

# Users Guide & Installation Handbook



Stoves  
H2H BHIT601

Part No 083714600 Date 28/02/2018

# CONTENTS & INTRODUCTION

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## INTRODUCTION

### Thank you for buying this high quality hob from Stoves.

This guide book is designed to help you through each step of owning your new appliance, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer care representatives become available.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

## WARRANTY

Your new appliance comes with a manufacturer's guarantee, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

## European Directives



As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in 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 recognised 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.

Hereby, Glen Dimplex Home Appliances Ltd. declares that the radio equipment type ST H2H BHIT601 is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following internet address: the online version of this handbook: [www.stoves.co.uk](http://www.stoves.co.uk)

This appliance conforms to European Directive 2009/125/ 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

# CONTENTS & INTRODUCTION

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may have been made subsequent to publishing.

## **WARRANTY EXCLUSIONS**

Damage or calls resulting from transportation, improper use or the replacement of removable parts.

Costs incurred for calls to put right an appliance which is improperly installed. Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

## **Before using the hob**

Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.

It is recommended that you clean and wash the hob surface before using for the first time.

Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

See the customer care section for details of how to obtain all the available cleaning products.

# SAFETY

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## WARNING

- If the hob surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use a steam cleaner on any cooking range, hob or oven appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.
- This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical

implant should clarify with their doctor or the producer of the implant, whether their implant is adequate and fail-safe. Please place pans centrally on the cooking zones. The British Heart Foundation provide additional advice regarding using induction hobs when a pacemaker is fitted.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- Do not modify this appliance.
- Do not place articles on or against the appliance.
- Servicing should be carried out only by authorised personnel.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- It is necessary to allow disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

## **CAUTION**

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- This appliance must not be installed behind a decorative door in order to avoid overheating.

- **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 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**

- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting to clean it.
- This appliance must be earthed.
- 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 parts not working efficiently.

# USING THE HOB - INDUCTION

## Before using your hob

It is recommended that you clean and wash the hob surface before using for the first time. Apply a thin coat of ceramic hob cleaner to the hob to maintain and protect it. See the customer care section for details of how to obtain all the available cleaning products.

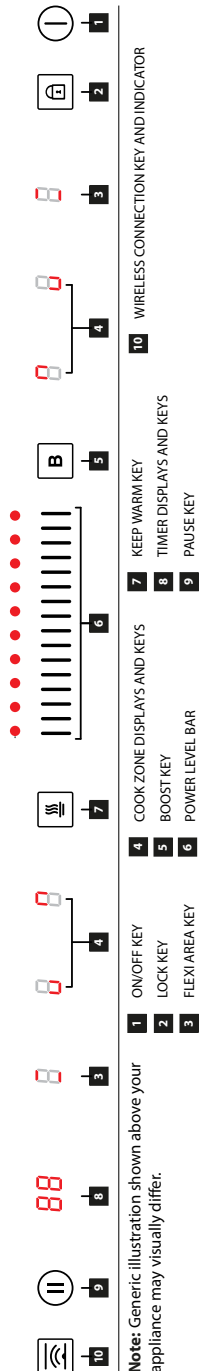
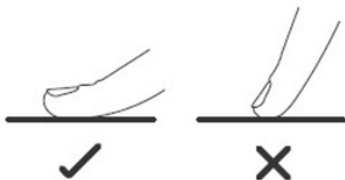
## TOUCH CONTROLS

The touch controls for your induction hob have been designed to provide you with finger tip control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over. When a cook zone is activated the power setting is displayed for each zone individually.

## Using the Touch Controls.

Use the flat of your finger, not the tip, the controls respond to touch, so you don't need to apply any pressure.

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



# USING THE HOB

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## BASIC CONTROLS

### Child Lock "Lo"

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

Note: A brief touch of the child lock key will activate the child lock function. A longer three second touch of the child lock key will deactivate the child lock function.

#### To Activate the child lock:

- 1) Touch the On/Off Key.
- 2) Touch the Lock Key.
- 4) Switch off the hob.

When you now switch on the hob "Lo" will appear in timer display. The child lock feature will be permanently activated, to de-activate follow the procedure below.

#### To deactivate the child lock:

- 1) Touch the On/Off Key. ("Lo" will be displayed on the timer display).
- 2) Touch and hold the Lock Key for at least 3 seconds until the timer display does not show "Lo" anymore.
- 4) Now the hob can be used normally.

### Central On/Off switch

The central on/off switch enables all of the cooking zones to be switched off simultaneously at a touch of a key.

#### To switch on the hob

The hob is switched on by touching the On/Off key.

The cook zone displays light up.

If no zone is selected the hob will turn off automatically after a few seconds.

#### To switch off the hob

The hob is switched off by touching the

On/Off key.

All the heating zones are switched off.

#### Switching on a hob cook zone

To switch on a cook zone it is necessary to activate each cooking zone by means of two operations:

- 1) Touch the required cook zone key and the cook zone display starts to flash.
- 2) Touch the power level bar to select the required power level for the cooking zone. The off position, 0, is on the far left while the highest power level, 9, is on the far right.

#### Switching off an individual hob cook zone

Once the cook zone is selected, it can be switched off by sliding on the power level bar to the very left until the corresponding display shows "0".

### Power Boost

Boost the power to a cook zone. All cook zones can be boosted.

The cooking zone returns to the setting it was set before the boost was activated after 5 minutes.

If the cooking zone was set to level 0 before the boost was activated, then the cooking zone will switch to level 9 after 5 minutes.

Due to power limitations: If the boost function of one cooking zone is activated, a 2nd cooking zone on the same side (left or right) is limited to a maximum power level of 2 automatically.

For example: If the boost function of the front left cooking zone is activated, the rear left cooking zone is limited to a maximum power level of 2 automatically.

# USING THE HOB

## To active the boost function

- 1) Touch the required cook zone key and the cook zone display starts to flash.
- 2) Touch the boost key.

## To deactivate the boost function

- 1) Touch the required cook zone key and the cook zone display starts to flash.
- 2) Touch the power level bar to select a different power setting.

## Keep Warm

### To activate the Keep Warm setting

- 1) Touch the required cook zone key and the cook zone display starts to flash.
- 2) Touch the keep warm key.

### To deactivate the Keep Warm setting

- 1) Touch the required cook zone key and the cook zone display starts to flash.
- 2) Touch the power level bar to select a different power setting.

## Flexible Cooking Area


The left 2 cooking zones and the right 2 cooking zones can be connected to make a larger flexible cooking area.

This area can be used as a single zone or as two different zones, according to the cooking needs at anytime.



The flexible cooking area is made of two independent inductors that can be controlled separately. When working as a single zone, the part that is not covered by cookware is automatically switched off after one minute.

To grant a correct pan detection and an even heat distribution, the cookware should be correctly placed.

## Using a single flexible area

- 1) To activate the flexible area as a single large zone touch the flexible area key .
- 2) Select the power level bar to set your zone.


## Using two individual cooking zones

- 1) To use the flexible cooking area as two individual zones with different power settings touch the rear cook zone key  or front cook zone key  respectively.
- 2) Touch the power level bar to select the required power level for the cooking zone. The off position, 0, is on the far left while the highest power level, 9, is on the far right.

## Pause

### To pause cooking

- 1) While at least one cooking zone is active, touch the pause key.

All displays will display the pause indicator .

Note: In the paused state on the on/off key and the pause key can be operated.

### To resume cooking

- 1) While cooking is paused, touch the pause key.

All cooking zones will return to their previous state.

## TIMER CONTROLS

### Using the timer as a Minute Minder

#### To set the minute minder

- 1) Turn on the hob, using the on/off key.
- 2) Touch timer key. The timer display will show "10" and the "0" flashes, that is the time defaults to 10 minutes. When setting the time, you must set the right hand side



# USING THE HOB

digit before you can set the left hand side digit.

3) Set the right digit of the timer by touching the power level bar.

4) Touch timer key again to switch to the left digit.

5) Set the left digit of the timer by touching the power level bar.

## When the time is up

When the set time finishes, the buzzer will beep and the timer display will show “- -”.

## Using the timer to control cooking

The timer can be set to automatically turn off a cooking zone. All four cooking zones can be simultaneously timed to turn off automatically.

Cook zones can be set for a maximum time of 99 minutes.

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

## To set auto timer on 1 zone

1) Select the cook zone to be timed, ensuring power level is already set before selecting timer.

2) Touch timer key. The timer display will show “10” and the “0” flashes.

Note: Please be aware that the right digit has to be set before the left digit can be set.

3) Set the right digit of the timer by touching the power level bar.

4) Touch timer key again to switch to the left digit.

5) Set the left digit of the timer by touching the power level bar.

When the time is set, it will begin to count down immediately. The display will show

the remaining time and the timer indicator flashes for 5 seconds.

A dot beside the cook zone display of the next zone to finish will flash.

## When the time is up

The programmed cooking zone will automatically turn off.

Note: All other cooking zones will keep operating if they are turned on.

## To set auto timers on multiple zones

To set automatic timers on multiple zones, follow the instructions under “To set auto timer on 1 zone” on multiple zones after each other.

A dot beside the cook zone display of the next zone to finish will flash.

The timer display shows the minutes left for the cooking zone with the least time remaining.

## WIRELESS HOOD CONNECTION

This hob can be wirelessly connected to a compatible range hood.

Please contact Customer Care to find a compatible hood.

If the hob is connected to the hood, it will automatically control the hoods lighting when the hob is switched on/off and the power level of the hood.

The power level of the hood will be adapted to the highest set power level on the hob. See hood power levels in table below.

Highest cooking zone power level on hob	Power level for cooker hood
Keep Warm	1
1, 2, 3	1

# USING THE HOB

Highest cooking zone power level on hob	Power level for cooker hood
4, 5, 6	2
7, 8	3
9, Boost	Boost
Pause/Off	3 mins of air cleaning

## To pair a hob wirelessly

- 1) Touch and hold the wireless connection key on the **hob** for at least 3 seconds until the indicator LED starts flashing.
- 2) Touch and hold the wireless connection key on the **hood** for at least 3 seconds until the indicator LED starts flashing.
- 3) Once the hob and the cooker hood are paired successfully, the wireless indicators will be lit continuously on both appliances. If pairing fails, the wireless indicator will switch off after 60s.

A hob and hood need to be paired only 1 time. Once they are paired, the hood can be connected and disconnected by touching the wireless connector on the hood.

Note: If the hob is being switched off, the connected cooker hood will shut down automatically after 3 minutes. During these 3 minutes the hood will extract at low rate to clean the air in the kitchen.

## OTHER CONTROLS

### Pan Detection

As soon as you lift the pan off the zone the power is automatically reduced, helping to save energy.

The above 'U' symbol appears when a zone has been activated but no pan has been placed on the cook zone,

If the 'U' symbol does not disappear when a pan is placed on the zone, it indicates

that the pan is not suitable for induction cooking.

### Note

This means the hob only uses power when a suitable pan is placed on the zone, this reduces the 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.

## PANS AND COOKWARE FOR INDUCTION HOBS

Pans and Cookware for induction cooking zones must be made of ferrous material such as cast iron and have magnetic properties. The base must also be of the correct diameter.

It's important that good quality flat bottomed pans are used.

If a pan creates a large air gap over the middle of the cooking zone, the accuracy of the temperature sensing can be affected.

Always ensure that pan bases are dry before using them on the hob.

Get a magnet, if the magnet doesn't stick to the base of the pan, across the entire diameter of the base, then the pan is not suitable for use on the induction hob.

Beware:- Not all induction pans are of the same quality due to their construction. Pans that use enamelled/laminated/encapsulated bases can be difficult to detect, especially small pans (e.g. milk pans). We recommend that you buy pans that are marked/advertised as being suitable for induction.

This problem is not with induction hob but with the pan type, they can have bases which are magnetic but are not thick enough! If you experience problems with small pans we recommend that you

# USING THE HOB

try a larger pan or a pan of a different construction. Solid cast iron pans give the best performance.

Induction Cook Zone	Smallest Recommended Diameter (mm)
LHF	140
LHR	140
RHR	140
RHF	140

Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolorations on the ceramic glass surface which are difficult or impossible to remove.

## Pans unsuitable for Induction:

Pans made of copper, stainless steel, aluminium, oven proof glass, wood, ceramic and terra-cotta.

## 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.

Helps reduce the risk of fire through misuse use of the hob.

If there is an overheat situation the hob will display the appropriate code detailed in the "Appliance Errors" table.

## 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.

## Residual Heat Indicators

If the glass surface is too hot to touch

safely when the cook zone is switched off an "H" will be displayed in the cook zone display until the glass surface drops to an acceptable temperature.

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

## Note:

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

## Auto Stand by

The Hob will automatically switch off if left (with pan) on for an extended period of time, see automatic switch off times in the table below.

Power Level	Maximum Operation Time hours
Keep Warm	8
1, 2, 3	8
4, 5, 6	4
7, 8, 9	2

# CLEANING

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## ELECTRIC HOB

### Ceramic glass hobs

- It is recommended that you clean and wash the hob surface before using for the first time. Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.
- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discoloration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper or cleaner can be used.
- Do not use steam cleaners or high-pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.

### Notes:

- The edge of the ceramic glass will always appear to be a different colour than the top surface due to the ground safety edge.
- Scratches or dark stains on the ceramic glass that cannot be removed do not affect the function of the appliance.

### Safety when Cleaning

- For cleaning, the appliance must be switched off and cooled down.

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

# INSTALLATION

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## General information

Installation should only be carried out by a qualified installer or engineer.

Please keep to the following points most carefully:

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

The minimum distances to other appliances and units are to be observed.

Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

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

Installations should be carried out in line with the National Regulations applicable with this product type.

**Note:** Avoid installing the appliance next to doors and under windows. This will avoid the potential for hot cookware being knocked off the hob when doors and windows are opened (Risk of burns).

Built-in appliances may only be used after they have been built-into suitable built-in units and surfaces that meet the required standards.

## Do Not

Do not expose this product to contamination by dust, building debris, sawdust etc, it is recommended that this product is stored in a clean environment until ready to install.

Before installation any dust, building debris, sawdust etc should be vacuumed away to ensure no contamination will enter the unit. Failure to follow this advice can cause the product to fail or reduce the life of the product.

# INSTALLATION

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## CHOOSING YOUR INSTALLATION METHOD

Make sure that the air inlets through the ventilator grids underneath the hob are never blocked.

We recommend that you install this appliance in a work top which has a minimum depth of 38mm.

The hob can be fitted into a work top less than 38mm deep, but the 50mm gap between the hob base and any appliance below it must be maintained.

### Installation above an oven

Refer to the oven manufacturer's instructions

We recommend a 50mm gap between the bottom of the hob and the oven.

An air outlet of 5mm underneath the work surface is required.

### Installation above a unit with a drawer or door

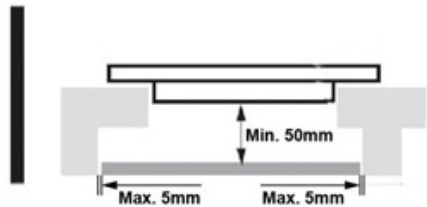
An air outlet of 5mm underneath the work surface is required. If necessary, remove the front crosspiece of the unit.

The base of the appliance must be protected from damage e.g. drawers may only be installed providing a partition panel is fitted to the required dimensions underneath the appliance. Suitable protection to prevent obstruction of the air inlet to the fans must be provided.

### In the case of a pyrolytic oven

If installing the hob above a pyrolytic oven, additional provision for air circulation / ventilation may be required.

Due to the excessive temperatures attained during pyrolysis, using the hob at the same time may cause the thermal safety device within the hob to operate.



# INSTALLATION

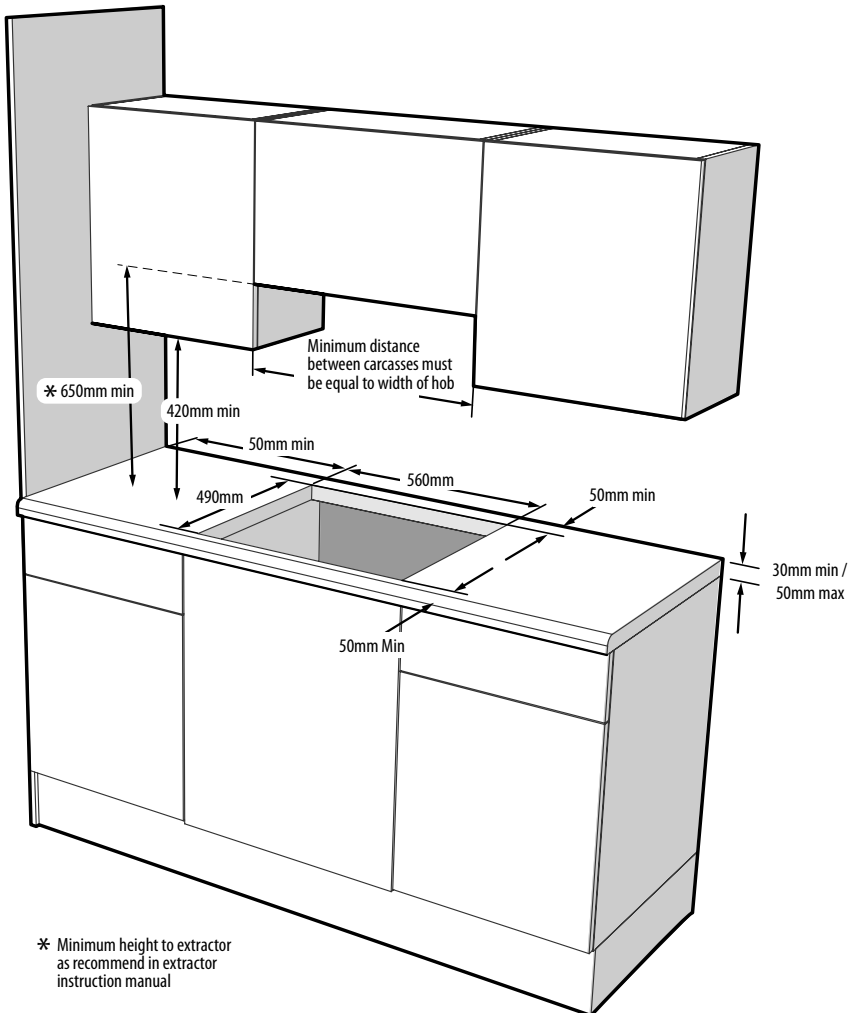
## Clearances and dimension – requirements

No shelf or overhang of combustible material should be closer than 650mm above the hob.

There must be a minimum clearance of 50mm between the edges of the hob and any side walls; this clearance must be maintained up to 420mm above the work top.

There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the work top.

When installing an extractor hood above the hob, refer to the hood manufacturer's instructions.



# INSTALLATION

## Fitting into work top

Cut a hole in the work surface to the required size.

A clearance of at least 50mm should be maintained between the cutout and any rear or side wall.

The work top must be of heat-resistant material or covered with heat-resistant material.

## Protecting the cut-out

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a suitable sealant to the cut edge to protect it from moisture ingress.

This hob can be installed conventionally (glass above the work top) or recessed into the work top for a flush fit.

## Self adhesive seal

Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

## Conventional Installation

Place the hob in the aperture, checking the hob glass is covering the work top along all four sides.

Set the front edge of the appliance parallel with the front of the work top.

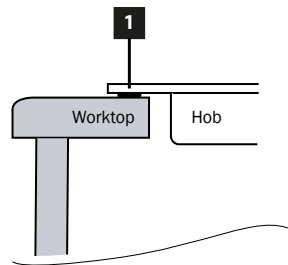
Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the work top, thus ensuring a good seal.

## Recessed Method

Recess the work top to the appropriate depth (Approx 5mm) and shape to fit the hob (add 1mm to overall glass size). Insert the hob into the recess, ensuring that the foam seal is sitting correctly. Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the work top, thus ensuring a good seal.

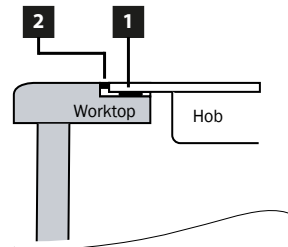
**DO NOT** fit silicone sealant under the glass hob instead of the self adhesive seal.

CONVENTIONAL INSTALLATION



1 SELF ADHESIVE SEAL

RECESSED METHOD



1 SELF ADHESIVE SEAL

2 SILICONE SEALANT



DO NOT USE POWER TOOLS TO TIGHTEN **BRACKET** OR **TERMINAL BLOCK** SCREWS - OVER - TIGHTENING COULD RESULT IN DAMAGE TO THE HOB



# INSTALLATION

## Fixing Bracket Advice

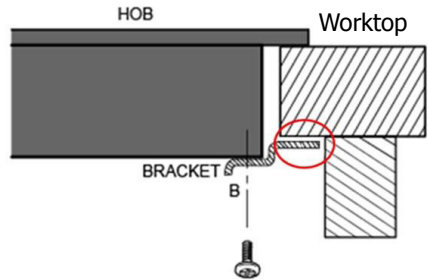
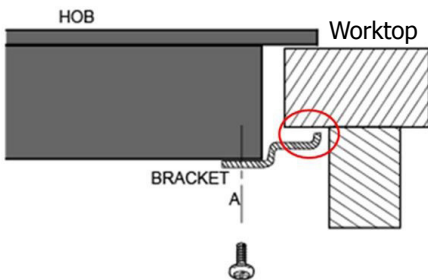
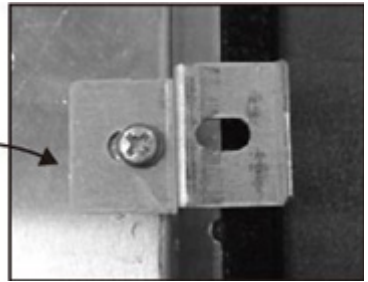
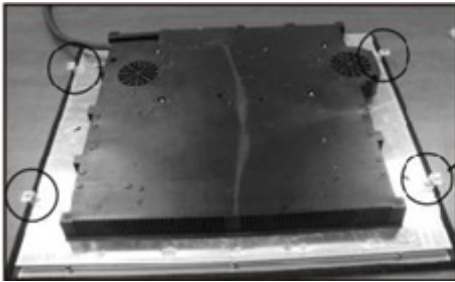
### Dealing with sides, cross-rails and back-panels in the cabinet.

Depending on the cabinets, the worktop thickness and the hob positioning, it is possible for the hob base and/or the clamp brackets to interfere with parts of the cabinet.

Cut away cabinet and use appropriate fixing brackets for your installation.

**Note:** Attach the clamps and 4 x self tapping screws in the fixing bracket locations as shown in the diagram.

**The brackets must not touch the inner surfaces of the worktop after installation (see pictures below).**



# INSTALLATION

## Connect to the electricity supply

**Warning:** Ensure that the power rating of the appliance is compatible with a 25Amp supply before connecting to the electricity supply. Check with an electrician whether the domestic wiring system is suitable without alterations.

Any alterations must only be made by a qualified electrician.

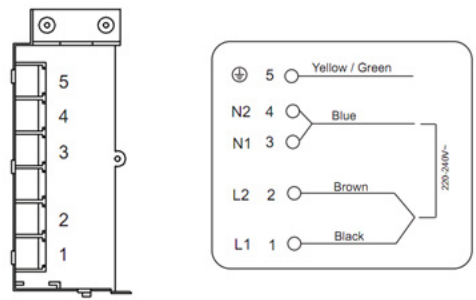
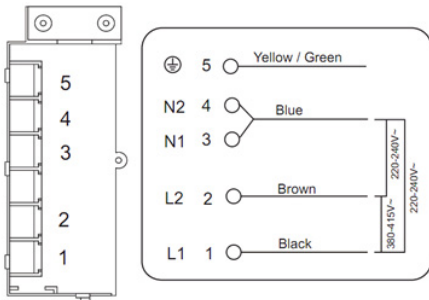
**Warning:** This appliance must be earthed.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

Should the mains lead of the appliance ever require replacing, we recommend that this is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

Under no circumstances should the mains electric cable be allowed to come into contact with hot oven flues or similar surfaces and keep well clear of any moving parts that may be in the vicinity of the installation, such as cooling fans on adjacent appliances.



# TECHNICAL DATA

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**SINGLE PHASE SUPPLY: 220 -240V ~ 50Hz 7.2kW**

## **Individual Cook Zone Power Ratings**

<b>Cook Zone</b>	<b>Normal Power/Boost Power Rating kW</b>
LHF	1.8/3
LHR	1.8/3
RHR	1.8/3
RHF	1.8/3

# CUSTOMER CARE

## CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting

range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at [www.gdhaonline.co.uk](http://www.gdhaonline.co.uk) or call the Spares Sales Team. For countries outside the UK, please contact your local service agent.

Product Description	Where used	Purpose
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

Please keep this handbook for future reference, or for anyone else who may use the appliance.

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# CUSTOMER CARE

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To contact Stoves about your appliance, please call

**Warranty Registration**  
**0800 952 1065**  
to register your appliance

**Customer Care Helpline**  
**0344 815 3740**  
in case of difficulty within the UK

**Spares Sales Team**  
**0344 815 3745**

Alternatively general, spares and service information is available from our website at  
**[www.stoves.co.uk](http://www.stoves.co.uk)**

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

Ovens	Open the door; adjacent to the oven cavity
High-level grill products	Inside the base compartment
Hobs	On the underside of the product

Enter appliance numbers here for future reference:

Model No

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Serial No

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## SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

For customers outside the UK and Northern Ireland, please contact your local supplier.

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



**EU Declaration of Conformity**

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

In accordance with the following Directive(s):

- 2014/53/EU Radio Equipment Regulations
- 2014/35/EU The Low Voltage Directive
- 2014/30/EU The Electromagnetic Compatibility Directive
- 2011/65/EU Restriction of the use of certain Hazardous Substances in electrical and electronic equipment

Hereby declare that: **ST H2H BHIT601**

is in conformity with the applicable requirements of the following documents

<u>Ref No.</u>	<u>Title</u>	<u>Edition/ date</u>
EN 301 489-1	ElectroMagnetic Compatibility (EMC) standard for radio equipment and services; Part 1: Common technical requirements; Harmonised Standard covering the essential requirements of article 3.1(b) of Directive 2014/53/EU and the essential requirements of article 6 of Directive 2014/30/EU	V2.1.1
EN 301 489-17	ElectroMagnetic Compatibility (EMC) standard for radio equipment and services; Part 17: Specific conditions for Broadband Data Transmission Systems; Harmonised Standard covering the essential requirements of article 3.1(b) of Directive 2014/53/EU	V3.1.1
EN 300 328	Wideband transmission systems; Data transmission equipment operating in the 2,4 GHz ISM band and using wide band modulation techniques; Harmonised Standard covering the essential requirements of article 3.2 of Directive 2014/53/EU	V2.1.1
EN 62479	Assessment of the compliance of low power electronic and electrical equipment with the basic restrictions related to human exposure to electromagnetic fields (10 MHz to 300 GHz)	2010
EN55014-1	Electromagnetic compatibility — Requirements for household appliances, electric tools and similar apparatus — Part 1: Emission	2006 +A2:2011
EN55014-2	Electromagnetic compatibility — Requirements for household appliances, electric tools and similar apparatus — Part 1: Immunity	2015
EN 61000-3-2	Electromagnetic compatibility (EMC). Limits. Limits for harmonic current emissions (equipment input current ≤ 16A per phase)	2014
EN 61000-3-3	Electromagnetic compatibility (EMC). Limits. Limitation of voltage changes, voltage fluctuations and flicker in public low-voltage supply systems, for equipment with a rated current ≤ 16A per phase and not subject to conditional connection	2013
EN 60335-1	Household and similar electrical appliances. Safety. General requirements	2012 +A11:2014
EN 60335-2-6	Household and similar electrical appliances. Safety. Particular requirements for stationary cooking ranges, hobs, ovens and similar appliances	2015
EN 62233	Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure.	2008
EN 50581	Technical documentation for the assessment of electrical and electronic products with respect to the restriction of hazardous substances	2012

I hereby declare that the equipment named above has been designed to comply with the relevant sections of the above referenced specifications. The unit complies with all applicable Essential Requirements of the Directives.

Signed:



Name: Paul Mulvenna  
 Position: Product Approval Manager  
 Location: Glen Dimplex Home Appliances, Prescot  
 On: 17<sup>th</sup> April 2018 Issue 1



Document Reference No.  
 RED Hobs