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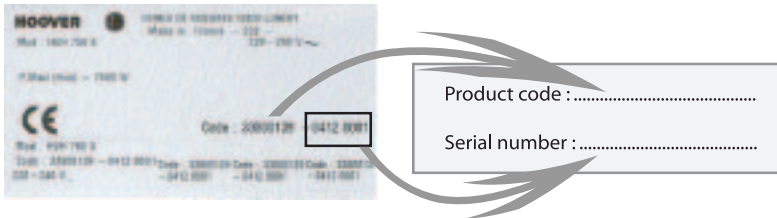
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SAFETY INSTRUCTIONS - RECOMMENDATIONS

- It is strongly recommended to keep children away from the cooking zones while they are in operation or when they are switched off, so long as the residual heat indicator is on, in order to prevent the risks of serious burns.
- When cooking with fats or oils, take care always to watch the cooking process as heated fats and oils can catch fire rapidly.
- Aluminium foil and plastic containers must not be placed on the hot surfaces.
- The cooking heat zone equipping the ceramic hob gives off a strong light, do not stare at the heat source lamps.
- After every use, some cleaning of the top is necessary to prevent the build up of dirt and grease. If left, this is recooked when the hob is used and burns giving off smoke and unpleasant smells, not to mention the risks of fire propagation.

READ THE INSTRUCTIONS CAREFULLY TO MAKE THE MOST OF YOUR HOB. We recommend you keep the instructions for installation and use for later reference, and before installing the hob, note its serial number below in case you need to get help from the after sales service.

. Identification plate (located under the hob's bottom casing)



- The hob's control area is sensitive, do not place hot containers on it.
- Never cook directly on the hob surface, use pots and pans.
- Always centre the pan well on the cooking zone used.
- Do not use the hob surface as a cutting board, or work top.
- Do not slide pans on the hob: risk of scratching.
- Do not store heavy objects above the hob, they can fall and damage it.
- Do not store any objects whatever on the hob.
- In the unlikely event of a crack appearing on the glass, immediately disconnect the unit from the mains and contact the after-sales service directly.

INSTALLATION – IMPORTANT NOTICE

The operational setting up of household appliances in their environment is a delicate operation that, if not done correctly, can have serious consequences for consumer safety.

Therefore, this work must be entrusted to a professional who can carry it out in compliance with the technical standards in force.

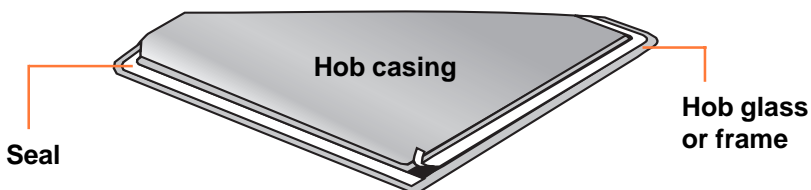
However, if despite this recommendation, the consumer carries out the installation themselves, HOOVER will not accept any responsibility in case of technical failure of the product whether or not it causes damage to goods and/or persons.

INSTALLATION – FITTING

The unit or support for the hob, as well as the walls of any adjacent units, must be made of high temperature resisting material. In addition, the laminate covering the unit or support should be laid using heat-resistant adhesive to prevent it coming away.

Installation:

- A seal is supplied with the hob. To install it,
 - . turn over the hob, glass side down, taking care to protect the glass.
 - . place the seal all round the hob.
 - . make sure it is placed correctly to prevent any ingress in the support unit.



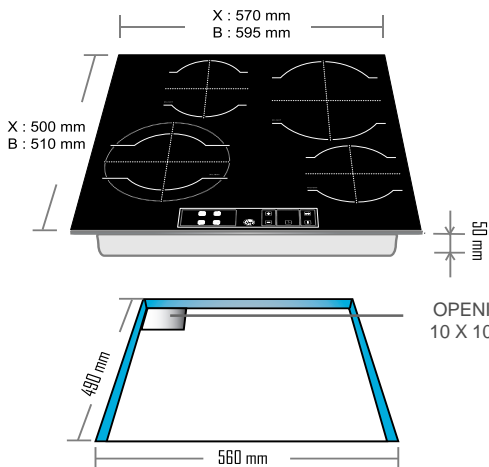
Hob with glass side down

FITTING:

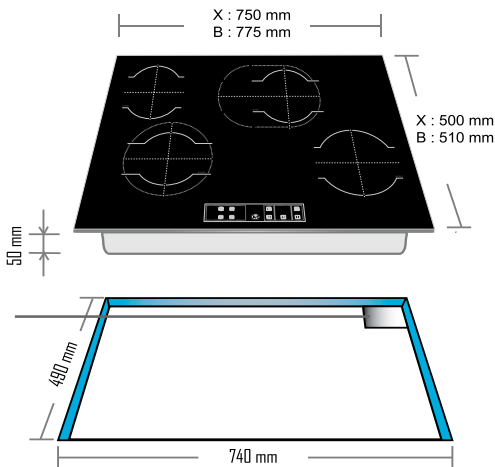
Fitting dimensions

HVH 551

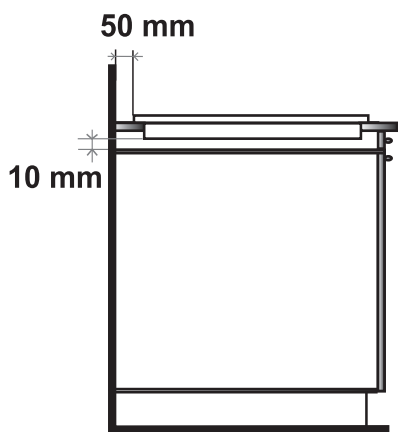
X : STAINLESS STEEL
B : BLACK



HVH 750

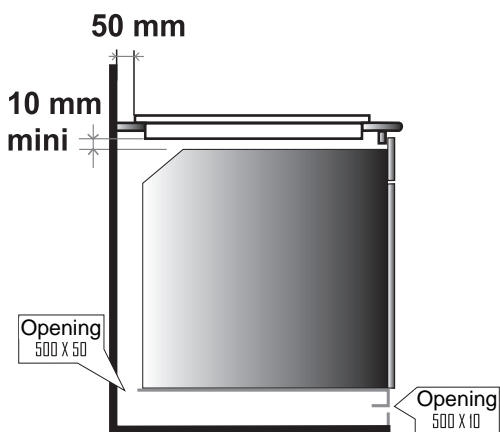


Fitting the hob in a support unit



Fitting the hob above a ventilated oven*

(*equipped with a cooling fan for the electrical components)



It is forbidden to fit the hob above a non-ventilated oven

INSTALLATION – ELECTRICAL CONNECTION

«The installation receiving the appliance referred to must comply with the standard in force in the installation country».

The HOOVER company does not accept any responsibility if this provision is not complied with.

- All work in relation to the power supply cable must be carried out by the after sales service or someone with similar qualifications.

Caution:

- Before connecting, check the power supply voltage shown on the meter, the circuit breaker setting, the fuse rating and the earth continuity of the installation.
- Connection to the network must be by earthed socket outlet, or by means of a multi-pole circuit-breaker having a distance between contacts of at least 3 mm. *If the appliance has a socket outlet, it must be installed so that the socket outlet is accessible.*
- The manufacturer will not be liable for any incident, or the possible consequences that may arise from the use of the oven not earthed, or connected to an earth with defective continuity.

The ceramic hob comes without power supply cable. It is equipped with a terminal board for selecting the type of electrical connection appropriate to the installation.

CONNECTING TO THE TERMINALS:

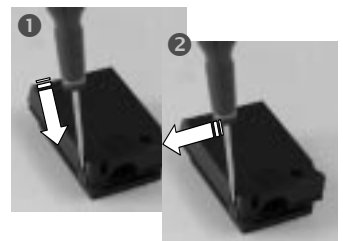
when connecting you must comply with the instruction given in page 7.

- . The installation must be protected by an appropriate fuse, see table page 7, and have wires with large enough cross-section to supply the appliance normally.
- . The power supply cable must be selected according to the information of the table.

When connecting you should:

- . Turn over the hob, glass side against the work top, taking care to protect the glass!

- . Open the cover in the following sequence:
 - . find the two tabs located on the sides,
 - . put the blade of a flat screwdriver in front of each tab, push in and press,
 - . remove the cover.



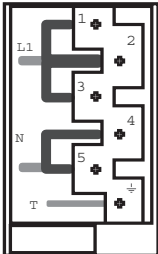
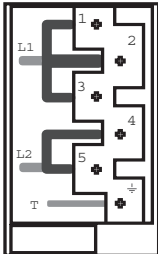
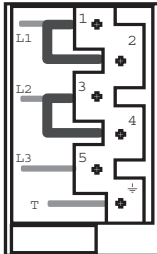
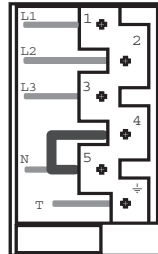
- connect the power supply cable:
 - comply with the markings on the terminal board and the information of the table and install the shunts (*the shunts, inserted in the terminal board, make a bridge between two terminals*).
 - strip the end of each conductor and attach them to the terminals, complying with the information given in the table,
 - unscrew the cable clamp,
 - pass the lead through the cable clamp.
- When you have finished the connection operation to the appliance terminals, tighten the cable clamp and close the cover.

Note: make sure the terminal board screws are tight.

TERMINAL BOARD

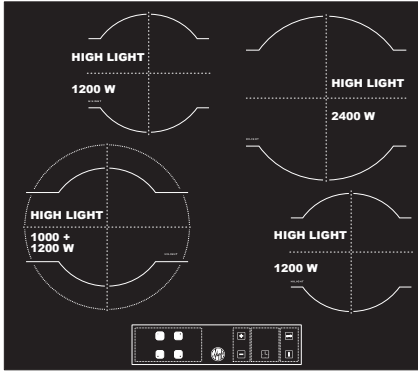


Shunts
x 3

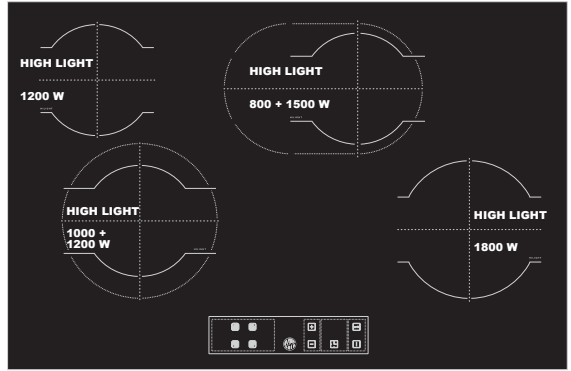
	SINGLE PHASE 220-240 V~	TWO PHASE 220-240 V2~	THREE PHASE 220-240 V3~	THREE PHASE 380-415 V3N~
Fuse	25 A	25 A	20 A	16 A
CABLE				
Cross-section	3 G 2,5 mm ²	3 G 2,5 mm ²	4 G 2,5 mm ²	5 G 1,5 mm ²
Type	H05VV-F or H05RR-F	H05VV-F or H05RR-F	H05VV-F or H05RR-F	H05VV-F or H05RR-F
Connection to terminal block				
Shunt : make a bridge using a shunt	<p>L1 : Phase</p> <p>Shunt 1-2 & Shunt 2-3</p> <p>N : Neutral</p> <p>Shunt 4-5</p> <p>T : Earth</p>	<p>L1 : Phase</p> <p>Shunt 1-2 & Shunt 2-3</p> <p>L2 : Phase</p> <p>Shunt 4-5</p> <p>T : Earth</p>	<p>L1 : Phase</p> <p>Shunt 1-2</p> <p>L2 : Phase</p> <p>Shunt 3-4</p> <p>L3 : Phase 5</p> <p>T : Earth</p>	<p>L1 : Phase 1</p> <p>L2 : Phase 2</p> <p>L3 : Phase 3</p> <p>N : Neutral</p> <p>Shunt 4-5</p> <p>T : Earth</p>

THE CERAMIC HOB

HVH 551



HVH 750



The high light cooking zone

A metal conducting strip is uniformly distributed over the entire surface area of the cooking zone. Effective in three seconds and is for regular uniform cooking, but also sustained cooking.

CHOOSING UTENSILS

You should use high quality utensils to obtain good cooking results:



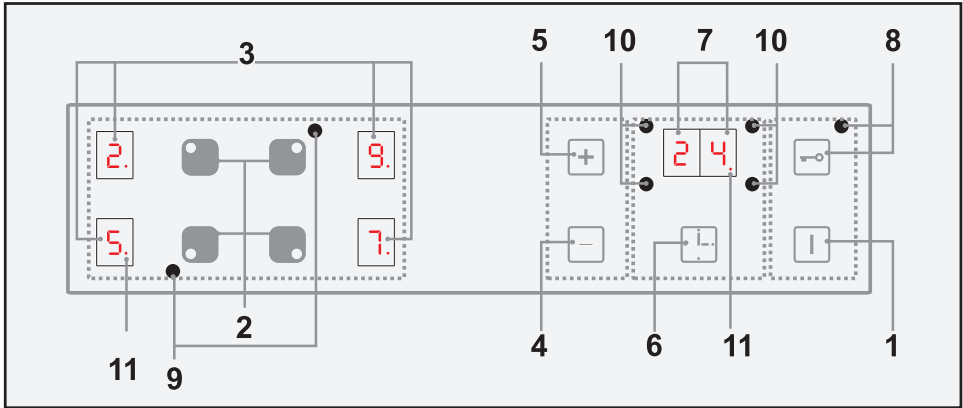
- **Use high quality utensils with flat and thick bottoms:** a very flat bottom eliminates hot spots causing food to stick, and the thickness of the metal gives excellent heat distribution.
- **Make sure that utensil bottoms are dry:** when you fill the container or use a pan straight out of the fridge, for example, make sure that it is dry; this check will stop any dirt getting on the cooking surface.
- **Use pans big enough to fully cover the heat source:** it is best to make sure that the bottom is at least as large as the cooking zone. If the bottom is slightly larger, the energy is used most efficiently.

The following information will help you select the pans best adapted to obtain good results.

	Ceramic zone without pan detector	Ceramic zone fitted with pan detector
Stainless steel	Recommended	Recommended
	Especially good with Sandwich bottom. The Sandwich bottom combines the qualities of stainless steel (appearance, durability and stability) with the advantages of aluminium or copper (heat transmission and uniform distribution).	
Aluminium	Recommended	Recommended
	<u>Thick bottom recommended</u> : <u>Good conductivity</u> . Residues sometimes appear as marks on the hob, but can be removed if cleaned off quickly.	
Cast-iron	Not recommended	Not recommended
	Can scratch glass hob.	
Enamelled steel	Good performance	Good performance
	Flat, thick and smooth bottom recommended.	
Glass	Not recommended	Non detectable
	Poor performance. Can scratch the surface.	
Porcelain	Recommended	Non detectable
	Good performance. Only with flat bottom, not thick and smooth.	
Copper bottom	Recommended	Recommended
	<u>Thick bottom recommended</u> . Good performance, but take care in use, copper can leave marks.	

THE CONTROLS

TOUCH SENSITIVE CONTROLS





1. Hob on/off button
2. Cooking zone selection button
3. Heat level display
4. “-” button
5. “+” button
6. Timer selection button
7. Timer display
8. Control locking button with indicator lamp
9. Additional zone operational LED*
10. Cooking zone programming indicator: when displayed, it shows that the timer controls the cooking zone
11. Control LED:
 - . on: the cooking zone or timer is active, modification is possible
 - . off: the cooking zone or timer is set to the last recorded data

* according to model

USING THE CERAMIC HOB

- After powering up the hob, wait 8 seconds to activate the electronic controls.

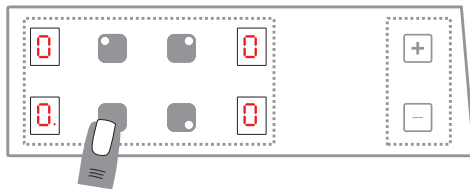
. Press the button , for 3 seconds.

Electronic control of the hob is activated. In each display zone the heat level  is displayed and the control LED blinks.



. After 10 seconds without use, the electronic control goes off and the starting operation has to be repeated.



• STARTING A COOKING ZONE

. Press the selection button of the required cooking zone. In the display zone, the control LED is on steady. It shows that the zone is live.



. Press the  or  button to select a heat level between 1 and 9.

➔ Press the  button and heat level “1” is displayed, press the  button and heat level “9” is displayed.


➔ Hold down the  or  button and the heat level increases or decreases gradually.



The following examples are for information only. Personal experience should then let you adapt these settings to your taste and habits.

0	:	Off
1	:)
2	:) Melting heat
3	:	Keeping hot
4	:	Heating up
5	:	Thawing, stewing, full cooking, low temperature cooking
6	:	Cooking without lid
7	:	Frying, meat browning and roasting
8	:	High temperature cooking and roasting, seizing
9	:	Frying, boiling large quantities of water.....

• STOPPING A COOKING ZONE

The cooking zone must be live. In the display zone, the control LED must be on. If not, select the required zone again.

. Press the  button to display heat level 0. Now the zone goes off, the “0” indicator goes off after 10 seconds.

. To stop rapidly, press the  and  buttons at the same time. The heat level automatically goes down to “0”. After 3 seconds, the cooking zone goes off.

• GENERAL STOP

The cooking zones and the timer can be stopped at any moment by pressing for 3 seconds on the On-Off button.



• RESIDUAL HEAT INDICATOR

The control panel tells the user when the surface temperature of the cooking zones exceeds about 60°C, by the following displaying: **H**.

For ending the cooking, we advise switching off the cooking zone and using the residual heat of the zone to finish cooking gently.

When the temperature goes back below 60°C, the **H** display goes off.

N.B. After a cut in the current, the residual heat indicator disappears completely, even if the surface temperature exceeds 60°C.

• PAN DETECTOR


The pan detector is only fitted to hobs with double cooking zones.

When the hob is operating, the pan detector provides the advantage of automatically stopping or starting the heat of the cooking zone in contact with or on removal of the pan. It therefore offers energy savings. It also adapts the surface area of the cooking zone according to the size of the pan.

If the cooking zone is used with a suitable pan:* the display shows the heat level. If the additional cooking zone is live (according to the size of the pan), a LED displays near the zone selection button.

* the material of the pan's bottom must be suitable, see table on page 9.

If the cooking zone is used without a pan or with an unsuitable pan:

the display shows . The zone does not start. If no pan is detected after 10 minutes, the starting operation is cancelled.

To stop the cooking zone, you must stop the hob normally, you cannot just remove the pan.

IMPORTANT: the pan detector does not work as the hob on/off button.

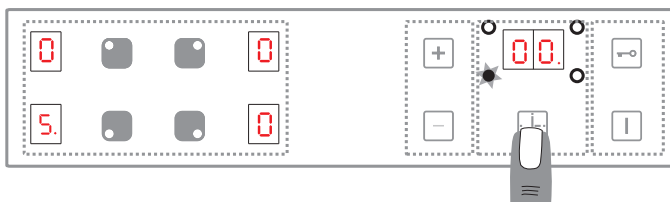
• PROGRAMMING A COOKING ZONE

Every cooking zone can be programmed for a maximum time of 99 minutes. Only one zone, at a time, can be programmed.


. Start the required zone by following the previous instructions.

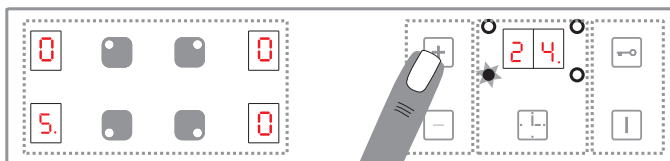
The control LED near the heat level must be displayed, it shows that the zone is live.

. Press the Timer button.



The zone mark around the timer display shows the controlled zone.





. Press the  button to select the time in minutes.



This is saved automatically after three seconds.

➔ The programmed time can be modified at any moment by pressing the timer selection button, the timer control LED must be on.


When the time has run, the cooking zone goes off automatically and an audible beep sounds for 1 minute. Press any button to stop it.

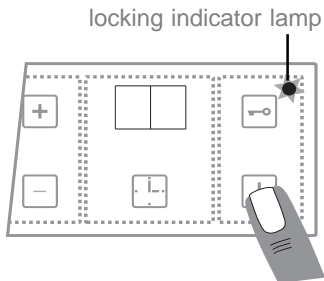
➔ The programmed time can be reset to  using the  button or pressing the  and  buttons at the same time, the cooking zone is then no longer linked to the timer but stays operational. So you will have to stop the zone independently.


➔ The timer can be used alone as a reminder, it will ring at the end of the programmed time.

• LOCKING BUTTON OPERATION


The locking function holds the current settings, or prevents anyone from starting the hob. It is also used for cleaning the control strip as the controls can be locked without the hob being on.

- . Start the required cooking zones.
- . Select a heat level for each of them.
- . Press the  button to set the data; in this way no other button works, except the On/Off button. *The locking indicator lamp comes on.*



- ➔ To release the locking function, just press the  button; the indicator lamp goes off, all the controls work again.

If when the controls are locked, the timer is on, the time will be counted automatically and the zone switched off at the end of the programmed time.

If the locking control is on when the hob is finally shut down, the locking control stays operational and prevents any action when the hob is restarted, press the  button to release the locking function.

• FAST HEATER OPERATION

Every cooking zone on the hob is equipped with a fast heater for raising the cooking zone's temperature faster:

Starting the fast heater

- . Start the required zone, press the "+" button to obtain position "9", release the "+" button briefly and press it again; the display alternates showing "P" - "fast heater" and "9" heat level.
- . If necessary reduce to the required heat position.
- . For increased safety, the cooking zones cut off automatically if they are left on too long. The cut off depends on the heat level used.

CLEANING THE CERAMIC HOB

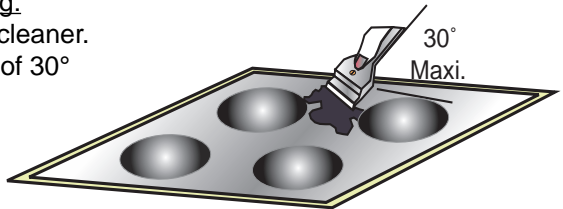
- It is important to wait for the ceramic hob surface to cool completely before cleaning it.
- Only use special products for cleaning ceramic surfaces, cream and scraper. You can find them easily in the shops.
- Avoid spills; messes that fall onto the cooking surface burn fast and are then harder to clean off.
- It is recommended to keep away from the cooking surface anything likely to melt like plastic articles, sugar or products with a high sugar content.

CLEANING:

- . Sprinkle a few drops of special ceramic surface cleaner.
- . Rub, working hard on any stained parts, using slightly damp soft cloth or kitchen roll.
- . Rinse if necessary.
- . Wipe with dry soft cloth or kitchen roll until the surface is clean.

If stains remain after this usual cleaning:

- . Sprinkle a few more drops of special cleaner.
- . Use a scraper, keeping it at an angle of 30° to the hob, until the difficult marks go.
- . Rinse if necessary.
- . Wipe with dry soft cloth or kitchen roll until the surface is clean.
- . Repeat if necessary.



ADVICE:

Regular cleaning leaves a protective layer that is essential to prevent scratches and wear.

Make sure that the surface is clean before using the hob again.

To remove traces of water and scale, use a few drops of white vinegar or lemon juice. Rinse and dry off using absorbent paper, and then apply a few drops of special cleaner and wipe.

Ceramic glass withstands the rubbing of flat-bottomed cooking utensils, but it is nevertheless advisable to lift them before moving them.

CLEANING THE CERAMIC HOB

NOTE:

- . Avoid using a sponge with too much water.
- . Never use a steel tool like a knife or screwdriver.
- . A razor blade scraper cannot damage the surface if it is used at an angle of 30°.
- . Do not leave the razor blade scraper within the reach of children.
- . Do not use abrasive cleaners or scouring powder.

• The hob frame, according to model:

To clean your hob's frame without harm, wash it with soap and water, rinse, and then dry with a soft cloth.

DATA SHEET

	HVH 551	HVH 750
DIMENSIONS OF THE APPLIANCE (cm) B Black - X Stainless steel		
Width	595 B / 568 X	775 B / 750 X
Depth	510 B / 500 X	510 B / 500 X
Height	55	55
Ceramic glass thickness	4	4
COOKING ZONE POWER AND Ø		
Front left	High light Ø 155+215 1000+1200 W	High light Ø 155+215 1000+1200 W
Back left	High light Ø 155 - 1200 W	High light Ø 155 - 1200 W
Front right	High light Ø 155 - 1200 W	High light Ø 190 - 1800 W
Back right	High light Ø 220 - 2400 W	High light Ø 180+275 1500 + 800 W
Total installed power	7000 W	7500 W
Type of controls	sensitive	sensitive
FITTING DIMENSIONS		
Width	560 mm	740 mm
Depth	490 mm	490 mm

All data is given for information only. In order to improve the quality of its products, HOOVER may modify its appliances with technological developments which adhere to the conditions set out in the Consumer Code.



Ceramic hobs comply with the requirements of Directives 73/23/EEC and 89/336/EEC.

PROBLEMS AND SOLUTIONS

The cooking zones do not simmer or only fry gently.

- Only use flat-bottomed pans. If light is visible between the pan and the hob, the zone is not transmitting heat correctly.

- The pan bottom should fully cover the diameter of the selected zone.

The cooking is too slow.

- Unsuitable pans are being used. Only use flat-bottomed utensils, that are heavy and have a diameter at least the same as the cooking zone.

Small scratches or abrasions on the hob's glass surface.

- Incorrect cleaning or rough-bottomed pans are used; particles like grains of sand or salt get between the hob and the bottom of the pan. Refer to the «CLEANING» section; make sure that pan bottoms are clean before use and only use smooth bottomed pans. Scratches can be lessened only if the cleaning is done correctly.

Metal marks.

- Do not slide aluminium pans on the hob. Refer to the cleaning recommendations.

- You use the correct materials, but the stains persist. Use a razor blade and follow the "CLEANING" section.

Dark stains.

- Use a razor blade and follow the «CLEANING» section.

Light surfaces on the hob.

- Marks from an aluminium or copper pan, but also mineral, water or food deposits ; they can be removed using the cream cleaner.

Caramelisation or melted plastic on the hob.

- Refer to the «CLEANING» section.

PROBLEMS AND SOLUTIONS

The hob is not operating.

- A big spill or object covers at least two buttons, for at least 10 seconds. Clean up the spill or remove the object.

- The control panel is locked. Press the “Locking” button to release.

The hob does not cut off.

- The control panel is locked. Press the “Locking” button to release.

The hob stops automatically

- A spill covers at least two buttons for more than 10 seconds; the hob switches to safety, and an audible beep sounds. Clean up the spill or remove the object.

- The cooking zones stop automatically if they are left on for too long.

Frequency of on/off operations for cooking zones

- The on-off cycles vary according to the required heat level:

- low level: short operating time,
- high level: long operating time.

The hob does not operate or certain zones don't work.

- The shunts are not positioned correctly on the terminal board. Have a check made that the connection is done in compliance with the recommendations, page 6 to 7.

“H” display, residual heat indicator, blinking.

- The electronic temperature is too high. A technician should verify the fitting in compliance with the recommendations, page 4 & 5.

