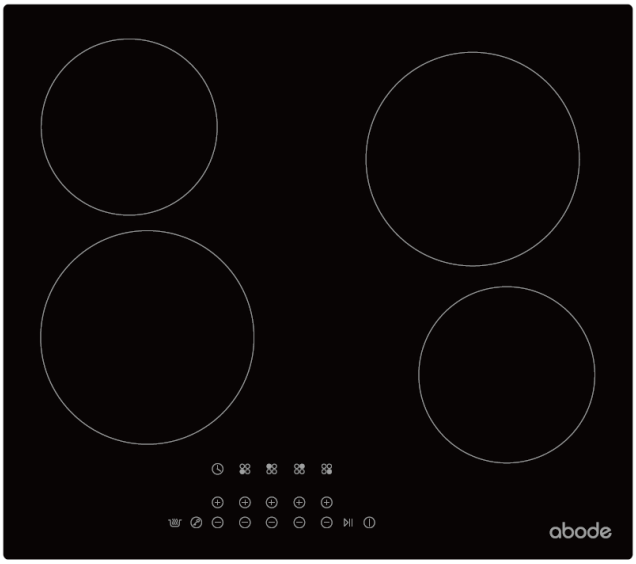
abode

Electric Hob
Instruction Manual



Model number(s):
A60EH301B

IMPORTANT:
RETAIN FOR FUTURE REFERENCE

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Safety Instructions

Important note:

Please read this booklet before installing and switching on this appliance. The manufacturer assumes no responsibility for incorrect installation and usage as described in this booklet.

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 must not play with the appliance.

Electric ovens and hobs must be hard-wired to a suitably rated electrical cooker power point – it is recommended that you consult a qualified electrician. Failure to do so will invalidate your guarantee, liability claims and could lead to criminal prosecution.

- Children should be supervised to ensure that they do not play with the appliance.
- If the supply lead is damaged it must be replaced by a qualified person using the correct lead.
- Packaging material is dangerous to children. Never allow children to play with packaging material.
- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.
- The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works correctly after installation.

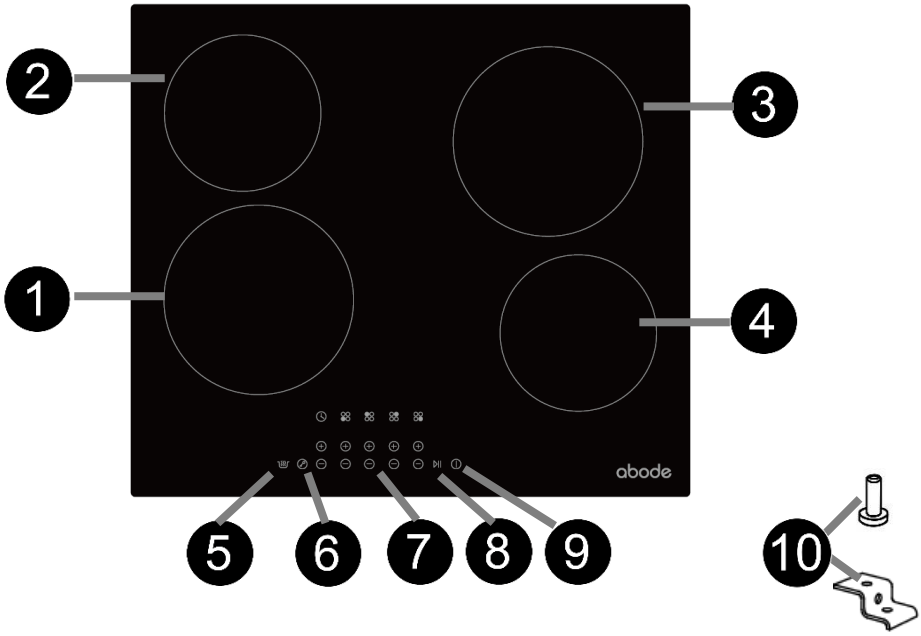
Safety Instructions

- All operations relating to installation and regulation must be carried out by an authorised installation engineer, respecting applicable regulations, standards and the specifications of the local electricity providers.
- This appliance can only be installed in a well-ventilated place.
- This appliance is intended for domestic use and the household environment only. The appliance is not intended for use outside.
- Do not tamper with the appliance's interior. If necessary, call our customer helpline.
- Do not switch on the appliance if it is damaged in any way. Contact our customer helpline.
- This appliance is only intended for cooking purposes, not as a heating system.
- Do not leave the appliance unattended during operation. The manufacturer is not liable for damage which is caused by improper use or incorrect operation.
- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the appliance. Extinguish flames carefully using a lid, fire blanket, or something similar.
- When the cooking zones are in operation without any cookware placed on them, they can build up a lot of heat. Only operate the cooking zones with cookware on them.
- Operating several cooking zones at the same time gives rise to a great deal of heat.
- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- Do not use covers. These can cause accidents such as catching fire or materials shattering due to overheating.
- Do not use inappropriate child safety shields or hob guards. These can cause accidents.

Safety Instructions

- The hob will become very hot. Never place combustible items on the hob. Never place objects other than cookware on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the customer services.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the customer services.
- Components inside the appliance may have sharp edges. Wear protective gloves.
- Saucepans may suddenly move due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.
- Incorrect repairs are dangerous. Repairs may only be carried out by a qualified electrician.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- Never use strong and abrasive cleaning agents as they will cause surface damage.
- In the event of a malfunction, turn off the appliance’s electricity supply. For repairs, call customer services.

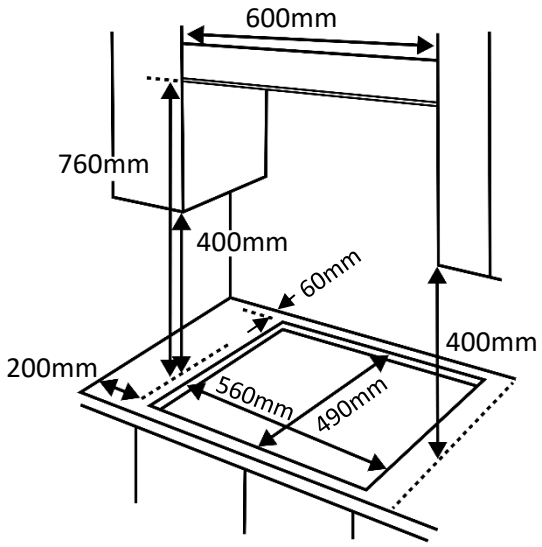
Product overview



1.	1800W (max)	6.	Lock
2.	1200W (max)	7.	Hob Controls
3.	1800W (max)	8.	Go/Pause
4.	1200W (max)	9.	On/Off
5.	Keep Warm/Simmer	10.	4x Brackets & Screws

Positioning

- This appliance is to be installed in a counter top.
- Avoid damaging the product during installation.
- The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works correct when installed.
- **Electric ovens and hobs must be hard-wired to a suitably rated electrical cooker power point – it is recommended that you consult a qualified electrician. Failure to do so will invalidate your guarantee, liability claims and could lead to criminal prosecution.**
- The edges of the hob must be a minimum of 60mm from a side or rear wall.
- The highest point of the hob must be a minimum of 760mm from the underside of any surface **directly** above it.
- The highest point of the hob must be a minimum of 400mm from the underside of any surface **either side** of the hob. If any surface **either side** of the hob is lower than 400mm, then it must be at least 50mm from the outer edges of the hob.
- There must be a minimum of 50mm of clearance around the hob and any combustible materials.



Positioning

- Be sure the thickness of the work surface is at least 30mm.
- You must have a minimum gap of 25mm between the underside of the appliance and any surface below it.

Note:

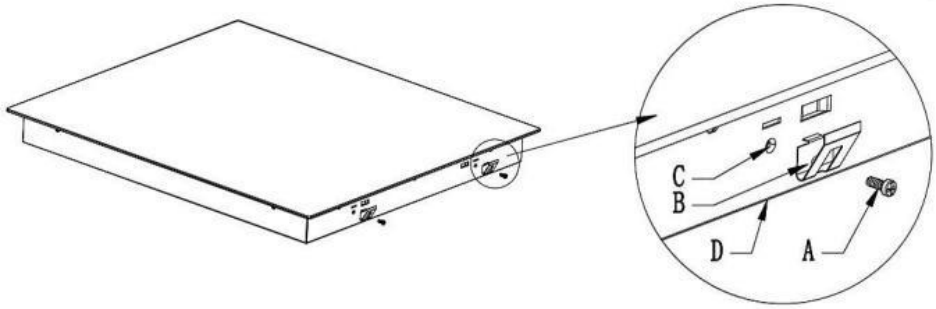
- **Select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the appliance.**
- **To install a hob above an oven, the oven must have forced ventilation.**
- **Check the dimensions of the oven when being installed with the hob.**

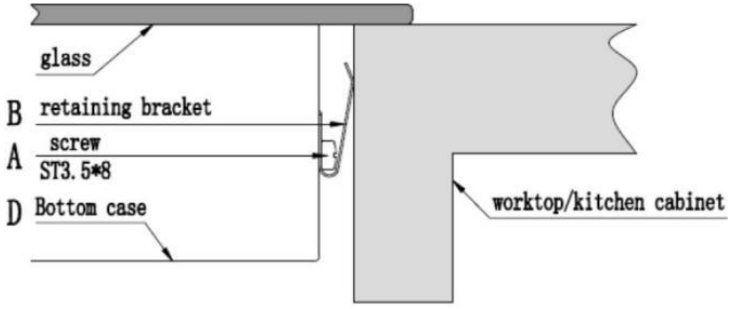
Installation

Preparation & installation

Ensure that there are no electric wires, gas or water pipes in the area where holes are to be made.
Components of the appliance may have sharp edges. Wear protective gloves.

1. Ensure that that there is an electrical plug socket within adequate distance of the hob after it has been installed.
2. Cut out the aperture that measure 560mm by 490mm deep, in accordance with the positioning instructions detailed on the previous page.
3. Carefully and gently lower the hob into the aperture hole that you have cut out.
4. Fix the hob on the work surface by screwing the 4 brackets on to the side of hob after installation:

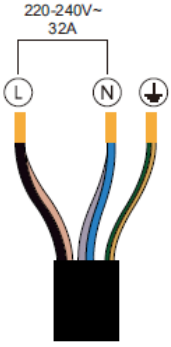


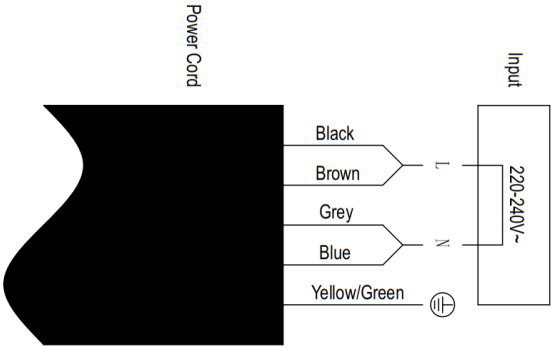


Installation

Electrical connection

- **WARNING-** THIS APPLIANCE MUST BE EARTHED
- This appliance is designed to be connected to a 220-240V~50Hz AC electricity supply.
- Before proceeding with the electrical connection, verify that the current carrying capacity of the system and the isolator / main switch is adequate for the maximum power rating of the hob.
- Electrical installation of the residence and of the appliance's isolator must be earthed and conform with the required safety regulations.
- If there is no suitable circuit and a fused switch, they must be installed by a qualified electrician before the hob is connected.
- An isolator switch must be easily accessible once the hob has been installed.
- Do not use adaptors, multiple sockets and/or extension leads.
- A circuit breaker with a contact opening of at least 3 mm, rated 32A and delayed functioning type must be installed inside the supply circuit.
- During installation, please ensure that insulated cables are used. An incorrect connection might damage your appliance and will void the manufacturer's guarantee.
- All repairs must be carried out by an authorised service personal or a qualified electrician.
- Switch off/isolate your appliance before each maintenance.
- Wiring diagram is below:

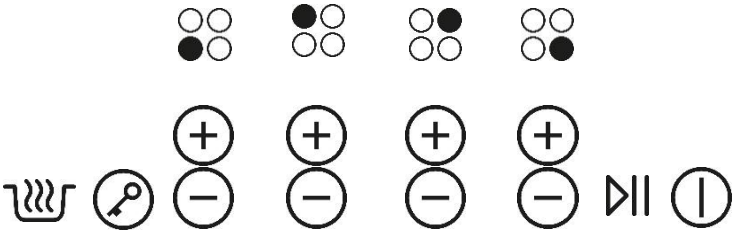




Usage

Controls

The appliance has 4 cooking zones and these are controlled by the touch controls at the bottom of the hob. Just above each cooking zone controls, there is an illustration that shows the cooking zone that each set controls:



The function of each touch control and the meaning of each icon is explained below:

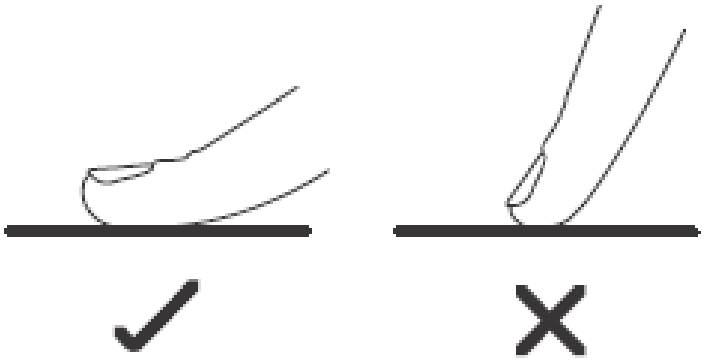
	• Powers the Hob On/Off
	• Zone Selection Indicator - Indicates which hob zone power is being adjusted
	• Timer button to set as 'Minute Minder (Countdown)' or as 'Countdown & End' settings
	• Increases power to selected hob between setting 1-9 • Increases Timer by 1 minute increments
	• Decreases power to selected hob between setting 1-9 • Decreases Timer by 1 minute increments
	• Keep warm/simmer – keeps the cooking zone at 60°C ± 20°C to gently keep foods warm for up to 2 hours
	• Pauses power to the operating hob zones. Pressing again resumes power at the last active settings
	• Press to activate the child lock which prevents any usage of the controls until deactivated. Hold for 3 seconds to deactivate

Usage

Using the touch controls

The controls respond to touch, so you don’t need to apply pressure to them. Below are tips on how to use the controls:

- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there are no objects (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Usage

Power levels

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

Heat setting	Suitability
1-2	Delicate warming for small amounts of food
	Melting chocolate, butter, and foods that burn quickly
	Gentle simmering
	Slow warming
3-4	Reheating
	Rapid simmering
	Cooking rice
5-6	Pancakes
7-8	Sautéing
	Cooking pasta
9	Stir-frying
	Searing
	Bringing soup to the boil
	Boiling water

Usage

Selecting a cooking zone

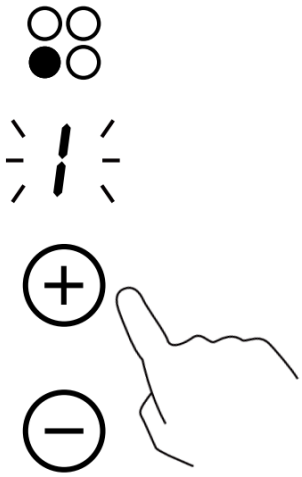
Note:

- **When you touch a symbol, the respective function is activated.**
- **Always keep the controls dry. Moisture reduces their effectiveness.**
- **Do not place pans close to the displays and sensors during operation as this could lead to overheating of the electronics & permanent damage.**

Warnings:

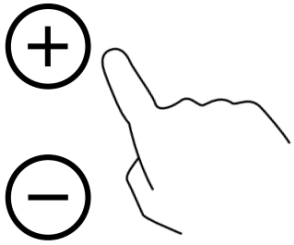
- During first use, it is normal for the cooking zone to give off odours; this does not pose any risk and does not indicate a malfunction; they will dissipate through use.
- The kitchen may become hot and humid when this appliance is used. Ensure that the kitchen is well ventilated through either natural ventilation apertures or install a ventilation system (extractor hood).
- If using the appliance for prolonged periods, you may require additional ventilation (e.g. by opening a window) or more effective ventilation (e.g. by increasing the extractor power level, if possible).

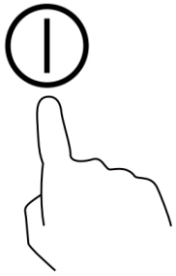
1. Turn on power to the appliance at the circuit breaker, the appliance will beep and all indication lights will flash and then go out.
2. Place a suitable pan on the zone you wish to use. Make sure the bottom of the pan and the surface of the pan support are clean and dry.
3. Touch the power on/off control, all indicators will display a **'-'** symbol.
4. Set the power level of the required cooking zone by touching the + or - controls of that specific cooking zone. First time use, the power level will start from 5. Use from Standby On/Off and the power will start from 1 if pressing + or 9 if pressing -.



Usage

5. You can modify the power setting of a cooking zone at any time during cooking. Please note that if a power level is not selected within 1 minute of powering on the hob, the hob will automatically switch off. If this happens then you will need to start again from step 3.
6. To switch the cooking zone off, you can either scroll down the power levels until the **'0'** symbol is shown on the display or touch the power control and turn the hob off completely.





7. The **'H'** symbol will be shown on the indicator of the cooking zone controls that have just been used to show that there is residual heat on that cooking zone. The **'H'** symbol will flash until the cooking zone has cooled down sufficiently. It can also be used as an energy saving function if you want to heat an additional pan or keep the contents of a pan warm, use the zone that is still hot.

Usage

Functions

Timer

Minute Minder (Countdown)

1. With the hob switched on, press the timer control button and ‘30’ will display underneath.
2. Adjusting the time:
    a) Press the + or – buttons to adjust the time in 1 minute increments.
    b) Press & hold the + or – buttons to adjust the time in 10 minute increments.
    c) If the timer goes beyond 99 minutes it will automatically reset to 0 minutes.
    d) To cancel the timer, adjust the time to 0 minutes.
3. At the end of the timer, the hob will beep for 30 seconds and the timer will display ‘- -’.

**Hob doesn’t need to be heating to activate Minute Minder.*

Countdown & End

1. With the hob switched on, select a setting on a desired cooking zone by pressing the + or – buttons for that zone.
2. Whilst the zone indicator is flashing, press the + or – button on the Timer indicator. The timer indicator will start flashing and ‘30’ will be displayed.
3. Set the desired cooking time by pressing the + or – buttons on the timer. The selected zone will display a red dot next to the zones power setting to indicate an active timer.
    a) Press the + or – buttons to adjust the time in 1 minute increments.
    b) Press & hold the + or – buttons to adjust the time in 10 minute increments.

Usage

Timer

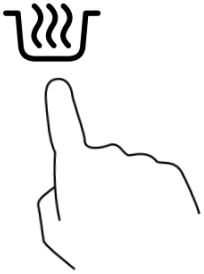
c) If the timer goes beyond 99 minutes it will automatically reset to 0 minutes.

d) To cancel the timer, adjust the time to 0 minutes.

4. When the time is reached, the hob zone will automatically turn off, and H will be displayed to indicate the zone has residual heat.
5. To activate multiple timers, repeat the process from step 1.
6. If more than 1 zone timer is activated, the shortest remaining time will be displayed on the timer.
   a) The flashing red dot next to the power level indicator shows the zone that the timer is displaying.
   b) To check remaining time on an alternate zone, press the zone selection button of the desired zone.

Keep Warm

1. Press the + or – button of the desired zone you wish to Keep Warm.
2. Press the Keep Warm button, and the cooking zone will display 'A' indicating it is operational.
3. To cancel the Keep Warm, press either + or – on the active zone, and then press the Keep Warm button. The power level will revert to 0. Keep warm will automatically switch off after 2 hours.



Stop/Go

1. The Stop/Go functionality allows the power of a hob to be paused during use.
2. Pressing the Stop/Go button when the hob zones are active will

Usage

deactivate power to all controls except the Stop/Go button, On/Off button and the Lock button and display II.

3. Pressing the Stop/Go button once again will resume operation of the hob at the previously selected power levels.

Locking the controls

You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

To lock the controls, press the lock button, the timer indicator will show **'Lo'.**

Note: When the controls are locked, all the controls except the Power on/off control are disabled. If the hob is turned off when the controls have been locked you will have to unlock the controls when the hob is powered on.

To unlock the controls touch and hold the control for at least 3 seconds. All controls can now be unlocked and can be used.

Usage

Residual heat warning

When the hob has been operated there will be some residual heat. The display of controls for which ever cooking zone has been used will show a **'H'** symbol to warn you of the residual heat and to keep away from it.

The **'H'** symbol will stay lit until the cooking zone has cooled down sufficiently.

Over heat protection

The hob is fitted with a temperature sensor which can monitor the temperature inside the ceramic hob. If an excessive temperature is detected then the hob will stop operation automatically and switch itself off.

Auto shutdown

Another safety feature of the hob is an auto shutdown, this occurs if you ever forget to switch off a cooking zone and certain time has passed. The shutdown times are shown in the table below:

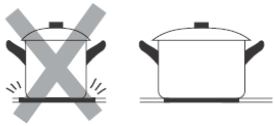
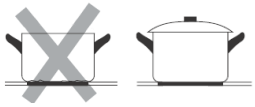
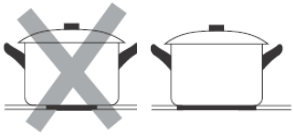
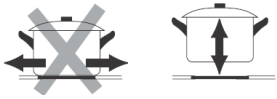
Power level	**1**	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**9**
Default working timer (hour)	**8**	**8**	**8**	**4**	**4**	**4**	**2**	**2**	**2**

Usage

Pans & energy saving

The following advice is to prevent damage to pans and help you save energy:

Zones	Suitable pan sizes (diameter
1200W (max)	165mm
1800W (max)	200mm

X		✔
Do not use small pans on large zones		Always use pans that are the right size for each zone
Do not cook without a lid or with the lid half off, as this wastes energy		Place a lid on pans
Do not use damaged pans, which do not sit evenly on the hob: pans may tip over.		Only use pans with a thick, flat bottom
Do not use large pans on zones near the controls, as they may be damaged by the high temperatures		Always place pans centrally over the burners not to one side
Do not slide, or they may scratch the glass		Always lift pans off the hob
Do not use excessive weight or strike the hob with heavy objects		Be careful when handling pans when they are on the hob or have just be taken away from the burner

Usage

Cooking recommendations:

The following advice is to help you get the best cooking performance/results:

<table>
<tr><th>Zone</th><th>Very high, High</th><th>Medium</th><th>Low</th></tr>
<tr><td rowspan="2">1800W (max)</td><td>Boiling, steaming, griddling, toasting, paellas, Asian food (wok).</td><td colspan="2">Reheating and keeping things hot: cooked and pre-cooked dishes.</td></tr>
<tr><td>Escalopes, steaks, omelettes, frying.</td><td>Rice, white sauce and ragout.</td><td>Steaming: fish, vegetables.</td></tr>
<tr><td rowspan="2">1200W (max)</td><td>Steamed potatoes, fresh vegetables, stews, pasta, etc.</td><td colspan="2">Reheating and keeping things hot: pre-cooked dishes and delicate casseroles.</td></tr>
<tr><td>Casseroles, rice pudding and caramels.</td><td>Defrosting and slow cooking: vegetables, fruits and frozen products.</td><td>Melting: butter, chocolate, gelatine</td></tr>
</table>

Cleaning and Maintenance:

Important notes:

- The appliance will become hot during operation, allow the appliance to cool down before cleaning.
- Do not use any high-pressure cleaners or steam cleaners.
- Wash new sponge cloths thoroughly before use.
- Follow all instructions and warnings included with the cleaning agents.

How to clean

Observe the information in the table below to ensure the surfaces is not damaged by using the wrong type of cleaning agent. Do not use:

- Harsh or abrasive cleaning agents.
- Cleaning agents with a high concentration of alcohol.
- Hard scouring pads or sponges.
- High-pressure cleaners or steam cleaners.

Surface type	How to clean
Glass	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.

Cleaning and Maintenance:

How to clean:

- After each use, clean the surface of each zone once they have cooled down. If any residue is left (baked-on food, drops of grease etc.), however little, it will become stuck to the surface and more difficult to remove later.
- Always clean off any liquid as soon as it is spilt: you will save yourself any unnecessary effort.
- Do not leave acidic liquids (e.g. lemon juice, vinegar, etc.) on the hob.
- Where possible, do not allow salt to come into contact with the surface of the electric hob.

Causes of damage:

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry, this may cause damage.
- Sugar can cause the surface to blister if not removed immediately.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates.
- Oven protective foil is not suitable for your hob.
- Unsuitable cleaning agents can cause discolouration and/or stains.
- Spillages can cause discolouration if not removed/cleaned immediately.
- Dragging or scraping pans across the hob can cause discolouration, pans should lifted when moving them.

Trouble Shooting:

Problem	Solution
No power	The plug is not plugged in Connect the appliance to the electricity supply
	Power cut or faulty fuse Check whether other kitchen appliances are working or check in the fuse box to make sure that the fuse for the appliance is working
Controls aren't working	The child lock/control lock is operational Unlock the child lock/control lock
Scratches, discolouration or blistering	Sliding or dragging pans may scratch the glass Always lift pans off the hob
	Rough pot and pan bases scratch the ceramic Replace cookware
	Spillages can cause discolouration Remove/clean all spillages immediately
	Sugar can cause the surface to blister Remove/clean all spillages immediately
Cookware is damaged	Cookware can become deformed if boiled dry Never boil pans dry

Error Codes:

Problem	Possible causes	What to do
E1	**Short circuit of the heating element sensor**	Shut down and restart the hob or replace a new heating element sensor.
E2	Heating element sensor damaged.	Replace a new heating element sensor
E3	The temperature of the hob top is too high.	Shut down the hob to cool down.
E4	Open circuit of heating element sensor.	Reconnect the heating sensor or replace a new heating element sensor.

Guarantee

This product is guaranteed for 12 months from the date of the original purchase. If any defect arises due to faulty materials or workmanship the faulty product must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

The following conditions apply:

- The product must be returned to the retailer with the original proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide and any other instructions for use which have been supplied.
- It must be used for domestic purposes only and for its intended use.
- This warranty does not cover wear and tear, damage, misuse or consumable parts.

This does not affect your statutory rights.

Customer Services & Spare Parts:

Region	Contact
UK & Northern Ireland	0345 209 7461
Ireland	1 900 938982
Rest of Europe	europe@productcaregroup.com

Technical Specification

Rated Voltage 220V – 240V ~ 50-60Hz

External Dimensions(HxWxD) 52mm x 590mm x 520mm

Information for domestic electric hobs

	Symbol Value Unit	Symbol Value Unit	Symbol Value Unit
Model identification		A60EH301B	
Type of hob		Built-in hob	
Number of cooking zones and/or areas		4 zones	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)		Radiant cooking zones	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Ø	Zone 1 : 20.0 Zone 2 : 16.5 Zone 3 : 20.0 Zone 4 : 16.5	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L W	N/A	cm
Energy consumption per cooking zone or area calculated per kg	$EC_{electric\ cooking}$	Zone 1 : 192.3 Zone 2 : 195.7 Zone 3 : 192.3 Zone 4 : 192.0	Wh/kg
Energy consumption for the hob calculated per kg	$EC_{electric\ hob}$	193.1	Wh/kg

Power Consumption (Off Mode)	0.5W	The period after which the equipment reaches off mode	5 mins
Power Consumption (Standby)	N/A	The period after which the equipment reaches standby mode	N/A
Power Consumption (Network Standby)	N/A	The period after which the equipment reaches networked standby	N/A

abode

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Abode Support: call **0345 209 7461**

The ‘wheelie bin’ symbol is known as the 'Crossed-out wheelie bin Symbol'. When this symbol is marked on a product/batteries, it means that the product/batteries should not be disposed of with your general household waste. Only discard electrical/electronic/battery items in separate collection schemes, which cater for the recovery and recycling of materials contained within. Your co-operation is vital to ensure the success of these schemes and for the protection of the environment. For your nearest disposal facility, visit www.recycle-more.co.uk or ask in store for details.

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We reserve the right, due to possible changes to design, to alter the instruction manual without prior notice.

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