

Montpellier

DOMESTIC APPLIANCES LTD

LAUNDRY DISHWASHING COOKING COOLING

Installation & Operating Instructions



50cm Electric Cooker in White

CSE46W

Please read these instructions carefully before attempting to install or use this appliance.
We recommend that you keep these instructions in a safe place for future reference.

Thank you for choosing this Montpellier appliance.

Your appliance has been designed to provide you with the best combination of style, reliability and performance, to give you years of trouble-free use.

You may be familiar with a similar product, but please take the time to read these instructions carefully before installing or using your appliance to ensure that you get the most from your purchase and keep the manual for future reference.

The design and specifications are subject to change without prior notice for product development.

Your appliance is covered by a comprehensive two year Parts & Labour Guarantee. In the unlikely event that you experience a problem with your appliance, you can rest assured that you are fully protected against the cost of repairs for the first 24 months. Please note that any claim must be accompanied by the model reference number, serial number and proof of purchase.

To activate your guarantee, you will need your product serial number. This can be found inside your appliance.

NB: Please make sure that you keep a copy of your original sales invoice as this will be needed if any service call is required.

There are three ways to register your Guarantee:

Online: Visit the Support page on our website and complete the online Product Registration form.

www.montpellier-appliances.com

By Post: Simply detach and fill in the form provided, attach a stamp and send it in the post. Don't forget to include your e-mail address so that we can send confirmation through to you.

By Phone: Contact our warranty registration department on **08081 961 388**

Montpellier






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YEAR GUARANTEE

PARTS & LABOUR

ACROSS ALL OUR MODELS

Icon	Type	Meaning
	Warning	Serious injury or death risk
	Risk of electric shock	Dangerous voltage risk
	Fire	Warning, risk of fire / flammable materials
	Caution	Injury or property damage risk
	Important	Operating the system correctly

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Important Safety Warnings

These warnings are provided in the interest of safety, please read them carefully before installing or using the appliance.

To maintain the efficiency and safety of this appliance we recommend:

Only use an authorized service agent appointed by Montpellier & only use official Montpellier spare parts.

This appliance is designed for non-professional use within a domestic environment.

Before using the appliance, read the instructions in this manual carefully as it contains all the information you require for safe installation, use and maintenance. Keep the manual to hand for future reference.

After removing the packaging, check the appliance is not damaged. Report any damage immediately to the place where you purchased it and keep the packaging.

Keep the packaging out of the reach of children since it is a source of potential danger.

The appliance must be installed by a qualified electrician in compliance with the local regulations and installation instructions. The manufacturer does not accept responsibility for any loss, injury, or damage caused by improper installation.

This appliance is designed to be used by children aged above 8 years. Persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge shall always be under supervision and instruction while using the appliance.

The electrical safety of this appliance can only be guaranteed if the cooker is correctly and sufficiently earthed. Always ensure the earthing is sufficient, if you have any doubts call in a qualified electrician to check the system. The manufacturer rejects any responsibility for damage resulting from insufficient or incorrect earthing.

Check that the electrical supply is sufficient to support the maximum rated power requirement of the appliance as stated on the rating plate. If you have any doubt, call a qualified electrician.

Before using the cooker for the first time, you will need to burn off the temporary finish applied during the manufacturing process. This will produce an odour, so ensure the room is well ventilated. Open windows, external doors and turn on the extractor fan to dissipate the odour. Turn the oven on at maximum temperature for roughly 1 hour. During this period a strong odour will linger. Close internal doors to prevent the odour from spreading around the rest of the property.

Ensure the appliance is switched off before maintenance. Turn the appliance off at the mains and turn all dials to the off position.

If the power supply cable becomes worn or damaged, it must be replaced by a qualified technician or electrician.

This appliance must be used solely for the purpose it's designed for. Any other use is considered to be improper and therefore dangerous. The manufacturer declines responsibility for damage resulting from improper and irresponsible use.

A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance:

DO NOT touch the appliance when your hands are wet.

NEVER allow the mains cable to be stretched, pulled or damaged if the cooker is moved for cleaning. Do not use the cooker if the mains cable is damaged, consult a qualified electrician.

DO NOT allow the cooker to be used unsupervised by children or persons unfamiliar with it.

Always switch off the electrical supply to the cooker and allow it to cool down before carrying out any cleaning.

DANGER OF FIRE/BURNS – do not store items on the cooker surfaces.

Only use cookware with smooth flat bases on the hotplates to avoid any accidental spillages.

Special care should be taken when deep frying foods in order to avoid splashing or spillages. Hot oil should never be left unattended as overheating may

cause it to boil over or spontaneously combust.

Parts of this appliance will retain heat for a considerable time after switching it off. Care should be taken when touching these areas before they have completely cooled down.

Never use flammable liquids such as alcohol or gasoline near the appliance when it is use.

When using other appliances near the hob, ensure the supply cord is kept clear of the hot surfaces. Contact may result in the melting of the power cord.

Make sure the dials are in the off position when the appliance is not in use. Also make all potentially dangerous parts of the appliance safe.

When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Ensure you do not touch them and keep children away from them.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface,

which could result in the glass shattering.

Installation

The following instructions should be read carefully by a qualified technician. To ensure the appliances is installed correctly, in line with local regulations.

IMPORTANT – remember to disconnect the appliance from the electrical supply by switching off the mains supply before carrying out any maintenance work.

Positioning:

The cooker should never be installed in the proximity of a door. People opening and closing the door could come into contact with pots positioned on the hob.

This appliance can only be installed and used in a permanently ventilated room.

Unpacking

Be careful when unpacking and installing the appliance. There may be sharp edges that could cause accidents.

The cooker is heavy and care must be taken when moving it. Ensure you remove all packaging,

both inside and outside the cooker before it is used.

Installation

This cooker is designed to fit between kitchen cabinets. The space on either side of the cooker needs to only be enough to allow the removal of the appliance for servicing. It can be used with cabinets on either side, a cabinet on only one side or in a corner setting.

The appliance can be installed next to furniture units which are no taller than the top of hob. If the cooker is placed touching walls or sides of neighbouring cabinets, these must be capable of withstanding a temperature rise of 50°C above the ambient temperature. For correct installation, the following precautions must be followed.

- A) The cookers must not be located in a bathroom or shower room.
- B) Kitchen cabinets that are taller than the top of the hob must have a minimum of 20mm clearance from the side of the cooker and be resistant to heat.

- C) Hoods must be installed with a minimum distance of 650mm above the hob, unless the installation manual for the hood requires a greater clearance.
- D) Wall cabinets adjacent to the hood must not overhang the hob and have a minimum clearance of 450mm above the work surface.
- E) If the cooker is placed below a wall cabinet, a minimum distance of 700mm clearance must be left between the hob top and the base of the cabinet.
- F) The wall at the rear of the cooker must be made of inflammable material.

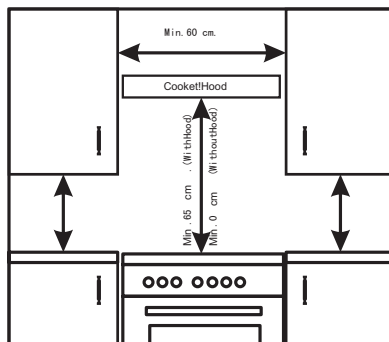


Figure 1

Levelling The Appliance

Inside the oven, there are 4 levelling feet packed with the baking rack. Remove these and lay the cooker down on a protected soft surface so not to damage it. Screw the 4 levelling feet into the base of the plinth. Stand the cooker back upright and adjust the rear feet so the hob is level with the worksurface. Lift the cooker and locate it in the desired position. Lean the cooker back and adjust the front feet so the front of the cooker is level with the worksurface. Check the cooker is level from front to back and side to side.

Installing the Anti-Tilt Bracket

To prevent the cooker from tipping over during use, an anti-tilt bracket is supplied. To install it, screw the bracket to the floor as shown in the diagram below.

After fixing the bracket in place, push the cooker back so the right rear foot is securely held in place.

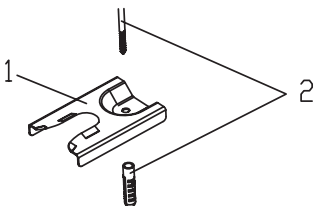


Figure 1

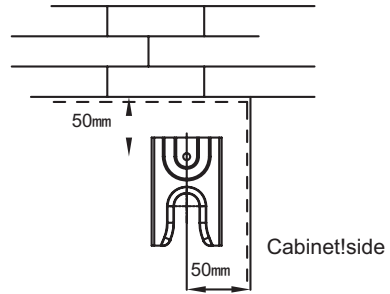


Figure 3

Electrical Connection

WARNING – THIS APPLIANCE MUST BE EARTHED.

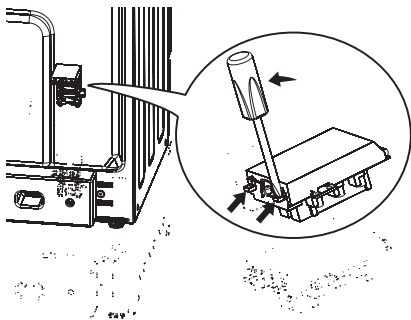
The power supply voltage and frequency are: 220-240v A.C & 50/60Hz.

The cooker is supplied without a power cable. It is designed to operate on an electricity supply which conforms to the data shown on the rating plate.

NOTE: The following installation procedure must only be carried out by a qualified electrician.

For the installation of the power cable please follow the instructions below:

Open the terminal block by inserting a screwdriver into the slots at the base of the terminal block and pushing it down as in the image below.



Connect the power cable following the instructions on the terminal block cover.

Secure the power cable in place by tightening the cable clamp and close the terminal block cover.

The red indicator light will illuminate when the cooker is connected to the power supply.

Safety Information

When used properly, your appliance is completely safe, but as with any electrical product there are certain precautions that need to be observed. Please read the information below before using the appliance.

ALWAYS:

Turn off the controls when you have finished cooking and when the appliance is not in use.

Stand back when opening the oven door to allow any build up of steam and heat to disperse.

When removing food from the oven or grill, use good quality dry oven gloves.

When placing pans on the hotplate, ensure they are central and the handles are safely positioned so they cannot become hot by hanging over adjacent hotplates, or be knocked off by overhanging the front or exposed side of the cooker.

Take care to avoid heat/steam burns when operating the control panel.

Before cleaning, ensure the appliance is cool and turn off the electricity supply at the mains switch.

Ensure the shelves are in the correct position before switching on the oven.

Keep the appliance clean as a build up of grease or fat from cooking can cause a fire.

Follow the basic rules of food handling and hygiene to prevent food poisoning.

Keep any ventilation openings clear from obstructions.

If the appliance develops a fault, only use a fully trained and qualified engineer for the repair.

Do not touch the heating elements, or internal surfaces of the oven during or immediately after use as they will be hot.

NEVER:

Never line the internal surfaces of the oven with foil as this may cause the appliance to overheat.

Never leave children unattended when a cooking appliance is on or after use, its surfaces will be hot.

Never sit or stand on the appliance.

Never store items above the appliance that children will attempt to reach.

Never leave anything on the hob when unattended or not in use.

Never remove the shelves from the oven when they are hot.

Never heat food in sealed containers as pressure can build up causing the container to explode.

Never place flammable or plastic items on or near the hob.

Never fill a deep fat frying pan more than a third full or use a lid.

DO NOT LEAVE THE COOKER UNATTENDED WHEN IN USE.

Never use the appliance to heat a room.

Never use the grill to warm plates.

Never dry items on the hob or on the oven door.

Never install the appliance next to curtains or soft furnishings.

Never use a steam cleaner to clean the appliance.

Safety Advice in Case of a Fire

Turn off the cooker at the wall.

Cover the pan with a fire blanket or damp cloth this will smother the flames and extinguish the fire.

Leave the pan to cool for at least 60 minutes before moving it.

Never use a fire extinguisher or water to put out the fire.

Other Safety Advice

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 they do not play with the appliance.

During use the appliance will become hot. Care should be taken to avoid touching heating elements inside the oven.

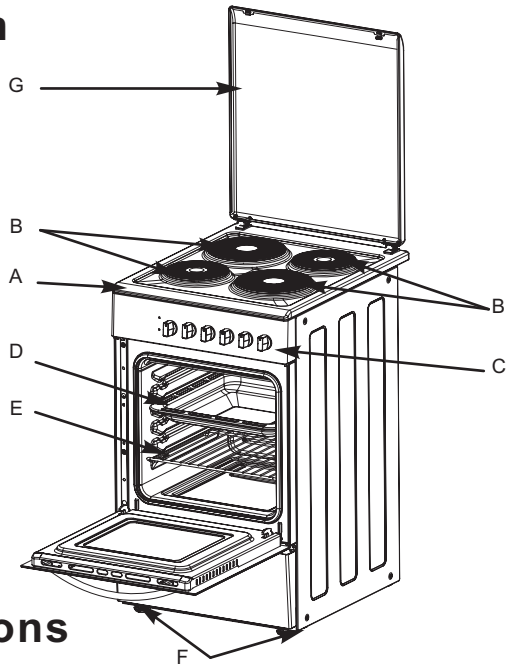
Accessible parts may become hot during use. Young children should be kept away.

Ensure the appliance is switched off before replacing the lamp to avoid the possibility of an electric shock.

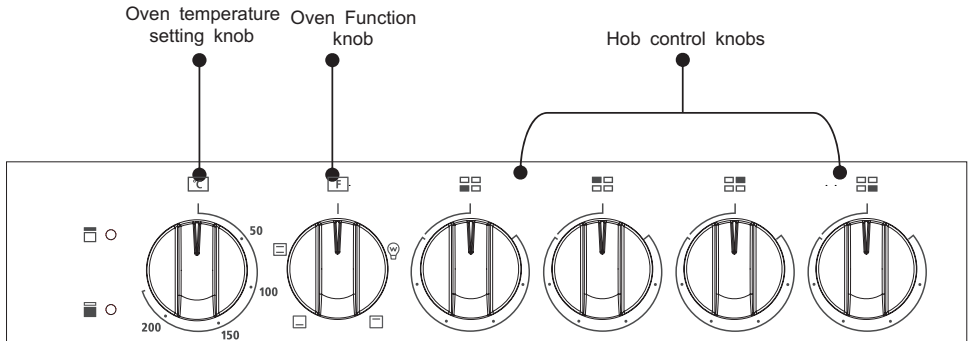
The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Product Description

- A. Cooktop
- B. Solid!Hotplate
- C. Control!Panel
- D. Baking!Pan
- E. Baking!Rack
- F. Adjustable!Feet
- G. Cooktop!Lid (Optional)



Operation Instructions



The cooker could be with different functions as below, please refer to the functions for the cooker you buy.

Symbol	Function
	Top!heat: The top heating element and lamp work.
	Bottom!heat: The bottom heating element and lamp work.
	Conventional!cooking: The top heating element, bottom heating element and lamp work.
	Oven Lamp: Which enables the user to observe the progress of cooking without opening the door. Oven lamp will light for all cooking functions.

Hob Controls

Always ensure the controls are in the off position when the appliance is not in use.

Under no circumstance should the hob be used when aluminium foil is in contact with it.

The dials can be rotated in either direction for ease of use or to provide variable temperature control. Turn the dials clockwise from the off position to increase the power. There are 6 settings. 1 is the lowest power and 6 is the highest. The 2 small hotplates are specifically designed for smaller pans, low temperature cooking and simmering.

Do not leave a hotplate switched on without a pan as this wastes energy and may shorten the life of the hotplate.

Below is a rough guide to the settings and their use. Performance will vary depending on the type of pan and quality of the food.

Dial Position	Type of food
1	Melting butter or chocolate.
1 or 2	Gentle heating. Small amount of simmering water. Heating sauces. Simmering.
3	Heat solid and liquid food. Keep water boiling. Thaw frozen veg. Make 2-3 omelettes
4 or 5	To cook foods above simmering. Maintain a rolling boil.
5 or 6	To seal meat and fry fish.
6	Fry potatoes Boil water Deep fat frying Dissolve sugar

Safety Requirements for Deep Fat Frying

Use a deep pan, large enough to completely cover the appropriate hotplate.

Never fill the pan more than one third full.

Never leave hot oil or fat unattended during preheating or cooking.

Never fry too much food at one time, especially frozen food. This will lower the temperature of the oil/fat and make the food greasy.

Always dry food thoroughly before frying and lower the food slowly into the hot oil. Frozen food will cause frothing and spitting if added too quickly.

Never heat the pan or fry with a lid over the pan.

Keep the exterior of the pan clean and free from streaks of oil or fat.

Hotplate General Information Notes

ALWAYS:

Use good quality flat bottomed cookware on all the heat sources.

Ensure the pans have clean dry bases before use.

Ensure the pans match the size of the heating area.

Remember, good quality pans retain heat well, so generally only a low or medium heat is needed.

Ensure pan handles are positioned safely and away from heat sources.

Always lift a pan, never drag it.

Always use pan lids unless frying.

Deal with spillages immediately but with care.

NEVER:

Use gauze, metal pan diffusers, asbestos mats and stands and they will overheat.

Use badly dented or distorted pans.

Leave an element switched on when not in use.

Cook food directly on the hotplate.

Drag or slide utensils along the hob surface.

DO NOT:

Cook directly on the hob surface without a pan present. This will result in damage to the hob.

Use the hob as a worksurface as this may cause damage.

Allow any cooking utensil to encounter the hob surround.

Leave any utensils, food or combustible items on the hob when not in use.

Place aluminium foil or plastic containers on the hob.

Leave the hotplates or cooking areas switched on unless they are being used. It is not recommended to place large preserving pans or fish kettles across 2 hotplates.

Leave pans partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used.

We do not recommend using pans with a base diameter of greater than 25cm.

Pressure cookers or other large pans should only be used on the front cooking areas.

Always ensure that saucepan handles are positioned safely.

Choosing Your Pan

Do not use pans with rough bases.

Do not use lightweight pans with thin, distorted or uneven bases.

Do not use pans with recessed or ridged bases.

Do not use pans with a concave base of more than 1mm as this will reduce the performance of the hob.

Never use a pan with a convex base.

Do not use glass ceramic pans.

Oven Controls

The oven temperature setting dial can only be turned clockwise from the off position. Turn the dial to the required temperature and allow the oven to preheat. The red indicator light will illuminate while heating and will turn off once the oven has reached the required temperature.

The oven function dial selects the required cooking function. This can be rotated in either direction for selection. There are 5 functions:

- 1) Light Only
- 2) Top/Grill Element
- 3) Eco
- 4) Base Element
- 5) Top and Bottom Element
(Conventional Cooking)

Once the function has been selected and the set temperature is reached, you can start cooking.

Please note that this is a conventional oven so cooking time will be slightly longer than

indicated on "Fan" cooking instructions.

Cleaning And Maintenance

Before cleaning, switch off the electrical supply. To provide the maximum lifespan for the cooker it is recommended to keep it clean.

Wait until the cooker has completely cooled before commencing cleaning. Remove the wire shelves, wash them separately with warm soapy water and leave to dry.

Wash the interior of the oven with hot soapy water and wipe clean with a damp cloth.

Leave the door open until the interior has dried, before replacing the wire shelves.

Clean the oven after each use, especially after roasting or grilling. This will prevent spilt or splattered food debris burning and becoming difficult to remove.

Do not use abrasive pads to clean the interior of the oven as this may remove the protective enamel coating which will affect the efficiency of the oven.

Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Cleaning the Exterior

You should regularly wipe over the control panel, oven door and oven sides using a soft cloth and mild liquid detergent as spilt liquids may damage the enamel.

Wash enamelled or chrome plated parts of the oven with warm soapy water or with non-abrasive detergents.

Never use abrasive pads to clean enamel, chromed or stainless-steel surfaces.

When using a specialist stainless steel cleaner, avoid cleaning the control panel as this will remove the printed information.

Removing the Door for Cleaning

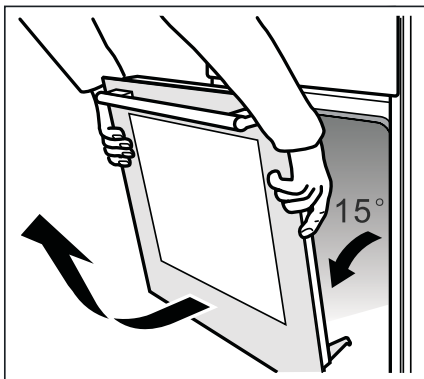
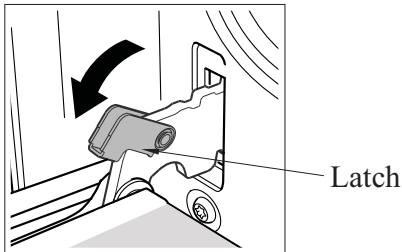
We recommend 2 people for removing the door.

Open the door completely.

The door hinge has a small latch. Lift the latch on both hinges.

Lift the door as if you were beginning to close it, and then with both hands supporting the door, pull it away from the oven.

To replace the door, hold the door in an open position and insert the latches on both hinges back into place. Open and close the door to ensure it has been fitted correctly.



Replacing The Oven Light

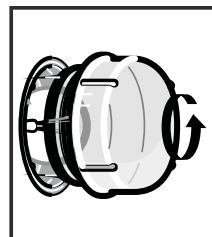
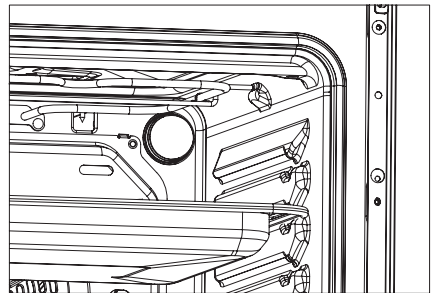
Switch off the power at the mains. Ensure all the internal parts are cool before touching them.

Remove the lamp cover by turning it counterclockwise (Note, it may be stiff), remove the bulb by turning it counterclockwise.

Insert the new bulb, which should be resistant for 300°C. For a replacement bulb, contact your local service centre.

Refit the cover.

If in any doubt, consult a qualified electrician for help.



Troubleshooting

Before contacting the authorized service centre in case of a problem while using your cooker, please check the guide below, there may be nothing wrong with your cooker.

Problem	
Slight odour or small amount of smoke when using the cooker for the first time	This is normal and should cease after a short period.
Nothing Works	Is the mains electricity turned on and connected to the cooker? Has the circuit tripped out, reset the fuse box. Is there a power cut in the area?
Oven doesn't cook evenly	Check the containers used in cooker allow sufficient air flow around them. Check the cooker is level.
Hotplates are slow to boil or will not simmer	Check that your pans conform to those recommended in the "Choosing you pan" section
Marks appearing on hotplates. Cannot clean hob/hotplates	The hob surround can be cleaned with warm soapy water and a soft cloth.
The Grill keeps turning on and off	When using the grill, if the temperature set is less than the maximum, it is normal for this to occur.
Condensation on the wall at the rear of the cooker	Steam and/or condensation may appear from the vent at the rear of the appliance when using the particularly for foods with a high-water content, e.g., frozen chips, roast chicken. This is normal and any excess should be wiped off.
Steam/Condensation in the oven after use.	Steam is a by-product of cooking any food with high water content. This is normal and should be cleaned as part of the regular cleaning of the cooker.

Technical Characteristics

Top Element	950W
Bottom Element	1100W
Lamp	25W
Solid Hotplate 145mm (RR, FL)	1000W x2
Solid Hotplate 145mm (FR, RL)	1500W x2
Cavity Volume	49L

Here For You

After-sales assistance

If you continue to experience problems with your appliance, please call the Montpellier customer service helpline on: **03333 234473 Option 3**

Please have all your product details available, including the model number, serial number, original sales invoice (clearly showing model number, date of purchase and your retailer's details) before registering a fault.

The service call cannot progress without this information.

Your 2 year Manufacturer's guarantee

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new Montpellier appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorised modification or inexperienced repair.
- Cost of Call-out where a fault cannot be found with the appliance. Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you. Use of the appliance by anyone other than the Householder. Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement. Repair costs incurred that have not been authorised by Montpellier service and/or carried out by a non-approved Montpellier engineer.

- Montpellier Appliances do not accept claims for consequential loss, rusting, corroding, delivery damage or scratches.

YOUR GUARANTEE IS VALID ONLY IN THE UK & THE REPUBLIC OF IRELAND

To register your appliance simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online at:

montpellier-appliances.com/support

...or by phone, call our warranty registration department on **08081 961 388**

SERVICE HELP - LINE

Should your appliance develop a fault, please call the Montpellier customer service helpline on:

03333 234473

Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailer's details before registering a fault.

Product fiche

Delegated Regulation (EU) 65/2014

Supplier name or trademark	Montpellier
Model identifier	CSE46W
Number of cavities	1
Cavity 1	
Energy Efficiency Index	88,2
Energy Efficiency Class	A
Energy consumption per cycle (conventional mode)	0,80 kWh
Energy consumption per cycle (fan-forced convection mode)	- kWh
Heat source	Electric
Volume	49 Litres

Model placed on the Union market.



EPREL registration number: 2509732

<https://eprel.ec.europa.eu/qr/2509732>

Supplier: Montpellier Domestic Appliances LTD (Manufacturer)

Website: www.montpellier-appliances.com

Customer care service:

Name: Public Contact

Website:

Email: customerservice@montpellier-appliances.com

Phone: 03333234473

Address:

Tewkesbury Retail Park, Northway Lane, Unit 1
GL20 8JU Tewkesbury
UK (Northern Ireland)

Montpellier Domestic Appliances Ltd.

Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 8UY

www.montpellier-appliances.com



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.