

ESSENTIALS INSTRUCTION MANUAL

BUILT-IN ELECTRIC HOB

CSPHOBW12 / CSPHOBX12



currys

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Safety Warnings

Your safety is important to us. Please read this information before using your electric hob.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Important Safety Instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the mains power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and Maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked electric hob. If the electric hob surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the electric hob off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.
- Failure to follow this advice may result in death.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the electric hob surface until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the electric hob as they can become hot very quickly.
- Keep children away.
- Handles of saucepans may be hot to touch. Check that saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of an electric hob scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important Safety Instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers may ignite.
- Never try to extinguish fire with water. Switch off the appliance and cover the flame with a lid on fire blanket.
- Never use your appliance as a work or storage surface.
- After use, always turn off the cooking zones and the electric hob as described in this manual.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the electric hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your electric hob.
- Do not place or drop heavy objects on your electric hob.
- The hob must not be used to warm the room, the heating zones must only be switched on after a pot or pan is placed on top and switched off before removing the pot or pan.
- Do not stand on your electric hob.
- Do not use pans with jagged edges or drag pans across the ceramic electric hob as this can scratch the surface.

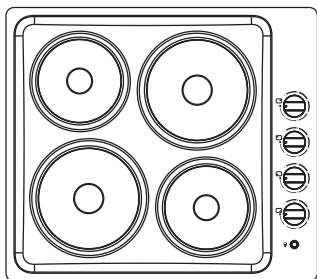
- Do not use scourers or any other harsh abrasive cleaning agents to clean your electric hob, as these can scratch the surface.
- If the mains cable is damaged, it must be replaced by a qualified technician.
- Do not operate your electric hob by means of an external timer or separate remote-control system.
- 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 shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Thank you on the purchase of your new Currys Essentials Built-in Electric Hob. We recommend that you spend some time to read this manual in order to fully understand how to install and operate it correctly. Read all the safety warnings carefully before use and keep this manual for future reference.

Unpacking

Remove all items from the packaging. Retain the packaging. If you dispose of it please do so according to local regulations.

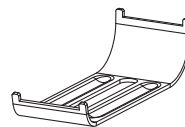
The following items are included:



Main Unit



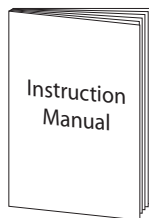
Screws × 4



Brackets × 4



Sealing Strip × 2



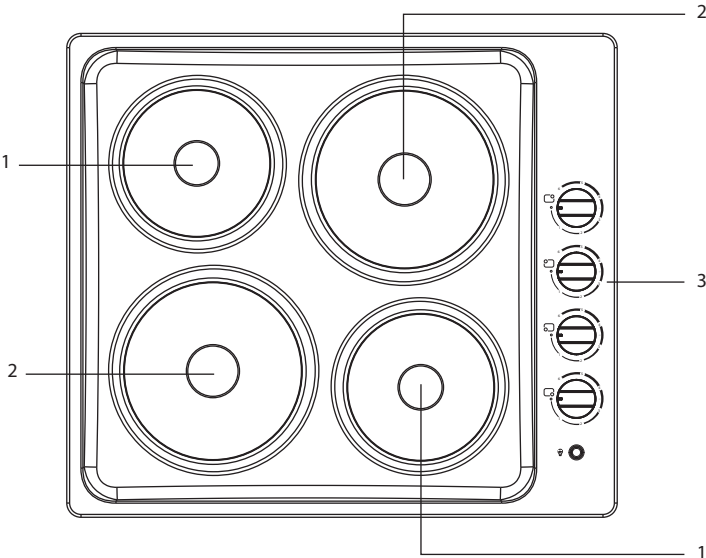
Instruction / Installation Manual



If items are missing, or damaged please contact Partmaster (UK only).
Tel: 0844 800 3456 for assistance.

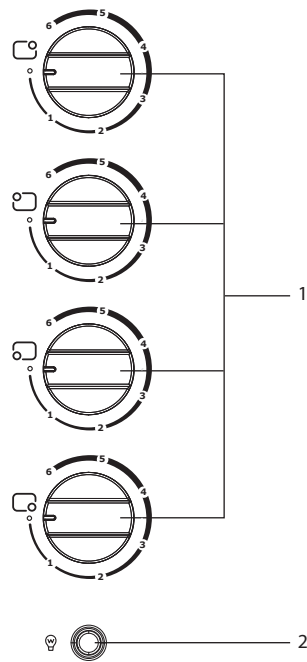
Product Overview

Top View



- 1. Max.1000 W Zone
- 2. Max.1500 W Zone
- 3. Control Panel

Control Panel



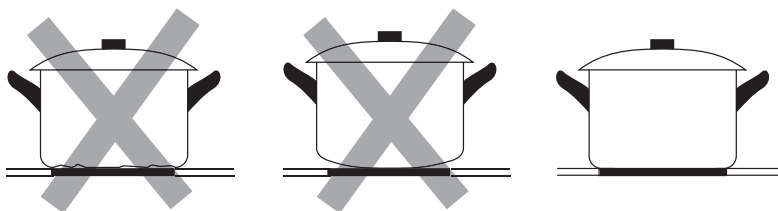
- 1. Power Regulating Controls
- 2. Power Indicator Light

Before Using Your New Electric Hob

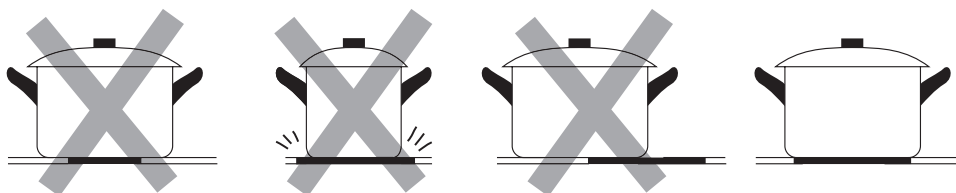
- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your electric hob.
- The hob must not be used to warm the room, the heating zones must only be switched on after a pot or pan is placed on top and switched off before removing the pot or pan.
- The indicator light will NOT switch on, even when the unit is plugged in. When the hob is in use, however, the indicator light will light up.
- Before using your New Electric Hob heat each heating zone in turn on setting 3 while placing a pot of water on top. Ensure the room is well ventilated as there may be a little smoke and odour. This is normal, and is due to the protective substance on the appliance which protects it during shipping from the factory. Switch the appliance off once the smoke and odour has stopped. This can take up to 30 minutes.

Choosing the Right Cookware

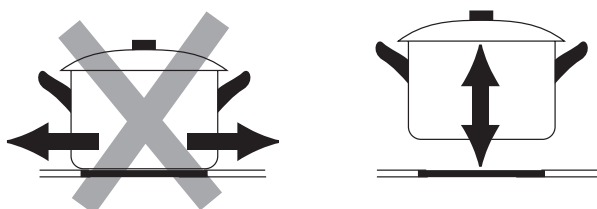
Do not use cookware with jagged edges or a curved base.



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



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

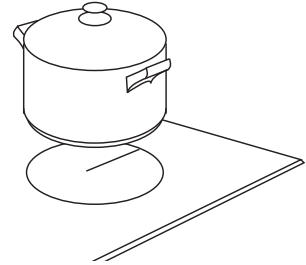


Using Your Electric Hob

The indicator light will NOT switch on, even when the unit is plugged in. When the hob is in use, however, the indicator light will light up.

To Start Cooking

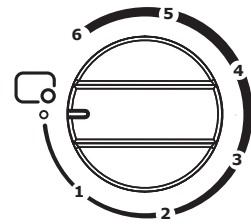
1. Place a suitable pan on the cooking zone you wish to use.
 - Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



2. Adjust the power regulating control to the desired level to turn on the control.

Setting 1 – Lower heat setting

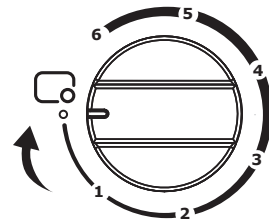
Setting 6 – Higher heat setting



When You Have Finished Cooking

Turn the cooking zone off by turning the power regulating control to "0" position.

The hob must not be used to warm the room, the heating zones must only be switched on after a pot or pan is placed on top and switched off before removing the pot or pan.



Cooking Guidelines



- Take care when frying as oil and fat heat up very quickly. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.
- The hob must not be used to warm the room, the heating zones must only be switched on after a pot or pan is placed on top and switched off before removing the pot or pan.

Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, Cooking Rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing Steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For Stir-Frying

1. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
2. Preheat the pan briefly and add two tablespoons of oil.
3. Cook any meat first, put it aside and keep warm.
4. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
5. Stir the ingredients gently to make sure they are heated through.
6. Serve immediately.

Cleaning and Maintenance

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 electric hob to find the settings that best suit you.

What?	How?	Important!
Everyday soiling on surface (fingerprints, marks, stains left by food or non-sugary spillovers on the surface)	<ol style="list-style-type: none">1. Switch the power to the electric hob off.2. Apply an electric hob cleaner while the electric hob is still warm (but not hot!)3. Rinse and wipe dry with a clean cloth or paper towel.	<ul style="list-style-type: none">• When the power to the electric hob is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the surface. Always read the label to check if your cleaner or scourer is suitable.• Never leave cleaning residue on the electric hob: the surface may become stained.
Spillovers on the power regulating controls	<ol style="list-style-type: none">1. Switch the power to the electric hob off.2. Soak up the spill3. Wipe the power regulating control area with a clean damp sponge or cloth.4. Wipe the area completely dry with a paper towel.	<ul style="list-style-type: none">• Make sure you wipe the power regulating control area dry before turning the electric hob back on.

Hints and Tips

Problem	Possible Causes	What To Do
The electric hob cannot be turned on.	No power.	Make sure the electric hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The surface is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Cleaning and Maintenance'.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the electric hob.

Specifications

Model	CSPHOBW12 / CSPHOBX12
Power (W)	5000W
Voltage (V)	220-240V
Frequency (Hz)	50Hz

Features and specifications are subject to change without prior notice.

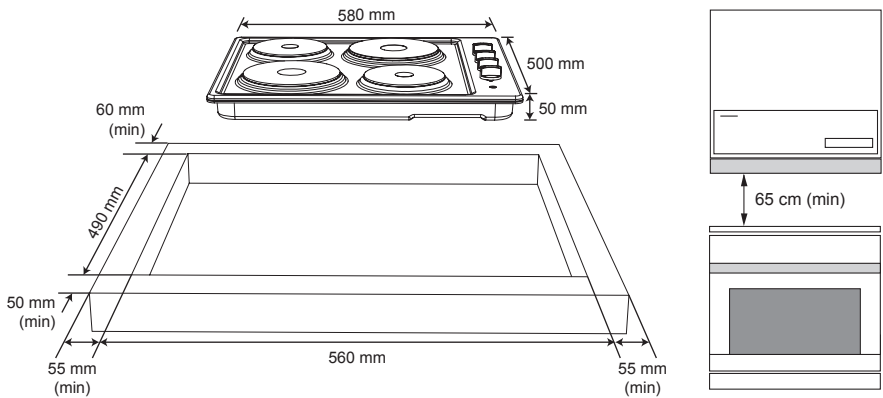
Installation

Preparing the Worktop

Cut out the work surface following the dimensions shown in the drawing below.

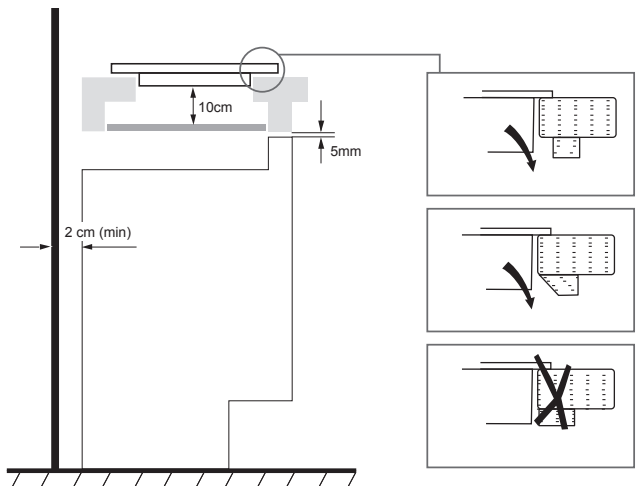
For the purpose of installation and use, a minimum distance of 5.5 cm space must be left around the cut out.

Be sure the thickness of the work surface is at least 20 mm. Use a heat-resistant work surface material to avoid deformation caused by the heat from the hob. The minimum distance between the hob and the cupboard should be at least 65 cm.



Ensuring Adequate Ventilation

Always make sure the ceramic cooker hob is well ventilated and that the air inlet and outlet are not blocked. This hob requires an adequate supply of fresh, cool air to fully function. The base of the hob must have direct unrestricted ventilation to the room where the hob is installed. Follow the requirements below.

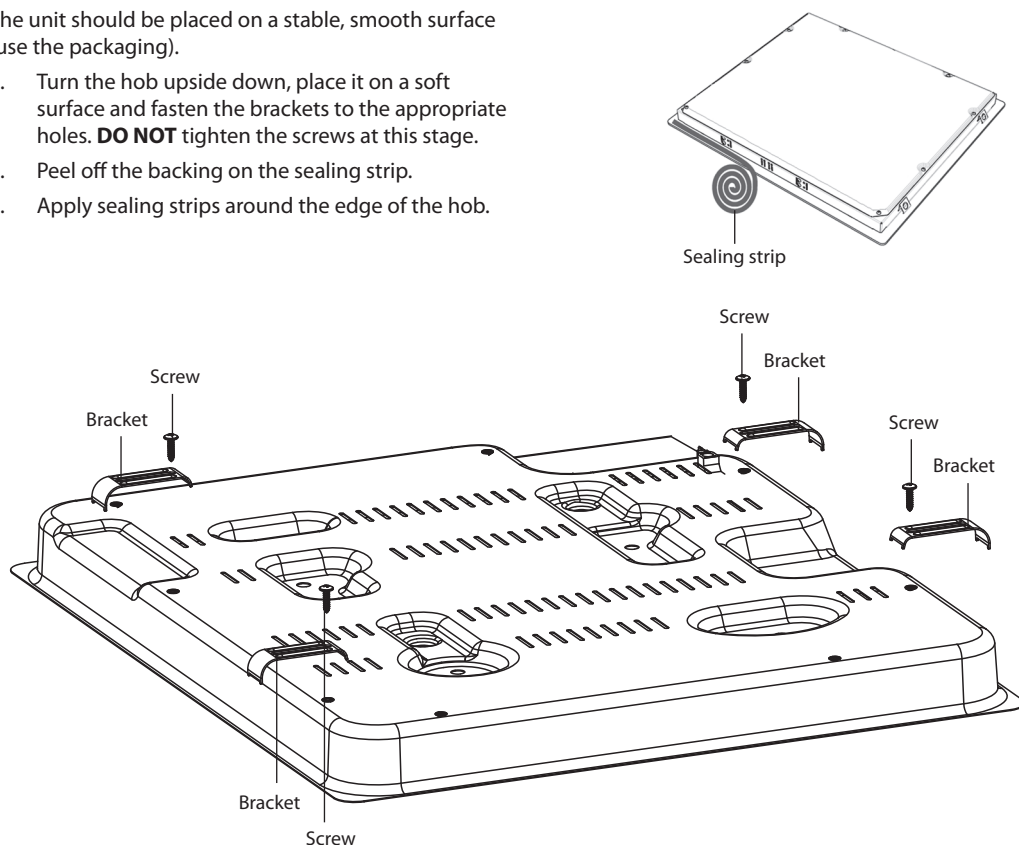


There are ventilation holes around the outside of the hob. **YOU MUST** ensure that these holes are not blocked by the worktop, when you put the hob into position.

Fastening the Fixing Brackets

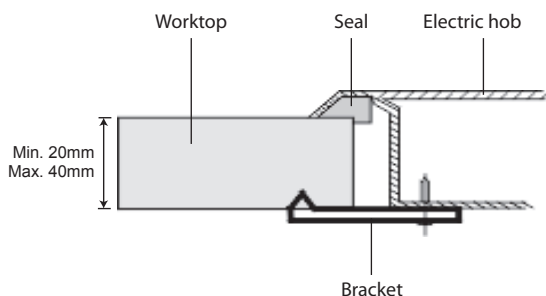
The unit should be placed on a stable, smooth surface (use the packaging).

1. Turn the hob upside down, place it on a soft surface and fasten the brackets to the appropriate holes. **DO NOT** tighten the screws at this stage.
2. Peel off the backing on the sealing strip.
3. Apply sealing strips around the edge of the hob.



- The hob must be installed by qualified personnel or technicians.
- The hob should not be mounted above cooling equipment, dishwashers and rotary dryers.
- All surfaces around the hob should be able to withstand the heat generated by the hob.
- Never use a steam cleaner to clean the hob.
- Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture, particularly if it needs to be serviced.

4. Insert the hob into the cut out and position it correctly.
5. Tighten the screws to secure the hob to the worktop.



Do not over tighten the hob clamps as distortion of the hob may occur.

Electrical Connection

Fitting Guidelines

The electric hob is manufactured to work with single-phase alternating current (220V – 240V/50Hz). The connection diagram is also found on the cover of the connection box.

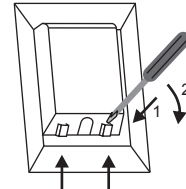


- All electrical work should be carried out by a suitably qualified and authorised electrician.
- No alterations or wilful changes in the electricity supply should be carried out.

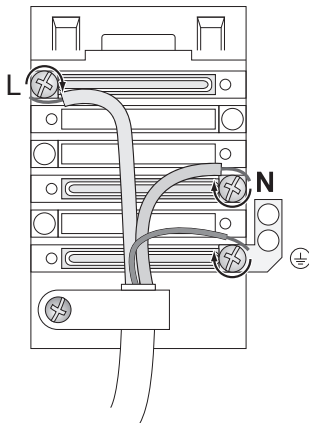
The connection cable must be secured in the strain-relief clamp.



- The electricity supply for the electric hob must have an isolation switch which enables the power to be cut off in case an emergency and for maintenance. The distance between the working contacts of the isolation switch must be at least 3 mm.
- Before connecting the electric hob to the mains power supply it is important to read the information on the data plate and the connection diagram.



Connecting the Hob to the Mains Power Supply



- Voltage of heating elements 220V – 240V.
3 × 6mm² / 3 × 2.5mm²
- This appliance must be earthed.
- For this connection a power lead of wire type H05VV-F should be used.

Wiring Instructions

The Earth wire coloured Green/Yellow must be connected to the Earth terminal marked with ⊕.

The Live Wire coloured Brown must be connected to the live terminal marked with **L**.

The Neutral Wire coloured Blue must be connected to the terminal marked with **N**.



Always place the wire on the side of the screw which follows the tightening direction (clockwise).



For general information about this appliance
and handy hints and tips, please visit
www.knowhow.com/knowledgebank or call **0844 561 1234**.



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available we can deliver direct to your door the very next day. Visit
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The symbol on the product or its packaging indicates that this product must not
be disposed of with your other household waste. Instead, it is your responsibility
to dispose of your waste equipment by handing it over to a designated collection
point for the recycling of waste electrical and electronic equipment. The separate
collection and recycling of your waste equipment at the time of disposal will help
conserve natural resources and ensure that it is recycled in a manner that protects
human health and the environment.

For more information about where you can drop off your waste for recycling, please
contact your local authority, or where you purchased your product.

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