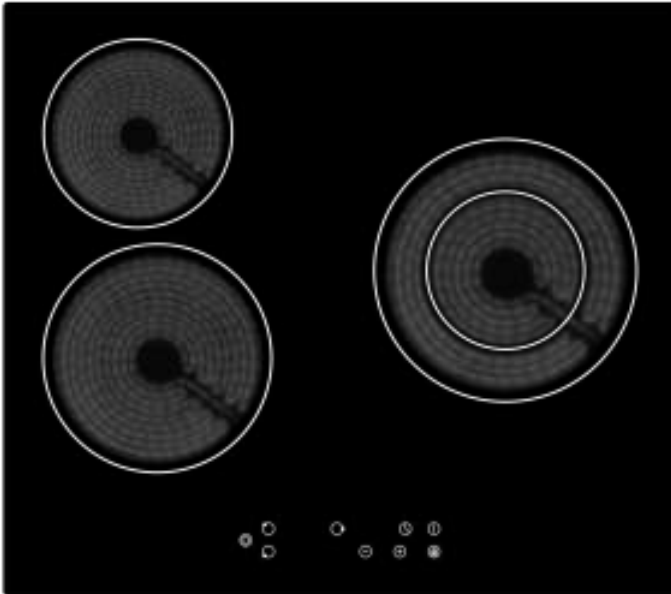


# SCHNEIDER



## **Glass ceramic hob** STV603

### Instruction manual

Please read the following instructions carefully.  
Before using this appliance.  
Please keep these instructions for future reference.



## **Safety instructions**

Your safety is important to us.

Please read this information before using your cooktop.

## **Installation**

### **Risk of electric shock**

- Unplug the appliance from the power outlet before carrying out any work or maintenance.
- Connection to a good cabling system with earthing is essential and compulsory.
- Modifications to the household wiring system may only be carried out by a qualified electrician.
- Failure to follow this advice may result in electric shock or death.

### **Reduce the risks**

- Be careful - the edges of the panel are sharp.
- Failure to exercise caution can result in injury or cuts.

### **Important safety instructions**

- Read these instructions carefully before installing or using this device.
- No combustible material or product should be placed on this appliance at all times.
- Please pass this information on to the person responsible for installing the device as it can reduce your installation costs.
- To avoid danger, this appliance must be installed in accordance with these installation instructions.
- This appliance must be properly installed and grounded only by a qualified person.

- This appliance must be connected to a circuit which incorporates a circuit breaker providing a complete cut off of the electrical supply.
- Improper installation of the device could invalidate any warranty or liability claim.

## **Use and care**

### **Risk of electric shock**

- Do not cook on a broken or cracked baking sheet. If the cooktop breaks or cracks, immediately unplug the appliance from the wall outlet (wall switch) and contact a qualified technician.
- Unplug the hob from the wall outlet before cleaning or maintenance.
- Failure to follow this advice can result in electric shock or death.

### **Health risk**

- This device complies with electromagnetic safety standards.

### **Danger: Hot surface**

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not leave your body, clothing, or anything other than the proper cookware in contact with the induction glass until the surface is cool.
- Metal objects such as knives, forks, spoons and lids should not be placed on the hob as they can get hot

- Keep children away.
- Pan handles may be hot to the touch. Make sure that the handles of the pots do not overhang the other cooking zones which are lit. Keep the handles out of the reach of children.
- Failure to follow this advice can result in burns and scalding.

### **Reduce the risks**

- The razor blade of a cooking surface scraper is exposed when the safety cover is retracted. Use it with care and always store it out of the reach of children and safely.
- Failure to exercise caution can result in injury or cuts.

### **Important safety instructions**

- Never leave the device unattended when in use. An overflow causes smoke and greasy residue can ignite.
- Never use your device as a work or storage counter.
- Never leave objects or utensils on the appliance.
- Never use your appliance to heat or heat the room.
- After use, always switch off the cooking zones and the hob as described in this manual (ie using the control buttons).
- Do not allow children to play with, sit on, stand on, or climb on.

- Do not store items of interest to children in cupboards above the appliance. Children who climb on the hob can be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or people with a disability that limits their ability to use the device must be accompanied by a responsible and competent person to instruct them in its use. The instructor must be convinced that they can use the device without danger to themselves or their environment.
- Do not repair or replace any part of the device, unless specifically recommended in the manual. All other repairs must be done by a qualified technician.
- Do not use a steam cleaner to clean your hob.
- Do not place or move heavy objects on your hob.
- Do not climb on your hob.
- Do not use pans with uneven edges or drag pans over the induction glass surface as this may scratch the glass.

- Do not use abrasive detergents or other scouring pads or products to clean your cooktop, as they may scratch the induction glass.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a danger.
- This device is intended for use in household applications only.
- **WARNING:** the appliance and its accessible parts become hot during use.

Avoid touching the heating elements.

Children under the age of 8 should be kept away unless they are under constant surveillance.

- This device can be used by children aged 8 years and over and people with reduced or inexperienced physical, sensory or mental capacities and lack of knowledge, if they are supervised or trained in the use of the device. safe and understand the risks it entails.
- Children should not play with the device. Maintenance and cleaning must not be carried out by children without supervision.

- **CAUTION:** cooking without supervision on a baking sheet with grease or oil can be dangerous and can cause a fire. NEVER try to put out a fire with water, but switch off the appliance and then cover the flame, for example with a cover or a blanket.
- **CAUTION:** fire hazard: do not store items on the cooking surfaces.
- **CAUTION:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for glass-ceramic cooking surfaces or similar material which protect live parts
- Do not use a steam cleaner.
- The device is not intended to be operated by an external timer or a separate remote control system.

**CAUTION:** Cooking should be monitored. The short cooking process must be constantly monitored.

**CAUTION:** this table must be installed in a stable manner to prevent the device from tipping over. See the installation instructions.

**CAUTION:** only use the fire guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as appropriate or the fire guards of the cooking plates integrated

in the appliance. Using improper fire guards can cause accidents.

This appliance must be absolutely connected to a grounded outlet for user safety.

For the purchase of your new ceramic hob. We recommend that you take the time to read this User Guide / Installation Manual in order to fully understand how to install it properly and operate it.

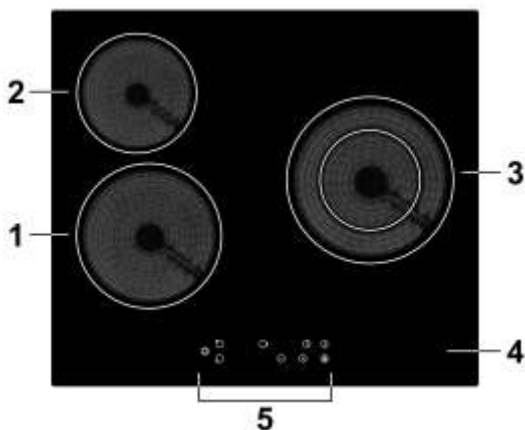
For installation, please read the installation section.

Read all safety instructions carefully before use and keep this instruction manual / installation manual for future reference.

## Product Description

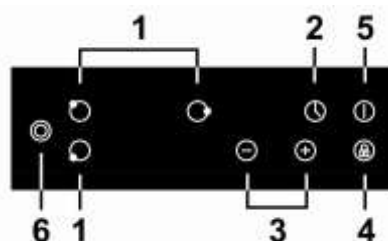
### Top view

1. Plate max. 1800 W
2. Max. 1200 W
3. Plate max. 2200/1000 W
4. Glass ceramic top
5. Control panel



### Control panel

1. Buttons for selecting the heating zones
2. Timer
3. Power / timer setting
4. Key lock
5. On / off button
6. Dual zone control





## Product information

This ceramic hob is controlled by a microcomputer and can be adapted to different types of cuisine thanks to its resistance heating and its adjustable cooking power; it is a first choice product for any modern family.

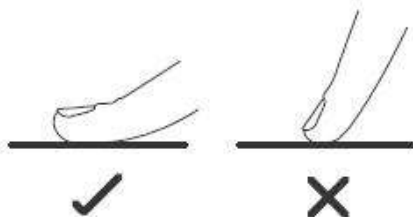
This ceramic hob has a personalized design and is focused on the needs of the customer. With its safe and reliable operating mode, it has everything you need to make your daily life both simpler and more pleasant.

## Before using your cooktop for the first time

- Read the user manual, paying particular attention to the 'Warnings' section.
- Remove any protective film remaining on the ceramic hob.

## Touch controls

- The buttons are tactile, so there is no need to exert any pressure.
- Touch the buttons with the fingertips, not the tip.
- You will hear a beep every time a key is pressed.
- The buttons should always be kept clean and dry; no object (e.g. cloth, utensil) should cover them. Even a film of water is enough to make the keys very difficult to operate.

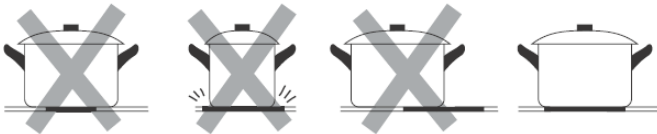


## What utensils to use

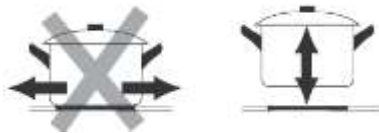
Do not use cookware with serrated edges or a curved bottom.



The base of the pan should be smooth, lay flat on the glass and be the same size as the baking sheet. Always place the cookware well in the center of the plate.



Always remove utensils from the plates by lifting them up, never sliding them over, otherwise they may scratch the glass.



## Using the hob

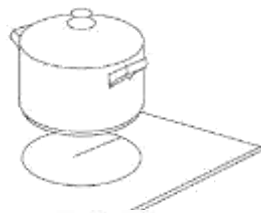
### To start cooking

- Press the ON / OFF control
1. After connection, the buzzer beeps once, all screens display "-" or "- -", indicating that the induction hob has entered standby mode.




2. Place an appropriate pan on the cooking zone you wish to use.


- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. Press the cooking zone selection button and the indicator next to the corresponding zone will flash.



4. When zone 3 is working, activate the double zone by pressing 

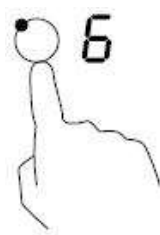
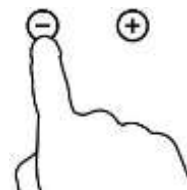
When the double zone is working, switch off the double zone by pressing 

5. Select a temperature setting by pressing the “-” or “+”.

- If you do not choose a temperature setting in **1**

1 minute, the induction hob will be automatically switched off. You will have to start again from step 1.

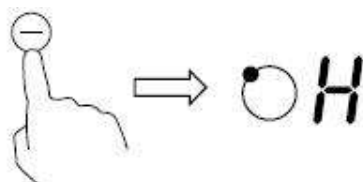
- You can change the heating temperature at any time during cooking.



### Turn off the cooking zone

1. Press the button for selecting the cooking zone you wish to switch off.

1. Switch off the cooking zone by scrolling through the settings to “0”. Make sure the display reads “0”, then “H”.

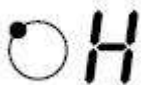


3. Turn off the entire hob by pressing the ON / OFF switch.



4. Watch out for hot surfaces.

"H" will show which cooking zone is hot to the touch. It will disappear when the surface is cooled to a safe temperature. It can also be used as an energy-efficient function, if you want to heat other pans, use the stove which is still hot.



## LOCK button

- You can lock the buttons to prevent any risk of unexpected start-up (eg child accidentally lighting one of the plates).
- When the lock is activated, all buttons except the on / off button do not work.

### To lock the buttons

Press the lock key. The timer displays "Lo".

### To unlock the buttons

1. Allumez la table.
2. Gardez la touche de verrouillage appuyée pendant quelques secondes.
3. Vous pouvez maintenant utiliser la table.



When the table is locked, all commands are disabled except the on / off button; so you can always turn off the table in an emergency, but you will need to unlock the table before any other use.

## Overheat protection

This hob is equipped with a sensor which controls the internal temperature. If too high a temperature is detected, the table stops automatically.

## Residual heat indicator

When a plate has been used for a long time, a certain amount of residual heat remains.

The letter " H " on the screen indicates that **the plate in question must not be touched**.

## Automatic shutdown

Another security function of this table is the automatic shutdown function. This function is activated each time you forget to switch off one of the plates. The default switch-off times are shown in the table below:

<b>Power level</b>	1	2	3	4	5	6	7	8	9
<b>Default operating time (hours)</b>	8	8	8	4	4	4	2	2	2

## Timer

The timer can be used in two different ways:

- You can use it as a minute beep. In this case, the timer does not turn off the plates when the time has elapsed.
- You can program it to switch off one of the plates after the time has elapsed.
- The timer can be set up to a maximum of 99 minutes.

### Using the timer as a minute beep

#### If no hob is chosen

1. Make sure the hob is on.

Note: You can use the reminder timer even if you do not select a cooking zone.

2. Press the timer control button, the reminder timer indicator will start to flash and "30" will be displayed.

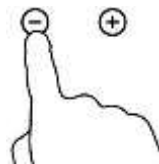
3. The duration of the timer is set using the buttons.



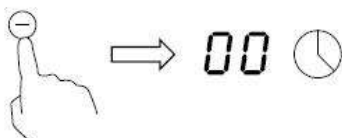
Tip: A short press on "-" or "+" respectively decreases or increases the duration by 1 minute.

A long press on "-" or "+" respectively decreases or increases the duration by 10 minutes.

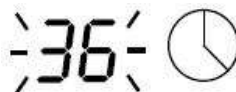
Si le temps de cuisson dépasse 99 minutes, la minuterie revient automatiquement à 0 minute.



4. Press "-" to cancel the timer and "00" will be displayed.



5. When the time is set, the timer will immediately start counting down. The remaining time will be displayed and the timer indicator will flash for 5 seconds.



6. Beeps will be heard for 30 seconds and the timer indicator will display "--" when the set time has elapsed.

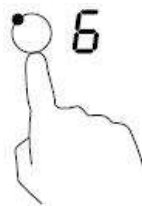


## Using the timer to turn off a cooking zone

Setting the cooking zones to activate this function:

1. Press the control button

From the cooking zone on which you wish to set the timer (for example, zone 2).



2. Press the timer control buttons, the timer indicator will start to flash and "30" will be displayed.



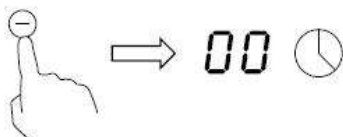
3. Set the desired duration with the timer control buttons.

Tip: Press the "-" or "+" timer control button once to decrease or increase the setting in 1 minute intervals.

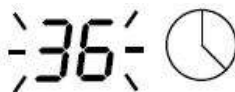
Hold down the "+" or "-" control button of the timer to decrease or increase the setting in 10 minute intervals.



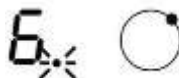
4. Press "-" to cancel the timer and "00" will be displayed.




5. When the time is set, the timer will immediately start counting down. The remaining time will be displayed and the timer indicator will flash for 5 seconds.



NOTE: The red dot next to the power level indicator will light up indicating that the zone is selected



6. When the timer expires, the corresponding cooking zone will automatically switch off. -- 



Any other cooking zone will continue to operate if it has been turned on previously.

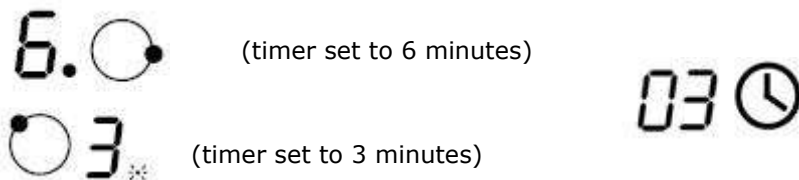
## Setting the timer to switch off more than one cooking zone

1. If you use this function for more than one cooking zone, the timer indicator will show the shortest time.

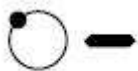
(For example, if the timer for zone 2 is set to 3 minutes, and 6 minutes for zone 3, the timer indicator will indicate "3").

NOTE: The red dot next to the power level indicator means that the timer indicator indicates the countdown to the cooking zone.

If you want to check the time set for the timer for another cooking zone, press the control button for the corresponding zone. The timer will indicate the set time.



2. When the timer time has elapsed, the corresponding cooking zone will be automatically switched off.



NOTE: If you want to change the timer set time after it has started, you will have to repeat the procedure from step 1.

## Cooking Guide



Be careful when preparing fried foods: oil and fat heat up very quickly, especially if you use the PowerBoost function. At very high temperatures, oil and fat can ignite spontaneously; this poses a great risk of fire.



## **Cooking tips**

- When the food comes to a boil, lower the temperature.
- Cooking with a lid retains heat and therefore reduces cooking time and saves energy.
- Minimize the amount of fat and liquid to reduce cooking times.
- Start cooking at a high temperature, then lower it once the food has been heated evenly.

### **Simmer, cook rice**

- Simmering consists of cooking below the boiling point, around 85°C, when the bubbles only occasionally rise to the surface of the cooking liquid. This method makes delicious soups and very tender stews, because flavors can develop without the food being overcooked. Egg-thickened flour-based sauces should also cook below the boiling point.
- Certain tasks, such as cooking rice by absorption, may require a higher temperature than the lowest, in order to ensure uniform cooking within the recommended cooking time.

### **Sear a steak**

For juicy and tasty steaks:

1. Leave the meat at room temperature for about 20 minutes before cooking.
2. Heat a heavy bottom skillet.
3. Brush the steaks on both sides with oil. Put a few drops of oil in the hot pan, then gently put the meat on it.
4. Turn the steak only once during cooking. The exact cooking time depends on the thickness of the steaks and the desired degree of cooking. The time can therefore vary from 2 to 8 minutes per side. Press the steak to see if it is cooked; when it is firm, the more it is cooked.
5. Put the steak on a hot plate and let it sit for a few minutes so that it is tender when served.

### **Cook large amounts of food**

1. Choose a large frying pan or a flat wok compatible with ceramic hobs.
2. Prepare all the ingredients and utensils you will need. This cooking method is fast. If you want to cook large amounts of food this way, do it in small batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook the meat first, then set it aside and keep it warm.
5. Sauté the vegetables. When they are hot and still crisp, lower the

temperature of the plate then put the meat back and add your sauce.

6. Gently stir the ingredients to ensure even cooking.

7. Serve immediately.

## Temperature setting

The settings below are for reference only. The exact setting will depend on several factors: type of cookware, amount of food to be cooked. Do tests with the table to determine which setting is best for you.

<b>Temperature setting</b>	<b>Suitable for</b>
1 - 2	<ul style="list-style-type: none"><li>• Gently heat small amounts of food</li><li>• Melt chocolate, butter and generally all foods that attach quickly</li><li>• Simmer</li><li>• Heat slowly</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• Warm up</li><li>• Simmer quickly</li><li>• Cook rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• Pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• Make come back</li><li>• Cook pasta</li></ul>
9	<ul style="list-style-type: none"><li>• Blow</li><li>• Grill</li><li>• Bring the soup to a boil</li><li>• Bring water to a boil</li></ul>

# Cleaning and maintenance

What?	Comment?	Important!
Daily staining of the glass (fingerprints, marks, stains left by unsweetened food)	<ol style="list-style-type: none"> <li>1. Turn off the cooktop.</li> <li>2. Apply a cooktop product while the glass is still hot (but not hot!).</li> <li>3. Rinse and wipe with a clean cloth or Sopalin.</li> <li>4. Switch the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• Turn off the cooktop.</li> <li>• Apply a cooktop product while the glass is still hot (but not hot!).</li> <li>• Rinse and wipe with a clean cloth or Sopalin.</li> <li>• Switch the cooktop back on.</li> </ul>
Overflows, spots of melted food or hardened sugar on the glass.	<p>These stains must be removed immediately using a frying pan spatula, a palette knife or a razor blade scraper intended for ceramic hobs; watch out for hot surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch off the hob (by switching off the socket).</li> <li>2. Hold the blade or utensil at an angle of 30 ° and push the stain or residue towards a cold part of the hob.</li> <li>3. Clean the stain or residue with a cloth or paper towel.</li> <li>4. Follow steps 2 to 4 in the 'Daily glass staining' section above.</li> </ol>	<ul style="list-style-type: none"> <li>• Stains or residue from melted or sweetened food should be removed as soon as possible. If you let them stick or cool on the glass, they can become very difficult to remove, or even permanently damage the glass.</li> <li>• Risk of cutting: when the blade guard is retracted, the blade is as sharp as a razor. Handle it with extreme caution and always store it out of the reach of children.</li> </ul>
Residues on the control buttons	<ol style="list-style-type: none"> <li>1. Turn off the cooktop.</li> <li>2. Blot.</li> <li>3. Wipe the control panel with a clean, damp sponge (or cloth).</li> <li>4. Dry the panel completely with Sopalin.</li> <li>5. Turn the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When there is liquid on the controls, they may not work or the table may ring and go off by itself. Wipe the control panel well before turning the table back on.</li> </ul>

## Tips and tricks

<b>Problem</b>	<b>Possible causes</b>	<b>Solution</b>
The appliance does not switch on.	No power.	Make sure the device is plugged in and turned on. There may have been a power outage in your home or your neighborhood. If the problem persists after all checks have been carried out, call a qualified technician.
The control buttons do not work.	The keys are locked.	Unlock the keys. See section 'Using the hob' for more details.
The keys are difficult to use.	This may be due to the presence of a thin film of water on the keys, or the fact that you press with your fingertips.	Make sure the keys remain dry and always press with the fingertip.
The glass is scratched.	Kitchen utensils with irregular edges were used.  An unsuitable abrasive pad or cleaning product was used.	Use utensils with a flat and smooth bottom See section 'What utensils to use'.  See section 'Cleaning and maintenance'.
Some utensils make crackling or crackling noises.	This may be due to the way the cookware is built (the layers of different metals also vibrate differently).	This is normal and does not indicate a malfunction.

Do not try to disassemble the appliance yourself, you could damage the table and put yourself in danger.

# Technical specifications

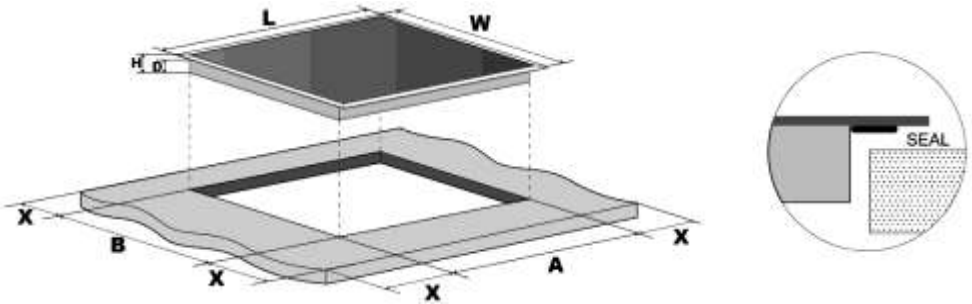
Cooking plate	STV603
Cooking zones	2 zones
Supply voltage	220-240 V ~
Installed electrical power	4758-5662W
Dimensions L × W × H (mm)	590 X 520 X 52
Installation dimensions A × B (mm)	560 X 490

Weight and dimensions are approximate. Due to continuous improvements to our products, specifications and designs are subject to change without notice.

## Installation

### Choosing an installation location

Cut out the worktop (refer to the dimensions shown in the illustration). For installation and use, a gap of at least 50mm must be fitted around the hole. The worktop must be at least 5 cm thick. The worktop must be made of a heat-resistant material, otherwise the thermal radiation from the table may cause considerable deformation. See below:



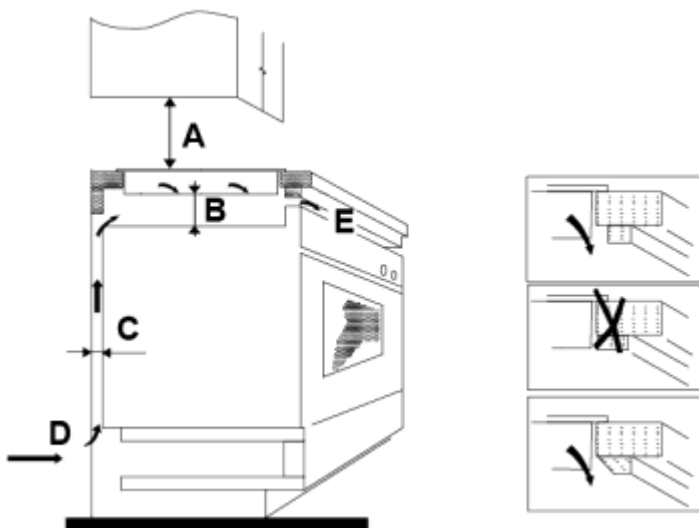
JOINT

L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
590	520	52	48	560	490	50 mini

In all cases, make sure that your hob is sufficiently well ventilated and that the air inlet and outlet are not blocked. Make sure the table is in good condition. See below:



Note: The safety distance between the induction hob and the cupboards above is 760 mm minimum.

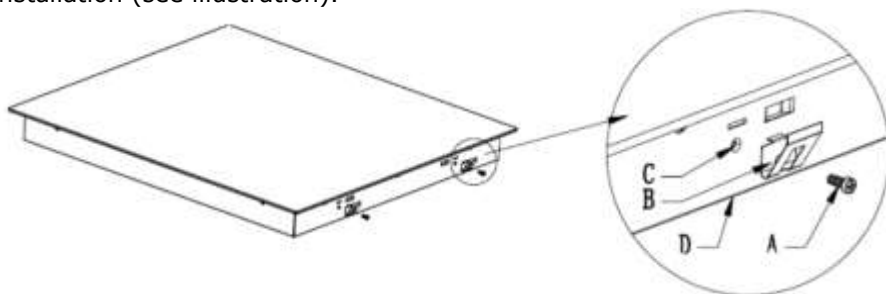


A (mm)	B (mm)	C (mm)	D	E
760	50 mini	20 mini	Arrivée d'air	Sortie d'air 5mm

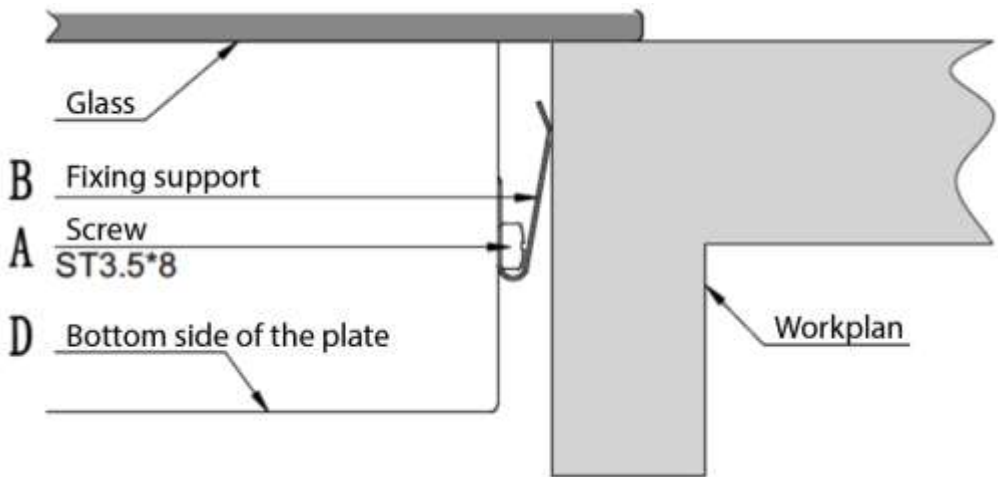
## Before installing the mounting brackets

Place the device on a smooth and stable surface (use the packaging). Do not press the control buttons protruding from the table.

Attach the table to the worktop by screwing 4 supports under it after installation (see illustration).



A	B	C	D
Screw	Support	Screw hole	Base

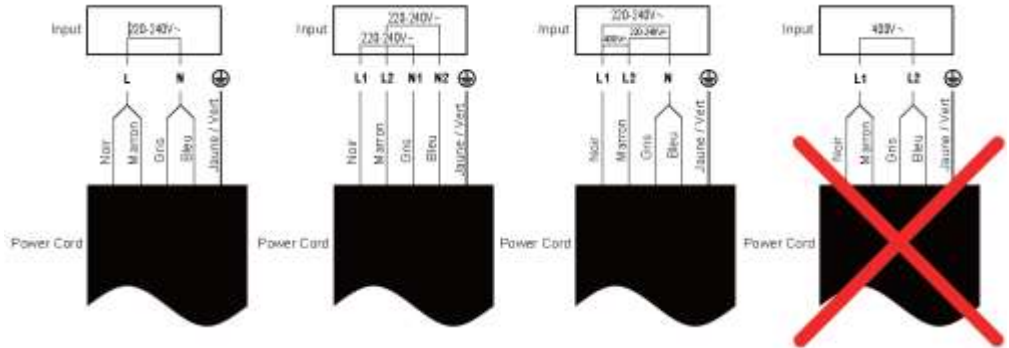


## Attention

1. This ceramic glass cooktop must be installed by a qualified technician or professional. Our professionals are at your service. Do not try to do this work yourself.
2. This cooktop must not be installed on a cooling device, on a dishwasher or on a tumble dryer with a rotating drum.
3. This hob must be installed in such a way as to optimize the thermal radiation, and therefore the proper functioning of the hob.
4. The wall and the induction heated surface above the worktop must be able to withstand heat.
5. For safety reasons, the adhesive and the interlayer must be heat resistant.
6. Do not use a steam cleaner to clean your device.

# Cooktop connection

The connection to the power supply must be made in accordance with the standards in force, or with a differential circuit breaker. The connection procedure is shown below.



1. If the cable is damaged and needs to be changed, this manipulation can only be carried out by an after-sales service technician equipped with the appropriate tools, for safety reasons.
2. If the device is directly connected to the mains supply, a two-pole circuit breaker must be installed, with a spacing of at least 3mm between the contacts.
3. The installer must ensure that the electrical connections are correct and comply with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and can only be changed by a qualified professional.



## Information on electrical household box plates

	Symbol	Value	Unit
Model identification		STV603	
Plate type		Ceramic	
Number of cooking zones and / or areas		4	
Heating technology (induction cooking zones and areas, conventional cooking zones, electric plates)		Radiant cooking zones	
For circular cooking zones or areas: diameter of the useful surface by electric cooking zone, rounded to the nearest 5 mm	Ø	Zone 1 : 20 Zone 2 : 16.5 Zone 3 : 23	cm
For non-circular cooking zones or areas: diameter of the useful surface by electric cooking zone or area, rounded to the nearest 5 mm	L  W	--  --	cm
Energy consumption by cooking zone or cooking area, calculated per kg	EC <sub>electric cooking</sub>	Zone 1 : 210 Zone 2 : 216 Zone 3 : 167	Wh/kg
Energy consumption of the hob, calculated per kg	EC <sub>electric hob</sub>	198	Wh/kg



**DISPOSAL: Do not dispose of this product among household waste which is not sorted. The collection of this kind of waste requires special treatment.**

This device is marked as being in compliance with the European directive 2002/96 / CE relating to waste electrical and electronic equipment (WEEE). By disposing of this device responsibly, you will help prevent the potentially negative consequences for the environment and human health resulting from improper disposal of this product.

This symbol on the device indicates that it must not be disposed of with normal household waste. It must be brought to a recovery and recycling center for electrical and electronic equipment.

This device requires special disposal. For more details concerning the treatment, collection and recycling of this product, please contact the local administration, the municipal waste collection service or the shop.

For more information concerning the treatment, collection and recycling of this product, please contact the municipality, the municipal waste collection service or the purchasing store.

The warranty does not cover wearing parts of the product, nor problems or damage resulting from:

- (1) surface deterioration due to normal wear and tear of the product;
- (2) defects or deterioration due to contact of the product with liquids and due to corrosion caused by rust or the presence of insects;
- (3) any unauthorized incident, abuse, misuse, modification, disassembly or repair;
- (4) any improper maintenance operation, use not in accordance with the instructions concerning the product or connection to an incorrect voltage;
- (5) any use of accessories not supplied or not approved by the manufacturer.

The warranty will be void if the product nameplate and / or serial number is removed.



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