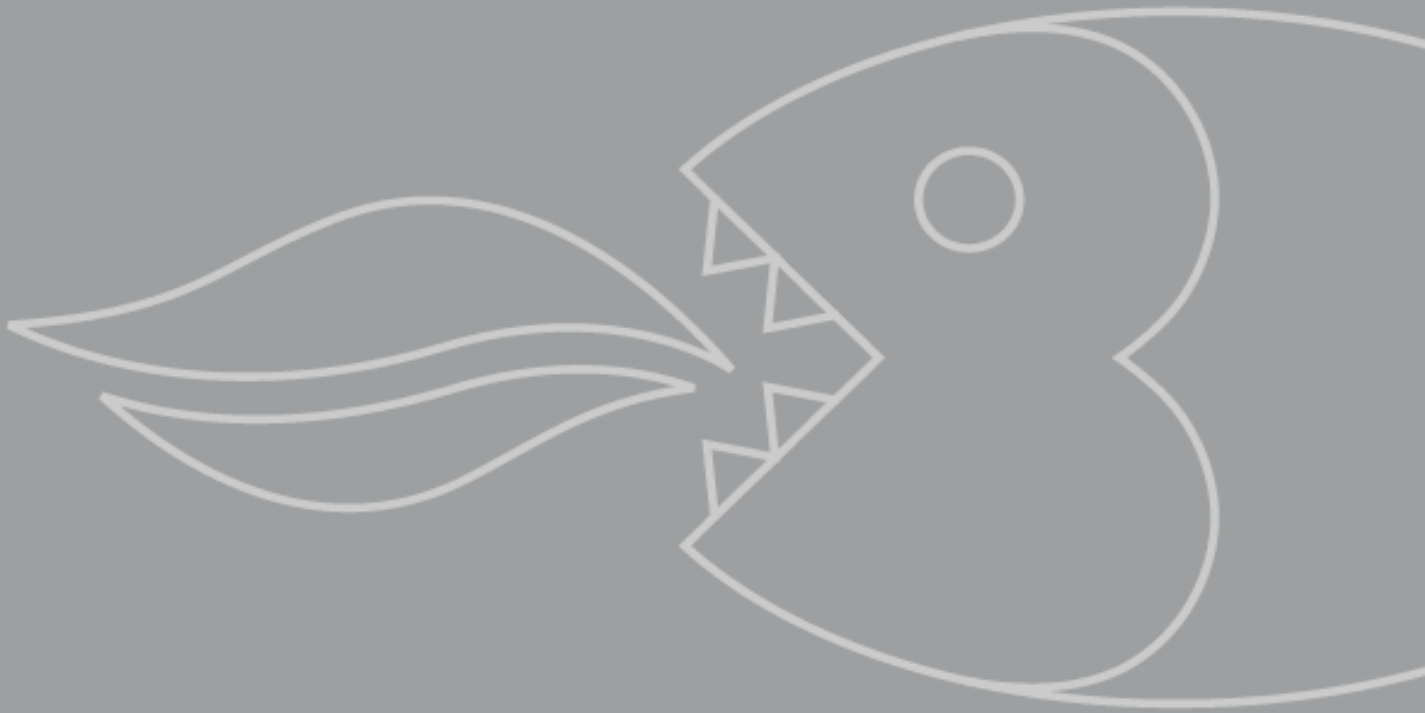


**OMBRA2BL/R/SS/W 77 cm
Studio Solari front touch
control
induction zone hob**

INSTRUCTION MANUAL



User Manual for your Baumatic

OMBRA2BL/R/SS/W

77 cm Studio Solari front touch control
induction zone 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.

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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 Advice Line.

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 not allowed to touch the appliance **at any time**. During and after use, all surfaces will be hot.
- 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:

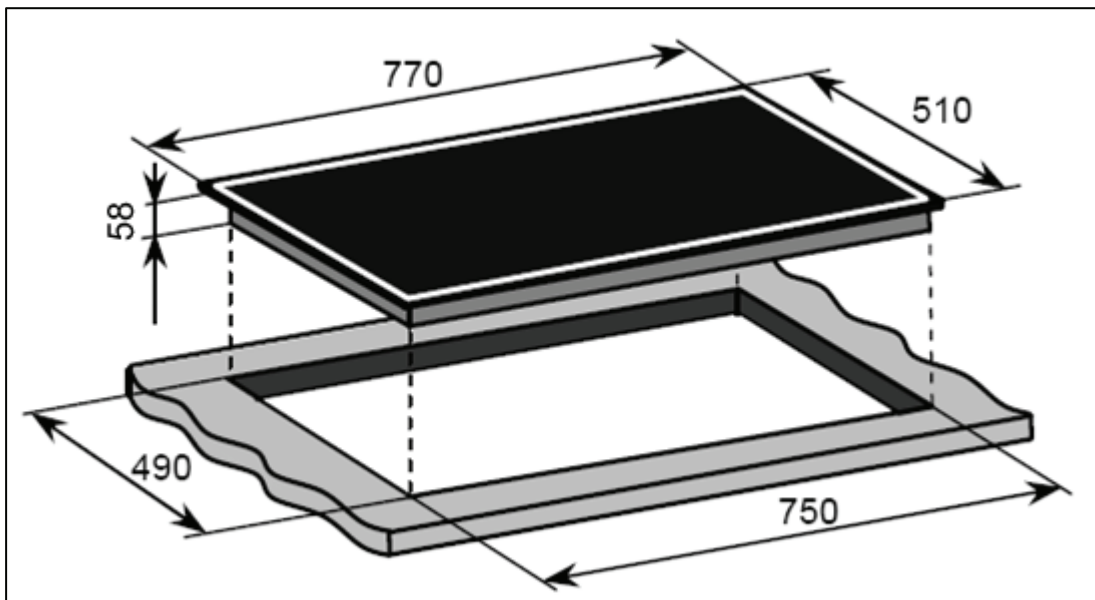
- 73/23/EEC dated 19/02/1973 Low Voltage Directive.
- 89/336/EEC dated 03/05/1989 EMC Directive inclusive of Amending Directive 92/31/EEC.
- 93/68/EEC dated 22/07/1993 CE Marking Directive.
- 89/109/EEC dated 25/01/1992 Materials that can touch food.

- 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: 770 mm
Height: 58 mm

Aperture dimensions:

Depth: 490 mm
Width: 750 mm

Product specifications:

- 2 x 2.30 kW induction zones \varnothing 200 mm
- 2 x 1.40 kW induction zones \varnothing 160 mm
- Front touch control operation
- 4 x Individual residual heat indicators
- 4 x Independent induction generators
- Timer
- Safety lock
- Stainless steel frame (**OMBRA2SS only**)
- Suitable for installation above built-under ovens. **IMPORTANT: Providing that the specific installation instructions in this manual are followed.**

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:	7.4kW
Mains Supply Lead:	3 core x 6 mm ² (not supplied)

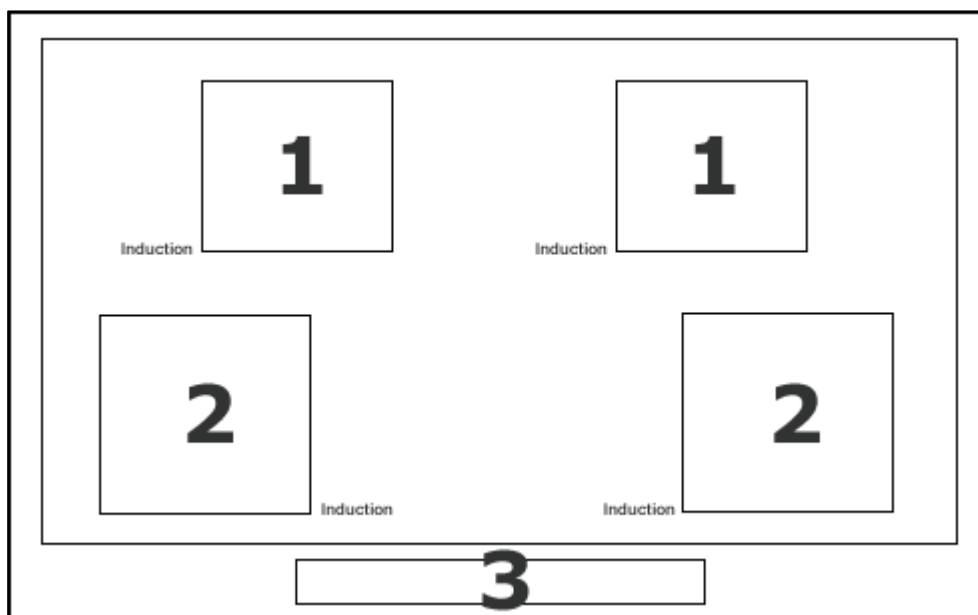
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your hob is located on the underneath of the appliance. Therefore it is a good idea to record this information before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

Model Number

Serial Number

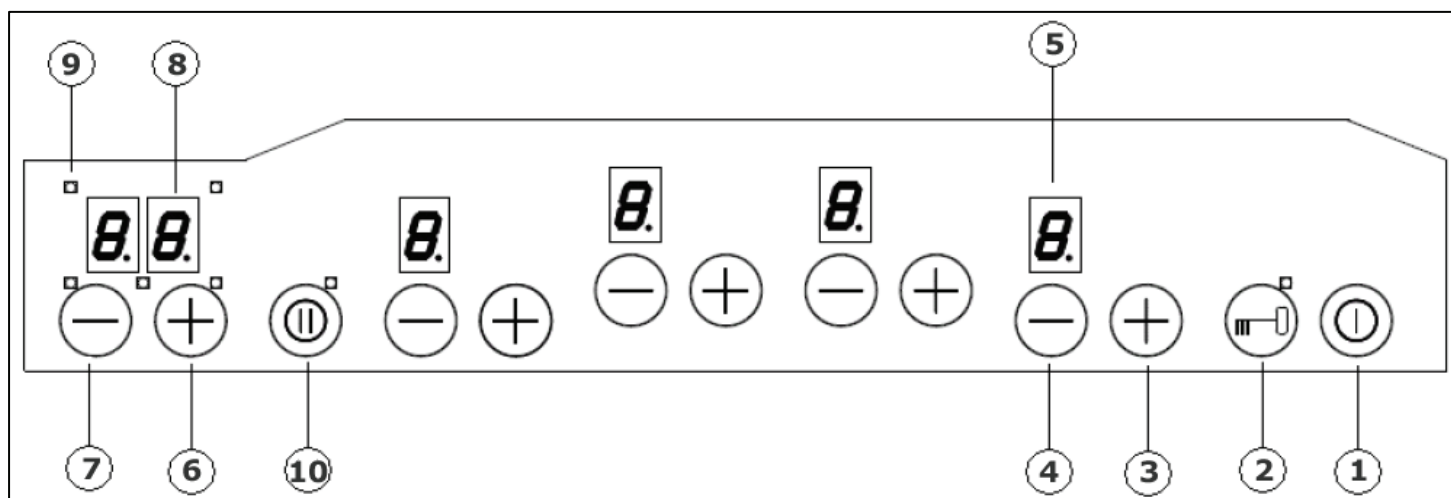
Date of Purchase

Ceramic hob surface layout



- 1) 1.40 kW induction zone Ø 160 mm
- 2) 2.30 kW induction zone Ø 200 mm
- 3) Control panel

Control panel layout



- 1) ON/OFF button
- 2) Safety lock button
- 3) Plus button (x 4)
- 4) Minus button (x 4)
- 5) Cooking zone indicator (x 4)
- 6) Timer plus button
- 7) Timer minus button
- 8) Timer display
- 9) Timer neons (x 5)
- 10) Pause/Recall button

Using the ceramic hob

Before first use



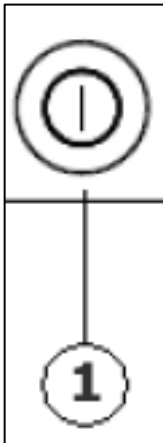
IMPORTANT: You should clean the ceramic hob surface (see "Cleaning and maintenance" section).

- 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 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.

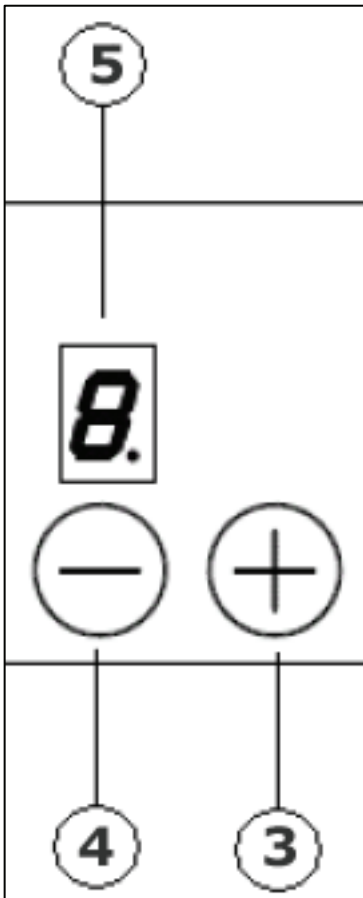
Switching the hob on



- Press the ON/OFF button **(1)**
- The cooking zone indicators **(5)** will all read "0".

Switching a zone on and setting a power level

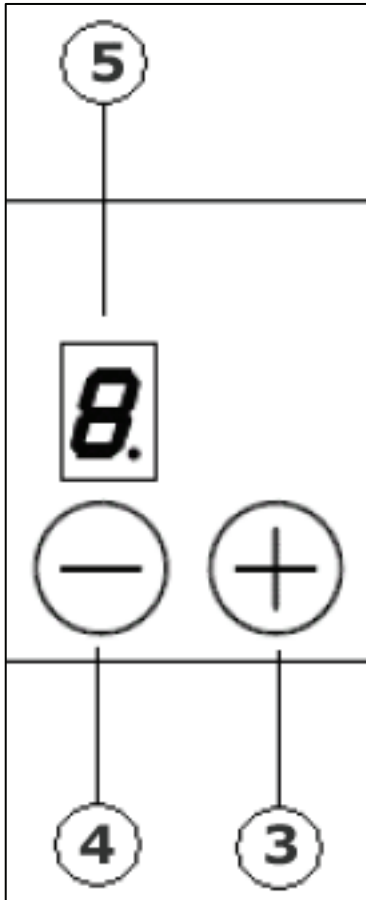
IMPORTANT: A zone must be selected within two minutes of switching the hob on.



- Press either the plus button **(3)** or minus button **(4)** for the zone that you want to use.
- If you press the plus button, then the hob will count from power level 0 to 9.
- If you press the minus button, then the hob will count from power level 9 to 0.
- Adjust the zone between power levels 1 and 9, using the plus and minus buttons. By holding down either of these buttons, the value on the cooking zone indicator **(5)** will adjust up or down every 0.5 seconds.

- If when holding down the plus or minus buttons the power level reaches 0 or 9. You will need to release the button and then press the plus or minus button again to continue adjusting the power level.

Switching a zone off gradually



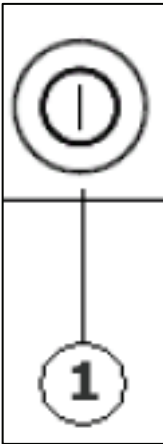
- Press the minus button **(4)** of the zone that you wish to switch off, until the number in the cooking zone indicator **(5)** reaches "0". After 3 seconds, the zone will switch off automatically.
- An "H" will show in the cooking zone indicator **(5)** until the temperature of the zone falls below 60°C (see the section on the "residual heat indicator" for further information).

Switching a zone off instantly

- Simultaneously press the minus button **(4)** and the plus button **(3)** of the zone that you wish to switch off.
- The zone will switch off immediately.
- An "H" will show in the cooking zone indicator **(5)**, alternating with "0". (See the section on the "residual heat indicator" for further information).

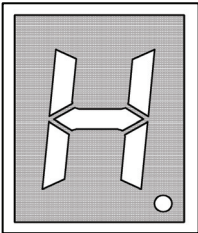
Switching the hob off

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



- Press the ON/OFF button **(1)**.
- It is possible to switch off the hob off at any time by pressing the ON/OFF button **(9)**.

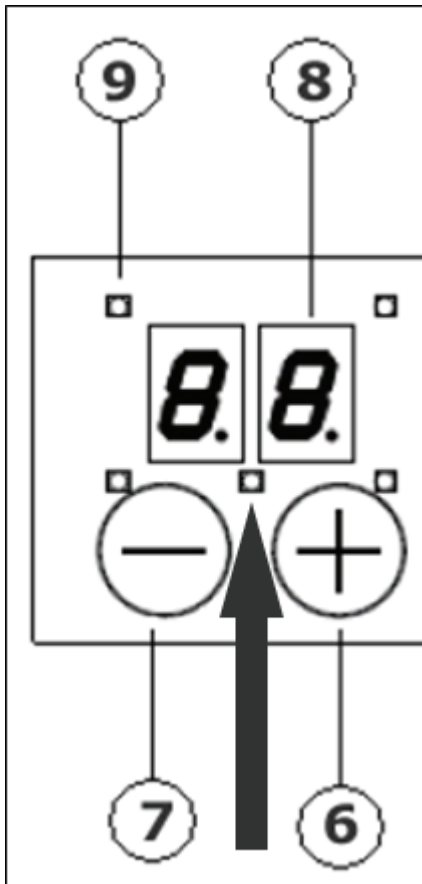
Residual heat indicator



- After a zone is switched off, the corresponding cooking zone indicator **(5)** 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 **(5)**.
- **IMPORTANT:** *The residual heat indicator will disappear if your mains supply is cut.*

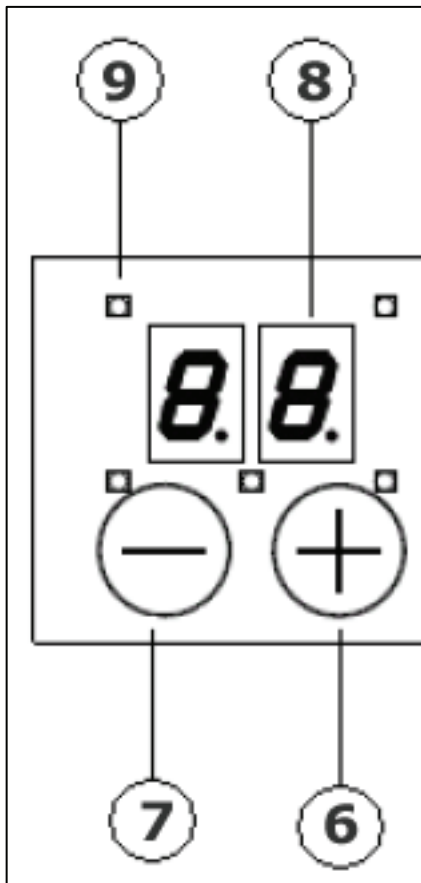
The hob timer (countdown time only)

Your hob is equipped with a timer, which you can use to countdown a period of time. **IMPORTANT:** If there are cooking zones active when a countdown time is set, then the cooking zones will not switch off at the end of the countdown time.



- Switch on the hob using the ON/OFF button **(1)**.
 - Press the timer plus button **(6)** and the timer minus button **(7)** simultaneously.
 - The countdown neon indicated by an arrow in the drawing opposite will light, to indicate that you are setting a countdown time only.
 - Use the timer plus and timer minus buttons to set the countdown time that you require. The countdown time will appear on the timer display **(8)**.
 - If neither button is pressed for 10 seconds, then the hob will exit the hob timer mode.
-
- When the countdown time that you require appears on the timer display, stop pressing the timer plus and timer minus buttons.
 - The countdown will start immediately. An acoustic signal will sound at the end of the countdown time that you have set.

The hob timer (linked to a cooking zone)

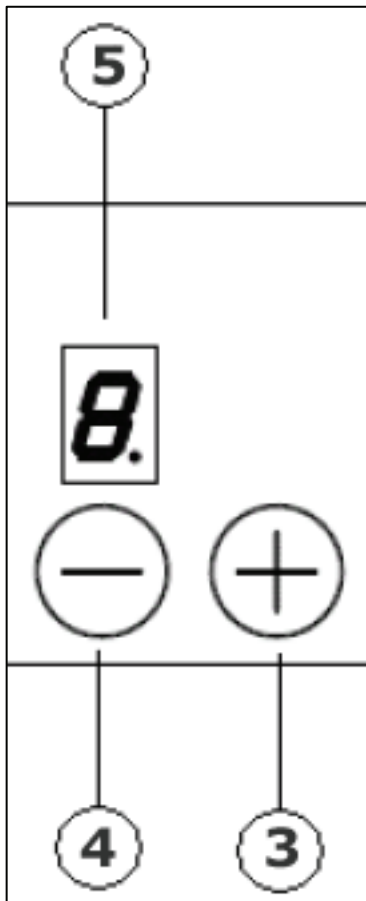


- Switch on the hob using the ON/OFF button **(1)**.
- Set the power levels on the cooking zones that you wish to link to the hob timer.
- Press the timer plus button **(6)** and the timer minus button **(7)** simultaneously, if you continue to hold down these buttons, then the timer neons **(9)** will light in the following order:-
 - Front left
 - Rear left
 - Rear right
 - Front right
- The hob will only light a timer neon IF a cooking zone is active, inactive cooking zones will be skipped.
- When the timer neon for the cooking zone that you want to programme is lit, use the timer plus and timer minus buttons to set the countdown time that you require.
- If there are other cooking zones that you wish to set a countdown time for, press the timer plus button and the timer minus button simultaneously until the relevant timer neon is lit.
- When you have finished setting countdown time(s), release the timer plus and minus buttons. The countdown will start immediately.
- If a cooking zone is active and set on a countdown time, the relevant timer neon will be lit.
- At the end of a countdown time, an audible signal will sound and the cooking zone will switch off.
- The audible signal will sound for two minutes; to cancel it you should press any button on the hob.

- To cancel a countdown time before it expires, you should press the timer plus and minus buttons simultaneously until the relevant timer neon is lit and the time appears on the LED display. Then hold down the timer minus button until "00" appears on the LED display.

Automatic pre-heating

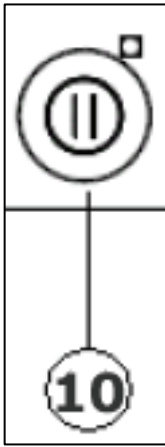
This feature will set a cooking zone to maximum power and will then automatically set the cooking zone to a power level that you have selected after a certain period of time.



- Press the minus button **(4)** once and power level 9 will appear on the cooking zone indicator **(5)**.
- Press the plus button **(3)** once and the letter "A" will alternate with "9" on the cooking zone indicator.
- Use the minus button to adjust the zone to the power level that you want to cook at. This must be done within 10 seconds, if you press the minus button after 10 seconds, then automatic pre-heating will be cancelled.
- When the minus button **(5)** is released, the cooking zone will run at maximum power for the time listed in the table below.
- Once the automatic pre-heating time period is over, the cooking zone will heat at the power level that you selected. The cooking zone indicator will show this power level.

POWER LEVEL	PRE-HEATING TIME
1	50 seconds
2	90 seconds
3	150 seconds
4	220 seconds
5	320 seconds
6	540 seconds
7	150 seconds
8	240 seconds
9	N/A

The pause function



- When one or more cooking zones are activated, it is possible to interrupt the heating process by pressing the pause button **(10)**. The neon next to the pause button will light.
- If a countdown time is active, then this will also be interrupted.
- If automatic pre-heating is in progress, then the heating will be interrupted. **IMPORTANT:** *The pre-heating time will continue to count whilst the hob is in paused mode.*
- The pause function will remain active for a maximum of 10 minutes, after this period of time, the hob will exit pause mode.
- To exit pause mode, press the pause button **(10)** again and then any other button on the hob.

The recall function

- If you have accidentally switched off the hob using the ON/OFF button **(1)**. Then you can recall the power levels and zones that you had in use for a short period of time afterwards by using the recall function.
- Switch the appliance back on using the ON/OFF button **(1)**. If it is possible to use the recall function, the neon next to the recall button **(10)** will flash.
- Press the recall button and the previous settings will be recovered (this includes any automatic pre-heating or countdown timer functions that were in progress).

Automatic pan detection

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; this will prevent a cooking zone being switched on when there is no pan on it.
- If you remove a pan whilst a cooking zone is active, the automatic pan detection will switch the cooking zone off.
- If the cooking zone does not activate 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.
- The pan should be one size smaller than the nominal diameter of the zone.
- The pan should have a flat bottom and be appropriately sized (see table below).
- 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).

Ø of zone	Minimum saucepan size	Maximum saucepan size
160 mm	90 mm	160 mm
200 mm	120 mm	200 mm

Cookware that is suitable for an induction hob

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

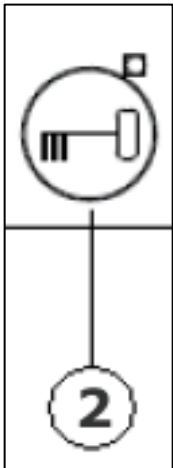
Cookware	Suitable
Steel, enamelled steel	Yes
Cast iron	Yes
Stainless steel	Yes (if stated by the pan manufacturer)
Aluminium, copper, brass	No
Glass, ceramic, porcelain	No

- 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.

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)**.
 - The whole hob top can be locked by pressing the safety lock button for a few seconds **(2)** whilst the appliance is switched on.
 - A neon next to the safety lock button will light to confirm 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.
 - To disable the safety lock feature, you should press the safety lock button again for a few seconds, until the neon next to the button goes out.
 - You will then be 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 may still be activated the next time that you switch the appliance on. Therefore before you can switch on a zone and set it to a power level, you will need to deactivate the safety lock by pressing the safety lock button.

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 switched on for.

POWER LEVEL	TIME LIMIT
1	520 minutes
2	402 minutes
3	318 minutes
4	260 minutes
5	212 minutes
6	170 minutes
7	139 minutes
8	113 minutes
9	90 minutes

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

Cooking zone temperature sensor

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 cooking zone temperature sensor records too high a temperature, then the electronic circuit will either reduce the power level of the cooking zones or shut down the appliance completely.
- 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.

- **IMPORTANT:** *If the cooking zone temperature sensor consistently 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.*

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 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 CUSTOMER CARE 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

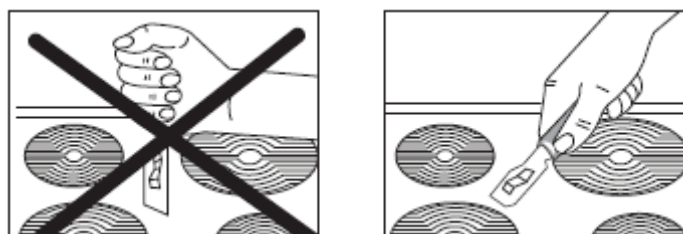
- Wipe the appliance over with a damp cloth.
- Dry the appliance by rubbing the surface with a clean cloth.

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.***

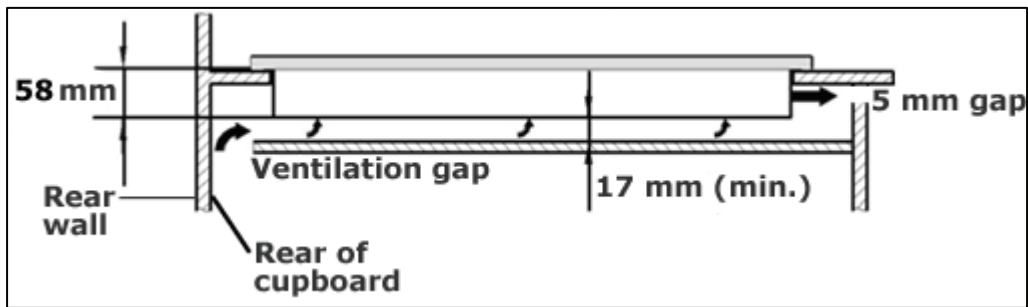
Positioning



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:-

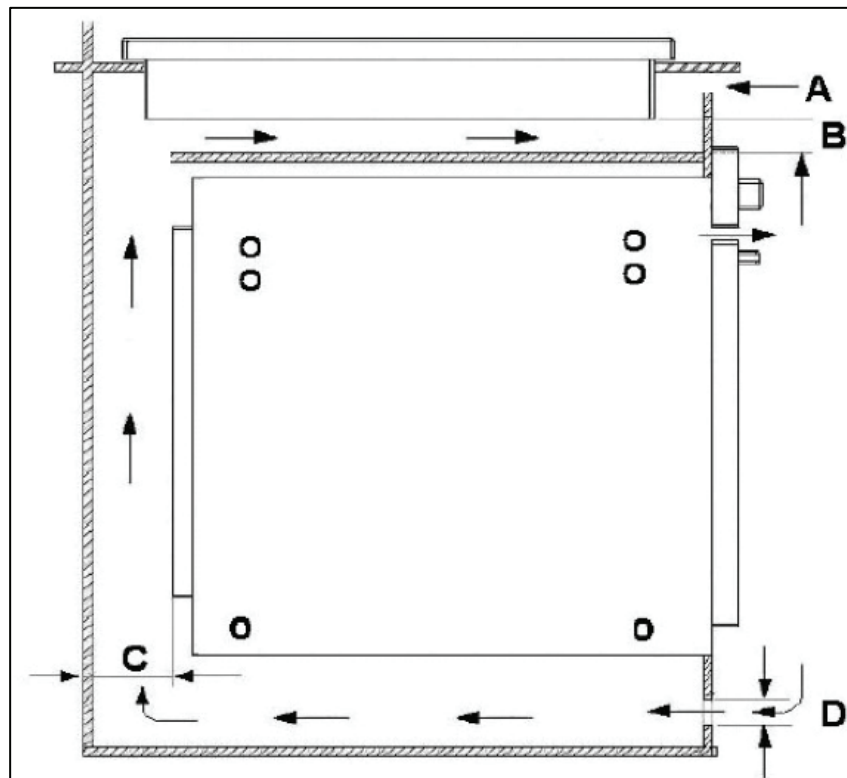
- 700 mm between the hob surface and the underside of any horizontal surface above it.
- 50 mm clearance around the sides and front of the appliance.
- 55 mm clearance between the back of the hob surface and the wall behind it.
- If the hob is positioned so that the right or left hand side of the appliance will be near to the edge of a kitchen unit. There must be a gap of at least 120 mm between the side of the hob and the vertical surface of the kitchen unit.



- **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.
- You must make sure that there is a 5mm gap below the underneath of the worktop at the front edge of the hob.

Installing above a built under single oven

IMPORTANT: If you are building this hob above an oven, the oven **MUST** have a cooling fan and not have a maximum rated input of more than 3.68 kW. The ventilation requirements below **MUST** be adhered to.



- A = 5 mm
- B = 17 mm
- C = 30 mm
- D = 180 cm²

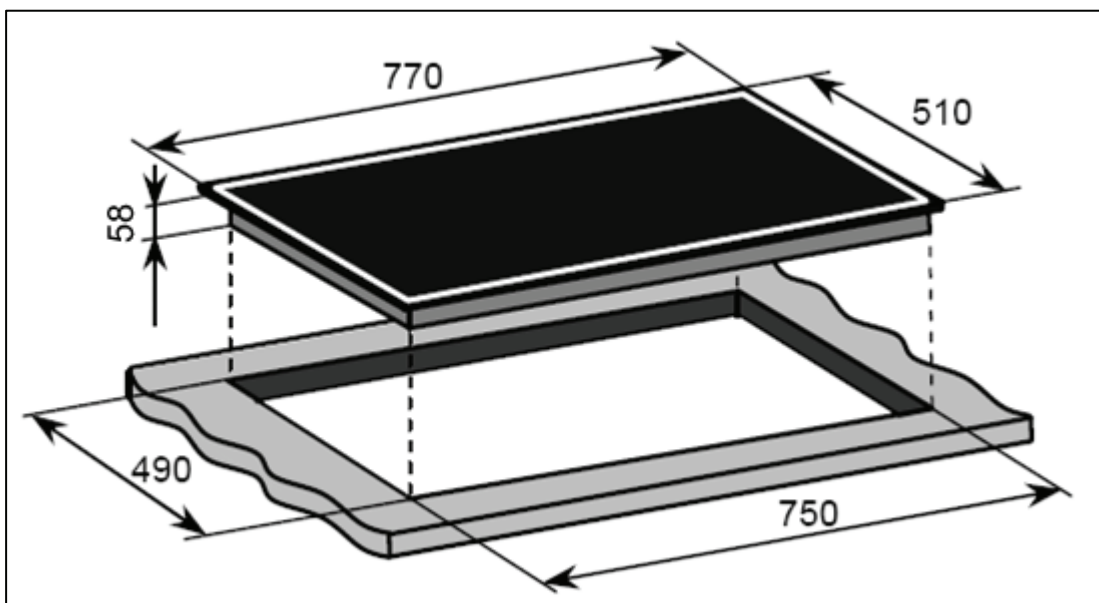
- There must be a gap of at least 17 mm between the underneath of the appliance and the top of the oven.
- You must make sure that there is a 5mm gap below the underneath of the worktop at the front edge of the hob.

Unpacking the appliance

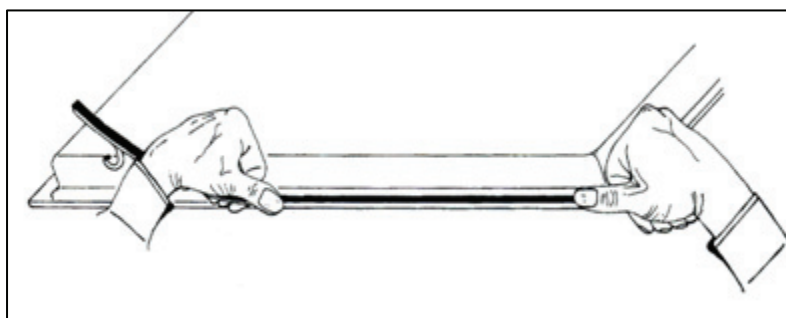
When unpacking the appliance please check that the following items are contained within the packaging:

- 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

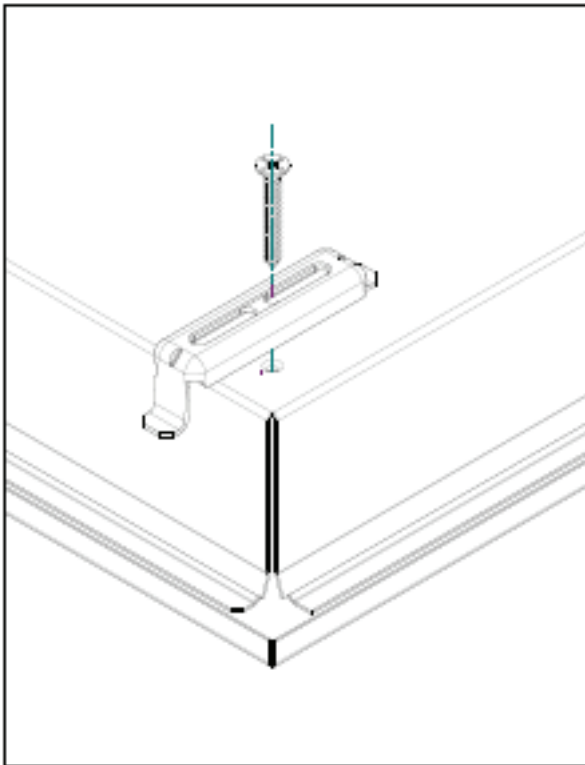
Installing the appliance



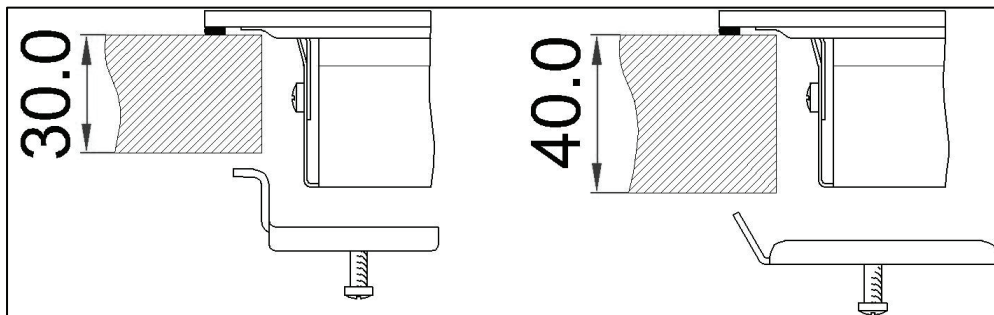
- Cut a hole in the worktop that corresponds with the drawing shown above.
- **IMPORTANT:** You must have a gap of at least 17 mm between the underneath of the appliance and any surface that is below it.



- 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 cut-out. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.

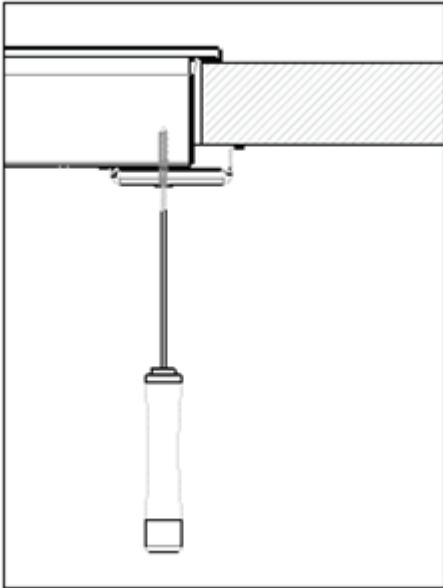


- Fixing bracket
- Screw



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

- Place a fixing bracket over the hole in each corner of the underneath of the hob. Then place a screw through the hole and fixing bracket. 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 and turn them so that they locate on the underneath of the worktop and the hob.
- Fully tighten the screws 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.

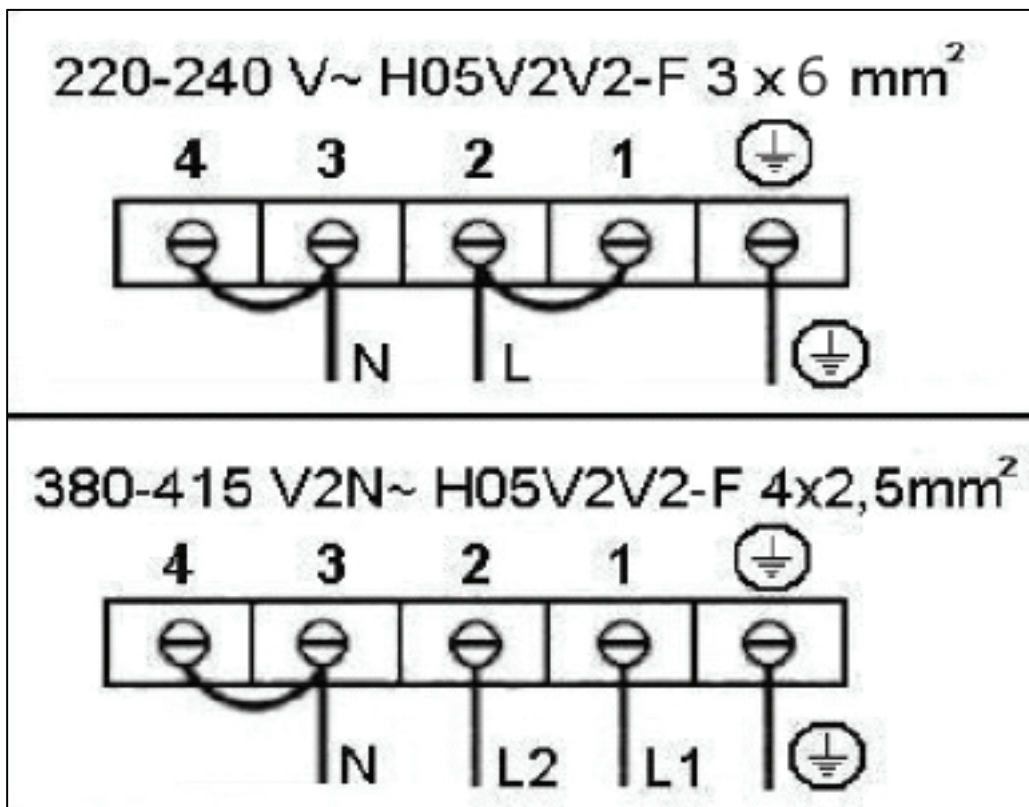
Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

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 oven 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 by removing the cover screw.
- The cable connections must be in accordance with the diagram located on the bottom of the hob (see drawing on next page).



- The brass links must be positioned as marked in the appropriate diagram 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 Customer Care 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 \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 (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 two minutes 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 "Switching on the safety lock" section for information on how to turn off the safety lock).
- * Several touch control buttons have been pressed at once. You should only touch one touch control button at a time.
- * 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 Customer Care 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.
- **IMPORTANT: If an error code appears on your hob, when you contact the Customer Care Department to report the fault, please ensure that you quote the error code to them.**



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Baumatic Customer Care 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.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.



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