

Hob

JLBICH601

User Manual

John Lewis

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Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

Children and vulnerable people safety

- This appliance can be used by children aged 8 years and above and by persons with reduced capabilities provided that they have been given instruction and/or supervision regarding the safe use of the appliance and understand the potential hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

General Safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not operate the appliance by means of an external timer or separate remote-control system.

- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use a steam cleaner to clean the appliance.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

Safety instructions

Installation



Warning! Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- The bottom of the appliance can get hot. Make sure to install a non-combustible separation panel under the appliance to prevent access to the bottom.

Electrical Connection



Warning! Risk of fire and electrical shock.

- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device

must have a contact opening width of minimum 3 mm.

Use



Warning! Risk of injury, burns and electrical shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to “off” after each use.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- When you place food into hot oil, it may splash.



Warning! Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



Warning! Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.

- Do not put a hot pan cover on the glass surface of the hob.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

Care and cleaning

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

Disposal



Warning! Risk of injury or suffocation.

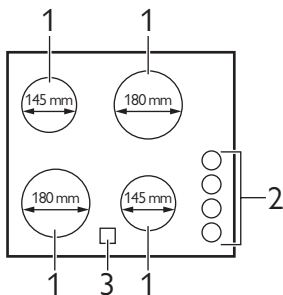
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

Product description

Cooking surface layout



- 1. Cooking zone
- 2. Control knobs
- 3. Residual heat indicator

Control knob

Symbol	Function
0	Off position
1 - 12	Heat settings

Residual heat indicator



Warning! There is a risk of burns from residual heat.

The indicator comes on when a cooking zone is hot.

Daily use



Warning! Refer to Safety chapters.

The heat setting

To set or change the heat setting turn the knob to the correct heat setting. To deactivate turn the knob to off position.

Hints and tips



Warning! Refer to Safety chapters.

Cookware



The bottom of the cookware must be as thick and flat as possible.



Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour change on the glass-ceramic surface.

Examples of cooking applications



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 3	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 3	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
4 - 6	Simmer rice and milkbased dishes, heating up ready-cooked meals.	25 - 50	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through.
4 - 6	Steam vegetables, fish, meat.	20 - 45	Add some tablespoons of liquid.
5 - 7	Steam potatoes.	20 - 60	Use max. ¼ l water for 750 g of potatoes.
5 - 7	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l liquid plus ingredients.

Heat setting	Use to:	Time (min)	Hints
8 - 9	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
10 - 11	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
11 - 12	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		

Care and cleaning



Warning! Refer to Safety chapters.

General information

- Clean the hob after each use.
- Always use cookware with clean bottom.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner applicable for the surface of the hob.
- Use a special scraper for the glass.

Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, sugar and food with sugar. If not, the dirt can cause damage to the hob. Take care to avoid burns. Put the special scraper on the glass surface at an acute angle and move the blade on the surface.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a moist cloth.

Troubleshooting



Warning! Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.

If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass surface). Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

Installation



Warning! Refer to Safety chapters.

Before the installation

Before you install the hob, write down the information bellow from the rating plate. The rating plate is on the bottom of the hob.

Serial number

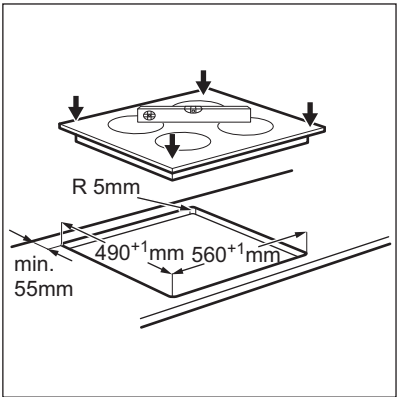
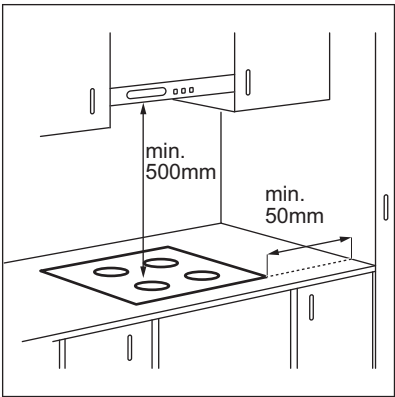
Assembly

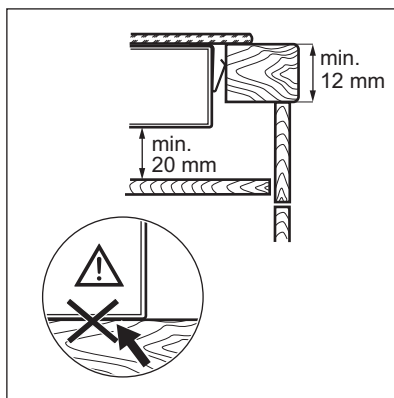
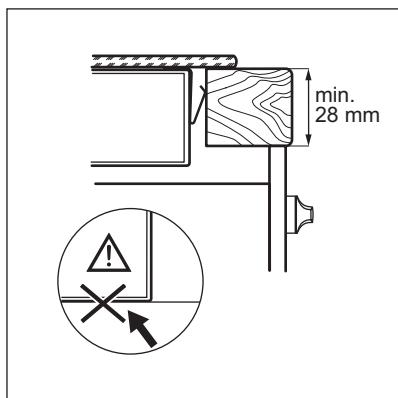
Built-in hobs

Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

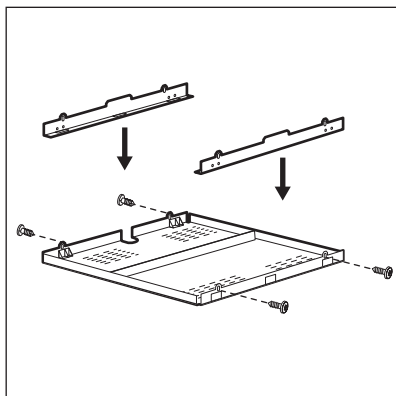
Connection cable

- For a single phase or two phase connection use the following (or higher) mains cable type: H05V2V2-F T min 90°C.





Protection box



If you use a protection box (an additional accessory), the protective floor directly below the hob is not necessary. The protection box accessory may not be available in some countries. Please contact your local supplier.



You can not use the protection box if you install the hob above an oven.

Technical data

Rating plate

Modell JLBICH601
Typ 60 PAD 52 AO

Ser.Nr.
JOHN LEWIS

PNC 949 592 456 04
220 - 240 V 50 - 60 Hz
Made in Germany
6.0 kW


Cooking zones specification

Cooking zone	Nominal Power (Max heat setting) [W]	Cooking zone diameter [mm]
Left front	1800	180
Left rear	1200	145
Right front	1200	145
Right rear	1800	180

For optimal cooking results use cookware not larger than the diameter of the cooking zone.

Energy efficiency

Product information according to EU 66/2014

Model identification		JLBICH601
Type of hob		Built-In Hob
Number of cooking zones		4
Heating technology		Radiant Heater
Diameter of circular cooking zones (Ø)	Left front Left rear Right front Right rear	18.0 cm 14.5 cm 14.5 cm 18.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front Left rear Right front Right rear	184.8 Wh / kg 183.0 Wh / kg 183.0 Wh / kg 175.8 Wh / kg
Energy consumption of the hob (EC electric hob)		181.7 Wh / kg

EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance

Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- The cookware bottom should have the same diameter as the cooking zone.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

Repairs - after sales service

Your original receipt acts as your guarantee and confirms your guarantee period. Please make sure you retain it. The guarantee does not cover you against faults caused by accidental damage or misuse. For further details visit johnlewis.com/customer-services. If it is not working correctly refer to the "Troubleshooting" chapter in this user manual. If a fault occurs which you can not resolve through following the advice and information contained within this instruction manual, the next step is to contact John Lewis technical support on:

0330 1230106

They will give you details for your local service engineer. Before calling out an engineer, please ensure you have read the details under the heading "Troubleshooting".

When you contact your local service engineer you will need to give the following details:

- 1. Your name, address and post code
- 2. Your telephone number
- 3. Clear and concise details of fault
- 4. The purchase date as found on your receipt
- 5. The model and serial number of the appliance.
So that you always have these numbers at hand, we recommend you to make a note of them here:
 - Mod.....
 - P.N.C.....
 - S.N.....

IMPORTANT: If you call out an engineer to a fault listed under the heading "Troubleshooting", or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Spare parts

Always insist on genuine spare parts.

An authorised service engineer should service this product, and only genuine spare parts should be used. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Please contact John Lewis technical support on 0330 1230106 for assistance.

Shopping is easy with John Lewis Shops

John Lewis, Aberdeen 01224 625 000
John Lewis, Basingstoke 01256 406200
John Lewis, Bluewater 01322 624 123
John Lewis, Brent Cross 020 8202 6535
John Lewis, Birmingham 0345 604 9049
John Lewis, Cambridge 01223 361 292
John Lewis, Cardiff 02920 536 000
John Lewis, Cheadle 0161 491 4914
John Lewis, Chelmsford 0124 545 8400
John Lewis, Cribbs Causeway 0117 959 1100
John Lewis, Edinburgh 0131 556 9121
John Lewis, Exeter 01392 284150
John Lewis, Glasgow 0141 353 6677
John Lewis, High Wycombe 01494 462 666
John Lewis, Kingston 020 8547 3000
John Lewis, Leicester 0116 242 5777
John Lewis, Leeds 0113 3946299
John Lewis, Liverpool 0151 709 7070
John Lewis, Milton Keynes 01908 679 171
John Lewis, Newcastle upon Tyne 0191 232 5000
John Lewis, Norwich 01603 660 021
John Lewis, Nottingham 0115 941 8282
John Lewis, Oxford Street 020 7629 7711
John Lewis, Peterborough 01733 344 644
John Lewis, Reading 0118 957 5955
John Lewis, Sheffield 0114 276 8511
Peter Jones, Sloane Square 020 7730 3434
John Lewis, Solihull 0121 704 1121
John Lewis, Southampton 02380 216 400
Knight & Lee, Southsea 02392 827 511


John Lewis, Stratford 020 8532 3500
John Lewis, The Trafford Centre 0161 491 4040
John Lewis, Watford 01923 244 266
John Lewis, Welwyn 01707 323 456

John Lewis at home

John Lewis, Ashford 01233 811 010
John Lewis, Chester 01244 393 880
John Lewis, Chichester 01243 813 030

John Lewis, Croydon 020 8662 4730
John Lewis, Horsham 01403 214 740
John Lewis, Ipswich 01473 275 850
John Lewis, Newbury 01635 263 980
John Lewis, Poole 01202 756 020
John Lewis, Swindon 01793 733 180
John Lewis, Tamworth 01827 300 580
John Lewis, Tunbridge Wells 01892 506 830
John Lewis, York 01904 557 950

ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances

marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.



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