



newWORLD®

Users Guide & Installation Handbook



New World
SHU60 MK 2

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CONTENTS & INTRODUCTION

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INTRODUCTION

Thank you for buying this British-built appliance from us.

This guide book is designed to help you through each step of owning your new appliance, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

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.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

WARRANTY

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call **0844 481 0182**, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

European Directives

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognised collection points, such as local authority sites/local recycling centres

This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive 2009/125/EC regarding Eco design requirements for energy-related products

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

WARRANTY EXCLUSIONS

Damage or calls resulting from transportation, improper use or the replacement of

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removable parts.

Costs incurred for calls to put right an appliance which is improperly installed.

Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

Before using the hob

Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.

It is recommended that you clean and wash the hob surface before using for the first time.

Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

See the customer care section for details of how to obtain all the available cleaning products.

BEFORE USING YOUR HOB

- Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.
- It is recommended that you clean and wash the hob surface before using for the first time.
- **Solid Plate:** Prime and Season the Hob cast iron elements, refer to instructions in cleaning section of this book
- **Radiant Ceramic:** Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.
- See the customer care section for details of how to obtain all the available cleaning products.

SAFETY

WARNING

- If the hob surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. 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 the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use a steam cleaner on any cooking range, hobs and oven appliances.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- Do not modify this appliance.
- Do not place articles on or against the appliance.
- Servicing should be carried out only by authorised personnel.

CAUTION

- The cooking process has to be supervised. A short term cooking

process has to be supervised continuously.

- This appliance must not be installed behind a decorative door in order to avoid overheating.

- **Fire Safety Advice**

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

- **Other Safety Advice**

- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.
- This appliance must be earthed.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently.
- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.

USING THE HOB - ELECTRIC (SOLID)

Before using the hob for the first time, it should be primed and seasoned - refer to the instructions in the cleaning section.

To switch on a hotplate element

Turn the selected hotplate control knob clockwise or anti-clockwise, depending on the required setting.

The high speed hob ring(s) are identified by its central red spot. A high speed hob ring has a faster response time. To switch off, return the control knob to the "off" position.

Using the hob

Do not operate the hotplate elements without a pan on, or leave them running after removing a pan.

The electric hob uses a sealed hob system where heat is transferred by conduction.

Decorative covers should not be used over the hotplates as these can trap moisture and cause intense heat.

When you have finished cooking check that all controls are in the off position.

CLEANING

ELECTRIC HOB

Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discoloration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper can be used.
- Do not use steam cleaners or high pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.

Solid plate hobs

- Prime and Season - this helps maintain the finish of the elements.
- Use a damp, clean cloth to wipe the solid plate, making sure that you follow the circular grooves and avoid damaging the red spots. Make sure that you allow the hotplate to dry before use by switching on the elements at a low heat.

- You can restore the hotplates by using a solid plate cleaner but take care to avoid the red spots on elements.
- To prime: Switch on each element in turn for a short while (with no pan on it) at a medium - high setting. This will harden and burn off the coating.
- To season: Heat the element for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and heat the element for one minute.

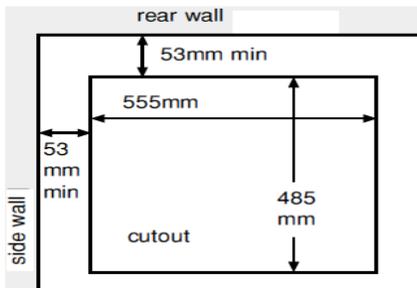
INSTALLATION

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 shelf or overhang of combustible material should be closer than 650mm above the hob.

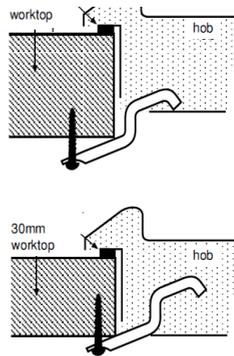
Extractor or cooker hoods should only be fitted above the hob in accordance with the manufacturer's instructions. No combustible materials or flammable liquids should be stored below the hob. Sufficient length of cable should be allowed so the hob can be removed for servicing, but make sure it is routed away from the underside of the hob and 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.



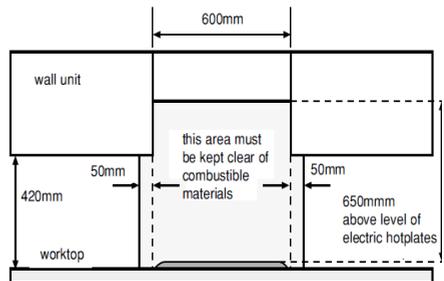
Secure hob to worktop

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.

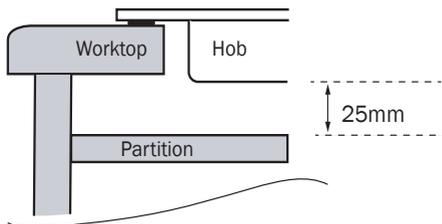


INSTALLATION

Installation above a unit with a drawer or door

The base of the appliance must be protected from damage e.g. drawers may only be installed providing a partition panel is fitted to the required dimensions underneath the appliance.

INSTALLATION ABOVE A UNIT WITH A DRAWER OR DOOR



Connect to the electricity supply

We recommend that the hob is installed by a competent person who is a member of a "Competent Person Scheme" & who will comply with I.E.E. & local regulations. The electrical supply must be: 220 - 240V ~ 50Hz.

Connection must be made using a double pole cooker control unit of 30 ampere minimum capacity, with 3mm minimum contact separation at all poles.

Connection should be made using a cable suitable for the max. load of the hob (see Technical Data Section).

Strip the wires & connect to the terminal block as appropriate:-

L = Brown
N = Blue
Earth = Green/Yellow.

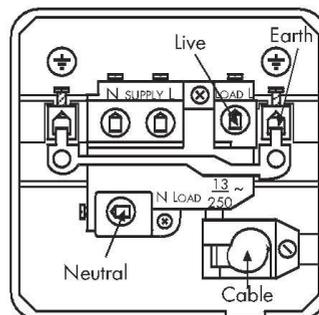
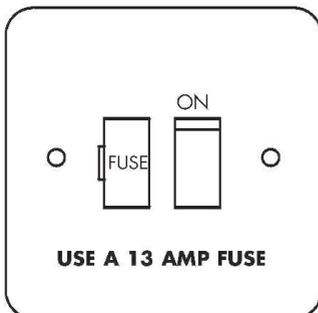
Fit the cable clamp & secure with the screws provided.

Close the terminal box, ensuring that the cover is closed and all screws in place.

The hob MUST earthed.

If the switch is directly behind the hob, it should be at least 460mm above it and the supply cable must be protected from the heat.

Important: Make sure the electric supply is switched off before connection is made.



TECHNICAL DATA

Countries of destination

GB, IE

Note: Please see databadge on the underside of the appliance for accurate ratings.

Electrical connection

Rear right hand side

Electrical supply: 220 - 240V ~ 50Hz

Models with;	1 Red Spot	2 Red spot	4 Red spot
Front Left-Hand Side	* 2000W	* 2000W	* 2000W
Rear Left-Hand Side	1000W	1000W	* 1500W
Rear Right-Hand Side	1500W	1500W	* 2000W
Front Right-Hand Side	1000W	*1500W	* 1500W
Maximum load at 240V	5500W	6000W	7000W

* High speed 'red spot' element

CUSTOMER CARE

CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting

range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at www.gdhaonline.co.uk or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

Product Description	Where used	Purpose
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

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CUSTOMER CARE

To contact New World about your appliance, please call

Warranty Registration

0844 481 0182

to register your appliance

Customer Care Helpline

0844 815 3747

in case of difficulty within the UK

Alternatively general, spares and service information is available from our website at
www.newworldappliances.co.uk

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

Ovens	Open the door; adjacent to the oven cavity
High-level grill products	Inside the base compartment
Hobs	On the underside of the product

Enter appliance numbers here for future reference:

Model No

--	--	--	--	--	--	--	--	--	--

Serial No

--	--	--	--	--	--	--	--	--	--

SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescott, Merseyside, L35 2XW