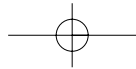
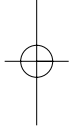


Side Control Gas Hobs

For Natural Gas Models & LP Gas Models

User & Installation Instructions



Introduction

This hob is intended to be built into a domestic kitchen. This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before using or installing this appliance.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes. Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Gas & Electrical connection

Please refer to installation instructions for the Gas & Electrical Safety Regulations and the Ventilation Requirements.

In your own interest, and that of safety, it is the law that all gas appliances be installed by competent persons, who will ensure that the installation is in accordance with "The Gas Safety (Installation & Use) Regulations 1994", & the "The Gas Safety (Installation & Use) (Amendment) Regulations 1996". Failure to comply with these Regulations is a criminal offence. Corgi registered installers undertake to work to satisfactory standards.

As with all gas appliances, it is recommended that your hob is serviced regularly.

Disconnection of gas and electric appliances should always be carried out by competent persons.

Warning: This appliance must be earthed.

Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening

of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Before installing and using the hob for the first time, remove any packaging or protective polythene film.

Using the hob

Be safe - not sorry

Caution: When you are cooking, keep children away from the vicinity of the hob.

- Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the hob to cool after switching off.
- Never use the appliance for heating a room.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- Position pans over the centre of the burners, resting on the pan supports. If positioned off centre, smaller pans may be unstable.
- Keep all flammable materials (such as curtains, clothing & furnishings) away from the hob.
- Do not let pans overhang the control knobs, as this may overheat and damage them.
- Take care to avoid spillage when cooking foods in salted water on stainless steel hobs, as this can corrode the steel.
- Never leave fat or oil unattended on a lit hob.

Check that all controls are in the off position when you have finished cooking.

Ignition

Press & hold the ignition button as you push down one of the control knobs, turning it anticlockwise to the large flame symbol ("full on" position).

To turn off the burner, turn the control knob clockwise to the "off" position.

Pans

Always use pans which are large enough to prevent spillage, especially for deep frying. Avoid using double pans, or old mis-shapen pans which are unstable and dangerous. Do not use griddle plates on this appliance - this may be hazardous.

For optimum safety & performance, we recommend flat bottomed pans with a base diameter of minimum 100mm (4") and maximum 250mm (10").

Care & Cleaning

Caution: Any cleaning agent used incorrectly may damage the hob.

Always let the hob cool before cleaning.

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the hob through lack of cleaning. In extreme cases this may amount to misuse of the appliance & could invalidate your guarantee.

Do not use caustic pastes, abrasive cleaning powders, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the hob can be safely cleaned with a cloth wrung out in hot soapy water.

Fascia panel & control knobs

Only use hot soapy water.

When cleaning the fascia area, care must be taken on symbols / markings. Control knobs can be removed for cleaning, but take care to ensure that they are repositioned correctly after cleaning.

Vitreous enamel surfaces

HOB SPILLAGE WELL, PAN SUPPORTS

Use a mild cream cleaner - eg; "Cif". Stubborn marks may be removed with a moistened "Brillo" pad.

Stainless Steel hob

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using "Luneta". We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from H.R.P.C. - contact direct sales order line ☎ 01772 819 672.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time.

To maintain the finish of stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a minimum amount of "Johnson's Baby Oil" and kitchen paper. Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

Burner caps and heads

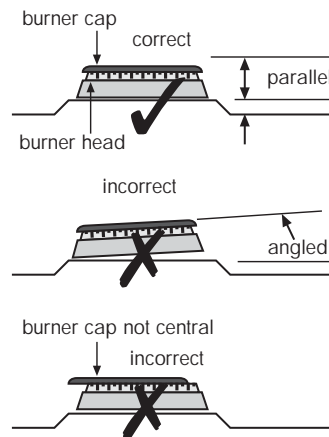
Important: Allow burners to cool before cleaning.

Caution: Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids), caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes. Clean with a moist soapy pad - eg; "Brillo".

For the burners to work safely, the slots in the burner head where the flames burn need to be kept clear of deposit. Clean with a nylon brush, rinse, & dry thoroughly.

Any brownish coloured marks on the burners are carbon deposits or fat stains, which can be removed by gently rubbing with a soapy "Brillo" pad.

Important: The burner caps and heads must be repositioned correctly so that they sit squarely onto the hob as shown below.



Installation

This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before using or installing this appliance.

This appliance is factory set for use on Natural Gas only. If the gas supply in your house is LP Gas, the appliance must be converted for use on LPG before use. Order conversion kit part n°: 01 25352 00 from the Customer Care helpline.

Regulations & Standards

Prior to installation, ensure that the local distribution condition (nature of the gas and gas pressure) and adjustment of the appliance are compatible.

The adjustment conditions for this appliance are stated on the data badge.

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

The appliance must be installed, converted to LPG (where necessary) and serviced by a Corgi registered approved installer or a person competent to ensure that the installation is in accordance with "The Gas Safety (Installation & Use) Regulations 1994", & the "The Gas Safety (Installation & Use) (Amendment) Regulations 1996". Failure to comply with these Regulations is a criminal offence.

All gas installation, servicing and repair work must be in accordance with local standards and regulations.

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

In the UK the regulations and standards are as follows:

1. Gas Safety Regulations 1996 (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.

4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. B.S. 6172 Installation of Domestic Gas cooking Appliances
Also, **for LP Gas** refer to BS 5482 Part 1, Part 2 or Part 3 as relevant.
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations.

Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2: 1989:

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m³ an air vent of 100cm² is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m³ NO AIR VENT is required.
- For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m³ or in a bathroom or shower room.
- Windows and permanent vents should therefore not be blocked or removed without first consulting a CORGI gas installer.

LP Gas only - Do not install this appliance in a room below ground level. This does not preclude installation into rooms which are basements with respect to one side of the building but open to ground level on the opposite side.

Failure to install appliances correctly is dangerous & could lead to prosecution.

Clearances & Dimensions

The room should have good light and ventilation but be free from draughts.

The worktop should be at least 600mm deep, & 30mm thick to enable the cutout to be made to the dimensions shown below.

We recommend ceramic tiling for the rear wall directly behind the hob.

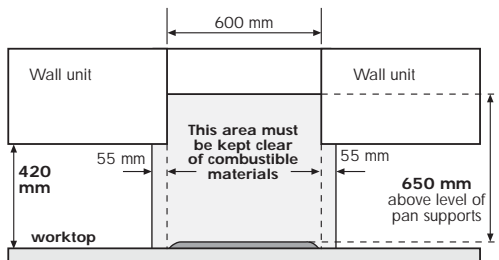
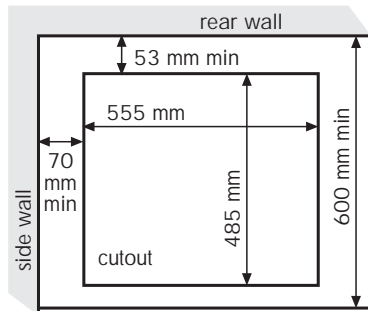
No cooker hood, shelf or overhang of combustible material should be closer than 650mm above the hob.

Extractor or cooker hoods should only be fitted above the hob in accordance with the manufacturer's instructions.

No combustible materials or flammable liquids should be stored below the hob.

Sufficient length of cable should be allowed so the hob can be removed for servicing, but make sure it is routed away from the underside of the hob & does not get trapped during installation.

Important: Ensure that you route all electrical cables and flexible tubing well clear of any adjacent heat source - eg; oven / grill.



Installation advice - cabinetry

Dealing with sides, cross-rails & back-panels in cabinetry

Depending on the cabinets, the worktop thickness and the hob positioning, it is possible for the hob base, the clamp brackets and/or the gas connection to interfere with parts of the cabinet. These can be dealt with as follows:

Cabinet sides

If the hob is to be installed across the top of two cabinet housing units, then the base of the hob may interfere with the sides of these units. It will be necessary to cut away the top of the unit sides locally to clear the hob, clamp brackets and/or gas connection.

Cross-rails

1. Interference with hob base

If there are any cross-rails which obstruct the hob base by running across the worktop cutout, they can simply be removed or locally cut-away to allow the hob to be installed, depending on the particular installation. Any modifications must ensure that the strength of the cabinet is maintained.

2. Interference with clamp brackets

If there are any cross-rails which prevent the clamps from being positioned on the front or rear edges of the hob, then they can be removed or locally cut-away around the brackets to allow the brackets to be installed. Any modifications must ensure that the strength of the cabinet is maintained.

Back-panel

1. Interference with clamp brackets

If the cabinet has a back-panel which prevents the clamps from being positioned on the rear edge of the hob, then this panel can be completely removed or locally cut-away to allow the brackets to be installed.

2. Interference or restriction of gas connection

If the cabinet has a back-panel which interferes with the position of the gas supply to the hob, then the panel can be completely removed or locally cut-away to allow connection to the gas supply.

Stone (Granite or equivalent) worktops

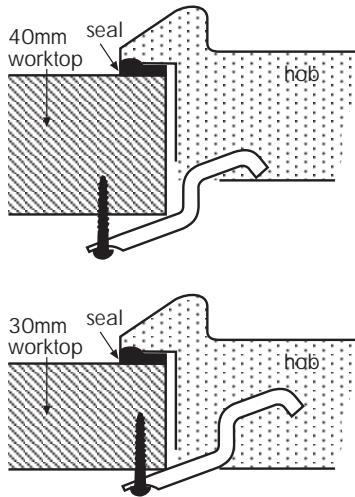
Depending on the type of worktop being used, there may or may not be any backing material to screw the clamp screws into.

1. If the worktop is a composite type (backed with MDF or similar) there may be enough backing to screw directly into. This will depend on the worktop thickness and backing thickness and will have to be assessed at the installation. In this case, install the hob as for a standard worktop.
2. If there is insufficient backing material to screw into, or if the worktop is completely solid in construction, then it will be necessary to glue a strip of wood, MDF, fibreboard or similar to the underside of the worktop, along the front and rear edges of the cutout. Use a strong, proprietary adhesive to bond these strips and allow to cure before attempting to clamp the hob into position.

Secure hob to worktop

Place the hob in the cutout and secure in place using the four brackets and screws provided. The brackets should be orientated to suit the worktop thickness as shown, then inserted into the four slots (two on the front edge and two on the rear) and screwed into the underside of the worktop using the woodscrews provided.

The screw should be tightened just sufficiently to secure the hob and pull the top pressing flush with the worktop.



If the base of the hob is accessible after installation then a partition must be fitted 20mm below the base to prevent access.

Connect gas hob to gas supply

The inlet is at the rear RHS of the hob. The hob may be connected to the gas supply either by rigid pipework or flexible connection.

Flexible connections

Use a 900 - 1125mm length of flexible connector. Ensure that the hose is installed hanging freely downwards, is not trapped, is not subjected to undue forces and is not supported at the bottom by a horizontal surface.

Natural Gas - Flexible connections should comply with latest regulations.

LP Gas - For flexible connections use a bayonet

type hose, suitable for use on LP gas up to 50mbar pressure rise and 70°C temperature rise. The flexible hose should be coloured black with a red stripe, band or label. If in doubt, contact your supplier.

The installation must ensure that the flexible tube cannot come into contact with movable parts of the housing unit (eg; a drawer) and does not pass through any space susceptible to becoming congested.

Make sure the appliance is gas sound & all components are operating correctly.


Connect to the electricity supply - models with plug fitted

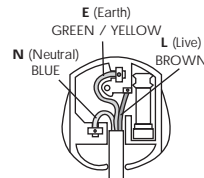
Warning: This appliance must be earthed.

The flexible mains lead is supplied connected to a BS 1363 fused plug, having a fuse of **3 amp** capacity. If this plug does not fit the socket in your home, it should be replaced with a suitable plug as outlined below.

The wires in the mains lead are coloured in accordance with the following code: Green and yellow = Earth, Blue = Neutral, Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured green & yellow must be connected to the terminal marked **E** (Earth)  or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral), or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured Red.



The plug and socket must be accessible after installation.

Should the mains lead of the appliance ever require replacing, we recommend that this is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Connect to the electrical supply - models without plug fitted

The gas hob will require a fused spur electrical connection with a contact separation of 3mm between all poles.

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet.


We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

Warning: Isolate the electricity supply before making the connection.

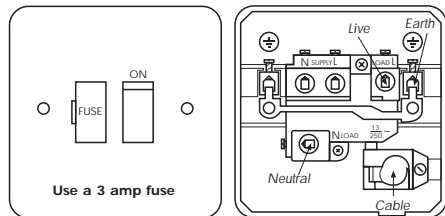
Warning: This appliance must be earthed.

The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = earth, Blue = neutral, Brown = live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked **E** (Earth)  or coloured green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral) LOAD or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live) LOAD or coloured Red.

Typical example of a double pole fused spur outlet



Ensure the supply cable is routed so that it does not come into contact with the base of the hob. If the supply cord is damaged, obtain a special cord from the Customer Care Helpline, which must be fitted by a qualified person.

Troubleshooting

Before you call Customer Support, please check the following points:

Burner fails to ignite:

- Check the electricity supply is on.
- Check the fuse.

There is a spark to the burner but it fails to ignite:

- Check that the flame holes in the flame spreader are clear of water or deposits.
- Check that the gas supply is turned on.

Smell of gas:

- Check that none of the controls have inadvertently been turned on. If all the controls are in the off position, turn off the gas supply & call Customer Support.

The burner flame appears uneven:

- Check the burner is fitted correctly.
- Check the flame holes in the flame spreader are clear of water or deposits.

Environmental Protection

Stoves Limited is committed to protecting the environment and operates an Environmental Management System which complies with BS EN ISO 14001:1996.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Technical Data

Data badge Underside of the hob base

Electrical supply 220 - 240V ~ 50Hz, 1W

Electrical connection Rear right-hand side

Ignition Mains repetitive ignition

Ignition generator APCO D9319S

Gas connection The inlet connection is at the rear right-hand side. 1/4" BSP.

Appliance class
Class 3 Built-In Hotplate

Gas category
Natural Gas & LP Gas II2H3+
This appliance is factory set for use on G20 Natural Gas @ 20 mbar only. For conversion to LP Gas, order conversion kit (part no 01 25352 00) from the Customer Care helpline.

Gas pressure settings
G20 Natural gas @ 20 mbar
G31 Propane gas @ 37 mbar
G30 Butane gas @ 28 - 30 mbar

Countries of destination
(GB) Great Britain, (IE) Ireland

Customer Care & Service

In case of difficulty within the UK and Northern Ireland please call STOVES Customer Care Centre helpline on;

0151 432 7838

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Opening Hours for Customer Care

Monday to Friday 8am - 8pm
Saturday 8.30am - 6pm
Sunday 10am - 4pm

Enter appliance numbers here for future reference:

Model No	<input type="text"/>
Serial No	<input type="text"/>

Please ensure you have the above details (Model No and Serial No) to hand when calling Stoves Customer Care. They are essential to booking your call.

Outside the UK and Northern Ireland, refer to your local supplier.

Burner	Natural Gas		LP Gas		Grammes per hour	
	kW	Injector	kW	Injector	Butane	Propane
Back LH	2kW	104	2kW	70	145 g/h	143 g/h
Back RH	2kW	104	2kW	70	145 g/h	143 g/h
Front RH	1kW	77	1kW	50	73 g/h	71 g/h
Front LH	3kW	130	3kW	87	218 g/h	214 g/h
Total ΣQn	8kW	-	8kW	-	582 g/h	572 g/h

If you smell gas:
Do not try to light any appliance. Do not touch any electrical switch. Call the Gas Emergency Helpline at TRANSCO on: **0800 111999**

STOVES 

STOVES LIMITED, STONEY LANE, PRESCOT, MERSEYSIDE, L35 2XW
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