

HOOVER



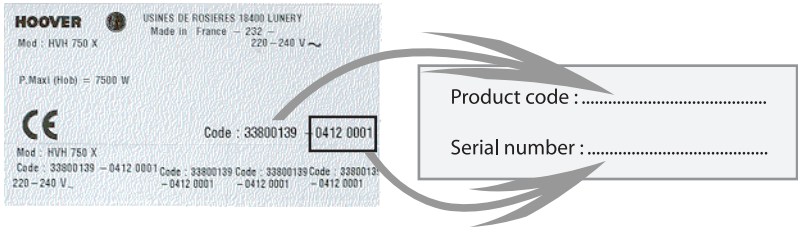
INSTRUCTIONS FOR USE AND INSTALLATION

Glass Ceramic Hobs

HVK 400

READ THE INSTRUCTIONS BOOKLET 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)



SUMMARY

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INSTALLATION : safety instructions

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 - BUILT-IN

The furniture in which your hob will be installed and all adjacent furniture, should be made from materials that can withstand high temperatures. In addition, all decorative laminates should be fixed with heat-resistant glue.

Installation:

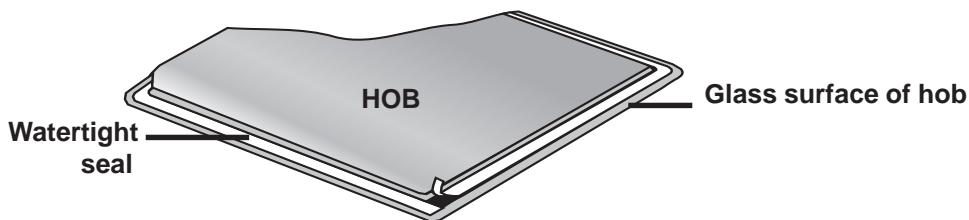
- A watertight seal is supplied with the hob.

Before fitting :

- . turn the hob upside down, with the glass surface facing downwards.

NB : Make sure the glass is protected.

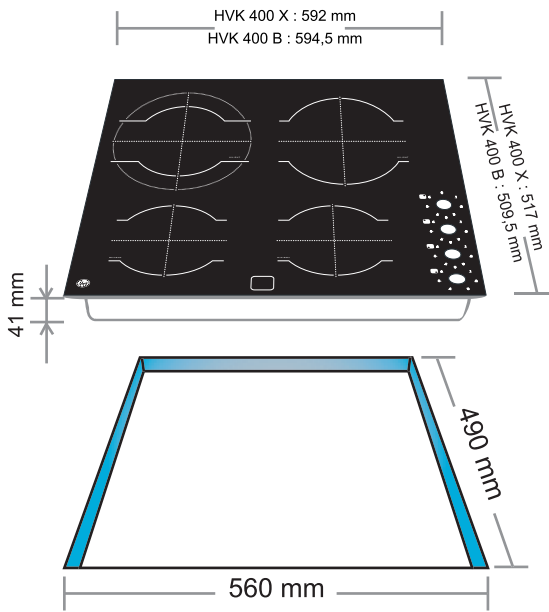
- . fit the seal round the hob.
- . make sure that it is correctly fitted to avoid any leakage into the supporting cabinet.



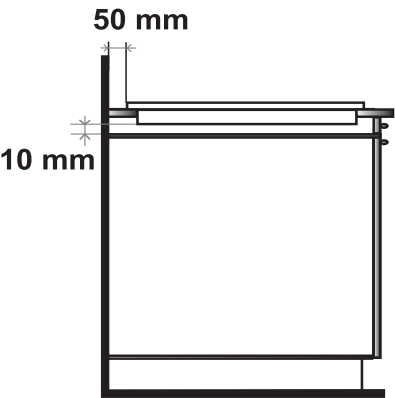
Hob with glass surface facing downwards

Built-in :

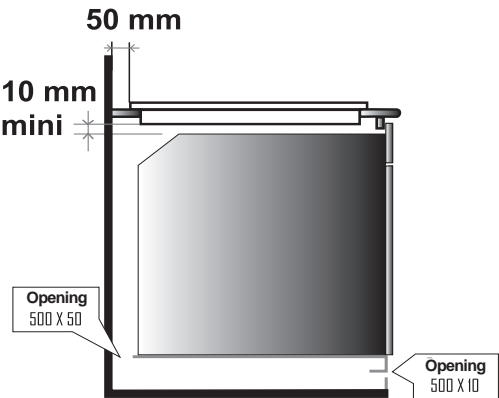
Worktop cut-out dimensions



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 must conform to the standard directives."

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.

- The electrical connection to the installation should be made via a socket with a plug with earth, or via an omnipole cut-out switch with an opening gap of at least 3 mm.

If the appliance has a socket outlet, it must be installed so that the socket outlet is accessible.

- 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.

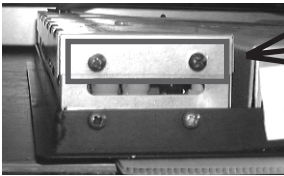
A power cord is not supplied with the appliance, but the hob is equipped with a terminal block which enables you to choose the correct connection for the particular power supply.

INSTALLATION - ELECTRICAL CONNECTION

CONNECTION TO THE TERMINALS ON THE TERMINAL BLOCK :

To proceed with the 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.
- . Choose the supply cord in accordance with the recommendations in the table next page.
- . Turn the hob, with the glass side against the worktop, providing you have protected the glass !
- . Remove the cover located under the control knobs, fitted by 2 screws at the front.



- . Pass the supply cord into the cover hole.
- . Pass the supply cord into the clamp.
- . Strip the end of each conductor of the supply cord on a 10 mm length, by taking account of the requested length of the cord for the connection on the terminal block.

. The terminal block offers different types of connection. So, in accordance with installation instructions and with the help of shunt bars*, fix the conductors as shown on the chart in next page.

*** The shunt bars, placed on the Earth Terminal, allow to make a bridge between two phases.**

Note :

Please take care to ensure that the shunt bars do not fall through the hole.

- . Screw the cable clamp back.
- . Screw the cover hole back.



INSTALLATION - ELECTRICAL CONNECTION

	Monophase 220-240V~	Two phases 220-240V2~	Two phases 380-415V2N~	Three phases 220-240V3~	Three phases 380-415V3N~
FUSE	20 A	20 A	20 A	20 A	16 A
CABLE					
AERA	3 G 2,5 mm ²	3 G 2,5 mm ²	4 G 2,5 mm ²	4 G 2,5 mm ²	5 G 1,5 mm ²
TYPE	HO5VV-F or HO5RR-F	HO5VV-F or HO5RR-F	HO5VV-F or HO5RR-F	HO5VV-F or HO5RR-F	HO5VV-F or HO5RR-F
CONNECTION TO THE TERMINAL BLOCK	<p>PH N E</p> <p><u>Phase</u> shunt 1-2 shunt 2-3 <u>Neutral</u> shunt 4-5 <u>Earth</u> E</p>	<p>PH PH E</p> <p><u>Phase</u> shunt 1-2 shunt 2-3 <u>Phase</u> shunt 4-5 <u>Earth</u> E</p>	<p>PH PH N E</p> <p><u>Phase</u> 1 <u>Phase</u> shunt 2-3 <u>shunt</u> 2-3 <u>Neutral</u> shunt 4-5 <u>shunt</u> 4-5 <u>Earth</u> E</p>	<p>PH PH PH E</p> <p><u>Phase</u> shunt 1-2 <u>Phase</u> shunt 3-4 <u>shunt</u> 3-4 <u>Phase</u> 5 <u>Earth</u> E</p>	<p>PH PH PH N E</p> <p><u>Phase</u> 1 <u>Phase</u> 2 <u>Phase</u> 3 <u>Neutral</u> shunt 4-5 <u>shunt</u> 4-5 <u>Earth</u> E</p>

IMPORTANT : Blue wire = Neutral Yellow / Green = Earth



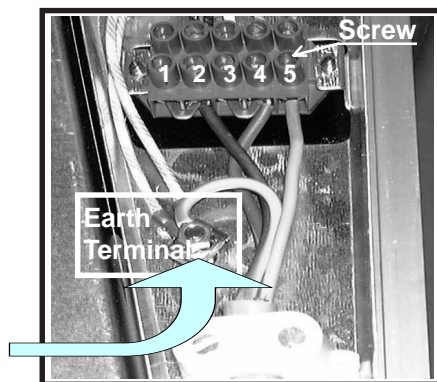
For the connection to the terminal block, you must:

- . follow the marks 1, 2, 3, 4 and 5.
- . tighten the screws.
- . do not forget to fix the earth wire on the earth terminal.

Example of connection Three Phases 220-240 V3~ :

The earth wire (yellow/green) must be clipped at this place.

Screw the screw fully home.



When you fit the cover back, do not forget the fan-lock washers.

RECOMMENDATIONS

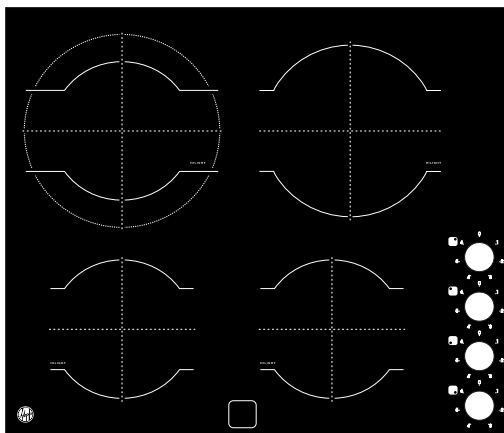
- It is strongly recommended to keep children away from the cooking zones while they are in operation or when they are switched off, so long as the residual heat indicator is on, in order to prevent the risks of serious burns.
- When cooking with fats or oils, take care always to watch the cooking process as heated fats and oils can catch fire rapidly.
- Aluminium foil and plastic pans must not be placed on heating zones.
- After every use, some cleaning of the hob 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.
- It is advisable not to stare directly at the halogen elements.
- Do not touch the heat zones during operation or for a while after use.
- Never cook food directly on the glass ceramic hob. Always use the appropriate cookware.
- Always place the pan in the centre of the unit that you are cooking on.
- Do not use the surface as a cutting board.
- Do not slide cookware across the hob.
- Do not store heavy items above the hob. If they drop onto the hob, they may cause damage.
- Do not use the hob as a working surface.
- Do not use the hob for storage of any items.
- In the unlikely event of a surface crack appearing, do not use the hob. Immediately disconnect the hob from the electrical power supply and call the After Sales Service.

TECHNICAL INFORMATION

At HOOVER we are constantly striving to improve product quality and as such may modify appliances to incorporate the latest technical improvements.



Glass Ceramic Hobs conform to directives 73/23/CEE and 89/336/CEE.



HVK 400 X

HVK 400 B

OVERALL DIMENSIONS

Width	59,2 cm	59,5 cm
Depth	51,7 cm	51 cm

THE HEAT ZONES

① Rear Left	Hilight 2300 W - Ø210
② Front left	Hilight 1200 W - Ø140
③ Rear right	Hilight 1800 W - Ø180
④ Front right	Hilight 1200 W - Ø140

Total power input 6500 W

Supply voltage 220 - 240 V ~

THE HOB SURFACE

- **highlight zone** : is regulated by a control knob with 6 heat positions.
A metallic conductor strip is uniformly spread over the whole surface of the unit.
It is operational within 3 seconds and is suitable for steady, homogeneous and sustained cooking.

HOB COOKWARE ADVICE

Using good quality cookware is critical for setting the best performance from your hob.

- **Always use good quality cookware with perfectly flat and thick bases** : using this type of cookware will prevent hot spots that cause food to stick. Thick metal pots and pans will provide an even distribution of heat.
- **Ensure that the base of the pot or pan is dry** : when filling pans with liquid or using one that has been stored in the refrigerator, ensure that the base of the pan is completely dry before placing it on the hob. This will help to avoid staining the hob.
- **Use pans whose diameter is wide enough to completely cover the surface unit** : the size of the pan should be no smaller than the heating area. If it is slightly wider the energy will be used at its maximum efficiency.

THE CHOICE OF COOKWARE - The following information will help you to choose cookware which will give good performance.

Stainless Steel : *highly recommended*. Especially good with a sandwich clad base. The sandwich base combines the benefits of stainless steel (appearance, durability and stability) with the advantages of aluminium or copper (heat conduction, even heat distribution).

Aluminium : *heavy weight recommended*. Good conductivity. Aluminium residues sometimes appear as scratches on the hob, but can be removed if cleaned immediately. Because of its low melting point, thin aluminium should not be used.

Cast Iron : *usable, but not recommended*. Poor performance. May scratch the surface.

Copper Bottom / stoneware: *heavy weight recommended*. Good performance, but copper may leave residues which can appear as scratches. The residues can be removed, as long as the hob is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass hobs. An overheated copper pot will leave a residue that will permanently stain the hob.

Porcelain/enamel : Good performance only with a thin smooth, flat base.

Glass-ceramic : *not recommended*. Poor performance. May scratch the surface.

HOW TO OPERATE THE GLASS CERAMIC HOB

- Locate the sign corresponding to the cooking zone that you need :



**rear
right**



**rear
left**



**front
left**



**front
right**

Each surface unit is regulated by a control knob which provides access to any power levels.

- It is recommended that heat setting is at its highest until it has properly warmed up and then lower to the desired cooking setting.

- The residual heat indicator lights up when the heat zone temperature reaches 60°C and above. It will stay on, even if the unit is switched off, until the surface has cooled down.

It will switch off when the temperature of the heat zone falls below 60°C.

- To switch off an heat zone, turn the corresponding knob back on the "0" setting.

- **Positions** : the examples below are intended as a guide. When you become familiar with using your hob you will be able to work out the settings which suit you best.

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

CLEANING AND MAINTENANCE

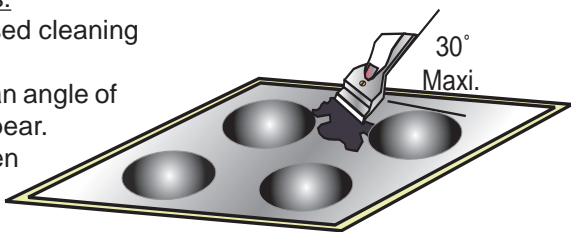
- *Before carrying out any maintenance work on the hob, allow it to cool down.*
- *Only products, (creams and scrapers) specifically designed for glass ceramic surfaces should be used. They are obtainable from hardware stores.*
- *Avoid spillages, as anything which falls on to the hob surface will quickly burn and will make cleaning more difficult.*
- *It is advisable to keep away from the hob all substances which are liable to melt, such as plastic items, sugar, or sugar-based products.*

MAINTENANCE:

- . Place a few drops of the specialised cleaning product on the hob surface.
- . Rub any stubborn stains with a soft cloth or with slightly damp kitchen paper.
- . Wipe with a soft cloth or dry kitchen paper until the surface is clean.

If there are still some stubborn stains:

- . Place a few more drops of specialised cleaning fluid on the surface.
- . Scrape with a scraper, holding it at an angle of 30° to the hob, until the stains disappear.
- . Wipe with a soft cloth or dry kitchen paper until the surface is clean.
- . Repeat the operation if necessary.



A FEW HINTS:

Frequent cleaning leaves a protective layer which is essential to prevent scratches and wear. Make sure that the surface is clean before using the hob again.

To remove marks left by water, use a few drops of white vinegar or lemon juice. Then wipe with absorbent paper and a few drops of specialised cleaning fluid.

The control knobs can be removed for a complete cleaning. **However, you must care not to let any liquid go into the open zones, and then to push the knobs fully on fitting back.**

The glass ceramic surface will withstand scraping from flat-bottomed cooking vessels, however, it is always better to lift them when moving them from one zone to another.

NB: Do not use a sponge which is too wet.

Never use a knife or a screwdriver.

A scraper with a razor blade will not damage the surface, as long as it is kept at an angle of 30°.

Never leave a scraper with a razor blade within the reach of children.

Never use abrasive products or scouring powders.

- **The metal surround :** to safely clean the metal surround wash with soap and water, rinse, then dry with a soft cloth.

PROBLEM SOLVING

Cooking zones that do not maintain a rolling boil or a fast enough frying rate.

- You must use pans which are absolutely flat. If light is visible between the pan base and a straight edge, the surface unit will not transfer heat properly.
- Pan bottoms should closely match the diameter of the heat zone selected.

Foods cook slowly.

- Improper cookware being used. Pan bases should be flat, fairly heavy-weight and the same diameter as the heat zone selected.

Tiny scratches (may appear as cracks or abrasions) on the glass surface of the hob.

- Incorrect cleaning methods, cookware with rough bases, or coarse particles (salt or sand) trapped between the cookware and the surface of the hob. Use recommended cleaning procedures, be sure cookware bases are clean before use and use cookware with smooth bases.

Metal markings (may appear as scratches).

- Do not slide aluminium cookware across the surface. Use recommended cleaning procedure to remove marks.
- Incorrect cleaning materials have been used, spillage or grease stains remain on the surface, use a razor scraper and recommended cleaning product.

Dark streaks or specks.

- Use a razor scraper and recommended cleaning product.

Areas of discoloration on cook-top.

- Marks from aluminium and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream.

Hot sugar mixtures / plastic melted to the surface.

- See the Glass Hob Cleaning section.

The hob is out of order, or some heat zones do not work.

- The shunt bars are not properly fitted on the terminal block. Check the connection is made in conformity with the instructions page 6 to 7.