Operating Instructions

HOB

English,1

CRM 641 D C CRM 641 D X **Contents**

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Warnings

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. 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 hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. 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 then cover flame e.g. with a lid or a fire blanket. WARNING: Danger of fire: do not store items on the cooking surfaces. WARNING: If the surface in glassceramic is cracked, switch off the appliance to avoid the possibility of electric shock. Never use steam cleaners or pressure cleaners on the appliance. The appliance is not intended to be operated by means of an external timer or separate remote control system.

Installation

Hotpoint

- ! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe operation, installation and maintenance of the appliance.
- ! Please keep these operating instructions for future reference. Pass them on to any new owners of the appliance.

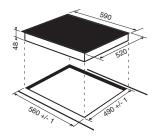
Positioning

- ! Keep all packaging material out of the reach of children. It may present a choking or suffocation hazard (see Precautions and tips).
- I The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may cause harm to people and animals or may damage property.

Built-in appliance

Use a suitable cabinet to ensure that the appliance functions properly.

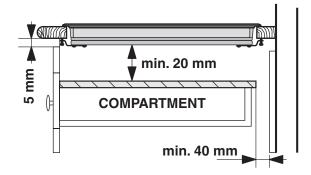
- The supporting surface must be heat-resistant up to a temperature of approximately 100°C.
- If the appliance is to be installed above an oven, the oven must be equipped with a forced ventilation cooling system.
- Avoid installing the hob above a dishwasher: if this cannot be avoided, place a waterproof separation device between the two appliances.
- Depending on the hob you want to install, the cabinet must have the following dimensions (see figure):

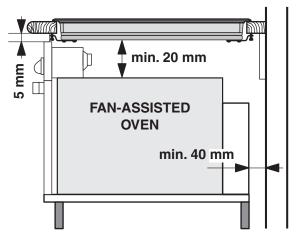


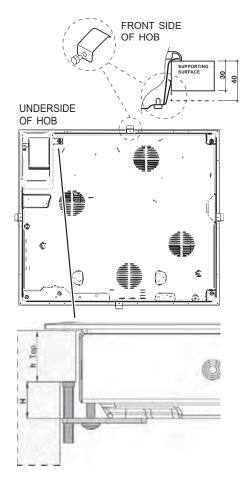
Ventilation

To allow adequate ventilation and to avoid overheating of the surrounding surfaces the hob should be positioned as follows:

- At a minimum distance of 40 mm from the back panel
- So that a minimum distance of 20 mm is maintained between the installation cavity and the cabinet underneath.
- Kitchen cabinets adjacent to the appliance and taller than the top of the hob must be at least 600 mm from the edge of the hob.







Fixing

The appliance must be installed on a perfectly level supporting surface.

Any deformities caused by improper fixing could affect the features and operation of the hob.

The thickness of the supporting surface should be taken into account when choosing the length of the screws for the fixing hooks:

- 30 mm thick: 17.5 mm screws
- 40 mm thick: 7.5 mm screws

Fix the hob as follows:

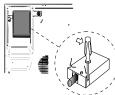
- 1. Use short flat-bottomed screws to fix the 4 alignment springs in the holes provided at the central point of each side of the hob.
- 2. Place the hob in the cavity, make sure it is in a central position and push down on the whole perimeter until the hob is stuck to the supporting surface.
- 3. For hobs with raised sides: After inserting the hob into its cavity, insert the 4 fixing hooks (each has its own pin) into the lower edges of the hob, using the long pointed screws to fix them in place, until the glass is stuck to the supporting surface.
- ! The screws for the alignment springs must remain accessible.
- In order to adhere to safety standards, the appliance must not come into contact with electrical parts once it has been installed.
- ! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool.

Electrical connection

I The electrical connection for the hob and for any built-in oven must be carried out separately, both for safety purposes and to make extracting the oven easier.

Terminal board

UNDERSIDE OF HOB



On the lower part of the appliance there is a connection box for the different types of electricity supply (the picture is only an indication and is not an exact representation of the purchased model).

Single-phase connection

The hob is equipped with a pre-connected electricity supply cable, which is designed for single-phase connection. Connect the wires in accordance with the instructions given in the following table and diagrams:

Voltage and mains frequency	Electrical cable	Wire connection		
220-240V 1+N ~ 50/60 Hz		: yellow/green; N: the two blue wires together L: brown and black together		

Other types of connection

If the mains supply corresponds with one of the following:

Voltage and mains frequency

- 400V 2+N ~ 50/60 Hz
- 220-240V 3 ~ 50/60 Hz
- 400V 2+2N ~ 50/60 Hz

Separate the wires and connect them in accordance with the instructions given in the following table and diagrams:

Voltage and mains frequency	Electrical cable	Wire connection		
400V - 2+N ~ 50/60 Hz 220-240V 3 ~ 50/60Hz		:: yellow/green; N: the two blue wires together L1: black L2: brown		
400V - 2+2N ~ 50/60 Hz	######################################	: yellow/green; N1: blue N2: blue L1: black L2: brown		

If the mains supply corresponds with one of the following:

Voltage and mains frequency

- 400V 3 N ~ 50/60 Hz proceed as follows:
- ! The cable provided is not suitable for the following types of installation.
- 1. Use a suitable supply cable, H05RR-F or higher, with the right dimensions (cable cross section: 25 mm).
- 2. To open the terminal board, use a screwdriver as a lever under the side tabs of the cover (see Terminal board picture).
- 3. Loosen the cable clamp screw and the terminal board screws in accordance with the type of

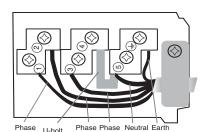
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connection required and position the connection supports as shown in the following table and diagrams.

4. Position the wires in accordance with the information given in the following table and diagrams and connect the appliance by tightening all the screws for the springs as much as possible.

Voltage and mains frequency	Electrical connections	Terminal board	
400V 3-N ~ 50/60 Hz	+ + + +	Three-phase 400	

5. Secure the power supply cable by fastening the cable clamp screw, then put the cover back on.



Three-phase 400

Connecting the electricity supply cable to the mains

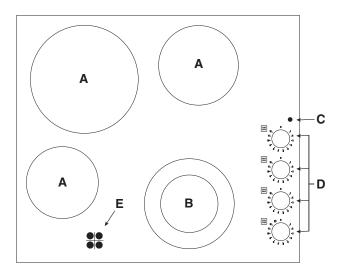
If the appliance is being connected directly to the electricity mains an omnipolar switch must be installed with a minimum opening of 3 mm between contacts.

! The installer must ensure that the correct electrical connection has been made and that it is fully compliant with safety regulations.

Before connecting the appliance to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated on the data plate located on the appliance itself.
- The voltage falls within the range of values indicated on the data plate.
- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it.
 Do not use extension cords or multiple sockets.
- ! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.
- ! The cable must not be bent or compressed.
- ! The cable must be checked regularly and replaced by authorised technicians only.
- ! The manufacturer declines any liability should these safety measures not be observed.

Description of the appliance



Switching on the glass ceramic hob

Traditional cooking zones

Traditional cooking zones (A) consist of circular heating elements. They turn red approximately ten seconds after they have been switched on.

Each cooking zone is fitted with a control knob (D) which allows you to select from 12 different temperature settings between a minimum of 1 and a maximum of 12.

Extendable cooking zones

The extendable radiant elements (B) are distinguished by the fact that they have a double heating zone. You can switch the smaller internal cooking zone on its own, or both the external and internal zones.

The control knob (D) allows you to choose between two power levels, which may both be adjusted between a minimum value of 1 and a maximum of 12:

- The lowest power level can be set by turning the knob clockwise from 1 to 12.
- Turn the knob completely round ((()), until you hear a slight click, to enable the maximum power level. This in turn can be adjusted to a value between 12 and 1 by turning the knob anticlockwise. To restore the minimum power level, turn the knob and set it back to position 0

For double cooking zones, the first part of the knob movement activates the smaller (internal) cooking zone. To activate both (internal and external), it is necessary to turn the knob completely ((())) and then select the desired power level between 12 and 1.

Recommended power levels for various types of cooking:

Set.	Radiant Burner				
0	Off				
1	To melt butter and chocolate.				
2	To book limite				
3	To heat liquids.				
4	For example and account				
5	For creams and sauces.				
6	For easking at the hailing point				
7	For cooking at the boiling point.				
8	For roasts.				
9	1 01 100515.				
10	For halling large pieces of most				
11	For boiling large pieces of meat.				
12	For frying.				
0	For utilising both cooking areas.				

Operation indicator light (C)

This is illuminated when a heating zone has been activated.

Residual heat indicator light (E)

This indicates that one or more cooking zones are at a temperature greater than 60°C, even after the cooking zones have been switched off. Some models have 4 residual heat indicator lights, one for each cooking zone.

Precautions and tips

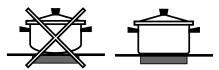
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! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

Practical advice on using the appliance

In addition, to obtain the best results from your hob:

• Use pans with a thick, flat base in order to fully utilise the cooking zone.



 Always use pans with a diameter which is large enough to cover the hotplate fully, in order to use all the available heat.



- Make sure that the base of the cookware is always clean and dry, in order to fully utilise and extend the life of both the cooking zones and the cookware.
- Avoid using the same cookware which has been used on gas burners: the heat concentration on gas burners may distort the base of the pan, causing it not to adhere correctly.

This appliance conforms to the following European Economic Community directives:

- 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments;
- -89/336/EEC dated 03/05/89 (Electromagnetic Compatibility) and subsequent amendments;
- 93/68/EEC dated 22/07/93 and subsequent amendments.

General safety

! Make sure that the air inlet behind the fan grille is never obstructed. The built-in hob should, in fact, be provided with suitable ventilation for the cooling of the electronic components used in the appliance.

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance when barefoot or with wet or damp hands and feet.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Do not use the hob as a worktop or chopping board.

- The glass ceramic hob is resistant to mechanical shocks, but it
 may crack (or even break) if hit with a sharp object such as a
 tool. If this happens, disconnect the appliance from the
 electricity mains immediately and contact a Service Centre.
- Ensure that power supply cables of other electrical appliances do not come into contact with the hot parts of the hob.
- Remember that the cooking zones remain relatively hot for at least thirty minutes after they have been switched off. An indicator light provides a warning when residual heat is present (see Start-up and use).
- Keep any object which could melt away from the hob, for example plastic and aluminium objects, or products with a high sugar content. Be especially careful when using plastic film and aluminium foil or packaging: if placed on surfaces which are still hot, they may cause serious damage to the hob.
- Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.
- Do not look at the halogen lamps in the cooking zones for long if they are present.



- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of reusing and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection.

For further information relating to the correct disposal of exhausted household appliances, owners may contact the public service provided or their local dealer.

Care and maintenance

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Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

Cleaning the appliance

- ! Do not use abrasive or corrosive detergents (for example, products in spray cans for cleaning barbecues and ovens), stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.
- ! Never use steam cleaners or pressure cleaners on the appliance.
- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen towel.
- If the hob is particularly dirty, rub it with a special glass ceramic cleaning product, then rinse well and dry thoroughly.
- To remove more stubborn dirt, use a suitable scraper. Remove spills as soon as possible, without waiting for the appliance to cool, to avoid residues forming crusty deposits. You can achieve excellent results by using a rust-proof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water.
- If any plastic or sugary substances are accidentally melted on the hob, remove them immediately with the scraper, while the surface is still hot.
- Once it is clean, the hob may be treated with a special protective maintenance product: the invisible film left by this product protects the surface from drips during cooking. This maintenance task should be carried out while the appliance is warm (not hot) or cold.
- Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes.

Stainless steel frame (only in models with outer frame)

Stainless steel can be marked by hard water which has been left on the surface for a long time, or by cleaning products containing phosphorus.

After cleaning, it is advisable to rinse the surface well and dry it thoroughly. If water is spilt on the surface, dry it quickly and thoroughly.

! Some hobs have an aluminium frame which is similar to stainless steel. Do not use any cleaning or degreasing products which are not suitable for use with aluminium.

Disassembling the hob

If it is necessary to disassemble the hob:

- 1. Loosen the screws fixing the alignment springs on each side.
- 2. Loosen the screws holding the fixing hooks in each corner.
- 3. Take the hob out of its installation cavity.
- ! Do not attempt to repair the appliance yourself. If the appliance breaks down, contact a Service Centre.

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Technical description of the models



This table provides a model-by-model list of the energy absorption values, type of heating elements and diameters of each cooking zone.

Key:

H = single hilightHD = double hilightA = single halogen

Hobs	CEM 645 D C CEM 645 D X		1	41 D C 41 D X	
Cooking zone	Power (W) Diameter (mm)		Power (W)	Diameter (mm)	
Back Left	A 2500	210	HD 2200/1000	210/140	
Back Right	H 1400 160		H 1400	160	
Front Left	H 1200 145 H 1200		H 1200	145	
Front Right	ront Right HD 1700/700 180/120		H 1800	180	
Total power	6	800	6600		

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Guarantee

12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

The guarantee is subject to the following conditions:

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is only used on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory. These include but are not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THE GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.

5 Year Parts Guarantee

Hotpoint also offers you a FREE 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **08448 24 24 24 (ROI 01 230 0800)**

Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on **08448 226 226 (ROI 01 230 0233)**

Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership.

Simply call our Hotpoint Service Hotline on **08448 224 224 (ROI 0818 313 413)** for telephone

assistance, or, where necessary, to arrange for an engineer to call.





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After Sales Service

No one is better placed to care for your Hotpoint appliance during the course of its working life than us - the manufacturer.

Essential Contact Information

Hotpoint Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1100 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08448 224 224 Republic of Ireland: 0818 313 413 www.hotpoint.co.uk

Please note:	Our	advisors	will r	eauire	the 1	follov	vina	inforn	nation

Model number	
Serial number	

Parts & Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

UK: 08448 225 225 Republic of Ireland: 0818 313 413 www.hotpointservice.co.uk

Appliance Registration

We want to give you additional benefits of Hotpoint ownership. To activate your FREE 5 year parts guarantee you must register your appliance with us.

UK 08448 24 24 24 Republic of Ireland: 01 230 0800 www.hotpointservice.co.uk

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

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