

**BHI340SS Domino
touch control induction
zone hob**

INSTRUCTION MANUAL



User Manual for your Baumatic
BHI340SS
30 cm 2 induction zone domino hob



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.

Contents

Environmental note	4
Important safety information	5 – 8
Specifications	9 - 11
Product and aperture dimensions	9
Product specifications	9
Standard accessories	9
Optional extras	9
Electrical details	10
Ceramic hob surface layout	11
Control panel layout	11
Using the ceramic hob	12 - 21
Before first use	12
Touch controls	12
Turning the hob on	12
Turning on a zone and setting a power level	13
Turning off a zone	13
Turning the hob off	14
Residual heat indicator	14
Locking the hob top	14
Safety cut-off	15
Integrated pot detection	15 - 16
Automatic pre-heating	16
Increasing the power level during automatic pre-heating	16 - 17
Switching off automatic pre-heating	17
The hob timer (countdown mode)	17 – 18
The hob timer (switching a zone off)	18
Electronic circuit's temperature sensor	19
Cooking zone temperature control	19
Hob guidelines	20 - 21
Cleaning and maintenance	21 - 22
Cleaning the ceramic hob top	21
After each use	21
Cleaning table	21 - 22
Using a ceramic hob scraper	22
Using a specialist ceramic hob cleaner	22
Installation	23 - 28
Positioning	23
Unpacking the appliance	24
Installing the appliance	24 – 27
Electrical connection	27
Replacing the mains supply cable	27 - 28
My appliance isn't working correctly	28 – 29
Contact details	30

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.

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:

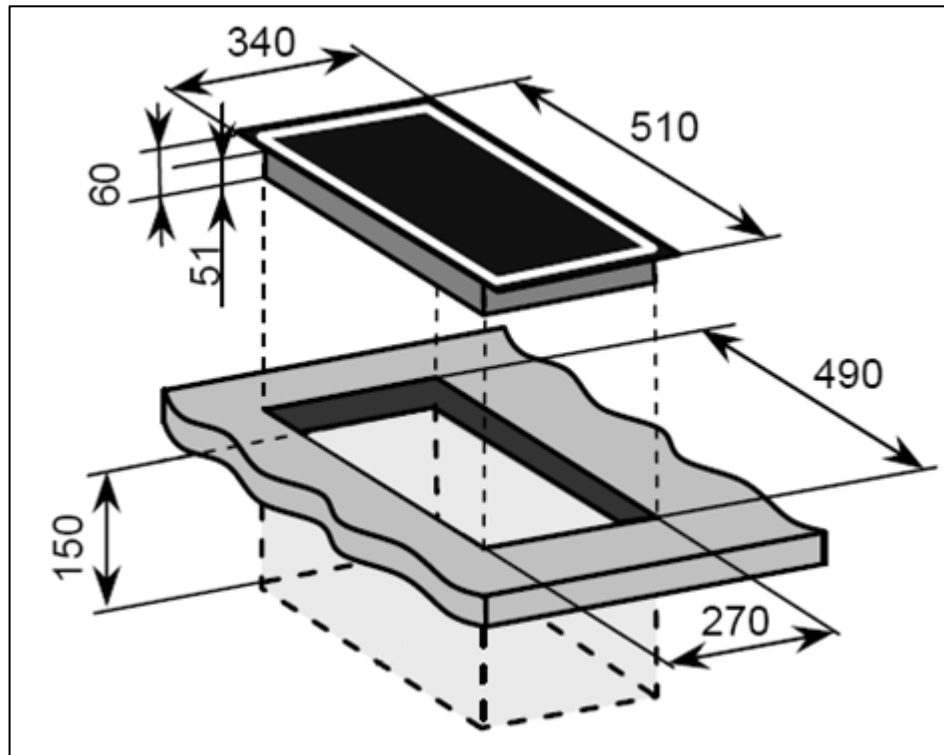
- 73/23/EEC dated 19/02/1973 Low Voltage Directive.
- 89/336/EEC dated 03/05/1989 EMC Directive inclusive of Amending Directive 92/31/EEC.
- 93/68/EEC dated 22/07/1993 CE Marking Directive.
- 89/109/EEC dated 25/01/1992 Materials that can touch food.

- 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

- The ceramic glass can be damaged by objects falling onto it.
- The ceramic glass edge can be damaged by knocks from cookware.
- Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.
- Pans should be lifted on and off the hob surface and not dragged.
- Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.
- 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

Depth: 510 mm
Width: 340 mm
Height: 60 mm

Aperture dimensions

Depth: 490 mm
Width: 270 mm
Height: 150 mm

Product specifications:

- 1 x 2.30 kW induction zone (diameter 200 mm)
- 1 x 1.40 kW induction zone (diameter 160 mm)
- Front touch control operation
- Auto pan detection on induction zones
- 2 x Independent induction generators
- 2 x residual heat indicators
- Timer
- Safety lock
- Stainless steel frame

Standard accessories

- Ceramic hob scraper

Optional extras

- BPJS Joining strip

Electrical details

<i>Rated Voltage:</i>	220 - 240 Vac 50 Hz
<i>Supply Connection:</i>	20 A (double pole switched fused outlet with 3mm contact gap)
<i>Max Rated Inputs:</i>	3.70 kW
<i>Mains Supply Lead:</i>	3 core x 1.5 mm ² (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

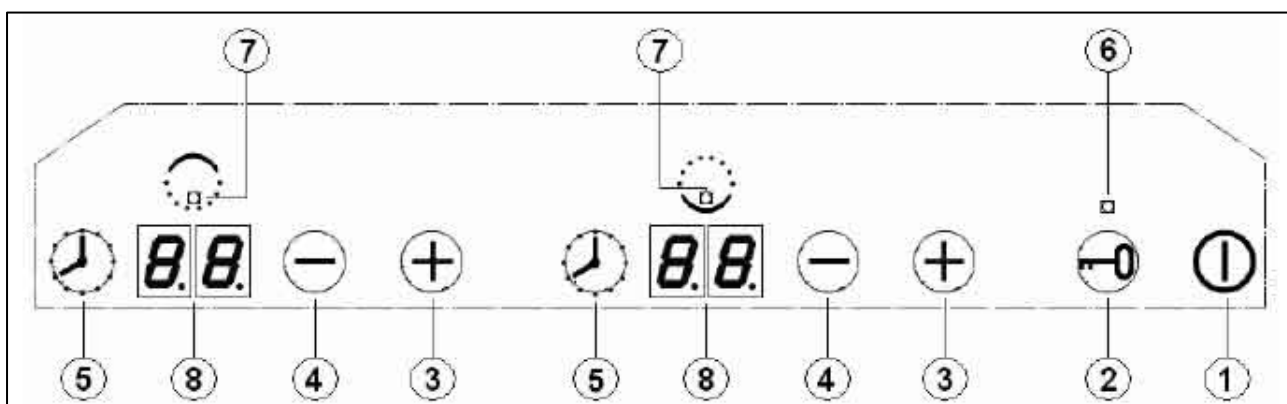
Serial Number

Date of Purchase

Ceramic hob surface layout



Control panel layout



1. ON/OFF button
2. Safety lock button
3. Plus button
4. Minus button
5. Timer button
6. Safety lock LED
7. Timer LED
8. Digital display

Using the ceramic hob

Before first use



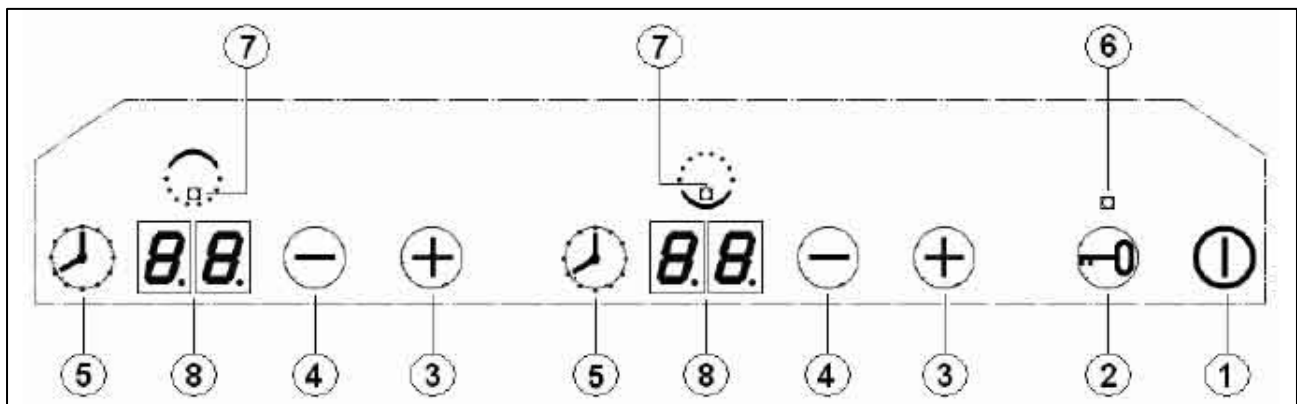
IMPORTANT: You should clean the ceramic hob surface (see "Cleaning and maintenance" section).

- 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.

Turning the hob on



- Press the ON/OFF button **(1)**
- The cooking zone indicators **(8)** will both read "0".

Turning on a zone and setting a power level

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

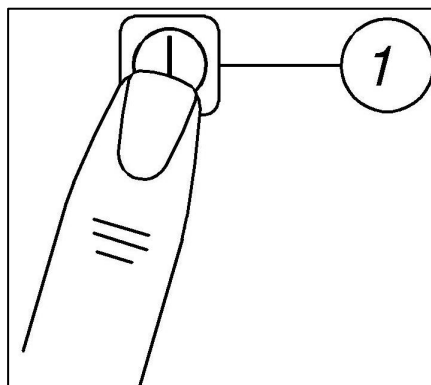
- Press the plus button **(3)** or the minus button **(4)** of the zone that you want to use.
- Adjust the zone between power levels 1 and 9, using the plus **(3)** and minus **(4)** buttons.
- If zero appears on the cooking zone indicator, then no further adjustments of the power level will be possible. You will need to turn the hob off and start the process again.

Turning off a zone

- You can turn off a cooking zone by setting the power level to "0" using the minus button **(4)**.
- Or you can press the minus button **(4)** and the plus button **(3)** simultaneously.
- The zone will switch off immediately.
- An "H" will show in the cooking zone indicator, to show the cooking zone is hot **(8)**, alternating with "0".

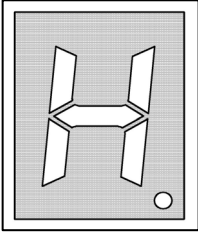
Turning the hob off

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 **(8)** will show the letter "H". This means that the temperature of the zone is over 60°C and is therefore high enough to cause injury.
- When the temperature falls below 60°C, then the letter "H" and "0" will stop alternating (if the hob is still switched on), or the "H" will go out (if the hob is not switched on).
- **IMPORTANT:** *The residual heat indicator will disappear if your mains supply is cut.*

Locking the hob top

- The whole hob top can be locked by pressing the safety lock button **(2)** whilst the appliance is turned on.
- The safety lock neon **(6)** will light to show that the safety lock feature has been switched on.
- When the safety lock feature is activated, it will disable any of the other buttons on the control panel, except the ON/OFF button **(1)**.
- To disable the safety lock feature, you should press the safety lock button **(2)** again. The safety lock neon **(6)** will go out and you are then able to adjust the power of any zone on the hob top.
- **IMPORTANT:** *If the appliance is switched off whilst the safety lock feature is activated, then it will still be activated the next time that you turn the appliance on. Therefore before you can turn on a zone and set it to a power level, you will need to deactivate the safety lock by pressing the safety lock button **(2)**.*

Safety cut-off

- If one or more of the cooking zones are accidentally left on, a safety cut off 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.

<i>Cooking Level</i>	<i>Operation time limit (minutes)</i>
1	520
2	402
3	318
4	260
5	212
6	170
7	139
8	113
9	90

- If the safety cut off has activated, the symbol "H" will appear in the cooking zone indicator **(8)** that applies to the cooking zone that has been left on. To reset the appliance, you should press the ON/OFF button **(1)**.
- If the plus **(3)** or minus **(4)** buttons are pressed, then the length of time before the safety cut-out will activate is reset.

Integrated pot detection

- The induction cooking method rapidly transfers the energy needed for cooking directly to the pan, so the cook top surface remains cold but the pan heats up. The result is a fast, cost-effective and accurate cooking method.
- This type of cook top can be used with enamelled steel or stainless steel pans. It is not suitable for use with glass, ceramic or aluminium pans, unless a special magnetic base plate is used. The pot needs to be made of magnetisable material. The pot detection of the induction module depends on the pot and the material it is made of.
- Each one of the cooking zones is equipped with a pot detection function. The pot detection prevents a cooking zone from turning on without a pot being put on it.
- The cooking zone also turns off as soon as the pot is taken away from it.

- Remember, a cooking zone will turn off automatically after a certain time when a cooking level is set but there is no pot put on it.
- Turn the hob off through its proper device after use. Do not rely only on pot detection.

Automatic pre-heating

- This feature will set a cooking zone to maximum power and will then automatically set the cooking zone to a power level that you have selected after a certain period of time.
- Use the minus button **(4)** to select power level 9, and then use the plus button **(3)** to select power level 9. An "A" symbol will appear in the cooking zone indicator **(8)**.
- Press the minus button **(4)** until the cooking zone indicator **(8)** shows the desired power level, then release the minus button.
- When the minus button **(4)** is released, the power level that you have selected will appear on the cooking zone indicator **(8)**, alternating with the symbol "A".
- Once the automatic pre-heating time period is over, the hob will beep once and only the actual power level will show on the cooking zone indicator **(8)**.
- 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:-

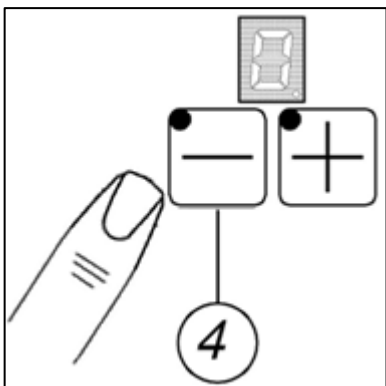
LEVEL	TIME LIMIT
1	40 seconds
2	1 minute 12 seconds
3	2 minutes
4	2 minutes 56 seconds
5	4 minutes 16 seconds
6	7 minutes 12 seconds
7	2 minutes
8	3 minutes 12 seconds
9	N/A

Increasing the power level during automatic pre-heating

- If a zone is already within automatic pre-heating mode, you can adjust the power level.

- To increase the power level press the plus button **(3)** until it reaches the desired level.
- The pre-heating time will be adjusted. It will take into account the amount of 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 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, it will still be necessary for you to do this manually.

The hob timer (countdown mode)

- Press the timer button **(5)** to activate the timer.
- Adjust the time that you want the timer to countdown for, using the minus **(4)** and plus **(3)** buttons. It is possible to adjust the timer between 1 and 99 minutes.
- The time that you have set will appear on the timer display **(8)**.
- When the correct time is shown on the timer display **(8)**, release the minus and plus buttons. After a few seconds the timer will start to countdown.
- During the countdown period, it is possible to adjust the countdown time, by using the minus **(4)** and plus **(3)** buttons
- Once the countdown period has completed, an acoustic signal will sound.
- To cancel the acoustic signal you should press the timer button **(5)**.
- **IMPORTANT:** If a cooking zone or zones are in use during the countdown time, then they will not switch off when the end of

the countdown time has completed. You will need to switch them off manually.

The hob timer (switching a zone off)

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

- Press the minus button **(4)** of the zone that you want to use.
- The cooking zone indicator **(8)** will show a power level of 4 (this is the preset power level of the zone).
- Adjust the zone between power levels 1 and 9, using the plus **(3)** and minus **(4)** buttons.
- Press the relevant timer button, **(5)** for the rear cooking zone and for the front cooking zone.
- The timer neon **(7)** will flash and the timer display **(8)** will show "00".
- Adjust the time that you want the timer to countdown for, using the minus **(4)** and plus **(3)** buttons. It is possible to adjust the timer between 1 and 99 minutes.
- The time that you have set will appear on the timer display **(8)**.
- When the correct time is shown on the timer display **(8)**, release the minus and plus buttons.
- Press the relevant timer button again to confirm the time that you have programmed and the zone that you have linked the countdown to.
- The timer neon will stop flashing and remain lit, after a few seconds the timer will start to countdown.
- Once the countdown period has completed, an acoustic signal will sound for 30 seconds.
- To cancel the acoustic signal you should press the relevant timer button.
- **IMPORTANT:** *If you have the other cooking zone on, it will not be linked to the timer and will not switch off when the countdown time has completed. You will need to switch it off manually.*

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 105°C, it will reduce the power level of the cooking zone.
- If the temperature sensor records a temperature that is above 120°C, it will shut down the cooking zone.
- The cooking zone indicator will show E2.
- ***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 openings for air ventilation are 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 235°C, it will reduce the power level of the cooking zone.
- If the temperature sensor records a temperature that is above 255°C, it will shut down the cooking zone.
- 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 acrid, 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 loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.
- 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 ceramic 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 oven 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 water and a little washing up liquid.



Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using water and 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.

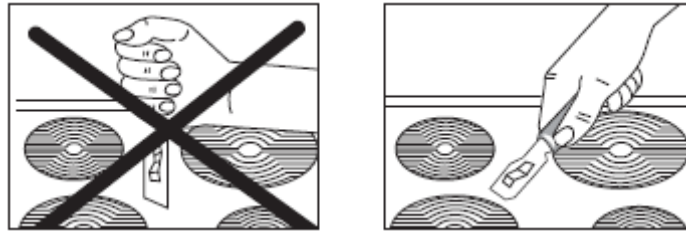
Cleaning table

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	No	Yes	Ceramic hob

discolorations			cleaner
Water splashes or water rings	No	Yes	Ceramic hob cleaner

Using a ceramic hob scraper

Your appliance will be provided with a 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 dipped in warm, soapy water.
- Dry the appliance by rubbing the surface with a dry clean cloth.

Using a specialist ceramic hob cleaner

It is possible to purchase 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, providing the following minimum distances are allowed:

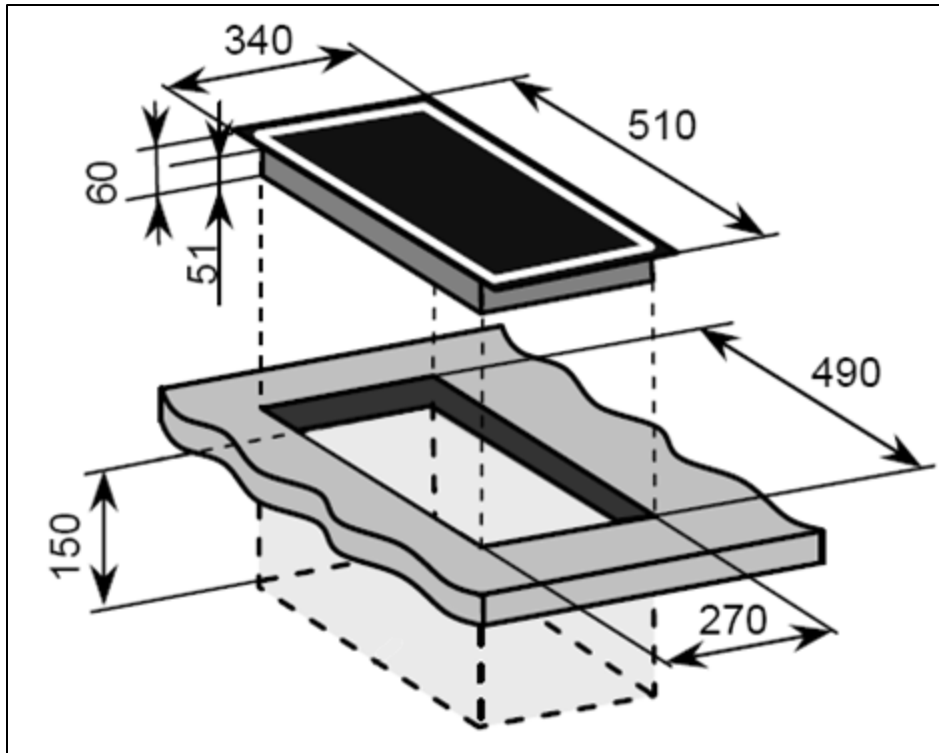
- 700 mm between the hob surface and the underside of any horizontal surface above it.
- 50 mm clearance around the appliance and between the hob surface and any combustible materials.

Unpacking the appliance

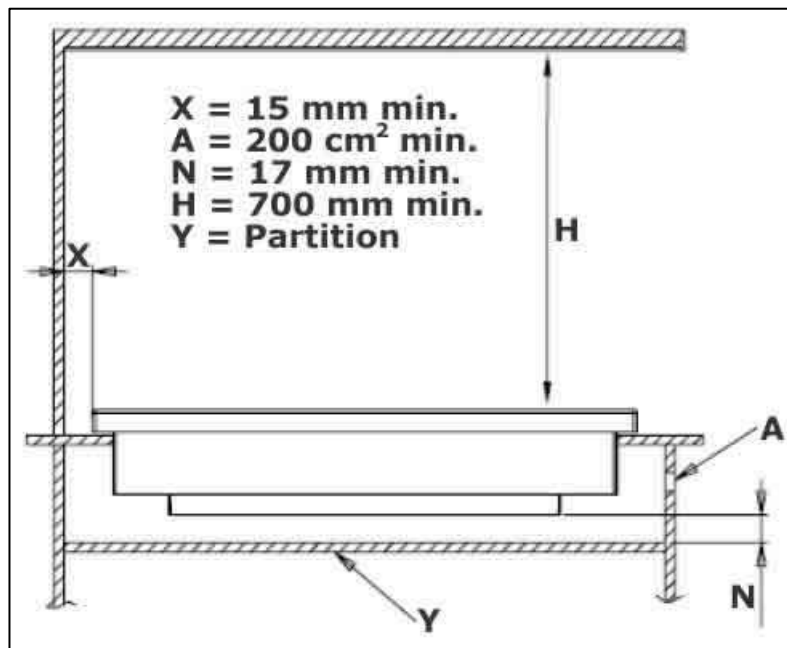
When unpacking the appliance please check that the following items are contained within the packaging:

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

Installing the appliance

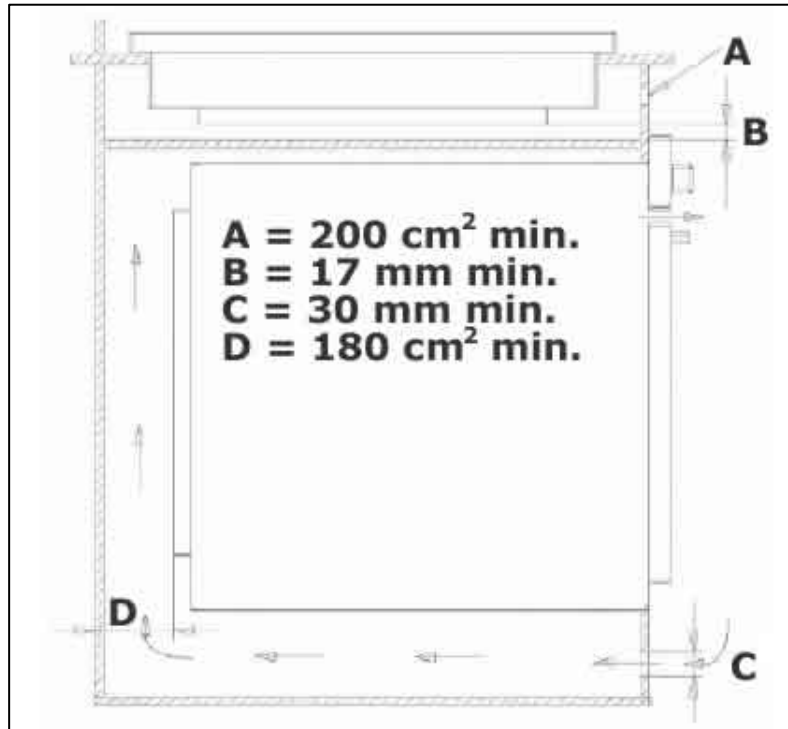


- Cut a hole in the worktop that corresponds with the drawing shown above.

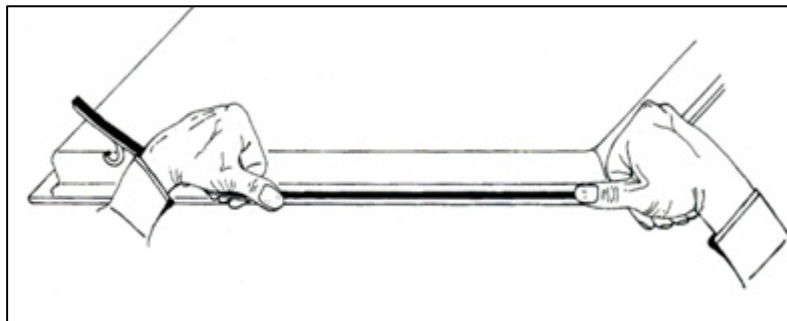


- **IMPORTANT:** Underneath the appliance there must be a partition made of insulating material (e.g. wood). There must be a gap of at least 17 mm between the underneath of the appliance and this partition.
- **IMPORTANT:** You must make sure that there is a 5mm gap below the underneath of the worktop at the front edge of the

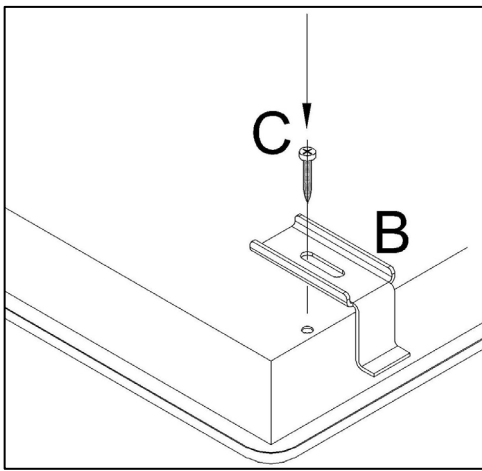
hob for ventilation purposes. The ventilation gap at the rear of the cupboard underneath the hob should also be observed (as shown in the pictures).



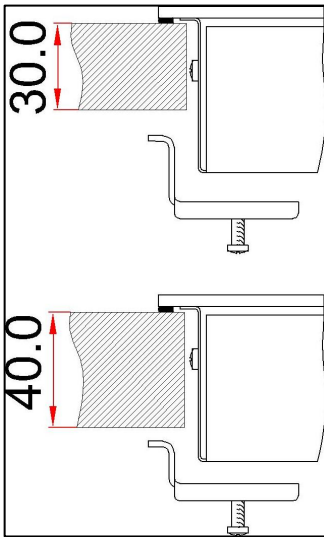
- Carefully turn the hob upside down and place it on a cushioned mat.



- 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.*

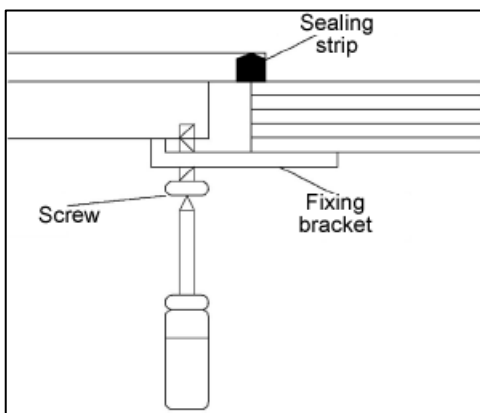


- (B) Fixing bracket
- (C) Screw



- Use the fixing bracket that is appropriate for your thickness of worktop.

- 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.

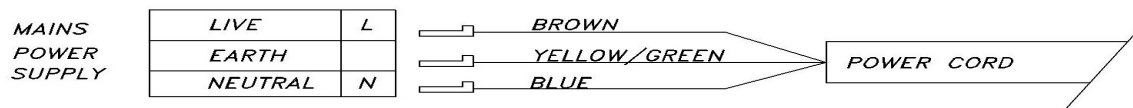
- Fully tighten the screws **(C)** to secure the hob into position.

Electrical connection

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 should be wired into a 20 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your hob is located in its housing.***



- ***THIS APPLIANCE MUST NOT BE CONNECTED TO A 13 AMP SUPPLY.***
- If you have to change the hob power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.
- Cable type: H05 RRF 3 core x 1.5 mm²

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 specification.

- The “green-yellow” earth wire must be connected to the terminal marked $\perp$. 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 the (N) - the live wire must be connected to the terminal marked with the 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.
 - * The safety lock has been switched on (see the “Locking the hob top” section for information on how to turn off the safety lock).
 - * 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.



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.

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