

# **Electric Built-in Hobs**

**INSTALLATION AND OPERATION MANUAL**

Dear Owner,

Congratulations on the purchase of your new appliance. Now that you have your new cooktop, please take the time to do a couple of very simple tasks.

Read the user instructions contained in first section of this booklet. Your new appliance has been designed and manufactured to the highest standards and incorporates a host of innovative styling and technical features. The time invested in studying this booklet will familiarise you with these features and help you to achieve the best results and get the most enjoyment from your appliance. It could also spare you the inconvenience of any unnecessary service faults.

We wish you many years of cooking pleasure from your cooktop. This booklet will serve as a valuable reference guide and is best retained in a safe place. Should you require any service or advice on your product please contact:

#### **THE MANUFACTURERS**

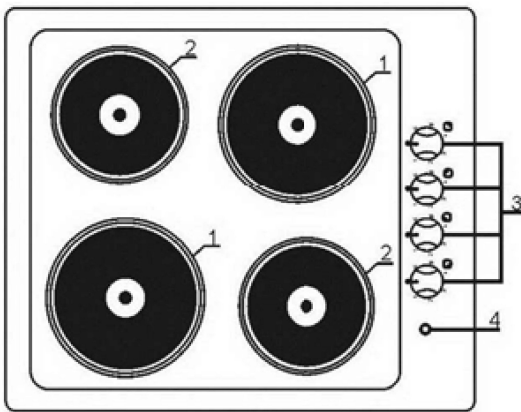
**THIS APPLIANCE MUST BE INSTALLED ONLY BY A QUALIFIED PERSONNEL IN COMPLIANCE WITH THE INSTRUCTIONS PROVIDED.THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER INSTALLATION WHICH MAY HARM PERSONS AND ANIMALS OR CAUSE DAMAGE PROPERTY.**

**THE APPLIANCE MUST BE USED ONLY FOR THE PURPOSE FOR WHICH IT WAS EXPRESSLY DESIGNED. ANY OTHER USE (e.g. HEATING ROOMS) IS CONSIDERED TO BE IMPROPER AND CONSEQUENTLY DANGEROUS. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE RESULTING FROM IMPROPER AND IRRESPONSIBLE USE.**

The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors, also the designs in the figures are purely indicative.

The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

# Description of the heat plates



TPES60

- 1 =Rapid heat plate 2000W
- 2 =Rapid heat plate 1500W
- 3 =Heat plate control knobs
- 4 =signal lamp

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# Use

## Operation of the top with the electric plates

The electric tops can either be of the standard type, or of the rapid type. These last feature a red mark at their centre. According to your needs, the tops can be adjusted by turning the knobs either clockwise or anti-clockwise on 6 position besides the 0 position (off).

The positions marked by the higher numerical index match the maximum output of heat (see table). When using rapid tops, a thermostat automatically reduces the power when the selected temperature is reached, and the top operates intermittently to reach a constant cooking temperature.

The pilot light set in the control area signals that the electric plates are switched on.

	Reheating		Cooking		Roasting-frying	
Normal and fast electric hot plates	1	2	3	4	5	6
Pyroceram tops Grill	1		2		3	

## Advice on the use of cooking tops

To Spare energy and to have a longer life of the electric tops, we advise using pans with flat bottom and with a diameter not lesser than the diameter of the tops.

Care must be taken that fluids do not spill on the electric plates.

Never leave the tops on without pans on them or with empty pans, and never use the tops to heat the place. Only switch a hotplate on once a pan has been placed upon it.

**Once switches off, the plates remain warm for a while.**

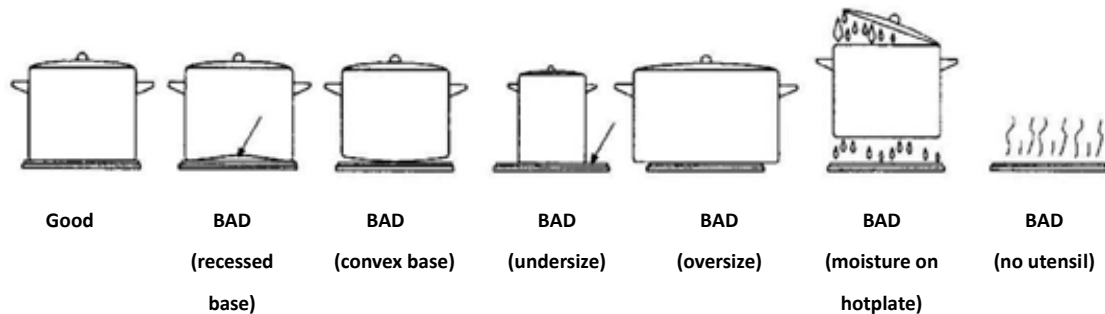
Switch off the heating element before removing the pans

## Utensils

- Use pans with flat bottoms. Uneven or thin bottoms will waste energy and are slow to cook
- Use pans slightly larger than the hotplates. Smaller pans will waste energy.
- Do not use oversized pans. More than 50mm overhang can overheat cooktop components and can cause fine cracks in the enamel hob which will trap dirt.
- Use only dry utensils. Do not place wet or steamy parts (eg. lids) on the hotplates.

# Use

- Do not use pots and pans that are unsteady and likely to rock or overbalance.
- Do not operate the cooktop for an extended time without utensil on the hotplate.



## Cleaning

Cut off the mains to the equipment before carrying out any work and wait for it cool down. We advise using lukewarm water and detergents to clean enameled elements. Never use abrasive products. Rinse with water the stainless steel elements and dry using a soft cloth. Use sponges or a moist cloth to clean the tops, and remember that water in excess can damage the electric elements. Clean the hard stains using non abrasive detergents, or special products that can be found on the market, or warm vinegar. Clean the electric tops using a moist cloth, then lightly oil the top when it is still warm.

Apply to skilled personnel when the equipment shows anomalies during its use.

Below we give the instructions for qualified installers so that the installation, setting and maintenance operations are performed correctly and according to the regulations in force.

### Important Notice

**After use, a discolouration of the stainless steel hot plate rims is to be expected and cannot be avoided.**

**This does not affect its operation**

# Installation

## Electrical connection

Appliances with three-pole cable are set up for operation with alternating current at the voltage and frequency indicated on the rating plate. Look at the connection wiring diagram. The earth conductor is yellow/green.

The connection to the electricity supply must be made by a qualified person and following the regulations in force.

When the appliance is to be installed above a built-in oven, the two appliances must be connected separately, to make it easier to take the appliances out and for electrical safety.

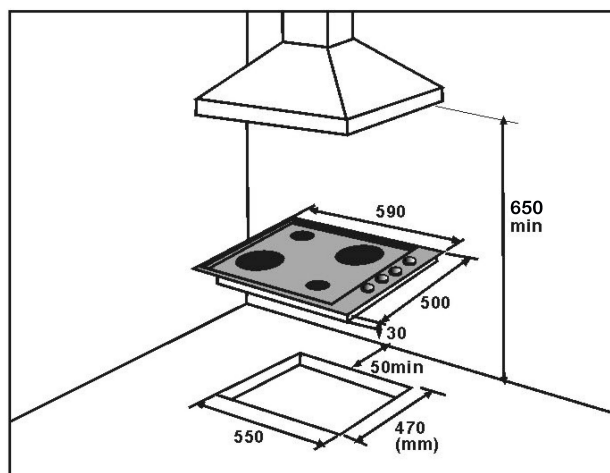
The supply cable must be so positioned that no point can reach a temperature 50° C higher than ambient temperature.

Also check that the supply system has an effective earth connection and corresponds to the standards in force and that the plug (or omnipolar switch) can be reached easily when the appliance is installed.

**The manufacturer refuses all responsibility If the standards in force are not respected.**

## TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL

This appliance must be installed only by authorised personnel and in accordance with the regulations of Electricity authorities. The wall and bench surfaces must be capable of sustaining temperatures of 75 degrees Celsius. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature. Refer to figure 6 for required clearances around appliance and for the cutout in the bench top.



**Note 1:**

Fire resistant material (eg ceramic tiles) is required to 450 mm above burner top if wall or vertical structures are within 200 mm from burner.

**Note 2:**

Rangehood and exhaust system are not permitted within 650 mm above burner tops.

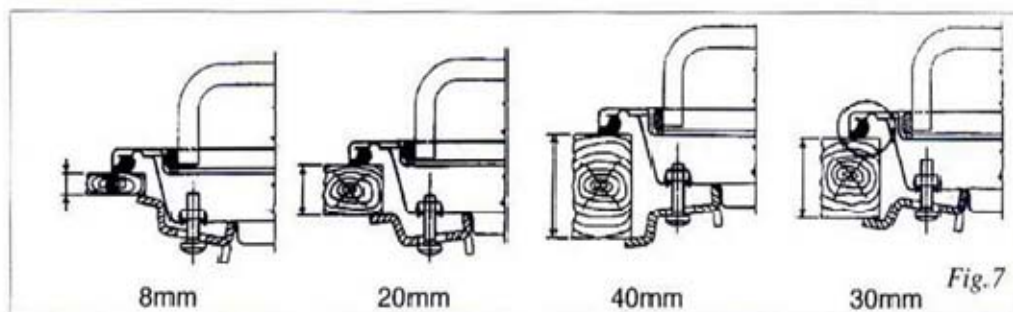
**Note 3:**

Leave at least 50 mm clearance between the base of the appliance and a combustible surface.

**Never leave the packing components (plastic bags, nails, foamed polystyrene, etc...) within the reach of the children since they are a source of potential danger.**

**Fixing of the hot plate**

- Position the special sealed gasket (provided) on the edge of the cooktop making sure that the ends meet without one lying on top of the other.
- Put the hob in the unit opening making sure that it is centered.
- Fasten the cooktop to the unit with the fastening brackets (see fig. 7). The traction of the screws will be enough to cut the sealing gasket so that the excess can easily be removed.



## Manufacturer's Guarantee

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This appliance is covered by a full manufacturer's 24 month parts and labour guarantee and covers all parts and labour costs associated with the repair of the appliance in a domestic environment. We will repair any defect that arises due to faulty materials or workmanship and use genuine manufacturers parts.

All claims must be supported with the original receipt or other reasonable proof of purchase.

If, during the guarantee period, the appliance becomes irreparable as agreed by the engineer approved by GAA then we reserve the right, at our discretion, to exchange the defective product with a replacement appliance at GAA's sole cost. If the same product is no longer available an alternative will be offered with the same functions as the faulty item.

After an appliance has been repaired or replaced any remaining balance of the GAA guarantee will be valid and any further call outs during this prescribed period will be covered by GAA on the replacement appliance.

Should any person other than an authorized engineer modify or attempt to repair the appliance then the warranty will be invalid.

The guarantee applies to the UK mainland, Ireland, ROI and France but is not transferrable between EU countries.

This guarantee is non-transferrable to any other person or product. The guarantee is covered by UK law and is in addition to and does not diminish your legal rights.

### Exclusions to the guarantee

This guarantee does NOT cover:

Appliances that have been damaged or neglected as a result of failure to store, assemble, install, use or care of the products in accordance with the manufacturer's instructions - GAA will not accept responsibility under this guarantee if a product is damaged or becomes defective due to, misuse, neglect, wilful or accidental damage or act of god.

Normal wear and tear.

Consumable items such as carbon filters and bulbs.



**Exclusions to the guarantee (continued)**

Claims arising from non-domestic use or commercial environment.

Any gas appliance not fitted by a gas safe qualified installer.

If no fault is found then GAA reserves the right to charge for the call out at the going rate of £55.00 plus VAT.

In the course of the service work carried out it may be necessary to remove the built in appliance from its fitted position. If the appliance is glued, grouted or tiled in such a manner that it cannot be removed, it is the responsibility of the customer/installer to remove and reinstall the appliance to facilitate the repair.

**This Guarantee does not affect your statutory rights.**

The guarantee is offered by GAA Ltd, 1301-1303 Lu Plaza,  
2 Wing Yip St, Kwun Tong, Kowloon, Hong Kong.

**Customer Service**

To arrange an in guarantee service call, please contact customer services on the following numbers.

**UK and N.Ireland**

**T: 0844 8001128 E: [uksupport@apelson.co.uk](mailto:uksupport@apelson.co.uk)  
[www.myspareparts.co.uk](http://www.myspareparts.co.uk)**

**Republic of Ireland**

**T: 014475261 E: [uksupport@apelson.co.uk](mailto:uksupport@apelson.co.uk)**

**France**

**T: 01 56 48 02 60 E: [callcenter@sidepar.fr](mailto:callcenter@sidepar.fr)**