

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.

USE OF THE APPLIANCE

Display

| <u>Display</u> | <u>Designation</u> | <u>Function</u> |
|----------------|--------------------|---------------------------------|
| 0 | Zero | The heating zone is activated. |
| 1...9 | Power level | Selection of the cooking level. |
| <u>U</u> | Pan detection | No pan or inadequate pan. |
| <u>E</u> | Error message | Electronic failure. |
| H | Residual heat | The heating zone is hot. |
| P | Booster | The boosted power is activated. |
| L | Locking | Control panel locking. |

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show [U].

Sensitive touch



Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound.

In the case of a general use press only one key at the same time.

Starting-up

You must first switching on the hob, then the heating zone:

- **Start-up/ switch off the hob:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|-----------------------|
| To start | Press key  | 2 x [0] |
| Touch the key | Press key  | Nothing or [H] |

- **Start-up/ switch off a heating zone:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|-----------------------------------|-----------------------|
| Zone selection | Press selection key from the zone | [0] |
| Increase power | Press key [+] | [1] to [9] |
| Decrease power | Press key [-] | [9] to [1] |
| Stop | Press key [-] | [0] or [H] |

If no action is made within 20 second the electronics returns in waiting position.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level setted before.

After use, switch the heat element off: don't let the pan detection [U] active

Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

Booster function

The booster function [P] grants a boost of power to the selected heating zone.

If this function is activated the heating zones works during 5 minutes with an ultra high power.

The booster is foreseen for example to heat up rapidly big quantities of water, like nuddles cooking.

- **Start up / Stop the booster function:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|-----------------------------------|-----------------------|
| Zone selection | Press selection key from the zone | [0] |
| Increase power | Press key [+] | [1] to [9] |
| Start up the booster | Press key [+] | [P] during 5 min |
| Stop the booster | Press key [-] | [9] |

Timer

The timer is able to be used simultaneous with all 2 heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the cooking time:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|--------------------------|
| Zone selection | Press selection key from the zone | [0] |
| Increase power | Press key [+] | [1] ... [9] [P] |
| To select « Timer » | Press <u>simultaneously</u> [-] and [+] | [00] |
| Decrease the time | Press key [-] | [00] goes to 30,29.... |
| Increase the time | Press key [+] | time increase |

After a few seconds the control light stops with blinking.

The time is confirmed and the cooking starts until the time reaches [00].

- **To stop the cooking time:**


| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|-----------------------|---|-----------------------|
| Zone selection | Press selection key from the zone | [0] |
| To select « Timer » | Press <u>simultaneously</u> [-] and [+] | The remaining time |
| To stop the « Timer » | Press key [-] | [00] then stops |

If several timers are activated repeat the process.

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings. To stop the sound and the blinking it is enough to press any key.


- **Egg timer function:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|--------------------------|
| Activate the hob | Press key [] | [0] or [H] |
| Select« Timer » | Press <u>simultaneously</u> [-] and [+] | [00] |
| Decrease the time | Press key [-] | [00] goes to 30,29.... |
| Increase the time | Press key [+] | time increase |


After a few seconds the control light stops with blinking.

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings. To stop the sound and the blinking it is enough to press any key.


Control panel locking

To avoid modifying a setting of cooking zones, in particular with within the framework of cleaning the control panel can be locked (with exception to the On/Off key ).

- **Locking:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|-----------------------|
| Start | Press key [] | [0] or [H] |
| Hob locking | Press <u>simultaneously</u> [-] and selection key from the front zone | [0] or [H] |
| | Repress selection key | 2 x [L] |

- **Unlocking:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|--------------------------------------|---|--------------------------|
| Start | Press key [] | 2 x [L] |
| In the 5 seconds after start: | | |
| Unlocking the hob | Press <u>simultaneously</u> [-] and selection key from the front zone | 2 x [L] |
| | Repress key [-] | No light on the displays |

COOKING ADVICES

Pan quality

Adapted materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

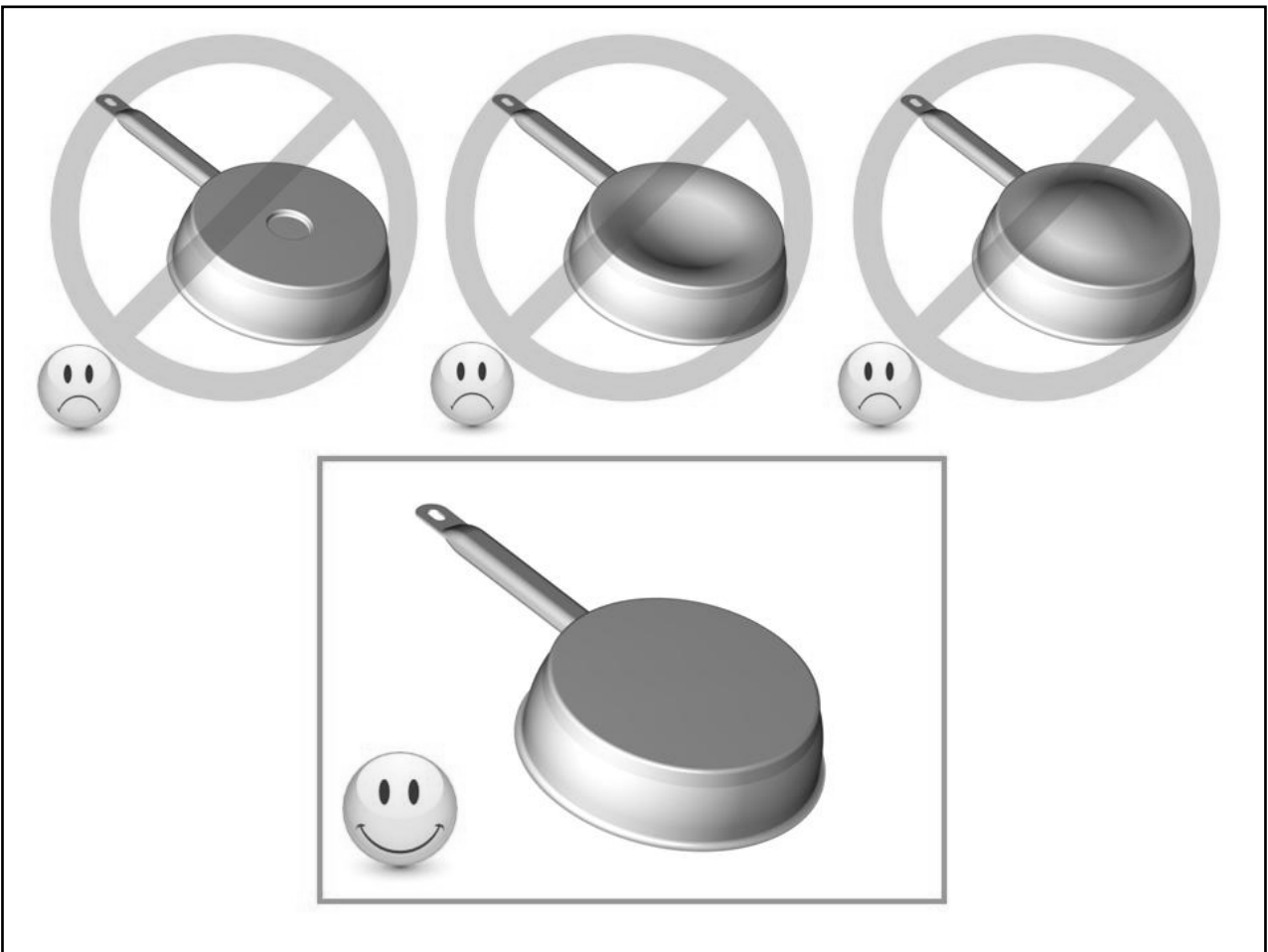
Not adapted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

| | | |
|--------|-----------------------------------|---|
| 1 to 2 | Melting Reheating | Sauces, butter, chocolate, gelatine Dishes prepared beforehand |
| 2 to 3 | Simmering Defrosting | Rice, pudding, sugar syrup Dried vegetables, fish, frozen products |
| 3 to 4 | Steam | Vegetables, fish, meat |
| 4 to 5 | Water | Steamed potatoes, soups, pasta, fresh vegetables |
| 6 to 7 | Medium cooking Simmering | Meat, lever, eggs, sausages Goulash, roulade, tripe |
| 7 to 8 | Cooking | Potatoes, fritters, wafers |
| 9 | Frying, roosting, boiling water | Steaks, omelettes, fried dishes, water |
| P | Frying, roosting Boiling water | scallops, steaks Boiling significant quantities of water |

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because they are **risk of burn.**

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-driven or pressure appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

When the symbol [E 4] appears :

I) The table must be reconfigured. Please implement the following steps:

Important : before you start:

- make sure there is no more pot on the hob
- take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
- disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off
- start the procedure within 2 minutes after reconnecting the hob to the grid
- reconnect the table to the grid
- don't use the [0/I] touch

INSTALLATION INSTRUCTIONS

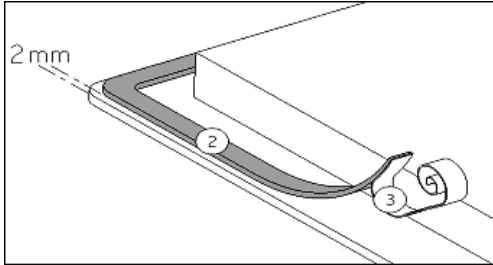
The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards enforce in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.

His installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

- **The cut-out sizes are:**

| | |
|--------------|--------------|
| Reference | Cut-size |
| BIC32 | 495 x 270 mm |

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing a space of 20 mm to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 600 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the wiring rules.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or even.

Caution!

This appliance has only to be connected to a network 230 V~ 50/60 Hz

Connect always the earth wire.

Respect the connection diagram.

Use the connecting cable that is attached to the device.

The green / yellow wire correspond to the earth wire, the blue wire correspond neutral wire and the brown wire correspond to the phase.

| Mains | Connection | Cable diameter | Cable | Protection calibre |
|---------------|-------------|-------------------------|----------------------------|--------------------|
| 230V~ 50/60Hz | 1 Phase + N | 3 x 1,5 mm ² | H 05 VV - F H 05 RR - F | 16 A * |

* calculated with the simultaneous factor following standard EN 60 335-2-6

Caution! Ensure that you correctly attach the wires and the bridges and tighten the screws properly.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

NOTES

[illegible]

NOTES

[illegible]

NOTES

[illegible]

MANUFACTURER GUARANTEE

This warranty is provided in Australia by Glen Dimplex Australia Pty Limited ABN 69 118 275 460 (Phone number 1300 556 816) in respect of the **Baumatic** product.

1. Baumatic Express Warranty

Subject to the exclusions below, we warrant that the product will not have any electrical or mechanical breakdowns within:

- a) In the case of **Baumatic** products used for personal, domestic or household purposes, a period of **2 years** from the date the product is purchased as a brand-new product from a retailer located in Australia
- b) In the case of **Baumatic** products used for purposes other than personal, domestic or household purposes (including business or commercial use), a period of 90 days from the date the product is purchased as a brand-new product from a retailer located in Australia.
Baumatic products are designed and intended! for domestic use only; and
- c) All warranty repairs must be carried out by Glen Dimplex or their nominated service agent

Note: warranty periods detailed above may vary in line with agreements with select retail and builder partners and may differ between Australia.

The benefits conferred by this express warranty are in addition to the Consumer Guarantees referred to in section 3 and any other statutory rights you may have under the Australian / New Zealand Consumer Law and/or other applicable laws.

2. Warranty exclusions

This express warranty does not apply where:

- a) The product has been installed, used or operated otherwise than in accordance with the product manual or other similar documentation provided to you with the product;
- b) The product requires repairs due to damage resulting from accident, misuse, incorrect installation, insect or vermin infestation, improper liquid spillage, cleaning or maintenance, unauthorised modification, use on an incorrect voltage, power surges and dips, voltage supply problems, tampering or unauthorised repairs by any persons, use of defective or incompatible accessories or exposure to abnormally corrosive conditions, events independent of human control which occurred after the goods left the control of Glen Dimplex;

5. Warranty claims

If you make a valid claim under this warranty and none of the exclusions set out in section 2 apply, we will, at our election, either repair the product or replace the product with a product of identical specification (or where the product is superseded or no longer in stock, with a product of as close a specification as possible).

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

Products are designed and supplied for normal domestic use. We will not be liable to you under this warranty for business loss or damage of any kind whatsoever.

Glen Dimplex Australia Pty Ltd

www.glendimplex.com.au

Australia

Ph: 1300 556 816

customer.care.ha@glendimplex.com.au

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

All appliances must be installed by a qualified person/s with adherence to the relevant electrical, plumbing and building codes, with compliance being issued as required by state or national legislation.

For maximum effectiveness and efficiency all rangehoods should be installed with the use of ductwork, by a licenced installer with adherence to the relevant state and national building codes and regulations.

Baumatic®

Glen Dimplex Australia Pty Ltd

For service advice, please contact the Customer Care Centre by phone or email below.

Ph: 1300 556 816

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