

# **HOOVER**



## **INSTRUCTIONS FOR USE AND INSTALLATION** Electric Hob

### HEH 604

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## UNPACKING OF THE APPLIANCE

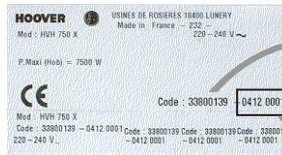
Inside the appliance you will find a plastic bag containing the fixing brackets required for installing the hob in the worktop.

## RECOMMENDATIONS

TO GET THE BEST FROM YOUR APPLIANCE, PLEASE READ THE FOLLOWING CAREFULLY. Please keep the operating and installation instructions in a safe place for future reference. Before fixing the hob, note the serial number of the appliance just in case you should require repairs from our after sales service organisation at some time in the future.

### Rating plate

(located under the lower casing of the hob)



Product code : .....

Serial number : .....

- **All accessible parts of the hob will become hot while in operation. Always keep children away from it.**
- The hob should be given a quick clean after each use, to avoid the accumulation of spillages and grease. If spillages are not removed, they will harden, and could cause the production of smoke and unpleasant smells.
- When cooking with fats or oils, never leave hot plates unattended. Overheated fats or oils can quickly catch fire.

## INSTALLATION

Installing a domestic appliance can be a complicated operation which, if not carried out correctly, can seriously affect consumer safety.

It is for this reason that the task should be undertaken by a professionally qualified person who will carry it out in accordance with the technical regulations in force.

In the event that this advice is ignored and the installation is carried out by an unqualified person, HOOVER declines all responsibility for any technical failure of the product whether or not it results in damage to goods or injury to individuals.

### INSTALLATION: "BUILDING-IN"

Both the unit into which the hob will be fitted and any adjacent kitchen furniture must be made of heat resistant material and fixed with heat resistant adhesive.

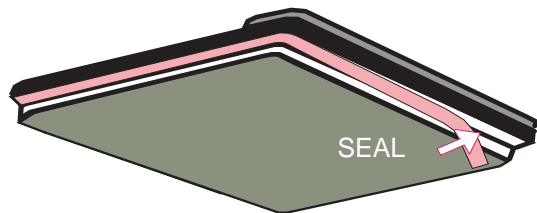
If, when installing the hob, the lower part of the casing is adjacent to an area normally accessible when handling or cleaning, fit a heatproof partition 1 cm below the base of the casing, with a 10x10 cm opening in the rear right-hand corner, to avoid any risk of burning or damage.

There should also be a 5 cm gap between the appliance and all adjacent vertical surfaces.

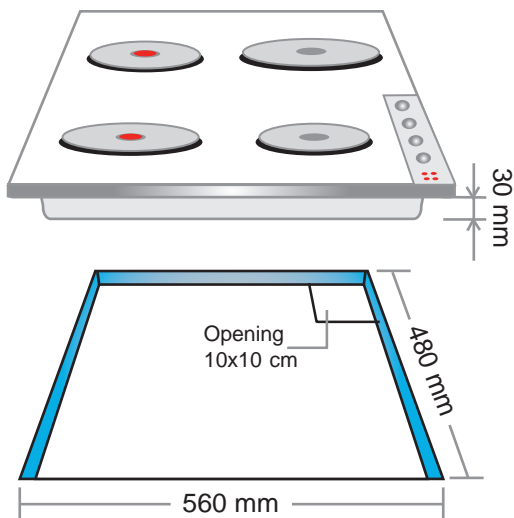
A foam adhesive seal is supplied with the hob. Stick this seal under the edge of the body as near as possible to the outer edge of the hob. Press round the edges of the hob, so that the seal flattens out and ensures an air tight seal.

#### **Fitting the seal**

#### **Top view of the hob**

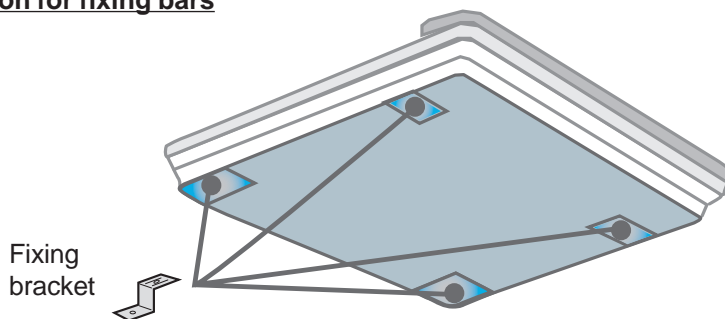


**Building-in according to TYPE Y**  
**(Norm EN 335-2-6)**



The body of the hob is fitted with 4 location holes to take the fixing brackets that secure the intended to fix the hob in the unit. Place the 4 fixing bars in such a way that the hob surface is placed perfectly in the support unit.

**Location for fixing bars**



## INSTALLATION: "ELECTRICAL CONNECTION"

The mains electricity supply connected to the appliance should comply with the norms in force in the country of installation.

HOOVER declines all responsibility for any damage that may be caused by unsuitable or unreasonable use.

- Any queries regarding the power supply cord should be referred to After Sales Service or a qualified technician.

### **Warning :**

- Always check before any electrical operation, the supply tension shown on the electricity meter, the adjustment of the circuit-breaker, the continuity of the connection to earth to the installation and that the fuse is suitable.
- HOOVER cannot be held responsible for any accidents resulting from the use of an appliance which is not connected to earth, or with a faulty earth connection continuity.

The hob is equipped with a supply cord type H05RR-F - aera 3G2,5 mm<sup>2</sup>. This power cord enables you the connection exclusively to single phase 220-240 V~ or two phases 220-240 V2~.

To proceed to the new connection, you must adhere to the following instructions

- Before making the connection, make sure that the installation is protected by a suitable fuse, see table on next page, and that it is fitted with wires of a large enough section to supply the appliance normally.

1 - Operations to be carried out on the existing connection (if necessary) :

- . Turn the hob against the worktop.



1 . Unscrew the cover

2 . The hob is supplied for a single phase connection : 220-240 V~ or two phase : 220-240 V2~.

- . Remove the screws retaining the terminal block which contains the shunt bars and the conductors of the supply cord.
- . Unscrew the cable clamp to release the power supplying cord.
- . Pull out the supply cord.

## **2 - Operations to be carried out to make a new connection:**

. Choose the supply cord in accordance with the recommendations in the table on next page.

. The hob must be in situation as shown :



Earth  
Terminal

. Pass the supply cord into the clamp.

. Strip the end of each conductor of the supply cord on a 10 mm length, by taking in account the requested length of the cord for the connection on the terminal block.

. According to the installation and with the help of shunt bars which you should have recovered in the first operation, fix the conductor as shown on the chart.

. Engage the earth wire yellow/green on the earth terminal, screw the nut and verify the continuity of the earth.

. Screw the cable clamp.

. Fix the cover.

# INSTALLATION: "ELECTRICAL CONNECTION"

	Connection of origin			
	Single phase 220-240V ~	Two phase 220-240V2 ~	Three phase 220-240V3 ~	Three phase 380-415 V3N ~
<b>FUSE</b>	20A	20A	20A	16A
<b>CABLE</b>				
Type	H05RR-F	H05RR-F	H05RR-F H05VV-F	H05RR-F H05VV-F
Aera	3 G 2,5 mm <sup>2</sup>	3 G 2,5 mm <sup>2</sup>	4 G 2,5 mm <sup>2</sup>	5 G 1,5 mm <sup>2</sup>
<b>Connection to the terminal block</b>				
To shunt : make a bridge with a shunt bar	<p>1st Phase Shunt 1-2</p> <p>Shunt 2-3</p> <p>Neutral Shunt 4-5</p> <p>Earth </p>	<p>1st Phase Shunt 1-2</p> <p>Shunt 2-3</p> <p>2nd Phase Shunt 4-5</p> <p>Earth </p>	<p>1st Phase Shunt 1-2</p> <p>2nd Phase Shunt 3-4</p> <p>3rd Phase Shunt 5</p> <p>Earth </p>	<p>1st Phase 1</p> <p>2nd Phase 2</p> <p>3rd Phase 3</p> <p>Neutral Shunt 4-5</p> <p>Earth </p>

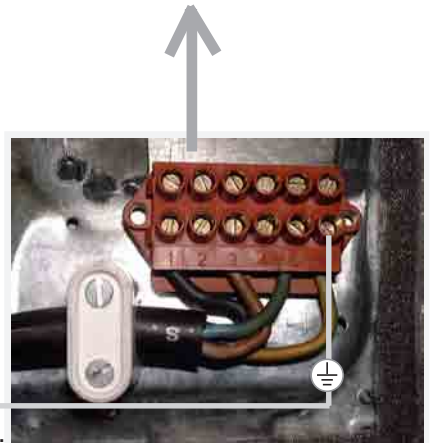
IMPORTANT : Blue wire = Neutral    Yellow/green wire = Earth

For the connection to the terminal block, you must :

- . respect the n° 1, 2, 3, 4 and 5,
- . tighten the screws,
- . do not forget to fix the earth wire (yellow/green) on the earth terminal n° 6.

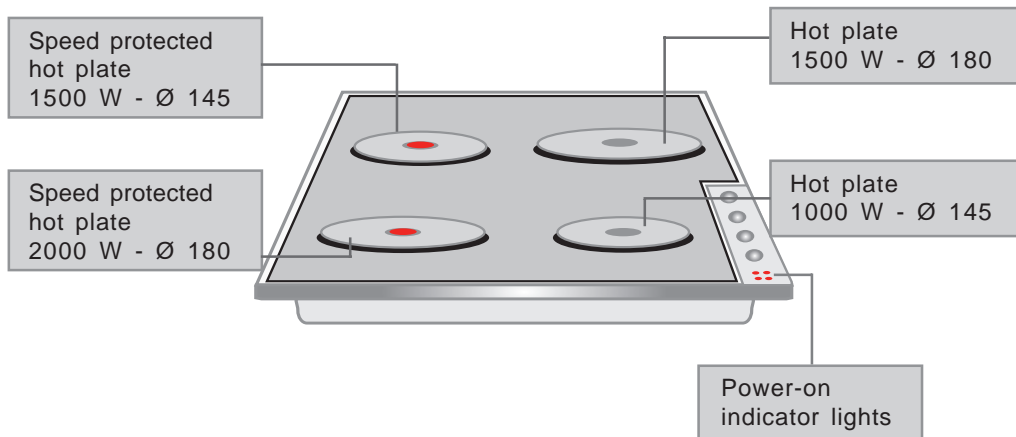
Example of connection Three phase 220-240V3~ :

The earth wire must be clipped at this place. Tighten the nut fully home.....



## PRESENTATION / TECHNICAL DATA

### HEH 604 4 ELECTRICAL HOT PLATES



#### Overall dimensions (cm):

Width : 59      Depth : 51

#### Building-in dimensions (cm) - (see chapter "Installation")

Width : 56      Depth : 48

**Total electrical power: 6 kW**

In order to improve the quality of the products, HOOVER may carry out modifications linked to technical improvements.

**CE** Appliance meeting with the standard CEE 89/336, and 73/23.



# THE HOT PLATE

## THE STANDARD ELECTRICAL HOT PLATE



This is a cast-iron hot plate, controlled by a 7 positions commutator. Each position corresponds to a permanent and progressive temperature according to the marks 1, 2, 3, 4, 5 and 6.

## RAPID SELF-PROTECTING ELECTRIC HOT PLATE (with a red dot in the centre)



This is a cast-iron hot plate, controlled by a 7 positions commutator. As with the previous hot plate, each position corresponds to a permanent and progressive temperature according to the marks 1, 2, 3, 4, 5 and 6. An internal thermostat cuts off the power supply if there is any abnormal heating. (If, for example, a hot plate is working without a pan on it).

### BEFORE USING THE ELECTRIC HOT PLATE:

- Before using the electric hot plate for the first time, let it heat up for a few minutes, without a pan, at maximum temperature to let the protective coating harden.

### HOW TO USE:

- For best results, it is advisable to start on the maximum heat and then turn back to an intermediate temperature taking into account the type and volume of the food.
- The power-on indicator light comes on to show that the hot plate is working.
- To stop it, turn back the knob until position "●".

**THE DIFFERENT TEMPERATURE SETTINGS:** below are a few examples which are given as guidelines. When you become more familiar with the appliance, you will be able to choose settings to suit your own personal tastes and requirements.

Positions		Some tips .....
1	<b>Very low</b>	To keep a dish hot, melt butter and chocolate ....
2	<b>Low</b>	Slow cooking, sauces, stews, rice pudding, poached eggs ...
3	<b>Moderately</b>	Beans, frozen foods, fruit, boiling water ....
4	<b>Medium</b>	Steamed apples, fresh vegetables, pasta, crepes, fish ....
5	<b>High</b>	More intense cooking, omelettes, steaks ....
6	<b>Very high</b>	Steaks, chops, frying...

For information, we note below the different powers reached according to the type of the plate and the control knob setting.

<b>ELECTRICAL HOT PLATE</b>	<b>POSITIONS</b>						
<b>7 positions</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Ø145 - 1000 W front right</b>	<b>S  T  O  P</b>	<b>100</b>	<b>165</b>	<b>250</b>	<b>500</b>	<b>750</b>	<b>1000</b>
<b>Ø180 - 1500 W rear right</b>		<b>135</b>	<b>220</b>	<b>300</b>	<b>850</b>	<b>1150</b>	<b>1500</b>
<b>Ø145 - 1500 W rear left</b>		<b>135</b>	<b>165</b>	<b>250</b>	<b>500</b>	<b>750</b>	<b>1500</b>
<b>Ø180 - 2000 W front left</b>		<b>175</b>	<b>220</b>	<b>300</b>	<b>850</b>	<b>1150</b>	<b>2000</b>

## Cooking with the electric hot plate

To get the best results from your appliance it is important to observe the following:

- Use thick, flat-bottomed cooking vessels, a completely flat bottom prevents the overheating of some points which cause food to stick. Thick metal allows for good heat distribution.
- Make sure that the bottoms of pans are dry: this will prevent things from sticking to the hot plate because of moisture.
- Use pans with a diameter large enough to completely cover the hot plate, otherwise some of the energy will be wasted and if there are any spillages the hot plate will quickly become stained and difficult to maintain (rust, etc).
- Never leave a hot plate switched on without a pan on it: it could become deformed, which would reduce its efficiency.
- When cooking with fat or oil, do not remove the pan from the hob. Very hot fats and oils can quickly catch fire.
- When the hot plate is hot, avoid any contact with materials made of plastic or aluminium foil.

***Warning: during the hot plate is operating, it becomes hot, keep children away from it.***

# MAINTENANCE

**Before all cleaning or dismantling operation, it is imperative to:**

- . disconnect the hob to the mains supply.
- . let all parts of the hob cool down.

**Never use:**

- . harsh abrasives, scouring pads or sharp object to clean the hob.

## **•GENERAL MAINTENANCE**

### **THE HOB**

Simply clean the surface using non-abrasive products. If you clean the surface when it is hot, you may tarnish it.

### **THE KNOBS**

For thorough cleaning, the control knobs can be removed by pulling them upwards. Clean exclusively with soapy water and dry well before replacing them.

### **THE HOT PLATE**

Heat it for a while if necessary, to burn the deposits. After switching off and cooling down of the plate, wipe it with an absorbing paper. In any cases, it is important to protect the hot plate from humidity.

Do not use abrasive products.

To maintain and preserve the appearance, rub a drop of neutral oil, such as sewing machine oil into the surface of the hot plate.

The hot plate should always be dry, or slightly greasy, if it is not to be used for some time. Remove any rust using emery paper followed by a suitable commercially available product.