



- Repair of the appliance due to the effects of a lack of cleaning such as dirt, mould, grease, spillages and odours or due to the effects of lime-scale.
 - Any blockages to pump or filter in washing machines and dish washers.
 - Punctured evaporators and lack of cleaning (e.g.. blocked gas jets)
 - Any parts which are fitted to the product which are not original manufacturer's parts
 - Operation at incorrect voltage.
 - No Fault Found.
 - Scratches and chips to ceramic hob glass surface resulting in the use of inappropriate cooking utensils.
 - Noise, vibration or steam resulting in the operation of the appliance. This includes steam from washer, dryer, dishwasher and ovens, running of oven fans, drain pumps.
 - Being used in a non-domestic environment, second hand, or those used by several people in communal areas. A service charge could be made if a fault is not a mechanical or electrical manufacturing fault.
- Disclaimer
- The manufacturer will not be held responsible for any damages resulting from inappropriate usage of the appliance.
 - The Guarantee is valid in the United Kingdom and the Republic of Ireland only.
 - The Guarantee is non-transferable and only relates to the original purchaser of this appliance.
 - Where deemed necessary by Haden for an appliance to be exchanged within the guarantee period, the new appliance will be covered by the original guarantee period and will not be subject to a new guarantee.
 - Haden reserve the right to inspect the appliance before exchange/replacement can take place.
 - Haden disclaims any liability for consequential loss or damage.
 - This Guarantee does not in any way diminish your statutory or legal rights.

Manufacturer

HADEN
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Sabichi House
5 Wandsworth Road,
Perivale,
Middlesex
UB6 7JD

Service Hotline: 01759 487830
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To request a service call Tel. 01759 487830

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HADEN

User's Manual

**Built - in Ceramic Hob
Touch Control**

HCT60



To request a service call Tel. 01759 487830





Important Safety Information

It is most important that this instruction manual should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings. These warnings have been provided in the interest of safety. You MUST read them carefully before use or installation by a qualified person. If you are unsure of the meanings of these warnings contact the John Lewis branch from which you purchased the appliance.

Installation

- This hob must be installed by qualified and competent personnel to the relevant National Standards.
- Refer to installation information in chapter "Installation"
- Remove all packaging, both inside and outside the hob, before using the hob
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted. Repairs to the appliance must only be carried out by trained registered service engineers.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.
- Built-in appliances may only be used after they have been built into suitable built-in units and work surfaces that meet the relevant National Standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks scratches or splits), the appliance must be switched off and disconnected from the electrical supply to prevent the possibility of an electric shock. Child safety
- Small children must be kept away from the appliance
- Only allow older children to use the appliance with adult supervision

Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Remove stickers and film from the glass ceramic
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fat and oil can ignite quickly. When cooking with fat or oil (e.g. frying chips) do not leave the appliance unattended.
- Switch the cooking zones off after each use
- The ceramic glass can be damaged by objects falling onto it.
- The edge of the ceramic glass can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the ceramic glass if pushed across the surface.
- Objects that melt and things that boil over can burn onto the ceramic glass and should be removed straight away.
- Do not use the cooking zones with empty cookware or without cookware

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Product Guarantee information:

Your Haden product is covered by Guarantee for 24 months from the date of the original purchase. Please ensure you register your product and keep your receipt (proof of purchase) and serial number in a safe place.

You can register your Haden product by calling 01759 487830

What is covered?

- Electrical and mechanical faults deriving from faulty materials defective components or a manufacturing defect.
 - Replacement functional parts.
 - Labour costs of an approved Haden engineer.
- Your Haden Guarantee covers domestic use at residential addresses and is subject to the following conditions.

Guarantee exclusions:

- Transit / delivery damage or cold weather damage.
 - Incorrect installation:
- Please ensure that your Haden appliance has been correctly and safely connected to mains supplied electricity, gas and water and drainage as appropriate and in accordance with the instruction manual. Gas appliances must be properly installed by a qualified Gas Safe (or BORD GAIS) installer. LPG conversions will be covered only if a copy of the necessary certification is provided at the time of registration by a qualified Gas Safe (or BORD GAIS) installer. We recommend that all electric cooking products, washing machines and dishwashers are installed by a qualified plumber / electrical appliance installer.
- Repair of, or interference with, the product by any person not authorised by the manufacturer to carry out service.
 - Improper use or abuse.
 - Accidental damage.
 - Reversal of door or door handles on cooling appliances.
 - Repair or replacement of any cosmetic or consumable parts such as bulbs, plugs fuses, cables, filters and attachments, control knobs, flaps, container lids, handles, glass and wire shelves, rubber hoses, plastic door shelves and any accessories for example Oven baking trays and shelves. These include any parts which have become worn, discoloured or damaged, including damage by incorrect use or cleaning.

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TECHNICAL SPECIFICATIONS

Technical Data

Appliance dimensions

Width 578 mm

Depth 509mm

Height 50 mm

Worktop cut-out dimensions

Width 560mm

Depth 488mm

Cooking rings

Position	Diameter	Power
Front left	150mm	1200W
Rear left	188mm	1800W
Rear right	188mm	1800W
Front right	150mm	1200W

Connection voltage 220-240 V ~ / 380 -415 V 2N ~ 50Hz

Maximum connected load power 6 kW

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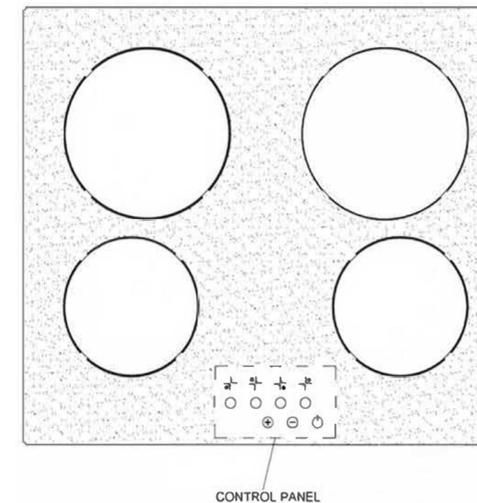
Maintenance and Cleaning

- Only clean this hob in accordance with the instructions
- For cleaning, the appliance must be switched off and cooled down
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.
- Always allow the hob to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work. Service
- This hob should only be repaired or serviced and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

Description of the Appliance



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INSTALLATION

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Building in

The hob must be installed according to the instructions supplied by qualified and competent personnel to the relevant National Standards.

- The dimensions of the cut-out section and recess required must be as shown in the relevant diagrams.
- Proper arrangements must be made of a continuous supply of air to the hob to prevent overheating.
- Clean the worktop in the area of the cut-out section
- Stick the one-sided self-adhesive sealing tape supplied all the way round the lower edge of the cooking surface along the outer edge of the glass ceramic panel. Do not stretch it. The cut ends should lie in the middle of one side. When you have cut it to length (add a few mm), press the two ends flush up against one another.
- A protective surface must be installed under the appliance

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GENERAL WARRANTY CONDITIONS:

This appliance is under warranty covering only the replacement of the defective parts and free of charge repair during the period of the warranty. Please keep your receipt to present to our Authorised Service Provider before a repair can be booked.

The connection and installation of the appliance can only be carried out by authorised service personnel.

This appliance must be grounded.

Problems arising due to improper installation are not covered by the warranty. Unauthorised repair or modification of the appliance invalidates the warranty.

Information concerning disposal

Disposal of packaging

The packaging protects your appliance from damage during transit. All utilised materials are environmentally safe and recyclable. Please help us by disposing of the packaging in an environmentally friendly manner. Please ask your dealer or enquire at your local authority about current means of disposal.

Disposal of your old appliance



Old appliances are not worthless rubbish! Valuable raw materials can be reclaimed by recycling old appliances.

This appliance is identified according to the European guideline 2012/19/EU on waste electrical and electronic equipment-WEEE. The directive specifies the framework for an EU-wide valid return and re-use of old appliances. Compliant with WEEE Regulations.

Connection

The specification and type of power cord to be used with this appliance must be according to current UK installation regulations.

Your installer will advise and/or supply this.

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Maintenance and cleaning

-  **Warning!** Risk of burns from residual heat.
-  **Important** Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.
-  **Important** Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

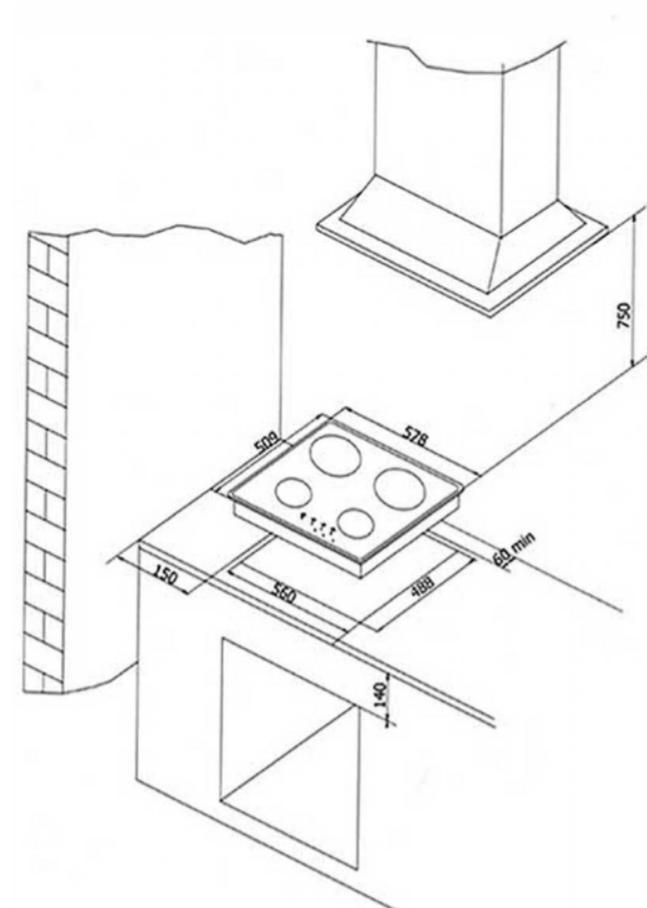
Removing deposits

1. Place the scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Type of dirt	Remove		
	immediately	when the appliance has cooled down	using
sugar, food containing sugar	yes	---	a scraper*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	cleaner for glass ceramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolorations	---	yes	

* Scrapers and cleaners for glass ceramic and stainless steel can be purchased from your local John Lewis branch.

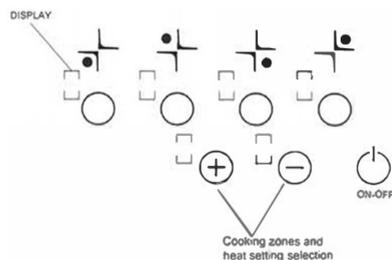
-  Remove stubborn residues with a cleaner for glass ceramic or stainless steel.
-  Scratches or dark stains on the glass ceramic that cannot be removed do not affect the functioning of the appliance.



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Control Panel



HOW TO USE A TOUCH CONTROL PLATFORM

Power ON/ OFF Touch Control

After connecting to main voltage the control unit takes 1 second to prepare for operation. After a reset all displays and LED's light up for 1 second. After 1 second all displays and LED's are switched off again. The control unit may now be switched ON by pressing the ON/OFF key. The displays show a steady "O". Should one cooking zone have the status HOT the display alternates between "O" and "H" with the display dot flashing synchronously. The display dots on the cook-top displays clock at every second (0.5 sec.off, 0.5 sec. on). The electronics remain activated for 20 seconds. If there is no selection of cook-top during that time, the electronics automatically reset to the STAND-BY mode releasing a signal tone. Should the child lock function be identified as "activated" when switching POWER ON, all cooking zones display "L" for LOCKED (also see 3.13). if cooking zones are at stage "hot", "L" alternates with "H" in the display (H-ON= 0.5 sec; L-ON = 1.5sec). By pressing the ON/OFF key of the control unit when activated, the Touch Control may be switched off at any time. This is also valid when Child Lock is active. The ON/OFF key always has priority with the POWER-OFF function.

1.2 Auto power off

The control unit switches from Power ON to OFF after 20 sec., when during this time no cooking zone is activated or a select key is pressed during that time. In the case of a cooking zone selection, the Auto Power off time is composed of a 10 sec deselecting time for one cooking zone which is at cooking stage "O" for 10 sec

Power ON/OFF of a cooking zone

If the control unit is switched ON, a cooking zone can be selected by pressing a cooking zone select key. The corresponding display is brighter, all not selected displays will be dimmed to 10% of the original brightness. If a cooking zone has the status hot, an "H" will be shown in the corresponding display. By pressing the cooking zone select key again (+plus or - minus) a cooking stage is set and the cooking zone is switched on. To be able to use the cooking zone select key as+ plus key, a cooking zone has to be selected with its key being identified as released for 0.3 sec.

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Cooking chart

i This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Heat setting	Cooking process	suitable for	Cooking time	Notes
0		Residual heat setting, Off position		
1	Keeping food warm	Keeping cooked foods warm	as required	Cover
1-2	Melting	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	Simmering	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	Steaming Braising	Steaming vegetables, fish Braising meat	20-45 mins.	With vegetables add only a little liquid (a few tablespoons)
4-5	Boiling	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. ¼ ltr. water for 750 g of potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 ltrs. liquid plus ingredients
6-7	Gentle frying	Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through cooking
7-8	Heavy frying	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	Boiling Searing Deep frying	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

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Hints and Tips on cooking and frying

Cookware

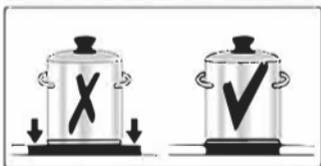
- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolourations on the ceramic glass surface which can be impossible to remove.

Energy saving

-  Always place cookware on the cooking zone before it is switched on.
-  If possible, always place lids on the pans.



-  Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.
-  Bottom of pans and cooking zones should be the same size.



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During permanent use or if the cooking zone is selected by the cooking zone select key (operation mode as + plus key) the cooking stage, starting at "1", is increased by one stage each every 0.4 sec. When cooking stage "9" is reached, there will be no further increase of the cooking stages (final stage). During permanent use or if the cooking zone is selected by the "-" (minus) key, the selected cooking stage, starting at "9", is reduced by one stage each every 0.4 sec. At cooking stage 9 the relay contact remains closed, as 100% power is used; when leaving this cooking stage via the minus key, this begins with the OFF phase of the clock cycle.

Switching off a single cooking zone:

Pressing the cooking zone select key, cooking zone display will be brighter. The cooking stage can be counted down to "0" using the - minus key. 10 seconds later the zone selection is deactivated all displays show the same brightness. Should one cooking zone be at stage "hot", "O" and "H" alternate synchronously. If the control unit is cut off, only a steady "H" appears on the display if the cooking zone is at stage "hot", otherwise the display remains black.

Switching off all cooking zones:

Immediately switching off all cooking zones is always possible by using the ON/OFF key. If a cooking zone has the status hot an "H" will be displayed. All the other cooking zone displays remain black.

Power stages

The power of the cooking zones can be adjusted by 9 different stages and is displayed by the digits "1" to "9" via 7-segment-displays. There is the chance to implement a "keep warm" function between stage 0 and 1. This will be displayed by "U" in the 7 segment display. The power output is 2.5% of the nominal power.

1.5 Residual heat display

The glass temperature of each cooking zone is calculated by a mathematical scheme and appears as "H" on the respective 7-segment-display. The heating up and cooling down is calculated depending on

- Selected power stage ("0" to "9")
- ON/OFF time of the rela

After the cooking zone is switched off, the respective display maintains the "H" symbol until the assigned cooking zone temperature reaches a mathematically safe level (<60°C).

1.6 Auto Power Off (operating time limiter)

Depending on the selected cooking stage, each cooking zone is switched off individually after a certain maximum operating time, if the respective cooking zone has not been operated during that time. Any adjustments made to the cooking zone stage by pressing the respective keys ("+" / "-" keys or the dual-circuit key for the respective cooking zone) resets the maximum operating time of this cooking zone to the starting value of the operating time limiter. The maximum operating time depends on the selected cooking stage is defined in the annex.

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1.7 Protection against unintentional activation

- The electronic system cuts off automatically in the case of an identified permanent use of the keys for about 10 seconds.
- Water sprinkled on the glass surface does not always lead to pressing a key and cannot be surely detected. (After wiping the glass covering the keys, all keys are ready for operation).
- If one fails to activate a cooking zone within 20 sec after pressing POWER ON, the control unit of the **POWER ON mode** is reset to STAND-BY mode.
- The ON/ OFF key has priority for execution against all other keys. This guarantees the shut off in case of permanent or multi use of keys.

1.8 Response time of the sensor keys

The response times of the sensor keys have been fixed as follows:

Key Delay for POWER OFF for POWER ON

- ON/OFF approx. 500 msec 1000 msec
- cooking zone select approx. 300 msec 300 msec
- Plus/minus approx. 300 msec 300 msec
- Dual-circuit/timer approx. 300 msec 300 msec The tolerance of the response times is +/-100msec.

1.9 Key Lock (child lock function)

Locking:

After turning on the control unit, the child lock mechanism can be activated. To do this it is necessary that the minus key and the top left hand selection key are pressed for 3 seconds. All displays show an "L" for LOCKED (= child lock against unintentional activation). If a cooking zone is at stage "hot", "L" and "H" appear alternately. This operation must take place within 10sec and no other key than the one described above may be pressed. Otherwise the input will be cancelled for not being completed. The electronics remains in a locked condition until its release, even if the control unit has been switched off and on again in the meantime. Resetting (disconnect from power supply) the control unit does not discontinue the locked condition.

Unlocking for cooking:

It is necessary to unlock the control unit by holding the minus key and the top left hand selection key simultaneously for 3 seconds followed by pressing the minus key again. The child lock has now been removed and the Touch Control returns to the STAND-BY-mode. This operational procedure must take place within 10sec and no other key than the ones described above may be pressed. Otherwise the input will be cancelled. The Touch Control remains in the Lock-mode and turns off after 20 seconds. If the control unit is switched on again by pressing the ON/OFF key, all displays show "O", the display dots keep flashing and the control unit may be operated for cooking. Should a cooking zone be at stage "hot", "O" and "H" alternate synchronously with the flashing display dots.

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Dual-circuit cut-off

The control unit can also energise dual-circuits (in terms of radiant heating elements). The dual-circuits are immediately connected upon activating a respective cooking zone.

By pressing the multi-circuit key of an activated cooking zone (i. e. cooking stage "O") the corresponding outer circuit of the respective cooking zone can be cut off any time. An activated outer circuit is displayed by an additional LED. Pressing the multi-circuit key again connects the outer circuit/s at any time, the respective LED's flash up again.

Performance of the dual-circuit cut-off: The dual-circuit relays are cut off from the inner circuit with a delay of 300 msec, but they remain switched on synchronously relating to the inner circuit.

1.11 Audible signal (buzzer) -optional

The following activities occurring during operation of the control unit are fed back audibly via a buzzer:

- Short sound for regular pressing the key
- Long sound, intermittent sound for permanent use of keys over a longer period of time (>10sec)

Error codes, Error management

The Error codes are displayed on the RL cooking zone with "E" and on RR with "R" and the error codes are displayed on FL and FR. If a display should be on it will be shown alternating on the remaining displays.

Error code	Description	Possible error cause	Error clearing
ER03 & permanent tone	Permanent use of keys; Control unit cuts off after 10 sec	Water or cooking utensils on the glass above the control unit	Cleaning of the operational surface
ER21	Control unit cuts off due to overheating to avoid damage to electronics	Standard algorithm reaches limit when overheated. Ambient temperature of electronics still too high.	Allow cavity to cool down, Check heat sealing-off of control unit.
ER22	Key evaluation defective. Control unit cuts off after 3.5 – 7.5 sec.	Short-circuit or discontinuation in the range of the key evaluation	Exchange control unit
U400	Secondary voltage of the power unit too high (primary > 300V). Control unit cuts off after 1 sec releasing a permanent tone.	Control unit is wrongly connected.	Connect to correct mains voltage
ER36	NTC value is not within its specification (value < 200mV or > 4.9V; control unit cuts off)	Short-circuit or cut-off at NTC	Exchange control unit
ER20	Flash-error	µ C- faulty	Exchange control unit
ER40	Secondary operational voltage is too low for min. 5 s (1.8V < U _{posstat} < 2.9V)	Primary PTC too hot	Disconnect control unit from the power system

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