



newWORLD®

**Users Guide & Installation  
Handbook**

New World  
Range Ei UK

Part No 083454700 Date 06/11/2014

# CONTENTS & INTRODUCTION

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This book covers the following:

- Safety
  - Using The Appliance
    - Cleaning
  - Installation Instructions
    - Technical Data
    - Customer Care
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## Introduction

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

Should you 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.

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.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

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.

## SAFETY

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Ensure you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

**WARNING!** - 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.

**WARNING!** - 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.

**WARNING!** - Danger of fire: Do not store items on the cooking surfaces.

## SAFETY

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**WARNING!** - If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

**WARNING!** During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**WARNING!** - Do not use a steam cleaner on any cooking ranges, hobs and oven appliances.

**WARNING!** - Ensure that the appliance is switch off before replacing the lamp to avoid the possibility of an electric shock.

**WARNING!** - The appliance is not intended to be operated by means of an external timer or separate remote control system.

**WARNING!** - Use only 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 guards can cause accidents.

## SAFETY

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**WARNING!** - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.







**WARNING!** - Accessible parts may become hot when the grill is in use. Children should be kept away.

### **Induction Only**

**WARNING!** - Metallic objects such as knives, forks spoons and lids, should not be placed on the hob surface since they can get hot

**WARNING!** - After use, switch off the hob element by its control and do not rely on the pan detector.

# USING THE HOB - INDUCTION

Feature	Symbol	Description
Eco Power		Induction power is the most energy efficient means of cooking food on a hob, providing fast heat up and boiling times.
Slide Control		Slide your finger along the graphic or simply touch the graphic at the power level you require. <b>Activating a cook zone:</b> Select a zone use the slider control by sliding your finger across the graphic or touching the graphic at the desired power level (0-9).
Digital Display		Secret till "lit" hob display
No. of Power Levels	<b>9</b>	Precise and repeatable control settings
Central On/Off Switch		The central on/off switch enables all of the cooking zones to be switched off simultaneously
Power Boost	<b>P</b>	Temporarily boost the power to a cook zone by a massive 60%
Pause	<b>  </b>	This button pauses cooking with one touch (cuts power)
Pan Detection		Lets you know if the correct pans are being used and helps to save energy. When a pan is lifted off the zone, the power is automatically cut.
Residual Heat Indications		Warns you against hot surfaces but also indicates that the residual heat which can be used as a temporary warm zone

## Additional functions

Feature	Description
Overheat Pan Detection	Helps prevent cookware from overheating providing an additional level of safety not available on other types of hobs
Holiday Shutdown	No operation is required - the hob will turn itself off if left

## Hob Operation

- Turn the hob on by using the **Central On/Off Switch**.
- The **Digital Display** will then illuminate. Press and hold the desired number to select the zone.
- The hob will automatically switch off if no cooking is started within the first 20 seconds.





## Turning off individual cooking zones

- Decrease the power setting until the display shows **0**.
- If the cook zone surface is hot to touch, **H** will replace **0** in the display.

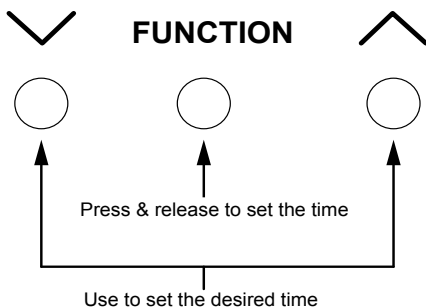
# APPLIANCE FUNCTIONS

## Functions

The charts below details all of the functions which are available. Your oven may not have all of the functions shown here.

Feature	Symbol	Description
Defrost		To defrost foods, such as cream cakes/gateaux, use with the oven door closed. For cooling dishes prior to refrigeration, leave the door open.
Dual Grill		Turn anti-clockwise: Low - Medium Heat Turn clockwise: Medium - High Heat
Slow cooking Setting or 100°C		Slow cooking times will be about 3 times as long as conventional cooking times.
'Off' Position		Turns off the appliance
Power Setting	<b>1, 2, 3, 4...</b>	Increase / Decrease cooking temperature

## Minute Minder



The **FUNCTION** button in the centre is used for setting the minute minder

- Use the ∨ and ∧ buttons to set the time while the 'dot' is still flashing.

## To Select An Alarm Tone

- Press and hold the ∨ button for a few seconds, to listen to first tone.
- Repeat this for the second and third tone. Releasing the button after the tone has sounded will automatically select that tone.

## Setting The Minute Minder

- Press and release the function button and bell symbol will appear and flash on the display.
- Use the ∨ and ∧ buttons to set the desired alarm time.
- Once the Minute Minder is set, the display will show the time of day and the bell symbol will stop flashing. Pressing the **FUNCTION** button will display the minutes remaining.
- The tone will sound at the end of the cooking time. To cancel the tone, press the **FUNCTION** button.

# CLEANING

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## **General**

- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth. For stubborn stains, you can use a mild cream cleaner.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal or paint work, if they are left on the surface.

## **Stainless steel & Aluminium surfaces**

- Baby oil can be used to restore stainless steel finishes - but only use a few drops.

## **Chrome plated parts**

- Use a moist soap filled pad, or place in a dishwasher



# INSTALLATION INSTRUCTIONS RANGE ELECTRIC

## Moving the cooker

Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

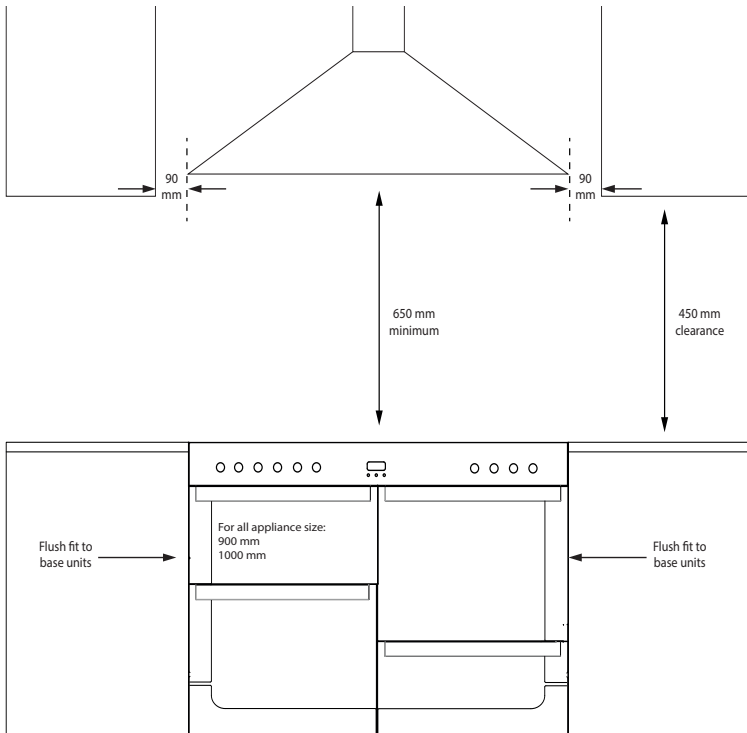
**Important:** Ensure that you route all mains cables well clear of any adjacent heat source.

## Clearances

This cooker may be fitted flush to the base units of your kitchen.

- No shelf, overhang, cupboard, or cooker hood should be less than 650mm above the hob top, but please check this with the hood manufacturers instructions.
- If your appliance has a side opening door, we recommend a side clearance of 60mm to allow the oven door to fully open.
- The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

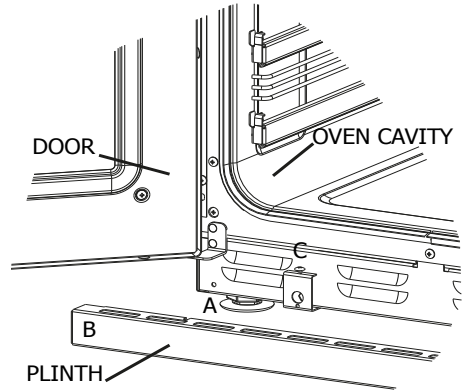
The important dimensions are those around the appliance.



# INSTALLATION INSTRUCTIONS RANGE ELECTRIC

## Fitting the plinth (if applicable)

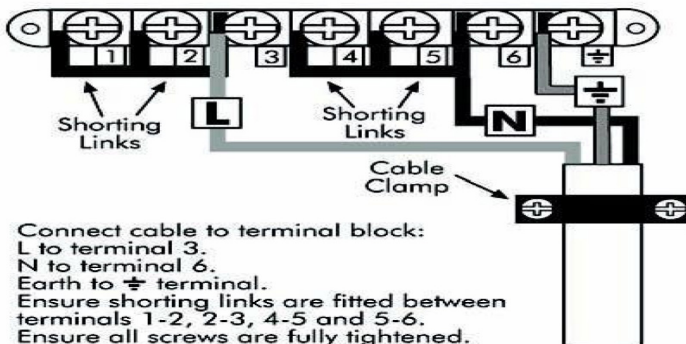
- Ensure the appliance is raised to a height of 915mm or above using adjusting feet (A) before beginning.
- Open the appliance doors and loosen screw (C), do not remove the screw entirely. If your appliance has a storage drawer at the bottom, you access the screws through holes located at the base of the drawer after lifting the mat.
- Fit plinth (B) and secure using screw (C).



## CONNECTING THE ELECTRICITY SUPPLY - TERMINAL BLOCK

- The appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.
- Access to the mains terminal is gained by removing the terminal block cover at the rear of the appliance.
- Connection should be made with a suitable flexible cable.
- First strip the wires then push the cable through the cable clamp.
- Connect the cable to the terminal block and tighten the cable clamp screws - see diagram.
- Refit the terminal box cover.
- Sufficient cable should be used to allow the cooker to be pulled out, but must hang clear of the floor so it does not become twisted or trapped when the cooker is pushed back.

Please ensure that the user has this copy of the handbook, and the appliance is in place.



Connect cable to terminal block:  
L to terminal 3.  
N to terminal 6.  
Earth to  $\oplus$  terminal.  
Ensure shorting links are fitted between terminals 1-2, 2-3, 4-5 and 5-6.  
Ensure all screws are fully tightened.

# TECHNICAL DATA

## Pan Sizes

**Note** - Safe temperature control of the pans is only possible with quality flat bottomed pans suitable for induction cooking. Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature control.

## Countries of Destination:

GB - Great Britain, IE - Ireland, DE - Germany

<b>kW Rating @ 240v ~ 50 Hz</b>				
<b>Induction Hob</b>	<b>90cm</b>	<b>100cm</b>	<b>Cook Zone</b>	<b>Pan Diameter</b>
Left Front	1.40	1.85 boost to 3.00	LHF	145 mm
Left Back	1.40 boost to 2.00	1.85 boost to 3.00	LHR	145 mm
Middle	n / a	2.3 boost to 3.7	M	225 mm
Right Front	1.90 boost to 2.30	1.40 boost to 2.20	RHF	180 mm
Right Back	1.40	1.85 boost to 3.00	RHR	145 mm
<b>Maximum Load kW @ 240v ~ 50Hz</b>	7.4	7.4		

	<b>kW Rating 220 - 240v ~ 50 Hz</b>	
	<b>90cm</b>	<b>100cm</b>
<b>Conventional Oven</b>	-	2.07
<b>Fanned Oven</b>	2.0	2.0
<b>Tall Oven</b>	2.5	-
<b>Dual Variable Grill</b>	2.7	2.7
<b>Oven Lamps</b>	2 x 0.025	2 x 0.025
<b>Fans</b>	0.07	0.04

<b>Maximum Load 240v ~ 50Hz</b>	
<b>Size</b>	<b>220 - 240V ~ 50 Hz</b>
90cm	14.72
100cm	14.27

# CUSTOMER CARE

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## CHANGING LIGHT BULBS (where fitted)

Not all appliances have the same number and type of bulbs. Before replacing your bulb, open the oven door and see which type you have. Then use the table to help you change your bulb correctly.

Bulbs can be purchased from hardware stores (always take the old bulb with you).

Please remember that bulbs are not covered by your warranty.

No of Lamps	Instructions
1	Remove the oven shelves. Remove the loose oven back by unscrewing the 4 securing screws (one at each corner) and remove (Where fitted). Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover and oven back.

### Accessories

Handle - 082283705

Handle grip - 082469100

Complete grillpan pack - 012635666

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# CUSTOMER CARE

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To contact Newworld 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.newworld.co.uk](http://www.newworld.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

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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, Prescot, Merseyside, L35 2XW