

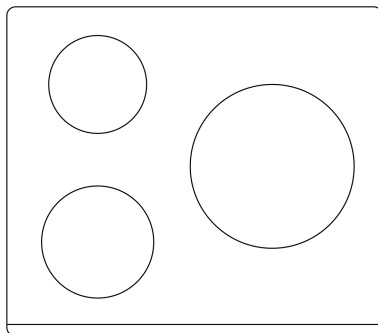
Brandt



MANUEL D'INSTRUCTION FR
INSTRUCTION MANUAL EN

Table de cuisson Cooking hob

BPV6320B
BPV6321B
BPV6410B
BPV6420B
BPV6421B
BPV6423B



Dear Customer,

Thank you for buying a **BRANDT** product and for your confidence in our company.

This product has been designed and manufactured for you considering your lifestyle and your requirements, so that it meets your expectations in the best way possible. We have invested it with our expertise, spirit of innovation and all the enthusiasm which has driven us for more than 60 years.

So that we are always able to satisfy your requirements as well as possible, our customer service is available, ready to listen and answer all your questions or suggestions.

You can also visit our website www.brandt.com where you will find our latest innovations as well as additional useful information.

BRANDT is happy to support you daily and hopes you will enjoy your purchase to the full.



Important: Before starting your machine, please read this guide for installation and use carefully in order to familiarise yourself with how it operates quickly.

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1. Foreword

1.1 Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

1.2 Installation

1.2.1 Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

1.2.2 Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

1.2.3 Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

1.3 Operation and maintenance

1.3.1 Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before maintenance.
- Failure to follow this advice may result in electrical shock or death.

1.3.2 Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

1.3.3 Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

1.3.4 Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

1.3.5 Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual. Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Ceramic glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its distributor or similarly qualified persons in order to avoid a hazard.

- The appliance is intended for domestic use only in private housing environments. It can only be used in covered, closed and warmed environment such as kitchen or a room with the same specifications.

The use of this appliance in common or professional's area such as staff kitchen areas in shop, offices and other working environments; by clients in hotels, motels and restaurants or any other shops; by clients in kitchen areas or campsite; are not a proper use as defined by the manufacturer.

- **WARNING:** The appliance and its accessible parts become hot during use.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

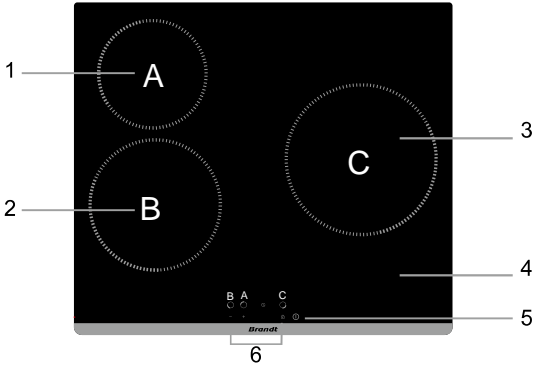
Congratulations on the purchase of your new Ceramic Hob.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

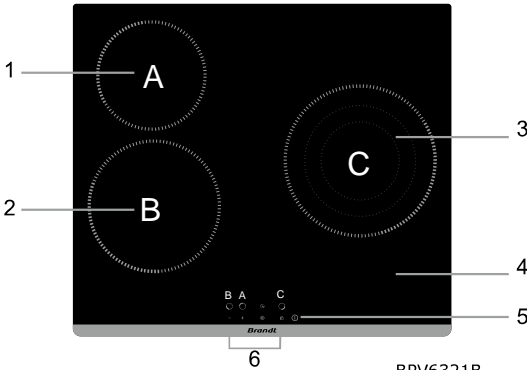
2. Product Introduction

2.1 Top View



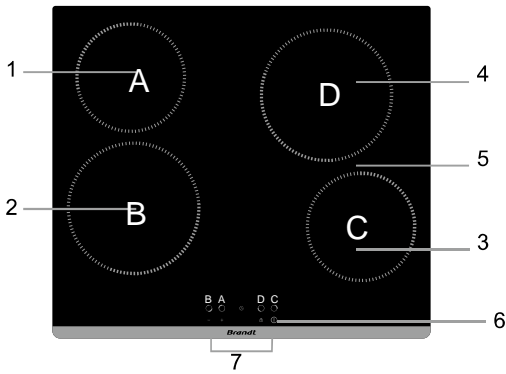
1. 165mm zone - Max. 1200 W
2. 200mm zone - Max. 1800 W
3. 230mm zone - Max. 2300 W
4. Glass plate
5. ON / OFF
6. Control panel

BPV6320B

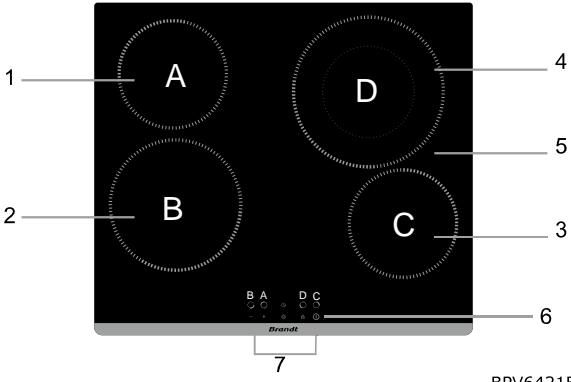


1. 165mm zone - Max. 1200 W
2. 200mm zone - Max. 1800 W
3. 230mm zone - Max. 800 / 1600 / 2300 W
4. Glass plate
5. ON / OFF
6. Control panel

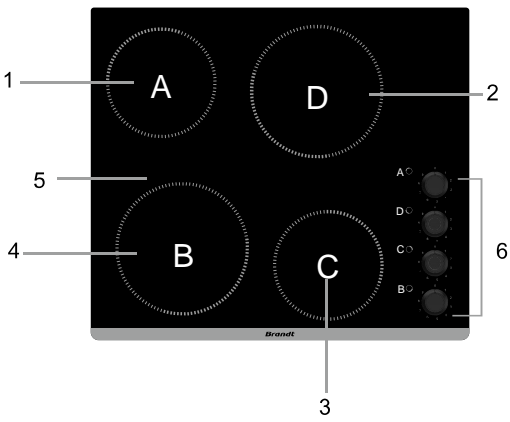
BPV6321B



BPV6420B/ BPV6423B

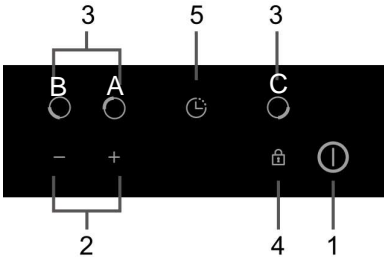


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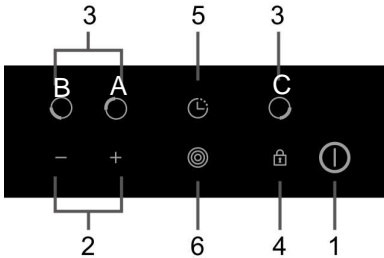
BPV6410B

2.2 Control Panel



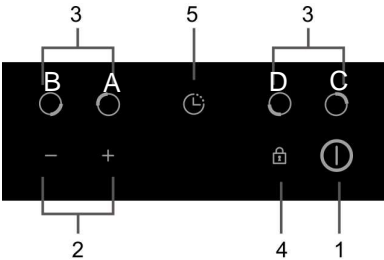
1. ON/OFF control
2. Power regulating controls
3. Heating zone selection controls
4. Key-lock control
5. Timer regulating controls

BPV6320B



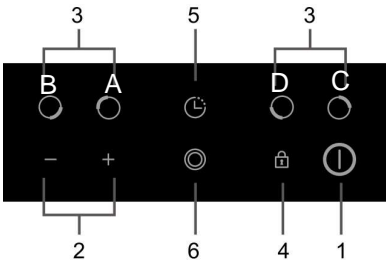
1. ON/OFF control
2. Power regulating controls
3. Heating zone selection controls
4. Key-lock control
5. Timer regulating controls
6. Treble zone control

BPV6321B



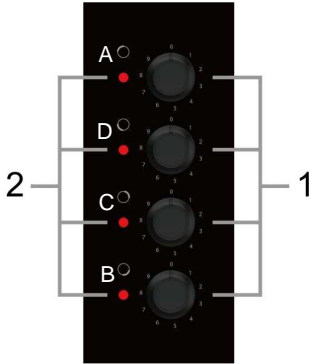
1. ON/OFF control
2. Power regulating controls
3. Heating zone selection controls
4. Key-lock control
5. Timer regulating controls

BPV6420B/ BPV6423B



1. ON/OFF control
2. Power regulating controls
3. Heating zone selection controls
4. Key-lock control
5. Timer regulating controls
6. Double zone control

BPV6421B



- | |
|---|
| <ol style="list-style-type: none"> 1. Power regulating controls 2. Hot hob warning indicators |
|---|

BPV6410B

2.3 Working Principle

This ceramic cooker hob directly employs resistance wire heating, and adjust the output power by the power regulation with the touch controls or knob controls.

2.4 Before using your New Ceramic Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your ceramic hob.

2.5 Technical Specifications

Cooking Hob	BPV6320B
Cooking Zones	3 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	4900-5800W
Product Size D×W×H(mm)	580X510X55
Building-in Dimensions A×B (mm)	560X490

Cooking Hob	BPV6321B
Cooking Zones	3 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	4900-5800W
Product Size D×W×H(mm)	580X510X55
Building-in Dimensions A×B (mm)	560X490

Cooking Hob	BPV6420B/ BPV6423B
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	5500-6600W
Product Size D×W×H(mm)	580X510X55
Building-in Dimensions A×B (mm)	560X490

Cooking Hob	BPV6421B
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	6000-7000W
Product Size D×W×H(mm)	580X510X55
Building-in Dimensions A×B (mm)	560X490

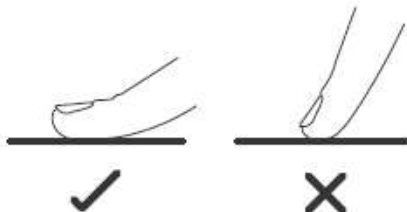
Cooking Hob	BPV6410B
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	5500-6600W
Product Size D×W×H(mm)	580X510X75
Building-in Dimensions A×B (mm)	560X490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

3. Operation of Product

3.1 Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is activated.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

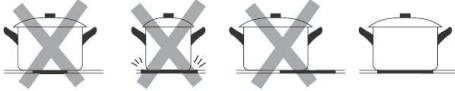


3.2 Choosing the right Cookware

Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always center your pan on the cooking zone.





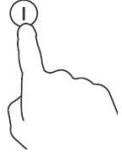
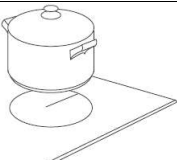

Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



3.3 How to use BPV6320B / BPV6321B / BPV6420B / BPV6421B / BPV6423B

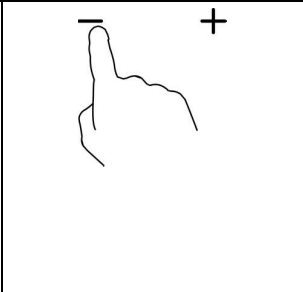
3.3.1 Start cooking

After power on, the buzzer beeps once, all the indicators light up for 20 seconds and then go out, the ceramic hob is now in standby mode.

<p>Touch the ON/OFF control for 3 seconds. All the indicators flash "  " for 8 seconds. After 8 seconds or after touching any key, all the power indicators show "  ".</p>	
<p>Place a suitable pan on the cooking zone that you wish to use.</p> <ul style="list-style-type: none"> • Make sure the bottom of the pan and the surface of the cooking zone are clean and dry. 	
<p>Touch the heating zone selection control.</p>	

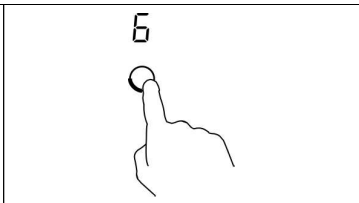
Select a power level by touching the “-” or “+” control. After setting the power level, confirm the power by touching the heating zone selection control again or wait for 5 seconds for automatic confirmation.

- By holding down either of “-” or “+” control, the value will adjust up or down.
- You can directly access to the power level “9” by pressing the “-” control key at first time.
- If you don’t choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.

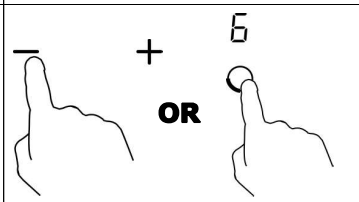


3.3.2 Finish cooking

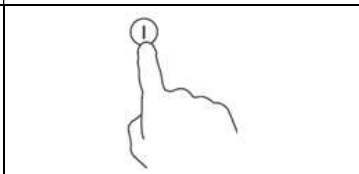
Touch the heating zone selection control that you wish to switch off.



Turn the whole cooktop off by touching and holding the ON/OFF control for 3 seconds.

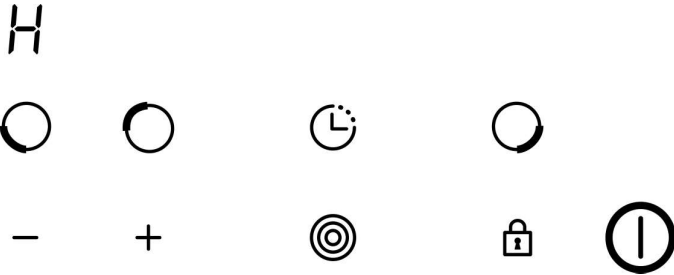


Turn the whole cooktop off by touching and holding the ON/OFF control for 3 seconds.



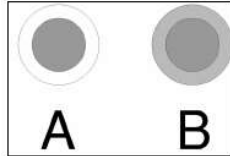
Beware of hot surfaces

“H” will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



3.3.3 Using the Double zone function (only for BPV6421B)

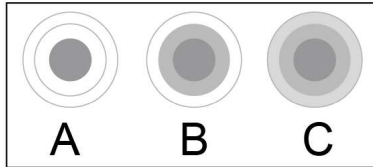
- The function only work in 4# cooking zone
- The Double cooking zone has two cooking areas that you can use: a central section and an outer section. You can use the central section **(A)** independently or both sections **(B)**





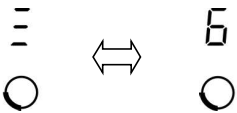




Activate the Double zone	
Adjust the heating setting between power levels 1 and 9 (e.g. 6).	
Central section of the Double cooking zone will switch on.	
Touching the Double zone control "⊙" once, the outer section (B) works.	
The cooking zone indicator shows "⊖" and "⊕" alternately.	
Deactivate the Double zone	
Touching dual zone control "⊙" again, the dual zone function is deactivated.	
The cooking zone indicator shows "6".	

3.3.4 Using the Treble zone function (only for BPV6321B)

- The function only work in 3# cooking zone
- The treble cooking zone has three cooking areas that you can use: a central section, an intermediate section and an outer section. You can use the central section **(A)** independently, sections **(A)** and **(B)** at once or sections **(A)**, **(B)** and **(C)** at once.





Activate the Treble zone	
Adjust the heating setting between power levels 1 and 9 (e.g. 6)	
Central section of the treble cooking zone will switch on.	
Touching the treble zone control once, the section (B) works.	
The cooking zone indicator shows " = " and "6 " alternately.	



<p>Touching the treble zone control  again, the section (C) works.</p>	
<p>The cooking zone indicator shows "≡" and "6" alternately.</p>	
<p>Deactivate the Treble zone</p>	
<p>If the treble cooking zone works in section (B), touching the  control two times, it will return to section (A) and the treble zone is deactivated.</p>	
<p>If the treble cooking zone works in section (C), touching the  control one time, it will return to section (A) and the treble zone is deactivated.</p>	
<p>After the treble zone is deactivated, the cooking zone indicator shows "6".</p>	

3.3.5 Locking the Controls

- You can lock the controls to prevent unintended use of the cooktop (for example children accidentally turning the cooking zones on).
- You can also temporarily lock the controls for 30 seconds to facilitate the cleaning of the cooktop (Clean Lock function).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

<p>To lock the controls</p>	
<p>Clean Lock function : Touch the lock control briefly</p> 	<p>The timer indicator will flash "Lo" for 30 second unless pressing the lock control again.</p>
<p>Touch and hold the lock control for 3 second</p> 	<p>The timer indicator will show "Lo". After 10 seconds, all indicators will show the original settings. If you touch any other control whilst the hob is locked, the timer indicator will flash "Lo" for 10 seconds again.</p>
<p>To unlock the controls</p>	
<p>Make sure the ceramic hob is turned on Touch and hold the lock control for 3 second.</p>	

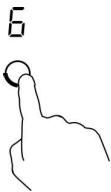

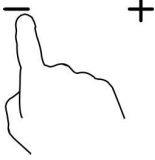
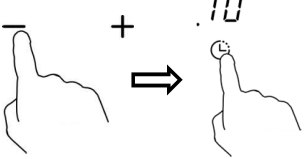




When the hob is in the lock mode, all the controls are disabled except the ON/OFF  control. You can always turn the ceramic hob off with the ON/OFF  control in an emergency, but you shall unlock the hob first in the next operation.



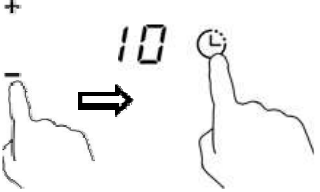
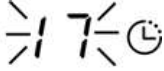
3.3.6 Timer control

- a) You can set a timer for one or more cooking zones. After the elapsed time you have set is up, the cooking zone will turn off automatically.
- b) You can also use the timer function as a minute minder. In this case, the independent timer will not turn any cooking zone off after the set time is up.
- The time limit for the timer is 99 minutes.

a) Setting the timer to turn one cooking zone off

Set one zone	
Select the zone you want to set.	
Touch the timer control, the timer red dot of the selected zone flashes.	
Set the time by touching the "-" or "+" control.	
Touch the timer control again to confirm your timer-setting, or wait for 5 seconds until it confirms automatically.	
When the time is set, it will begin to count down immediately. The display will show the remaining time and red dot of the selected zone will light on.	
When cooking timer expires, the hob will emit a beep and the corresponding cooking zone will turn off automatically.	

b) Setting the independent timer

Touch the timer control.	
Set the time by touching the "-" or "+" control.	
Touch the timer control again to confirm your timer-setting, or wait for 5 seconds until it confirms automatically.	
When the time is set, it will begin to count down immediately. The display will show the remaining time.	
When independent timer expires, the hob will emit a beep and will continue heating until you turn it off.	

Note:

- You can concurrently set the independent timer and a timer for one or more cooking zones.
- If you want to change the time after the timer is set, you have to start again from step 1.
- Direct access to the timer "99" minutes by pressing the "-" control key at first time.
- When scrolling down to "0", touch the "-" again and the time will go back to "99" minutes.
- The method for setting two zones is the same as mentioned above.
- If two cooking zone timers have been set, the shortest set time is displayed and the red dot of the corresponding cooking zone is blinking.

3.3.7 Over-Temperature Protection

A temperature sensor can monitor the temperature inside the ceramic hob. When an excessive temperature is monitored, the ceramic hob will stop operation automatically.

3.3.8 Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter "H" appears to warn you to keep away from it.

3.3.9 Default working times

Another safety feature of the hob is automatic shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

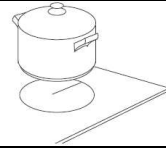
Power level	1	2	3	4	5	6	7	8	9
Default shutdown times (hour)	8	8	8	4	4	4	2	2	2

3.4 How to use BPV6410B

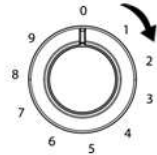
3.4.1 Start cooking

Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

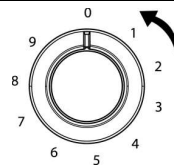


Adjust the power regulating control to the desired level



3.4.2 Finish cooking

Turn the cooking zone off by turning the power regulating control to "0"





Beware of hot surfaces

When the glass plate is hot, the hot hob warning indicator will light. Don't touch the glass plate until the indicator goes out. It can also be used as an energy saving function if you want to heat further pans, use the hotplate while it is still hot.

4. Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, at extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

4.1 Cooking Tips

- When food preparation comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

4.1.1 Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

4.1.2 Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

4.1.3 For stir-frying

1. Choose an ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

5. Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the Ceramic hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sautéing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

6. Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none">1. Switch the power to the cooktop off.2. Apply a cooktop cleaner while the glass is still warm (but not hot!)3. Rinse and wipe dry with a clean cloth or paper towel.4. Switch the power to the cooktop back on.	<ul style="list-style-type: none">• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.• Never leave cleaning residue on the cooktop: the glass may become stained.

<p>Boilovers, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
<p>Spillovers on the touch controls</p>	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

7. Hints and Tips

Problem	Possible causes	What to do
<p>The cooktop cannot be turned on.</p>	<p>No power.</p>	<p>Make sure the ceramic hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.</p>
<p>The touch controls are unresponsive.</p>	<p>The controls are locked.</p>	<p>Unlock the controls. See section 'Using your ceramic cooktop' for instructions.</p>
<p>The touch controls are difficult to operate.</p>	<p>There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.</p>	<p>Make sure the touch control area is dry and use the ball of your finger when touching the controls.</p>
<p>The glass is being scratched.</p>	<p>Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.</p>	<p>Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.</p>
<p>Some pans make crackling or clicking noises.</p>	<p>This may be caused by the construction of your cookware (layers of different metals vibrating differently).</p>	<p>This is normal for cookware and does not indicate a fault.</p>

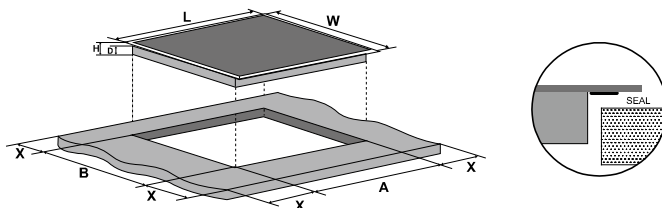
8. Installation

8.1 Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

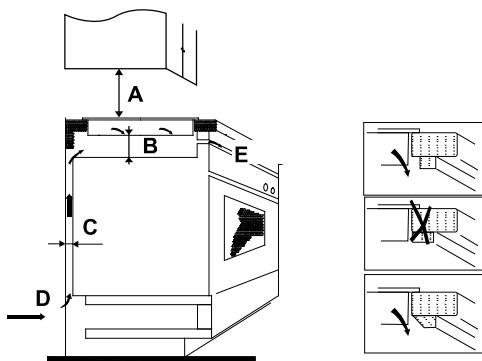


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
580	510	55	51	560+4 +1	490+4 +1	50 mini

Under any circumstances, make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.

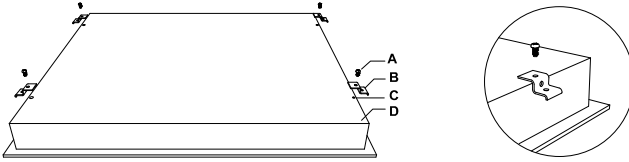


A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

8.2 Before locating the fixing brackets

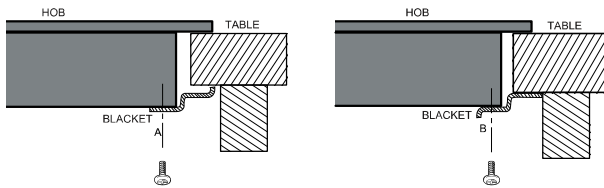
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screwing four brackets on the bottom of hob (see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	base

Adjust the bracket position to suit for different work surface's thickness.

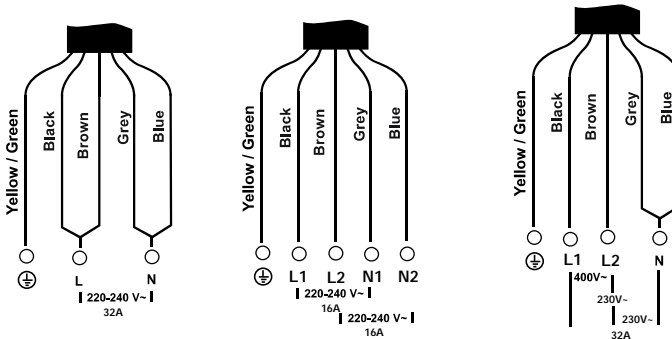


8.3 Cautions

1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob shall not be mounted on cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker hob shall be installed so that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. A steam cleaner is not to be used.



8.4 Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



- **A** – One monophased line 220-240V ~50Hz Ph+N 32A
- **B** – Two monophased lines 220-240V ~50Hz separated Ph+N 16A (2x)
- **C** – One triphased line 230-400V ~50Hz 3Ph+N 32A (use of 2 phases only)

1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.

 	<p>This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.</p> <p>The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.</p> <p>This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.</p>
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DISPOSAL: Do not dispose this product as unsorted municipal waste, Collection of such waste separately for special treatment is necessary.

