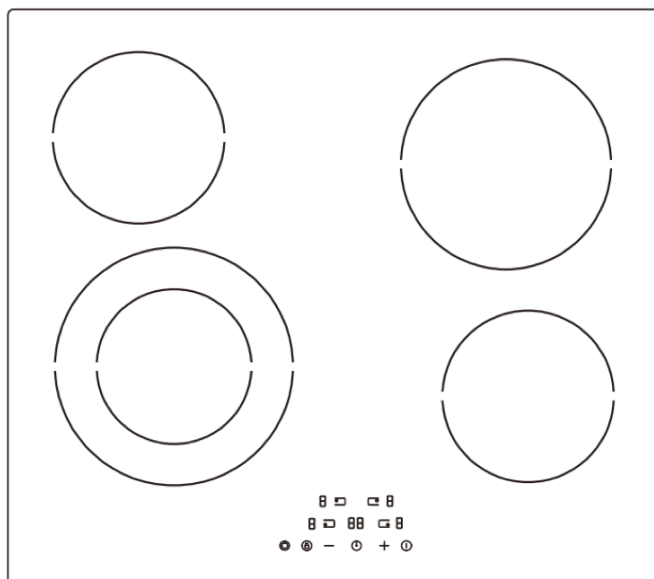


# STATESMAN

kitchen appliances

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## CHZ460T 60CM 4 ZONE CERAMIC HOB WITH TOUCH CONTROL BLACK

# Instruction Manual

Please read these instructions carefully before use and retain for future reference.  
Before switching on your appliance – always check for any damage that may have been caused in transit.

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# IMPORTANT SAFETY INSTRUCTIONS

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides. Before using the product, please read this instruction manual carefully and keep this in a safe place for future reference.

- Please make this information available to the person responsible for installing the appliance.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- No combustible materials or products should be placed on this appliance at any time.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.



**WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or those recommended by the manufacturer of the appliance. The use of inappropriate guards can cause accidents.

- Failure to install the appliance correctly could invalidate the warranty.
- For details on installation, please refer to the installation section in this manual.
- Take care as panel edges are sharp.
- Failure to use caution could result in cuts or injury.
- Never leave the appliance unattended when in use.
- Never use your appliance as a work or storage surface.
- Never use your appliance for warming or heating 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.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your hob.
- Do not drop heavy objects on your hob.
- Do not stand on your hob.
- Do not use pans with jagged edges or drag pans across the ceramic surface as this can scratch the surface.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your hob, as these can scratch the ceramic glass.
- If the power cord is damaged, it must be replaced by the manufacturer, a service agent or a similarly qualified person in order to avoid a hazard.
- This appliance is intended to be used in a domestic household environment only. Commercial use of any kind is not covered under the manufacturer's warranty.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance.
- Means for disconnection must be incorporated in the fixed wiring.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or serious accident.
- Do not cook on a broken or cracked hob. If the hob surface is cracked or broken, switch the appliance off immediately at the mains power supply and contact a qualified technician.

- Switch your hob off at the wall before cleaning or maintenance is carried out.
- This appliance complies with electromagnetic safety standards.
- 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 glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface as they can get hot.
- Saucepan handles may also be hot to touch. Check saucepan handles do not overhang other cooking zones that are on.
- Keep handles out of reach of children.
- Children less than 8 years of age should be kept away unless continuously supervised.
- Children should not play with the appliance. Cleaning and user maintenance should not be carried out by children without supervision.
- Failure to follow these instructions could result in burns and scalds.
- Care should be taken to avoid touching heating elements.



**WARNING:** The appliance and its accessible parts become hot during use.

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

- The power cord cannot be accessed after installation.



**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 fire blanket.



**WARNING:** Danger of fire; do not store items on the cooking surfaces.



**WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

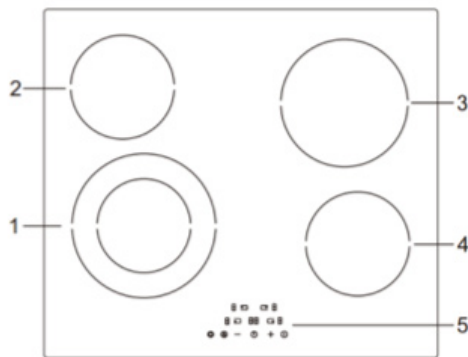
# TECHNICAL SPECIFICATION

|                             |                      |
|-----------------------------|----------------------|
| Ceramic Hob                 | CHZ460T              |
| Cooking Zones               | 4 Zones              |
| Supply Voltage              | 220-240V~50/60Hz     |
| Installed Electric Power    | 6400W                |
| Product Dimensions (mm)     | H:50 x W:590 x D:520 |
| Building-In Dimensions (mm) | A:560 x B:490        |

For further information about this product, including the power consumption in low power modes required by (EU) 2023/826, go to <https://www.statesmanappliances.co.uk> and search for CHZ460T.

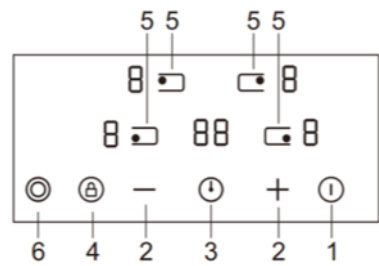
# APPLIANCE OVERVIEW

## Top View



- 1. Max. 1100W/2200W Zone
- 2. Max. 1200W Zone
- 3. Max. 1800W Zone
- 4. Max. 1200W Zone
- 5. Control Panel

## Control Panel



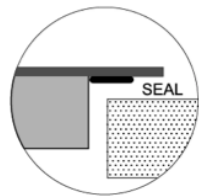
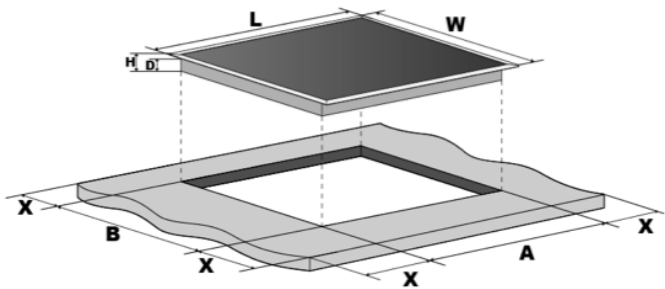
- 1. On/Off Switch
- 2. Select Power Level
- 3. Setting the Timer
- 4. Child Lock
- 5. Select Heating/Cooking Zone
- 6. Double Zone Control

# INSTALLATION

- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, a minimum of 50mm space should be preserved around the hole.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by heat radiation from the hotplate. As shown below:



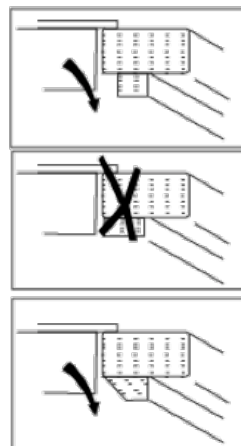
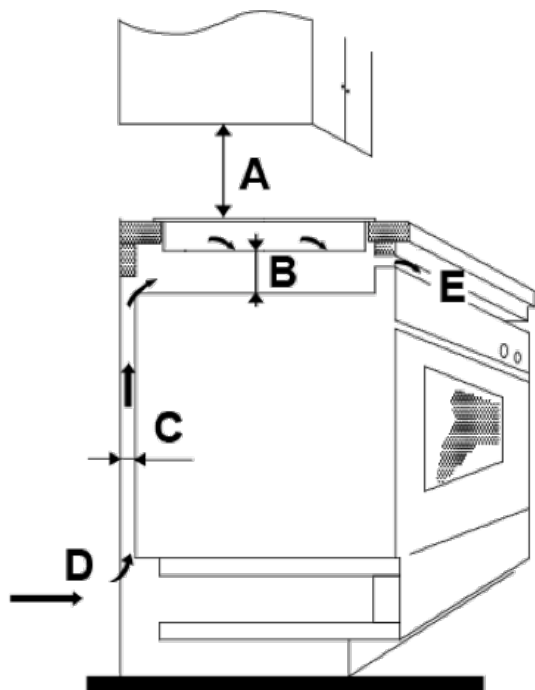
**WARNING:** The work surface material must use the impregnated wood or other insulation material.



|         | L(mm) | W(mm) | H(mm) | D(mm) | A(mm) | B(mm) | X(mm)  |
|---------|-------|-------|-------|-------|-------|-------|--------|
| CHZ460T | 590   | 520   | 50    | 46    | 560   | 490   | 50 min |

Ensure, the hob is well ventilated, and the air inlet and outlet are not blocked.

**Please Note:** If a cooker hood is to be installed above the hob, the height of the hood above must be at least 620mm (650mm is recommended). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 620mm, then that height is the minimum required.



| A(mm) | B(mm)  | C(mm)  | D          | E            |
|-------|--------|--------|------------|--------------|
| 620   | 50 min | 20 min | Air intake | Air exit 5mm |

### Before you install the hob, ensure:

- The work surface is square and level, and no structural objects interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.

- The isolating switch must be of an approved type and provide a 3mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements). The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

### **When you have installed the hob, ensure:**

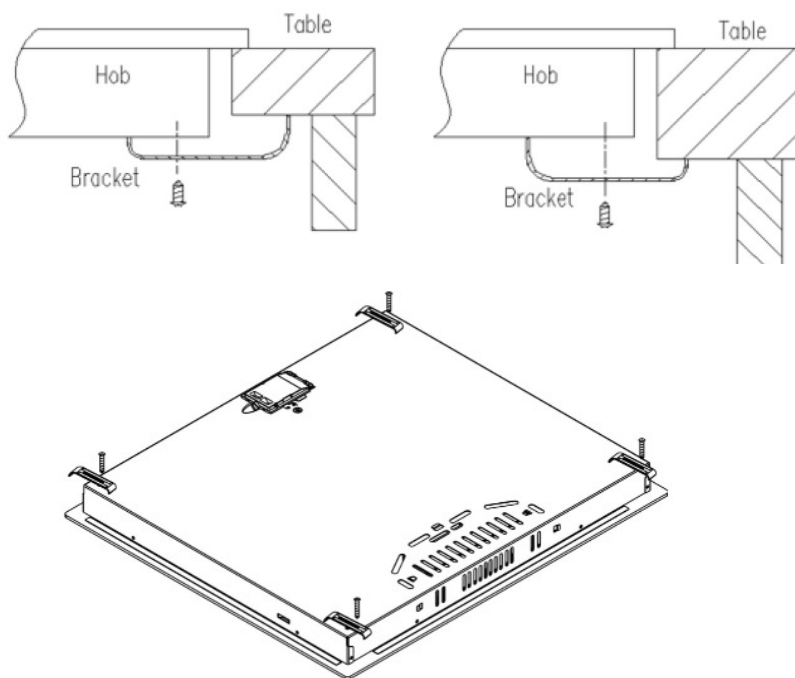
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

### **Before locating the fixing brackets**

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

### **Locating the fixing brackets**

- Fix the hob on the work surface by screwing four brackets on the bottom of hob (see picture) after installation.
- Adjust the bracket position to suit for different work surface thickness.



### Caution:

- The hob must be installed by a qualified person.
- The hob should not be mounted above cooling equipment, dishwashers or dryers.
- The hob should be installed in such a way that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the work surface should withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- A steam cleaner is not to be used for cleaning this appliance.

### Connecting the hob to the mains power supply

- The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



- If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
- 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 installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and only replaced by a qualified person.

## BEFORE USING YOUR NEW HOB

- Remove any protective film that may still be on your Induction hob.

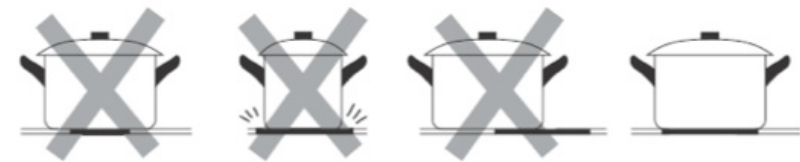
### Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



# OPERATING INSTRUCTIONS

## To Start Cooking

- When the hob is turned on by the mains power supply the buzzer will beep once, all the indicators will light up for 1 second, indicating that the hob has entered standby mode.

1. Touch the ON/OFF  switch. All the indicators show “-”.

2. Place a suitable pan on the cooking zone. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

3. Touch the heating zone selection control, and an indicator next to the key will flash.

4. Select a heat setting by touching the “-” or “+” control.

- If you do not choose a heat setting within 1 minute, the hob will automatically switch off. You will need to repeat step 1 again.

- You can modify the heat setting at any time during cooking.



## When You Have Finished Cooking

1. Touch the heating zone selection that you wish to switch off.

2. Turn the cooking zone off by scrolling down to “0”. Ensure the display shows “0”.



3. Turn the hob off by touching the ON/OFF control.



4. Beware of hot surfaces:

When the hob has been operating for some time, there will be some residual heat. The letter “H” appears to warn you it is hot.



### Dual Zone Function

The dual zone consists of 2 circuits - the center zone and the outer zone. It can be used in the following modes:

- Centre Zone – Only the first heating unit is turned on.
- Extended Zone (Center + Outer) – Both first and second heating circuits are turned on.

Upon selecting the cooking zone, only the center zone will be turned on. To activate the outer zone:

- Touch the selected cooking zone with dual zone function.
- Touch dual zone key , the indicator display will show “=”.



To cancel the outer zone, press the dual zone key  to turn off the second heating circuit, then select the desired power level by using keys “+” and “-”.

### Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

## To Lock the Controls

Touch the keylock  control. The timer indicator will show “Lo “.

## To Unlock the Controls

1. Ensure the hob is turned on.
2. Touch and hold the keylock control  for 3 seconds.
3. You can now start using your hob.



**WARNING:** When the hob is in lock mode, all the controls are disabled except the on/off.

## Auto Shutdown

This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

| Power Level                  | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |
|------------------------------|---|---|---|---|---|---|---|---|---|
| Default Working Timer (hour) | 8 | 8 | 8 | 4 | 4 | 4 | 2 | 2 | 2 |

## Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can use it as a cut-off timer to turn one or more cooking zones off after the time is up.
- You can set the timer up to 99 minutes.

## Using the Timer as a Minute Minder

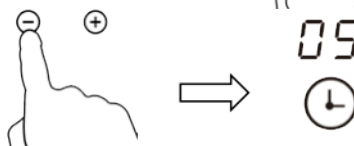
1. Ensure the hob is turned on and the zone selection key is not activated (zone indication ‘-’ is not blinking).

**Please Note:** You can set the minute minder before or after the cooking zone power setting has finished.

2. Touch the timer key, "00" will show in the timer display and "0" will blink.



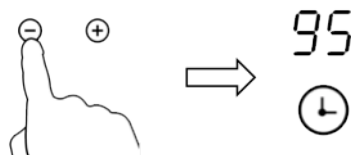
3. Set the time by touching the "-" or "+" control (e.g. 5).



4. Touch the timer control again, then "0" will flash.



5. Set the time by touching the "-" or "+" control (e.g. 9), now the timer you set is 95 minutes.



6. When the time is set, it will begin to count down immediately. The display will show the remaining time.
7. A buzzer will sound for 30 seconds and the timer indicator shows "- -" when the setting time is finished.



### Using the Timer to Switch Off One or More Cooking Zones

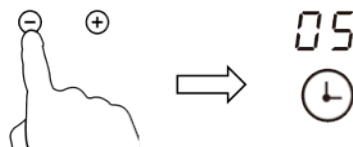
1. Touch the heating zone selection control that you want to set the timer for.



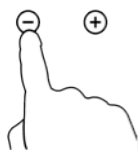
2. Touch the timer control, the "00" will show in the timer display and the "0" will flash.



3. Set the time by touching the "-" or "+" control (e.g. 5).



4. Touch the timer control again, the “0” will flash.
5. Set the time by touching the “-” or “+” control (e.g. 9), now the timer you set is 95 minutes.



6. When the time is set, it will begin to count down immediately. The display will show the remaining time.



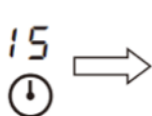
**Please Note:** There will be a red dot in the right bottom corner of the power level indicator, indicating that zone is selected.

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

**Please Note:** Other cooking zones will keep operating if they are turned on previously.

### If the Timer is Set on More Than One Zone:

1. When you set the timer for several cooking zones, red dots of the relevant cooking zones are indicated. The timer display shows the min. timer. The dot of the corresponding zone blinks.



(set to 15 minutes)



(set to 45 minutes)

2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of the corresponding zone will flash.



**Please Note:** By touching the heating zone selection control, the corresponding timer will be shown in the timer indicator.

### **Cancelling the Timer**

1. Touch the heating zone selection control that you want to cancel the timer for.
2. Touch the timer control, the indicator will flash.
3. Touch the “-” control to set the timer to “00”, the timer is cancelled.



## **Cooking Guidelines**

Take care when frying as the oil and fat heat up very quickly, particularly if you're using boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

## **Cooking Tips**

- When food comes to the 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 has heated through.

## **Simmering, Cooking Rice**

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

## **Searing Steak**

To cook juicy flavoured steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up 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 then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 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 to rest on a warm plate for a few minutes to allow it to relax 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.
5. 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.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

## Heat Settings

| Heat Setting | Suitability                                                                                                                                                                                                     |
|--------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 - 2        | <ul style="list-style-type: none"><li>• Delicate warming for small amounts of food</li><li>• Melting chocolate, butter, and foods that burn quickly</li><li>• Gentle simmering</li><li>• Slow warming</li></ul> |
| 3-4          | <ul style="list-style-type: none"><li>• Reheating</li><li>• Rapid simmering</li><li>• Cooking rice</li></ul>                                                                                                    |
| 5-6          | <ul style="list-style-type: none"><li>• Pancakes</li></ul>                                                                                                                                                      |
| 7-8          | <ul style="list-style-type: none"><li>• Sauteing</li><li>• Cooking pasta</li></ul>                                                                                                                              |
| 9            | <ul style="list-style-type: none"><li>• Stir-frying</li><li>• Searing</li><li>• Bringing soup to the boil</li><li>• Boiling water</li></ul>                                                                     |

# CLEANING AND MAINTENANCE

## **Cleaning Everyday Dirt on Glass (fingerprints, marks, stains left by food or non-sugary spills on the glass):**

1. Switch the power to the hob off.
2. Apply a hob cleaner while the glass is still warm (but not hot!).
3. Rinse and wipe dry with a clean cloth or paper towel.
4. Switch the power to the hob back on.

### **IMPORTANT:**

- When the power to the hob is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.
- Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.
- Never leave cleaning residue on the cooktop: the glass may become stained.

## **Cleaning Boilovers, Melts, and Hot Sugary Spills on the Glass**

Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:

1. Switch the power to the hob off at the wall.
2. Hold the blade or utensil at a 30° angle and scrape the dirt or spill to a cool area of the hob.
3. Clean the dirt or spill up with a dish cloth or paper towel.
4. Follow steps 2 to 4 for 'Everyday Dirt on Glass' above.

### **IMPORTANT:**

- Remove stains left by melts and sugary food or spills as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.
- Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.

## **Cleaning Spills on the Touch Controls**

1. Switch the power to the hob off.
2. Soak up the spill.
3. Wipe the touch control area with a clean damp sponge or cloth.
4. Wipe the area completely dry with a paper towel.
5. Switch the power to the hob back on.

### **IMPORTANT:**

The hob may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the hob back on.

# TROUBLESHOOTING GUIDE

If you are having problems with your appliance, please use our troubleshooting guide below. If you are unable to resolve the issue using this guide please ring our Customer Service Department on **01473 277 508**. Please have the model code and purchase information available.

| Problem                                      | Possible Cause                                                                                                               | Possible Solution                                                                                                                          |
|----------------------------------------------|------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------|
| The hob cannot be turned on.                 | No power.                                                                                                                    | Ensure the hob is connected to the power supply and that it is switched on.<br>Check whether there is a power outage in your home or area. |
| The touch controls are unresponsive.         | The controls are locked.                                                                                                     | Unlock the controls.<br>See section 'Operating Instructions' for instructions.                                                             |
| The touch controls are difficult to operate. | There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls. | Ensure the touch control area is dry and use the ball of your finger when touching the controls.                                           |
| The glass is being scratched.                | Rough-edged cookware.                                                                                                        | Use cookware with flat and smooth bases.                                                                                                   |
|                                              | Unsuitable, abrasive scourer or cleaning products being used.                                                                | See 'Cleaning and Maintenance'.                                                                                                            |

## Disposal of Old Electrical Appliances



The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste.

Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

## STATESMAN WARRANTY/GUARANTEE TERMS & CONDITIONS

### THANK YOU FOR CHOOSING STATESMAN

To help protect your product, we want to give you an additional 12 months warranty. If you register your appliance within 30 days of purchase, we will activate your additional 12 months warranty, giving you **24 months peace of mind**. This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge. To qualify for the guarantee, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void. The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation. The guarantee will be rendered invalid if the product is resold, has had its serial number or rating label removed (or has an invalid serial number or rating label), or if an unauthorised person has carried out any repairs or alterations.

**You can instantly activate your 24 month warranty by visiting [www.statesman.warrantyonline.co.uk](http://www.statesman.warrantyonline.co.uk). Once your registration has been processed you will receive confirmation of your warranty.**

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc. In the unlikely event of a breakdown please refer to the Troubleshooting Guide in your user manual and check all plugs, fuses and the electricity supply. If you still require assistance, please contact our Customer Service Department on **01473 277 508** or write to us at the following address:

#### **Customer Service Department:**

**38 Bluestem Road, Ransomes Industrial Estate, Ipswich, IP3 9RR.**

Please quote the Product Code and the PO number on the rating label and give details of the exact fault. We will then decide whether to replace the item.

**IMPORTANT NOTE: Before we arrange the replacement, you will be required to return a copy of your proof of purchase. Please retain your original receipt. If an item is replaced within the agreed warranty period, the warranty for the replacement item will be calculated from the purchase date of the original.**

If the product is inspected, and no fault is found, or the product is not within the guarantee period you will be charged for the repair and any carriage costs.

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kitchen appliances

**UK: 38 Bluestem Road, Ransomes Europark, Ipswich, IP3 9RR**

**EU: Castle Electrical Factors Ltd, Dundalk, A91 KA9R, IR**

**01473 277508**

Disclaimer: Statesman operate a policy of continual improvement and development.  
We therefore reserve the right to change/alter the specification and appearance of our appliances without prior notice.  
All diagrams and images shown in this manual are for illustration purposes only.