

- •Repair of the appliance due to the effects of a lack of cleaning such as dirt, mould, grease, spillages and odours or due to the effects of limescale.
- •Any blockages to pump or filter in washing machines and dish washers.
- •Punctured evaporafors and lack of cleaning (e.g., blocked gas jets)
- •Any parts which are fitted to the product which are not original manufacturer's parts
- •Operation at incorrect voltage.
- •No Fault Found.
- •Scratches and chips to ceramic hob glass surface resulting in the use of inappropriate cooking utensils.
- •Noise, vibration or steam resulting in the operation of the appliance. This includes steam from washer, dryer, dishwasher and ovens, running of oven fans, drain pumps.
- •Being used in a non-domestic environment, second hand, or those used by several people in communal areas. A service charge could be made if a fault is not a mechanical or electrical manufacturing fault.

#### Disclaimer

- •The manufacturer will not be held responsible for any damages resulting from inappropriate usage of the appliance.
- •The Guarantee is valid in the United Kingdom and the Republic of Ireland only.
- •The Guarantee is non-transferable and only relates to the original purchaser of this appliance.
- •Where deemed necessary by Haden for an appliance to be exchanged within the guarantee period, the new appliance will be covered by the original guarantee period and will not be subject to a new guarantee.
- •Haden reserve the right to inspect the appliance before exchange/replacement can take place.
- ·Haden disclaims any liability for consequential loss or damage.
- •This Guarantee does not in any way diminish your statufory or legal rights.

#### Manufacturer

HADEN Sabichi Homewares Limited Sabichi House 5 Wandsworth Road, Perivale, Middlesex UB6 7JD

Service Hotline: 01759 487830 Email: admin@hadenwarranty.co.uk

To request a service call Tel. 01759 487830

3.17.01.02.078.01 / UO



# User's Manual

Free Standing Electrical Cookers and Ceramic Cookers

# HES50W HES60W HEC60W

To request a service call Tel. 01759 487830

CEZ



### **CONTENTS**

General warranty conditions Installation Operation Maintenance and cleaning Technical specifications

#### Attention

- Read carefully the user's manual before use and installation of the appliance.
- Keep the user's manual for future use.
- This appliance is not designed for industrial or laboratory use. Use this appliance only for its intended use.

## THESE INSTRUCTIONS MUST BE FOLLOWED:

Remove all internal and external packing materials from the appliance and check for transportation damage.

In case of damage, do not operate the appliance and contact your authorised service provider.

Keep children away from all packaging, which may cause danger. Prior to installation, ensure that the main voltage conditions and the adjustment of the appliance are compatible.

This appliance must not be used to heat a room.

This appliance must be installed and connected in accordance with current installation regulations.

Particular attention should be given to the relevant requirements regarding ventilation.

The use of cooking appliances results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or increasing the level of mechanical ventilation where present.



#### **Product Guarantee information:**

Your Haden product is covered by Guarantee for 24 months from the date of the original purchase. Please ensure you register your product and keep your receipt (proof of purchase) and serial number in a safe place.

You can register your Haden product by calling 01759 487830

#### What is covered?

- •Electrical and mechanical faults deriving from faulty materials defective components or a manufacturing defect.
- •Replacement functional parts.
- •Labour costs of an approved Haden engineer.

Your Haden Guarantee covers domestic use at residential addresses and is subject to the following conditions.

#### **Guarantee exclusions:**

- •Transit / delivery damage or cold weather damage.
- •Incorrect installation:

Please ensure that your Haden appliance has been correctly and safely connected to mains supplied electricity, gas and water and drainage as appropriate and in accordance with the instruction manual. Gas appliances must be properly installed by a qualified Gas Safe (or BORD GAIS) installer. LPG conversions will be covered only if a copy of the necessary certification is provided at the time of registration by a qualified Gas Safe (or BORD GAIS) installer. We recommend that all electric cooking products, washing machines and dishwashers are installed by a qualified plumber / electrical appliance installer.

- •Repair of, or interference with, the product by any person not authorised by the manufacturer to carry out service.
- ·Improper use or abuse.
- ·Accidental damage.
- •Reversal of door or door handles on cooling appliances.
- •Repair of replacement of any cosmetic or consumable parts such as bulbs, plugs, fuses, cables, filters and attachments, control knobs, flaps, container lids, handles, glass and wire shelves, rubber hoses, plastic door shelves and any accessories for example Oven baking trays and shelves. These include any parts which have become worn, discoloured or damaged, including damage by incorrect use or cleaning.



#### Regulation (EU) 65/2014

Brand		HADEN	HADEN	HADEN
Model		HES50W	HES60W	HEC60W
Construction		Freestanding	Freestanding	Freestanding
Number of cavities	Nbr.	1	1	1
Energy efficiency index cavity I	EEI	90	92	92
Energy efficiency class') cavity I		Α	Α	А
Energy consumption conventional heating, cavity I	kWh/cycle	0,68	0,75	0,75
Energy consumption fan forced heating, cavity l	kWh/cycle	· · · · · · · · · · · · · · · · · · ·		
Heat source cavity I		Electric	Electric	Electric
Volume cavity I		51	65	65
Energy efficiency index cavity II	EEI			
Energy efficiency class') cavity II				
Energy consumption conventional heating, cavity II	kWh/cycle			
Energy consumption fan forced heating, cavity II	kWh/cycle			
Heat source cavity II				
Volume cavity II				

#### A+++ (most efficient) to D (least efficient)

#### Regulation (EU) 66/2014

Brand		HADEN	HADEN	HADEN
Model		HES50W	HES60W	HEC60W
Type of hob		Hot Plate	Hot Plate	Radiant
Number of cooking zones and/or areas	Nbr.	4	4	4
Heating technology		Electric	Electric	Electric
0 Heating zone I	cm	14,5	14,5	14,5
0 Heating zone II	cm	18	18	18
0 Heating zone III	cm	14,5	14,5	14,5
0 Heating zone IV	cm	18	18	18
Non circular heating zone I (LxB)	cm			
Non circular heating zone II (LxB)	cm			
Energy consumption Heating zone I per kg	Wh/kg	156	156	133
Energy consumption Heating zone II per kg	Wh/kg	190	190	150
Energy consumption Heating zone III per kg	Wh/kg	149	149	137
Energy consumption Heating zone IV per kg	Wh/kg	190	190	150
Energy consumption for the hob per kg	Wh/kg	171	171	142,5



This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless it is under supervision or having been given instructions concerning the 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.

In the case that the power cable must be replaced, the replacement must be made ONLY by, an authorised service person.

Installation work must be performed in accordance with national wiring standards, by authorised service personnel ONLY.

#### INSTALLATION

- This appliance must be installed in full accordance with national standards and regulations, please refer to national and local instructions.
- This appliance must be installed level surface to prevent spillage.
- Install the appliance in a position where the oven door can be opened freely.
- Install the appliance away from inflammable materials.
- Make sure that the main voltage matches the details on the rating plate.
- Before connecting this appliance ensure that all knobs are set to the "O" position.
- Ensure that, there is nothing inside the oven then, leave the oven door open and set the thermostat to the "maximum" temperature level and oven selector knob to the "upper/lower" position for 10 minutes.
- Switch off the oven and leave it to cool down.
- The same procedure is required for the Grill leaving the door open.
- Set the knob to the "Grill" position and operate for 10 minutes.
- Switch off the grill and leave it to cool down.

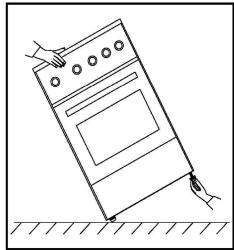
When you use the appliance for the first time a temporary smell and form of smoke will occur, this is due to the protective grease on the heating elements, This is normal.

Following the first use of the appliance, the smell will go away as the elements will be free from the protective grease layer.

During this operation, ensure that the room is well ventilated.

 Once you are sure that your cooker is totally cooled down, clean the cooker by wiping it with a damp cloth or sponge.





Get two people to work together to stabilise the cooker on uneven floors.

One person tilts the cooker whilst the other adjusts the screw-in feet.

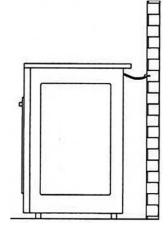
Adjust these feet until the cooker is level and stable.

# **IMPORTANT SAFETY ADVICE:**

This cooker comes with a safety chain which must be fitted securely to a wall in order to avoid the risk of tipping.

Please use the fixing kit provided. This can be found inside the oven.

The manufacturer will accept no responsibility whatsoever for injury or damage if the safety chain is not fitted.





#### **GENERAL WARRANTY CONDITIONS:**

This appliance is under warranty covering only the replacement of the defective parts and free of charge repair during the period of the warranty. Please keep your receipt to resent to our Authorised Service Provider before a repair can be booked.

The connection and installation of the appliance can only be carried out by authorised service personnel.

This appliance must be grounded.

Problems arising due to improper installation are not covered by the warranty. Unauthorised repair or modification of the appliance invalidates the warranty.

# Information concerning disposal

# Disposal of packaging

The packaging protects your appliance from damage during transit. All utilised materials are environmentally safe and recyclable. Please help us by disposing of the packaging in an environmentally friendly manner. Please ask your dealer or enquire at your local authority about current means of disposal.

# Disposal of your old appliance



Old appliances are not worthless rubbish! Valuable raw materials can be reclaimed by recycling old appliances.

This appliance is identified according to the European guideline 2012/19/EU on waste electrical and electronic equipment-WEEE. The directive specifies the framework for an EU-wide valid return and re-use of old appliances. Compliant with WEEE Regulations.

# 

#### Connection

The specification and type of power cord to be used with this appliance must be according to current UK installation regulations.

Your installer will advise and/or supply this.

To request a service call Tel. 01759 487830

To request a service call Tel. 01759 487830

3

8



## Maintenance and cleaning

- Disconnect the appliance from the mains power before maintenance and cleaning.
- Please wait until the appliance completely cools down.
- The appliance must only be cleaned with a damp cloth or sponge.
- · Never use abrasive powder.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, as they can scratch the surface, which may result in shattering of the glass.
- Steam cleaners must not to be used for cleaning or any other purposes.
- The enamelled parts can be cleaned with soapy water and a soft clean cloth.
- In order to prevent damage do not scrape dirt off the control panel with sharp tools that may scratch and cause damage.

#### CAUTION:

ENSURE THAT THE APPLIANCE IS DISCONNECTED FROM THE POWER SUPPLY (SWITCHED OFF), BEFORE CLEANING OR REPLACING THE OVEN LAMP, TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK.

The oven door is also removable for easy cleaning.

First open the oven door completely, flip up the hinge catch on the hook of both sides of the door. Grasp the door with both hands, raise a little and pull it backwards.

Following cleaning or maintenance, do not forget to re-do the hinge catches after placing the oven door back to its housing.

To extend the economical life of your appliance, take regular care and always keep the oven door open until the oven gets completely dry.

Any spillage should be removed from the lid before opening and hob surface and should be allowed to cool before closing the lid.

Particularly, pay attention not to pour water on the appliance during operation, and always avoid contact with acid or alkaline containing substances, such as vinegar, lemon, juice, salt etc. if this occurs, wipe and clean immediately paying attention to the hot parts of the appliance

	HADEN	HADEN	HADEN
MODEL	HES50W	HES60W	HEC60W
VOLTAGE	220/240	220/240	220/240
POWER	6865 W	6865 W	7665 W
CURRENT	1~31.2/26.8A	1~31.2/26.8A	1~34.8/32A
FREQUENCY	50 Hz	50 Hz	50 Hz
145MM PLATE	1000 W	1000 W	1200 W
145MM PLATE	1000 W	1000 W	1200 W
180MM PLATE	1500 W	1000 W	1700 W
180MM PLATE	1500W	1000 W	1700 W
UPPER HEATER	700 W	700 W	700 W
LOWER HEATER	1150 W	1150 W	1150 W
GRILL	1500 W	1500 W	1500 W
TURBO HEATER	-	-	-
MOTOR	-	-	-
LAMP	15 W	15 W	15 W

To request a service call Tel. 01759 487830

## **ATTENTION**

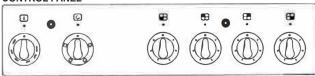
- Do not place your cooking utensils (baking tin, baking pan, drip tray etc.) or aluminum foil at the bottom of the oven. This can cause damage to the enamel surface of the oven due to high temperature.
- During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.
- Warning: Accessible parts may become hot during use.
  Young children should be kept away, your oven can be used as a grill with the door open.
- Cleaning: The oven must be switched off before removing the guard, after cleaning the guard must be replaced in accordance with the instructions.
- Lamp for illumination: Warning ensure that the appliance is switched off before replacing and/or cleaning the lamp to avoid the possibility of electric shock.
- This appliance must be installed using suitable mains cable in accordance with british standards.



Concerning the models with a storage drawer; The internal bottom surface of the storage drawer gets too hot to touch when in use.

Please be careful, these surfaces can get hot!

#### **CONTROL PANEL**



**UPPER AND LOWER HEATER** 

**UPPER HEATER** 

LOWER HEATER

SRILL GRILL

#### Oven

The oven heat is adjustable between min. and max. by means of the thermostat control

The signal lamp will indicate the operation of the heaters. Upon reaching the desired temperature level, the signal lamp will turn off. The thermostat will maintain the temperature level inside the oven, during the cooking process.

Before cooking, it is advised to pre-heat the oven for five minutes.

The inner lamp of the oven comes on when the oven control knob is used to select a function.

#### CAUTION:

**Upper and lower Heater:** This function is for cooking both with the upper and lower heater at the same time.

Upper Heater: With this function you can cook your food by using only the upper heater.

Lower Heater: With this function you can cook your food by using only the lower heater.

Grill: When the grill function is used, open the door of the oven and attach the heat deflection panel (supplied with the oven) to the door of the oven.

This way, you will avoid possible damage to the control panel and also prevent overheating of the control knobs. Hence, the door of the oven will stay slightly open during grilling process.

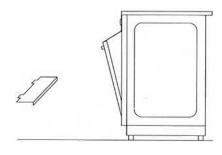
By choosing the Grill position, the double power heater will operate.

You will receive that charcoal cooked taste, while grilling meat, chicken or fish. It is advised to pre-heat the Grill for 5 to 10 minutes.

To prevent sticking, place the meat, chicken or fish on an oiled grid and place it on the

upper shelf of the oven, while placing another tray on the lower shelf of the oven to collect any dripping fats or oil.





Grill quard, should be used When arillina! Set oven door partially open and insert grill quard!

#### **OPERATION and FUNCTIONS of ELECTRIC HOBS**

- Only use pots and pans for electrical stoves with a flawless, even bottom and an appropriate diameter (heat-proof glass, crockery or china can also be used). You can also use Pyrex especially for this purpose. If the bottom of the pot is uneven or too small, energy will be wasted, and the maximum heat cannot be achieved.
- The cooking surface and the bottom of the pot must always be clean and dry. Do not use any cooking pots consisting of plastic, china, enamel or aluminium foil.
- If any object made of plastic, aluminium foil, sugar or dishes containing sugar, should inadvertently happen to melt on the hot ceramic hob, remove from the cooking zone immediately and carefully use scraper to clean the hob.
- Pyrex can be used only when it is adjoined perfectly to the size of ceramic hob. If not Pyrex can be broken due to high temperature.
- For cleaning, it is imperative that NO SCRATCH-PRODUCING sponges, scouring powders or chemically aggressive cleaning agents like cleansing sprays or stain removers are used.
- Do not scratch the glass plate and or hot plates with pointed or sharp objects.
- The heating zones are regulated through the control knobs on the control panel of the appliance, which enables varying the heat from just keeping warm to the maximum temperature. In order to obtain maximum efficiency and cooking economy, choose the convenient hot plate or heating zone for the size of your cooking pans and do not forget to switch back to position "O" when cooking is completed!
- Turn the appliance off in time, so you can save energy.
- \* Special instructions for Glass plates (vitro ceramic hobs);
- Never scratch the glass plates with pointed and or sharp objects!
- The glass plates can be broken, in the case of a falling object, landing on the surface!
- The residual heat indicafors on the front part of the cooking surface point to there still being a risk of burning but also to residual heat, which can be used for keeping dishes
- Special products (cleaning paste) for cleaning of glass plates (ceramic hobs) can be found on the market.

To request a service call Tel. 01759 487830

6