

**BFI 40SS 60cm Front
touch control
induction zone hob**

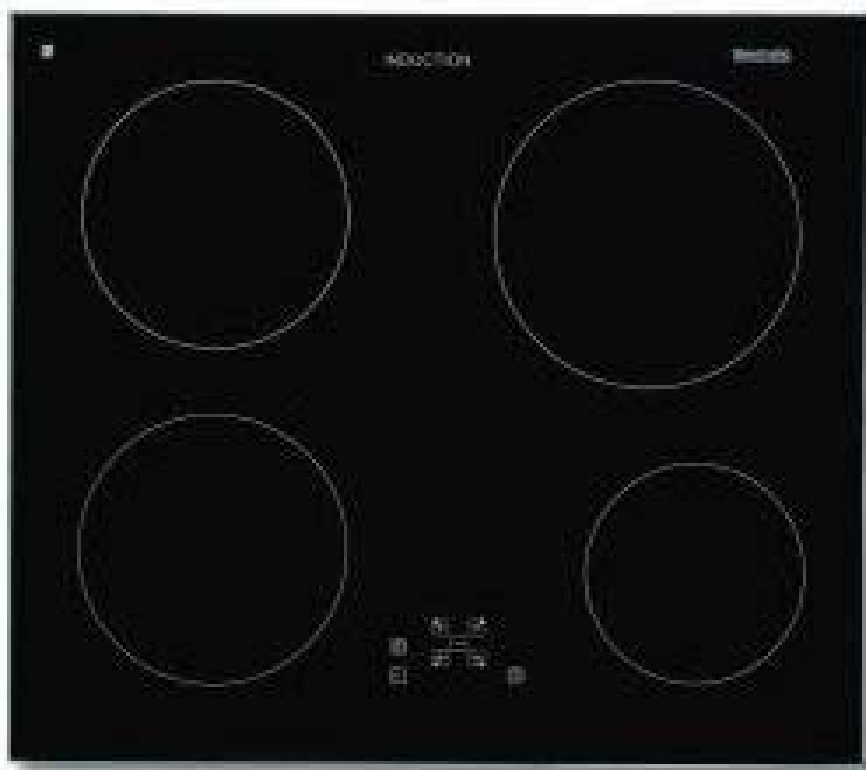
Instruction manual



User Manual for your Baumatic

BFI 40SS

60 cm Touch control
induction zone hob




Baumatic®

You will be mine ...


NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

DD 26/09/07

Contents

Environmental note	4
Important safety information	5 – 8
Specifications	9
Electrical details	9
Ceramic hob surface layout	10
Control panel layout	10
Using the ceramic hob	11
Before first use	11
Touch controls	11
Turning the hob on	11
Turning on a zone and setting a power level	11 - 12
Turning off a zone gradually	12
Turning off a zone instantly	13
Turning the hob off	13
Residual heat indicator	14
Pan sensor	14
Cookware that is suitable for an induction hob	15
Protection against accidental operation of the hob	15
Switching on the safety lock	16
Switching off the safety lock temporarily	16 – 17
Switching off the safety lock permanently	17
Safety cut-out	17
Automatic pre-heating	18 – 19
Increasing the power level during automatic pre-heating	19
Switching off automatic pre-heating	19
Booster function	20
The hob timer (countdown mode)	21
The hob timer (switching a zone off)	21 – 22
Electronic circuit's temperature sensor	22
Cooking zone temperature control	22 - 23
Hob guidelines	23 - 24
Cleaning and maintenance	24 - 26
Cleaning the ceramic hob top	24
After each use	24
Cleaning table	25
Using a ceramic hob scraper	25
Using a specialist ceramic hob cleaner	26
Installation	26 - 31
Positioning	26 - 27
Unpacking the appliance	27
Installing the appliance	27 – 29
Electrical connection	30 - 31
Connecting the mains supply cable	30 – 31
Replacing the mains supply cable	31
My appliance isn't working correctly	32 - 33
Contact details	34

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). 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.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance 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.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

Important safety information



Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Technical Department.

General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- **IMPORTANT:** The adjacent furniture and all materials used in the installation **must** be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, **will be the liability of the owner.**
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.
- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.
- You should not use this appliance to store items on or as a work surface.
- No modifications to the appliance are permitted by Baumatic Ltd.
- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
- **Repairs may only be carried out by Baumatic Service Engineers or their authorised service agent.**

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and should not be allowed to touch the appliance **at any time**.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- Older children should only be allowed to utilise the appliance when supervised.

General Safety

- ✓ The appliance should only be installed and connected by a suitably qualified person.
- ✓ Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.
- ✓ If you notice any scratches, splits or cracks in the ceramic glass, you should immediately switch off the appliance and disconnect it from your mains supply. Otherwise there is the risk of electric shock occurring.

During use

- ✓ Any film or stickers that are present on the hob surface when it is delivered should be removed before use.
- ✓ Care should be taken when utilising the appliance, otherwise there is a risk of burns being caused.
- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.
- ✓ Make sure that all of the cooking zones are switched off after use.

- **IMPORTANT:** This ceramic Induction Hob fully complies with current legislation regarding electro-magnetic interference and is designed not to interfere with other electronic appliances providing these comply with the same legislation.
- As the hob generates magnetic fields in its immediate vicinity, pacemakers and active heart implants must be designed to comply with relevant regulations. If in doubt, you should consult the manufacturer of your device or your Doctor. In this respect, Baumatic can only guarantee the conformity of our own product.
- If an object made of metal, (e.g. saucepan lid, knife, fork or spoon) is placed on a cooking zone that is switched on, it can get hot.

Cleaning

- Cleaning of the hob should be carried out on a regular basis.
- **IMPORTANT:** Before attempting to clean the appliance, it should be disconnected from the mains and allowed to cool.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Installation



This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or incorrect installation of this appliance.

Declaration of conformity

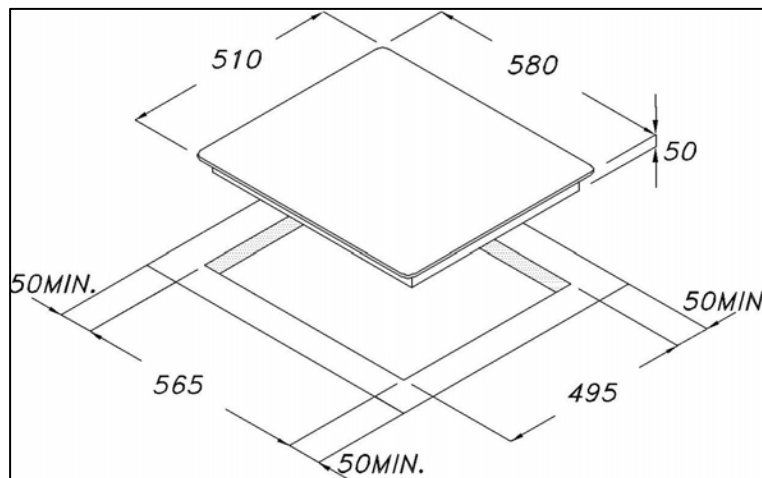
This appliance complies with the following European Directives:

- 73/23/EEC dated 19/02/1973 Low Voltage Directive.
 - 89/336/EEC dated 03/05/1989 EMC Directive inclusive of Amending Directive 92/31/EEC.
 - 93/68/EEC dated 22/07/1993 CE Marking Directive.
 - 89/109/EEC dated 25/01/1992 Materials that can touch food.
- o The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

To avoid damaging your appliance

- o The ceramic glass can be damaged by objects falling onto it.
- o The ceramic glass edge can be damaged by knocks from cookware.
- o Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.
- o Pans should be lifted on and off the hob surface and not dragged.
- o Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.
- o Food or liquid that has high sugar content may damage the hob top, if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

Specifications



Product dimensions:

Height: 510 mm
Width: 580 mm
Depth: 50 mm

Aperture dimensions:

Height: 495 mm
Width: 565 mm

Product specifications:

- 1 x 1.40 kW induction zone (diameter 140 mm)
- 2 x 1.85 kW induction zones (diameter 180 mm)
- 1 x 2.30 kW induction zone (diameter 210 mm)
- Front touch control operation
- Timer
- Auto pan detection
- 2 independent induction generators
- 4 individual residual heat indicators
- Safety lock
- **IMPORTANT:** Not recommended for installation above built-under ovens

Standard accessories

- Ceramic hob scraper

Electrical details

Rated Voltage: 230 Vac 50 Hz
Supply Connection: 32 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs: 7.4 kW
Mains Supply Lead: 3 core x 6 mm² (not supplied)

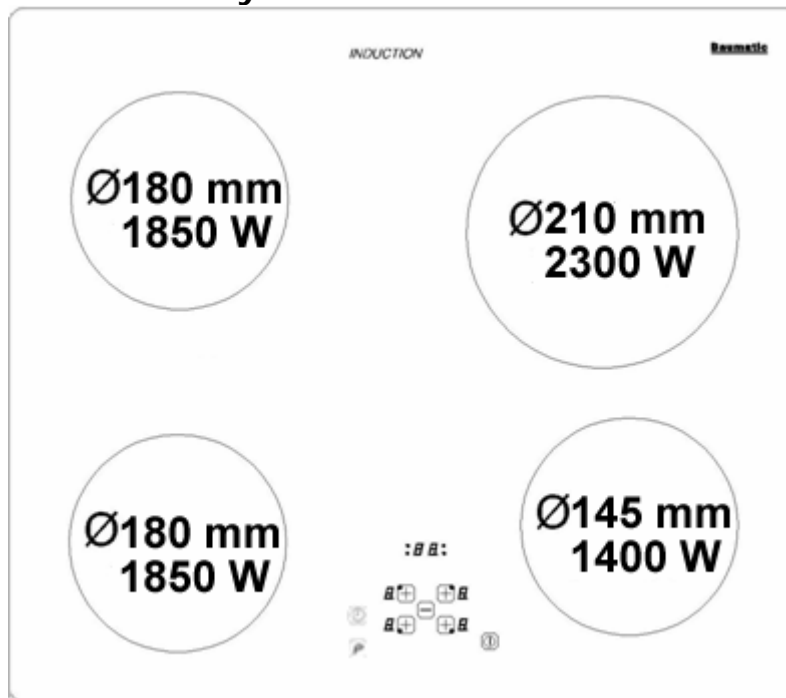
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your hob is located on the underneath of the appliance. Therefore it is a good idea to record this information before you install your appliance.

Model Number

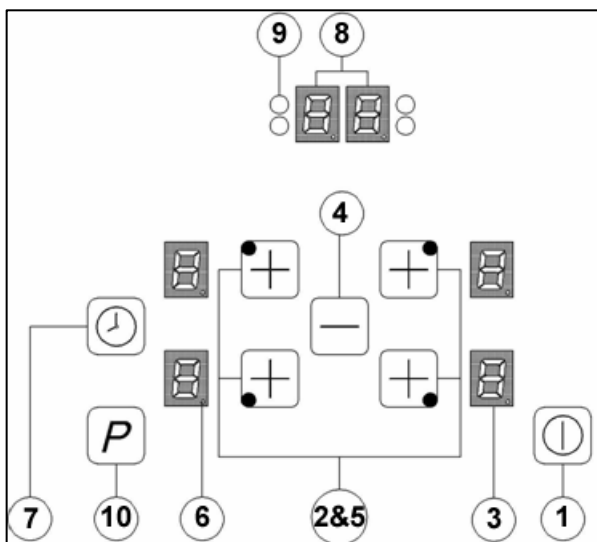
Serial Number

Date of Purchase

Ceramic hob surface layout



Control panel layout



1. ON/OFF button
2. Zone selection buttons
3. Cooking zone indicators
4. Minus button
5. Plus buttons
6. Decimal point symbol
7. Timer button
8. Timer display
9. Timer + zone neons
10. Booster button

Using the ceramic hob

Before first use



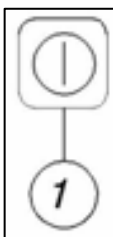
IMPORTANT: You should clean the ceramic hob surface (see "Cleaning and maintenance" section).

- You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- Do not burn off more than one zone at once.
- **You must** place a saucepan filled half full with cold water on each zone as you burn it off. Otherwise the induction zone will not operate.

Touch controls

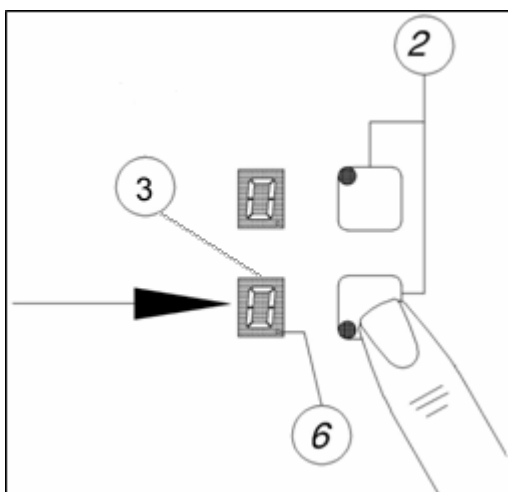
- All operations are performed by means of the touch controls that can be found on the control panel.
- Each touch control has a visual display that corresponds to it.
- Every time you press a touch control, an acoustic signal will sound.

Turning the hob on



- Press the ON/OFF button **(1)**
- The cooking zone indicators **(3)** will all read "0".
- All of the decimal point symbols **(6)** will flash on and off.

Turning on a zone and setting a power level

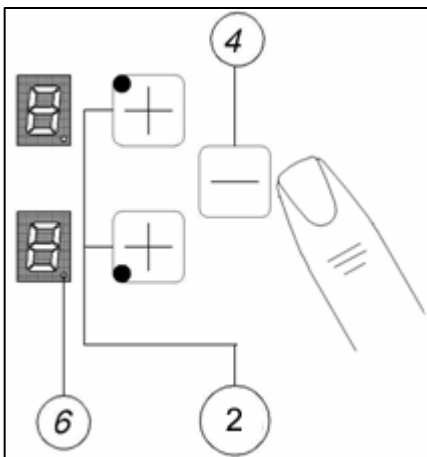


IMPORTANT: A zone must be selected within 10 seconds of turning the hob on.

- Press the zone selection button **(2)** of the cooking zone that you want to use.

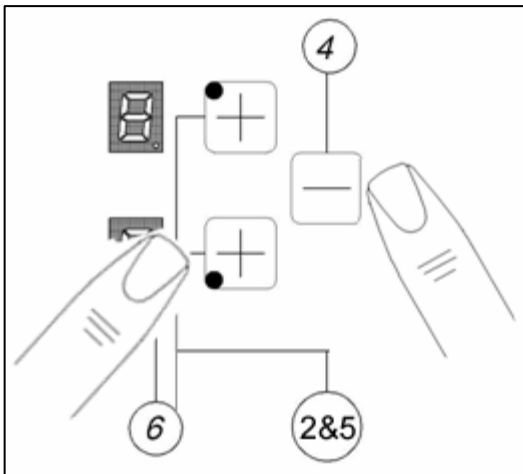
- A decimal point symbol **(6)** will appear in the cooking zone indicator **(3)** of the zone that you have selected. The decimal point symbols **(6)** will disappear from the other cooking zone indicators **(3)**.
- Adjust the zone between power levels 1 and 9, using the plus **(5)** and minus **(4)** buttons. By holding down either of these buttons, the value on the zone indicator **(3)** will adjust up or down every 0.4 seconds.
- After selecting a cooking zone, if you press the minus **(4)** button first, the zone will be set to power level 9. If you press the plus **(5)** button first, the zone will be set to power level 1.
- If when holding down the plus **(5)** or minus **(4)** buttons the power level reaches zero. You will need to press either the plus **(5)** or minus **(4)** button again, to continue adjusting the power level.

Turning off a zone gradually



- Press the zone selection button **(2)** of the cooking zone that you want to switch off.
- A decimal point symbol **(6)** will appear in the cooking zone indicator **(3)** of the zone that you have selected.
- Press the minus button **(4)** until the number in the cooking zone indicator reaches "0". After 3 seconds, the zone will switch off automatically.
- An "H" will show in the cooking zone indicator **(3)** until the temperature of the zone falls below 60°C (see the section on the "residual heat indicator" for further information).

Turning off a zone instantly

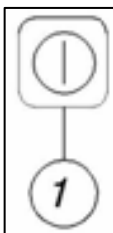


- Press the zone selection button **(2)** of the cooking zone that you want to switch off.
- A decimal point symbol **(6)** will appear in the cooking zone indicator **(3)** of the zone that you have selected.

- Press the minus button **(4)** and the plus button **(5)** simultaneously.
- The zone will switch off immediately.
- An "H" will show in the cooking zone indicator **(6)** until the temperature of the zone falls below 60°C (see the section on the "residual heat indicator" for further information).

Turning the hob off

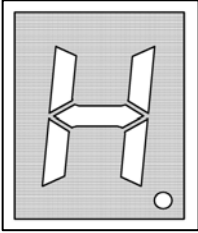
Once you have switched off all of the cooking zones, you should turn off the hob.



- Press the ON/OFF button **(1)**.

It is possible to turn the hob off at any time by pressing the ON/OFF button **(1)**.

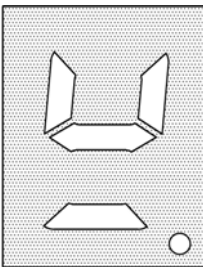
Residual heat indicator



- After a zone is switched off, the corresponding cooking zone indicator **(3)** will show the letter "H". This means that the temperature of the zone is over 60°C and is therefore still high enough to cause injury.
- If the zone falls below 60°C and there are still other zones switched on, a "0" will appear on the cooking zone indicator **(3)**.
- **IMPORTANT:** The residual heat indicator will disappear if your mains supply is cut.

Pan sensor

Each zone has a sensor on it, so it can detect the presence of a pan.



- The sensor is fine-tuned to detect a pan being placed on it. The pan should be one size smaller than the nominal diameter of the zone.
- If the symbol shown above appears on a cooking zone indicator **(3)** after you have placed a pan on a cooking zone and selected it; this means that the pan is either the incorrect size or shape. Or it could be made from a material that is inappropriate for use on an induction zone hob.
- If a cooking zone is selected but no pan is detected, the pan sensor system will check for the presence of a pan approximately every 2 seconds.
- You should check that your pans are suitable for use on an induction zone hob (see the pan manufacturer's trademark or instructions).

Cookware that is suitable for an induction hob

The table below shows cookware that is normally suitable for use on an induction zone hob:-

Cookware	Suitable
Steel, enamelled steel	Yes
Cast iron	Yes
Stainless steel	Yes (if stated by the pan manufacturer)
Aluminium, copper, brass	No
Glass, ceramic, porcelain	No

- The bottom of the pans should be as flat and thick as possible.
- Certain types of cookware may result in a noise being made when being used on an induction zone hob. This does not mean that there is an appliance fault.
- **IMPORTANT:** You should make sure that all pans are placed in the centre of the induction zone that you are using.

Protection against accidental operation of the hob

If when the hob is switched on, the electronic control senses a continuous operation of any hob button for approximately 10 seconds, it will switch the appliance off automatically.

- If this occurs, then there will be an audible signal that lasts for 10 seconds and "ER03" will appear on the display.
- If a pan or some other object has been accidentally placed onto the control panel, then it should be removed.
- After 10 seconds, the audible signal will cease but "ER03" will remain on the display until the object is removed from the control panel.
- If any of the hob zones are still hot, then the "ER03" code will alternate with the letter "H".
- If the appliance is switched on using the ON/OFF button **(1)** and no cooking zone is activated. After 20 seconds the hob will switch itself off automatically.
- If an object is accidentally placed on the control panel when the hob is not switched on, it will not be possible to switch the appliance on using the ON/OFF button **(1)** until you remove the object from the control panel.

Switching on the safety lock

It is possible to lock the hob top, so that none of the cooking zones can be switched on.

- Switch on the hob using the ON/OFF button **(1)**.
- **IMPORTANT:** It is not possible to lock the hob top if any of the cooking zones are in use. The following steps should be followed as soon as the hob is switched on.
- Press the front right zone selection button **(2)** and the minus button **(4)** simultaneously. Then release these two buttons and immediately press the front right zone selection button **(2)** again.
- You must complete this operation within 10 seconds of switching the hob on. You must not touch any other keys apart from the ones mentioned above; otherwise the hob top will not be locked.
- An "L" will appear on all of the cooking zone indicators **(3)**.
- If any of the zones are still above 60°C from an earlier usage of the appliance, then the letter "L" will alternate with the letter "H".
- When the safety lock feature is activated, it will disable all of the other buttons on the control panel, except the ON/OFF button **(1)**.
- If you turn off the appliance whilst the safety lock is activated, the next time that you turn the hob on, the safety lock will still be engaged. Even if the power supply is cut to the appliance, the safety lock feature will remain engaged.

Switching off the safety lock temporarily

You can temporarily switch off the safety lock, so that you can use the hob zones to cook on.

- To temporarily turn off the safety lock feature, you should switch on the hob using the ON/OFF button **(1)** and then press the front right zone selection button **(2)** and the minus button **(4)** simultaneously.
- The "L" symbol will go out; all of the cooking zone indicators **(3)** will show zero and the decimal point symbols **(6)** will flash. You will then be able to adjust the power of any zone on the hob top in the normal manner.

- The next time that you switch on the hob, the safety lock feature will still be engaged. Even if the power supply is cut to the appliance, the safety lock feature will remain engaged.

Switching off the safety lock permanently

- To permanently turn off the safety lock feature, you should switch on the hob using the ON/OFF button **(1)**, press the front right zone selection button **(2)** and the minus button **(4)** simultaneously, and then immediately press the minus button **(4)** again.
- Providing that these steps are completed in the correct order and within 20 seconds, then the safety lock will be switched off permanently.
- Use the ON/OFF button **(1)** to switch the hob off.

Safety cut-out

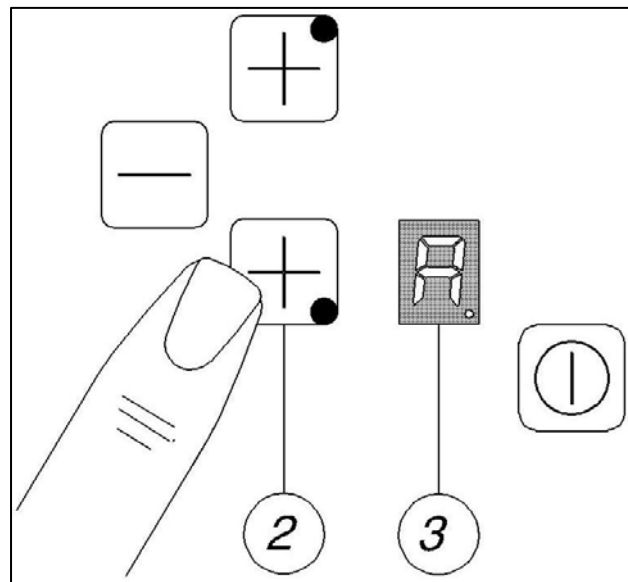
- If one or more of the cooking zones are accidentally left on, a safety cut out will activate after a certain period of time. The length of time depends on the power level that a zone or zones have been set on.

LEVEL	TIME LIMIT
1 – 2	6 hours
3 – 4	5 hours
5	4 hours
6 – 9	1.5 hours

- If the safety cut out has activated, the symbol “H” will appear in the cooking zone indicator **(3)** of the cooking zone that has been left on. To reset the appliance, you should press the ON/OFF button **(1)**.
- If the plus **(5)** or minus **(4)** buttons are pressed, then the length of time before the safety cut-out will activate is reset.

Automatic pre-heating

This feature will set a cooking zone to maximum power and will then automatically drop the power level of that cooking zone. It will drop to the power level that you wish to cook at, after a certain period of time.



- Press the zone selection button **(2)** of the cooking zone that you want to set for automatic pre-heating.
- A decimal point symbol **(6)** will appear in the cooking zone indicator **(3)** of the zone that you have selected. The decimal point symbols **(6)** will disappear from the other cooking zone indicators **(3)**.
- Press the minus button **(4)** once so that power level 9 appears on the cooking zone indicator **(3)**. Then press the plus button **(5)** to confirm power level 9.
- Release the plus button **(5)** and then use the minus button **(4)** to adjust the zone to the power level that you want to cook at.
- When the minus button **(4)** is released, the power level that you have selected will appear on the cooking zone indicator **(3)**, alternating with the letter "A".
- Once the automatic pre-heating time period is over, the hob will beep once. At this point only the actual power level will show on the cooking zone indicator **(3)** and the cooking zone will continue to cook at this power level. You will need to turn the cooking zone and hob off manually when you have finished cooking.

- The period of time that a zone will automatically pre-heat for before dropping to the actual power level, is shown in the table below: -

LEVEL	TIME LIMIT
1	48 seconds
2	2 minutes 24 seconds
3	3 minutes 48 seconds
4	5 minutes 12 seconds
5	6 minutes 48 seconds
6	2 minutes 00 seconds
7	2 minutes 48 seconds
8	3 minutes 36 seconds
9	12 seconds

Increasing the power level during automatic pre-heating

It is possible to increase the power level that the hob will cook at, even if automatic pre-heating has already commenced.

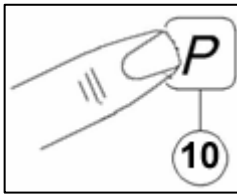
- Press the zone selection button **(2)** of a cooking zone that is already set for automatic pre-heating.
- A decimal point symbol **(6)** will appear in the cooking zone indicator **(3)** of this zone.
- Increase the power level by pressing the plus button **(5)**.
- The pre-heating time will be adjusted, taking into account the amount of pre-heating time that has already elapsed.

Switching off automatic pre-heating

- If a zone is already within automatic pre-heating mode and you wish cancel it.
- Press the zone selection button **(2)** of the cooking zone that you want to cancel automatic pre-heating on.
- A decimal point symbol **(6)** will appear in the cooking zone indicator **(3)** of the zone that you have selected.
- Press the minus button **(4)**, the automatic pre-heating mode will then be cancelled and you can use the hob in normal operation once more.
- **IMPORTANT:** Please note that switching off automatic pre-heating will not switch off the zone; you will have to do this manually.

Booster function

The hob has a booster function which will increase the power output of each zone for a ten minute period.



- Switch on the hob, select and set the power of a cooking zone as normal.

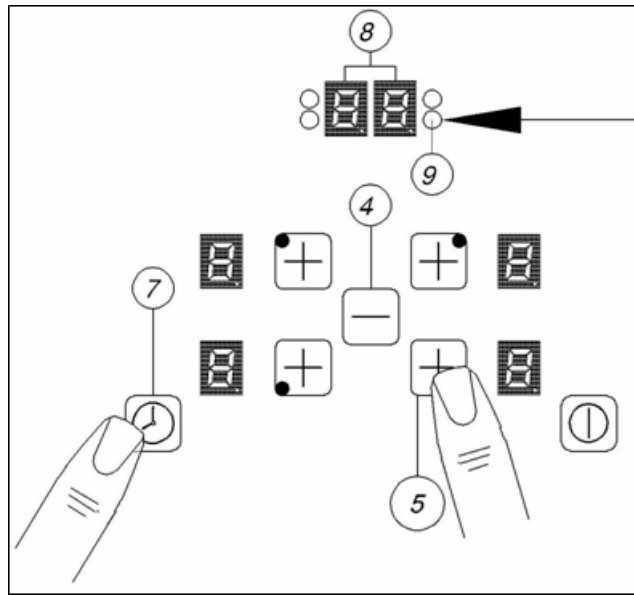
- Press the booster button (**10**) and the power output of the relevant zone will increase to the levels shown below: -
 - Front left zone - 2500 W
 - Back left zone - 2500 W
 - Front right zone - 1800 W
 - Back left zone - 3200 W

- The booster time is limited to 10 minutes and will switch off automatically after this time. The zone will return to its original power level.

- If the saucepan is removed from the zone when the booster is switched on, then the boosting function will remain active and the boosting time will continue until the 10 minute booster period has elapsed.

- The hob has two generators which create the power for the zones; there is one generator for each side of the hob. If the booster function is switched on, when a zone is already active on the same side of the hob. If there is insufficient power for the booster function, the generator will divert power from the other zone. You will see the reduced power level of the zone shown in the relevant cooking zone indicator.

The hob timer (countdown mode)



- Turn on the hob using the ON/OFF button **(1)** and then press the timer button **(7)**. The timer display **(8)** will show "00". Use the timer button **(7)** to adjust the countdown time shown on the timer display **(8)**.
- Once the timer button **(7)** is released, the countdown will start immediately. An acoustic signal will sound at the end of the countdown time that you have set.
- **IMPORTANT:** If you have a cooking zone or zones switched on, they will not switch off at the end of the countdown time.

The hob timer (switching a zone off)

- Turn on the hob using the ON/OFF button **(1)**.
- Press the zone selection button **(2)** of the cooking zone that you want the timer to be linked to. Then set the power level that you want the cooking zone to operate at.
- Press the timer button **(7)** and the timer display **(8)** will show "00". Use the timer button **(7)** and minus button **(4)** to adjust the countdown time shown on the timer display **(8)**.
- The relevant timer zone neon **(9)** will start to blink. To confirm which cooking zone the timer has been linked to, press the relevant zone selection button **(2)** again.

- The countdown will start immediately. An acoustic signal will sound at the end of the countdown time that you have set. The zone that has been linked to timer will switch off.
- **IMPORTANT:** If you have any other cooking zone switched on, this will not switch off at the end of the countdown time.

Electronic circuit's temperature sensor

There is a temperature sensor situated inside of the hob top's cooling unit that constantly measures the temperature of the electronic circuits that are contained in the hob.

- In the event of the electronic circuits overheating, this will be noted by the temperature sensor.
- If the temperature sensor records a temperature that is above 80°C and the booster function is active, it will reduce the power level from booster to level 9.
- If the temperature sensor records a temperature that is above 89°C, the power level of the cooking zones will be reduced to 60% of the required level.
- If the temperature sensor records a temperature that is above 94°C, the electronic circuit will shut down the appliance.
- **IMPORTANT:** If the hob temperature sensor consistently reduces the power of the cooking zones or shuts down the appliance. This indicates that the hob has not been installed properly or the opening for air ventilation is not large enough. Steps should be taken to rectify this immediately.

Cooking zone temperature control

A temperature sensor is situated in the middle of each cooking zone and is in contact with the glass.

- In the event of a cooking zone overheating, this will be noted by the temperature sensor.
- If the temperature sensor records a temperature that is above 200°C and the booster function is active, it will reduce the power level from booster to level 9.
- If the temperature sensor records a temperature that is above 250°C, the power level of the cooking zone will be reduced to 60% of the required level.

- If the temperature sensor records a temperature that is above 270°C, it will turn the zone off.
- If the temperature sensor records a temperature that is above 300°C, the electronic control will switch off.
- A cooking zone overheating could be caused by an empty saucepan being placed on an active zone.
- If the bottom of the pan is not fully in contact with the middle of a cooking zone, then the cooking zone temperature control may not function correctly.

Hob guidelines

- The first few times the hob top is used, it may give off an acid, burning smell. This smell will disappear completely with repeated use.
- The hob surface is fitted with cooking areas of different diameter and power.
- The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diameter as the cooking zone that they are being used on.
- You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.
- Before use, make sure that the bottoms of the saucepans are clean and dry.
- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.
- The best thickness for the bottom of the pans is 2 – 3 mm of enamelled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.
- If these rules are not followed, then there will be a great waste of energy.
- Preferably cover pans with a lid to permit cooking at a lower heat.
- Always cook vegetables and potatoes, etc. in as little water as possible to reduce cooking times.

- Food or liquid that has high sugar content may damage the hob top if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.
- **IMPORTANT:** The hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.
- **DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE BAUMATIC SERVICE DEPARTMENT IMMEDIATELY.**

Cleaning and maintenance



Cleaning operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

Cleaning the ceramic hob top



Any residues that are left on the hob top surface from cleaning agents **will** damage it. You should remove any residues with warm water mixed with a little washing up liquid.



Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm water mixed with a little washing up liquid.



Although it is easier to clean some deposits whilst the hob surface is still warm. You should take care not to burn yourself if cleaning the hob surface when it is still warm.

After each use

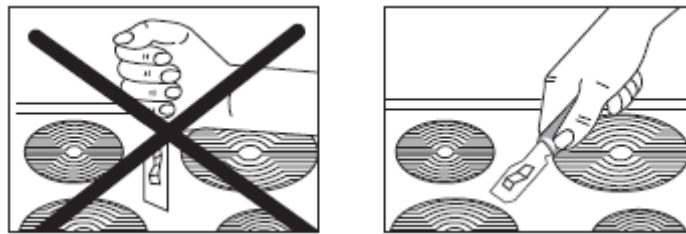
- Wipe the appliance over with a damp cloth.
- Dry the appliance by rubbing the surface with a clean cloth.

Cleaning table

Type of deposit	Remove immediately?	Remove when the appliance has cooled down?	What should I use to remove the deposit?
Sugar or food/liquid containing sugar	Yes	No	Ceramic hob scraper
Tin foil or plastic	Yes	No	Ceramic hob scraper
Fat splashes	No	Yes	Ceramic hob cleaner
Metallic discolourations	No	Yes	Ceramic hob cleaner
Water splashes or water rings	No	Yes	Ceramic hob cleaner

Using a ceramic hob scraper

Your appliance will be provided with a hob scraper. The following guidelines should also be followed when using the ceramic hob scraper: -



- The scraper should be placed on the ceramic surface at an angle.
- Residues should be removed by sliding the blade carefully over the ceramic surface.
- The ceramic surface should be wiped with a damp cloth that has been placed in warm water mixed with a small amount of washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.

Using a specialist ceramic hob cleaner

It is possible to purchase a specialist ceramic hob cleaner/conditioner.

You should follow the instructions given by the manufacturer of the specialist ceramic hob cleaner. You should ensure that it is suitable for use on your appliance.

Installation



The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- **UK Regulations and Safety Standards or their European Norm Replacements.**
- **Building Regulations** (issued by the Department of the Environment).
- **Building Standards** (issued by the Scottish Development Department).
- **IEE Wiring Regulations.**
- **Electricity At Work Regulations.**

Positioning



The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600 mm worktop that is between 25 mm and 40 mm thick. The following minimum clearance distances must be observed: -

- 700 mm between the hob surface and the underside of any horizontal surface above it.
- 50 mm clearance around the sides and front of the appliance.
- 55 mm clearance between the back of the hob surface and the wall behind it.
- If the hob is positioned so that the right or left hand side of the appliance will be near to the edge of a kitchen unit. There must be a gap of at least 150 mm between the side of the hob and the vertical surface of the kitchen unit.

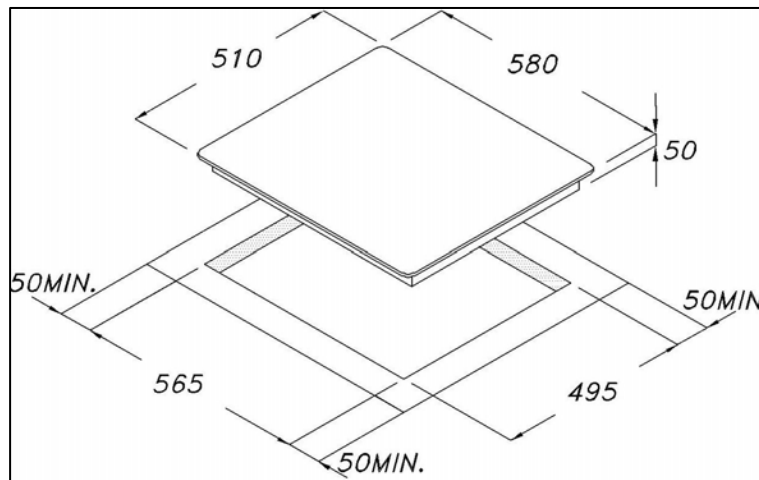
- Underneath the appliance there must be a partition made of insulating material (e.g. wood). There must be a gap of at least 25 mm between the underneath of the appliance and this partition.

Unpacking the appliance

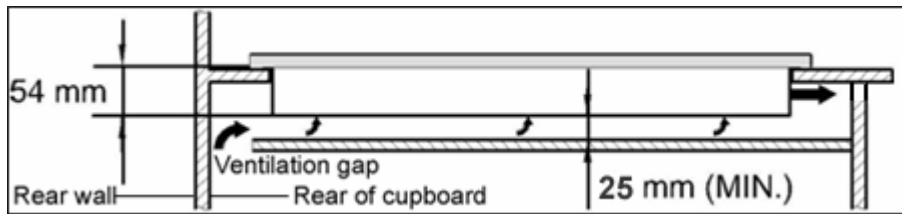
When unpacking the appliance please check that the following items are contained within the packaging:

- 1 Baumatic hob
- 1 Ceramic hob scraper
- 1 Installation and instruction manual
- 1 Baumatic guarantee card
- 4 Fixing brackets
- 4 Fixing screws
- 1 Sealing strip

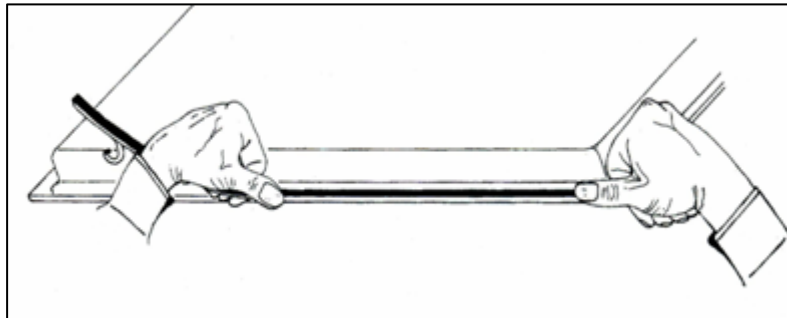
Installing the appliance



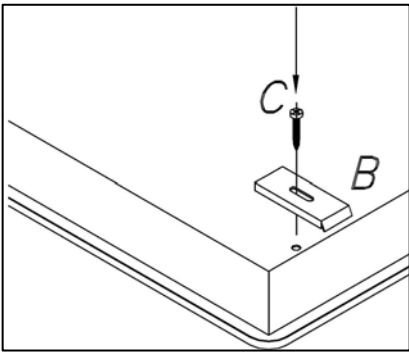
- Cut a hole in the worktop that corresponds with the drawing shown above.



- **IMPORTANT:** Underneath the appliance there must be a partition made of insulating material (e.g. wood). There must be a gap of at least 25 mm between the underneath of the appliance and this partition.

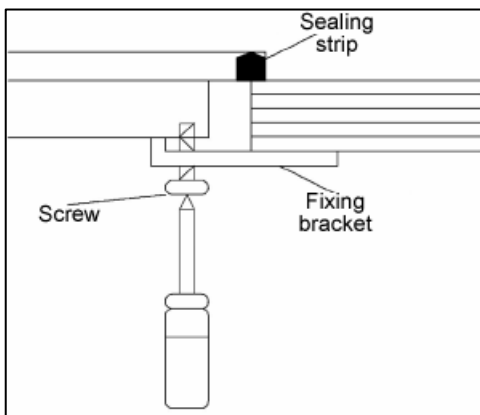


- Carefully turn the hob upside down and place it on a cushioned mat.
- Apply the sealing strip provided around the edge of the appliance.
- The protective covering must be removed from both sides.
- Do not leave a gap in the sealing agent or overlap the thickness.
- **IMPORTANT:** Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.



- (B) Fixing bracket
- (C) Screw

- Place a fixing bracket **(B)** over the hole in each corner of the underneath of the hob. Then place a screw **(C)** through the hole and fixing bracket **(B)**. Tighten the screws partially, so that the fixing brackets stay in place. **IMPORTANT:** Do not tighten the screws fully.



- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
- On the underneath of the hob, locate the fixing brackets **(B)** and turn them so that they locate on the underneath of the worktop and the hob.

- Fully tighten the screws **(C)** to secure the hob into position.

Electrical connection



This appliance must be installed by a qualified person in accordance with the latest edition of the I.E.E. Regulations and in compliance with Baumatic's instructions.

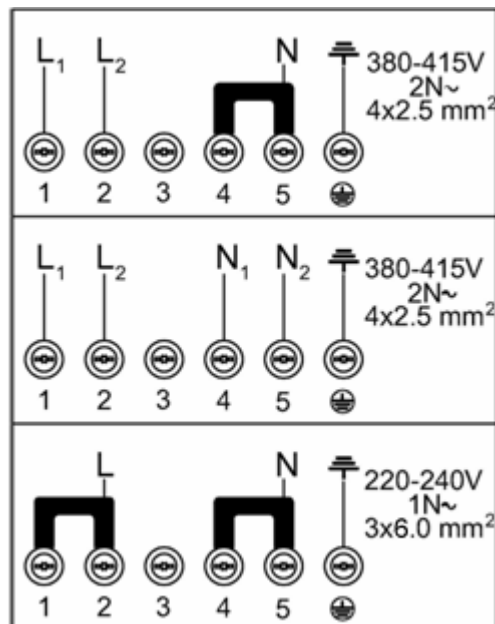
Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.


WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance must be wired into a 32 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- The spur outlet must still be accessible even when your hob is located in its operating position.
- Cable type: H05 RRF 3 core x 6 mm²

Connecting the mains supply cable

- The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover. You should remove the cover screw to access this.
- The cable connections must be in accordance with the diagram located on the bottom of the hob and below.




- 1, 2 and 3 are the live connection, 4 and 5 are the neutral connection and the remaining one is the earth connection.
- The live wire **MUST** be placed in connection number 1.
The neutral wire **MUST** be placed in connection number 4.
The earth wire **MUST** be placed in the connection marked with the  symbol.
- The brass links must be positioned as marked in the diagram above and once established **ALL** terminal screws must be tightened down firmly.
- **If when the hob is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened between the links. This should be done before contacting the Baumatic Service Department.**
- **IMPORTANT:** The appliance must **NOT** be connected to the mains supply by means of a 13A plug and socket.
- The cable can be looped if necessary, but make sure that is not kinked or trapped when the hob is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

The mains supply cable should be replaced in accordance with the following instructions:

- **Switch the appliance off at the control switch.**
- Open the terminal block on the underside of the hob.
- Unscrew the terminal screws fixing the cable.
- Replace the cable with one of the same length and in accordance with the specification given on page 30.
- The “green-yellow” earth wire must be connected to the terminal marked . It must be about 10 mm longer than the live and neutral wires.
- The “blue” neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

My appliance isn't working correctly

- **The cooking zones are not functioning or will not switch on.**
- * It has been more than 10 seconds since the appliance was switched on. You should switch the appliance on again, using the ON/OFF button.
- * You have not placed an appropriate pan on the zone that you are trying to get to heat.
- * The safety lock has been switched on (see the "Locking the hob top" section for information on how to turn off the safety lock).
- * Several cooking zone selection buttons have been pressed at once. You should only touch one cooking zone selection button at once.
- * The safety cut out has been triggered. Press the ON/OFF button **(1)** to reset the appliance.
- * Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.
- **The residual heat indicator has not come on after I have switched a cooking zone off.**
- * The cooking zone has only been turned on for a short period of time; therefore it did not go above 60°C.
- * **IMPORTANT:** If the cooking zone does appear to be hotter than 60°C and the residual heat indicator has not come on, you should call the Baumatic Service Department.
- **A humming sound is heard when a cooking zone is selected.**
- * This is normal; the sound will disappear when the zone heats up.
- **The cooking zones have become discoloured**
- * This maybe caused by burnt on remnants of food. This will not affect the working of the appliance. However you should make sure that the cleaning instructions are being followed regularly.

- **Only two of the zones on my hob are working**
- * You should recheck that the terminal screws are all fully tightened between the links.

- **ER03 showing**
- * Refer to the "Protection against accidental operation of the hob" section.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Baumatic Service Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.



You will be mine ...

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