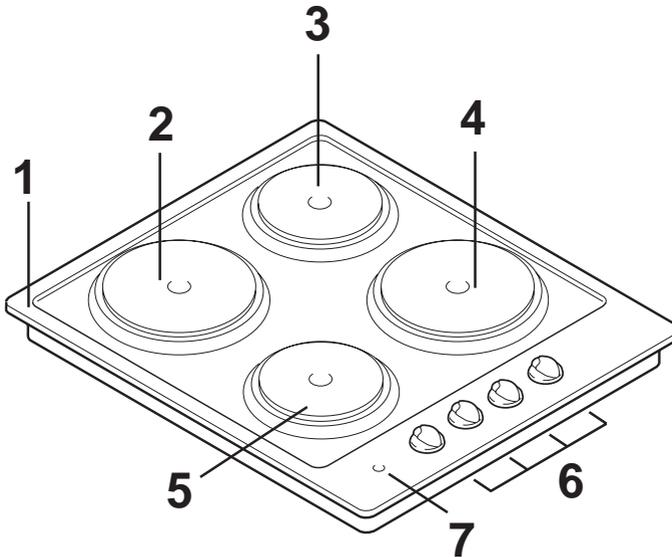


INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance

Keep this instruction book for future reference and ensure it is passed on to any new owner.



1. Hob Top
2. Normal Hotplate - 1500 W - 180 mm dia.
3. Normal Hotplate - 1000 W - 145 mm dia.
4. Rapid Hotplate - 2000 W - 180 mm dia.
5. Rapid Hotplate - 1500 W - 145 mm dia.
6. Control knobs
7. Electric Hotplates Control Light



Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.



THIS HOB MUST BE EARTHED.

These instructions are only valid for :

GB



Important Safety Information

You **MUST** read these warnings carefully before installing or using the hob. If you need assistance, contact our Customer Care Department on 08705 950950

Installation

- This hob must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- Remove all packaging before using the hob.
- Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.
- Ensure that the electrical supply complies with the type stated on the rating plate.
- Do not attempt to modify the hob in any way.

Child Safety

- This hob is designed to be operated by adults. Do not allow children to play near or with the hob.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- The hob gets hot when it is in use.
- Children should be kept away until it

has cooled.

- Children can also injure themselves by pulling pans or pots off the hob.

During Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Do not use this hob if it is in contact with water. Do not operate the hob with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.
- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.
- Never leave the hob unattended when cooking with oil and fats.
- Never use plastic or aluminium foil dishes on the hob.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the hob unit.

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.

- The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point 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.

Guide to Use the instructions

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



Safety Instructions



Step by step instructions for an operation



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

Keep this instruction book for future reference and ensure it is passed on to any new owner.

Operation

Electric Hotplates

To switch on a hotplate, turn the relevant control knob anticlockwise to the required heat setting.

The control knob is numbered 1 - 6

OFF	0	
MINIMUM Very Gentle	1	To keep food warm To melt butter and chocolate
Gentle	2	To prepare cream-sauces, stews and milk puddings or to fry eggs
Slow	3	Dried vegetables, frozen food, fruit, boiling water or milk
Medium	4	Boiled potatoes, fresh vegetables, pâtés, soups, broths, pancakes or fish
High	5	Larger stews, meat roll, fish, omelettes, steaks
MAXIMUM Fast	6	Steaks, escalopes and frying.

The hob has two types of hotplates:

Normal Hotplates -We recommend the plates are switched to maximum (6) for a short while to boost the plate, and then adjusted to the required setting.

Rapid Hotplates -The rapid hotplates are indicated by a red dot, and will heat up more quickly than a normal plate. As the red dots are painted on the plate, they may deteriorate during use and even disappear completely after a period of time. **This will not affect the performance of the hob.**



It is important to note that the plate may smoke and produce a slightly unpleasant odour when used for the first time. This is quite normal and will disappear after a short while.

Electric Hotplates Control Light

The Hotplates Control Light will come on each time a cooking zone is switched on.

Hints and Tips

Saucepans for use on solid plates should have several characteristics:

- They should be fairly heavy duty
- They should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller.
- They should have a flat base to ensure good contact with the plate. This is particularly important when using pans for high temperature frying or pressure cooking.

As soon as liquid starts boiling, turn down the plate control knob so that it will barely keep the liquid simmering.

You can switch off the plate a short while before you finish cooking, and the final stage will be completed on the accumulated heat. Similarly, stews etc. cooked in well covered saucepans cook at lower temperature which is more economical.



Ensure pans are large enough to avoid liquids being spilt onto the plates.

Never leave the plates on without a pan on them or with an empty pan on them.

Take care never to lean or reach over a hot electric plate. Always point pan handles inward or over the work surface next to the hob to avoid accidentally knocking over a pan as you pass by.

Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

If the control knobs become difficult to turn, please contact your local Service Force Centre.

Maintenance and Cleaning



Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.



The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.

The Hotplates

Spills onto the actual plate should be removed using warm water and a soft brush, nylon or plastic scourer. To keep the plates looking as new, hotplate conditioner can be purchased from most hardware stores, e.g. "4 Hob" by HomeCare Products (follow the manufacturer's instruction for use).

Alternatively, wipe the plates with a drop of olive oil on a kitchen towel to avoid rust. It is important to note that the plate will smoke a little and produce a slightly unpleasant odour when next used.

Stainless steel parts: the stainless steel spill rings may become straw coloured with use. Use a proprietary stainless steel cleaner to remove this straw discolouration. This also applies to the area around the hotplates on stainless steel hobs.



Failure to clean and condition hotplates may lead to rust and corrosion forming on the surface.

Something not working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Force Centre.

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

- The plate does not heat up

SOLUTION

- ◆ Check that the unit is plugged in and the electrical supply is switched on
- ◆ Check that the RCCB has not tripped (if fitted)
- ◆ Check the mains fuse has not blown
- ◆ Check the correct control knob has been turned.

SYMPTOM

- The plate is not giving satisfactory results

SOLUTION

- ◆ Check the plate is clean and dry
- ◆ Check the cooking pan is the correct size for the plate.
- ◆ Check the cooking pan has a flat bottom
- ◆ Check the setting is correct for the type of cooking.

Instructions for the Installer



This hob must be installed by **qualified personnel** to the relevant British Standards. - **The manufacturer will not accept liability, should the following instructions or any of the other safety instructions incorporated in this book be ignored.**

Engineers technical data

Overall dimensions	Cut out dimensions
Width: 580 mm.	Width: 550 mm.
Depth: 500 mm.	Depth: 470 mm.

Heating elements Ratings

Normal front left hotplate 1500 W	Ø 180 mm
Normal back left hotplate 1000 W	Ø 145 mm
Rapid front right hotplate 1500 W	Ø 145 mm
Rapid back right hotplate 2000 W	Ø 180 mm
Total rating	6000 W

Supply connections

Electric:

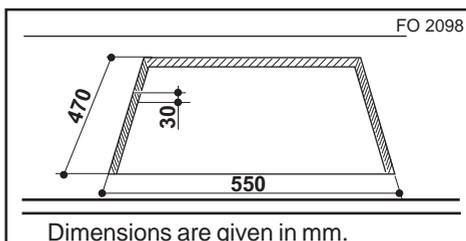
230V 50Hz AC electrical supply.

When the hob is first installed



Once the hob has been installed, it is important to remove any protective materials, which were put on in the factory.

Cut Out Size



Important safety requirements

This hob must be installed in accordance with the IEE Wiring Regulations (Current Edition). Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Par. 2 and B.S. 6891 Current Editions.

Location

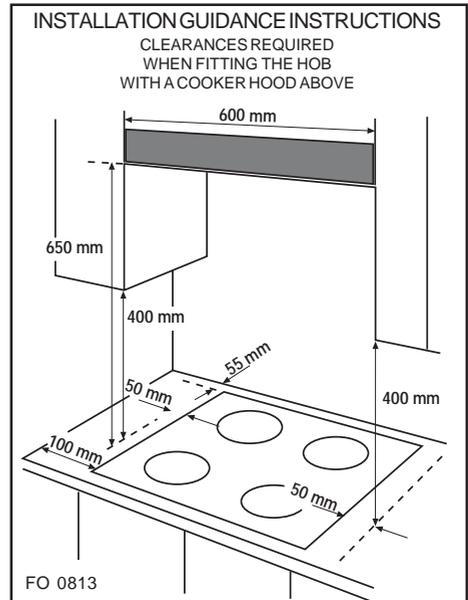
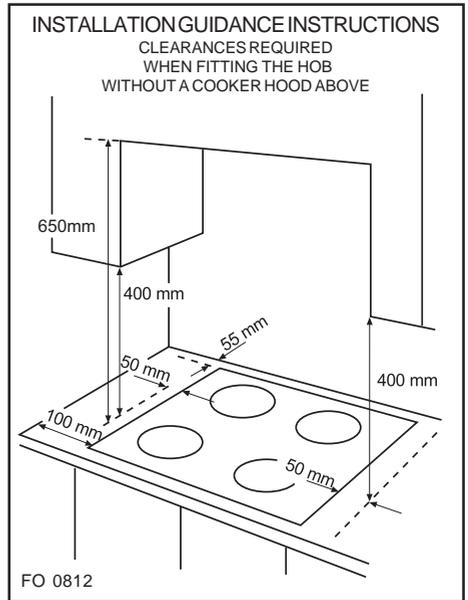
This hob has been registered as a "Class X" appliance according to Fire Risk Regulations.

Minimum distances detailed below must be observed. The hob may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.

Before making the cut out in the worktop ensure that there is a minimum distance of 55 mm. between the rear edge of the hob and the wall. A minimum distance of 100 mm. must be left between the side edges of the hob and any adjacent cabinets or walls.

The minimum distance combustible material can be fitted above the hob in line with the edges of the hob is 400 mm. If it is fitted below 400 mm. a space of 50 mm. must be allowed from the edges of the hob.

The minimum distance combustible material can be fitted directly above the hob is 700 mm.

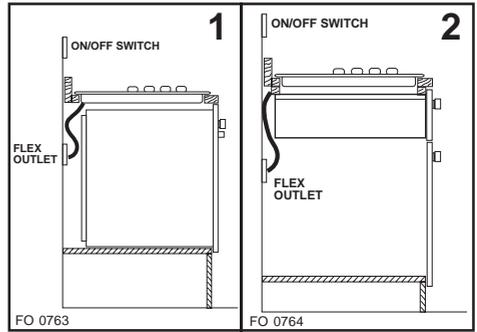


Building In

Building over a cupboard or drawer

If the hob is to be installed above a cupboard or drawer it will be necessary to fit a heat resistant board below the base of the hob on the underside of the work surface.

It is also recommended to carry out the electrical connection to the hob as shown in diagrams 1 and 2.



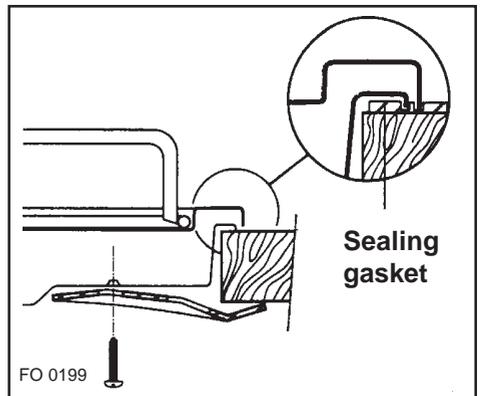
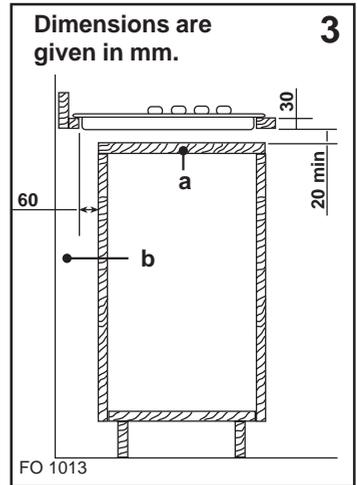
Building over a kitchen unit with door

Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in diagram 3. The panel fitted under the hob ("a") should be easily removable to allow easy access if technical assistance is needed. The space behind the kitchen unit ("b") can be used for connections.

Fitting the Hob into the worktop

Carry out the building in of the hob as follows:

1. put the seals supplied with the hob, on the edges of the cut out, taking care that the seals meet without overlapping;
2. place the hob in the cut out, taking care that it is centred;
3. fix the hob with the relevant fixing clamps and screws, as shown in the diagram. When the screws have been tightened, the excess seal can be removed.



The edge of the hob forms a double seal which prevents the ingress of liquids.

Electrical connections

This hob is designed to be connected to a 230V 50Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the hob rating plate. The rating plate is located on the bottom of the hob. A copy is attached on the back cover of this book.

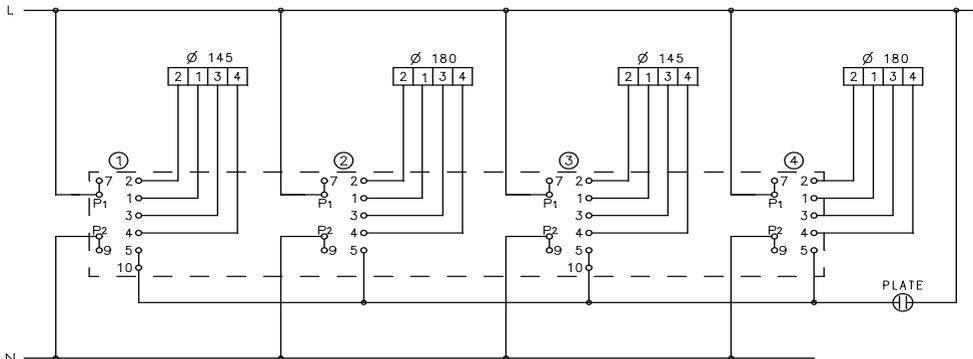
The hob is supplied without supply cord. A 3 core flexible supply cord must be fitted, in accordance with the specification given in the relevant tables.

- 1) Remove the mains terminal cover plate from the underside of the hob, to expose the mains terminal block.
- 2) Loosen the two cable clamp screws and lift the top section of the clamp enough to allow the cable to be passed through.
- 3) Connect the red (live) wire to the terminal which is marked with the letter "L".
- 4) Connect the black (neutral) wire to the terminal which is marked with the letter "N".
- 5) After fitting a green or yellow/green sleeve over the bare copper wire (earth wire), connect the exposed end to the terminal which is marked with the earth symbol  or with the letter "E" coloured green and yellow.

NOTE: The earth wire should be about 2 cm. longer than the live and neutral wires.

- 6) Secure the cable by means of the clamp screws and refit the terminal block cover.

Wiring Diagram



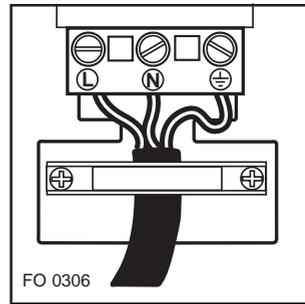
The hob should be connected to a double pole switch with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations. The switch should be sited within 2m of the hob and be easily accessible upon completion of the installation. The switch must not break the yellow and green earth cable at any point.



Ensure that the hob supply cord does not come into contact with surfaces with temperatures higher than 50 deg. C.

Supply Cable Specifications

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
Cooker Control Circuit	6 mm ²	PVC/PVC twin and earth	30 A



Service and Spare Parts

Guarantee Conditions

SERVICE FORCE

If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

08705 929 929

Your call will be routed to the Service Centre covering your post code area. The addresses of Service Force Centres are detailed on the following pages.

CUSTOMER CARE

For general enquiries concerning your Moffat appliance and for further information on Moffat products, contact our Customer Care Department by letter or telephone as follows:

Customer Care Department

Moffat

55-77 High Street
Slough
Berkshire SL1 1DZ
Tel : 08705 950950

* calls to this number may be recorded for training purposes

Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.

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

* Products of Moffat manufacture which are not marketed by Moffat.

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed below for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.



Albania	+35 5 4 261 450	Rr. Pjeter Bogdani Nr. 7 Tirane
Belgique/België/Belgien	+32 2 363 04 44	Bergensesteenweg 719, 1502 Lembeek
Česká republika	+420 2 61 12 61 12	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Sjællandsgade 2, 7000 Fredericia
Deutschland	+49 180 32 26 622	Muggenhofer Str. 135, 90429 Nürnberg
Eesti	+37 2 66 50 030	Mustamäe tee 24, 10621 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
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Österreich	+43 18 66 400	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warsaw
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos
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