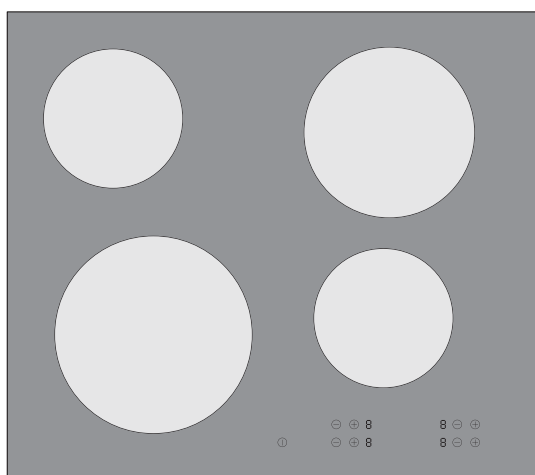


JLBICH605

Ceramic glass hob

Instruction manual



John Lewis



Important safety information

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings.

These warnings have been provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance. If you are unsure of the meanings of these warnings contact the John Lewis branch from which you purchased the appliance.

Installation

- This hob must be installed by qualified and competent personnel to the relevant National Standards.
- Refer to Installation Information in chapter “Installation”.
- Remove all packaging, both inside and outside the hob, before using the hob.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted. Repairs to the appliance must only be carried out by trained registered service engineers.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.
- Built-in appliances may only be used after they have been built in to suitable built-in units and work surfaces that meet the relevant National Standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the

electrical supply to prevent the possibility of an electric shock.

Child safety

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Keep all packaging away from children.

Use

- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- Do not leave the appliance unattended during operation.
- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Remove stickers and film from the glass ceramic.

- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fat and oil can ignite quickly. Warning! Fire hazard!
- Switch the cooking zones off after each use.
- The ceramic glass can be damaged by objects falling onto it.
- The edge of the ceramic glass can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the ceramic glass if pushed across the surface.
- Objects that melt and things that boil over can burn onto the ceramic glass and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.

Maintenance and cleaning


- Only clean this hob in accordance with the instructions.
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.
- Always allow the hob to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

Service

- This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.



Environmental information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.
- The symbol  on the product or on its packaging indicates that this product should not be treated as normal household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

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Guide to use the instruction manual

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



Safety instructions



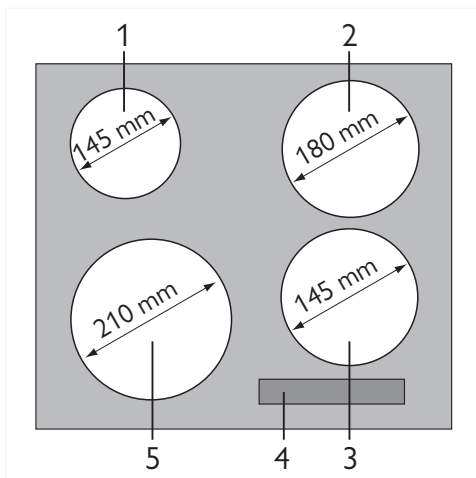
Hints and tips



Environmental information

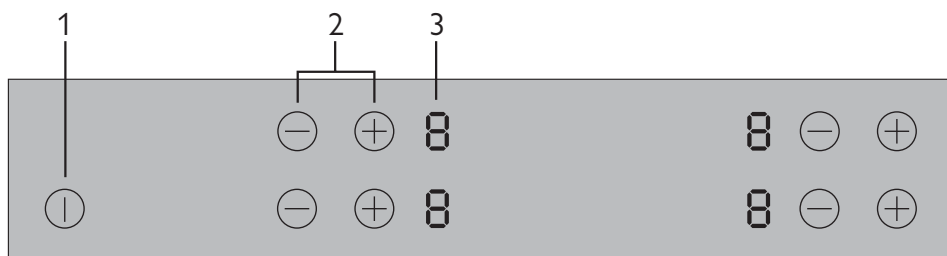
Description of the appliance

Cooking surface layout



1. Single cooking zone 1200W
2. Single cooking zone 1800W
3. Single cooking zone 1200W
4. Control panel
5. Single cooking zone 2300W

The control panel












1. On/Off
2. Cooking zones and heat setting selection
3. Display

Touch control sensor fields

The appliance is operated using the Touch Control sensor fields. Functions are controlled by touching sensor fields and


confirmed by displays. Touch the sensor fields from above, without covering other sensor fields.

Sensor fields		Function
	On/Off	Switches the appliance on and off
	Increases settings	Increases the heat setting
	Reduces settings	Reduces the heat setting

Display	Description	
		The cooking zone is switched off
	Heat settings	A heat setting is set
	Fault	Malfunction has occurred
	Residual heat	The cooking zone is still hot
	Child safety device	Lock/child safety device is set
	Automatic switch off	Switch is active

Residual heat indicator








Warning! Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator .



Residual heat can be used for melting and keeping food warm.










Switching the appliance on and off

	Control panel	Display
Switch on	Touch  for 2 seconds	 / 
Switch off	Touch  for 1 second	 / none



After switching on, within approx. 10 seconds a heat setting or a function must be set, otherwise the appliance automatically switches itself off.

Selecting the heat setting

	Control panel	Indicator
To increase	Touch 	 to 
To decrease	Touch 	 to 
To switch off	Touch  and  at the same time	






Using the child safety device

The child safety device prevents unintentional use of the appliance.








The child safety device can only be activated immediately after the appliance has been switched on.

Switching on the child safety device

Step	Control panel	Display/Signal
1.	 Switch on the appliance. (Do not set a heat setting.)	
2.	Touch  of both the cooking zones at the front simultaneously for 4 seconds.	
3.	 Switch the appliance off.	
The child safety device is switched on.		

Switching off the child safety device

Step	Control panel	Display/Signal
1.	 Switch on the appliance. (Do not set a heat setting.)	
2.	Touch  of both the cooking zones at the front simultaneously for 4 seconds.	
3.	 Switch the appliance off.	
The child safety device is switched off.		



The child safety device can only be switched on and off, if no heat setting is set.

Overriding the child safety device

The child safety device can be switched off in this way for a single cooking session; it remains activated afterwards.

Step	Control panel	Display/Signal
1.	① Switch the appliance on	L
2.	Touch ⊖ of both the cooking zones at the front simultaneously for 4 seconds.	⊖

Until the appliance is next switched off, it can be used as normal. After switching off the appliance, the child safety device is active again.

i After overriding the child safety device, a heat setting or a function must be set within approx. 10 seconds, otherwise the appliance automatically switches itself off.

Automatic switch off

Cooking surface

- If after switching on the cooking surface, a heat setting is not set for a cooking zone within approx. 10 seconds, the cooking surface automatically switches itself off.
- If one or more sensor fields are covered by objects (a pan, cloths, etc.) for longer than approx. 10 seconds, a signal sounds and the cooking surface switches off automatically.

- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Cooking zones

- If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically. ⊖ is displayed. Before being used again, the cooking zone must be set to ⊖.

Heat setting	Switches off after
① - ②	6 hours
③ - ④	5 hours
⑤	4 hours
⑥ - ⑨	1.5 hours

When the hob is first installed

! **Warning!** Remove all packaging, both inside and outside the hob including the advertising labels and any protective film, before using the hob.

i When a cooking zone is switched on, it may hum briefly. This is a characteristic of all ceramic glass cooking zones and does not impair either the function or the life of the appliance.

Hints and tips on cooking and frying



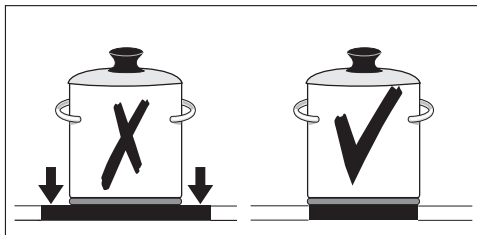
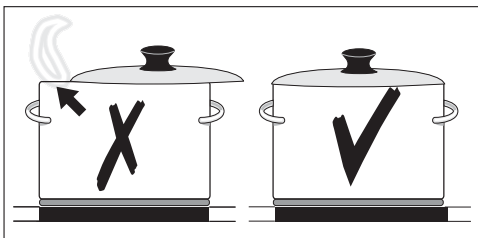
Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

Cookware

- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolorations on the glass ceramic surface which are difficult or impossible to remove.

Energy saving



Always place cookware on the cooking zone before it is switched on.



If possible, always place lids on the pans.



Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.



Bottom of pans and cooking zones should be the same size.

Cooking table



This table is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Heat setting	Cooking processes	Suitable for	Cooking time	Notes
0		Residual heat setting, Off position		
1	Keep food warm	Keeping cooked foods warm	as required	Cover
1-2	Melting	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins	Cook with a lid on
2-3	Simmering	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	Steaming Braising	Steaming vegetables, fish Braising meat	20-45 mins	With vegetables add only a little liquid (a few tablespoons)
4-5	Boiling	Steaming potatoes	20-60 mins	Use only a little liquid, e. g.: max. ¼ ltr. water for 750 g of potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 ltrs. liquid plus ingredients
6-7	Gentle frying	Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through cooking
7-8	Heavy frying	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	Boiling Searing Deep frying	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

Cleaning the hob



Warning! Risk of burns from residual heat.



Warning! Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.



Warning! Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

2. Rub the appliance dry using a clean cloth.

Removing deposits

1. Place a scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.

Type of dirt	Remove		
	immediately	when the appliance has cooled down	using
sugar, food containing sugar	yes	---	a scraper *
plastics, tin foil	yes	---	a scraper *
limescale and water rings	---	yes	cleaner for glass ceramic or stainless steel *
fat splashes	---	yes	cleaner for glass ceramic or stainless steel *
shiny metallic discoloration	---	yes	cleaner for glass ceramic or stainless steel *

* Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist shops







Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.



Remove stubborn residues with a cleaner for glass ceramic or stainless steel.

Something is not working

Problem	Possible cause	Remedy
The cooking zones will not switch on or are not functioning.	More than 10 seconds have passed since the appliance was switched on	Switch the appliance on again.
	The child safety device is switched on 	Deactivate the child safety device (See the section “Child safety device”)
	Several sensor fields were touched at the same time	Only touch one sensor field
	Automatic switch off has been triggered	Remove any objects (pan, cloths, etc.) that are lying on the control panel. Switch the appliance on again
Acoustic signal sounds when appliance is switched off	The control panel is wholly or partly covered by objects.	Remove objects.
The residual heat indicator is not displaying anything	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call the Customer Service Department.
Acoustic signal sounds and appliance switches itself on and then off again; after 5 seconds another acoustic signal sounds	The On/Off sensor field has been covered up, e.g. by a cloth	Do not place any objects on the control panel
 is lit	Overheating protection for the cooking zone has been triggered	Switch off the cooking zone. Switch the cooking zone on again
	Automatic switch off has been triggered	Switch off the cooking zone. Switch the cooking zone on again
 and number are displayed	Electronics fault	Disconnect the appliance from the electrical supply for a few minutes (Take the fuse out of the house’s wiring system) If after switching on again,  is displayed again, call the customer service department

If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.



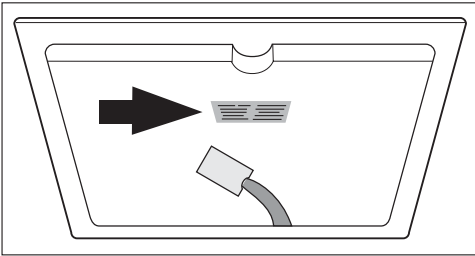
Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

Repairs - after sales service

If your hob is not performing satisfactorily; consult the fault finding guide within this instruction book (Something not working). In the event of a fault occurring which you cannot resolve yourself from advice given within this instruction manual your first step is to contact our extended warranty administrators on **0870 0107887** who will give you details for your local Service Force.



When contacting Service Force, please quote the model (Mod.) and serial number (S.N.), both of which are shown on the rating plate located underneath the hob.

So that you always have these numbers at hand, we recommend you to make a note of them here:

Mod.:

PNC:

S.N.:

Your hob is covered by a 3 year parts and labour guarantee (see separate details given at point of sale). Please retain your purchase receipt safely for the service engineer to verify the purchase details.

Spare parts

This product should be serviced by any authorised service engineer; and only genuine spare parts should be used. Under no circumstances should you attempt to repair the hob yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact our extended warranty administrators on **0870 0107887** who will give you details for your Service Force repair agent. Always insist on genuine spare parts.

Rating plate

Modell JLBICH605		Prod.Nr. 949 593 031	
Typ PEE2019	230 V	50 Hz	
Made in Germany	Ser.Nr.	6,5 kW	
John Lewis			

Installation

Technical data

Appliance dimensions

Width	590 mm
Depth	520 mm
Height	47 mm

Worktop cut-out dimensions

Width	560 mm
Depth	490 mm

Cooking rings

Position	Diameter	Power
Front left	210 mm	2300W
Rear left	145 mm	1200W
Rear right	180 mm	1800W
Front right	145 mm	1200W

Connection voltage 230 V ~ 50Hz

Maximum connected load power 6,5 kW



This appliance complies with the following: **E.E.C. Directives:**

- **73/23 - 90/683** (Low Voltage Directive);

- **93/68** (General Directives);
- **89/336** (Electromagnetical Compatibility Directive) and subsequent modifications

Electrical connection



Warning! This hob must be earthed.

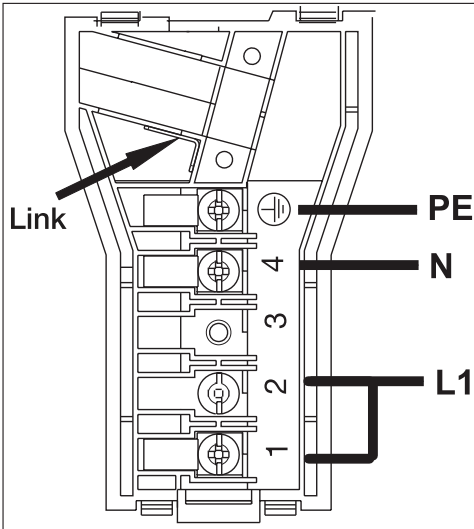
Electrical requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local Electricity Board regulations. For your own safety this should be undertaken by a qualified electrician, e.g. your local Electricity Board, or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

Electrical connection

The hob is designed to be connected to 230 V (50 Hz) electricity supply. Before connecting to the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate underneath the hob.

For UK only



It is necessary that you install a double pole switch between the hob and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.



Warning! The switch must not break the yellow and green earth cable at any point. It is necessary that the yellow / green earth wire is about 2 cm longer than the live and neutral ones.

Important! After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 60°C above the ambient temperature.

Before the hob is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.

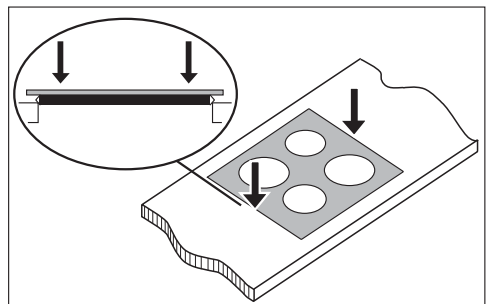
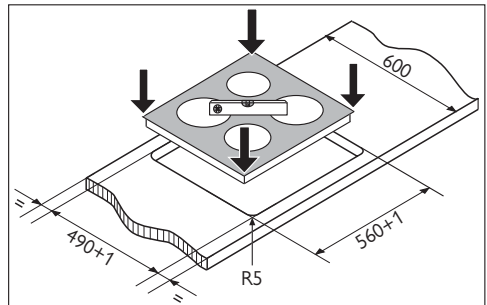
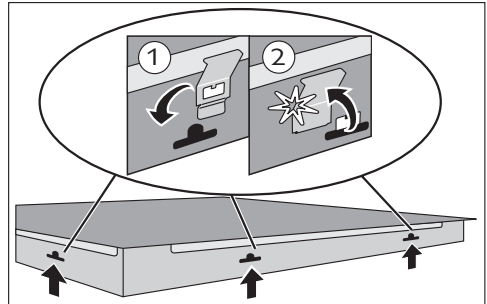
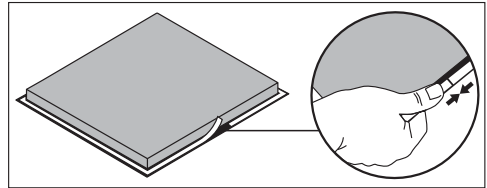
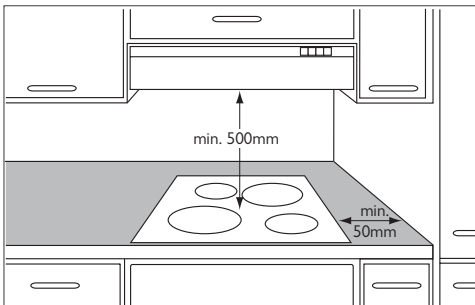
Building in

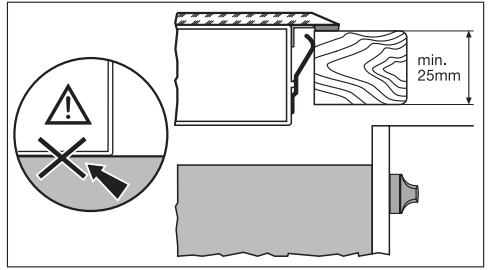
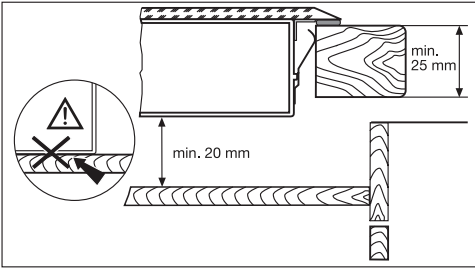


Warning! The hob must be installed according to the instructions supplied by qualified and competent personnel to the relevant National Standards.

Building in

- The dimensions of the cut-out section and recess required must be as shown in the relevant diagrams.
- Proper arrangements must be made of a continuous supply of air to the hob to prevent overheating.
- Clean the worktop in the area of the cutout section.
- Stick the one-sided self-adhesive sealing tape supplied all the way round the lower edge of the cooking surface along the outer edge of the glass ceramic panel. Do not stretch it. The cut ends should lie in the middle of one side. When you have cut it to length (add a few mm), press the two ends flush up against one another.
- A protective floor must be installed under the appliance.





John Lewis Partnership

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