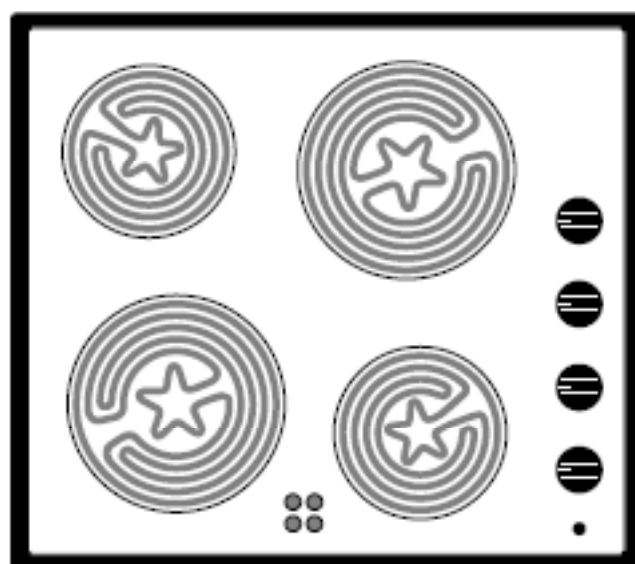




# C801C/W

Caple Ceramic Hob White



## INSTRUCTION MANUAL

Thank you for buying your new CAPLE Ceramic Hob. To ensure that you get the best results from your new CAPLE Ceramic 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 Ceramic Hob. If treated with care, your CAPLE Ceramic Hob should give you years of trouble-free cooking.

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**For Spare Parts, Technical Advice  
or Product Service call the  
CAPLE HELPLINE on 01245 322770**

(Answerphone outside office hours)

# Fitting Your Hob

- Minimum distance of hob to back wall 50 mm.
- Minimum distance of hob from only vertical surface either side of the hob 150 mm.
- Minimum height of adjacent units either side of the hood must be a minimum of 366 mm above the work surface.

- Minimum height of a cabinet directly above hob if not fitting a hood 900 mm.
  - Minimum of 650 mm from the hob to a cooker hood.
- Do not fit above refrigeration products.

This appliance has type “Y” overheating surrounding surfaces protection.

# Technical Information

## Mod. C 801 C/W, C 801 C/B:

|                             |        |
|-----------------------------|--------|
| Total absorbed power        | 6.0 kW |
| Quickstart Plate 145 mm x 2 | 1.2 kW |
| Quickstart Plate 180 mm     | 1.7 kW |
| Quickstart Plate 195 mm     | 1.9 kW |
| Voltage                     | 230 V  |

## Mod. C 901 H/W, C 901 H/B:

|                      |        |
|----------------------|--------|
| Total absorbed power | 6.2 kW |
| Halogen Plate 145 mm | 1.2 kW |
| Halogen Plate 180 mm | 1.8 kW |
| Radiant Plate 145 mm | 1.2 kW |
| Radiant Plate 195 mm | 2.0 kW |
| Voltage              | 230 V  |

# How to Install Your Hob

1. The hob requires a space in the kitchen work surface as shown in the diagram (Fig. 1) below:

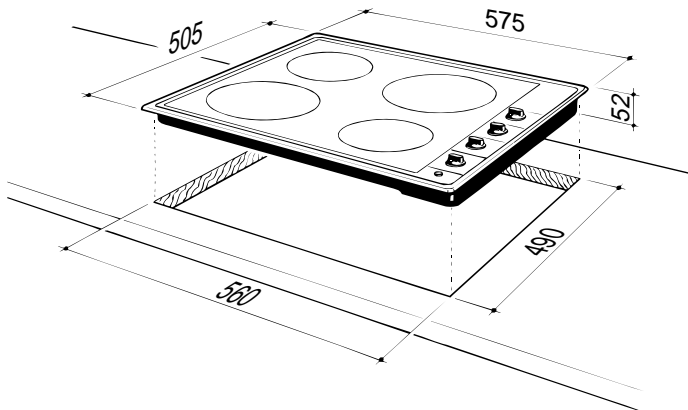
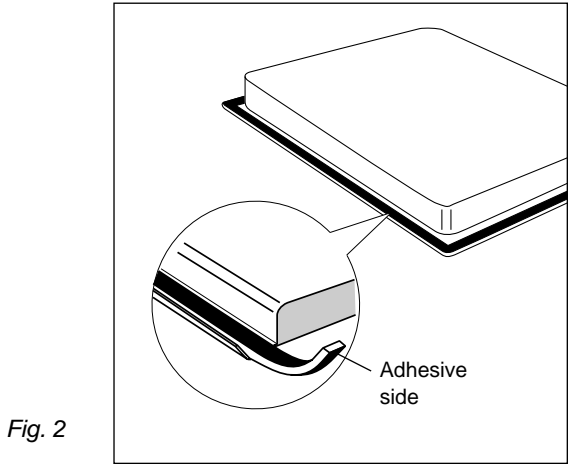
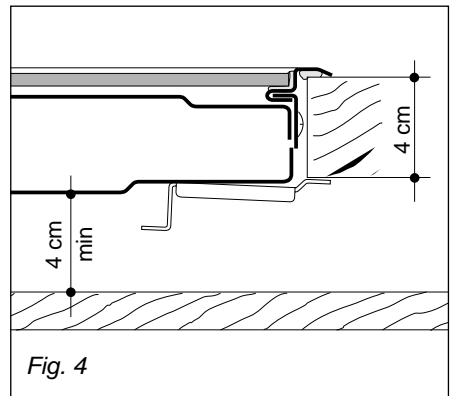
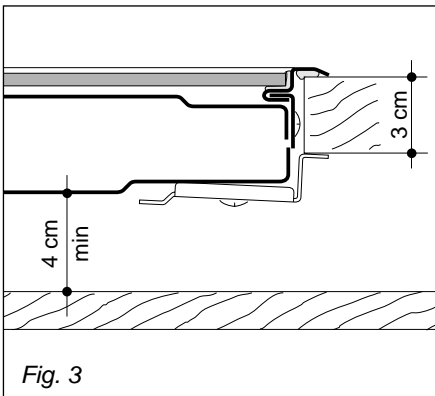


Fig. 1

2. Apply the adhesive seal around the edge of the hob ensuring that the ends do not over lap or leave a space. (Fig. 2).



3. Place the hob in the work top cut out and secure it in position by using the brackets as indicated in Fig. 3 - (3 cm work top) or Fig. 4 - (4 cm work top).



**NOTE:** A partition should be fitted a minimum of 4 cm below the base of the hob if the cupboard is to be used for storage. Never place perishable foods in the cupboard below the hob.

# Electric Supply Requirements

## WARNING!

This appliance must be earthed.

Your hob must be installed by a qualified electrician in line with all electrical and installation requirements published by the institute of electrical engineers.

To connect the feeder cable to the hob, you must unscrew the two screws on the shield at the base of the hob - See fig. 5.

A double pole 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.

The appliance must be connected using cable (not supplied) in accordance with the following code:

**GREEN or GREEN AND YELLOW = EARTH**

**BLACK or BLUE = NEUTRAL**

**RED or BROWN = LIVE**

As the colours of the wires in the cable of this appliance (not supplied) may not correspond with the COLOURED markings identifying the terminals in the socket proceed as follows:

- The wire which is coloured **GREEN** and **YELLOW** must be connected to the terminal which is marked with letter **(E)** or by the Earth symbol  $\perp$  or coloured **GREEN** or **GREEN** and **YELLOW**.
- The wire which is coloured **BLUE** must be connected to the terminal which is marked with the letter **(N)** or coloured **BLACK**.
- The wire which is coloured **BROWN** must be connected to the terminal which is marked with the letter **(L)** or coloured **RED**.

**NOTE:** This appliance is intended to be permanently connected to fixed wiring.

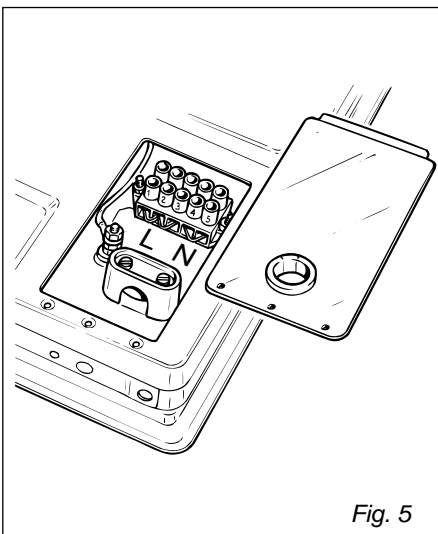


Fig. 5

# How Your Halogen, Radiant or Quickstarhob Operates

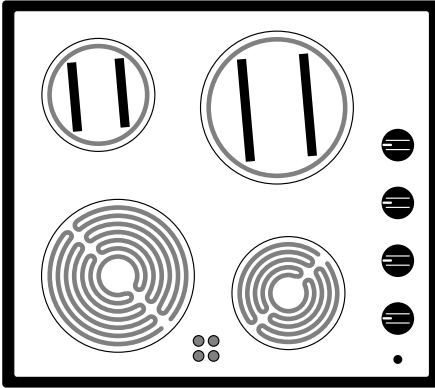


Fig. 6

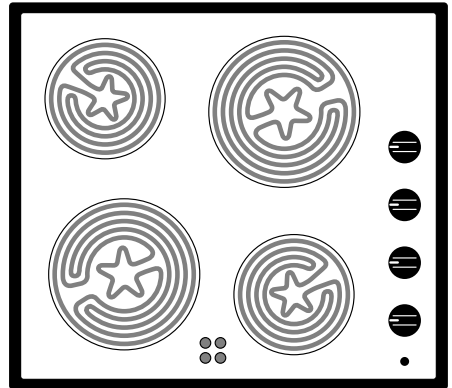


Fig. 7

## Mod. C 901 H/W, C 901 H/B:

This model features 2 mixed halogen hobs and 2 ordinary radiant hobs (Fig. 6).

The 4 hobs are controlled by continuous energy regulation switches.

The heat intensity can be regulated continuously from 0 (off) to 11 (max).

## Mod. C 801 C/W, C 801 C/B:

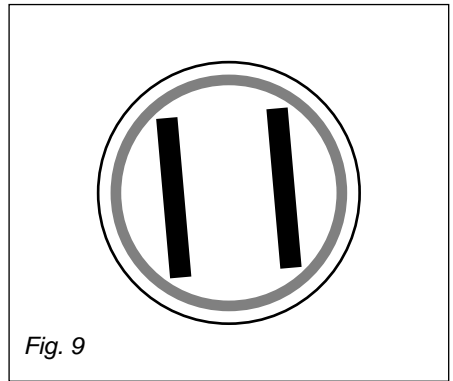
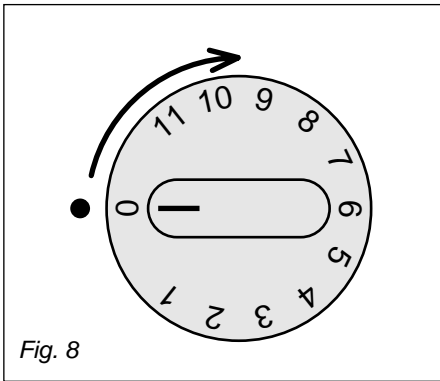
This model features 4 quick-light star radiant hobs (Fig. 7).

The hobs are controlled by switches with 7 positions (0÷6).

The heat intensity in the hobs can be increased from position 0 (off) to 6 (max).

# Halogen Hotplates

The halogen plate comprises of two halogen lamps and 1 heating element. This plate is controlled by the infinite control switch, which is numbered 1 - 11.



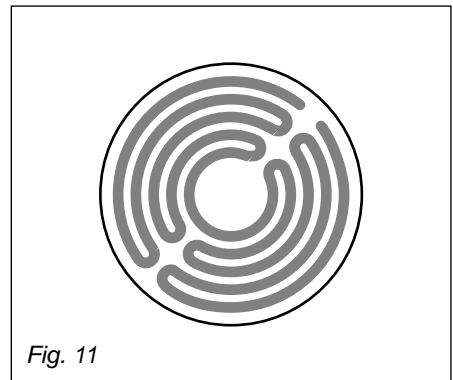
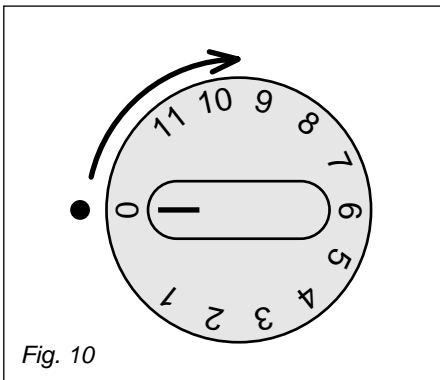
Turn the control knob clockwise. The light on the control panel will be lit when the hotplate is in use. The relevant residual heat indicator light will also light up at the front of the hob and switch off when the surface temperature falls below 60°C.

**Warning: Do not stare at the Halogen lamp.**

# Radiant Hotplates

The heating element consists of concentric rings and an electrical resistance which distribute the heat evenly over the whole hob.

It is controlled by a continuous energy regulation switch.



Turn the control knob clockwise. The light on the control panel will be lit when the hotplate is in use. The relevant residual heat indicator light will also light up at the front of the hob and switch off when the surface temperature falls below 60°C.

# Quickstart Hotplates

Each quickstart plate is comprised of three elements which can be controlled either separately or together using the 7 position switches. The three elements can be seen below:

The temperature control knobs must be turned anti clockwise as shown in fig. 12. When a plate is on the light on the control knob will be lit.

When the temperature of any plate is over 60°C the relevant warning lamp at the front of the hob will light up. This lamp will stay on even after the hob has been switched off to show that the hob surface is still hot. This lamp will automatically switch off when the surface temperature falls below 60°C.

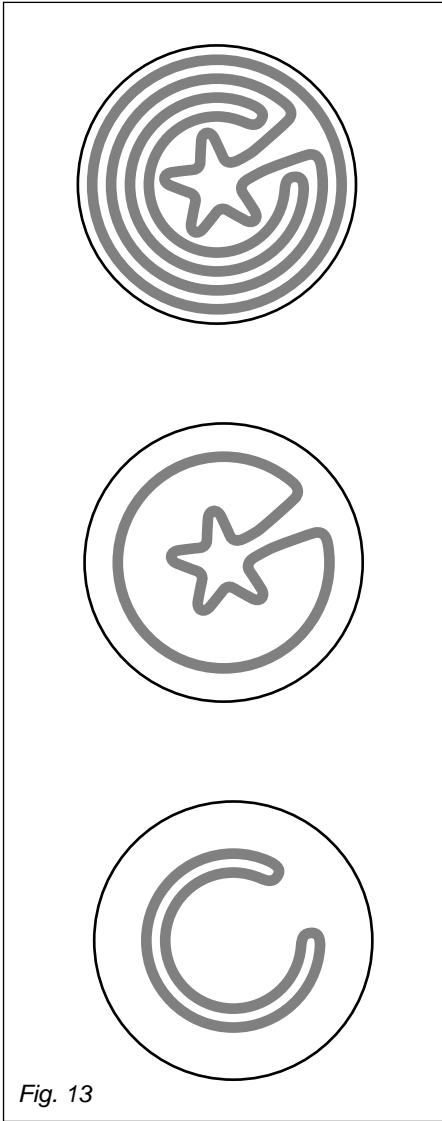


Fig. 13

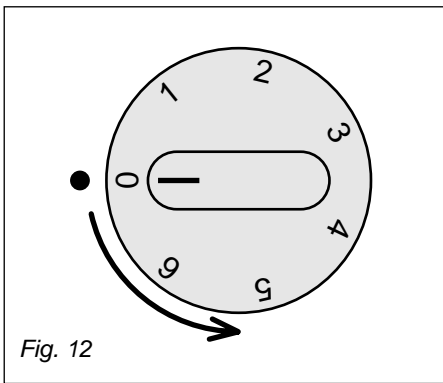


Fig. 12

# Safety Hints

1. Never put cooking foil or plastic materials on the ceramic surface when the hob is hot.
2. Make sure that the hob is clean before you use it.
3. Remember that the plates will remain hot for approximately half an hour after the plate has been switched off.
4. Before you switch the hob on, make sure that you know which knob controls the required hot plate. We advise you to set the pan over the cooking plate before switching it on.
5. Pan handles should never stand beyond the kitchen work top. This will ensure that children cannot reach them.
6. Do not use pans with rough bases as these may scratch the hob surface.
7. DO NOT use the hob if the glass surface is broken or cracked in any way. Please disconnect the appliance from the mains.
8. Do not lean over the cooking plate when in use.
9. Follow the cleaning instructions carefully.
10. Always ensure that the base of your saucepan is clean and dry before placing on the hob.
11. Never use the glass surface for storage.
12. Do not gaze the light of the halogen plates.

# Cooking Hints

| Position of switch |              | TYPE OF COOKING   |
|--------------------|--------------|---|
| 0                  | 0            | Off   |
| 1<br>2             | 1<br>2       | Keeping dishes warm<br>Melting (butter, chocolate etc.)                     |
| 2                  | 2<br>3<br>4  | Keeping food warm and heating liquids in small quantities                   |
| 3                  | 4<br>5<br>6  | Heating liquids in larger quantities. Preparing sauces, custard, soups etc. |
| 3<br>4             | 6<br>7       | Boiling meat, spaghetti, soups, steaming                                    |
| 4                  | 7<br>8       | Cooking in saucepans without the lid, risotto etc.                          |
| 4<br>5             | 8<br>9<br>10 | Boiling large quantities, roast potatoes, frying and grilling               |
| 6                  | 11           | Frying, chips, steaks etc.  |

Please note that these are only guidelines, you will quickly learn from experience which setting is correct for your needs.

## Economic Cooking

The ceramic glass retains heat, so you may find that you can switch off the heat 5 minutes before you finish cooking.

To reduce the cooking time, the plate can be set to the maximum setting at the beginning. It can then be reduced later.

# Cookware

It is very important that the pans used on the hobs are made of a suitable material and have the correct base as follows:

The base should be flat and smooth. Any rough part on the pan base could scratch the hob surface.

Choose pans which are the same size as the hotplates and with bases that are as non reflective as possible. eg. dull and dark.

Only pans recommended for use on ceramic hobs should be used. Pans made of the following materials can cause problems:-

Cast Iron – The base may be rough which will scratch the hob.

Toughened Glass – If the pans become too hot, the hob may overheat causing the safety cut out to operate too frequently thus reducing the cooking efficiency.

Copper – Can easily distort and will therefore not form a good contact between base and hob which will result in uneven cooking.

# Cleaning Your Hob

Before you begin cleaning you must ensure that the hob is switched off.

With a damp cloth remove any dust, food particles or spillages.

Spillages must be cleaned away immediately.

This is essential in the case of sugar mixtures.

Make sure that all traces of cleaner are removed with a soft cloth.

## Important

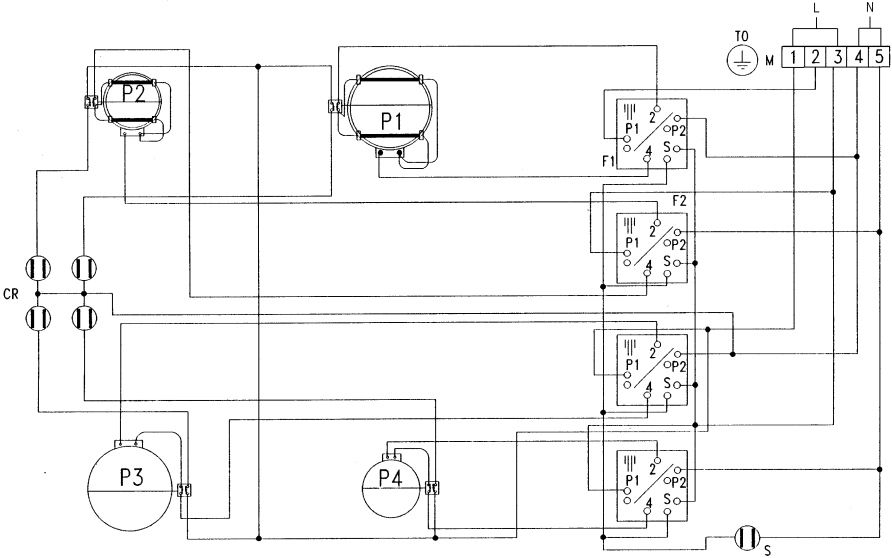
**Sugar or syrup mixtures can permanently damage the hob surface if left on to burn.**

**Never use abrasive cleaning products on the hob. The control knobs may be removed for cleaning but care should be taken not to damage the seal.**

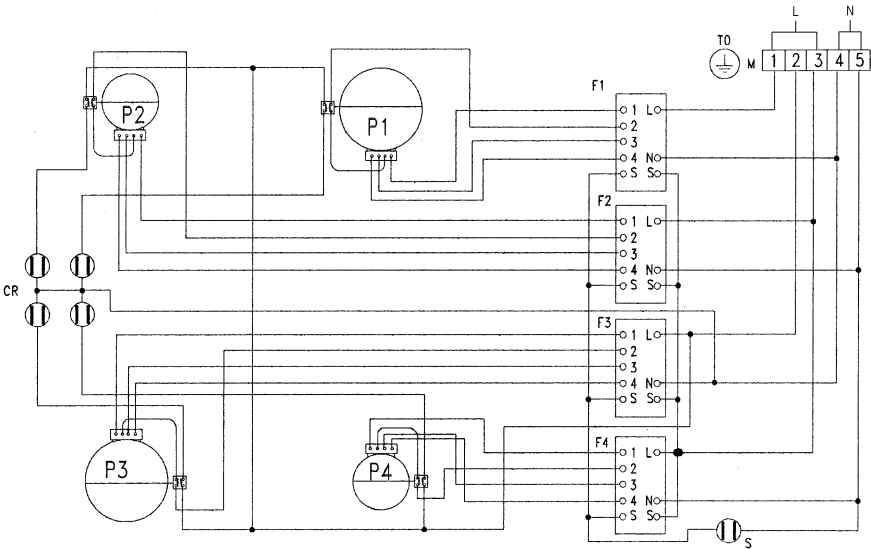
**If anything melts on the glass remove it immediately whilst the surface is still hot. Do not use knives or sharp utensils on the hob.**

# Wiring Diagrams

## Mod. C 901 H/W, C 901 H/B:



## Mod. C 801 C/W, C 801 C/B:



## CAPLE “Built-in” Service

Should you require service at any time, please contact the **Caple Helpline on 01245 322770**.

**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 01245 322770**.

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.