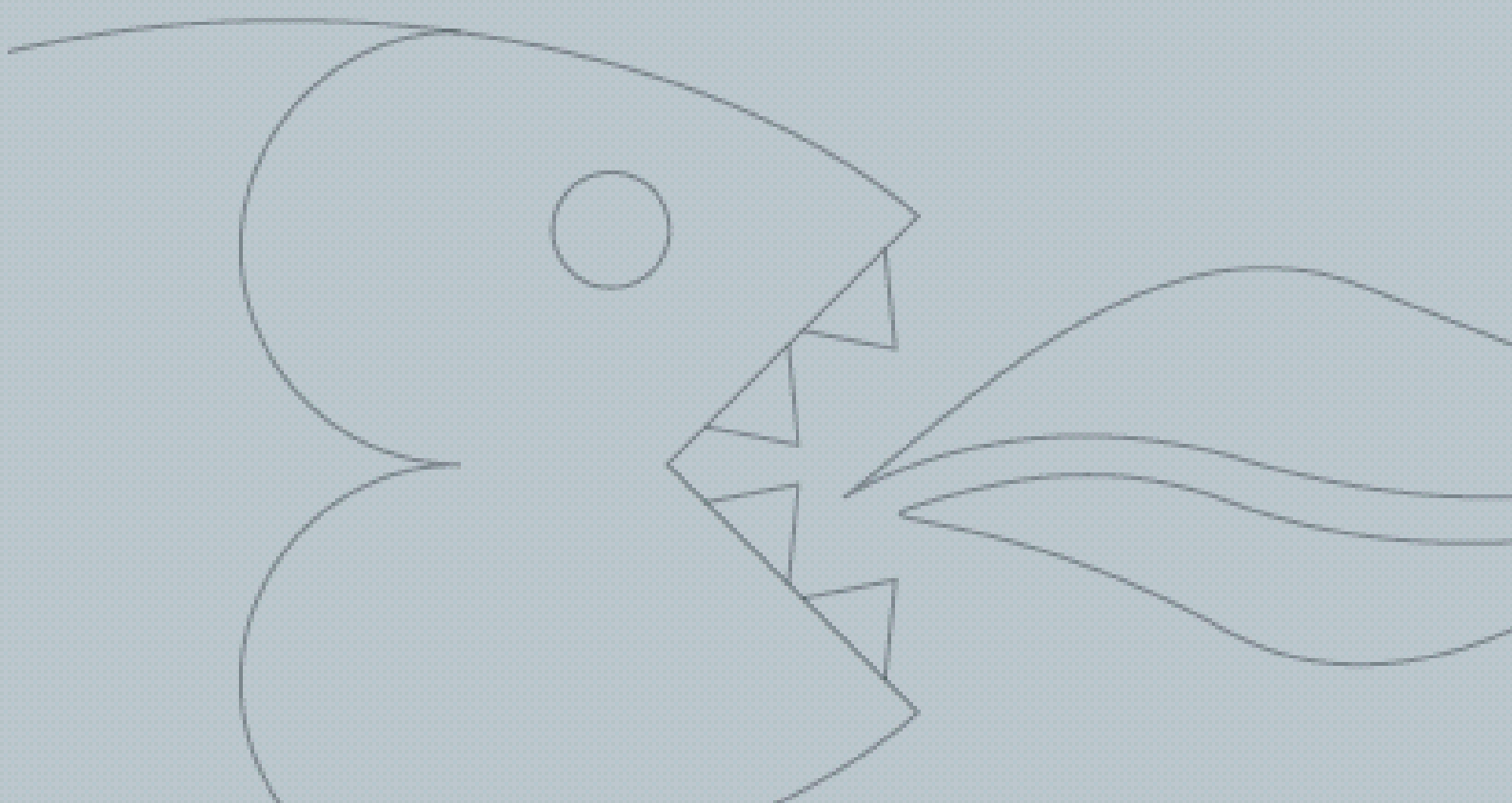


**BE2SS 30 cm 2 Solid plate
electric domino hob**

Instruction manual



ELECTRIC HOBS

**USER AND INSTALLATION
INSTRUCTIONS**

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 in the invoice:

Model Number .

Serial Number .

Date of Purchase .

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GENERAL INFORMATION

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your Baumatic appliance.

Please remember the advice and warnings shown on page 5 which is headed **IMPORTANT — Warning and Safety Instructions** .

This appliance is designed for domestic household use when built into kitchen worktop.

NOTE: The housing, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of operation. This information is for guidance only and the actual withstand temperature will depend on the performance rating for the surface finish of the worktop.

Certain types of kitchen furniture surface finishes are particularly prone to heat damage or discolouration at temperatures lower than the above guidelines.

Installing the appliance in contravention of the guidance given will be at the liability of the owner.

The use for any other purpose or in any other environment without the express agreement of Baumatic Ltd, would invalidate any warrantee or liability claim.

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Baumatic Ltd Conditions of Guarantee.

The foregoing does not affect your statutory rights.

The Warrantee applies to Great Britain and Northern Ireland only.

In the event that you require any After Sales Service or advice, please contact the Baumatic Service Department on telephone number —[0118 933 6911](tel:01189336911).

Before using this appliance ensure that any protective packaging or coatings have been removed.

To aid the protection of the environment, please sort the packing materials into different types and dispose of them in accordance with the local waste disposal laws.

Any further information on waste disposal can be obtained from your local Environment Agency office.

When first used, an odour may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This appliance has been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS:

CE Marking — 93/68 Low Voltage — 73/23 EMC — 89/336

Materials that can touch food — 89/109.

Safety Standards — EN 60 335-1, EN 60 335 — 2 — 6.

As Baumatic have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

IMPORTANT NOTE — WARNING and SAFETY INSTRUCTIONS

This appliance complies with all current European safety legislation, however Baumatic do wish to emphasise that compliance does not remove the fact that surfaces will become hot during use and retain heat after operation.

Baumatic therefore strongly advise that babies and young children are prevented from being near or touching 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.

We also advise that great care is taken during use and cleaning operations.

Do make sure that the pan handles are always correctly positioned to avoid accidental contact.

Do not leave heated oil or fat unattended as there is a risk of fire.

Do use pans that are flat bottomed and the correct size for the heating area to be used (never smaller).

Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.

Do not use the appliance for space heating or to dry clothes.

Do not install the appliance next to curtains or soft furnishings.

NOTE: This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer s instructions. For gas installations, the Installer must be Corgi registered (all Baumatic Engineers are Corgi registered) and for electrical installations, NICEIC registration is recommended.

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

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required — please consult your Qualified Installer if you are in any doubt about the amount required.

USER INSTRUCTIONS

INSTRUCTIONS FOR USE

These User Instructions should be retained for future reference and for use by a person who is perhaps unfamiliar with the appliance.

The following models are covered by these instructions:

B65

BE2SS

BVC2SS

USING ELECTRIC HOTPLATES

The symbols on the Control Panel fascias show which hotplate the control system operates. A pilot light indicates when a hotplate is switched on.

B65-BE2SS-BVC2SS

When using an electric hotplate for the first time or after a long period of disuse, turn the knob to 1 and let it heat for about 20 minutes to eliminate any possible moisture absorbed by the internal insulating material.

- Dry the bottom of the pan before placing it on the hotplate.
- Turn the hotplate on only after placing the pan on it.

The hotplates are controlled by a 7 positions knob (from 1 to 6). Turn the knob anti-clockwise to the desired setting. A warning light on the control panel will inform you if the plate is on or off.

Suggested settings (guide):

Position	Heat intensity	Use
0	Off	
1	Very slow	For melting butter, chocolate etc. For heating small amounts of liquid
2	Low	For heating larger amounts of liquid. For preparing slow-cooking creams and sauces
3	Medium-low	For thawing frozen foods and cooking stews, cooking at boiling or lower temperatures
4	medium	For boiling foods, roasting delicate meats and fish
5	High	For braising chops and steaks, for large meats soups.
6	Very high	For boiling large amounts of water and frying

ENERGY SAVING TIPS

The diameter of the saucepan must be the same or slightly larger than that of the electric hotplate. Never use a pan which is smaller than the electric hotplate.

- Use flat-bottomed pans only.
- Preferably cover pans with a lid to permit cooking at a lower heat.
- Always cook vegetables and potatoes etc. in as little water to reduce cooking times.

USING CERAMIC ZONES

On model BVC2SS, each cooking zone has a corresponding Residual Heat Indicator neon (to be found at the front of the hob on the right hand side). The neon will light up when the corresponding cooking zone becomes hot, and will remain lit until the temperature on the cooking zone has dropped below 50°C.

USER INSTRUCTIONS

WARNING

- Do not use commercial simmering aids as these can create excessive heat that can damage the appliance.
- Do not use the glass ceramic surface of the hob as a griddle.
- Do not leave hotplates on without a pan or an empty pan.
- Be aware that hotplates will retain heat whilst cooling down.
- **When cooking foods with high sugar content, ensure that any spillage is removed immediately to avoid damage to the ceramic surface.**

HELPFUL HINTS

- Always use the correct diameter pan, one that is the same or slightly larger than the hotplate.
- The bottom of the pan must be flat.
- Whenever possible keep the lid on the pan when cooking.
- Avoid over-spill of liquid by reducing the heat when boiling has occurred.

CLEANING THE APPLIANCE

Always allow the appliance to cool down before cleaning to avoid a burn injury.

ELECTRIC HOTPLATES

The hotplates should be lightly greased with oil (using a soft cloth). This will ensure that the surface remains clean and will also prevent formation of rust.

CERAMIC ZONES

Do not use caustic or abrasive agents, coarse wire wool or hard tools as these can damage the surface finish.

Normally, wiping with a soft cloth dampened with hot detergent and drying with a soft cloth is sufficient but for stubborn marks the following is recommended:

Vitreous Enamel or Stainless Steel parts — use only a cleaner that is recommended for these types of material — avoid chloride based products (such as bleach).

Glass Ceramic surfaces — if any spillage becomes burnt on, remove with a ceramic glass cleaner or scraper and clean with a cleaner-conditioner containing silicone.

Do not allow the ceramic glass surface to become scratched or damaged as this could lead to a hazard.

INSTALLATION INSTRUCTIONS

INSTRUCTIONS FOR INSTALLATION

This appliance must be installed by a competent 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 Environment)

Building Standards (issued by the Scottish Development Department)

IEE Wiring Regulations

Electricity at Work Regulations

Baumatic Ltd Installation Instructions

POSITIONING THE APPLIANCE

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600mm worktop, providing the following minimum distance is allowed:

- 650mm between the top surface and the underside of any horizontal surface above it.
- 50mm clearance around the appliance and any combustible materials.

The surface of any adjacent unit must be capable of withstanding a minimum temperature rise of 85°C.

PRE-COMMISSIONING THE APPLIANCE

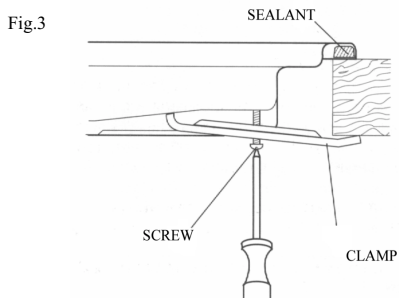
When unpacked, check that the following parts are included with the appliance:

- Baumatic Ltd Instruction and Installation Book
- Adhesive sealing agent and fixing clamps & screws

INSTALLATION INSTRUCTIONS

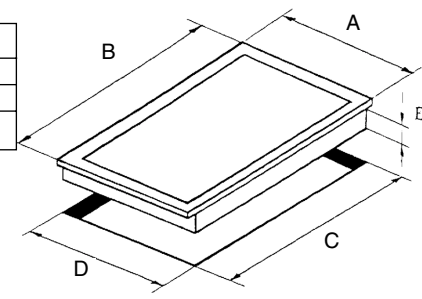
INSTALLATION NOTES

- 1 Cut the aperture to the dimensions shown in the table below or use the template provided on the packaging.
- 2 Invert the hob and apply the sealing agent provided to match the outer perimeter edge.
- 3 If the sealing agent is a strip type, the protective covering must be removed from both sides. Do not leave a gap in the sealing agent or overlap the thickness.
NOTE: do not use any Silicone based sealant, as this can damage the worktop surface if repairs are required.
- 4 Insert the appliance into the aperture and fix into position via the clamps & screws, tightening the screws evenly (see Fig.3).



HOB APERTURE DIMENSIONS

Model	A	B	C	D	E
B65	500	585	560	480	40
BE2SS	288	510	268	490	40
BV2SS	288	510	268	490	40



INSTALLATION INSTRUCTIONS

ELECTRICAL CONNECTION

This appliance must be installed by a competent person, such as one holding NICEIC Registration and in accordance with the latest edition of the IEE WIRING Regulations.

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

WARNING — THIS APPLIANCE MUST BE EARTHED

Depending on the Power Input of the model to be installed, connection will require a 16Amp or 30Amp protected supply using a switched double pole isolating unit having a minimum 3mm contact separation and a BS6007 3-core cable (see Technical Data at page 11 for full information).

Care must be taken to avoid the cable being in contact with hot parts of the appliance.

The isolating unit should be placed in an easily accessible position adjacent to the appliance.

NOTE

The appliance must not be connected to the mains supply by means of a 13A plug and socket.

MAINTENANCE

During the guarantee period, in case of need all service intervention should be referred back to the Baumatic Ltd Service department. Please note that intervention or repair by any unauthorised personnel will invalidate such guarantee.

TECHNICAL DATA

ELECTRICAL DETAILS

Rated Voltage: 230V ac 50Hz

Supply Connection: Switched Double-pole Isolator with 3mm contact separation

POWER INPUTS AND PROTECTION RATING

Model	Max kW	Total Amps	Min Fuse Protection Rating
B65	6.0	26.1	30A
BE2SS	3.5	15.2	16A
BVC2SS	2.9	12.6	16A

Mains Supply Connection Cable: 3 x 2.5mm² Type H05 RR-F <HAR> marked

NOTE:

For cable connection details, see diagram on appliance base plate.

Once the electrical cable has been located into the correct terminals ensure that the brass links are in place and that all screws in the terminal block are secured by tightening each screw to create the link

Baumatic Ltd. Conditions of guarantee

Dear Customer,

Your new Baumatic appliance comes complete with a free 12 month guarantee covering both parts and labour costs resulting from defective materials or workmanship.

Baumatic also gives you the opportunity to automatically extend the guarantee period for a further 12 months at no extra cost, giving an initial guarantee period of 24 months. The extended guarantee period applies to England, Scotland, Wales and Northern Ireland only.

To qualify for your full 24 months guarantee you **must** register your appliance within 28 days of purchase to be covered under this guarantee. This can be done online via: www.baumatic.co.uk or through returning the guarantee card which can be found in each new Baumatic appliance.

* In addition, your appliance is covered by a 5 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.

* An additional 1 to 3 year insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between 12 months (2 years if registered) and five years, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

The guarantee does not cover:

- Sinks and taps
- Failure to comply with the manufacturers instructions for use.
- The replacement of cosmetic components of accessories
- Accidental damage or wilful abuse.
- Subsequent loss or damage owing to the failure of the appliance or electrical supply
- Incorrect installation
- Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts
- Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals.

In the course of the work carried out it may be necessary to remove the appliance from it operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

Contacting Baumatic Ltd

Sales	Service	Spares	Technical/Advice
TEL: 0118 933 6900	TEL: 0118 933 6911	TEL: 0118 933 6922	0118 933 6933
FAX: 0118 931 0035	FAX: 0118 986 9124	FAX: 0118 933 6942	0118 933 6942

For ROI (Republic of Ireland), please contact one of the numbers below:

TEL: 01 – 6266798 FAX: 01 - 6266634

Thanks you for buying Baumatic.

* Applies to UK, Scotland, Wales & Northern Ireland only (Republic of Ireland has 1 year labour & 1 year parts warranty only)



You will be mine ...

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E-mail:


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technical@baumatic.co.uk

Http (Internet site):
www.baumatic.com

Environmental note

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.



Baumatic®

www.baumatic.com