electriQ

User manual





SEALED PLATE HOB

eiQSPEHOBX eiQSPEHOBK

Thank you for choosing your electriQ hob.
This instruction manual provides all the required instructions related to the appliance's installation, use, and maintenance. Please read this instruction manual carefully before installation and usage to operate the unit correctly and safely.

Welcome to electriQ

We hope you're happy with your new purchase.

We'd *love* to see how you're getting on.

If you share any snaps on your socials,
make sure you tag us and use our hashtag.

@electriQUK
#electriQUK

We're here to help

Got a question or need help?

Get in touch with our friendly customer service team.

0330 390 3061
support@electriQ.co.uk
Mon - Fri | 9am to 5pm

Unit 2A, Trident Business Park, Neptune Way,
Leeds Road, Huddersfield, HD2 1UA

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SAFETY WARNINGS

Your safety is important to us. Please read this information before using your hob.

ELECTRICAL SHOCK HAZARD

- Do not cook on a broken or cracked hob. If the surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the hob off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

HEALTH HAZARD

- This appliance complies with electromagnetic safety standards.

HOT SURFACE HAZARD

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing, or any item other than suitable cookware contact the hob until the surface is cool.
- Metallic objects such as knives, forks, spoons, and lids should not be placed on the hob surface since they can get hot.
- Keep children away.
- Handles of saucepans may be hot to the touch. Check saucepan handles. Do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

CUT HAZARD

- When the safety cover is retracted, the razor-sharp blade of a cooktop scraper is exposed. Use with extreme care and always store safely and out of the reach of children.
- Failure to use caution could result in injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

- Never leave the appliance unattended when in use. Boil over causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance to warm or heat the room.
- After use, always turn off the cooking zones and the hob as described in this manual.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the hob could be seriously injured.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- Do not leave children alone or unattended in the area where the appliance is in use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning 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.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. A qualified technician should do all other servicing.
- Do not use a steam cleaner to clean your hob.

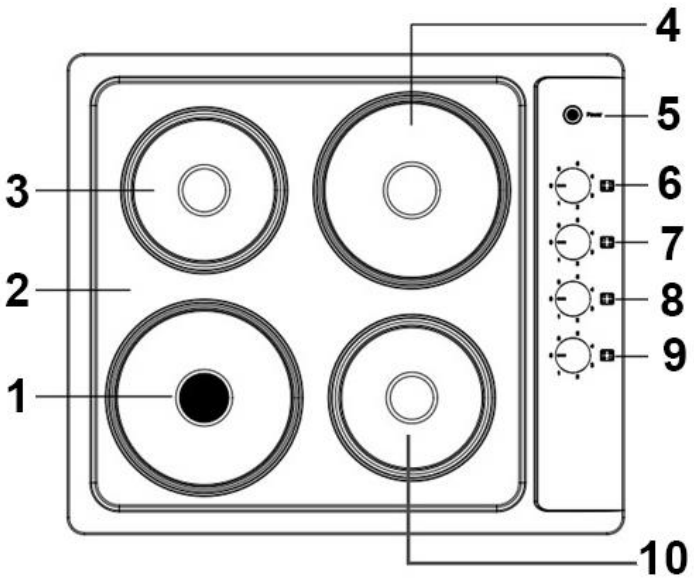
- Do not place or drop heavy objects on your hob.
- Do not stand on your hob.
- Do not use pans with jagged edges; do not drag pans across the surface, as this can scratch the hob.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the hob.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in domestic and similar applications and is not designed for commercial use.
- **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.
- Care should be taken to avoid touching heating elements.
- Children shall not play with the appliance. Children shall not make cleaning and user maintenance without supervision.
- **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 the flame, e.g., with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **CAUTION:** The cooking process must be supervised continuously, especially for short-term cooking.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

UNPACKING YOUR HOB

1. Carefully open the packaging and remove all components. Do not use sharp objects that may scratch the surface of the hob.
2. Ensure all parts are present by comparing them to the parts list provided in this manual.
3. Inspect the hob for any visible damage. If you notice dents, cracks, or missing components, please contact your retailer before proceeding with installation.
4. Keep the original packaging until the installation is complete and the appliance has been tested successfully. This may be useful for transport or warranty returns.

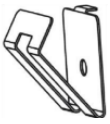
PRODUCT OVERVIEW

Your hob has four heating zones with a choice of different heating capabilities.



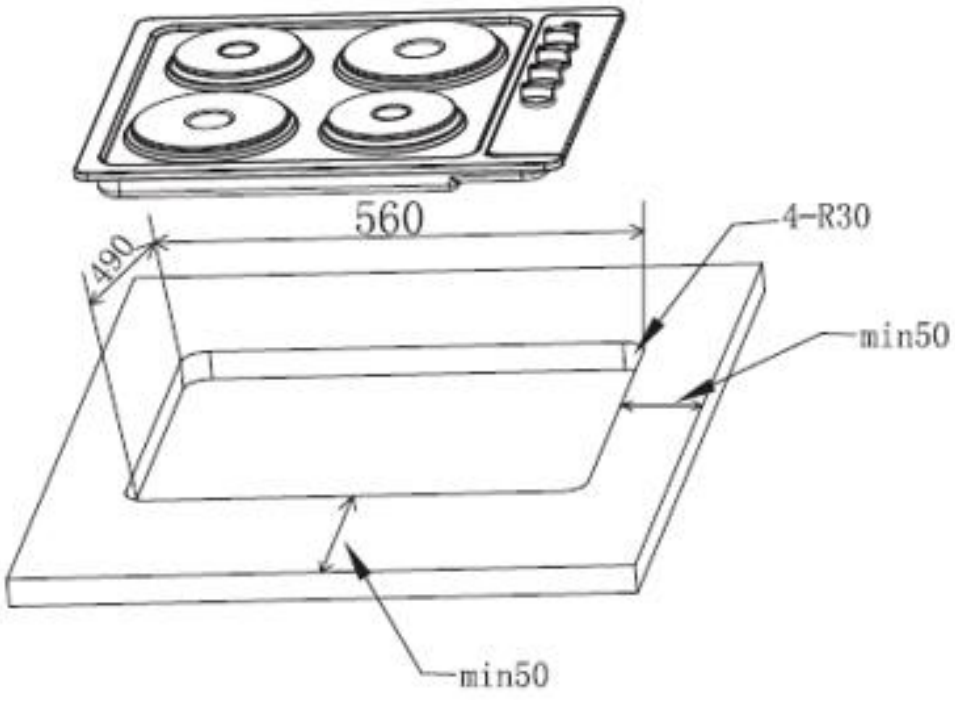
1	Back left Ø190mm
2	Base panel
3	Back right, Ø150mm
4	Front right Ø190mm
5	Power on indicator
6	Back right control dial
7	Front right control dial.
8	Front left control dial.
9	Back left control dial
10	Front left Ø150mm

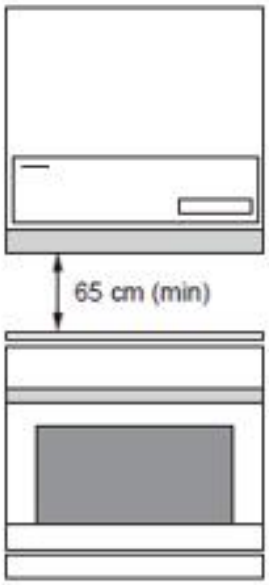
PARTS

IMAGE	DESCRIPTION	QTY
	Tension Clamp	4
	Screws	4

Tools Required:
Screwdriver

INSTALLATION DIMENSIONS





INSTALLATION

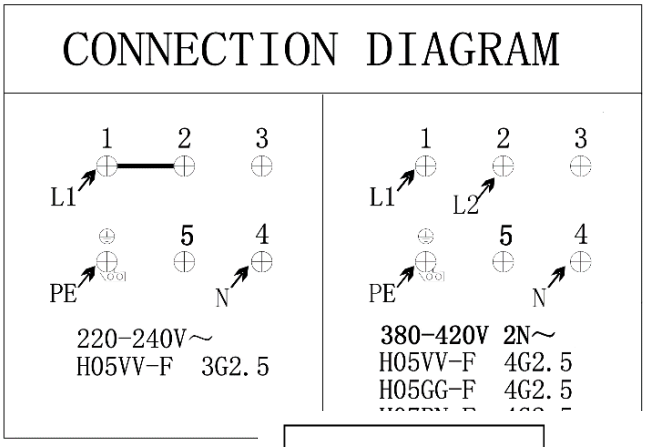
CAUTION

1. The hob must be installed by qualified personnel or technicians.
2. The hob must not be mounted above or in close proximity to cooling equipment, dishwashers, and rotary dryers.
3. The hob must be installed in a way that ensures good ventilation to the unit to enhance its reliability.
4. Ensure the wall, work surface, and area around the hob are suitably heat-resistant.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. This is a Y-type design with a built-in hob, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat-resistant adhesive (100°C). This prevents surface deformation or detachment of the coating.

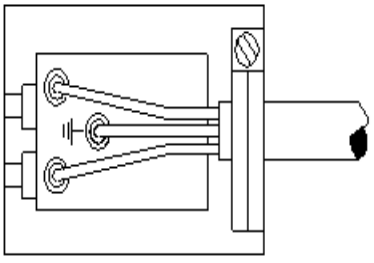
- Make an opening with the dimensions given on page 6 for the hob to be mounted on the worktop.
- Check the seal for a perfect fit and overall cover. Lower the hob into place and align it correctly.
- Using a standard screwdriver and the screws, tighten the tension clamps evenly, starting at the centre and moving diagonally until the built-in rim is tight on the worktop.

HARDWIRED CONNECTION SUPPLIED WITH CABLE

IMPORTANT: The electrical connections must be carried out by a suitably qualified person and in accordance with all relevant local building and installation regulations.

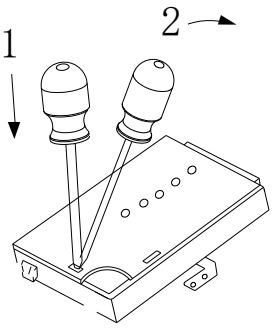


- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
- The cable must not be bent or compressed. The cable must be checked regularly and only replaced by a suitably qualified person.
- This guidance applies to the UK. The installer is responsible for ensuring that the appliance is installed in accordance with the regulations in the country where it is installed.
- If other cooking appliances are connected to the same circuit, it is up to the installer to ensure the circuit is suitable. If not appropriate, a qualified electrician must install a suitable circuit.
- Read all safety warnings prior to any installation attempt.



The unit should be connected following the circuit diagram on the rear of the appliance and colour coding of the wires to a single 20A circuit rated at 220-240V

TO CONNECT THE SUPPLY CABLE TO THE HOME ELECTRICAL CIRCUIT



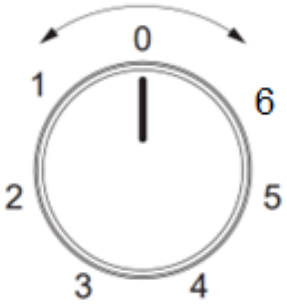
- Open your control terminal and loosen the screws if needed.
- Connect the earth, live and neutral to their corresponding screw, which is usually colour coded, then tighten slightly.
- Close and secure your control terminal.

THE POWER SUPPLY CABLE

The supply cable for your appliance should be selected based on the rating of the fuse or MCB protecting the circuit. The flexible cord should be a maximum of 2m long and comply with the minimum cross-sectional area listed below:

MCB / Fuse Size	Minimum Cross-sectional Area mm^2
10A – 16A	1.5
17A – 25A	2.5
26A - 32A	4
33A - 40A	6
41A - 63A	10

OPERATION



HEAT LEVEL SELECTION

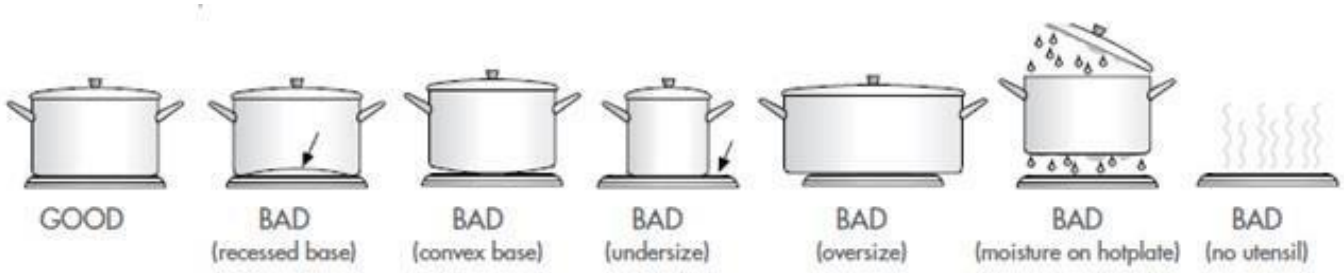
Your Hob comes with six heat levels, one being the lowest and six being the highest. To turn off the hob, turn the dial either way to 0.

The appliance is equipped with four electric hotplates, each delivering power up to the following maximum outputs (depending on the selected power level):

- Back Right Hotplate: up to 1500W
- Back Left Hotplate: up to 1000W
- Front Right Hotplate: up to 1000W
- Front Left Hotplate: up to 2000W

USING THE COOKING ZONES

- Do not use unsteady pots and pans, as these could tip or fall.
- Do not use mats, heat diffusers or wok stands. These will cause a temperature build-up, which can damage the hob.
- Do not let cooking pots bubble over, as this could leave a mark and residue on the hob.
- Always use pots and pans with flat bases. Uneven or thin bases will waste energy and cook slowly.
- Always use pots and pans slightly larger than the cooking zones. Small pans waste energy.
- Always ensure pots and pans are dry before placing them on the hob.



COOKING GUIDELINES

COOKING TIPS

- When the food comes to a boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food is heated.

SIMMERING, COOKING RICE

- Simmering occurs below the boiling point, at around 85˚C, when bubbles rise occasionally to the cooking liquid's surface. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. It would be best to cook egg-based and flour-thickened sauces below the boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest to ensure the food is cooked correctly in the recommended time.

SEARING STEAK

To cook juicy, flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and lower the meat into the pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how well-cooked you want it. Times may vary from about 2 to 8 minutes per side. Press the steak to gauge how cooked it is—the firmer it feels, the more ‘well done’ it will be.
5. Leave the steak on a warm plate for a few minutes to rest and become tender before serving.

FOR STIR-FRYING

1. Choose a ceramic-compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
6. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
7. Stir the ingredients gently to make sure they are heated through.
8. Serve immediately.

CARE AND CLEANING

BEFORE YOU CLEAN YOUR HOB

WARNING: Isolate the power supply and let all parts cool completely before cleaning.
Do not use caustic soda/oven cleaners, bleach, abrasive powders, thick wire wool, or hard tools.
Wipe up spills promptly; standing liquid can stain enamel, mark stainless steel, and cause hotplates to rust. Do not use steam cleaners. Do not clean any part in a dishwasher.

ENAMELLED SURFACES

Clean frequently with warm, mildly soapy water; dry with a soft cloth. Do not clean while hot. Avoid abrasive powders or rough pads. Do not leave acidic/salty foods or sugary spills sitting on the surface.

STAINLESS-STEEL SURFACES

Wash with warm, mildly soapy water using a soft sponge; dry along the grain with a soft cloth. Avoid abrasive powders, chloride/bleach cleaners, and scouring pads. Wipe spills promptly to prevent staining.

SOLID HOTPLATES (sealed plates)

Wipe with a damp cloth while warm (not hot), then dry thoroughly. To prevent rust, apply a very thin film of neutral cooking oil to the plate when cool; heat the plate on low for 1–2 minutes, then wipe off any excess. For stubborn marks/light rust: use a proprietary hotplate restorer or a fine non-scratch pad; wipe clean and re-oil lightly. Never pour water onto a hot plate or flood the plate with liquid. Avoid acidic cleaners (vinegar, citrus), caustic products, aluminium foil, or plastic on a hot plate—they may stain, corrode, or melt.

CLEANING YOUR HOB

EVERYDAY SOILING ON THE HOB SURFACES

Switch off at the wall. While surfaces are warm (not hot), wipe with a suitable non-abrasive kitchen cleaner; rinse and dry completely. Some sealed-plate models have no residual-heat indicator. Treat plates as hot even when the power is off.

BOILOVERS AND BURNT-ON RESIDUES

Switch off at the wall. Allow to cool to warm, then soften with a wet cloth.
On enamel/stainless surfaces, use a non-scratch pad with a mild cream cleaner; rinse and dry.
On sealed plates, do not use glass scrapers. Loosen residues with hotplate restorer or a fine non-scratch pad; wipe clean and re-oil lightly.

SPILLS ON THE CONTROLS

If liquid gets on or around the dials, switch off at the wall. Wipe up immediately and dry thoroughly before reuse. Ensure the dial is fully dry before restoring power.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The hob cannot be turned on.	No power	Make sure the hob is connected to the power supply and that it is switched on.
		Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call the manufacturer or retailer.
The hob is being scratched.	Rough-edged cookware.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
	Unsuitable, abrasive scourers or cleaning products are being used.	See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (Layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.

Weight and Dimensions are approximate. Because we continually strive to improve our products, we may change specifications and designs without prior notice.

INFORMATION FOR DISMANTLING

Do not dismantle the appliance in a way that is not shown in the user manual. The user could not dismantle the appliance. At the end of life, the appliance should not be disposed of with household waste. Check with your local authority or retailer for advice on recycling.

TECHNICAL SPECIFICATION

Model	**eiQSPEHOBX eiQSPEHOBK**
Cooking Zones	4
Supply Voltage	220-240V~ 50-60Hz
Installed Electric Power	5500W
Product Size L x W x H(mm)	590x510x55
MCB size	20A
Off-mode	0W

NOTE: When all mechanical control dials are set to "0/Off", the hob is in off mode (no functions active).

PRODUCT FICHE

	SYMBOL	VALUE	UNIT
Model		**eiQSPEHOBX** **eiQSPEHOBK**	
Type of hob		Electric hobs	
Number of cooking zones or areas		Four zones	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)		Radiant cooking	
For circular cooking zones or areas: diameter of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm	Ø	Left front zone: 19.0 Left rear zone: 15.0 Right rear zone: 19.0 Right front zone: 15.0	cm
For non-circular cooking zones or areas, the length and width of the useful surface area per electric heated cooking zone or area are rounded to the nearest 5mm	L W	/	cm
Energy consumption per cooking zone or calculated per kg	$EC_{electric\ cooking}$	Left front zone: 171.1 Left rear zone: 196.5 Right rear zone: 205.3 Right front zone: 199.0	Wh/kg
Energy consumption for the hob is calculated per kg	$EC_{electric\ hob}$	193.0	Wh/kg

electriQ UK SUPPORT

www.electriQ.co.uk/support
Call: 0330 390 3061
Office hours: 9 AM - 5 PM, Monday to Friday
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Neptune Way, Leeds Road,
Huddersfield, HD2 1UA.

DISPOSAL: Do not dispose of this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.



Recycling facilities are now available for all customers, where they can deposit their old electrical products. Customers can take any old electrical equipment to participating sites run by their local councils. Please remember that this equipment will be further handled during the recycling process, so please be considerate when depositing your equipment. Please get in touch with the local council for details of your local household waste recycling centres.