

■ **CAPLE** ■

## **Electric Hob**

Models: **C 611 E/W**

**C 611 E/GRN**

**CE**

# **Instruction Manual**

Thank you for buying your new CAPLE Electric Hob. To ensure that you get the best results from your new CAPLE Electric Hob, we strongly suggest that you read this instruction manual thoroughly before use. This manual contains installation advice, usage instructions and a cleaning guide, as well as other important facts about your CAPLE Electric Hob. If treated with care, your CAPLE Electric Hob should give you years of trouble-free cooking.

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The **CE** marking confirms that the appliance conforms to the following EU directives:

- safety requirements of EEC Directive "Low voltage" 73/23;
- protection requirements of EEC Directive "EMC" 89/336;
- requirements of EEC Directive 93/68.

For Spare Parts, Technical Advice  
or Product Service call the  
**CAPLE HELPLINE on 0870 241 1142**

(Answerphone outside office hours)

# Installation Requirements

**WARNING!**  
**ELECTRICITY CAN BE**  
**EXTREMELY DANGEROUS.**  
**THIS APPLIANCE MUST BE**  
**EARTHED.**


## Electrical Installation

Your hob must be installed by a qualified electrician using 6 mm<sup>2</sup> cable in line with all electrical and installation requirements published by the Institute of Electrical Engineers.

A double pole isolating switch must be provided no further than 2 metres from the appliance to the electrical supply.

All supply current and earth conductors must be able to withstand an ambient temperature of 75°C.

As the colours of the wires in the mains lead for the appliance, may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

- 1) The wire which is coloured green and yellow must be connected to the terminal marked **E** (Earth)  or coloured Green.

- 2) The wire which is coloured blue must be connected to the terminal marked **N** (Neutral), or coloured Black.
- 3) The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured Red.

This appliance is intended to be permanently connected fixed wiring.

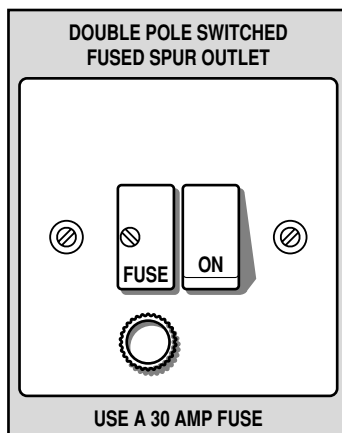


Fig. 1

## Technical details

### ELECTRIC HOB

Total absorbed power	6000 W
Rapid plate 180 mm	2000 W
Rapid plate 145 mm	1500 W
Normal plate 180 mm	1500 W
Normal plate 145 mm	1000 W
Voltage	230 V - Single phase

# Installation

Take care not to lose or mishandle any parts when unpacking the appliance.

## Positioning the appliance

The hob must be installed a minimum of 50 mm from the back wall and 150 mm from any vertical surface either side of the hob.

- Adjacent units must be a minimum of 366 mm above the worksurface.
- If you are installing a cooker hood above the hob there must be a minimum height of 650 mm between the appliance.
- If a cooker hood is not installed, there must be a minimum height of 900 mm between cabinets above the hob.

**This hob must not be installed above refrigeration products.**

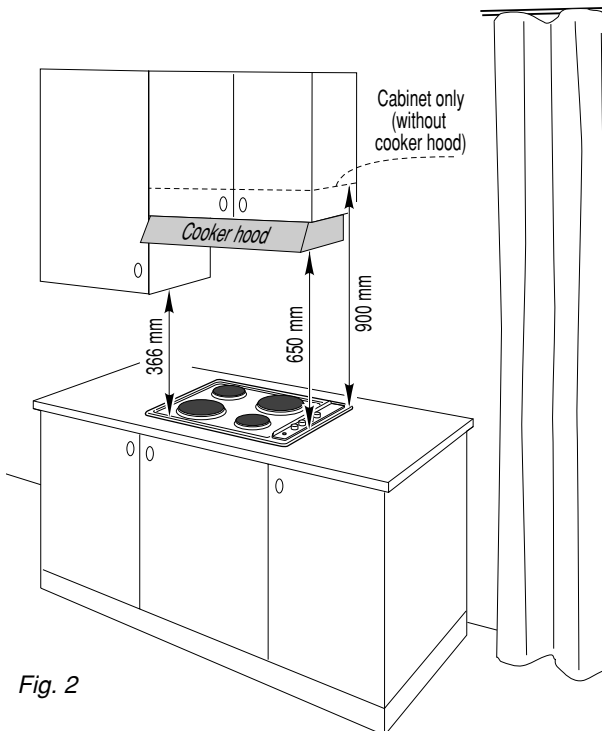


Fig. 2

## Cleaning your hob

Your unit has an enamelled finish, so you should use a non-abrasive cleaner, as an abrasive one will scratch the surface and could erase the control markings.

Deposits of fat on the electric hotplates can be removed by turning on the hob for a few seconds. The fat will dry out, and can be brushed off when the plate is cool. If staining remains, special cleaners for electric plates can be purchased to return the plate to its original colour e. g. Collo.

Electric hotplates are made of cast iron and though durable, will rust if moisture is left on them regularly. Do not place wet lids from other pans onto an unused hotplate. from time to time, apply a thin coat of special hob cleaner such as Collo (available from CAPLE Service).

Remember to let your hob cool down before you clean it.

# Installation

1. The hob requires a space in the kitchen work surface as shown in fig 3.

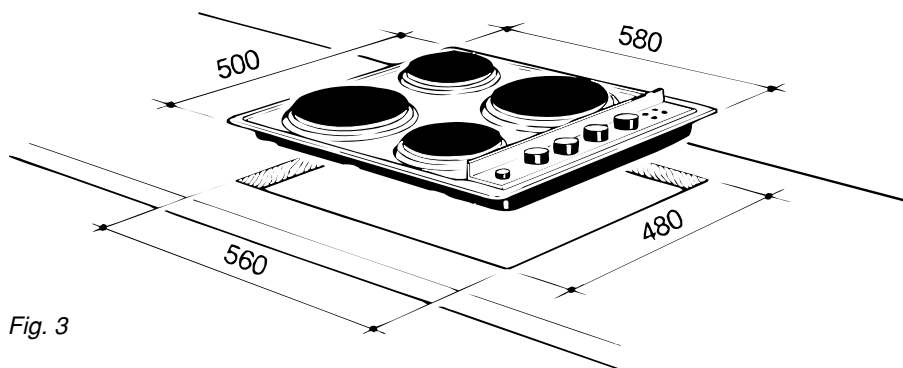


Fig. 3

**NOTE:** A partition between the base of the hob and the cupboard below should be fitted 100 mm below the worktop if the cupboard is to be used for storage.

Never place perishable foods in the cupboard below the hob.

2. Apply the adhesive seal around the edge of the hob, making sure that the ends do not overlap or leave a space (fig. 4).
3. Attach the hob to the worktop using the brackets supplied as indicated in figure 5.
4. Tighten carefully.

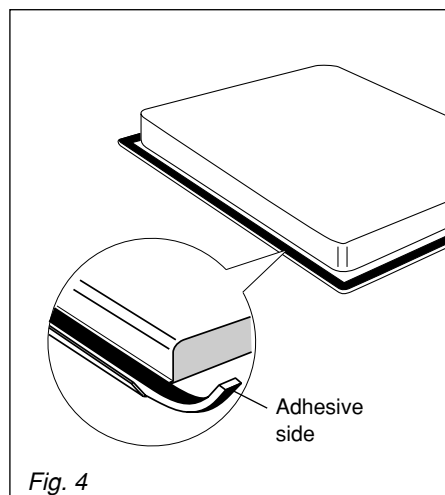


Fig. 4

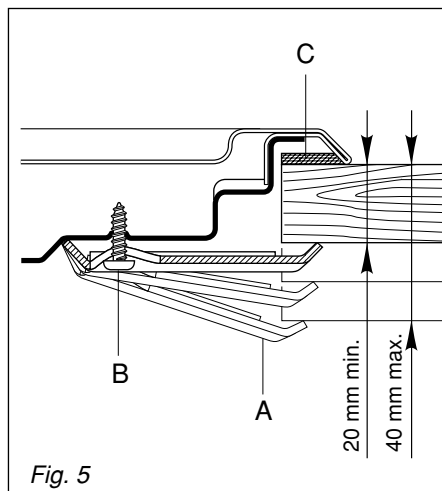


Fig. 5

# How to use your electric hob

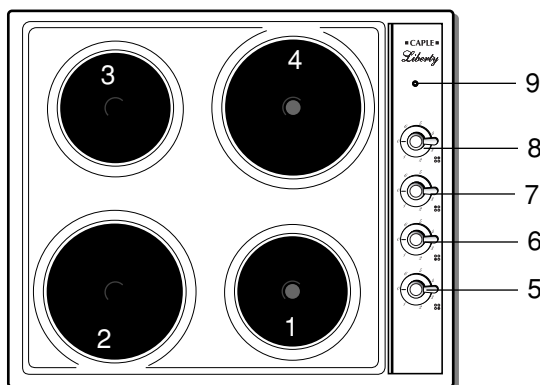


Fig. 6

## ELECTRIC PLATES

1. Rapid plate Ø 145 mm
2. Normal plate Ø 180 mm
3. Normal plate Ø 145 mm
4. Rapid plate Ø 180 mm

## CONTROL PANEL

5. Plate 1 control knob
6. Plate 2 control knob
7. Plate 3 control knob
8. Plate 4 control knob
9. Indicator lamp

**Important:** Before using the hob for the first time, it is necessary to burn off the appliance to dry off the plates and remove any protective coatings that may still be on the plates. To do this, boil a saucepan of water on each plate for about 10 minutes. There may be a strong odour and a light smoke visible during this process. This will cease when the process is complete.

1. Make sure that all the controls are turned to zero.
2. Switch on the electricity.
3. Turn the knob for the ring you require. The element will become hotter as you select a higher number. A little practice will help you to estimate the setting required for different purposes.
4. Always use a flat bottomed saucepan which has a base as similar to the diameter of the hotplate as possible. Ensure that the bottom of the pan you are using is dry (fig. 7).
5. Never switch the hotplate on without any saucepans on top. This will cause heat to travel along the spillage tray causing the control panel to heat up and may also cause subsequent damage to adjacent worktops.

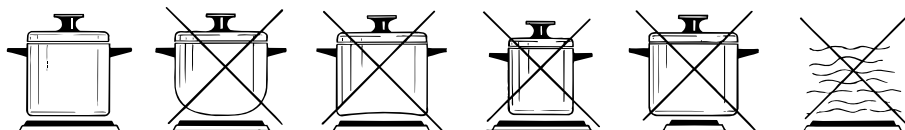


Fig. 7

# Cooking Hints

Be careful not to place any wet or steamed up lids on an unused hotplate, as this will lead to rust.

Pans should have a thick flat base to be effective. Check the base of the pan with a ruler. It should be either the same size or slightly larger than the hotplate.

The plates with a red dot in the middle heat up 30% faster than those without.

Do not use decorative covers over the hotplates as these hold condensation and could be dangerous if the hob was accidentally turned on.

Using pans with tight fitting lids when cooking reduces cooking time and saves energy.

Turn the heat off a short time before you finish cooking and the residual heat from the hotplate will finish the cooking for you.

Never have handles overhanging the worktop - they can easily be caught and overbalance; similarly, never have the handles overlapping other hotplates that are in use.

It is always worthwhile buying good saucepans (many now have a 25 year guarantee) for the best results from your hob.

The table below shows recommended heat settings for cooking different types of food with your electric hob:

HEAT POSITION	DESCRIPTION	RECOMMENDED COOKING
1	Very Gentle	To keep food warm
2	Gentle	Stews, cream sauce
3	Slow	Frozen food, boiling water
4	Medium	Boiling potatoes, soup, vegetables, fish
5	High	Large stews, omelettes
6	Fast	Steaks, escalops, frying

**Never cook the food directly on the electric hotplates, but in special pans or containers.**

## Troubleshooting

If you acquire a problem with your hob, check the following points before calling an engineer.

1. The power is switched on.
2. The controls are switched on.
3. Both the fuse and the mains fuse are intact.

Should you still require an engineer then call the **CAPLE Helpline on 0870 241 1142.**

## CAPLE "Built-in" Service

Should you require service at any time, please contact the **Caple Helpline on 0870 241 1142.**

**Caple** have a nationwide service network of engineers who will respond quickly to your call.

Always replace spare parts with genuine **Caple** spares. These are available from authorised **Caple Service Centres** or by mail order from our **National Service Stores, simply telephone 0870 241 1142.**

When ordering parts always quote the model number and serial number of your appliance.

### YOUR GUARANTEE

CAPLE guarantees all parts of this product for one year from the date of purchase. During that time, should it become necessary CAPLE engineers will replace or repair all defective parts free of charge, except for parts subject to fair wear and tear, such as lightbulbs.

Parts and the engineers labour costs are chargeable after the first 12 months.

To qualify for benefits under the guarantee, you must be able to provide proof of date of purchase and the appliance must have been supplied, installed and used for domestic purposes only in accordance with CAPLE instructions.

Consequential losses and accidental damage to the product are not covered by the guarantee.

This guarantee does not affect your statutory or common law rights.

CAPLE cannot be responsible for the results of using this appliance for any other purposes other than those described in these instructions.