

EN GUIDE TO INSTALLATION AND USE

Cooking hob

Brandt

Dear Customer,

Thank you for choosing a **BRANDT** cooking hob.

We have put all our dedication and know-how into this appliance so that it can meet your needs. Innovation and efficient, we have designed it to be always easy to use.

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

Of course, as part of our ongoing efforts to satisfy your needs and expectations concerning our products, our customer service department is available and ready to respond to all of your questions and suggestions (contact information at the end of this booklet).

You can also log on to our web site at <u>www.brandt.com</u> where you will find all our products, as well as additional, useful information.

BRANDT



As part of our commitment to the constant improvement of our products, we reserve the right to alter their technical, functional and/or aesthetic characteristics as part of their continuous development.



Warning

Before installing and using your appliance please read this guide carefully - it will help you familiarise yourself very rapidly with its operation.

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• CARING FOR 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 EC/2002/96 relating to electrical and electronic equipment waste. Consult your local authority 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.

This appliance can be safely used by children 8 and up; people with physical, sensory, or mental disabilities; or individuals previously lacking the necessary experience and knowledge, if they are trained in its use and understand the risks involved.

Children must not play with the appliance.

Appliance cleaning, care, and maintenance should not be performed by children without supervision.

Residual heat

The appliance and its exposed parts heat up during use.

Precautions must be taken to avoid touching the heating elements.

To turn off one or more cooking surfaces, press and hold the On/Off button. A beep signals that a surface has been turned off, and the display changes.

While «H» is visible, contact with the surface(s) in question should be avoided.

Child sa

Child safety mechanism Children under 8 must be kept at a

distance unless constantly super-

Your hob features a child safety mechanism which prevents its operation when off or while cooking is already under way (see chapter on use of child safety mechanism). Do not forget to deactivate the mechanism before reuse.

A For people with pacemakers or other active implants.

The hob complies with current standards for electromagnetic disturbance and perfectly fulfils legal requirements (Directive 2004/108/EC).

To avoid interference between the hob and a pacemaker, the latter must itself have been designed and configured according to the appropriate regulations.

We can only guarantee the compliance of our product.

To determine whether the pacemaker is compliant or compatible, ask its manufacturer or a doctor.

The appliance complies with Directives 2006/95EC (Low Voltage Directive) and 2004/108/CE (Electromagnetic Compatibility).

Untended cooking of food on a heating surface in the presence of grease or oil may be dangerous and could start a fire.

Never try to extinguish a fire with water. Turn off the appliance. The flame may be covered with a lid or fire blanket.

Fire hazard: never store objects on the cooking appliance.

If the cooktop is cracked, turn off the appliance to avoid electrical shock.

Metal objects such as knives, forks, spoons, and lids should not be set on the cooktop as they may heat up.

If the power cable is damaged, it should be replaced by the manufacturer, the After-Sales Service Department, or a qualified professional to avoid any risk.

Avoid striking the glass-ceramic cooktop with cookware:

it is very resistant but not unbreakable.

Do not place any hot lids flat on your hob. The suction effect this might cause could damage the glass-ceramic surface. Avoid dragging cookware across the cooktop as this may eventually cause its decorative finish to wear off.

Do not place cookware on the hob frame or trim (depending on model).

Avoid using pans with rough or bumpy bottoms which can house matter capable of staining or scratching your hob. Do not store cleaning supplies or flammable substances in the cabinet underneath your hob.

Never use a steam cleaner to clean your hob.

Do not heat an unopened tin as this might cause it to explode.

This precaution applies to all cooking modes.

Never use aluminium foil when cooking.Never place items wrapped in aluminium foil or packaged in aluminium trays on your hob. The aluminium would melt and permanently damage your appliance.

The warranty does not cover such defects neither resulting in appliance malfunction nor making it unsuitable for use.

Electrical hazard

Make sure that the power cables of any electrical appliances plugged in near the hob are not in contact with the cooking zones. If a crack appears on the surface of the glass, disconnect your appliance immediately to avoid an electrical shock.

To do this, remove the fuses or use the circuit breaker. Do not use your hob until you have replaced the glass cooktop.

• DESCRIPTION OF YOUR APPLIANCE





B Air outlet

C Vitroceramic glass

D Power cord

INSTALLING YOUR APPLIANCE



CHOOSING THE POSITION

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

Your appliance may be built in without any restriction. Check, however, that the air intake and outlet are free of obstruction (see "description of your appliance" chapter).

The building-in method opposite is recommended for use above an oven or a built-in appliance.

BUILDING-IN

Follow the diagram above.

Glue the foam seal underneath your appliance, following the perimeter of the hole in the worktop, upon which your appliance will rest. This will ensure a good seal against the worktop.

Attach the clips to the hob (depending on the model).



ΕN

Tip

If your hob is located above your oven, the hob's thermal safety devices can impede the simultaneous use of the hob and the oven's pyrolysis program. Your hob is equipped with an anti-overheating safety system.

This safety device can trigger, for example, when the hob is installed over an oven that is not sufficiently insulated. If this occurs, a series of small lines appears on the control panel. In such circumstances we recommend that you increase the hob's ventilation by creating an opening in the side of the cabinet, (8 x 5 cm), and/or installing an oven insulation kit available from the aftersales department.

CONNECTION

These hobs must be connected to the mains using a socket in compliance with publication IEC 60083 or an all-pole circuit-breaker device in compliance with 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 approximately 30 seconds until this information disappears before using your hob (This display is normal and it is intended, if applicable, for your customer service. The hob user should disregard this).

Warning

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

• Hook-up of 220-240V ~



• Hook-up of 400V 2N ~ - 16A

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



For a 400 V 2N triphase connection, if you encounter problems using your hob, make sure the neutral conductor is properly connected.

• Hook-up of 2x230V 2L+2N ~ - 16A

Separate the wires before connection.



• Hook-up of 400V 3 ~ - 16A





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• COOKWARE FOR INDUCTION



Induced electric current

• The induction principle

The principle of induction is based on a magnetic effect.

When you place your cookware on a cooking zone and turn it on, the electronic boards in your cooking hob produce "induced" currents in the bottom of the cookware and instantly raise its temperature. This heat is then transferred to the food, which is simmered or seared depending on your settings.

Cookware

Most cookware is compatible with induction. Only glass, terra cotta, aluminium without a special finish on the bottom, copper and some non-magnetic stainless steels do not work with induction cooking. We suggest you choose cookware with thick flat bottoms. The heat will be distributed better and cooking will be more uniform.

• WHICH COOKING ZONE SHOULD I USE WITH WHICH COOKWARE?

Cooking zone*	Cookware to use
16 cm	10 18 cm
18 cm	12 22 cm
21 cm	18 24 cm
23 cm	12 26 cm
28 cm	12 32 cm

*depending on model

To check the suitability of your cookware:

Place the pan on a cooking zone at power level 4.

If the display remains on, your cookware is compatible.

If the display flashes, your cookware cannot be used with induction cooking. You can also use a magnet to test the cookware.

If a magnet "sticks" to the bottom of the cookware, it is compatible with induction.



OPERATION

Press the start/stop touch control for the cooking zone you wish to use. A flashing 0 display and a beep indicates that the cooking zone is on. You can now choose the desired power level.

If you do not select a power level, the cooking zone will automatically switch off.

STOP

Press the start/stop button for the cooking zone used or the power "-" button until **0** is displayed.

ADJUSTING THE POWER LEVEL

Press the "+" or "-" button to adjust your power level between 1 and 9 (maximum power = booster).

When it is switched on you can move directly to maximum power "P" by pressing the "-" button.

Tip

For simultaneous use, select cooking zones located on opposite sides of the hob.

On the same side, the use of a cooking zone at maximum power results in an automatic limitation of the other cooking zone on that side, which is indicated on the power level display.



16cm zone



Press the ^[O] button to access the complete zone directly. A flashing display indicates that the zone is on. You can then select the desired power level by pressing the buttons "+" or "=".

SETTING THE TIMER

A rotating timer is available for all the cooking zones; it applies to a single cooking zone at once



By pressing the \bigcirc button repeatedly you can select the cooking zone to which you wish to apply the timer.

The rotating symbol and the timer may be applied only to zones in operation.

To use the timer:

- Switch on the cooking zone and adjust the power level.

- Place the rotating symbol on this cooking zone (for the "Maxizone", 2 right angle symbols are displayed).

- Adjust the time by pressing "+" or "-"; a dot lights up on the power display to confirm your operation.

The timer starts counting only if the cooking zone is covered with an item of cookware.

When cooking is finished the zone switches off; the timer indicates **0** and you are notified by a **beep.**.

- Press "+" or "-" on the timer to stop the beeping sound.

To change the timer settings:

Press the "+" or "-" buttons on the timer.

To stop the timer:

Press the following buttons simultaneously for several seconds: "+" and "-" of the timer or the "-" button on the timer until **0**.

To change the timer attribution:

- Stop the current timer.

- By pressing the \bigcirc button repeatedly, assign the timer to different cooking zone currently in use.

• USING THE "CHILD SAFETY DEVICE"



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

For safety reasons, only the "stop" button remains active, allowing the heating zone to be switched off even when locked.

• How to lock

Press the "+" and "-", buttons on the timer until a beep confirms your setting.

• Hob locked during use

The display of the cooking zones currently in use alternately shows the power and lock symbols $\hfill 2$.

Only the "stop" button remains active.

In the cooking zones which are being used, the symbol lights up when you press the "**on/off**" buttons.

This display disappears after a few seconds,

. How to unlock

Press the "+" and "-", buttons until the key is no longer displayed and a double beep confirms your setting.

🔿 Tip

Remember to unlock your hob before reusing it (see section "use of child safety function").

• SAFETY MEASURES DURING OPERATION

Residual heat

After intensive use, the cooking zone that you have just used can remain hot for several minutes.

An "H " is displayed during this period. Avoid touching the hot areas during this time.

• Temperature limiter

Each cooking zone is equipped with a safety sensor that constantly monitors the temperature of the bottom of the cookware. In the event an empty recipient is left on a cooking zone while it is on, the sensor automatically adjusts the power output of the hob, thereby avoiding any risk of damage to the cookware or the hob.

"Small Items" safety

A small object (such as a fork, a spoon, a ring, etc.) left on the hob is not detected as a piece of cookware.

The display flashes and no heat is produced.

A Warning

Several small objects together on a cooking zone may be detected as cookware.

If the display remains on: power may be supplied and the objects may be heated.

Protection against spills



The hob may shut down (displaying the symbol opposite) and a beep (depending on the model) may sound in any of these 3 situations:

- Overflow that spills onto the control buttons.

- Damp cloth placed over the buttons.
- Metallic object placed on the buttons.

Clean the hob or remove the object; then begin cooking again.

Auto-Stop system

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

When this safety feature is triggered, the cooking zone is turned off and "**AS**" or "**A**" is displayed on the control panel and an alarm "beeps" for around 2 minutes. Simply press any of the buttons to stop it.

A double beep will confirm your action.

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• MAINTAINING YOUR APPLIANCE

TYPES OF STAINS/SPOTS	USE	WHAT TO DO?
Light.	Cleaning sponges.	Thoroughly moisten the zone to be cleaned 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 cleaned with hot water. Use a special glass scraper to remove the large bits, follow with the rough side of a kitchen 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 metallic streaks. Weekly maintenance.	Specific products for cleaning for vitroceramic glass.	Apply a cleaning product for vitroceramic glass (preferably one with silicone for its protective properties) to the surface.
cleaning sponge special sponge for delicate crockery powder abrasive sponge		powder abrasive sponge

• On first use

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO?
A special light appears.	Working normally.	Nothing, the light disappears after 30 seconds.
Your installation blows a fuse.	The electrical connection of your hob is incorrect.	Check that it is set up properly. See the "Electrical
Only one side works.		Connection" section.
The hob produces an odour during the first cooking sessions.	New appliance.	Heat a saucepan full of water on each cooking zone for 30 minutes

• On switching on

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU 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 circuit breaker and fuses.
The hob is not working and another message is displayed.	The electronic board is functioning poorly.	Call the Customer Service Department.
The hob does not function, the information D is displayed.	The hob is locked.	See chapter on using the child safety system.

• While in use

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO?
The hob has stopped operating and is "beeping" approximately every 10 seconds 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 boards have heated up.	See "fitting" section.
After turning on a cooking zone, the indicator lights on the control panel continue to flash.	The cookware used is not suitable for induction or is less than 12 cm in diameter (10 cm on a 16 cm area).	See section on cookware for induction.
The saucepans make noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk for your hob or your cookware.
The fan continues to function a few minutes after your hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.

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