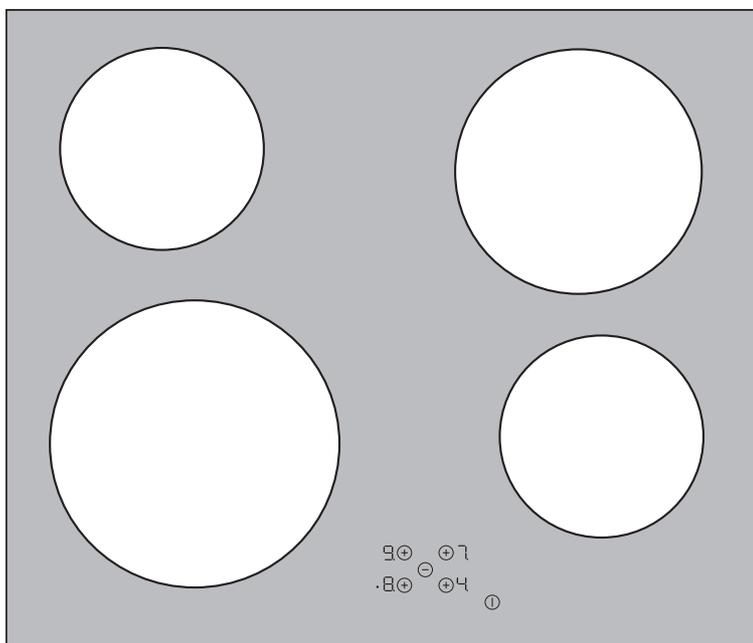


# JLBICH602

## built-in ceramic hob

### Instruction manual



# John Lewis

# Important Safety Information



It is most important that this instruction manual should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings. These warnings have been provided in the interest of safety. You **MUST** read them carefully before use or installation by a qualified person. If you are unsure of the meanings of these warnings contact the John Lewis branch from which you purchased the appliance.

## Installation

- This hob must be installed by qualified and competent personnel to the relevant National Standards.
- Refer to Installation Information in chapter “Installation”.
- Remove all packaging, both inside and outside the hob, before using the hob.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted. Repairs to the appliance must only be carried out by trained registered service engineers.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.
- Built-in appliances may only be used after they have been built in to suitable built-in units and work surfaces that meet the relevant National Standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply to prevent the possibility of an electric shock.

## Child safety

- Small children must be kept away from the appliance.
- Only allow older children to use the appliance with adult supervision.

## Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fat and oil can ignite quickly. When cooking with fat or oil (e.g. frying chips) do not leave the appliance unattended.
- Switch the cooking zones off after each use.
- The ceramic glass can be damaged by objects falling onto it.
- The edge of the ceramic glass can be damaged by being knocked by the cookware.

- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the ceramic glass if pushed across the surface.
- Objects that melt and things that boil over can burn onto the ceramic glass and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.

## Maintenance and Cleaning

- Only clean this hob in accordance with the instructions.
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.
- Always allow the hob to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

## Service

- This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.



## Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.
- The symbol  on the product or on its packaging indicates that this product should not be treated as normal household waste. Instead it shall be handed over to an approved collection facility for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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## Guide to use the Instruction Manual

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Hints and Tips



Environmental Information



This appliance complies with the following

**E.E.C. Directives:**

\* **73/23 - 90/683**

(Low Voltage Directive);

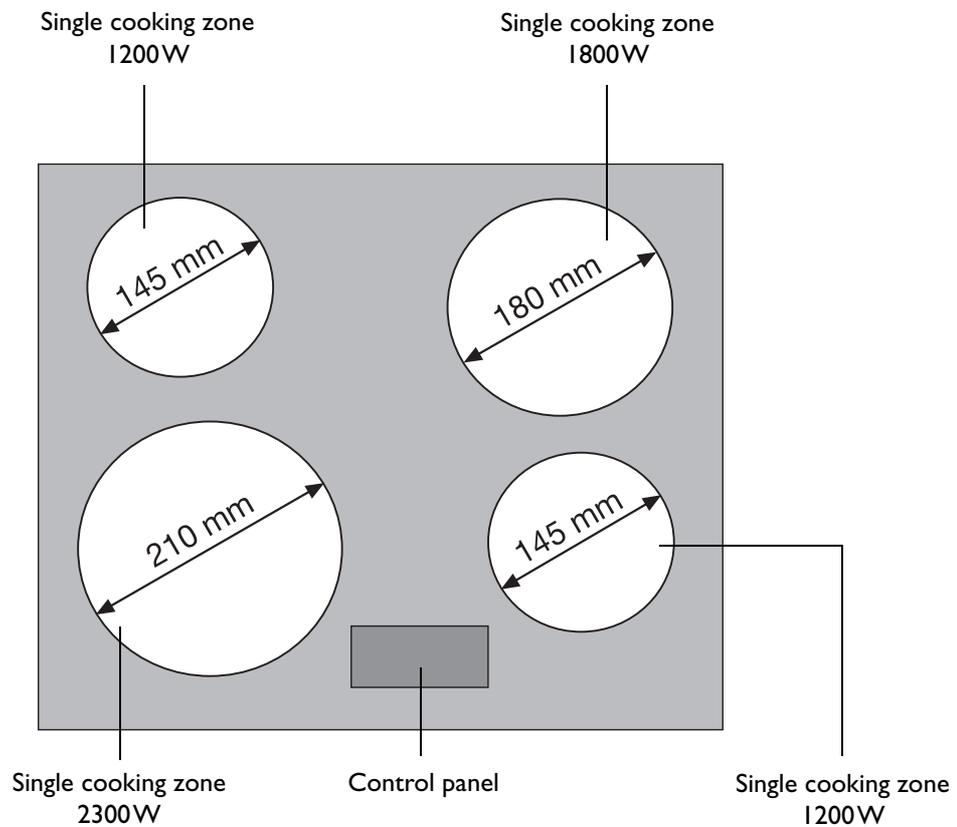
\* **93/68** (General Directives)

\* **89/336** (Electromagnetical Compatibility Directive)

and subsequent modifications

# Description of the Appliance

## Cooking surface layout



# Installation

## Technical Data

### Appliance dimensions

Width	590 mm
Depth	520 mm
Height	47 mm

### Worktop cut-out dimensions

Width	560 mm
Depth	490 mm

### Cooking rings

Position	Diameter	Power
Front left	210mm	2300W
Rear left	145mm	1200W
Rear right	180mm	1800W
Front right	145mm	1200W

**Connection voltage** 230 V ~ 50Hz

**Maximum connected load power** 5,8kW

# Electrical Connection

 **This hob must be earthed.**

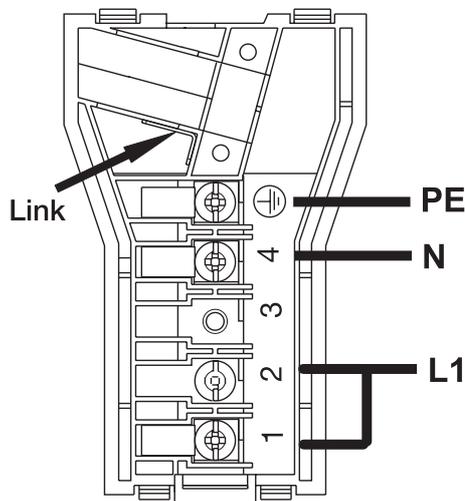
## Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local Electricity Board regulations. For your own safety this should be undertaken by a qualified electrician, e.g. your local Electricity Board, or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

## Electrical Connection

The hob is designed to be connected to 230 V (50 Hz) electricity supply. Before connecting to the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate underneath the hob.

### For UK only



It is necessary that you install a double pole switch between the hob and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

 **The switch must not break the yellow and green earth cable at any point. It is necessary that the yellow / green earth wire is about 2 cm longer than the live and neutral ones.**

### Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 60°C above the ambient temperature.

Before the hob is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.

# Building In

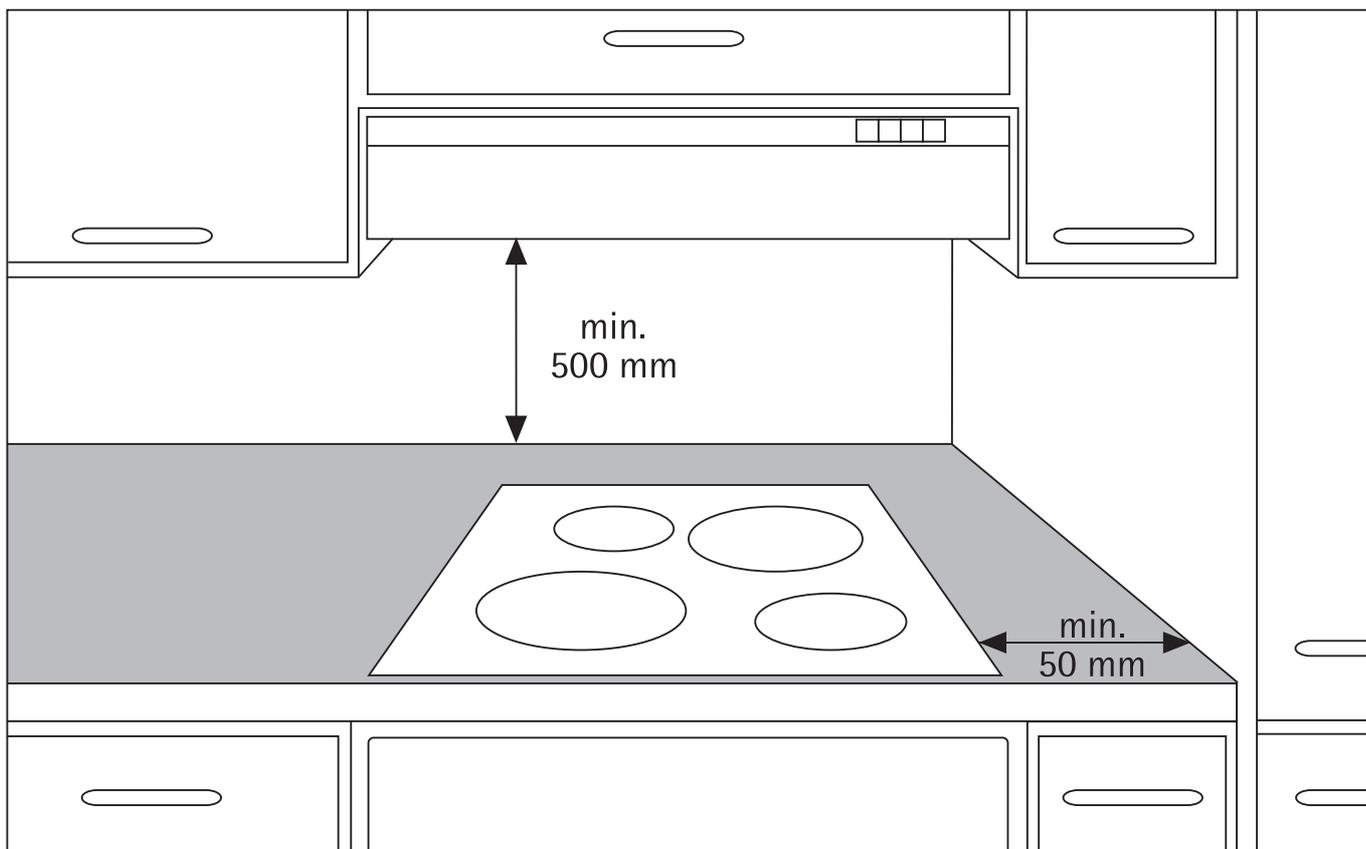


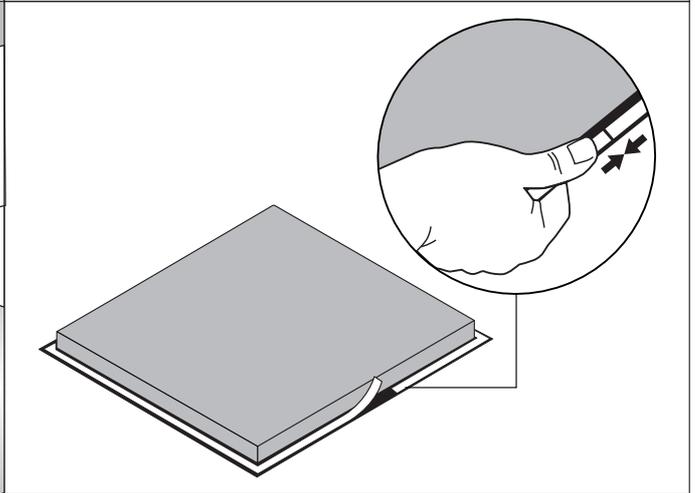
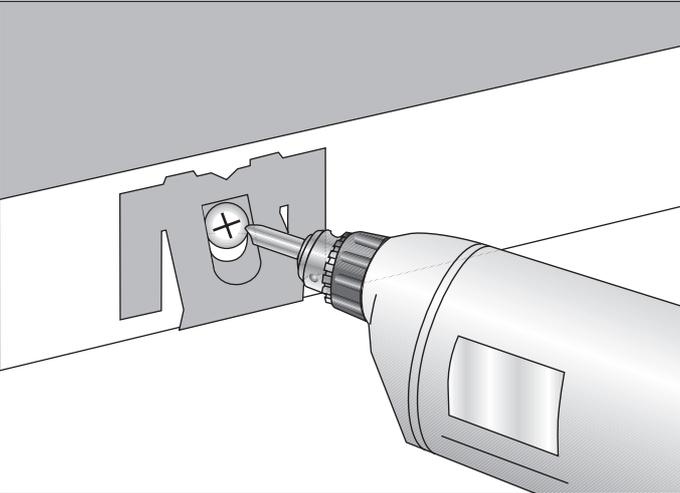
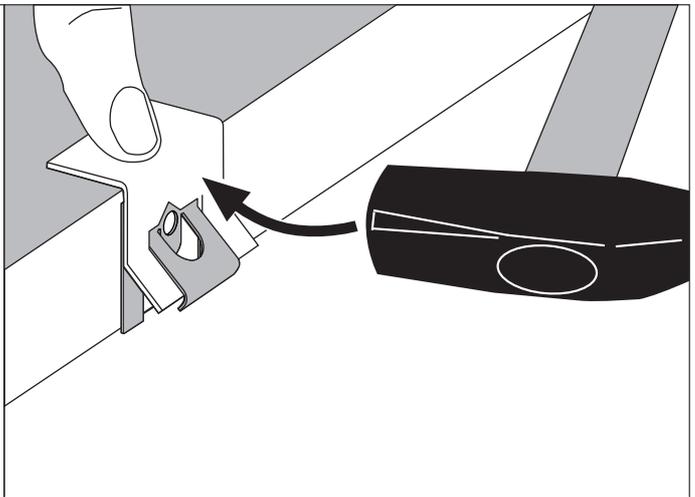
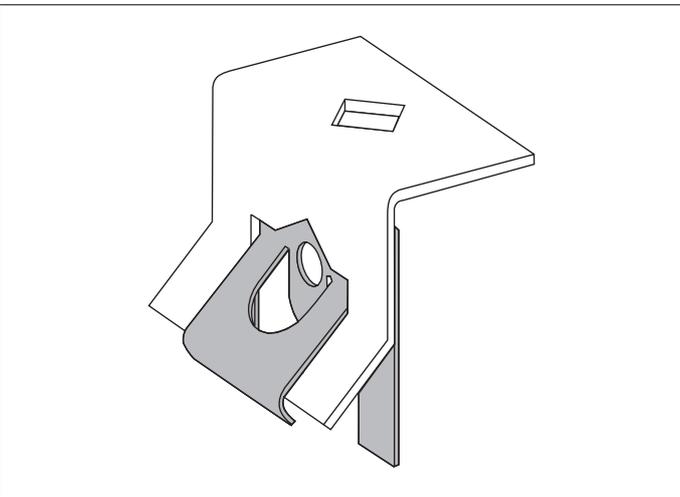
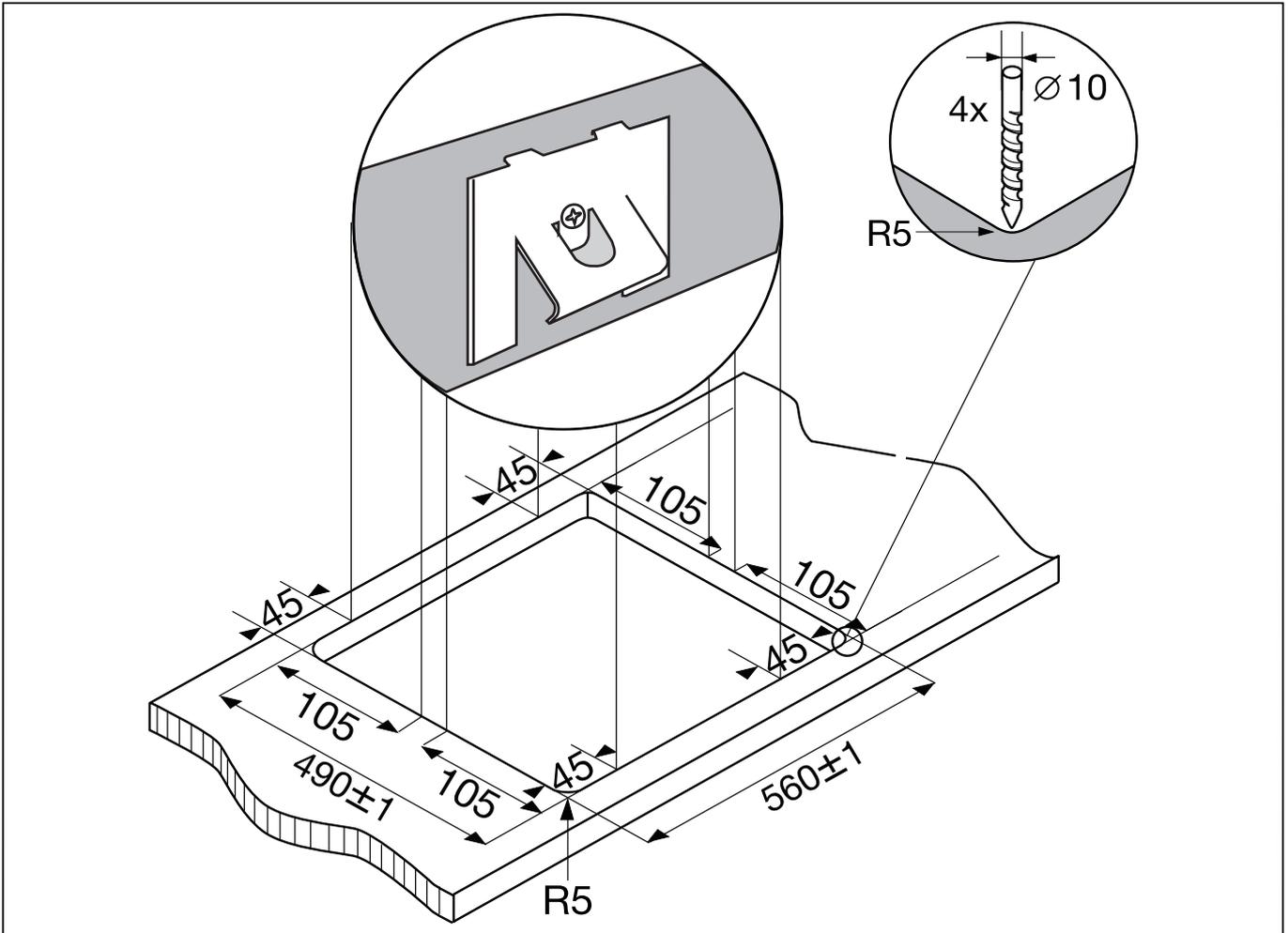
**The hob must be installed according to the instructions supplied by qualified and competent personnel to the relevant National Standards.**

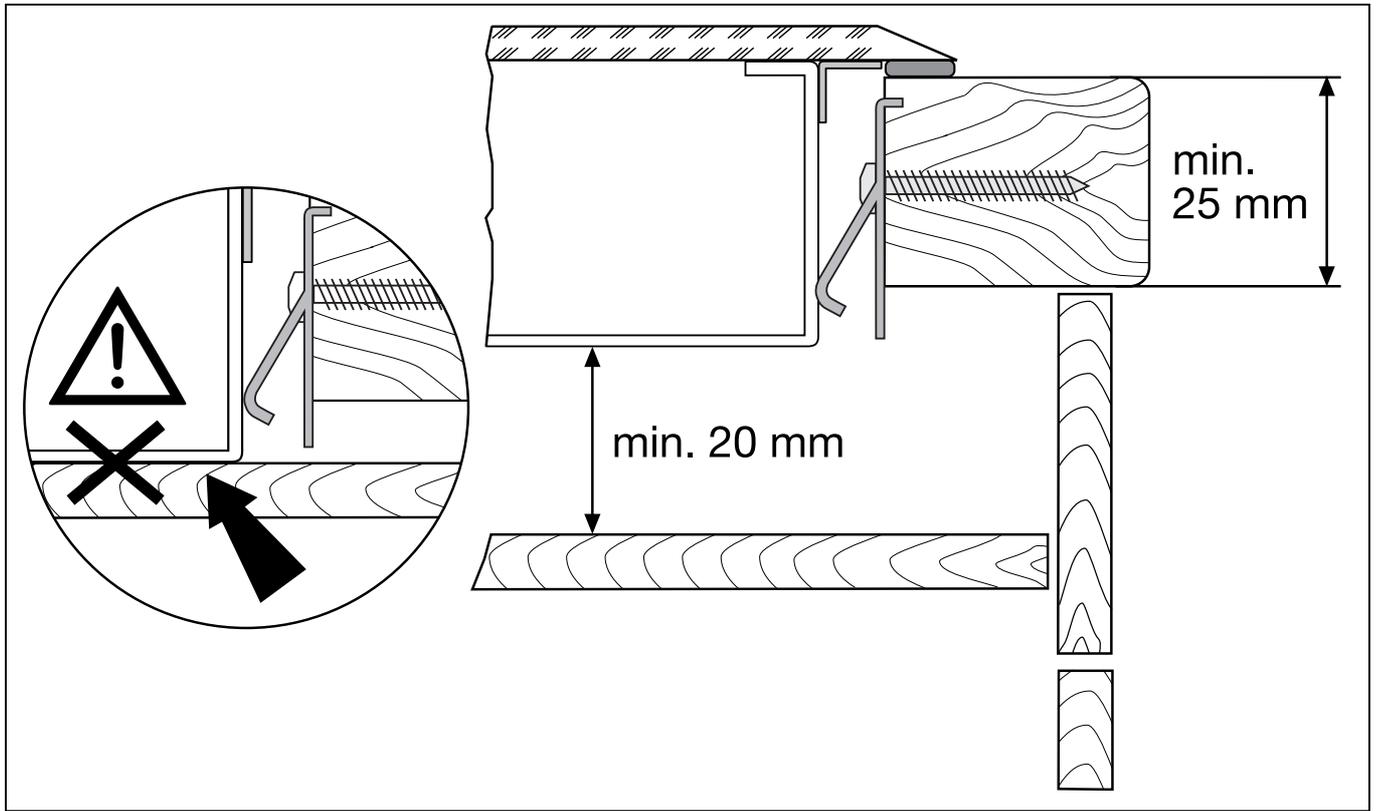
## Building In

- The dimensions of the cut-out section and recess required must be as shown in the relevant diagrams.
- Proper arrangements must be made of a continuous supply of air to the hob to prevent overheating.

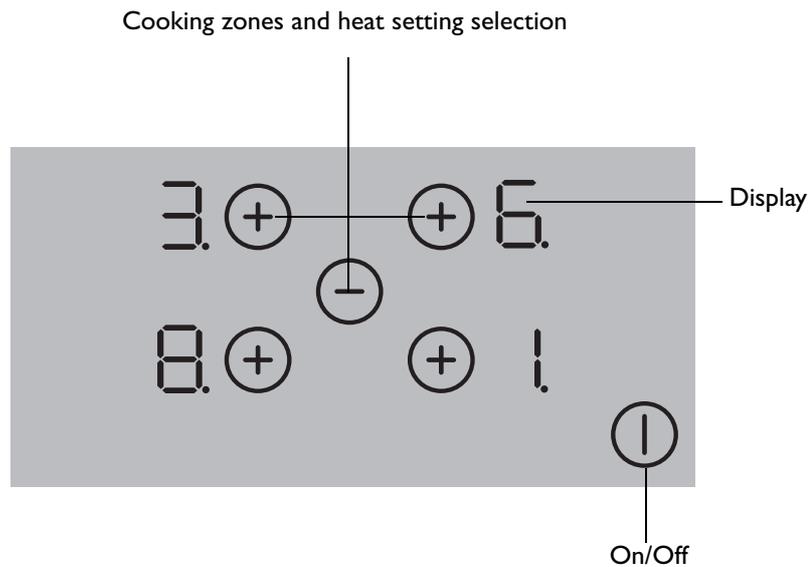
- Clean the worktop in the area of the cut-out section.
- Stick the one-sided self-adhesive sealing tape supplied all the way round the lower edge of the cooking surface along the outer edge of the glass ceramic panel. Do not stretch it. The cut ends should lie in the middle of one side. When you have cut it to length (add a few mm), press the two ends flush up against one another.
- A protective floor must be installed under the appliance.







# The Control Panel



## Touch Control sensor fields

The appliance is operated using the Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays.

Touch the sensor fields from above, without covering other sensor fields.

Sensor field		Function
①	On / Off	Switches appliance on and off
+	Increase settings	Select cooking zone Increases heat setting
-	Reduce settings	Reduces heat setting

## Displays

Display	Description
0	Cooking zone is switched off
1 - 9	Heat settings
Er	Fault
H	Residual heat
L	Child safety device

## Residual heat indicator

 **Warning!** Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator .

 Residual heat can be used for melting and keeping food warm.

## Switching the appliance on and off

	Control panel	Display
Switch on	Touch  for 2 seconds	 / Decimal point flashes
Switch off	Touch  for 1 second	 / none

## Selecting the cooking zone

	Control panel	Display
Select	Touch 	 Decimal point illuminates

 The decimal point is displayed by the selected cooking zone. Then a heat setting must be set for this cooking zone within 6 seconds, otherwise it must be re-selected.

## Selecting the heat setting

 After selecting the cooking zone, briefly release the sensor field .

	Control panel	Display
Increase	Touch 	 to 
Decrease	Touch 	 to 
Switch off	Touch  and  at the same time	

 After 6 seconds with no input the selection is cancelled and the decimal point goes out. To set the required cooking zone again, make another selection.

# Using the child safety device

The child safety device prevents unintentional use of the appliance.

## Setting the child safety device

Step	Control panel	Display
1.	① Switch on appliance (Do not set a heat setting)	$\square 0$ / $\square H$ (if hot)
2.	Touch $\oplus$ of the front right cooking zone and $\ominus$ at the same time	4 x $\square 0$ or $\square H$ Decimal points flash
3.	Touch $\oplus$ of the front right cooking zone	$\square L$

Appliance switches off.

**i** To override the child safety device or switch it off successfully, the steps must be performed immediately one after the other.  
No other sensor fields must be touched between the steps described. If the steps are performed in the wrong order, the display automatically switches itself off.

## Overriding the child safety lock

The child safety device can be released in this way for a single cooking session; it remains activated afterwards.

Step	Control panel	Display
1.	① Switch on the appliance	$\square L$ / $\square H$ (if hot)
2.	Touch $\oplus$ of the front right cooking zone and $\ominus$ at the same time	4 x $\square 0$ Decimal points flash

Until the appliance is next switched off, it can be used as normal.

## Cancelling the child safety device

Step	Control panel	Display
1.	① Switch on the appliance	$\square L$ / $\square H$ (if hot)
2.	Touch $\oplus$ of the front right cooking zone and $\ominus$ at the same time	4 x $\square 0$ or $\square H$ Decimal points flash
3.	Touch $\ominus$	

Appliance switches off.

# Safety cut-out

## Cooking surface

- If after switching on the appliance a heat setting is not set for a cooking zone within approx. 10 seconds, the appliance automatically switches itself off.
- If one or more sensor fields are touched for longer than approx. 10 seconds, the cooking surface is automatically switched off. **Er-03** flashes on the display or changes to **H** if there is still residual heat.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

## Control panel



Moisture (e.g. a wet cloth) or liquid boiling over onto the control panel switches all cooking zones off.

## Cooking zones

- If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically. **H** is displayed.

Heat setting	Switches off after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

# When the hob is first installed



Remove all packaging, both inside and outside the hob including the advertising labels and any protective film, before using the hob.



When a cooking zone is switched on, it may hum briefly. This is a characteristic of all ceramic glass cooking zones and does not impair either the function or the life of the appliance.

# Hints and Tips on cooking and frying

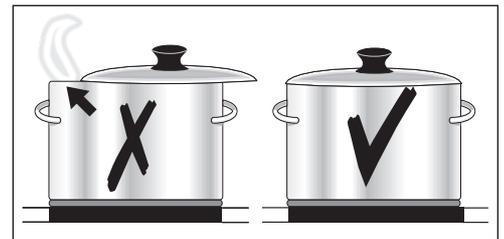
## Cookware

- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolourations on the ceramic glass surface which can be impossible to remove.

## Energy saving

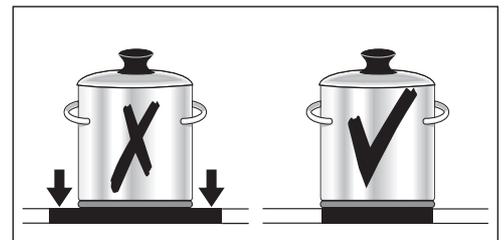
 Always place cookware on the cooking zone before it is switched on.

 If possible, always place lids on the pans.



 Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.

 Bottom of pans and cooking zones should be the same size.



# Cooking chart

**i** This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Heat setting	Cooking process	suitable for	Cooking time	Notes
0		Residual heat setting, Off position		
1	<b>Keeping food warm</b>	Keeping cooked foods warm	as required	Cover
1-2	<b>Melting</b>	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	<b>Solidifying</b>	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	<b>Simmering</b>	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	<b>Steaming Braising</b>	Steaming vegetables, fish Braising meat	20-45 mins.	With vegetables add only a little liquid (a few tablespoons)
4-5	<b>Boiling</b>	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. ¼ ltr. water for 750 g of potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 ltrs. liquid plus ingredients
6-7	<b>Gentle frying</b>	Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through cooking
7-8	<b>Heavy frying</b>	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	<b>Boiling Searing Deep frying</b>	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

# Cleaning the hob



**Warning!** Risk of burns from residual heat.



**Important** Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.



**Important** Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

## Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

## Removing deposits

1. Place the scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Type of dirt	Remove		
	immediately	when the appliance has cooled down	using
sugar, food containing sugar	yes	---	a scraper*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	cleaner for glass ceramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolorations	---	yes	

\*Scrapers and cleaners for glass ceramic and stainless steel can be purchased from your local John Lewis branch.



Remove stubborn residues with a cleaner for glass ceramic or stainless steel.



Scratches or dark stains on the glass ceramic that cannot be removed do not affect the functioning of the appliance.

# Something not working

If the hob is not working correctly, please carry out the following checks, before contacting your local Service Force repair agent. In the event of any other fault codes that arise, disconnect the appliance from the electrical supply for a few seconds (take out the fuse from the housing wiring system). If the fault code is displayed again, please call your local Service Force repair agent and report the fault code.

**IMPORTANT:** If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Symptom	Solution
The cooking zones are not functioning.	Select cooking zone (if not selected) within 10 seconds of switching on (Decimal point lights up)
The cooking zones cannot be selected / Appliance does not react to the control panel input	If more than 10 seconds has passed since the appliance was switched on: Switch on the appliance again. Select cooking zone within 10 seconds of switching on
	If the child safety device is activated  : Deactivate the child safety device (See section "Child safety device")
	If the sensor fields are partly covered by a damp cloth or with liquid: Remove the cloth or the liquid
	If safety cut-out has been triggered: Switch on the appliance again
The residual heat indicator is not displaying anything	<ul style="list-style-type: none"> <li>The cooking zone was only on for a short time and is therefore not hot.</li> <li>If the cooking zone is supposed to be hot, call your local Service Force Centre.</li> </ul>
<i>Er03</i> is displayed	Several sensor fields were touched at the same time. Only touch one sensor field
<i>Er21</i> is displayed	Safety cut-out due to overheating. Let the appliance cool down. Remove cookware.
<i>Er25</i> is displayed (only for 10 seconds)	Appliance is incorrectly connected. Disconnect the appliance from the electrical supply and have it connected properly
<i>Er40</i> is displayed	The overvoltage protector has been activated (for an incorrect connection see above <i>Er25</i> or for overheating of the electronic components see <i>Er21</i> ). Separate the appliance from the mains for a few minutes (remove the mains fuse). Let the appliance cool down.

 In the event of any other fault codes that arise, disconnect the appliance from the electrical supply for a few seconds (Take out the fuse from the house's wiring system). If the fault code is displayed again, please call your local Service Force Centre and report the fault code.

# Repairs - After Sales Service

If your hob is not performing satisfactorily; consult the fault finding guide within this instruction book (Something not working). In the event of a fault occurring which you cannot resolve yourself from advice given within this instruction manual your first step is to contact our extended warranty administrators on **0870 0107887** who will give you details for your local Service Force.

When contacting Service Force, please quote the model (Mod.) and serial number (S.N.), both of which are shown on the rating plate located underneath the hob.

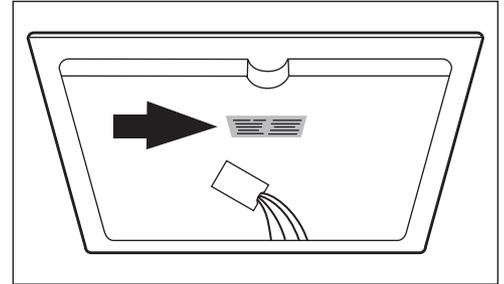
So that you always have these numbers at hand, we recommend you to make a note of them here:

Mod.:

PNC:

S.N.:

Your hob is covered by a 3 year parts and labour guarantee (see separate details given at point of sale). Please retain your purchase receipt safely for the service engineer to verify the purchase details.



## Spare parts

This product should be serviced by any authorised service engineer; and only genuine spare parts should be used.

Under no circumstances should you attempt to repair the hob yourself.

Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact our extended warranty administrators on **0870 0107887** who will give you details for your Service Force repair agent.

Always insist on genuine spare parts.

## Rating Plates

Modell <b>JLBICH602</b>	Prod.Nr. <b>949 591 900</b>	
Typ <b>PEE2019</b>	<b>230 V</b>	<b>50 Hz</b>
Made in Germany	Ser.Nr. ....	<b>6,5 kW</b>
<b>John Lewis</b>	 	

Modell <b>JLBICH602</b>	Prod.Nr. <b>949 592 457</b>	
Typ <b>PEE2019</b>	<b>230 V</b>	<b>50 Hz</b>
Made in Germany	Ser.Nr. ....	<b>6,5 kW</b>
<b>John Lewis</b>	 	

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