

RMB60HPECGL/ Ceramic Hob

User Guide

&

Installation & Service Instructions



U110604-06

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1. Before You Start...

Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start.

Personal Safety

This appliance is for cooking purposes only. It must not be used for other purposes, for example heating a room. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.

This cooker must be installed in accordance with the relevant instructions in this booklet and with the national and local regulations as well as the local gas and electricity supply companies' requirements.

- 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.
- Children **less** than 8 years of age should be kept away unless continuously supervised. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.
- The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements.
- A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.
- At the risk of fire **DO NOT** store items on the cooking surfaces.
- To avoid overheating, **DO NOT** install the cooker behind a decorative door.
- Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.
- **DO NOT** use a steam cleaner on your cooker.
- Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from the cooker.
- **DO NOT** spray aerosols in the vicinity of the cooker while it is on.

Electrical Connection Safety

⚠ A qualified service engineer should service the cooker and only approved spare parts should be used.

Read the instructions before installing or using this appliance.

- This appliance is heavy so take care when moving it.
- The cooker may be installed in a kitchen/kitchen diner but **NOT** in a room containing a bath or shower.
- This cooker must be earthed.
- This cooker **MUST NOT** be connected to an ordinary domestic power point.
- It is normal for the hob control display to flash for about 2 seconds during first power setting. Set the clock to make sure that the oven is functional – see the relevant section in this manual.
- The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.
- Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.
- **DO NOT** install the appliance on a platform.
- **DO NOT** manouvre the cooker while it is plugged into the electricity supply.
- Before electrical reconnection, check that the appliance is electrically safe.

Gas Connection Safety

- This cooker is a Class 2 Subclass 1 appliance.
- This appliance can be converted for use on another gas.
- Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.
- DO NOT use reconditioned or unauthorised gas controls.
- Disconnect from the electricity and gas supply before servicing.
- When servicing or replacing gas-carrying components disconnect from the gas supply before starting operation. Check the appliance is gas sound after completion.
- Make sure that the gas supply is turned on and that the cooker is wired in and switched on.
- In your own interest and that of safety, it is law that all gas appliances be installed by a qualified person(s).
- An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

If You Smell Gas

- **DO NOT** turn electric switches on or off
- **DO NOT** smoke
- **DO NOT** use naked flames
- Turn off the gas at the meter or cylinder
- Open doors and windows to get rid of the gas
- Keep people away from the area affected
- Call your gas supplier

Peculiar Smells

When you first use your cooker it may give off an odour. This should stop after use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to 200°C and run for at least an hour.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back and the grill door open.

Make sure the room is well ventilated to the outside air (see 'Ventilation' below). People with respiratory or allergy problems should vacate the area for this brief period.

Ventilation

The use of a cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cookerhood that vents outside. If you have several hotplates/burners on, or use the cooker for a long time, open a window or turn on an extractor fan

Maintenance

- It is recommended that this appliance is serviced annually.
- **DO NOT** use cooking vessels on the hotplate that overlap the edges.
- Unless specified otherwise in this guide, always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work.
- **DO NOT** use the control knobs to manoeuvre the cooker.
- **NEVER** operate the cooker with wet hands.
- **DO NOT** use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.
- **DO NOT** use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.
- **NEVER** heat unopened food containers. Pressure build up may make the containers burst and cause injury.
- **DO NOT** use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.
- **NEVER** leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat.
- **NEVER** try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures.
- **DO NOT** use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.
- **DO NOT** use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multi-purpose dry chemical or foam-type fire extinguisher.
- **DO NOT** modify this appliance. This appliance is not intended to be operated by means of external timer or separated remote-control system.
- If flammable materials are stored in the drawer, oven(s) or grill(s) it may explode and result in fire or property damage.

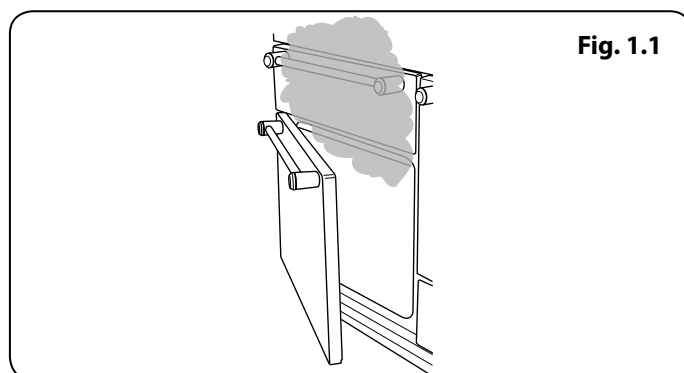


Fig. 1.1

Oven Care

- When the oven is not in use and before attempting to clean the cooker always be certain that the control knobs are in the **OFF** position.
- Use oven gloves to protect your hand from potential burns.
- Cooking high moisture content foods can create a 'steam burst' when the oven door is opened (**Fig. 1.1**). When opening the oven, stand well back and allow any steam to disperse.
- The inside door face is constructed with toughened safety glass. Take care **NOT** to scratch the surface when cleaning the glass panel.
- Accidental damage may cause the door glass panel to fracture.
- Keep oven vent ducts unobstructed.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- Make sure the shelves are pushed firmly to the back of the oven. **DO NOT** close the door against the oven shelves.
- **DO NOT** use aluminium foil to cover shelves, linings or the oven roof.
- When the oven is on, **DO NOT** leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.
- **DO NOT** use the timed oven if the adjoining oven is already warm.
- **DO NOT** place warm food in the oven to be timed.
- **DO NOT** use a timed oven that is already warm.
- Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface.

Hob Care

- **NEVER** allow anyone to climb or stand on the hob.
- **DO NOT** use the hob surface as a cutting board.
- **DO NOT** leave utensils, foodstuffs or combustible items on the hob when it is not in use (e.g. tea towels, frying pans containing oil).
- **DO NOT** place plastic or aluminium foil, or plastic containers on the hob.
- Always turn the control to the **OFF** position before removing a pan.
- Avoid heating an empty pan. Doing so may damage both the hob and pan.

Grill/Glide-out Grill™ Care

- When using the grill, make sure that the grill pan is in position and pushed fully in, otherwise the control knobs may become very hot.
- **DO NOT** leave the grill on for more than a few moments without the grill pan underneath it, otherwise the knobs may become hot.
- **NEVER** close the grill door when the grill is on.
- Accessible parts may be hot when the grill is in use. Young children should be kept away.

Warming Zone Care

- **NEVER** attempt to cook directly on the heating zone.
- **DO NOT** use the heating zone surface as a cutting board.
- **DO NOT** leave utensils, foodstuff or combustible items on the heating zone when it is not in use (e.g. tea towels, frying pans containing oil).
- **DO NOT** place plastic or aluminium foil, or plastic containers, on the heating zone.
- **DO NOT** leave the heating zone switched on unless being used for warming.
- **DO NOT** stand or rest heavy objects on the heating zone.

Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break (**Fig. 1.2**)

⚠ Should a crack appear in the surface, disconnect the cooker immediately from the supply and arrange for its repair.

Always LIFT pans off the heating zone. Sliding pans may cause marks and scratches (**Fig. 1.3**). Always turn the control to the 'OFF' position before removing a pan.

- **DO NOT** place anything between the base of the pan and the heating zone surface (e.g. asbestos mats, aluminium foil, wok cradle).
- Take care **NOT** to place metallic objects such as knives, forks, spoons and lids on the hob surface since they can get hot.
- The appliance is not intended to be operated by means of external timer or separated remote-control system.
- Avoid warming an empty pan. Doing so may damage both the heating zone and pan.

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for use on the heating zone; others may break because of the sudden change in temperature.

Cooling Fan

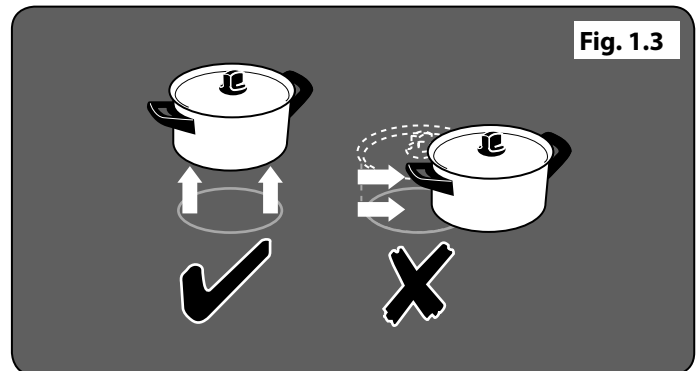
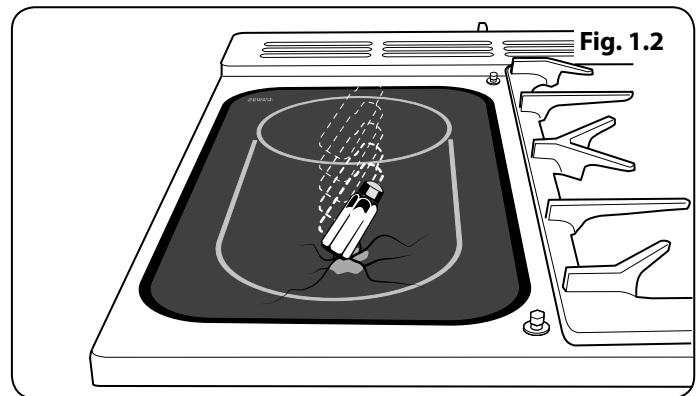
This appliance may have a cooling fan. When the grill or oven is in operation the fan will run to cool the fascia and control knobs.

Cooker Care

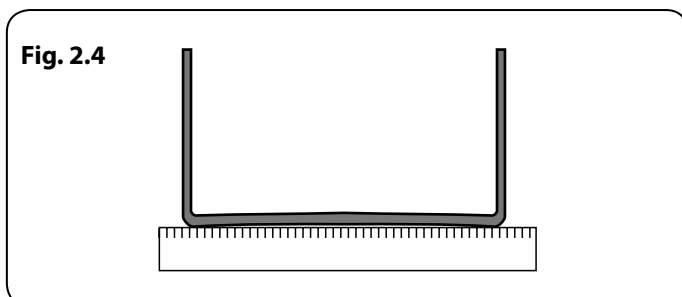
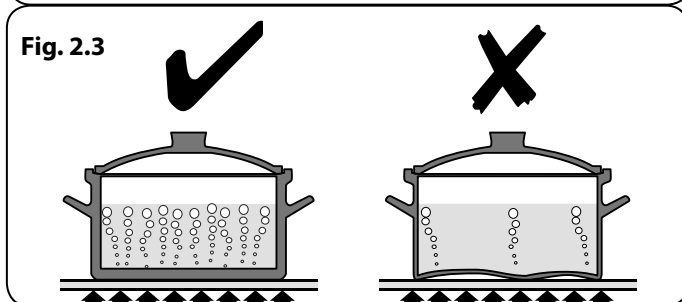
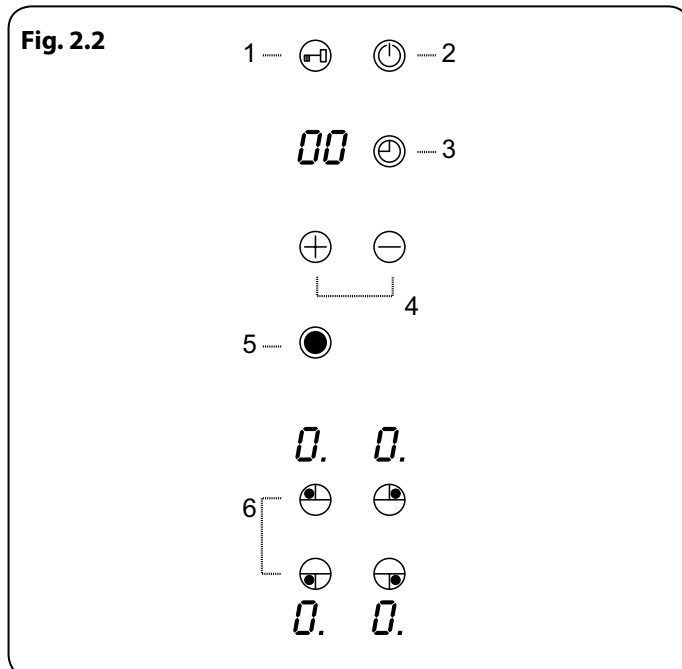
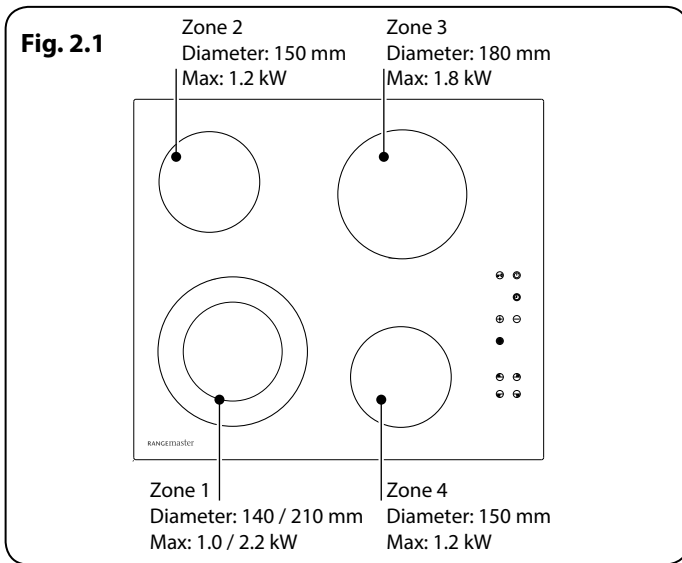
As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

Cleaning

- Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.
- In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.
- Clean only the parts listed in this guide.
- Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- **NEVER** use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.
- **DO NOT** mix different cleaning products – they may react together with hazardous results.
- All parts of the cooker can be cleaned with hot soapy water.
- Take care that no water seeps into the appliance.
- Before you remove any of the grill parts for cleaning, make sure that they are cool or use oven gloves.
- **DO NOT** use any abrasive substances on the grill and grill parts.
- **DO NOT** put the side runners in a dishwasher.
- **DO NOT** put the burner heads in a dishwasher.
- **NEVER** use caustic or abrasive cleaners as these will damage the surface.
- **DO NOT** use steel wool, oven cleaning pads or any other materials that will scratch the surface.
- **NEVER** store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids.
- **DO NOT** store explosives, such as aerosol cans, on or near the appliance.
- **DO NOT** use steel wool, oven cleaning pads, or any other materials that will scratch the surface.
- **DO NOT** attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.



2. Hob Overview



The ceramic hob comprises of four cooking zones containing radiant elements with different ratings and diameters (**Fig. 2.1**), each with a pan detector and residual heat indicator.

Each zone is controlled via the touch sensitive controls with diode light and an audible signal when operated (**Fig. 2.2**).

1. Key Lock
2. On/Off
3. Timer
4. Decrease and increase
5. Dual cooking zone
6. Zones

The Hob

Use only pans that are suitable for ceramic hobs. We recommend stainless steel and enamelled steel pans as pots and pans with copper or aluminium bases leave traces on the hob that are difficult to remove. Glass-ceramic cookware is not suitable because of its poor conductivity. The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

Pots and pans should have thick, smooth, flat bottoms (**Fig. 2.3**). This ensures the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

The very best pans have bases that are very slightly curved up when cold (**Fig. 2.4**). If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits.

Always use pans that are the same size as (or slightly larger than) the areas marked on the hob. Using smaller pans wastes heat and any spillages will be burnt on. Using a lid will help the contents boil more quickly.

⚠ Always take care before touching the surface, even when the hob is turned off. It may be hotter than you think!

Heat Settings

The exact setting will depend on several factors, including your cookware and the amount you are cooking.

Residual Heat Indicator, 'H'

After use, a cooking zone will remain hot for a while as heat dissipates. When a cooking zone is switched off the residual heat indicator symbol 'H', will appear in the display. This shows that the cooking zone temperature is above 60°C and may still cause burns. Once the temperature has dropped to below 60°C the 'H' will go out.

Operating the Hob

To switch on the hob press the **On/Off** key for about 2 seconds. Each of the cooking zone digital displays will illuminate, showing '0' or '00' indicating the ceramic hob is in standby mode.

To activate a cooking zone:

1. Place a suitable pan size on the cooking zone that you wish to use.
2. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

⚠ If hob functions are not activated within 1 minute it will automatically shut down.

3. If the hob is switched off, switch on the hob. The dot next to the display will flash to each of the zone.
4. Select the required cooking zone. The light will flash near the minute minder display and a dot next to the selected zone display will appear.
5. Select the required power level by pressing the '+' or '-' button.

To deactivate a cooking zone

Select the zone and reduce the power to '0'. After three seconds have elapsed the element will automatically switch off.

Dual Cooking Function

This function allows for rapid heating up of the element to bring the selected cooking zone up to temperature. Once the zone is at the required cooking temperature the power level will reduce automatically to the preset level.

In standard mode the inner ring will be on, once the dual button is pressed the outer ring of the selected zone will turn on.

To activate the dual cooking function:

1. Zone 1 is a dual cooking zone. Power on the hob, select your desired power level e.g. 7, and then press the Dual cooking button (5) **Fig. 2.2**. The external ring will activate.
2. Once your desired power level has been reached it will switch to the internal rings and continue to operate.
3. **REMEMBER** to power off the zones after use.

Rapid shutdown

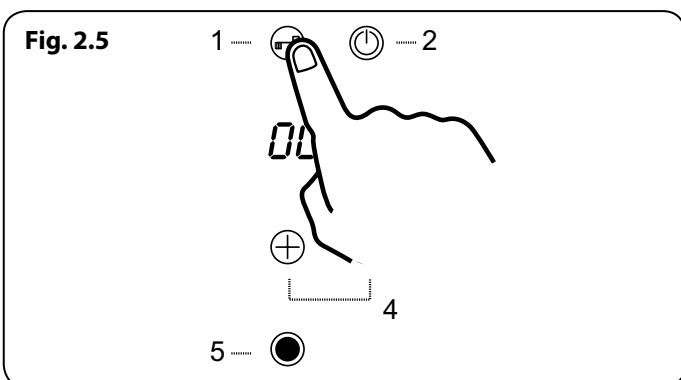
There are two ways to shutdown the hobs:

1. All of the cooking zones can be switched off by pressing the **On/Off** button. Any 'hot' zones that were in use will show the Residual Heat Indicator 'H' in the display.

⚠ Keep any loose clothing, material, jewellery away from the ceramic zones when shutting down the hob.

Power Level	Default operating hours
1	6
2	6
3	5
4	5
5	4
6	1.5
7	1.5
8	1.5
9	1.5

Table 2.1



Power Level	Auto heat-up duration minutes
1	1
2	3
3	4.8
4	6.5
5	8.5
6	2.5
7	3.5
8	4.5
9	--

Table 2.2

Automatic Shutdown

The hob will automatically shutdown if you ever forget to turn them off. The default operating times for various power levels are shown in **Table 2.1**

NOTE: If the cooking zone is hot then an 'H' will flash alternately along with the error code.

Key Lock Function

This allows the control panel to be locked to prevent any accidental use.

⚠ IMPORTANT: The hob is equipped with a key lock to lock the controls. This can be used when the hob is off or during cooking.

To switch on the key lock

Touch the key lock button for approximately two seconds, the diode light will flash next to the key lock button (**Fig. 2.5**), no adjustments can be made to any of the zones or the timer while the key lock is on.

The key lock remains set when the hob is turned off, follow the 'To switch off the key lock' procedure next time the hob is turned on.

⚠ For safety reasons, it is possible to switch off the hob using the key when the key lock is on.

To switch off the key lock

Switch on the hob and touch the key lock button for approximately two seconds until the diode light switches off next to the key lock button.

Timer Function

The timer has three settings:

- Time a single zone
- Time multiple zones
- Minute timer

Time a single zone

This allows each cooking zone to be set to cook up to a maximum of 99 minutes at a set power level. At the end of the cooking time the zone will emit a repetitive tone and turn the zone off automatically.

1. If the hob is switched off, switch on the hob.
2. To activate the timer on one cooking zone, select the required cooking zone and choose your desired power level. **NOTE:** The dot next to the power level digit of the selected zone will appear.
3. Select the required cooking zone, when the diode light is flashing, touch the timer button (3). The dot in the minute minder display will start flashing.
4. Set the time by pressing the '-' or '+' button.
5. When the time is set, it will begin to count down immediately. The display will show the remaining time on the selected zone.
6. When the timer expires, the timed cooking zone will emit a repetitive tone. Press any button to disable the alarm.
7. To cancel the timer, select the timed zone and press the timer button. If the timer display does not show '00' use the "-" or "+" button.

Setting the minutes

When first setting the minutes the '-' key and '+' will show the default values.

- The default value for '-' key is 30 minutes
- The default value for '+' key is 00.

These can be adjusted as described below:

- To increase or decrease by 1 minute, press the "-" or "+" button once.
- To increase or decrease by several minutes, press and hold the "-" or "+" button.

Time multiple zones

You have one zone timed and now you would like another cooking zone to be timed.

1. Press the desired cooking zone and follow the same process as described in 'Time a single zone'
2. To see how many minutes you have left on each of the timed zone, press the cooking zones or repeatedly press the timer button to display the timed zones minutes.

Minute Timer

The Minute Minder is a feature that can be used without selecting a cooking zone. The Minute Minder can be set for a number of minutes and sounds an alarm once the specified amount of time has elapsed.

1. If the hob is switched off, switch on the hob to standby mode. **DO NOT** select a zone.
2. Set the minute time by touching the '-' or '+' button.

Automatic heat-up *R*

This function is available on all of the cooking zones. It allows rapid heating up of the element to bring the selected cooking zone up to temperature. Once the zone is at the required cooking temperature the power level will reduce automatically to the preset level.

The pan will heat up at 100% power for a specified time before the power is reduced to the level selected.

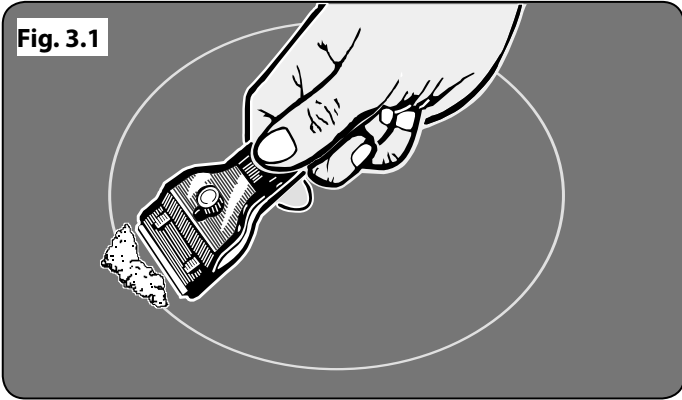
NOTE: For any continuous cooking, please consider for extra time it takes for the ceramic zone(s) to reduce heat from a high heat.

Using the automatic heat-up *R*

1. Select the required heating zone.
2. Press the "-" button to display level "9", and then press the "+" button once more, the display will alternate between "R" and "9".
3. If you have a desired continuous cooking heat level follow point 1 and 2. While the "R" is flashing, press the "-" button to select your desired heat level.
4. When the automatic heat-up function is activated, the display will flash alternately between the "R" and the chosen power level.
5. Once the automatic heat-up time has ended the display will stop flashing and will display the chosen power level.
6. The automatic heat-up function can be stopped by pressing the "+" or "-" button.
7. For your guidance **Table 2.2** shows the time available at 100% power depending on the power level selected in the automatic heat-up mode.

3. Cleaning Your Hob

Fig. 3.1



Scrape major spills or melted material from the cooking zone and push into a cold area. Then turn the unit 'OFF' and allow it to cool before cleaning further. After the cooking surface cools down and the residual heat indicator lights go off, follow the 'Daily care' procedure outlined above.

Cleaning Burned-on Spills

Make sure that the residual heat indicators are off and that the hob is cool. Remove the excess burned-on substance with a single-edged razor scraper. Hold the scraper at an angle of about 30° to the surface and then scrape off the burned-on matter (Fig. 3.1).

Once you have removed as much as possible with the scraper, follow the 'Daily care' procedure outlined above.

Essential information

Allow the hob to cool and isolate the electricity supply before carrying out any thorough cleaning.

- ⚠ **Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.**
- ⚠ **Do not mix different cleaning products – they may react together with hazardous results.**

All parts of the hob can be cleaned with hot soapy water – but take care that no surplus water seeps into the appliance.

Remember to switch on the electricity supply before re-using the hob.

Regular cleaning is recommended. For easier cleaning, wipe away any spillages immediately.

Daily Care

First of all, make sure that all residual heat indicators are off and that the cooking surface is cool. Apply a small dab of ceramic cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.

Cleaning Spills

For spills and boil-overs that occur while cooking, turn off the unit and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit has completely cooled down and then follow the instructions below, 'Cleaning Burned-on Spills'.

If you accidentally melt anything on the surface, or if you spill foods with a high sugar content (preserves, tomato sauce, fruit juice, etc.), remove the spill IMMEDIATELY with a razor scraper, while the unit is still hot.

IMPORTANT: Use an oven glove to protect your hand from potential burns.

To Remove Metal Rub-off

Sliding pans on the hob – especially aluminium or copper pans – can leave marks on the surface. These marks often appear like scratches but can easily be removed using the procedure described previously for 'Cleaning Spills'. If the rub-off marks are especially stubborn, use a cleaning cream together with the razor scraper, as described in 'Cleaning Burned-on Spills'.

4. Troubleshooting

If there is an installation problem and I don't get my original installer to come back to fix it, who pays?

You do. Service organisations will charge for their call-outs if they are correcting work carried out by your original installer. Therefore, it's in your own interest to keep track of this installer so that you can contact them as required.

A crack has appeared in the hob surface.

Isolate the hob immediately from the power supply and arrange for its repair. Do not use the hob until it has been repaired.

The hob is scratched.

Always use the cleaning methods recommended in this guide. Make sure that pan bottoms are smooth and clean.

Marks from aluminium and copper pans, as well as mineral deposits from water and food, can be removed with a cleaning cream. However, tiny scratches that are not removable will become less visible in time as a result of cleaning.

INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

5. Installation

Dear Installer

Before you start your installation, please complete the details below.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

Should your customer have a problem relating to your installation they will be able to contact you easily.

Safety Requirements

The hob must be installed in a well-ventilated space, in accordance with the section entitled 'Electrical Connection'.

Read these instructions before installing or using the appliance.

Provision of Ventilation

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

Location of the Hob

The hob may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

⚠ This appliance should not be installed in a boat or caravan.

The hob must be installed in accordance with the relevant Building regulations and IET regulations.

You will need the following equipment to complete the hob installation satisfactorily:

- Multimeter (for electrical tests)

You will also need the following tools:

1. Electric drill
2. Jigsaw
3. Steel tape measure
4. Cross head screwdriver
5. Pencil
6. Sharp knife

Checking the parts

- Ceramic hob
- Fixing brackets and screws (4 off)
- Seal

Check that the appliance is in a good condition after having removed the packaging. In case of doubt, do not use the appliance and contact the retailer.

⚠ Never leave the packaging materials (cardboard, plastic bags, polystyrene foam, etc.) within children's reach since they could become potential sources of danger.

INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Positioning the Hob

It is recommended that the hob be installed in a worktop with a minimum thickness of 38 mm and depth of 600 mm. The cut-out dimensions and the recommended minimum clearances from the hob to nearby surfaces are shown in (Fig. 5.1) and (Fig. 5.2).

NOTE: If installing the hob over a standard cabinet, you may have to remove part of the cabinet panels to allow the unit to fit correctly.

NOTE: Gap between the cut-out and back of the wall **MUST** be 60 mm Fig. 5.1.

If installing a built-in oven directly under the hob, a minimum thickness of 38 mm worktop is required and **must have an air gap of 10 mm** between the oven and the bottom of the hob (Fig. 5.2).

If no built-in oven is installed underneath, and if the worktop surface used has less than a 38 mm is used a **10 mm air gap is still required** (Fig. 5.2).

⚠ There must be a minimum air gap of 10 mm under the hob. Failure to maintain a suitable clearance may impair the performance of the hob.

NOTE: If the built-in hob is being installed directly above a built-in oven, an additional spacer (not supplied) may be required to maintain a **clearance of 10 mm** between the underside of the built-in hob and the top of the built-in oven Fig. 5.3.

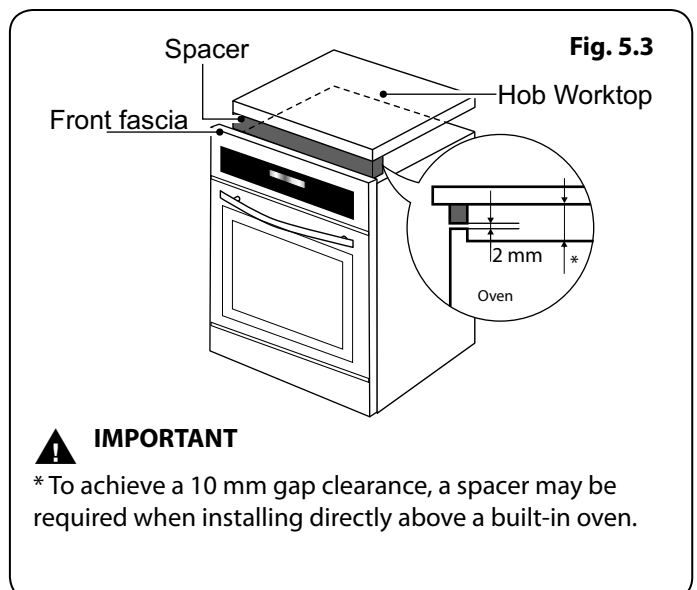
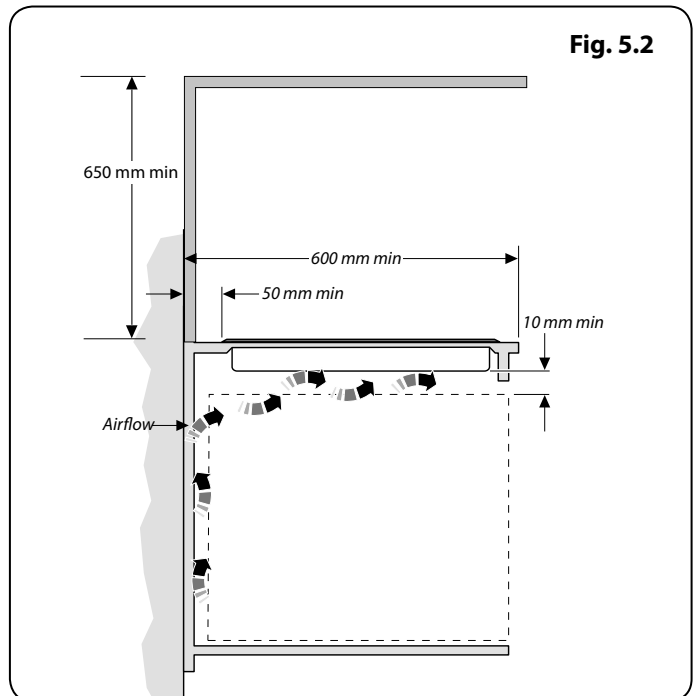
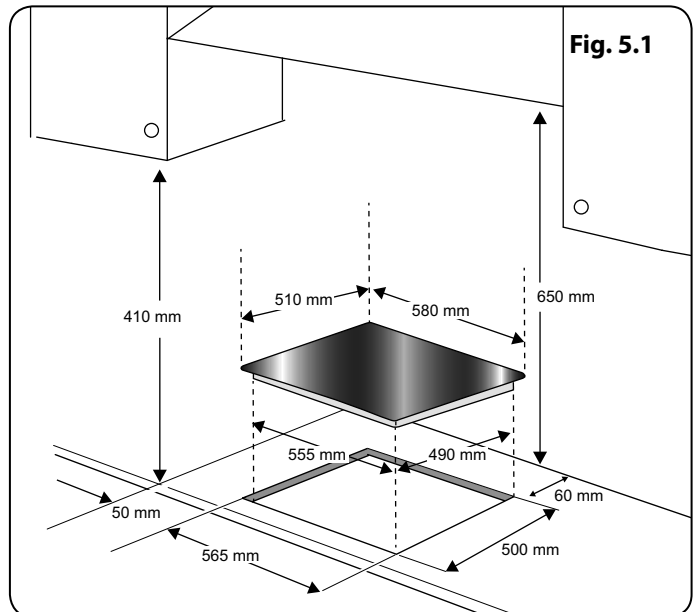
Any hob hood should be installed in accordance with the hood manufacturer's instructions.

Any splashback must be fitted in accordance with the manufacturer's instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.

Surfaces of furniture and walls at the sides and rear of the hob should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration.

We cannot accept responsibility for damage caused by normal use of the hob to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

For safety reasons curtains must not be fitted immediately behind the hob.



INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Fixing the seal to the back of the hob

The hob must be sealed to the work surface to prevent liquid from entering into the cabinet. A tape seal is supplied with the hob. Refer to **Fig. 5.4**.

1. Turn the hob over and place on a secure, level surface.
2. Spread the seal around the left, front, right and rear outer edges of the cooktop. Take special care in the corners making sure there are no gaps. The ends of the strips must fit together without overlapping.
3. If the surface that the hob is to be fitted to is tiled or is not reasonably smooth, additional sealing with a waterproof silicone sealant may be required.
4. Turn the hob back the right way up and position it in the worktop cut-out.

Fastening the Installation Brackets

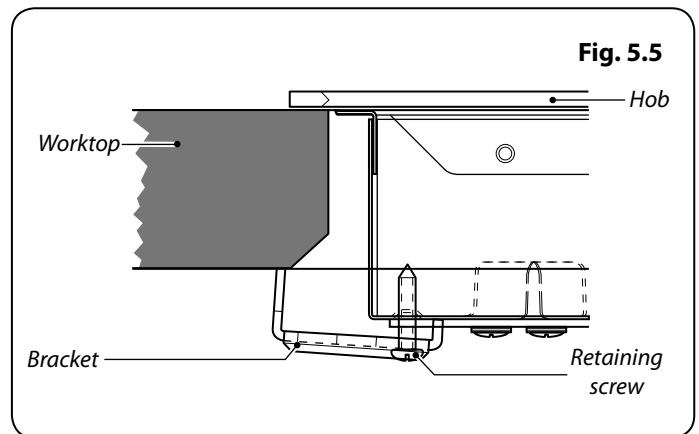
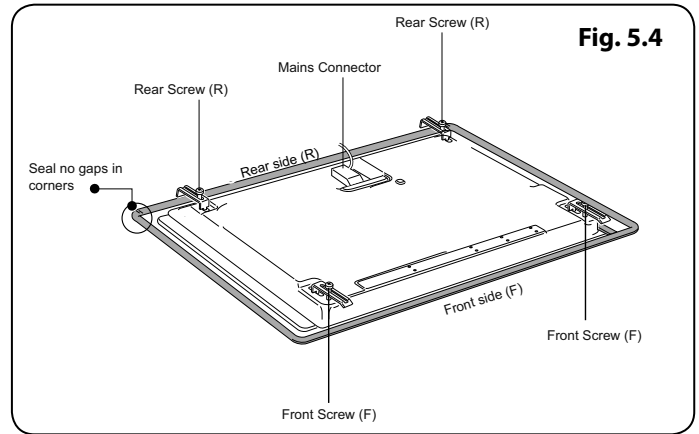
Each cooktop is provided with an installation kit including brackets and screws for fastening the top to fixture panels from 20 to 40 mm thick. Refer to **Fig. 5.5**.

1. Turn the cooktop upside down and fasten the brackets "F" and "R" to the appropriate socket holes, without tightening the screws for the moment.
2. **NOTE:** Dependent on the thickness of the worktop as shown in **Fig. 5.5**. Slide the optional sleeve onto the bracket if fitting to thin work surfaces.
3. Make sure that the brackets are fastened as shown in **Fig. 5.5**.

Installing the Hob

1. Turn the hob back the right way up and position it in the worktop cut-out.
2. Insert the cooktop into the hole and position it correctly.
3. Adjust the position of the brackets "F" and "R" and tighten "**Rear Screw**" and "**Front Screw**" to lock the cooktop firmly in position (**Fig. 5.5**).
4. With a sharp cutter or trimmer knife trim the excess sealing material around the edge of the cooktop. **Take care not to damage the workbench.**

If the surface that the hob is to be fitted to is tiled or is not reasonably smooth, additional sealing with a waterproof silicone sealant may be required.



INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Electrical Connections

This appliance must be installed by a qualified electrician to comply with the relevant Institution of Engineering and Technology (I.E.T.) regulations and also the local electricity supply company requirements.

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED

NOTE: All external wiring must comply with the IET Regulations for the Electrical Equipment of Buildings. Connection to the electrical supply must be made permanently wired via a double pole switch.

This appliance must be installed with the supplied cable, if a longer cable is required it must match the same specification or higher.

IMPORTANT: The wires in the mains lead are coloured in accordance with the following code:

- Green and yellow: Earth
- Blue: Neutral
- Brown: Live

Hob Check

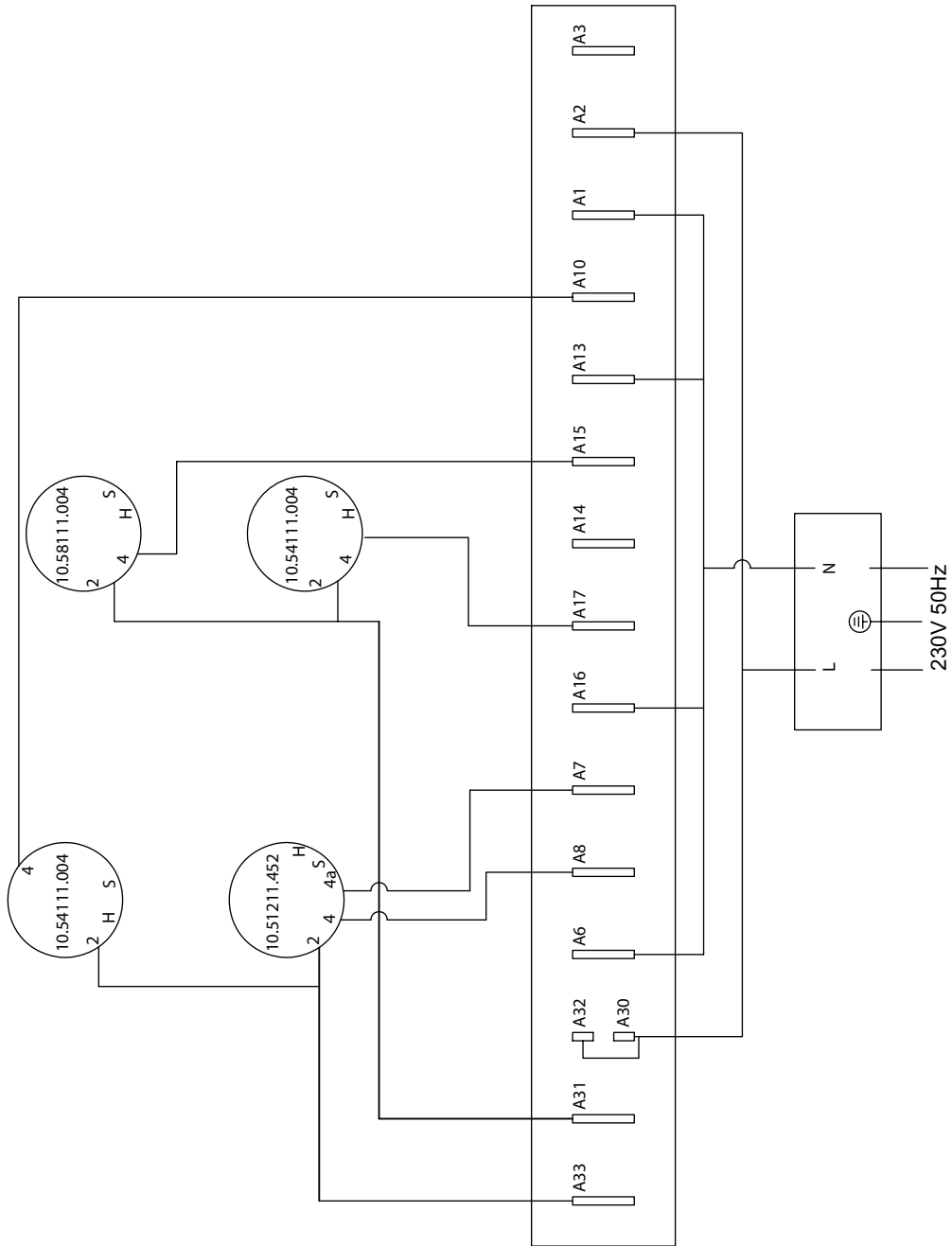
Check each cooking zone in turn.

Customer Care

Please complete your contact details in the front of this section. Please inform the user how to operate the hob and hand over the instruction pack.

Thank you

6. Circuit Diagram



7. Technical Data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Base of the hob.

COUNTRY OF DESTINATION: GB, IE.

Dimensions

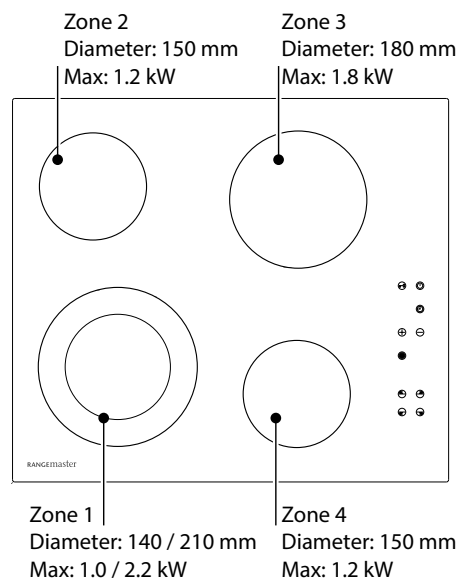
	Outside	Inside
Width	580 mm	555 mm
Length	510 mm	490 mm
Depth	45 mm / 65 mm mains connector	40 mm / 60 mm mains connector
Mass (kg)	9.1	
Space for fixing	See Positioning of the Hob "Fig. 5.1" on page 13	
Minimum space above hotplate	See Positioning of the Hob "Fig. 5.1" on page 13	

Connections

Electric
230 V

Ratings

Maximum total electric load at 230 V 50Hz : 6.4 kW



Hotplate Efficiency Data

Brand	Rangemaster
Model Identification	RMB60HPECGL/
Size (mm)	580
Type	Ceramic
Type of Hob	Radiant
Number of electric zones	4
Zone 1 - Ø cm	22
Heating Technology	Radiant Plates
Energy Consumption (ECElectric cooking) - Wh/kg	172.7
Zone 2 - Ø cm	15
Heating Technology	Radiant Plates
Energy Consumption (ECElectric cooking) - Wh/kg	188.8
Zone 3 - Ø cm	18
Heating Technology	Radiant Plates
Energy Consumption (ECElectric cooking) - Wh/kg	183.3
Zone 4 - Ø cm	15
Heating Technology	Radiant Plates
Energy Consumption (ECElectric cooking) - Wh/kg	188.8
Energy Consumption (ECElectric hob) - Wh/kg	183.4
In accordance with Reg. (EU) No 66/2014 (Implementing 2009/125/EC)	

8. Warranty/After Sales Service

If consultation or technical assistance is needed, please provide the local authorised service agent with the purchase invoice and the product code/serial number.

The 2 years free maintenance for the operation of the appliance started from the date of purchase of this product.

Any cosmetic damage to the appliance must be reported within 90 days of delivery.

Free from a landline: +44 (0) 800 8046261

Depending on your mobile network, call from this number is free: +44 (0) 3707 895107

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