

Creda

Instructions for Installation and Use

Electric Hob Model S930E

To the Installer

Before installation fill in the product details on the back cover this book.
The information can be found on the rating plate.

To the User

You must read the instructions prior to installing and using the appliance and
then retain them for future reference.

You have just purchased a glass ceramic hob featuring halogen and radiant cooking zones. You will now be able to benefit from the four assets of halogen cooking:

- **Top performance** - The infrared radiation ensures the immediate transmission of heat. The rapid rise in temperature and the poor thermal inertia of the halogen cooking zones allow for guaranteed control flexibility.
- **Comfort** - Halogen cooking ensures the same visual comfort as gas cooking. The brightness of the lamps - just like the length of a flame - and the height of the power level display correspond to the intensity of the heating power.
- **Stylish design** - The perfectly smooth surface allows for perfect integration into your kitchen worktop.
- **Practicality and convenience** - The temperature of the halogen lamps drops instantly as soon as the heating power is reduced. A residual heat indicator situated beside each cooking zone shows that the temperature is still above 60°C, even after use.

Hob description	3
The controls	4
Turning on the hob	4
Cooking zone control	4
Controls lock	4
Safety devices	4
Using the cooking zones	5
Cooking zone control	5
What cookware to use	5
Maintenance and useful tips	6
Maintenance	6
Precautions	6
Technical information for the fitter	7-9
Recommendations	7
Installation	7
Fastening	7
Electrical connection	8-9

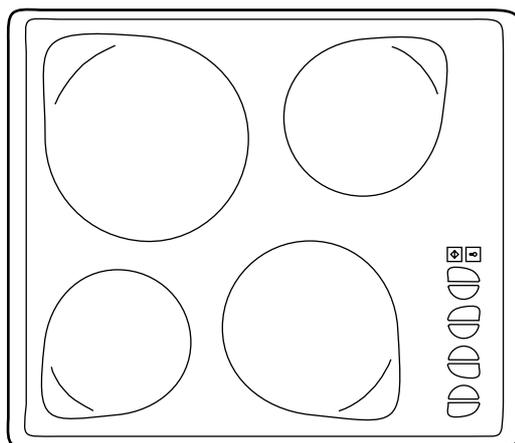
This appliance was designed for non-professional, household use.

Before using the appliance, read the instructions in the owner's manual carefully since it contains all the instructions you require to ensure safe installation, use and maintenance. Keep this owner's manual in a safe place for future reference.

Using the hob for the first time

The glue used on the hob seals may leave greasy traces on the glass surface during warehousing. We recommend you wipe these traces off before using the appliance, using an ordinary cleaning product (non abrasive polish). During the first few hours of use, you may detect a smell of rubber, which will disappear quickly.

Hob description



This hob is fitted with:

1. one "Haloring" halogen cooking zone with circular lamps:
 - on the back left, 2500W - Ø 230 mm,
- 3 "Quickring" radiant cooking zones:
 - on the back right, one 1500W zone - Ø 180 mm,
 - on the front left, one 1200W zone - Ø 165 mm,
 - on the front right, one 1800W zone - Ø 145 mm.

i.e. for a total power of 7000W.

2. residual heat indicators: even after the zone has been turned off, the indicator light stays for as long as the corresponding zone is at a temperature above 60°C.

3. electronic touch controls. It is easy to tell which control corresponds to which cooking zone thanks to the diagrams of the zone control keys.

The controls

Turning on the hob

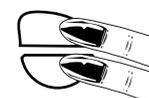
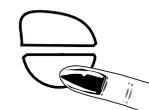
Place your finger on key  to turn the hob on. The power on indicator light to the left of the key lights up.

Then enable the control panel: press the  key for 2 seconds, and the indicator light beside it will come on: you can now control the cooking zones.

Cooking zone control

Each cooking zone is controlled by a set comprising two parts:

- a top part,
 - a lower part.
-
- **To turn on a cooking zone and turn up the heat**, press the top part of the key corresponding to the chosen zone. The power setting is directly proportional to the amount of time your finger presses the key itself, and is displayed with the utmost precision on the power level display (15 stages).
 - To turn down the heat, press the lower part of the key.
 - **To set the maximum power** quickly, press the lower part of the key briefly: the 15 temperature stages are immediately lit (the cooking zone is on 100% power).
 - **To turn off the cooking zone**, press both the lower and top parts of the key simultaneously: the zone power goes straight back down to zero and the power level display turns off;
 - **or** press the lower part: the cooking zone power decreases gradually, as does the power level display, until they both turn off.



Controls lock

When the hob is in use, you can lock the control panel to avoid any accidental changes to the settings (by children or when cleaning, for example). **Just touch the**  **key**, and the indicator light beside the key turns off.

To change the power level setting or stop cooking, the controls have to be unlocked: press the  key for 2 seconds: the controls are enabled again.

Safety devices

Several safety devices have been fitted onto the hob to protect its electronic components. After unlocking the control panel, **if no keys are pressed for 30 minutes**, the unlock indicator light turns off: the hob is locked.

Blinking indicators and acoustic signal

Anomalies such as:

- an object (such as a saucepan or a lid, etc.) placed for more than 10 seconds on the control zone,
 - boiled-over liquids or food spilled on the control zone,
 - prolonged pressure on a key,...
- could cause the acoustic signal to sound, followed by the blinking of the 4 power level displays; the control panel indicator light turns off and the cooking zone(s) in use turn(s) off.
- to stop the beep from sounding, remove the cause of the malfunction,
 - to put a stop to the blinking, press key  for 2 seconds: the control panel indicator light comes on (the zone controls can be used again).

Overheating

Prolonged use of the hob could cause the electronic components to overheat.

A thermal protection device momentarily sets a reduced power (setting 3) on the right-hand cooking zones. The power level displays blink in sequence to advise you that this safety measure has been taken.

When the temperature has gone back to normal, the power level display sequential blinking stops, the power settings remains low but the zones can be used at higher power settings if need be.

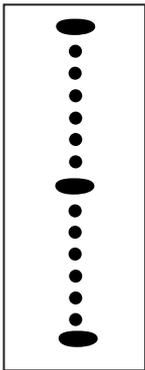
Using the cooking zones

The "**Haloring**" **cooking zone** comprises a circular halogen lamp for the optimum distribution of the heat radiated. Its properties are similar to those of gas burners, making it ideal for quick frying over a high flame, frying and all other cooking processes requiring a rapid rise in temperature.

The "**Quickring**" **radiant cooking zone** comprises several coils that guarantee the distribution of the heat over the bottom of the cookware. The stable and homogeneous distribution of heat will guarantee the success of all cooking on low heat. simmering, sauces or reheating.

Cooking zone control

Halogen zones and radiant zones feature touch controls with 15 stages to ensure the correct supply of energy according to time: the cooking zones do not heat constantly, but rather in pre-set sequences. Consequently they offer the utmost reliability, extremely quick temperature rises and accurate control, ideal for cooking over very low heat and for simmering delicate dishes.



very fierce (steaks, to bring liquids to the boil, etc.),

fierce (fish, omelettes, etc.),

moderate - simmering (pasta and rice on reaching boiling point, potatoes, stews, blanquette, vegetables, fruit, soups, sauerkraut, hotpots, etc.),

low (to reduce sauces, scrambled eggs, keeping food warm, etc.),

very low (melted butter, melted chocolate, etc.).

What cookware to use

- Use pans with a very thick flat bottom so they adhere fully to the heating zone.
- The diameter of the pans must match the diameter of the cooking zone so that all the available heat can be used.
- Avoid at all costs all cookware with irregular rough bases which could scratch the glass surface.
- It is preferable that you cover your cookware with a suitable lid to speed up the rise in temperature.

Maintenance and useful tips

Maintenance

Turn the hob off by pressing the  key.

Should you accidentally press the ON/OFF key and turn the hob back on during cleaning, turn it off immediately.

The vitroceramic glass used for the heating surface is smooth and poreless and it is also resistant to thermal shocks and to mechanical shocks under normal conditions of use. In order to preserve these properties, we recommend you care for your hob as follows:

- for ordinary maintenance, just wipe it with a damp sponge and dry it thoroughly using paper towels.
- If the hob is dirty, rub clean using a special cleaner suitable for vitroceramic glass, rinse off and dry thoroughly.
- food residue and dirt can be removed using a special scraper. Do this as soon as possible, do not wait for the hob to cool down in order to avoid incrustations. For excellent results, use a special stainless steel wool pad for vitroceramic glass cleaning soaked in soapy water.
- When the hob is clean, you can apply a special product for the care and protection of the same: this type of product leaves an invisible film on the surface of the hob to protect the same against any spills and boiled-over food. It is best if you do this when the hob is lukewarm or cold.
- Make sure you always rinse the hob with clean water and dry it thoroughly: otherwise the cleaning products could become encrusted onto the hob during subsequent cooking.
- Do not use steam cleaners or high pressure cleaners to clean your appliance.

Precautions

- **Never use abrasive or corrosive substances**, such as aerosol cleaners for grills and ovens, stain removers or rust removers, scouring powders and abrasive sponges: even the delicate ones could scratch the hob surface irreversibly.
- We recommend you **keep** all items which could melt **away from the hob**, such as **plastic utensils, sugar or products with a high sugar content**. Should liquid boil over onto the hob surface, remove it immediately (while the hob is still hot) using a razor blade scraper, in order to avoid damaging the surface.
- **Use this hob exclusively for cooking**. Do not place items on the hob when the same is not in use. Do not use the hob as a work surface (by placing lids, saucepans or dishcloths on it, for example), nor as a chopping board.
- Never leave aluminium wrappers, aluminium foil and plastic cookware on the hob when hot or still warm.

- If you use small electric appliances near the hob, make sure their power supply cable does not come into contact with the hot parts of the hob.
- Make sure all pan handles are always pointing inwards towards the centre of the hob to prevent any accidental spills.
- Certain fundamental rules must be followed when using electrical appliances. The following are of particular importance:
 - do not touch the appliance with wet or damp hands,
 - never use the appliance when barefoot,
 - do not use extensions; if this is inevitable, please take the necessary precautions,
 - never pull on the power supply cable or the appliance itself to unplug it from the mains socket,
 - never leave the appliance exposed to atmospheric agents (rain, sun, etc.),
 - do not allow children or persons who are not familiar with the appliance to use it without supervision.
- **If the surface of the glass cracks, unplug the appliance immediately**. For any repairs, contact only an authorised after-sales service centre and demand original spare parts. Failure to comply with the above may compromise the safety of the appliance.
- **The glass ceramic hob is resistant to thermal and mechanical shocks. However, it may break due to a shock caused by a sharp object, such as a tool for example. In this case, unplug the appliance immediately and contact an authorised after-sales service centre to have it repaired.**
- Cut the power supply cable after disconnecting it from the power mains when you decide not to use the appliance any longer. Also make all potentially dangerous parts of the appliance safe, above all for children who could play with the appliance.
- **Do not stare at the halogen lamps featured by the cooking zones.**

The guarantee does not cover damage to the hob caused by incorrect use.

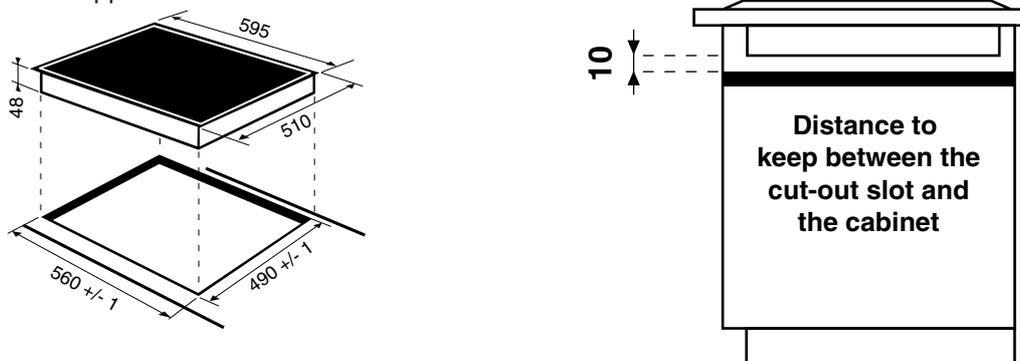
Technical information for the fitter

Recommendations

- When you have removed the packing, check whether the appliance is intact. If you have any doubts, contact a qualified professional before using the appliance.
- Never leave the packing components (plastic bags, polystyrene foam, nails, etc.) within the reach of children since these are a source of potential danger.
- The installation and electrical connection of your appliance should be performed by an authorised fitter or equivalent qualified technical serviceman.
- In the event of damage during transportation, do not commission the appliance.
- If the appliance is faulty, unplug it from the mains electricity supply and call your nearest authorised after-sales service centre.
- The latter denies all responsibility for improper installation which may harm persons and animals and damage property.

Installation

- This hob can be built into a worktop simply by cutting out the corresponding slot.
- The worktop must be made with a material designed to withstand a temperature of approximately 100°C.
- The hob should be positioned at least 40 mm away from the back wall or any other vertical surface in order to allow for correct ventilation and to prevent the surfaces around the appliance from overheating.
- If you wish to install the hob on top of an oven, the latter must be fitted with a cooling fan.
- Try to avoid installing the hob on top of a dishwasher; if this is unavoidable, place a watertight separating element between the two appliances.



Fastening

Your hob is supplied with a **seal**.

Make sure it adheres perfectly to the lower surface of the hob frame. It is extremely important that the seal covers all the hob corners completely and that it seals the latter perfectly along all its perimeter to ensure the full airtightness between the hob and the worktop in order to prevent any accidental spills from penetrating the furniture cabinet beneath the hob.

Very important: It is vital that you ensure the glass ceramic hob is built into a perfectly flat supporting surface. Deformations due to improper fastening could alter the characteristics of the hob and compromise its performance.

The fastening springs are fastened by Torx screws (see diagram on the next page).

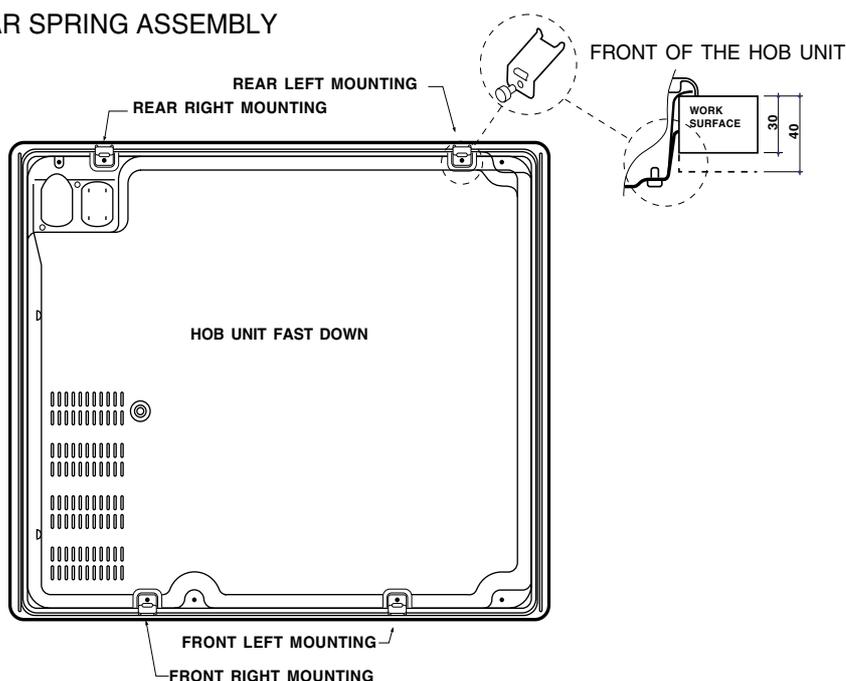
To remove the hob from its place of installation, you should either unscrew the Torx screws at the front or the Torx screws at the back.

This is why it is vital that these screws be kept accessible at all times.

Insert the hob into the cut-out slot, applying pressure all along the perimeter of the hob frame so that the latter adheres fully to the worktop.

Technical information for the fitter

REAR SPRING ASSEMBLY



SEAL MOUNTING



Electrical connection

- The electrical safety of this appliance can only be guaranteed if the latter is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that this vital safety measure has been taken. If you have any doubts, call in a qualified technician to check the electrical system thoroughly.
- The manufacturer denies all responsibility for damage resulting from a system which has not been earthed correctly.
- Before powering the appliance, check whether the technical characteristics featured on the appliance data plate correspond with those of the mains electrical system.
- Check that the current load of the mains supply and of the power sockets is suitable for the maximum power of the appliance, indicated on the appliance data plate. If in doubt, contact a qualified professional.

Important notes

Your hob is delivered together with a specific **SCHOLTES** power supply cable. Should this cable be damaged, call your nearest After-Sales Service Centre for its replacement.

Disconnect the appliance from the electricity supply before all operations.

You can connect your hob to the electrical system in two different ways:

1. use a **socket conforming** to the regulations in force in the country where the appliance is fitted and accessible when necessary. Do not use adaptors or multiple sockets, nor extensions.
2. or by means of a **junction box**: if the appliance is connected permanently to the mains, an **omnipolar circuit breaker**, accessible if necessary, with a minimum contact opening of 3 mm should be installed.

Technical information for the fitter

Electrical connection	Supply voltage	Fuses
	230 V - 1 + N ~ 50 Hz	25 A* 3 x 2,5 mm ²
BR = Brown, BL = Blue		
* Application of the simultaneity coefficient in accordance with EN335-2-6 Norm Type Y connection in accordance with EN335-2-6 Norm		



This appliance conforms with the following European Community Directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent amendments;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent amendments;
- 93/68/EEC of 22/07/93 and subsequent amendments.

Creda

Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB.