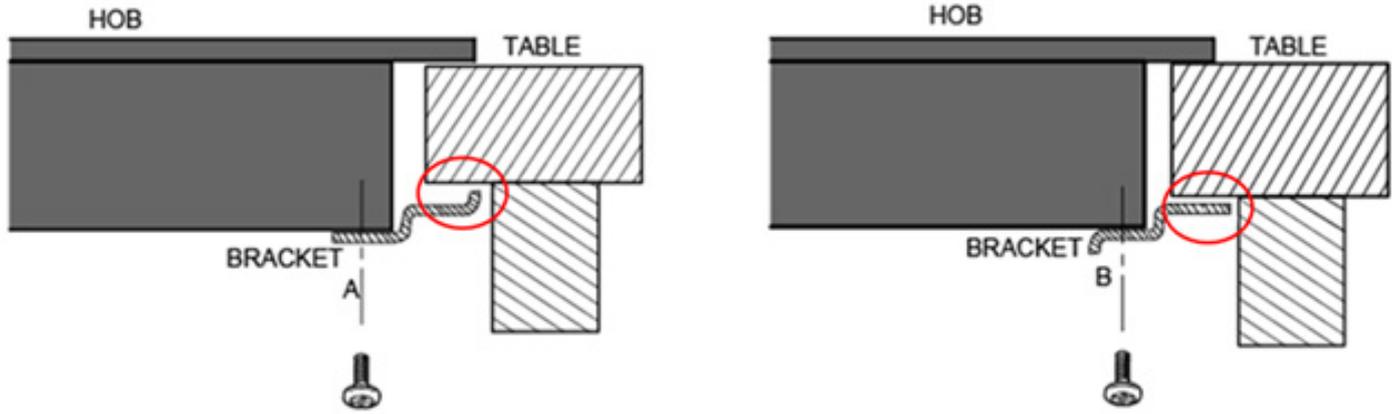
Fix the hob on the work surface by screwing four brackets on the bottom of hob (see picture), before installation after placing the appliance in the worktop cutout.

Locate the 4 screw holes (C) on the base of the appliance (D). Attach the 4 retaining brackets (B) to the base of the appliance (D) using the 4 screws (A), after connecting the connection cable and placing the appliance into the worktop cut out.



A	B	C	D
Screw	Bracket	Screw hole	Base

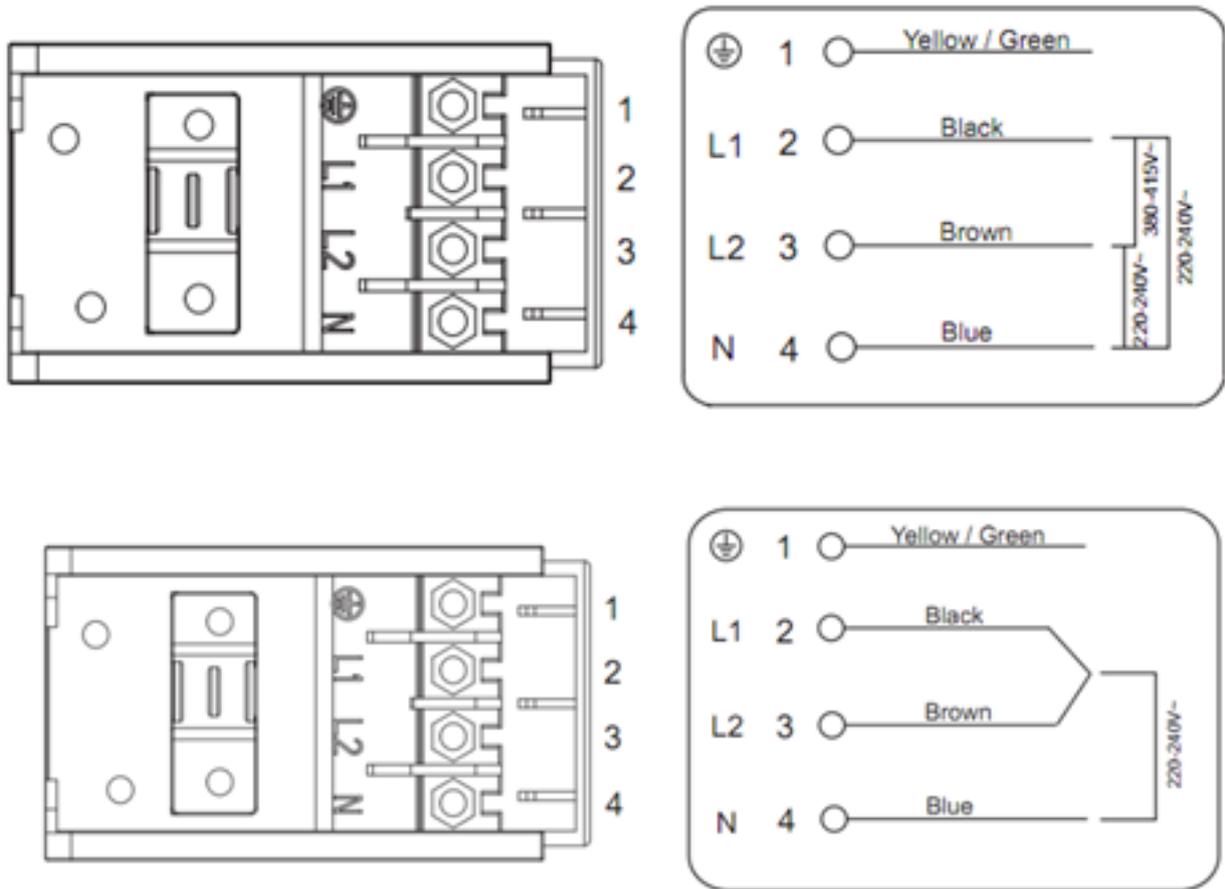
Adjust the bracket orientation to suit different worktop thickness.



Ensure that there is a small gap between the installation brackets and the underside of the worktop to allow space for heat expansion - see the above.

Connecting the hob to the mains power supply

WARNING: This appliance must be earthed.



1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.

WARNING: The bottom surface and the power cord of the hob must not be accessible after installation.

This appliance comes with the power cable supplied (1.2m 4 core 2.5mm²).

Connecting the hob to the mains power supply

Warning: Ensure that the power rating of the appliance is compatible with a 25Amp supply before connecting to the electricity supply. Check with an electrician whether the domestic wiring system is suitable without alterations.

Should the mains lead of the appliance ever require replacing, we recommend that this is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Please keep this handbook for future reference, or for anyone else
who may use the appliance.

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TECHNICAL DATA

Hob Details

Cooking hob	602SCTC
Cooking Zones	4 Zones
Product Size D x W x H (mm)	520 x 590 x 55
Building-in Dimensions A x B (mm)	561 x 491
Supply Voltage	220-240V~ 50Hz or 60Hz
Installed Electric Power (kW)	6.0 - 7.2

Individual Cook Zones (kW)	Normal Power/Boost Power (kW)
LHF	1.0 / 2.2
LHR	1.2
RHR	1.1 / 2.0
RHF	1.2

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.