

Dear Customer,

You have just acquired a **BRANDT** hob and we would like to thank you.

We have invested all our dedication and know-how in this appliance so that it would best meet your needs. With innovation and performance, we designed it to be always easy to use.

In the **BRANDT** product range, you will also find a wide choice of ovens, microwaves, ventilation hoods, cookers, dishwashers, washing machines, driers, fridges and freezers, that you can coordinate with your new **BRANDT** hob

Visit our website <u>www.brandt.com</u> where you will find all of our products, as well as useful and complementary information.

BRANDT



As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.



#### Warning

Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.

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# SAFETY INSTRUCTIONS

We have designed this cooking hob for use by private individuals in their homes.

These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

### Residual heat

While an operating cooking zone is very hot, a lamp or "H" (depending on the models) for this zone, is lit in the indicator.

When a cooking zone is in a stop position and its temperature is high this display remains lit.

After a prolonged power cut another indicator light may appear; it will go out after any key is pressed. However, the temperature of the radiant cooking zones may remain high.

### **Warning** Do not touch these zones, burn risk.

Do not look for a long time at the halogen lamps in the cooking zones.

### Child safety feature

Your hob has a child safety feature which locks it when stopped or during cooking (see section: using the child safety feature). Do not forget to unlock before using again.

# Electrical danger

Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.

If a crack appears in the surface of the glass, disconnect your appliance immediately to prevent a risk of electric shock. To do this, remove the fuses or use the circuit breaker.

Do not use your hob until you have replaced the glass worktop.

# • CARE OF THE ENVIRONMENT

- This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in municipal containers provided for this purpose.

> Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with other waste.
>  Recycling of the appliances organised by your manufacturer will thus

be undertaken in optimum conditions, in accordance with European directive 2002/96/CE relating to electrical and electronic equipment waste. Consult your city hall or your retailer to find the drop-off points for used appliances that is nearest to your home.

- We thank you for your help in protecting the environment.

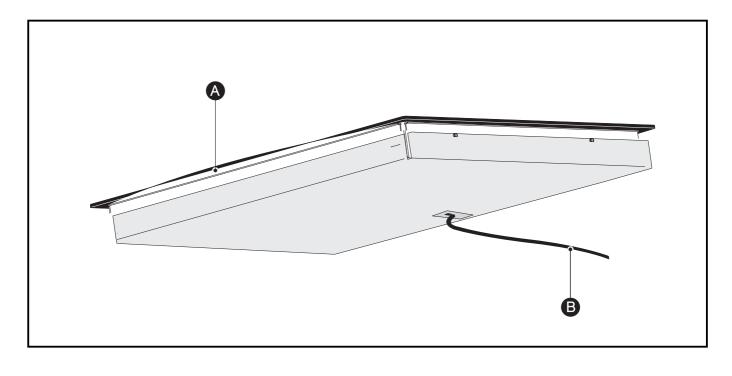
Any maintenance on your equipment should be undertaken by:

- either your dealer,

- or another qualified mechanic who is an authorized agent for the brand appliances.

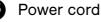
When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.

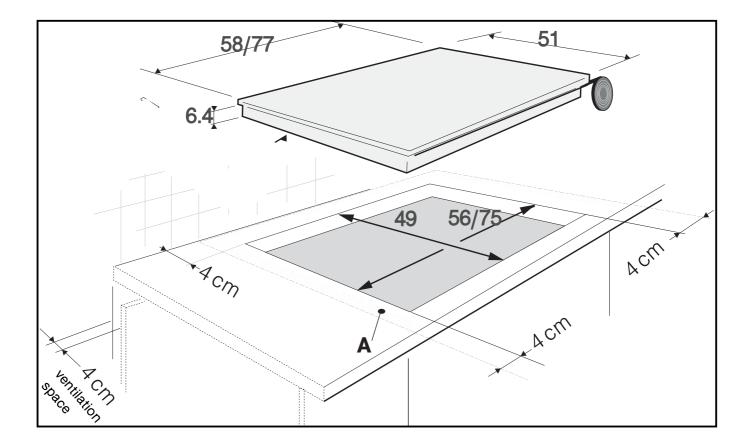
# • DESCRIPTION OF YOUR APPLIANCE





A Vitroceramic glass





# • CHOICE OF LOCATION

Your appliance should be positioned so that the mains switch is accessible.

The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (area A).

The table can be directly embedded into the work surface :

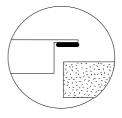
- Above the oven in high position (min. distance 10mm)
- Above a drawer or a cupboard (fit a board under the table).

### • BUILD-IN

Follow the diagram above.

A joint provides the seal with the worktop. - This joint is glued under your hob; insert the hob directly in the cut-out.

- This joint is supplied in the envelope; glue it under the hob.



### CONNECTION

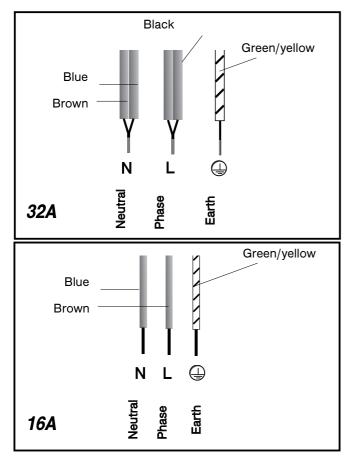
These hobs must be connected to the mains using a socket in compliance with publication CEI 60083 or an all-pole circuit-breaker device in compliance with the installation rules in force.

When power is first supplied to your hob, or after an extended power cut, an indicator light will appear on the control panel. Wait for approximately 30 seconds until this information disappears before using your hob (This display is normal and it is intended, if applicable, for your after-sales service. In all cases, the user of the hob should disregard it).

#### Warning

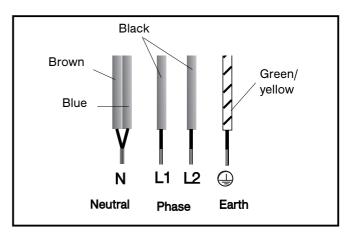
If the cable is damaged it must be replaced by the manufacturer, its aftersales service or a person with a similar qualification to prevent danger.

• Connection of 220-240V  $\sim$ 



#### • Connection of 400V 2N $\,\sim$ - 16A

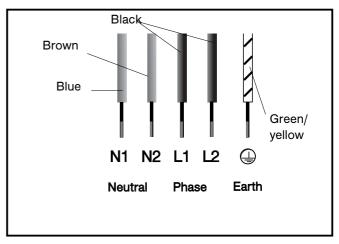
Separate the 2 phase wires (L1 and L2) before connection.



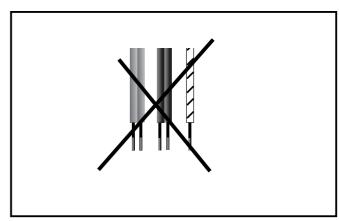
For a 400 V 2N triphase connection, if your hob malfunctions, check that the neutral conductor is properly connected.

#### Connection of 2x230V 2L+2N ~ - 16A

Separate the wires before connection.

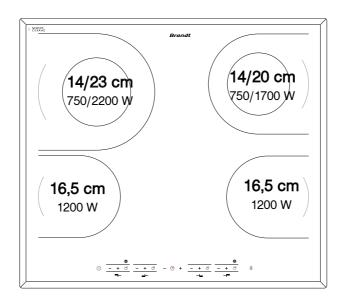


### • Connection of 400V 3 $_{\sim}$ - 16A

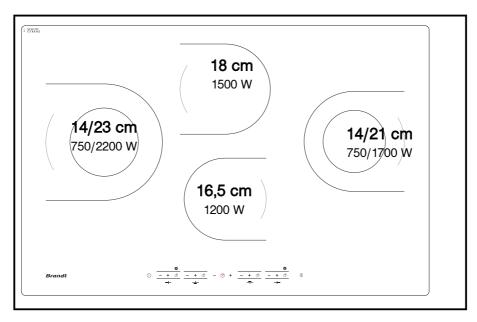




# • DESCRIPTION OF THE TOP



TV 1024



TV 1082

### • COOKWARE FOR VITROCERAMICS

#### Cookware

It must be designed for electric cooking. It must have flat bottoms.

Preferably use cookware made of:

- Stainless steel with a thick or "sandwich" three-metal bottom.

- Aluminium with a thick smooth bottom.

- Enamelled steel

### • Use

A higher setting is required if:

- there are large quantities

- cooking with uncovered cookware

- a glass or ceramic pan is used.

A lower setting is required if:

- cooking food which has a tendency to burn easily (start with a lower setting - the setting can be increased if necessary).

- a spill occurs (remove the lid or remove the pan, then reduce the setting).

#### • Energy saving:

To finish the cooking, set at position 0, leaving the cookware in position to use the accumulated heat (this will save energy).

Use a lid as often as possible to reduce heat loss by evaporation.

#### • Automatic regulation of rings

The rings are regulated automatically; they switch on and off to maintain the selected power level. The temperature thus remains uniform and appropriate for cooking your food.

The regulation frequency varies according to the selected power level.

# 

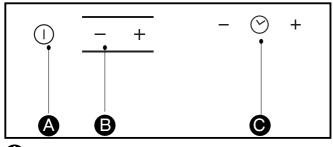
Use cookware of an appropriate size. The diameter of the bottom of the cookware must be equal to or greater than the printed zone.

*Do not leave empty cookware on a cooking zone.* 

Do not leave cookware containing hot oil or fat unsupervised on a cooking zone.

# EN 2 / USING YOUR APPLIANCE

DESCRIPTION OF
 CONTROL PANEL



Hob on/off key.

Power keys - + for each cooking zone.

Cooking zone timer keys.

# • SWITCHING ON THE HOB

- Press key 🕕, table On switch.

# • ADJUSTING THE POWER LEVEL

- Press keys - + of the cooking zone you wish to use to adjust the power level. Do the same operation for the other cooking zones.

# • SWITCHING HOB OFF

To stop a ring press simultaneously for several seconds keys "+" and "-" or key "-" until  $\mathbf{0}$ . To stop all the rings of the hob use key  $\square$ 

# • ADDITIONAL ZONE

The additional cooking zone can be used only when the main heating zone is in operation. To switch it on:

When switching on:

- Setting the power level.

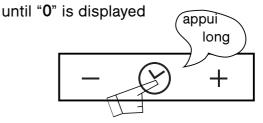
- Press the touch control O, a beep will confirm your action, alternatively the power setting and an "E" will be displayed, adjust the power if necessary.

To switch it off:

- Press the touch control  ${\ensuremath{\,\overline{\!\!\!O}}}$  , a beep will confirm your action.

### INDEPENDENT TIMER

1 -Only available when the hob is switched off 2 -

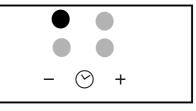


**3** - Set the duration up to 99 minutes To stop the timer, press simultaneously on "-" and "+".

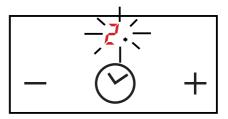
**Tip** You cannot use the independent timer whilst the cooking zones are switched on.

# SETTING THE TIMER

There is a timer for each cooking zone. Use the  $\bigcirc$  button to select the cooking zone for which you would like to use the timer. For the TV 1024 model, an LED lights up.



For the TV 1082 model power is indicated by a flashing light



#### • To use the timer:

1 - Turn on the cooking zone.

**2** - Adjust the power.

**3** - Select this cooking zone in the timer display.

4 - Select duration by pressing "+" or "-".

When you have finished cooking, the cooking zone turns itself off, the timer shows **0** and a **beep** sounds.

**5** - Press the "+" or "-" touch controls to stop this beeping.

#### Modifiying the timer settings:

1 - Select this cooking zone in the timer display.

2 - Press the "+" or "-" timer touch controls.

#### • To stop the timer :

1 - Select this cooking zone in the timer display.

**2** -Press the "+" and "-" timer touch controls simultaneously for a few seconds or the "-" timer touch control until **0**.

#### Setting the timer for another zone

Select another zone in the timer display. The display lights up, set the duration.

This unit is not intended to be operated using an external timer or a separate remote control system.

# **N.B.**

When several timers are functioning, the LED or flashing light in the power display indicates the zone or timer which may be modified or turned off.

## • TEMPO 🕑

This function displays the time elapsed since the last time the power setting was adjusted for a given hotplate.

To use this function, press the 🕐 button. The time that has passed flashes on the timer display for the chosen burner.

If you want cooking to end in a specific period, press the button then, in 5 seconds, press "+" on the timer to increase the cooking time that you wish to set. The time will display for 3 seconds, then the remaining cooking time will appear. A beep will confirm your choice.

This function can be used with or without the timer.

Note: If a time is displayed on the timer, this time cannot be modified for 5 seconds after the  $\bigcirc$  button has been pressed. After these 5 seconds have elapsed, you can modify your cooking time.

### • USING THE "CHILD SAFETY" FEATURE

Your cooking hob has a child safety feature which locks controls which are not in use (for cleaning, for example) or during cooking (to keep your settings).

For safety reasons, only the "stop" key is always active and and allows the heating zone to be switched off even if locked.

#### • How do you lock it?

Keep the locking key held down until the LED above it lights up and a beep confirms your operation.

#### • Hob locked in operation

The display of the cooking zones in operation indicates, in alternation, the power and the locking symbol **2**.

When you press the **power** or **timer** keys of the zones in operation, the LED of the lock lights up; it will go out after a few seconds,

Only the "stop" key is always active

In the cooking zones which are not in operation, the symbol and the LED light up when you press the "**on/off"** keys.

This display disappears after a few seconds,

#### • The hob is locked at stop

The LED above the lock key is unlit. Pressing this LED for a short time causes the LED to light up.

The LED is displayed when you press an **on/off** key in any zone.

### • How do you unlock it?

Press the lock key until the LED goes out and a double beep confirms your operation.

# 🔍 Τίρ

Remember to unlock your hob before reusing it (see section "using child safety" featutre).

### • CLEAN LOCK

This function allows you to temporarily lock your hob while cleaning.

To activate Clean lock:

- Your cooking hob must be turned on or off.
- Briefly press touchpad 1, A beep sounds and an indicator appears.
- After a predefined time, the lock will automatically disengage. A beep sounds and the indicator goes out.
- You can stop the Clean lock by holding down the button (1).

### • HOB OPERATING SAFETY FUNCTIONS

#### Auto-Stop system

If you forget to turn off a cooking zone your cooking hob has a safety function **"Auto-Stop system"** which automatically turns off the forgotten cooking zone after a predefined time (between 1 and 10 hours, depending on the power used).

If this safety function is activated, the disconnection of the cooking zone is signalled by the display "**AS**" or "**A**" in the control zone and a beep is emitted for approximately 2 minutes. Simply press any key of the controls to stop it. A double beep will confirm your action. Avoid hard shocks from cookware:

The vitroceramic glass surface is highly resistant, but not unbreakable.

Do not place any hot lids flat on your cooking hob. A "sucker" effect might damage the vitroceramic top.

Avoid rubbing cookware: in the long term this might cause damage to the decoration of the vitroceramic top.

Do not place cookware on your frame or trimmings (depending on model).

Avoid using cookware with rough or bumpy bottoms: they can capture and transfer particles that may produce stains or scratches on your hob.

These faults, which do not prevent operation or unsuitability for use, are not covered by the guarantee. Do not store cleaning products or flammable products in the cabinet underneath your cooking hob.

Do not reheat an unopened tin: it might explode.

Of course, this precaution applies to all types of cooking.

For cooking, never use aluminium foil. Never place items wrapped in aluminium foil or packaged in aluminium dishes on your cooking hob.

The aluminium will melt and permanently damage your cooking appliance.

Objects not intended for cooking should never be placed on the hob (risk of powering on, scratches, etc.).

Steam cleaning should never be used. The steam jet could damage your hob.

TYPE OF S TAINS/SPOTS	USE	WHAT TO DO
Light.	Cleaning sponges	Thoroughly moisten the zone to be clea- ned with hot water, then wipe off.
Accumulation of baked- on stains/dirt. Sugar spills, melted plastics.	Cleaning sponges Scraper for glass.	Thoroughly moisten the zone to be clea- ned with hot water. Use a scraper for glass to remove the large bits, follow with the rough side of a disinfectant sponge, and then wipe off.
Rings and hard water residue.	White vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metal colourings. Weekly maintenance.	Special vitroceramic glass product.	Apply a cleaning agent for vitroceramic glass (preferable one with silicone for its protective properties) to the surface.
	cleaning sponge	powder abrasive sponge

# • MAINTAINING YOUR APPLIANCE

#### • On first use

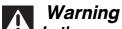
YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT YOU SHOULD DO:
A special lamp appears.	Working normally.	Nothing.
Your installation blows a fuse.	The electrical connection of	Check that it is compliant.
Only one side works.	your hob is incorrect.	See section on electrical connection.

## • On switching on

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT YOU SHOULD DO:
The hob does not operate and the indicator lights on the control panel do not light up.	The machine is not connected to the power source. The power source or connection is defective.	Inspect the electrical cir- cuit breaker and fuses.
the hob does not function, the information <b>2</b> is displayed.	The hob is locked	See section on using the child safety system

#### • Whilst in use

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT YOU SHOULD DO:
The hob has stopped operating and is beeping every 10 seconds approximately and a — or F7 is displayed.	There was an overflow or an object is in contact with the control panel.	Clean the hob or remove the object, then begin cooking again.
A series of small 🛑 or F7 is displayed.	The electronic circuits have heated.	See "Build-in" section.



In the event of breakage, crack or fissure, even minimal, of the vitroceramic glass, immediately disconnect your appliance to prevent a risk of electric shock. Contact the After-Sales Service Department.

# • VITROCERAMIC

		FRY BRING TO A BOIL 9 8		BRING TO RETURN TO BOILING A BOIL BOILING LIGHT BROTHS		-			KEEP WARM	
COUDS	Broths		8	7	6	5	4	3	2	1
SOUPS										
	THICK SOUPS							•		
FISH	COURT BOUILLON									
	FROZEN FOODS									
SAUCE	THICK, FLOUR-BASED									
	Butter-based with eggs (bearnaise, hollandaise) Prepared sauces		8	7	6	5	4	3	2	1
VEGETABLES	ENDIVES, SPINACH									
	Dried beans									
	BOILED POTATOES									
	GOLDEN BROWN POTATOES									
	SAUTEED POTATOES									
	DEFROSTING VEGETABLES									
MEAT	ΜΕΑΤ, ΝΟΤ ΤΟΟ ΤΗΙCK	-								
	STEAKS, IN SKILLET									
	GRILLED MEATS (CAST IRON GRILL)									
FRYING	FROZEN FRENCH FRIES									
FRING	Fresh French Fries									
		9	8	7	6	5	4	3	2	1
MISCELLA- NEOUS	PRESSURE COOKER (ONCE IT STARTS WHISTLING)									
	Compotes									
	CRÊPES									
	Melted chocolate Jams									
	JAMS MILK									
	Eggs, FRIED									
	Pasta									
	JARS OF BABY FOOD (DOUBLE BOILER)									
	MEAT STEW									
	Spanish rice Rice pudding									

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