



# Users Guide & Installation Handbook

Built In Ceramic Hob  
NWTC60

Please read carefully and retain for future reference

**|||||**  
**newWORLD®**

[www.newworldappliances.co.uk](http://www.newworldappliances.co.uk)

# Introduction

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Should you need it . . . .

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our extended warranty and guarantee.

Should you wish to take out extended warranty, please fill in the details on the leaflet and post this off.

If your appliance is covered by the warranty and guarantee, you will not be billed for work undertaken should your appliance be faulty, terms and conditions do apply, so please read through the literature carefully.

Our Customer Care Centre can be called on:

**0871 22 22 504**

We aim to answer calls as quickly as possible, and in strict rotation as soon as one of our Customer Care team becomes free.

Please ensure that you have available your appliances model number and serial number, there is a space at the back of this book for recording that information. Alternatively, you can visit the web site.

Outside the UK and Northern Ireland, please contact your local supplier.

## GENERAL

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance. Keep the leaflet for possible future consultation. All the operations relating to installation/replacement (electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

## SAFETY WARNINGS

It is recommended to use flat-bottom pans with a diameter equal to or slightly larger than that of the heated area. Do not use pans with a rough base to prevent scratching the heat surface of the cooktop (Fig.2). This appliance is not suitable for use by children or persons requiring supervision. Do not let children play with the appliance.

### IMPORTANT

- Avoid spilling liquid, therefore to boil or heat liquids, reduce the heat.
- Do not leave the heating elements on with empty pots and pans or without receptacles.
- When you have finished cooking, switch off the relevant heating element with the control indicated below.

**ATTENTION: Steam cleaners must not be used.**

**WARNING: If the surface is cracked, switch off the appliance to prevent electric shock.**

## INSTALLATION INSTRUCTIONS

These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

If a built-in oven or any other appliance that generates heat must be fitted directly under the glass-ceramic cooktop, THIS APPLIANCE (oven) AND THE GLASS-CERAMIC COOKTOP MUST BE SUITABLY INSULATED in such a way that the heat generated by the oven, measured on the bottom right of the cooktop, does not exceed 60°C. Failure to respect this precaution may determine improper functioning of the TOUCHCONTROL system.

### POSITIONING (Fig.1)

The domestic appliance is designed to be built into a worktop as illustrated in the specific figure. Apply sealant around the entire perimeter (cut-out dimensions Fig.1B).

Fix the domestic appliance on the worktop by means of the 4 brackets provided, taking the thickness of the worktop into account (Fig.1A). If the lower part of the appliance, after installation, is accessible via the lower part of the cabinet then it is necessary to mount a separator panel respecting the distances indicated (Fig.1C). If the appliance is installed with an oven underneath then the separator is not necessary.

### ELECTRICAL CONNECTIONS

Before making the electrical connections, check that:

- the ground cable is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- the system is fitted with efficient earthing compliant to the laws and regulations in force.

Earthing is obligatory by law.

If the domestic appliance is not fitted with a cable and/or relevant plug, use material suited to the absorption value indicated on the identification plate and the operating temperature. At no point must the cable reach a temperature 50°C higher than room temperature.

If wishing to make a direct connection to the mains, an omnipolar switch must be interposed with a minimum opening of 3 mm between the contacts and suited to the load indicated on the plate and conform to the regulations in force (the yellow/green ground conductor must not be interrupted by the switch). When the appliance has been installed, the omnipolar switch must be easily reachable.

## USE AND MAINTENANCE

### MAINTENANCE

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied on request (Fig.3)

Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth.

Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area or residues of sugar or food with a high sugar content (Fig.3). In this way, any damage to the cooktop surface is prevented.

Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

### USE

Use the touch control system in the corresponding position relative to the individual cooking needs. Keep in mind that the higher the number, the more heat that it is produced.

### FUNCTIONING

- On the basis of the model you own, the appliance can be switched on by actuating the start-up sensor (Fig.4-5-6-7-8 A). One zero will appear on all displays within 10 seconds. If no display is actuated within 10 seconds, the top will switch off again.

- Press selection key **F** for the desired cooking area.

A luminous "0" will appear on the respective display with a decimal point to indicate which cooking area is active.

- A hotplate may be switched on by activating the "+" or "-" sensor within 10 seconds. If sensor **D** is used, the display will show selection 9, while if sensor **C** is used, the display shows selection 1 or 5, depending on the model.

- Once this operation has been performed choose the temperature adjustment with the "+" or "-" keys.

- The plate can be switched off by selecting "0" with the **D** sensor, after 3 seconds the cooking area is automatically switched off.

It is always possible to switch a plate off by touching the "+" and "-" sensors at the same time.

- The cooking top can be switched off by touching the main start-up sensor (Fig.4-5-6-7-8 A). If all the plates are selected on "0" the top will switch off after 10 seconds.

-If the top is equipped with plates with an extension (fig.5-7-8) switching on of the second area will be carried out after having checked that :

- the key button LED (fig.5-7-8 B) is off, otherwise de-insert it.
- Press the key (fig.5-7-8 A) to switch the top on.
- Choose the desired plate and adjust the power using the "+" or "-" keys.
- Once the power has been adjusted choose the key (fig.5-7-8 L) to activate the double area.
- To deactivate the double area check that the interested plate has been selected (fig.5-7-8 F) and press the key (fig.5-7-8 L) .

**Note:** the Double area function is activated only on plates **F1** and **F2** (fig.5-7-8) .

- If an object is placed above the controls, the cooking top will automatically move to the **OFF** position.

When a plate is in the **OFF** position and the temperature is higher than 50° there will be a luminous signal "H" near to the respective selection key (Fig.4-5-6-7-8 H).

- the **B** function blocks the functioning of the top on selection. E.g.: if the function is activated while the top has two areas switched on the programme remains blocked even if you try to switch another area on. The same thing happens if the appliance is switched off and the function is activated: the top doesn't switch on.

To activate or deactivate it hold a finger on the **B** sensor for about two seconds. The function is active when warning light **E** is switched on.

### Timer (Fig.5).

- Select the plate with the relative power.
- Press the selection key again of the already-activated plate.
- Using the "+" and "-" keys set the desired time.
- The decimal point at the side of the power level will indicate that the plate has the **TIMER** function activated.
- An acoustic signal will indicate switching off of the cooking area.

**THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.**

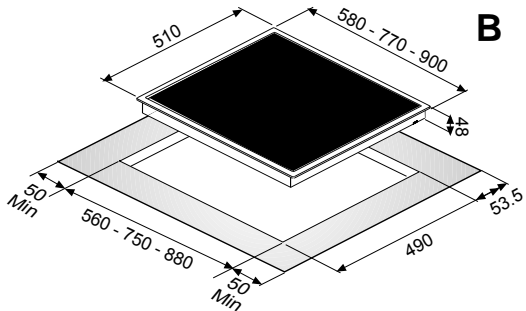
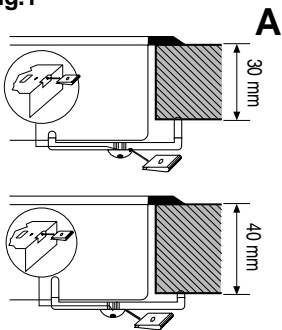
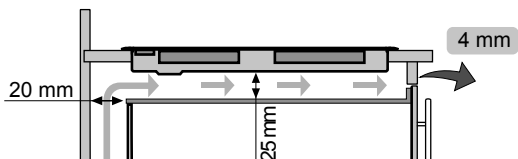
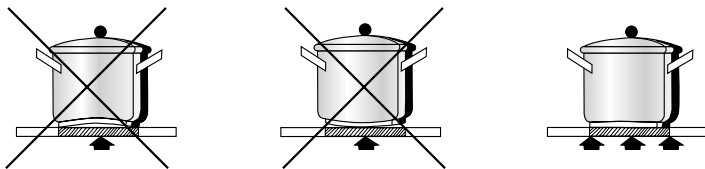
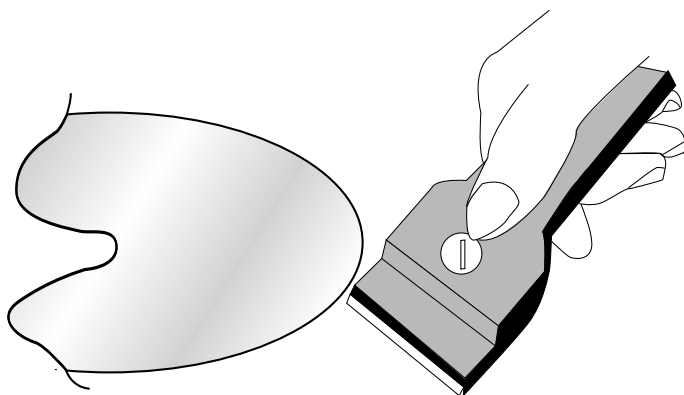
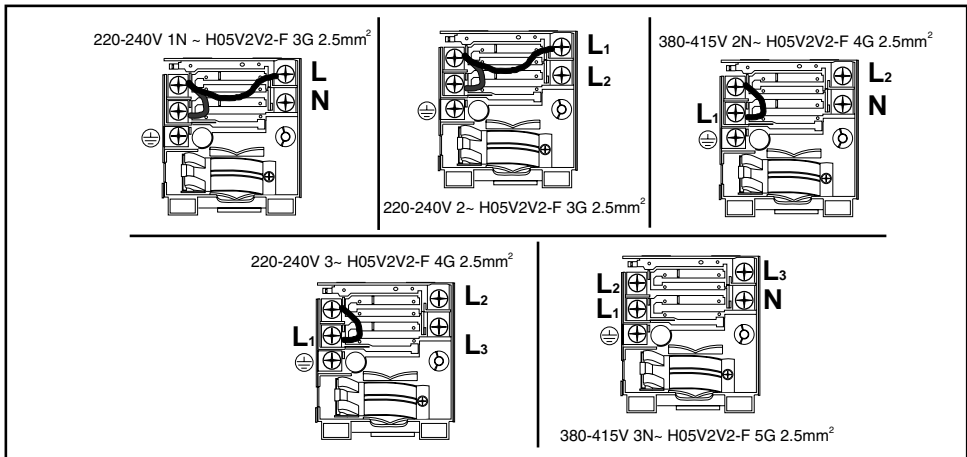
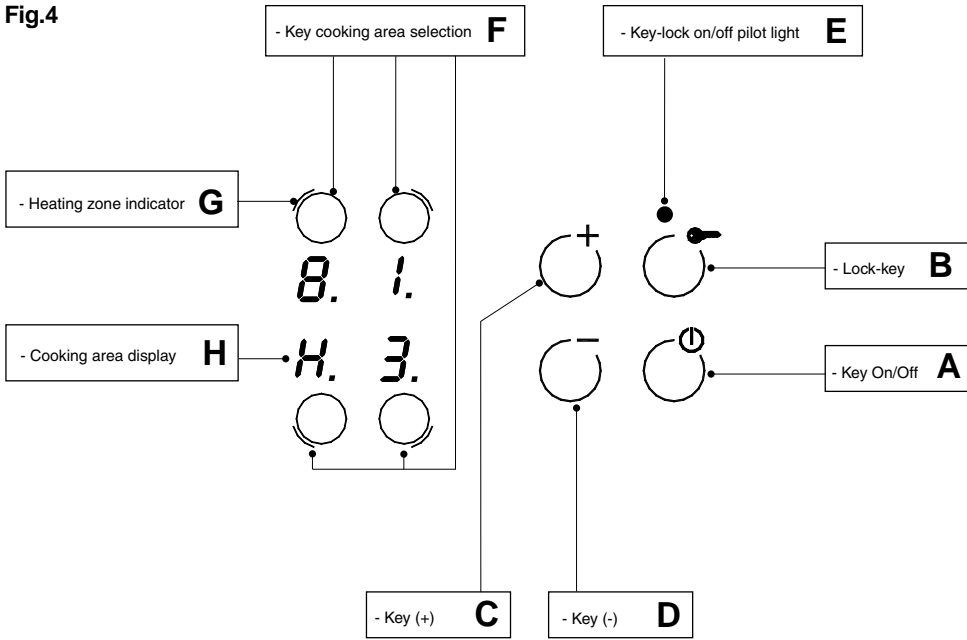
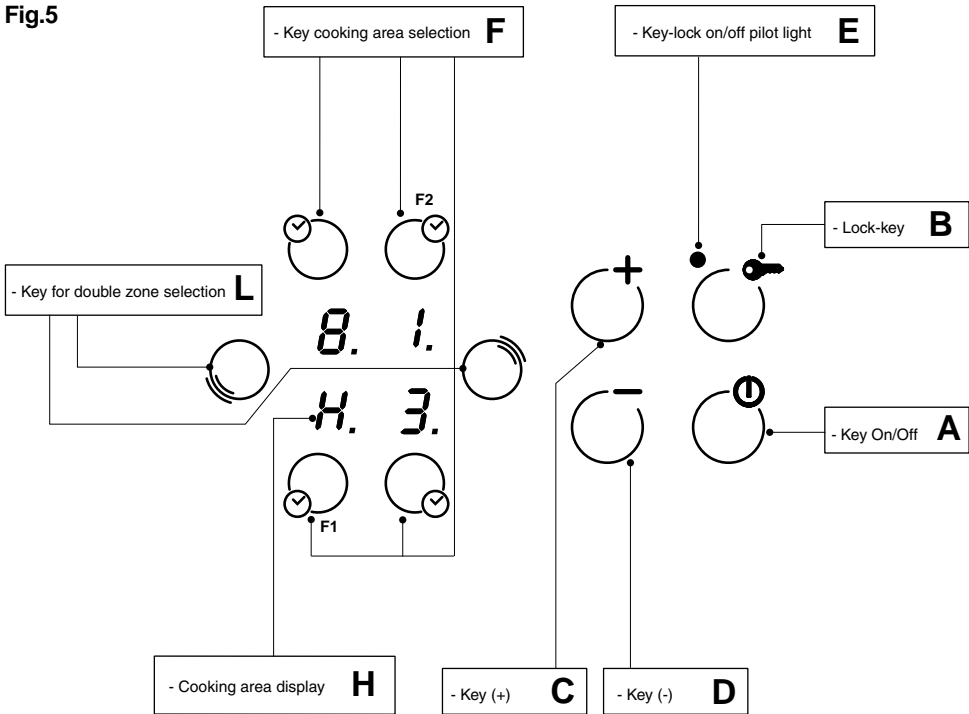
**Fig.1****C****Fig.2****Fig.3**

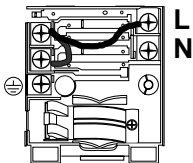
Fig.4



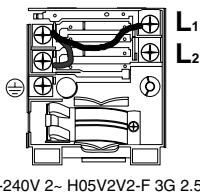
**Fig.5**



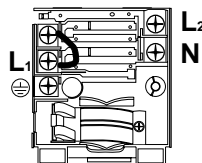
220-240V 1N ~ H05V2V2-F 3G 2.5mm<sup>2</sup>



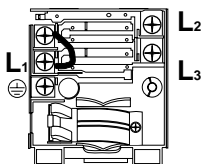
220-240V 2~ H05V2V2-F 3G 2.5mm<sup>2</sup>



380-415V 2N~ H05V2V2-F 4G 2.5mm<sup>2</sup>



220-240V 3~ H05V2V2-F 4G 2.5mm<sup>2</sup>



380-415V 3N~ H05V2V2-F 5G 2.5mm<sup>2</sup>

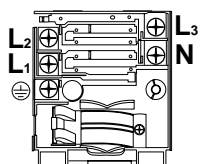
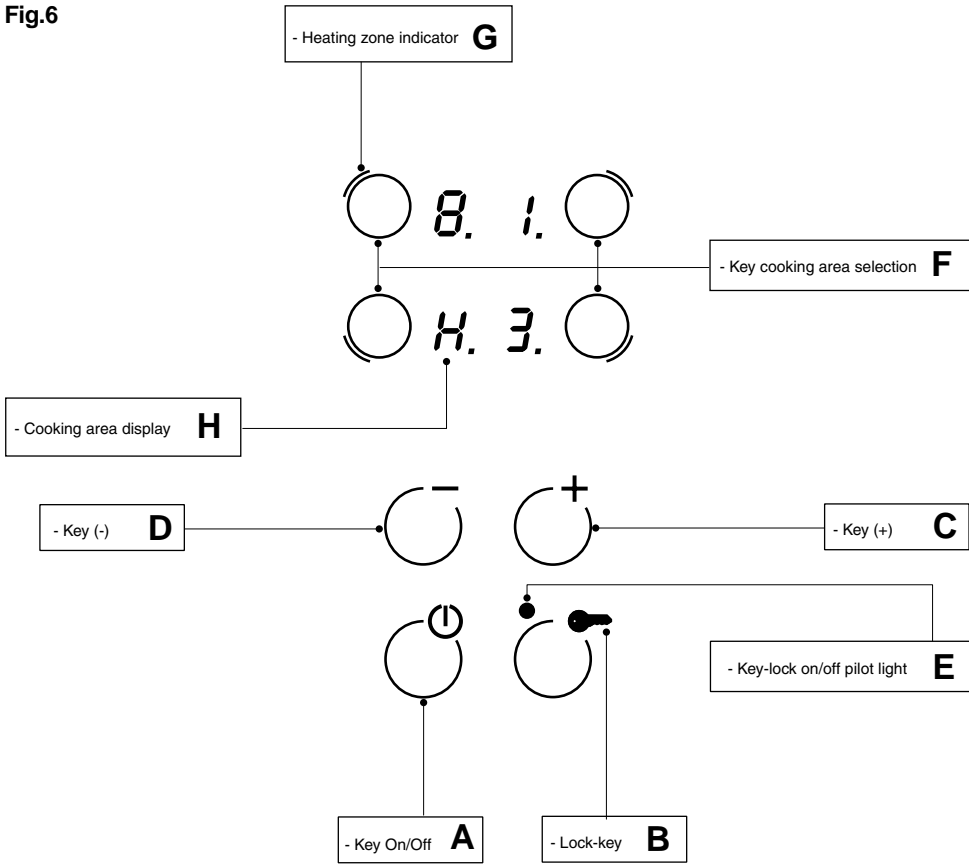
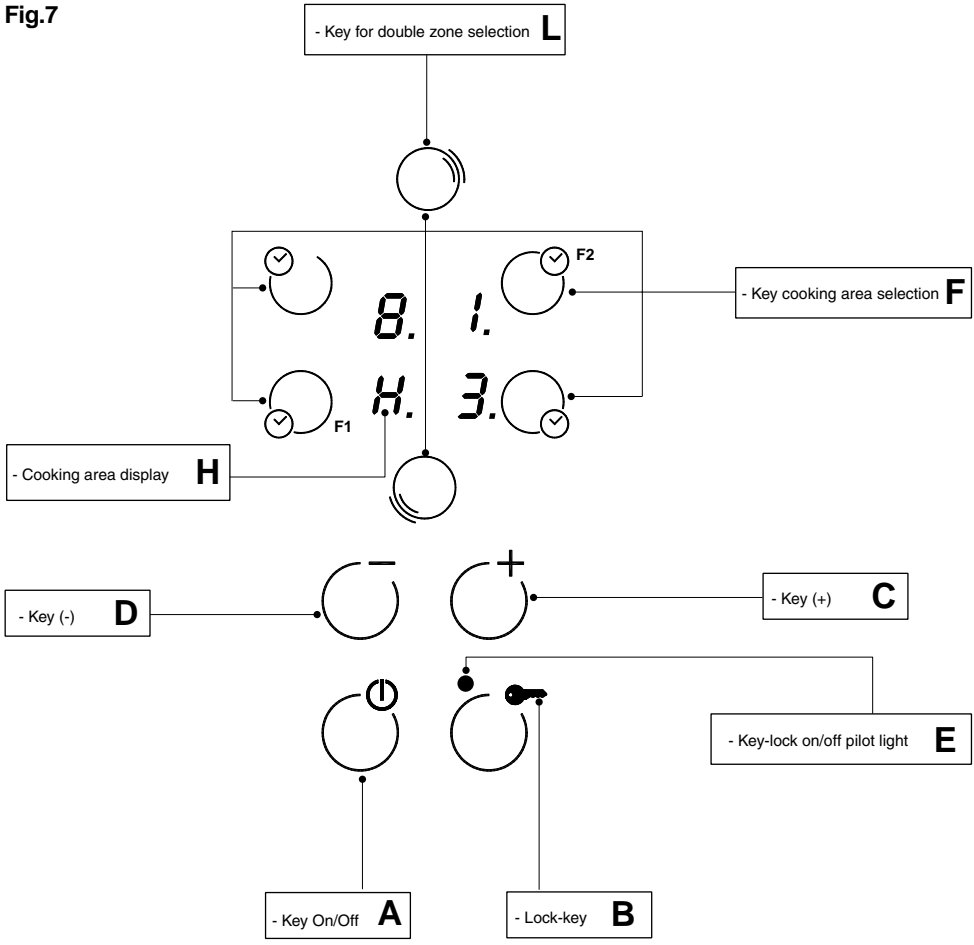


Fig.6



<p>220-240 V~ H05RR-F 2.5mm<sup>2</sup></p>	<p>220-240 V2~ H05RR-F 2.5mm<sup>2</sup></p>
<p>380-415 V2N~ H05RR-F 2.5mm<sup>2</sup></p>	<p>220-240 V3~ H05RR-F 2.5mm<sup>2</sup></p>
<p>380-415 V3N~ H05RR-F 2.5mm<sup>2</sup></p>	

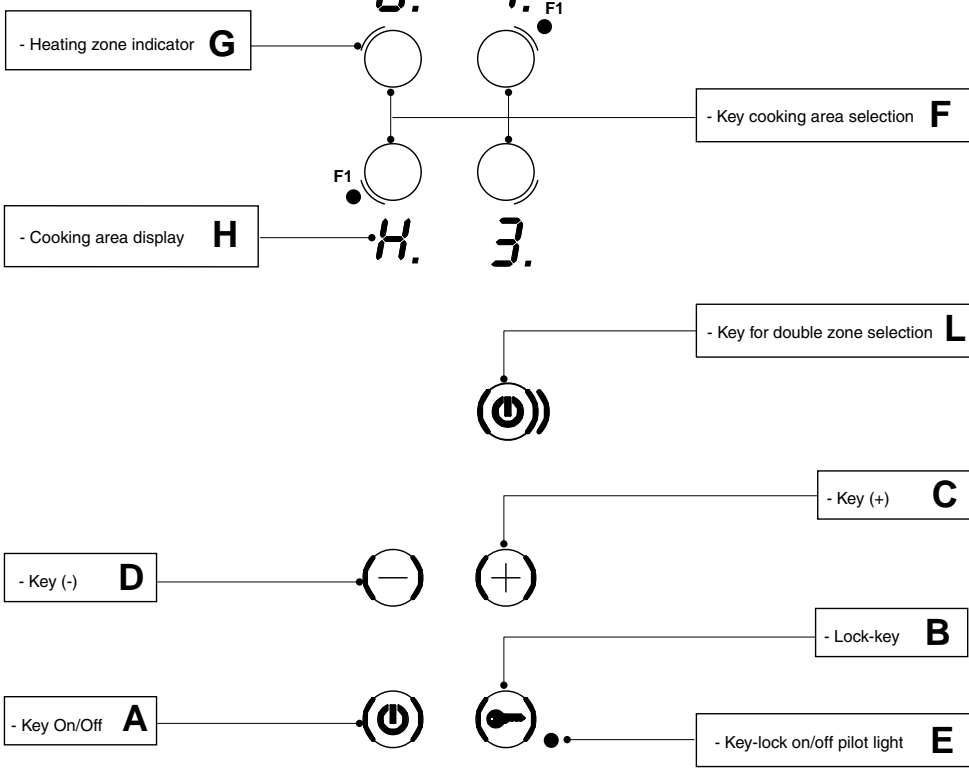
Fig.7



<p>220-240 V~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L N ⊕</p>	<p>220-240 V2~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L1 L2 ⊕</p>
<p>380-415 V2N~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L1 L2 N ⊕</p>	<p>220-240 V3~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L1 L2 L3 ⊕</p>
<p>380-415 V3N~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L1 L2 L3 N ⊕</p>	



**Fig.8**



<p>220-240 V~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L N ⊕</p>	<p>220-240 V2~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L1 L2 ⊕</p>
<p>380-415 V2N~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L1 L2 N ⊕</p>	<p>220-240 V3~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L1 L2 L3 ⊕</p>
<p>380-415 V3N~ H05RR-F 2.5mm<sup>2</sup></p> <p>1 2 3 4 4 ⊕</p> <p>L1 L2 L3 N ⊕</p>	

# Notes

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# Contact Us

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Should you need to get in touch with us (UK and Northern Ireland only), please call  
Stoves Customer Care Centre Helpline on:

**0871 22 22 504**

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

Use the space below to record the model and serial numbers for your appliance, this will  
help us to process your call.

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



**GLEN DIMPLEX**  
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