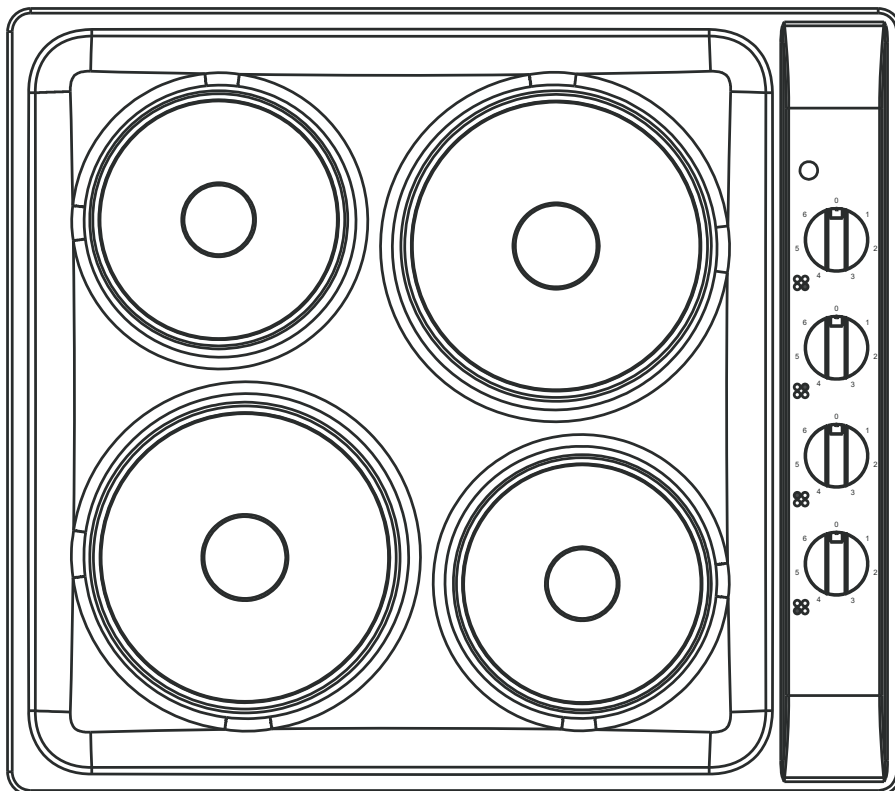




# Instruction manual for 4 plate electric hob

model code: C603E



## Safety instructions

This manual explains the proper installation and use of your appliance, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference. In case of failure, only the Authorised Technical Service may repair this hob. Otherwise the guarantee will be null and void.

### Warning

#### General safety

- The appliance may only be installed and connected by trained, registered service engineers.
- Built-in appliances may only be used after they have been built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage, the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered service engineers.
- The technical and identification data for the hob figure on the reference plate fixed to the appliance.
- This reference plate must be consulted before making the electrical connections.
- The electrical connections must be made by specialist aware to the legal and regulatory requirements in each country.
- If the cable is damaged in any way it must be replaced by the manufacturer or after sale service or by authorized technical staff, to avoid hazard.

#### Correct use

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminum) on or near the appliance.

- Do not heat an empty pan on the appliance.

#### Children's safety

- The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.

#### Safety during use

- 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 fats and oils can ignite very quickly. Warning! Fire hazard!
- Switch the cooking zones off after each use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from heating cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.



## Safety instructions

### Safety when cleaning

- 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.

### How to avoid damage to the appliance

- Objects that melt and things that boil over should be removed straightaway.

- Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware, do not allow saucepans or frying pans to boil dry.
- The ventilation gap of 5mm between the worktop and front of the unit underneath it must not be covered.

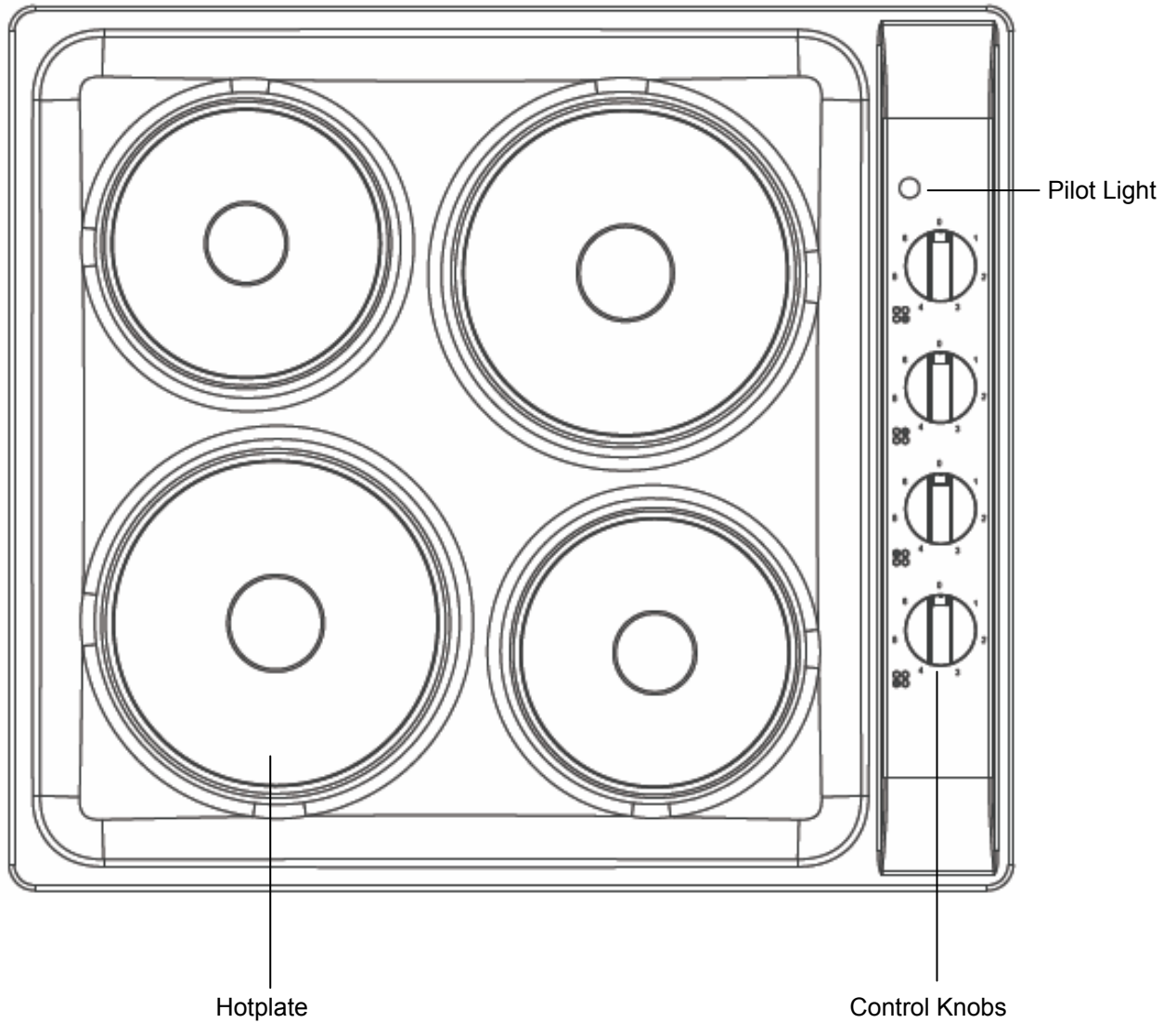


### Disposing of the device

When disposing of the device, do not bring it to regular municipal waste containers. Instead, bring it to electrical and electronic waste recycling and reuse center. A relevant label has been put on the device, its instructions manual, or the package. The device has been manufactured of recyclable material. By bringing old device to recycling collection center, you show that you care about nature.

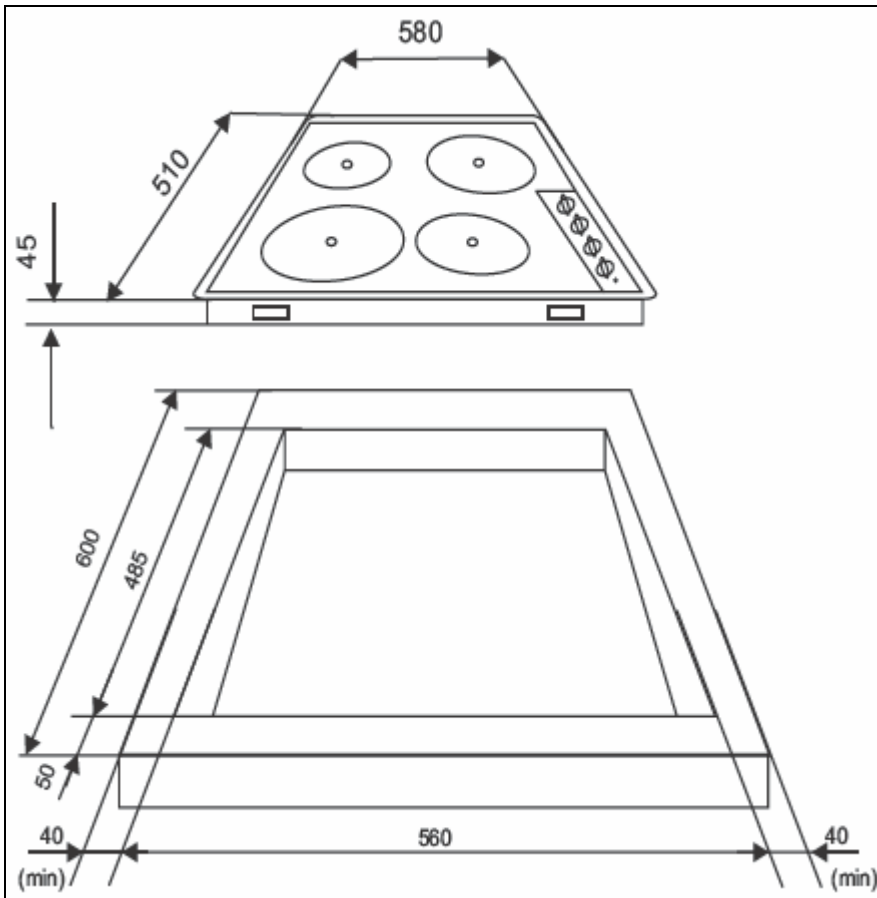
Ask your local environmental care authority for information on location of such facilities.

## Features Of Your Product



Technical Data				Accessories	
Model	Product Dimensions (h x w x d) mm	Electrical Connection	Max. Power Rating	Description	QTY
C603E	45x580x510	220-240V/50Hz	5500 W	User Manual	1
Heating Elements	Left-upper(standard)	1000 W	Ø 155mm	 ST4.2x22	4
	Right-lower(standard)	1000 W	Ø 155mm		4
	Right-upper(standard)	1500 W	Ø 188mm		
	Left-lower(rapid)	2000 W	Ø 188mm	Installation bracket	

## Installing The Appliance



**IMPORTANT:** The benchtop and surrounding cabinet(s) must be able to withstand a minimum temperature rise of 100°C above the ambient temperature of the room it is located in, during period of use.

This appliance is to be built into a kitchen unit (depending on size) or 600mm worktop, providing the following minimum distances are allowed:

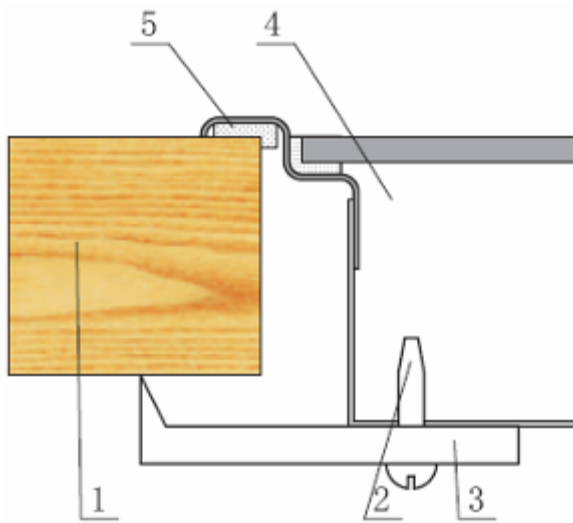
- 600mm (minimum) between the hob surface and the underside of any horizontal surface above it.
- 50mm clearance around the appliance and between the appliance surface and any combustible materials.

**CAUTION:** The surface temperature of the top and bottom of the appliance exceeds 95°C. To avoid a hazard, access to the bottom of the appliance from underneath the benchtop must be restricted

**IMPORTANT:** There must be a gap of at least 35mm between the bottom of the appliance in situ and any surface directly below it.

Cut a hole in the benchtop that corresponds with the dimension shown on above drawings and carefully turn the cooktop upside down and place it on a cushioned mat and apply the sealing strip provided around the edge of the appliance. The protective covering must be removed from both sides. Do not leave a gap in the sealing agent or overlap the thickness.

**IMPORTANT:** Do not use a silicon sealant to seal the appliance against the benchtop. This will make it difficult to remove the cooktop from the benchtop in future, particularly if it needs to be serviced.



1. Benchtop
2. Screw
3. Bracket
4. Cooktop
5. Sealing

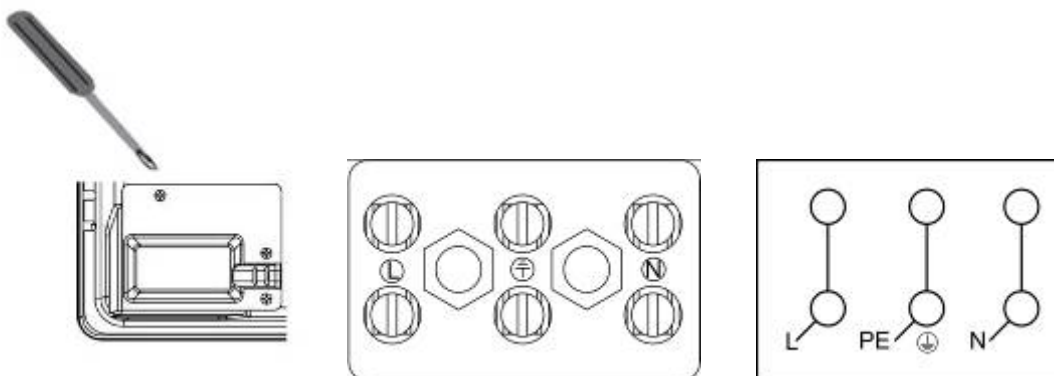
**IMPORTANT:**

- Using a standard screwdriver, tighten the tension clamps evenly starting at the centre and moving diagonally, until the cooktop rim is tight on the worktop.
- Do not over fasten screws to avoid thread stripped.
- Do not use an electric or pneumatic screw driver without an adjustable safety clutch.

**Electrical Connection**

- This appliance must be installed by a qualified electrician or service agent.
- There is no cord & plug supplied with this appliance as it is to be hardwired in.
- It is not connected via a mains socket, it is hardwired in.
- If the mains supply where the appliance is to be installed is different from 220...240V~ make the connection as shown in the enclosed diagrams. (The cable must be able to withstand temperatures of 120°C). Before doing this disconnect the mains supply. A good earth connection necessary and a switch for disconnecting all the phases must be placed accessibly, with a minimum distance of 3 mm between contacts.

Open terminal board cover at rear panel of appliance and connect as per below diagram for 220V – 240V earthed single phase. Close the cover after complete electrical connection.



## Start Using Your Appliance

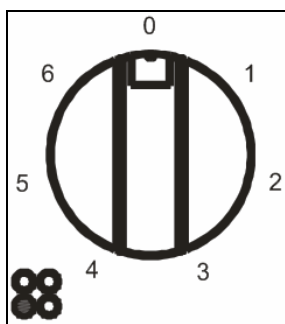
Before first use, switch on one hotplate at a time for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.

### Control Knobs

All operations are performed by means of the 4 control knobs that are located on the right hand side of the cooktop.

The control knobs can be turned either clockwise or anti-clockwise to select a heating level. The numbers around the outside of each control knob indicates the power level that you have set the hotplate to.

A marking to the bottom of each control knob, indicates which hotplate it controls.



Turn the control knob of the hotplate that you wish to cook on, clockwise or anti-clockwise until it reaches the power level that you desire.

Each hotplate can be adjusted between 1 and 6. 1 being the lowest temperature setting and 6 being the highest temperature setting.

When you have finished cooking, make sure that you turn the control knob anti-clockwise to the 0 position.

### Cooktop Guidelines

The first few times the cooktop is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.

The hotplates are fitted with cooking areas of different diameter and power. The positions where the heat will radiate from are clearly marked on the cooktop. The saucepans must be positioned exactly on these hotplates for efficient heating to occur. Pans should have the same diameter as the hotplate that they are being used on.



You should not use saucepans with rough bottoms, as this can scratch the solid plates.

Before use, make sure that the bottoms of the saucepans are clean and dry.

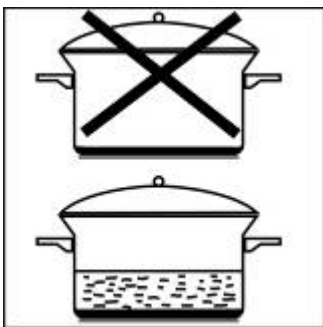
Cover pans with a lid to permit cooking at a lower heat.

Food or liquid that has a high sugar content may damage the cooktop if it comes into contact with the hotplates. Any spillages should be wiped up immediately, however, this may not prevent the hotplates from becoming damaged.

Large pots **MUST NOT** be placed over two or more hotplates as damage will more than likely occur.

Do not leave pans unattended on a hotplate.

Never heat an empty pan.



Switch off the heating element before removing the pan. Once switched off, the hotplates will remain warm for a while.

Avoid using oversized pans that may radiate excessive heat and cause damage to surrounding surfaces.

**WARNING: Do not use the hotplate if the surface becomes broken or cracked.**

## Maintenance

### Caution:

Before maintenance or cleaning is carried out, the range hood should be disconnected from the main power supply. Ensure that the range hood is switched off at the wall socket and the plug removed.

### Cleaning Your Cooktop

- Allow the cooktop to cool before cleaning.
- The hotplates should be cleaned after every use to avoid build up of food.
- If a major spillage occurs, wipe clean as soon as possible with a damp cloth.
- Do not immerse in water.
- DO NOT use spray on or other cleaners as they may cause electrical damage. DO NOT use sharp utensils to clean.
- Abrasive cleaners or sharp objects will damage the cooktop surface. You should clean it using water and a little washing up liquid.
- Although it is easier to clean some deposits whilst the hotplates are still warm, you should take care not to burn yourself.

### After Each Use

- Wipe the appliance over with a damp cloth and a little washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.

### Stainless Steel Surface

The stainless steel surface should be cleaned with only a damp cloth or with a purpose made product or a few drops of olive oil on a damp cloth.

### Hotplates

- Weekly cleaning of frequently used hotplates is recommended to maintain their surface finish.
- Use a small amount of concentrated household detergent and a nylon scourer to remove all baked on grime. Wipe off with a damp cloth and dry with about 10 seconds of high temperature heat.
- Apply a hotplate protector to the cleaned hotplates such as Solid Hotplate Protector or lightly oil with olive oil while plate is still warm.
- The chrome element rings around the hotplates will change colour over time due to the effect of the heat on the metal. The colour changes are dependent on the temperature levels and is common to all electric cooktops.

Caple  
Fourth Way  
Avonmouth  
Bristol  
BS11 8DW

[www.caple.co.uk](http://www.caple.co.uk)

t: 0117 938 1900

e: [sales@caple.co.uk](mailto:sales@caple.co.uk)

