



KH-6V09CS00-EU

Cooking



GB-Declaration of conformity

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

CONTENTS:

OF THE HOB

SAFETY WARNINGS

INSTALLATION

Locating Your Built-in Hob

Electrical Connection of Your Hob

USE

Turn On and Turn Off the Control

Select Heater

Turn on dual- and triple zones

Set Cooking Level With and Without Heat Boost

Turn Off Individual Heaters

Timer Function

Key Lock

TOUCH CONTROL SAFETY FUNCTIONS

Sensor Safety Cut Off

Over Temperature Switch Off

Operating Time Limitations

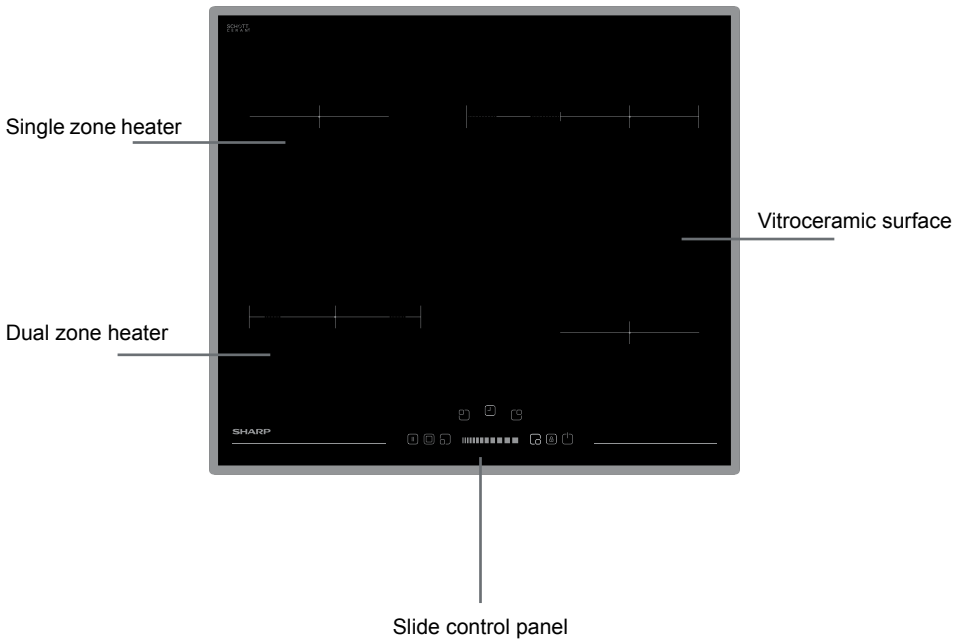
Residual Heat Functions

CLEANING AND CARE

DESCRIPTION OF THE HOB

Dear Customer,

It is important for you to read this manual for best performance and to extend the life of your appliance. We recommended you keep this manual for future reference. Your new hob is under warranty and will provide lasting service. This warranty is only applicable if the appliance has been installed and operated in accordance with the operating and installation instructions detailed in this manual.



Note: The appearance of your hob may be different than the model shown above due to its configuration.

SAFETY WARNINGS

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP THEM IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. WHILE YOU ARE READING THE OPERATING MANUAL, PAY A SPECIAL ATTENTION TO THE EXPRESSIONS THAT HAVE IMAGES.

General Safety Warnings

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user

maintenance shall not be done by children without supervision.

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching the heating elements. Children under the age of 8 should stand away from the appliance unless continuously supervised.
- **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. Switch off the appliance and cover the flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the sur-

face is cracked, switch the appliance off to avoid the possibility of electric shock.

- For hobs incorporating a lid, any spillage should be removed from the lid before opening. Additionally, the hob surface should be allowed to cool before closing the lid.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which can cause the glass to shatter or cause damage to the surface.
- Do not use steam

cleaners to clean the appliance.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work must be carried out only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. Altering or modifying the specifications of the appliance in any way is hazardous.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.
- CAUTION: This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.
- All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning it to avoid scratching. Avoid hitting or knocking on the glass with accessories.
- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it

must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.

Installation Warnings

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorized technician and put into use. The manufacturer is not responsible for any damage that might be caused by defective placement and installation by unauthorized persons.
- When you unpack the appliance, make sure that it is not damaged during transportation. In the event of any defect; do not use the appliance and contact a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc.) may cause harmful effects to children, they should be collected and disposed of immediately.
- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.
- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of a min. of 100°C .
- During use
- Do not put flammable or combustible materials, in or near the appliance when it is in operation.
- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire as a result of of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frying pan with its cover to choke the flame that has arisen in this case and turn the cooker off.
- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- If you are not going to use the appliance for a long time, remove the plug from the socket. Keep the main control switched off. Additionally, when not using the appliance, shut the gas valve off.
- Make sure the appliance control knobs are always in the "0" (stop) position when it is not being used.
- The temperature of the bottom surface of the hob may increase during the operation. Therefore, a board must be installed underneath the product.
- During cleaning and maintenance
- Always turn the appliance off before operations such as cleaning or maintenance. You can do it after removing the plug for the appliance off or turning the main switches off.
- Do not remove the control knobs to clean the control panel.
- TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND ONLY CALL OUR AUTHORIZED SERVICE

AGENTS SHOULD SUCH A NEED ARISE.

INSTALLATION

The electrical connection of this hob should be carried out by an authorized service technician or a qualified electrician, according to the instructions in this guide and in compliance with the current regulations.

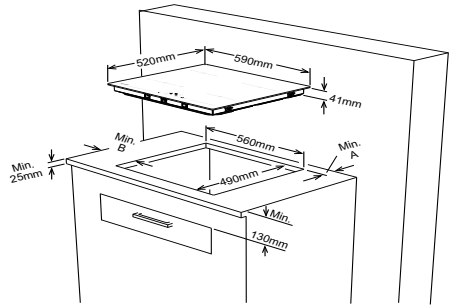
- Before connecting your appliance to the power line at home, make sure to check the conformity of the voltage settings, which are specified on the information check the conformity of the voltage settings, which are specified on the information available.
- The laws, regulations, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)

Locating your built-in hob

After removing the packaging material from the appliance and its accessories, ensure that the hob is not damaged. If you suspect any damage, do not use the appliance and contact an authorised service technician or a qualified electrician immediately.

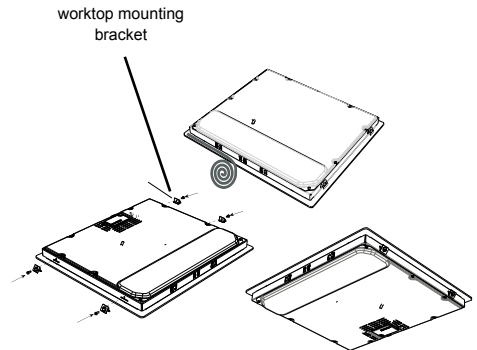
This built-in hob is to be inserted into a cut out of the worktop.

Create an opening with the dimensions shown in the next picture. The distance between the rear edge of the hob and any adjacent wall is dependant on the wall's surface. Do not use easily combustible material such as: curtains, paper hear the hob.



Neighbouring walls	A (mm)	B (mm)
Combustible	60	150
Non-combustible	25	40

- Apply the one-sided self-adhesive sealing tape supplied all the way round the lower edge of the cooking surface along the outer edge of the glass ceramic panel. Do not stretch it.
- Screw the 4 worktop mounting brackets on the side walls of the product

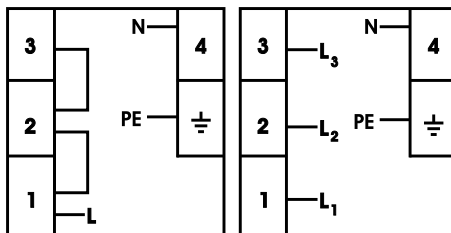


Electrical connection for your hob

- Before proceeding with the electrical connection, verify that the current carrying capacity of the system and the socket is adequate for the maximum power rating of the hob.
- Electrical installation of the residence and the electrical current plug in use must be grounded and must conform with safety regulations.
- If there is no dedicated hob circuit and fused switch, they must be installed by a qualified electrician before the hob is connected.
- The fused switch must be easily accessible once the hob has been installed.
- Do not use adaptors, multiple sockets and/or extension leads.
- This appliance conforms with the requirements of the following EEC Directives:
 1. Vitroceramic hob EEC/73/23 and 93/68, EEC/89/336 relating to radio interference,
 2. EEC/89/109 relating to contact with foods.
- A circuit breaker with a contact opening of at least 3 mm, rated 20 A and delayed functioning type must be installed inside the supply circuit.
- For the touch controlled vitroceramic hob, the cable must be H05VV-F 3X1,5 mm² / 60227 IEC 53. You will find the connection diagram shown on the back of your appliance.
- During installation, please insure that isolated cables are used. An incorrect connection might damage your app-

liance. The warranty will not cover such damages.

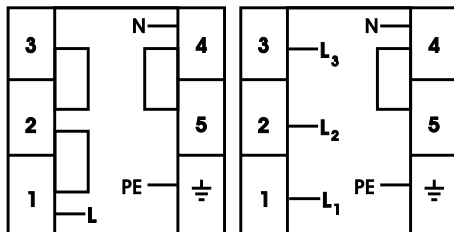
- All repairs must be carried out by an authorized service technician or a qualified electrician.
- Unplug your appliance before each maintenance. For reconnection, follow the connection diagrams carefully.



3x2,5 mm² 220V~
3x2,5 mm² 230V~
3x2,5 mm² 240V~

5x1.5 mm² 380V 3N~
5x1.5 mm² 400V 3N~
5x1.5 mm² 415V 3N~

/



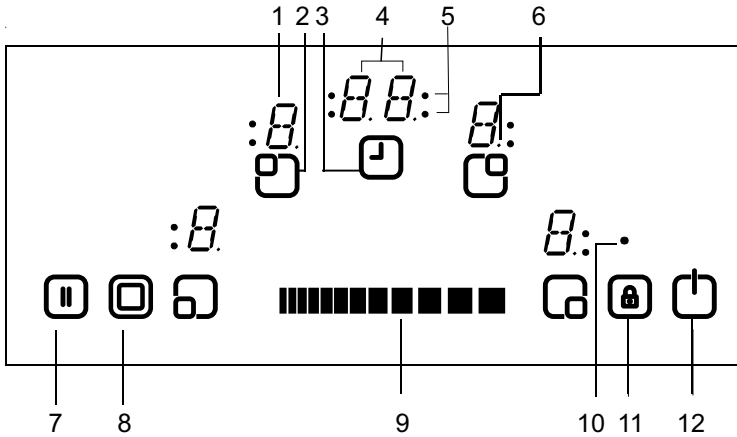
3x2,5 mm² 220V~
3x2,5 mm² 230V~
3x2,5 mm² 240V~

5x1.5 mm² 380V 3N~
5x1.5 mm² 400V 3N~
5x1.5 mm² 415V 3N~

The supply cable connection can differ according to the terminal box type.

USE

The appliance is operated by pressing buttons and the functions are confirmed by displays and sound signals.




- | | |
|---|-------------------------------|
| 1- Heater Display | 7- Stop/Go |
| 2- Active/Inactive Heater | 8- Dual/Triple Zone Selection |
| 3- Active/ Inactive Timer | 9- Heat Setting/Timer Sliding |
| 4- Timer Display | 10- Key Lock indicator |
| 5- Cooking Zone Indicators Timer Function | 11- Key Lock |
| 6- Decimal Point | 12- On/Off |

Stand-By-Mode	S-Mode	The power lines are applied to the hob control and all heater displays are off or residual heat display is active.
Operating-Mode	B-Mode	At least one heater display shows a heat setting between '0' and '9'
Lock Mode	VR-Mode	The hob control is locked.

MODE DESCRIPTION



Turn On and Turn Off the Appliance

If the appliance is in Stand-By-Mode, it is put in Operating-Mode by pressing the On/Off button  for at least 1 second. The sounding of a buzzer signal indicates a successful operation.

On all heaters a `0` appears and the heater Decimal Point flashes (1 sec on, 1 sec off).



If there is no operation within 10 sec, the display of all the heaters will turn off.

If the displays are turned off, the heater will be set into Stand-By-Mode.


If  is pressed for more than 2 seconds (in Operating-Mode), the appliance switches off and is set into Stand-By-Mode again. The appliance can be turned off by pressing  at any time; even if other buttons are pressed simultaneously.

If residual heat from a heater remains, this will be indicated in the corresponding heat setting Heater Display.

Select Heater

If a single heater is chosen with the corresponding Active/Inactive Heater Button , the Decimal Point of the related Heater Display will flash. For the selected heater, you can set the heat level between 1-9 by touching the Heat Setting Slider Buttons .


The slider button must be pressed within 3 seconds, otherwise the heater selection is erased and heat setting dot will disappear (Decimal Point). If there is no further operation within 10 seconds, the heater will fall back into the S-Mode.

The heat setting can always be changed by pressing  between level 1-9.

Each sliding operation or each display change is quitted by a buzzer signal.

Turning on dual and triple zones (available only in some models)



Turning on the dual zone


The activation of the dual zone is done after selecting the desired heater by actuation . This is confirmed by a buzzer signal. At the same time, the corresponding Dual Zone Indicator goes on statically. Pressing it for a second time, the status of the dual zone toggles: it changes from dual zone on to dual zone off and back again.

The extension zone can be activated only after a level between 1-9 is set on the basic zone of the heater.

Turning on triple zones

A dual or triple zone can only be switched on if the basic zone of a heater is set to level 1-9 and the heater is selected, the dot is on.

If  is pressed, the buzzer signal sounds and the Dual Zone Indicator is statically on. If  is pressed once again, another signal is heard and the triple heater is switched on. The Triple Zone Indicator will be illuminated and the triple zone will be energized.

After pressing  once again, the triple zone of the heater will be switched off again. Each operation causes a status change of the dual/triple zones following in this manner (Dual zone on, triple zone on, all extended zones off, dual zone on, triple zone on, dual zone on, etc. ...)

Set Cooking Level With and Without Heat Boost. All heaters are equipped with a heat boost functionality.



If the heat boost is active, then the heater will be operated with maximum power for the period of the heat boost time, that is dependent on the selected heat setting. This is indicated through a flashing 'A', alternating with the heat setting value (e.g. 0.5 sec 'A' and 0.5 sec '9') in the heater display. Once the heat boost time ends, only the heat setting will be indicated.

If the heat boost should be used for a heater, touch or slide the heat to level 0, then touch heat level 9 again. After setting the heat to level 9, 'A' will be indicated alternating. This means that level 9 and the heat boost is active now.

The heat boost can be turned off by sliding your finger across the panel until heat setting '0' appears.

Turn Off Individual Heaters


A selective heater can be turned off with 3 different ways:


- Simultaneous operation of the right and left part of the slider button  .
- Reduction of the heat setting to '0' by press the right and the left part of the slider button  .
- Use of timer turn off function for the corresponding heater


Timer Function


The timer provides the following features:

The control can run a max. of 4 heater assigned timers and 1 minute minder (which is not assigned to any heater) simultaneously. All timers can be used only in B-Mode. A heater timer can only be assigned to an active heater, running in levels between 1-9. The minute minder is independent of any heater.



In order to use both functions, the timer function must be activated by the Active/Inactive Timer button .

Pressing  for the first time after activating the heaters, the control proposes the minute minder (no Cooking Zone Indicator is flashing, they are all on or off).

Pressing  for the second time, the control proposes the assignment to one of the activated heaters by flashing the Cooking Zone Indicator. Now the timer to the linked timer signalised.

Pressing  again, the next timer in the in the clockwise direction, is proposed for assignment of the next active heater. And so on...

Minute Minder

No matter whether a heater is activated or not, the minute minder can be operated by pressing . The appearing '00' shows that timer is active and the dot in the right Timer Display indicates that  is now linked for setting the timer value.

The minute minder is selected when all Cooking Zone Indicators are statically on or off (no Cooking Zone Indicator is flashing).

With , the timer value can be set.

After successful setting of the minute minder time, the timer starts to decrement the time.


The minute minder will not be stopped by switching off the appliance or activating the key lock function, it will proceed increasing the minutes until run out indication.


After reaching the '00' of the timer, the buzzer indicates that time has run out.

To stop the buzzer you have to confirm the 'run out' by pressing any button.

Heater timer


Heater timers can be set only for activated heaters (the heater level must be set between 1-9)

The first pressing of , activates the minute minder. After pressing for the second time, the timer is assigned to the activated heater. The proposed assignment is indicated by the related Cooking Zone Indicator that is flashing.

Pressing  again after activating the first heater timer, the control recommends the next active heater assigned to the timer in the clockwise direction. The assignment recommendation is indicated by the flashing Cooking Zone Indicator.


Pressing , the timer value for the heater can be set.

The running timer of the first set heater timer is indicated by the statically lighting Cooking Zone Indicator.


Pressing  once again assigns further times to other activated heaters.

10 seconds after the last operation, the timer display changes to the timer that will run out next.


The assignment of that timer is displayed always by a flashing Cooking Zone Indicator. The number of timers running can be identified by the number of Cooking Zone Indicators that are statically on.

By toggling , you can display the timer values for the heater timer and the minute minder. The assignment is always indicated by the flashing

Cooking Zone Indicator. If no Cooking Zone Indicator is flashing, the minute minder time is shown in the 2-digit Timer Display.

All heater timers can be erased by switching off the appliance into the S Mode using . A minute minder will not be erased, it will proceed until the operation runs out.

To erase a timer in Operation Mode, you first have to select the timer by toggling the Active/Inactive Timer Button until it is displayed. The value can be erased in 2 different ways:


- Decrement by sliding your finger across the panel  until '00' appears on the Timer Display.

After reaching the '00' of a heater timer, the assigned heater level will be set to '0'.



The heater timer or minute minder running out is indicated by a buzzer tone. This will be erased by pressing any button for acknowledgement.


Key Lock

Key lock functionality is for blocking and setting the appliance into safe mode during operation. Touch modifications as for example rise heat settings and others should not be possible. Only switching the appliance off is possible.

The lock function becomes active, if the Key Lock button  is pressed for at least 2 sec. This operation is acknowledged by a buzzer. After a successful operation of more than 2 seconds, the Key Lock Indicator flashes and the heater becomes locked.

The heater can only be locked in Operating Mode (B-Mode).


If the heater is locked, only  can be operated, all other buttons are blocked. If there is any other button operated in the blocked mode, the buzzer signal sounds and the Key Lock Indicator flashes as an indication for the activated key lock functionality. Only the switch off by operation of  is possible. If you have switched off the appliance, you can not restart it again without unlocking it first.

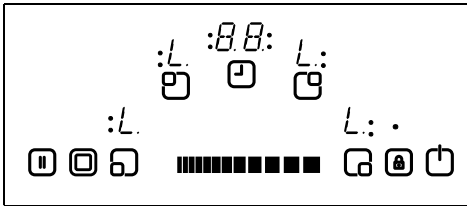
After pressing  for 2 seconds, the Key Lock indicator will disappear. Now, the hob control is unlocked and can be operated in normal order.

Child Lock


The purpose of the child lock functionality is to lock the appliance in a complicated multi-step process.

Child locking and unlocking is only available in S-Mode.

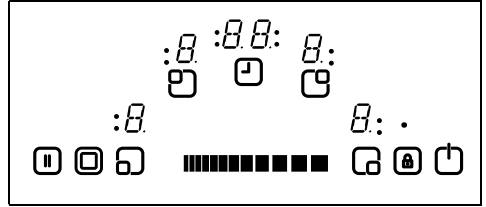
First  has to be pressed until the buzzer beeps, then the the right and the left of the slider button have to be pressed for at least 0.5 sec, but for a max. of 1 second simultaneously. Following that, the appliance can be locked the right of the slider button. All 4 heaters display 'L' is showed as a confirmation.





In the event the minute minder is still running, it will proceed until '00' is reached and the timer will beep. After confirmation of the timer running out, the appliance will be fully locked. None of the buttons can be used as long as the appliance is locked.

The child lock is deactivated the same way it was activated. After pressing  until the beep sounds, then the right and the left of the slider button simultaneously for at least 0.5 second, followed by pressing only the left. As confirmation for successful

unlocking, the 'L' symbol in the displays will be erased immediately.



Stop & Go

The Stop & Go function is used for pausing the operation of the heaters during cooking. White heaters are in operation, if Stop & Go  button is pressed for the first time, all the heaters will be turned off. After pressing  for the first time, all the heaters will be turned on.

Touch Control Safety Functions

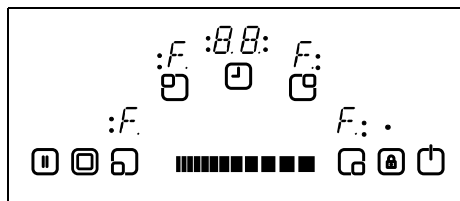
The following safety functions are available to avoid unintended operations of the hob control.

Sensor Safety Cut Off

A sensor monitoring is included to prevent the appliance from unwanted, random sensor operation.

In the event one or more buttons are pressed for longer than 12 seconds, the sensor monitoring routine audibly indicates that the wrong operation has occurred (pot or other object placed on the button, sensor failure, etc.) and switches off the appliance.

The safety turn off results in the hob control being turned off to S-Mode. An 'F' will flash in all heater displays.



If residual heat is present, it will be displayed in all other heater displays.

The hob control will then go into S-Mode. A buzzer signal will appear at the same time. After 10 minutes the buzzer signalling will stop.

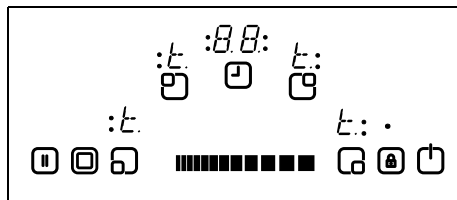
If there is no erroneous operation present any longer, both the visual and the buzzer signal will disappear.

Over Temperature Switch Off

Since the placement of the control is very close to the heater in the middle front of the hob, an incorrectly placed pot half on the control, which is not sensed by the sensor safety cut off (not covering a button), heats up the hob to a very high temperature, which makes the glass and the buttons extremely hot, which will result in burning.

To prevent the hob control unit from damage, the control monitors all the time the temperature and switches off in case of overheating emergency.

It is indicated in heater 4 heater display with the letter 't', for all the time until the temperature decreases.



After the temperature falls, the 't' displays will be erased and the hob control unit will fall back into the S-Mode. This means that the user can reactivate the appliance by touching the power button.

Operating Time Limitations

The hob control unit has a limitation of the operating time. If the heat setting for this heater has not been changed for a certain time, then the heater will turn off automatically ('0' is displayed for 10 seconds, afterwards the residual heat). The limit of the operating time depends of the selected heat setting.

If a timer was associated with the heater, then a '00' will be displayed on the timer display for 10 seconds, Afterwards, the timer display will turn off.

After an automatic turn off of the heater, as described above, the heater is operable again and the maximum operating time for this heat setting is applied.

Residual Heat Functions

After all cooking processes are completed, there is some heat stored in the vitroceramic glass referred to as residual heat. The control can calculate roughly how hot the glass is in the worst case. If the calculated temperature is higher than + 60 ° C, then this will be indicated in the corresponding heater display after the heater or the hob control is turned off. The residual heat display is shown as long as the calculated heater temperature is > + 60 ° C.

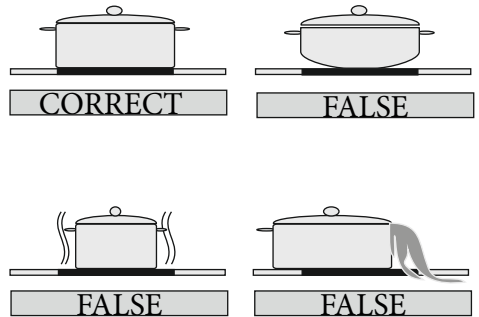
The display of the residual heat has the lowest priority and is overwritten by every other display value, during safety turn offs and displaying an error code.

After reapplying the supply voltage to the hob control after an interruption of the supply voltage has occurred, results in the residual heat display flashing, if the corresponding heater had a residual heat of greater + 60 ° C before the power interruption occurred. The display will flash until the max. residual heat time has expired or the heater is selected and activated.

CLEANING AND CARE

Cookware with rough bottoms should not be used since these can scratch the glass ceramic surface. The bottoms of good cookware should be as thick and flat as possible. Before use, make sure that cookware bottoms are clean and dry.

Always place the cookware on the cooking zone before it is switched on. If possible, always place the lids on the cookware. The bottoms of the cookware must not be smaller or larger than the cooking zones, they should be at the proper size as indicated below, not to waste energy.



Before cleaning the hob, first remove the plug from the electrical supply socket. Then ensure that there is no residual heat stored in the appliance. Vitroceramic glass is very resistant to high temperatures and overheating. If residual heat is stored in the appliance, 'H' will flash on the Heater Display. In order to avoid burns, let the appliance cool down.

Remove all split food and fat with a win-

dow scraper. Then wipe the hob with a suitable washing up liquid and a clean damp cloth. Rub the appliance using a clean dry cloth.

If aluminium foil or plastic items are accidentally melted on the hob surface, they should be removed immediately from the hot cooking area with a scraper. This will avoid any possible damage to the surface. This also applies to sugar or food containing sugar which may be spilled on the hob.

In the event of other food melting on the hob surface, remove the soil when the appliance has cooled down. Use a glass, ceramic or stainless steel cleaner when cleaning the surface.

Do not use a dishcloth or abrasive sponge to clean the vitroceramic surface. These materials may damage the surface.

Do not use chemical detergents, sprays or spot removers on the vitroceramic surface. These materials may cause fire or fading of the vitroceramic colour. Clean with water and washing up liquid.

Remove all split food and fat with a window scraper. Then wipe the hob with a suitable washing up liquid and a clean damp cloth. Rub the appliance using a clean dry cloth.

If aluminium foil or plastic items are accidentally melted on the hob surface, they should be removed immediately from the hot cooking area with a scra-

per. This will avoid any possible damage to the surface. This also applies to sugar or food containing sugar which may be spilled on the hob.

In the event of other food melting on the hob surface, remove the soil when the appliance has cooled down. Use a glass, ceramic or stainless steel cleaner when cleaning the surface.

Do not use a dishcloth or abrasive sponge to clean the vitroceramic surface. These materials may damage the surface.

Do not use chemical detergents, sprays or spot removers on the vitroceramic surface. These materials may cause fire or fading of the vitroceramic colour. Clean with water and washing up liquid.

Brand		SHARP
Model		KH-6V09CS00-EU
Type of Hob		Electric
Number of Cooking Zones		4
Heating Technology-1		Radiant
Size-1	cm	Ø14,5
Energy Consumption-1	Wh/kg	192,0
Heating Technology-2		Radiant
Size-2	cm	Ø14,5
Energy Consumption-2	Wh/kg	192,0
Heating Technology-3		Radiant
Size-3	cm	Ø18,0
Energy Consumption-3	Wh/kg	191,0
Heating Technology-4		Radiant
Size-4	cm	15,5x26,0
Energy Consumption-4	Wh/kg	190,0
Energy Consumption of Hob	Wh/kg	191,3
This hob complies with EN 60350-2		

Energy Saving Tips

Hob

- Use cookwares having flat base.
- Use cookwares with proper size .
- Use cookwares with lid.
- Minimize the amount of liquid or fat.
- When liquid starts boiling , reduce the setting.



Service & Support

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SHARP

Be Original.