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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF T62S15S1. You'll find the answers to all your questions on the NEFF T62S15S1 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF T62S15S1
User guide NEFF T62S15S1
Operating instructions NEFF T62S15S1
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Instruction manual NEFF T62S15S1



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Manual abstract:

neffinternational. Com and in the online shop www. You will only be able to use your appliance safely and effectively when you have read them. These operating and installation instructions should be retained, and passed onto the buyer if the appliance is sold. The manufacturer is exempt from all responsibility if the requirements of this manual are not complied with. The images shown in these instructions are for guidance only. Do not remove the appliance from its protective packaging until it is installed in the unit. Do not switch on the appliance if it is damaged in any way. contact our Technical Assistance Service. This appliance is class 3 type, according to the EN 30-1-1 regulation for gas appliances: built-in appliance.

Before installing your new hob, ensure that it is being installed according to the assembly instructions. This appliance cannot be installed on yachts or in caravans. This appliance must only be used in well ventilated places. This appliance is not intended for operation with an external clock timer or a remote control. All operations relating to installation, connection, regulation and conversion to other gas types must be performed by an authorised technician, respecting all applicable regulations, standards and the specifications of the local gas and electricity suppliers.

Special attention shall be paid to ventilation regulations. This appliance leaves the factory set to the gas type that is indicated on the specifications plate. @@@@The warranty will only be valid if the appliance is used for the purpose for which it was designed. Never leave the appliance unattended during operation. Do not use lids or protective barriers for children which are not recommended by the hob manufacturer.

They may cause accidents such as those due to the overheating, ignition or detachment of fragments of materials. This appliance may be used by children 8 years old and older and by persons with reduced physical, sensory or mental capacity or a lack of experience or knowledge if they are supervised or they have been instructed about the safe use of the appliance and have understood the associated dangers. 3 Never let children play with the appliance. Cleaning and user maintenance must not be carried out by unsupervised children. risk of deflagration! Accumulation of unburned gas in an enclosed area carries a risk of deflagration. Do not subject the appliance to draughts. These might blow out the burners. Carefully read the instructions and warnings on the operation of gas burners. risk of poisoning! The kitchen will become hot and humid and combustion products produced when this gas appliance is used. Make sure the kitchen is well ventilated, particularly when the hob is in operation: either keep the natural ventilation apertures open, or install a ventilation system (extractor hood).

Intense prolonged use of the appliance may require additional or more effective ventilation: open a window or increase the power of the ventilation system. risk of burns! The hotplates and their immediate vicinity get very hot. Never touch the hot surfaces. Keep children under 8 years old well away from this appliance. Do not rest inflammable objects on the hob. Do not store objects on the hob. □ Do not store or use corrosive chemicals, products which produce fumes, inflammable materials or non-food products below or near this domestic appliance. □ Fat or oil which is overheated can catch fire easily. Never leave fat or oil to heat up unattended. If oil or fats do catch fire, never use water to put the fire out.

Put the fire out by covering the pan with a lid and switch off the hotplate. risk of injuries! □ Sudden changes in temperature may cause breakage of the glass. While using your hob, prevent any draughts and do not spill any cold liquids on it. □ Pans which are damaged, are not the right size, hang over the edge of the hob or are not positioned correctly can cause serious injuries. Follow the advice and warnings provided relating to the cooking pans.

In the event of a malfunction, turn off the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service. □ Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service. □ If one of the control knobs will not turn, do not force it.

Call the Technical Assistance Service immediately so that they can repair or replace them. risk of electric shock! □ Do not clean the appliance using steam cleaners. □ Cracks or breaks in the glass may carry an electrocution risk. Disconnect the fuse from the fuse box. 4 Your new appliance Page 2 shows an overall view of your new appliance as well as the burner power. @@@@Centre the pan over the accessory. @@@@Do not swap the burner caps around. 1. (@) and bring it close to the burner. @@@@Turn the control knob to the required setting.

@@@ 5 : Risk of deflagration! @@Wait at least one minute before trying to switch the burner back on. @@When first used, it is normal for the burner to give off odours. This does not pose any risk and does not indicate a malfunction. @@@@Keep the burner as clean as possible. If the ignition sparkers are dirty they will not light properly. Clean them periodically using a small non-wire brush. @@Safety system Depending on the model, your hob may have a safety system (thermocouple) that prevents the flow of gas if the burners accidentally switch off. Without releasing the control knob, press and hold it down Burner Wok burner Very high - High Medium Low firmly for 4 seconds after lighting the flame. Boiling, steam Reheating and keeping ing, griddling, things hot: cooked and pretoasting, paellas, cooked dishes Asian food (wok). Rice, white Steaming: sauce, ragout fish, vegetables Reheating, keeping things hot and making tasty casseroles Melting: butDefrosting ter, chocoand slow cooking: veg- late, jelly etables, fruit and frozen products Switching off a burner Turn the corresponding control knob clockwise to the 0 setting.

Rapid burner Escalopes, steaks, omelettes, frying Semi-rapid burner Steamed potatoes, fresh vegetables, vegetable stews, pasta Cooking: casseroles, rice pudding, caramel Power levels The progressive control knobs can be used to control the power needed, from minimum to maximum power. Setting High flame Low flame Ú > æ Control knob off Maximum capacity or aperture and electricity on Minimum capacity or aperture Auxiliary burner Cooking pans Suitable pans Burner Wok burner Rapid burner Semi-rapid burner Auxiliary burner Minimum pan diameter 22 cm 22 cm 14 cm 12 cm Maximum pan diameter 30 cm 26 cm 20 cm 16 cm Precautions for use The following advice is intended to help you save energy and prevent pan damage: Use pans which are the right size for each burner. Do not use small pans on large burners. The flame must not touch the sides of the pan. Do not use damaged pans, which do not sit evenly on the hob.

pans may tip over. Only use pans with a thick, flat base. 6 Do not cook without using a lid and make sure the lid is properly fitted.



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this wastes energy. Place the pans on the pan supports, never directly on the burner.

Make sure that the pan supports and burner caps are correctly positioned before using the appliance. Pans should be placed on the hob carefully. Do not strike the hob and do not place excessive weight on it. Never use two burners or heat sources to heat one single pan. do not use grill pans , earthenware casserole dishes , etc. For a long period of time on maximum power. Always centre the pan over the burner, not to one side. Otherwise it could tip over. Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.

Cleaning and maintenance Cleaning Once the appliance is cool, use a sponge to clean it with soap and water. After each use, clean the surface of the respective burner parts once they have cooled down. If any residue is left (baked-on food, drops of grease etc.), however little, it will become stuck to the surface and more difficult to remove later. The holes and grooves must be clean for the flame to ignite properly. The movement of some pans may leave metal residue on the pan supports. Clean the burners and pan supports using soapy water and scrub with a non-wire brush. If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob. Always dry the burners and pan supports completely.

Water droplets or damp patches on the hob at the start of cooking may damage the enamel. After cleaning and drying the burners, make sure the burner caps are correctly positioned on the diffuser. This could damage the hob. @@To remove bits of hardened food from the hob. @@ □ Maintenance Always clean off any liquid as soon as it is spilt.

@@Never slide pans across the glass surface, as you may scratch it. In addition, try not to drop heavy or sharp objects on the glass. Never strike any part of the hob. @@Melted sugar, or foods which contain a lot of sugar which may have spilt, should be cleaned off the hotplate immediately, using the glass scraper. Trouble shooting Sometimes certain faults detected can be easily resolved.

Before calling the Technical Assistance Service, bear in mind the following advice: Fault Possible cause Solution Check the fuse in the main fuse box and change it if it is damaged. The automatic safety switch or circuit breaker has Check the main control panel to see if the autotripped. matic safety switch or circuit breaker has tripped. 7 Fault Possible cause Solution The space between the ignition sparker and the burner must be clean. dry the burner caps carefully. Check that the burner caps are correctly positioned. There may Nos]raincffteldu' Consignes de sécurité. .



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