

STOVES



QUICK START GUIDE

STOVES 100/110CM ELECTRIC INDUCTION
(TOUCH CONTROL MODELS)

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INTRODUCTION

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

For a more detailed explanation of how to use this product, please refer to www.stoves.co.uk for the full user manual.

COUNTRIES OF DESTINATION:

GB- Great Britain	✓
IE - Ireland	✓
DE - Germany	
FR - France	
PL - Poland	
NL - Netherlands	
SE - Sweden	
NZ - New Zealand	
AU - Australia	

CONTACT INFORMATION:

Customer Care Helpline:

0344 815 3740

Alternatively, use the contact form on our website

www.stoves.co.uk

Details about warranty registration and spares & service information are also available on our website.

Calls are charged at the basic rate, please check with your telephone service provider for exact charges.

Your new appliance comes with our FREE 3 year guarantee (UK only), protecting you against electrical and mechanical breakdown.

To register your new appliance for its warranty (UK only) please visit our website www.stoves.co.uk. For full terms & conditions of the manufacturer's guarantee, please refer to the website above.

In addition, you may wish to purchase an extended warranty. Details of how to do this are also on our website www.stoves.co.uk.

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.

Glen Dimplex Home Appliances,
Stoney Lane, Prescot, Merseyside,
L35 2XW

EUROPEAN DIRECTIVES

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive.

All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.

This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. 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.

DISPOSAL OF PACKAGING MATERIAL



The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

SAFETY & WARNING INFORMATION



WARNING

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 use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



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

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.



WARNING

The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.



WARNING

A steam cleaner is not to be used on this appliance.



WARNING

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

Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.



WARNING

Ensure the appliance is switched off before

replacing the lamp to avoid the possibility of electric shock.



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 the cover the flame e.g. with a lid or a fire blanket.



WARNING

Danger of fire: do not store items on the cooking surfaces.



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 incorporate into the appliance. The use of inappropriate guards can cause accidents.



WARNING

Never place food, or dishes on the base of the main oven, the element is here, and it will cause overheating.



WARNING

The appliance must never be disconnected

from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working effectively. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.



WARNING

Do not store flammable liquids or items in the vicinity of this appliance.



WARNING

Do not modify this appliance.



WARNING

Do not operate the appliance without the glass panel correctly fitted.



WARNING

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



WARNING

If a lid is fitted to your appliance any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.

**WARNING**

This appliance must be earthed.

**CAUTION**

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

CAUTION INFORMATION**CAUTION**

In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

**CAUTION**

This appliance is not intended to be operated by means of an external timer or separate remote control system.

**CAUTION**

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in the shattering of the glass.

**CAUTION**

The cooking process must be supervised, A short-term cooking process has to be supervised continuously.

**CAUTION**

Accessible parts may be hot when the grill and/or the oven are in use. Young children shall be kept away.

**CAUTION**

Only use the temperature probe recommended for this oven.

**CAUTION**

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all our illustrations and specifications. Changes may have been made subsequent to publishing.

**CAUTION**

Do not stare at the hob elements.

**CAUTION**

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping. It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process- but this is nothing to worry about and is harmless. It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

**CAUTION**

This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

**CAUTION**

Connection should be made with a suitable flexible cable with a minimum temperature of 70°C. Ensure that you route all mains cables well clear of any adjacent heat source.

**CAUTION**

We recommend that the appliance is connected by a competent person who is a member of a 'Competent Person Scheme' who will comply with the required regulations.

**CAUTION**

The space of air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

- Please read the following most carefully:

ELECTROMAGNETIC INTERFERENCE

The functions of the hob comply with the applicable standard on electromagnetic interference.

Your induction cooking hob thus complies fully with the statutory requirements (Directive 2004/108/EC). It is designed to not interfere with the functioning of other electrical equipment as long as these also comply with the same regulations.

Your induction hob generates magnetic fields in its immediate vicinity.

So that there is no interference between your cooking hob and a pacemaker, the pacemaker must be designed in compliance with the appropriate regulations.

In this respect we can only guarantee the compliance of our own product. You can ask the manufacturer or your doctor about the compliance or any incompatibilities of your pacemaker.

FIRE SAFETY ADVICE

- **If you do have a fire in the kitchen, don't take any risks- get everyone out of your home and call the Fire Brigade.**
- If a pan catches fire:
 - **Do not move it- it is likely to be extremely hot.**
 - **Turn off the heat if it's safe to do so- but never lean over the pan to reach the controls.**
 - **If you have a fire blanket, put it out over the pan. If you have put the fire out, leave the pan to cool completely.**
- Deep-fat frying presents more dangers in your kitchen.
 - **Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.**
 - **Do not use a fire extinguisher on a pan of oil- the force of the extinguisher can spread the fire and create a fireball.**
- If you have an electrical fire in the kitchen:
 - **Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately**
 - **Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher**
 - Remember: **never use water on an electrical or cooking oil fire.**

OTHER SAFETY ADVICE

- **DO**
 - **Always take care removing food from the oven as the area around the cavity may be hot.**
 - **Always use oven gloves when handling any utensils that have been in the oven as they will be hot.**
 - **Always make sure that the oven shelves are resting in the correct position between two runners.**
 - **Always use the Minute Minder (if fitted) if you are leaving the oven unattended- this reduces the risk of food burning.**
- **DO NOT**
 - **Never place items on the door while it is open.**
 - **Never wrap foil around the oven shelves or allow foil to block the flue.**
 - **Never drape tea towels near the oven while it is on; this will cause a fire hazard.**
 - **Never pull heavy items, such as turkeys or large joints of meat, out from the oven shelf, as they may overbalance and fall.**
 - **Never use this appliance to heat anything other than food items and do not use it for heating the room.**

GETTING TO KNOW YOUR PRODUCT



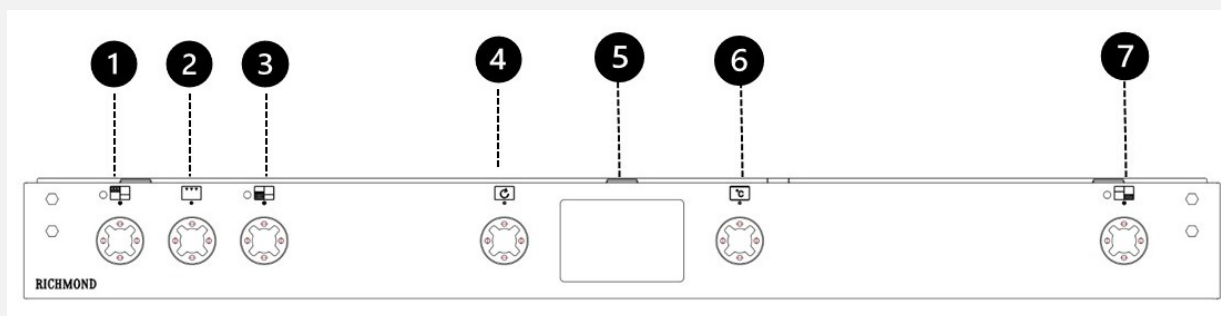
IMPORTANT

If the clock/ programmer is locked, it must be unlocked before the appliance can be used.

To lock/ unlock the clock/ programmer press and hold the '+' key for 5 seconds.

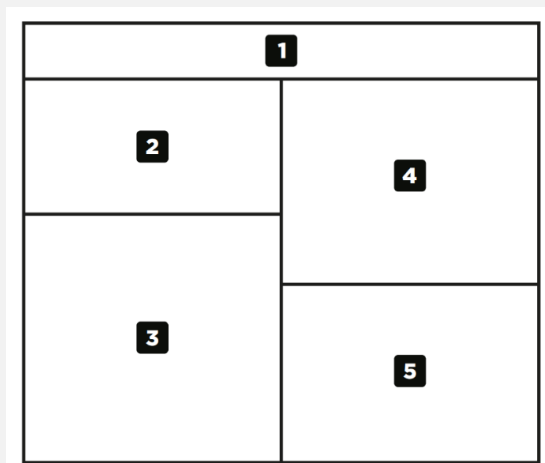
Your appliance layout may differ depending on the model.

CONTROL PANEL (TOUCH)



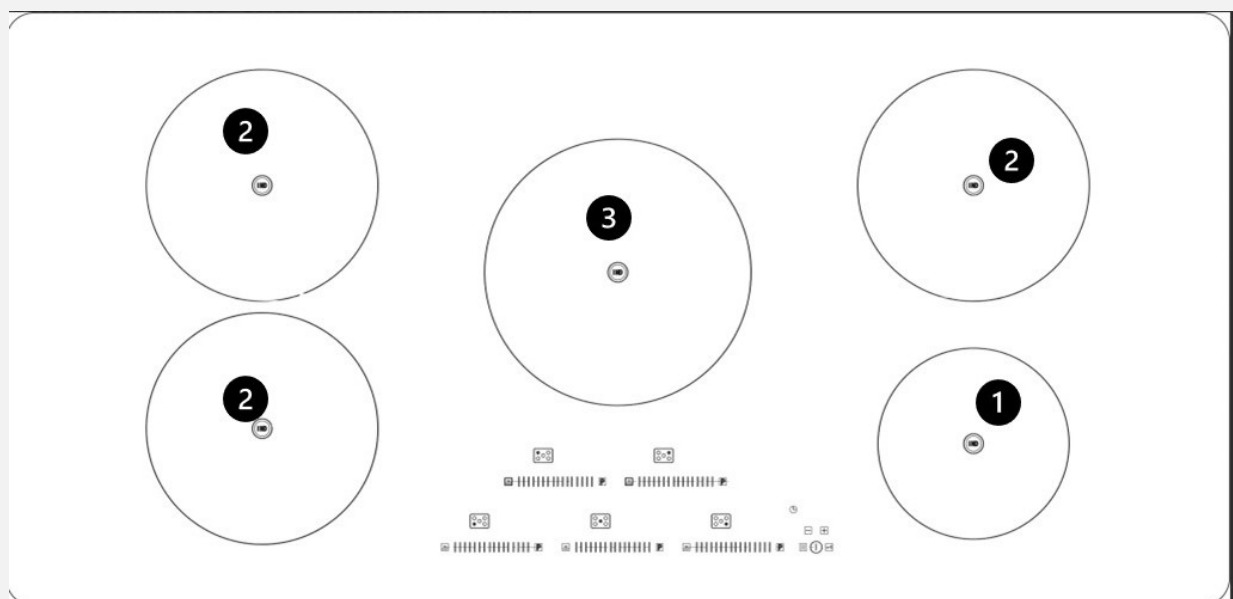
1	Top Oven/ Grill
2	Grill Power Setting
3	Fanned Oven
4	Multifunction Oven
5	Clock/Programmer
6	Temperature Control
7	Slow Cook Oven

CAVITY OVERVIEW



CAVITY OVERVIEW	
1	Fascia
2	Top Oven/ Grill
3	Fanned Oven
4	Multifunction Oven
5	Slow Cook

HOB (Touch Controls)



HOB FUNCTIONS		
1	Small	Right hand front
2	Medium	Right hand rear Left hand rear Left hand front
4	Large	Centre

ABOUT THE INDUCTION HOB (TOUCH CONTROLS)

The induction hob provides the most energy efficient hob technology available.

The induction system provides superior heat up and cool down times for pans- you get fast, precise, repeatable power control.

As induction only heats up the pan, there is no lost heat from the cooking process, which in turn, limits the heat generated in the kitchen.

AUTO POWER TUNING

Induction hobs have a unique power tuning system that automatically tunes the power to the size of the pan base this ensures energy isn't wasted.

TOUCH CONTROLS

The touch controls for your induction have been designed to provide you with finger touch control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over.

Each cook zone displays it's individual power setting.

USING THE TOUCH CONTROLS

To select a cook zone or the timer, simply touch the graphic slider, using the flat of your finger, not the tip. The controls respond to touch, so you don't need to apply any pressure.

Once you have powered on the induction hob, you have seconds to set the power or use the timer.

If the red displays disappear, simply press the power button again.

Always ensure the control area is clean, dry and free from any objects (e.g. utensils, tea towels and cloths). Spillages and water may make the controls difficult to operate.

POWER BOOST

The power boost is a function that can be used to temporarily boost the normal maximum power for a cook zone by borrowing the available power from a 'paired zone'.

All the cook zones have this function.

The Power Boost is activated by sliding or touching the P.



NOTE

The Power Boost function will only operate for a limited time and is also under thermal control. This means that Power Boost will deactivate automatically if the product is hot, to protect the internal electronic components of the hob and to prevent the cookware from overheating.

PAN DETECTION

When a zone has been activated but no pan has been placed on the cook zone, the zone will recognise that there is no pan in position. It also means the hob only uses power when a suitable pan is placed on the zone. This reduces energy used during the cooking process, i.e. when you take your pan off the zone the hob automatically reduces the power, and only switches back on when you replace the pan.



NOTE

If the symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.

AUTO STAND BY (HOLIDAY SHUT DOWN)

The hob will automatically switch itself off if left unattended.

BASIC HOB FUNCTION

TURNING ON THE HOB

- Use the on/off button.

Once you have powered on the induction hob, you have 10 seconds to set the power or use the timer, before the induction hob is automatically switched off.

ACTIVATING A COOK ZONE

Select the slider and operate by sliding your finger across the graphic or touching the graphic at the desired power level (0-9).

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 on the display.

ON/OFF SWITCH

The central on/off switch enables all the cooking zones to be switched on/off simultaneously at a touch of a button, so when you have finished cooking or are called away from the kitchen for any reason you can be safe in the knowledge that everything is under control and safe.

TO OPERATE

Select the on/off key. The key needs to be pressed for at least 1 second to activate, this is to ensure that the hob cannot be activated unintentionally.



NOTE


All other keys only need to be pressed for 0.3 seconds to be activated/deactivated.



NOTE

'H' will appear on any cook zone display that is still hot to touch.

SPECIAL HOB FUNCTIONS

Button to operate		Small hob power level	Medium hob power level	Large hob power level
	Touch once for low heat ideal for melting or for sauces	145W	330W	336W
	Touch twice for medium heat ideal for keeping warm.	280W	440W	608W
	Touch three times for high heat ideal for rapid simmering	540W	741W	1046W

INDUCTION HOB PAUSE KEY



WARNING

Don't leave pans on the hob when you're not around- take them off the heat if you have to leave the kitchen (even if you think it will only be for a moment, while you answer the door or phone) or you can use the Pause Key.

The Pause key is ideal for unexpected interruptions when cooking. With this button you can pause all cooking settings (cuts power) with one touch.

TO OPERATE



NOTE

All cook zone functions will pause (no power) and will be displayed for each cook zone.



NOTE

All cook zones will automatically resume to the previous settings.

1. Press the pause key
2. To restart, press the pause button and then within 10 seconds use the cooking zone slider left to the timer (slide from low to higher levels).

USING THE TIMER

The timer has up to 7 timers.

6 timers to be assigned to the cooking zones and one independent timer call an egg-timer.

The displays show the remaining time until the alarm is activated.

All timers work as count down timers. The operation range is between 1 minute to 2 hours 59 minutes. For times less than 59 minutes, the display is exact to the second.

Before activating a timer the control has to be switched on. Switching the control off deactivates cooking zone related timers. The egg timer stays active after switching the control off.

A symbol next to the zone will be lit when a timer is set to that zone.

ACTIVATING COOKING ZONE TIMERS

To activate the timer, press both the plus (+) and minus (-) keys together.

A timer can be activated for each active cook zone. After selecting the timer the cooking zone related luminous symbol is fully lit and the timer display shows 0.00. For the following 10 seconds it is now possible to assign a timer value to the active cooking zone. After 10 seconds without input, the timer function is deactivated and the display is switched off again. Using the timer selection key again (as long as no value was set) the next active cooking zone can be selected.

SETTING A TIMER VALUE

By pressing the timer keys, a timer value can be set. If the timer-plus-key is pressed first the display starts with 1 minute and can be increased in 1 minute steps. If the timer-minus-key is pressed first the timer starts with 15 minutes and can be decreased in 1 minute steps.

Pressing the key permanently speeds up the timer adjustment. The speed will also increase while the key is held (the time between two time steps reduces).

If a timer has expired the timer alarm is activated and the assigned cooking zone is immediately switched off.

The cooking zone display shows 0 or H.



NOTE

If no user input stops the alarm signal it will be on for maximum 2 minutes.



NOTE

The alarm can be deactivated by switching off the control using the main switch or by pressing the two timer keys or it will be deactivated automatically after 2 minutes.

Pressing plus and minus simultaneously for 2 seconds also resets the timer value to 0.00.

MINUTE MINDER

The minute minder buzzes when the time set has expired. It does not switch off any zone.

TO OPERATE THE MINUTE MINDER

1. Turn on the hob, using the on/off key.
2. Select the timer by pressing the + and - keys together (do not activate any cook zone).
3. Set the right hand digit up to 90 minutes (Single Minute Units) and wait a couple of seconds.
4. The display will now indicate for you to set the left hand digit, up to 90 minutes (10 Minute Units).
5. The timer is now set and begins counting down (No zone indicator light should be set).
6. You can now use the hob as normal.

WHEN THE TIME IS UP

1. The corresponding indicator in the timer display will flash, the timer will beep.
2. Touch any control to stop the beeping.



WARNING

Never leave the hob unattended when in use, even when you have set the timer to turn off the cook zone.

ADDITIONAL TIMER INFORMATION

To modify or cancel a timer setting follow steps 1) to 5) above.

To set the timer for additional zones follow steps 1) to 5) above.

If multiple zones have been set for timed operation, the timer display will always display the time for the cook zone with the shortest time remaining.

To check the timer setting for a different cook zone, press the plus and minus keys together until the clock symbol illuminates next to the chosen cook zone. The remaining time will briefly appear in the timer display.

CHILD LOCK

This feature is to help prevent accidental switching on of the hob, especially by young children.

To activate:

- Press the key lock button and pause button together, and then release them. Complete activation by pressing the key lock button again.

To de-activate:

- Press the key lock button and pause button together, and then release them.

RESIDUAL HEAT INDICATORS

If when the cook zone is switched off the glass surface is above 60°C, H will be displayed in the cook zone display until the glass surface drops below approximately 55°C.

This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as a temporary warm zone.



NOTE

The cook zone does not heat up but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

OVERHEAT PAN PROTECTION

The hob is equipped with additional safety systems that help to prevent cookware from overheating, providing an additional level of safety not available on conventional hobs (such as gas and ceramic hobs).



NOTE

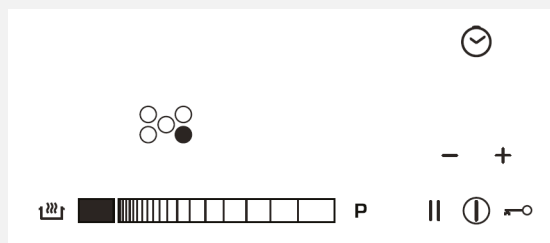
The safety temperature control of the pans is only possible with quality flat bottomed pans suitable for induction cooking. Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature control.


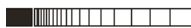



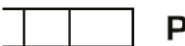

Approximate Glass Surface Temperature (°C)	Intelligent hob safety system
200	Reduces Power Boost setting to Power Level 9.
250	Reduces power to 60% of power level setting.
270	Switches cook zone off.
300	Switches whole appliance off.




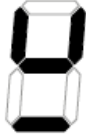
INDUCTION HOB CONTROLS (Touch Models)

Please note the number of cook zones will vary by model.

HOB CONTROLS ILLUSTRATION

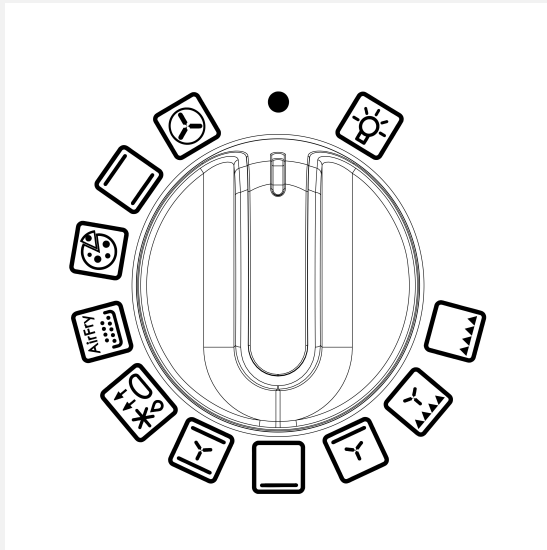


INDUCTION CONTROLS (Touch models)		
Feature	Symbol	Description
Eco Power		Induction Power is the most energy efficient means of cooking food, provides fast heat up and boiling times.
Slide Control		Slide your finger along the graphics or simply touch the graphic at the power level you require.
Digital Display		Secret till 'lit' hob display.
No. of power levels	13	Precise and repeatable control settings.
Special Functions		Three preset temperature controls set at 42°C, 70°C and 94°C. Ideal for melting chocolate, Warming and Rapid Simmer respectively.
Central Power On/Off		Power On/Off for the Induction hob.
Power Boost		Temporarily boost the power to a cook zone by a massive 60%.
Pause/ un-pause		This button pauses cooking with one touch (cuts power).

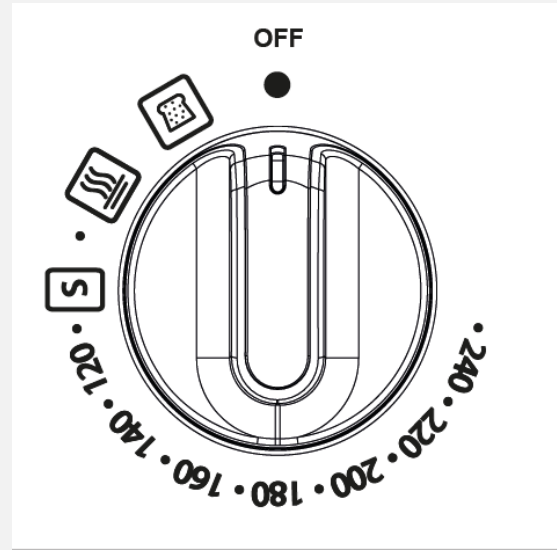
INDUCTION CONTROLS (Touch models)		
Feature	Symbol	Description
Minute Minder		To a maximum time of 9 hours 99 minutes, you can time anything.
Auto Time Switches off all 5 zones	Yes	All five zones can be simultaneously timed to turn off automatically.
Key Lock		To prevent accidentally changing settings, press the key graphic to lock the controls.
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.
Overheat Pan Detection	Yes	Helps prevent cookware from overheating providing an additional level of safety not available on other types of hobs.
Child Lock	Yes	Prevents unintentional operation of the hob.
Residual Heat Indications		Warns you against hot surfaces but also indicates that the residual heat which can be used as a temporary warm zone.

INDUCTION CONTROLS (Touch models)		
Feature	Symbol	Description
Holiday Shutdown	Yes	No operation is required- the hob will turn its self off if left.

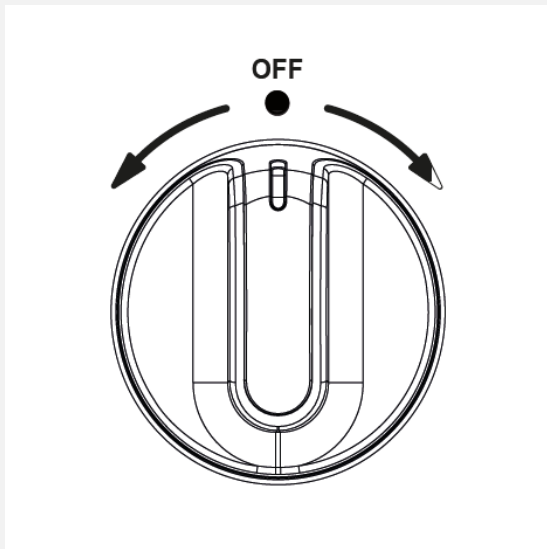
MAIN OVEN FUNCTION DIAL



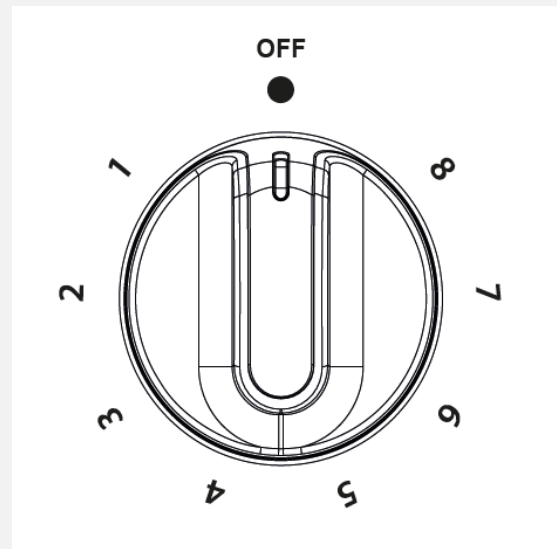
FANNED OVEN CONTROL DIAL



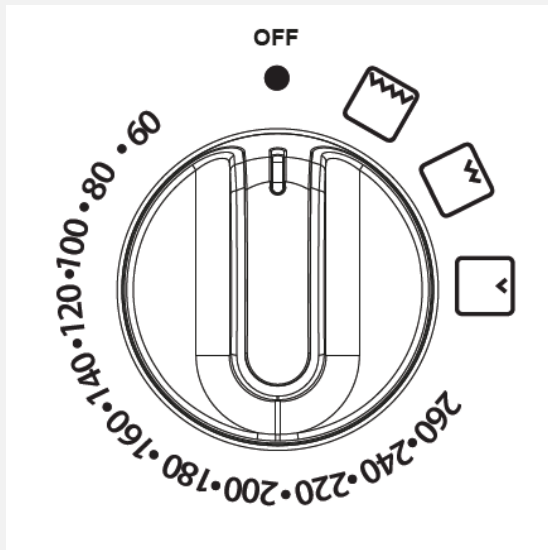
MAIN OVEN TEMPERATURE CONTROL DIAL



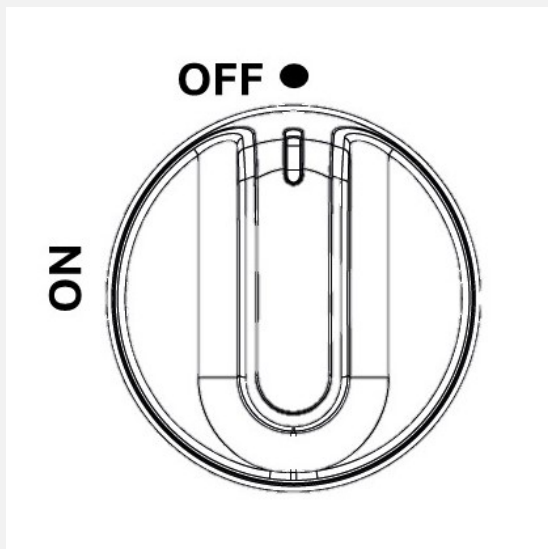
GRILL POWER SETTING DIAL



TOP OVEN/GRILL DIAL






SLOW COOKER DIAL






MAIN OVEN FUNCTIONS

Fanned Oven	
Conventional Oven	
Pizza Setting	
Air Fryer	
Defrost/Dough proving	
Intensive Bake	
Top Heat	
Base Heat with Fan	
Fanned Grill	
Dual Grill	
Auto Light	

FANNED OVEN FUNCTIONS:

Slow Cook	FAN	
Keep Warm	FAN	
Bread Proving	FAN	

TOP OVEN FUNCTIONS

High Grill	TOP	
Low Grill	TOP	
Medium Grill	TOP	

OTHER FUNCTION LIST:

Slow Cook	LOWER RIGHT	
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CLOCK/PROGRAMMER



IMPORTANT

If the clock/programmer is locked, it must be unlocked before the appliance can be used.

To lock/unlock the clock/programmer press and hold the '+' key for 5 seconds.













Please be aware that only the main oven is controlled by the programmer.






NOTE

Your clock/programmer may not have all of these functions.



	Alarm
	Cooking time
	End of Cooking time
	Time Key
	Pizza Function
	AirFry Function
	Light
	Oven Function
	Defrost/ Dough Proving
	Temperature Unit (Celsius)
	Units of time (hours: minutes)
	Rapid Pre-Heat

	Auto Cooking
	Time Display
	Child Lock

USING THE TOUCH CONTROLS

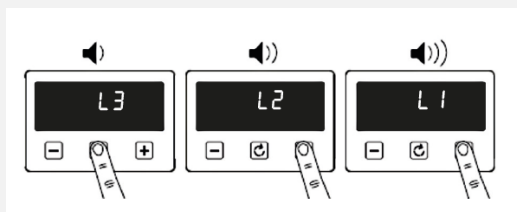
- Left button: minus/decrease
- Middle button: menu to select a function
- Right button: plus/ increase
 - When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

MANUAL MODE

If the programmer is not in semi-automatic or full- automatic mode you can use oven functions manually. The manual icon is also on the display.

SETTING THE VOLUME

- Press the menu button until "LX" (X=1,2 or 3) flashes on the display. Use the plus or minus buttons to select a volume level.




SETTING THE TIME



NOTE

The time can only be set when the main oven control knob is in the 0 position or on the light setting.

Double touch the  clock icon, then use the plus and minus buttons to adjust.

The clock uses a 24-hour system, that is, 00:00-23:59 (h: min)

The time setting will be automatically saved after 5 seconds of no buttons being touched,



NOTE

The oven functions will not work until the clock time is set.

SETTING TIMERS



NOTE

Timers and alarms can only be set when the main oven control knob is switched to a function mode.

MINUTE MINDER

- **Touch the clock icon once and use the plus or minus buttons to set a timer.**
 - **When the alarm time is reached the alarm icon will flash and the alarm will sound. Touch any key to silence the alarm. The alarm will stop automatically after 5 minutes.**
 - **If you want to adjust the timer you have set, you can go to the alarm settings again and press the plus or minus keys to adjust it.**
 - **If you want to cancel the alarm, you can go to the alarm settings again and set the timer to 00:00 (h:min)**

SETTING THE COOKING DURATION

- **Touch the clock icon twice to activate the cooking time setting**
 - **Adjust the time display using the plus/ minus icons to set the required time for cooking.**
 - **If you want to adjust the cooking time that you have set, you can go to the cooking time setting again and press the plus and minus keys to adjust**
 - **To cancel the cooking time, you can go to the cooking time settings again and set the cooking time to 00:00 (h:min).**

SETTING THE COOKING END TIME

- **Touch the clock icon three times to set a specific end cooking time.**
 - **Adjust the time display using the plus/ minus icons to show the desired end time for cooking.**
 - **When the end cooking time is reached, the oven will automatically turn off, the end cooking time icon will go off, and the alarm will sound automatically stopping after 5 minutes. To stop the alarm press any key.**
 - **If you don't set an end time of cooking, the oven will only run automatically for 5 hours.**

For all the above settings, wait for 5 seconds to automatically save the settings.

When one setting is adjusted and switched to another, the original settings are saved. For example, if the alarm is set and you touch the time button to switch to the clock setting, the alarm setting will still be saved

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