

Cooking Hob

Brandt



Brandt

Dear Customer,

You have just acquired a BRANDT hob and we would like to thank you.

We have invested all our dedication and know-how in this appliance so that it would best meet your needs. With innovation and power, we designed it to be always easy to use.

In the BRANDT product line, you will also find a wide range of ovens, microwaves, ventilation hoods, ranges, dishwashers, washers, driers, fridges and freezers, that you can coordinate with your new BRANDT hob.

Of course, in an ongoing effort to best satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).

Visit our website www.Brandt.fr where you will find all of our products, as well as useful and complementary information.

BRANDT

Now, I say Brandt

As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.



Warning : Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.

TABLE OF CONTENTS

• Safety guidelines _____	4
• Care for the environment _____	5
• Description of your appliance _____	6
1 / INSTALLING YOUR APPLIANCE	
• Choice of location _____	7
• Fitting _____	7
• Tips for flush mounting _____	8
• Case of flush mounting above draws, cupboards or an oven _____	8
• Case of flush mounting above a dishwasher _____	10
• Electric connection _____	11
• Gas connection _____	12
• Changing of gas supply _____	14
2 / USING YOUR APPLIANCE	
• Description of the worktop _____	17
• Switching on the gas burners _____	18
• Cookware suitable for the gas burners _____	19
• Switching on the induction cooking plates _____	20
• Child safety feature: Locking/Unlocking _____	20
• Description of controls _____	21
• Setting the timer _____	21
• Choosing induction safe cookware _____	22
3 / MAINTAINING YOUR APPLIANCE	
• Maintaining your appliance _____	24
4 / SPECIAL MESSAGES, INCIDENTS	
• During use _____	25
5 / COOKING CHART	
• Induction cooking guide _____	26
• Gas cooking guide _____	27
6 / SOME TIPS _____	27
7 / AFTER SALES SERVICE _____	28

• SAFETY GUIDELINES

– We have designed this cooking hob for use by private individuals in their homes.

– This appliance must be installed in compliance with currently applicable regulations and used only in a well-ventilated location. Consult this guide before installing and using your appliance.

– All cooking should take place under your surveillance.

– These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

– This appliance is not connected to a combustion by-product disposal system. It must be installed and connected in compliance with all applicable laws. Special attention should be given to applicable regulations concerning ventilation.

– Do not store cleaning **PRODUCTS** or **FLAMMABLE PRODUCTS** (aerosol cans or pressurised containers, as well as papers, cookbooks, etc.) in the cabinet underneath your cooking hob.

– If you use a drawer located under the hob, we recommend that you avoid storing in it items that are heat sensitive (plastic, papers, aerosol cans, etc.).

– Your hob should be disconnected from power and fuel supplies (electricity and gas) before any repairs.

– When you connect the power cables of any electrical appliances plugged in close to the hob, ensure that they are not in contact with the cooking zones.

– As a safety measure, do not forget to close the general supply tap for gas distributed by pipe or the tap of the tank for butane or propane gas after use.

– The **CE** compliance mark is affixed to these hobs.

– Installation should only be performed by installers and qualified technicians.

– Before installation, ensure that the conditions of local distribution (gas type and pressure) and the settings of the appliance are compatible.

– This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, unless using it with the help of a person

responsible for their safety, or under supervision and with prior instruction in its use. Children should be supervised to ensure that they do not play with the appliance.

– This hob is compliant with standard EN 60335-2-6 relating to the heating of cabinets and the Class 3 standard with regard to installation (as per standard EN 30-1-1).

– **Residual heat:** A cooking zone can remain hot for several minutes after use. An “H” is displayed during this period. Avoid touching the hot areas during this time.

– **Child safety feature:** your hob has a child safety feature which locks it when it is off or during cooking (see section: “Use of child safety”).

Do not forget to unlock it before using the hob again.



Warning

The required settings for the hob are written on a sticker located in the plastic bag, as well as on the packaging.

In order to easily locate the reference information for your appliance, we recommend that you note them on the “After-Sales Service Department and Customer Relations” page (this page also explains to you where to find this information on your appliance).

In the event of a crack appearing in the glass top, immediately disconnect the appliance and contact the After-Sales Service department.

After a prolonged power cut, another indicator display may appear; it will go out after any key is pressed. Nevertheless, the temperature of the radiant cooking zones may remain high.

Never use a sheet of aluminium for cooking. Never place items wrapped in aluminium foil or packaged in aluminium dishes on your cooking hob.

The aluminium will melt and permanently damage your cooking appliance.

• ENVIRONMENTAL PROTECTION

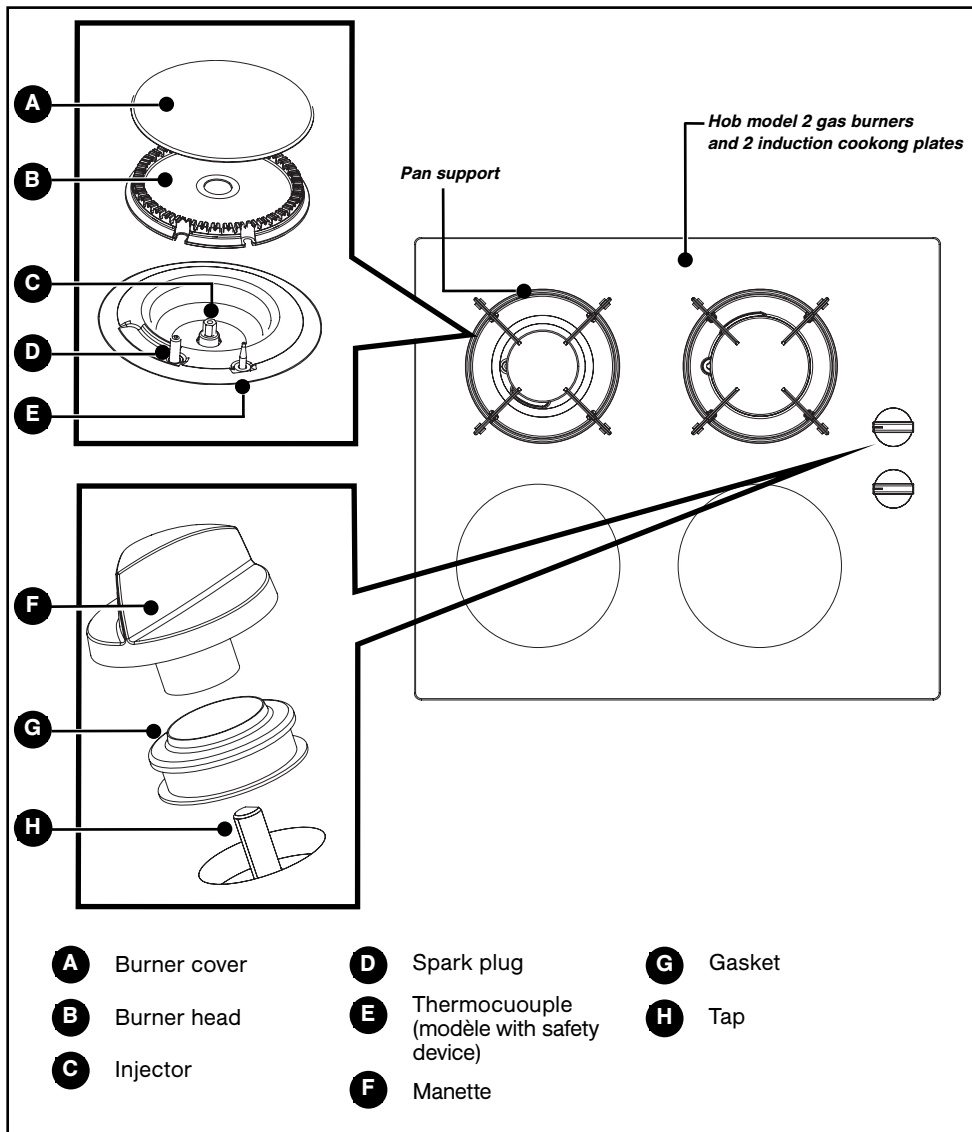
– This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.



— Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate that in countries that are a members of the European Union the used appliances should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

– We thank you doing your part to protect the environment.

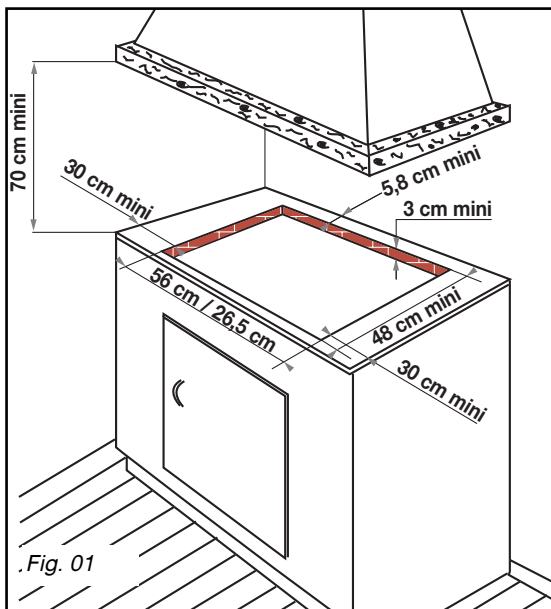
• **DESCRIPTION OF THE HOB**



Tip

This Guide to Installation and Use is valid for several models. Minor differences in details and fittings may emerge between your appliance and the descriptions provided.

1/ INSTALLING YOUR APPLIANCE



APPLIANCE				
	Width	Depth	Thickness	Model
Standard cabinet cut-out	56 cm	49 cm	depending on cabinet	60 cm
Standard cabinet cut-out	26.5 cm	49 cm	depending on cabinet	30 cm
Total dimensions above the work surface	71 cm	52.2 cm	5 cm	60 cm
	31 cm	51 cm	5 cm	30 cm
Total dimensions below the work surface	55.4 cm	47 cm	5.1 cm	60 cm
	26 cm	47 cm	5.1 cm	30 cm

• CHOICE OF LOCATION

Your appliance should be flush mounted in the surface of a support cabinet that is a minimum of 3 cm thick, made of a material that resists heat or that is covered with such a material.

So as not to inhibit the movement of cooking utensils, there should not be to any obstacle within 30 cm of the hob to the right or left or back.

If a horizontal divider wall is positioned under the hob, it should be placed between 10 cm and 15 cm away from the top of the work surface. In any event, do not store aerosol cans or containers under pressure in any compartment that may exist under the hob (see "Safety Recommendations" chapter).

• BEFORE INSTALLATION

of your appliance and to ensure leaktightness between the drawer unit and the work surface, make sure that you glue the seal provided in the plastic bag (Fig. 02).

– Remove the pan supports, the burner covers and burner heads; noting their positions.

– Turn the hob over and carefully place it on top of the opening in the cabinet so as not to damage the knobs and spark plugs.

– Glue the foam seal, supplied with the appliance, to the outside edge of the frame. This seal ensures leaktightness between the glass and the work surface.

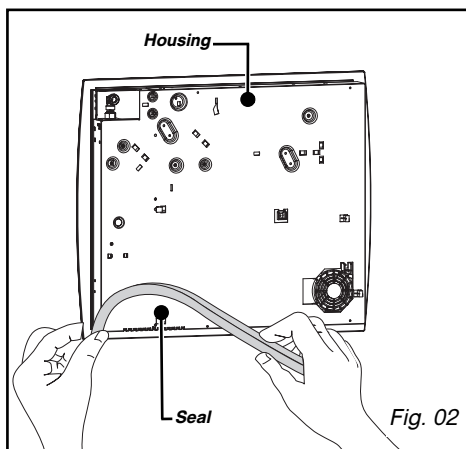
– Place your hob in the opening of the support unit,

carefully centering it in the cut-out.

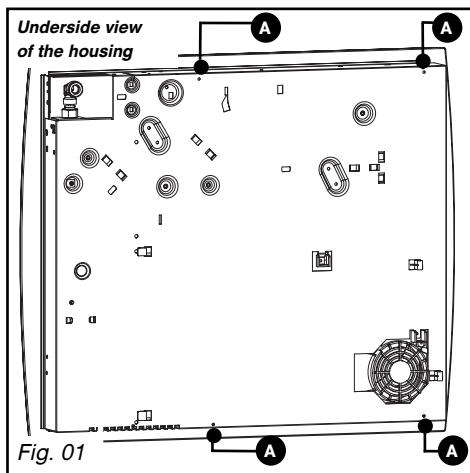
– Reposition the pan supports, burner covers and burner heads.

– Connect the hob's power cable to your kitchen's electricity supply (see "Electric connection" section).

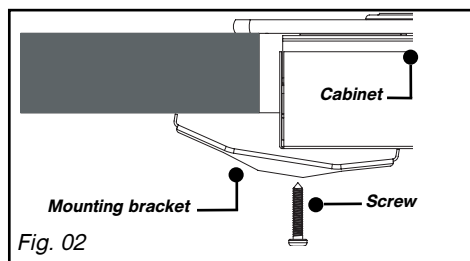
– Connect your appliance to the gas supply (see "Gas connection" section).



• TIPS FOR FLUSH MOUNTING



A Mounting holes



– If you wish, you can immobilise the hob using the four mounting brackets delivered with their screws (Fig. 02) to attach them to the four corners of the housing. **You must use the holes provided for this purpose, according to the diagram above (Fig. 01).**

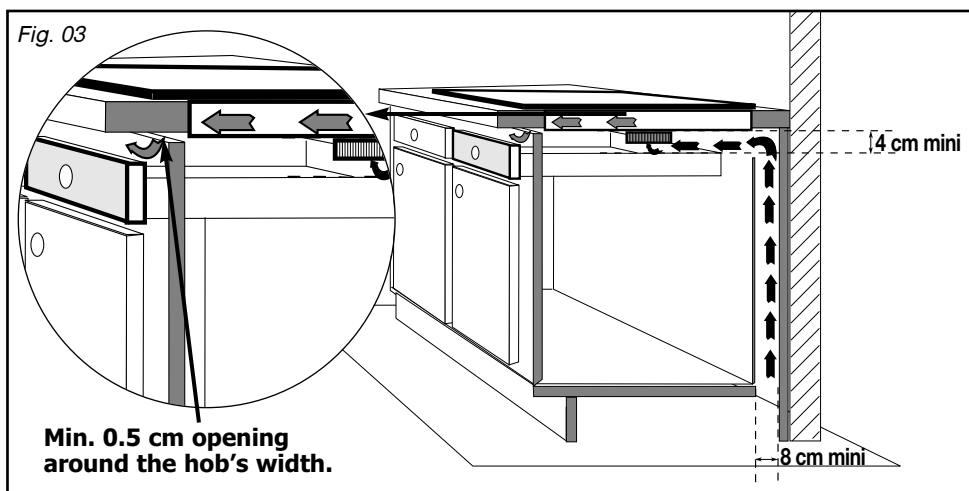
– Stop screwing when the mounting bracket starts to become deformed.

Do not use a screwdriver.

• CASE OF FLUSH MOUNTING ABOVE A DRAWER, A CUPBOARD OR AN OVEN

• Above an empty cabinet or a drawer (Fig. 03).

A ventilation space of 8 cm minimum is required and a 0.5 cm opening around the unit's width.



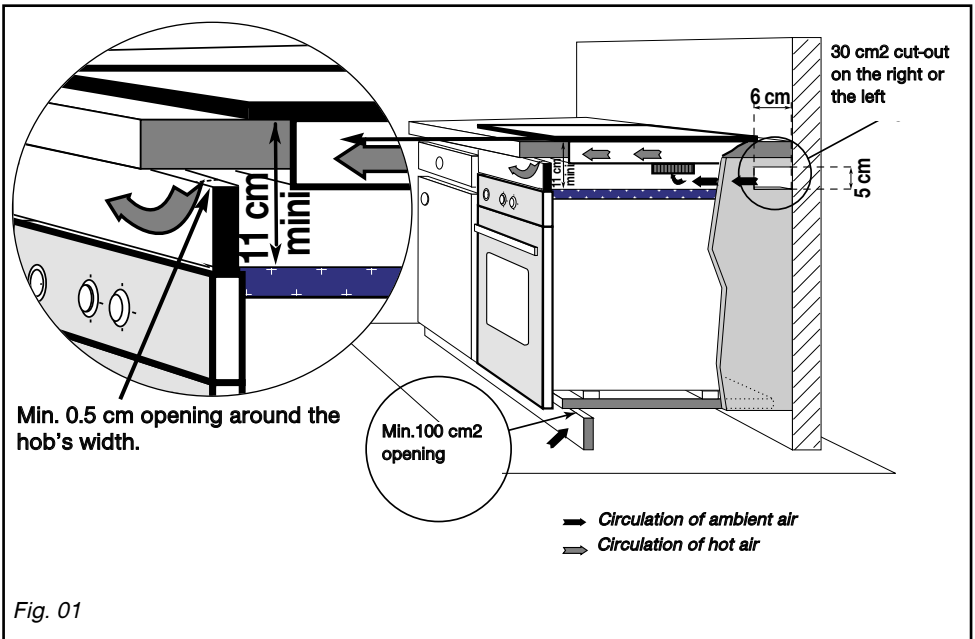
• CASE OF FLUSH MOUNTING ABOVE A DRAWER, A CUPBOARD OR AN OVEN

(continued)

– Above an oven (Fig. 01)

This must be in a **low position**. At the front there must be a 0.5 cm opening around the cabinet's width and an air inlet of 30 cm² minimum at the back of the unit. If the oven is not fitted with a ventilation system with an air outlet at the front, you must use an insulation kit between the oven and the hob (to be ordered from the distributor).

If the oven has a "pyrolysis" function, **NEVER** use the cooking hob during pyrolysis.



• CASE OF FLUSH MOUNTING ABOVE A DISHWASHER

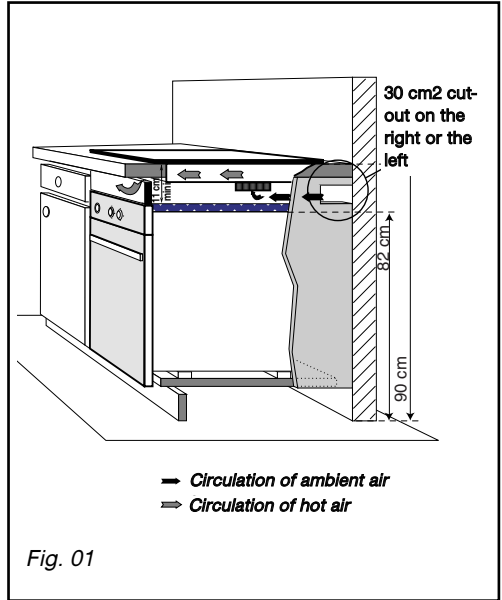
The hob may be installed above a dishwasher providing that the following basic precautions are taken:

– The height of your work surface must be greater than or equal to 90 cm.

– You must cover the top of your dishwasher with an insulation plate to prevent the particles from its thermal insulation being sucked up by the hob's fans. This plate is available from your After-Sales Service Department.

– A minimum amount of fresh air must be let in, so that the hob's fan can adequately cool the electronic components inside.

To this end, we suggest a cut-out of 30 cm² at the back of one of the recess' sides (Fig. 01).



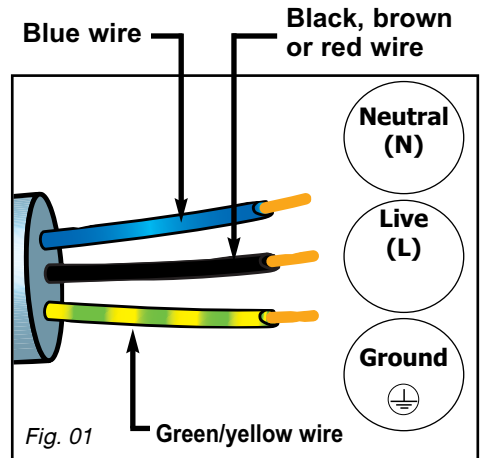
• **ELECTRIC CONNECTION**

Your hob is sold with a power cable (type H05VVf cross-section 1.5 mm²) with 3 conductors (including 1 ground: green/yellow). These conductors must be connected to the grid via a standardised CEI 60083 electrical outlet with live + ground + neutral or or an all-pole cut-off device with a minimum distance between contact openings of 3.5 mm.



CROSS-SECTION OF CABLE TO BE USED	
	220-240 V ~ - 50 Hz
H05VVf cable	3 conductors including 1 ground
Cross-section of conductors in mm ²	1,5
Fuse	16 A

The plug of the electrical outlet must be accessible after installation.

– Connect the wires to the electricity supply making sure that the different-coloured wires are in the right order (*Fig. 01*).



Warning

- The safety wire (green/yellow) is connected to the appliance's ground terminal  and must be connected to the ground terminal  of the electricity supply.
- If the power cable is damaged, it must be replaced by the manufacturer, its After-Sales Service Department or a similarly qualified person to avoid danger.
- If a cooking hob is used that is not connected to the ground or has a faulty ground electrode, the manufacturer's liability shall under no circumstances be incurred in the event of an incident or for any of its consequences.

• GAS CONNECTION

• Preliminary comments

If your hob is installed above an oven or if proximity to other heating elements poses a threat of overheating the connection, you must insulate the cable in a rigid pipe.

If a hose or soft pipe (in the case of butane gas) is used, it should not come into contact with a moving part of the cabinet, nor should it pass through a location that may become blocked.

The gas connection must be installed in compliance with applicable regulations in the country of installation.

• Gas distributed by pipe, natural gas,


For your safety, you must choose from the three following connection options:

– **Connection with a rigid pipe** made from copper and with screw-on mechanical connectors (G1/2 gas standard mark). Make the connection directly to the end of the elbow fitted on the appliance.

– **Connection with a wavy metal hose** (stainless steel) **with screw-on mechanical connectors** (compliant with the NF D 36-121 standard) whose service life is unlimited (Fig. A).

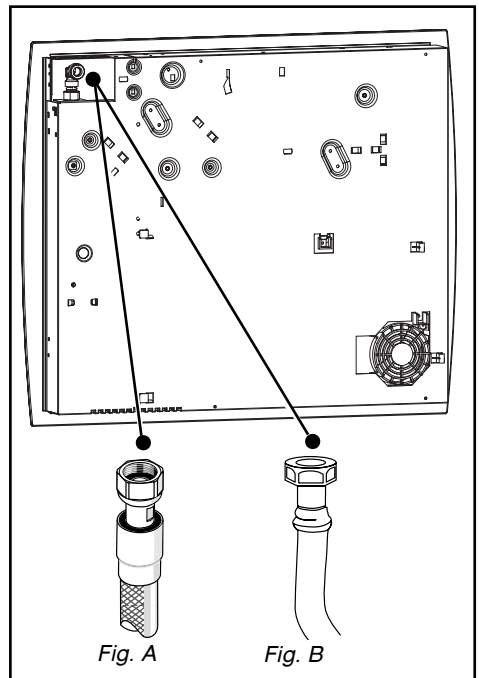
– **Connection with a reinforced rubber hose** with **screw-on mechanical connectors** (compliant with the NF D 36-103 standard) whose service life is 10 years (Fig. B).

Warning

 **When connecting your hob's gas supply, if you have to change the direction of the elbow fitted on the appliance:**

▮ **Change the sealing washer.**

-**Screw on the elbow's nut, being careful not to exceed a torque of 17 N.m.**



1/ INSTALLING YOUR APPLIANCE

• Gas supplied by tank or cylinder (butane/propane)

For your safety, you must choose from the three following connection options:

– **Connection with a rigid pipe** made from copper and with screw-on mechanical connectors (G1/2 gas standard mark). Make the connection directly to the end of the elbow fitted on the appliance.

– **Connection with a wavy metal hose** (stainless steel) **with screw-on mechanical connectors** (compliant with the NF D 36-125 standard) whose service life is unlimited (Fig. 01).

– **Connection with a reinforced rubber hose with screw-on mechanical connectors** (compliant with the NF D 36-112 standard) whose service life is 10 years (Fig. 02).

In an existing system, a soft pipe fitted with clamps (compliant with the XP D 36-110 standard) whose service life is five years may be used. It is necessary in this case to use an adaptor without forgetting to fit a sealing washer between the adaptor and the hob's elbow (Fig. 03).



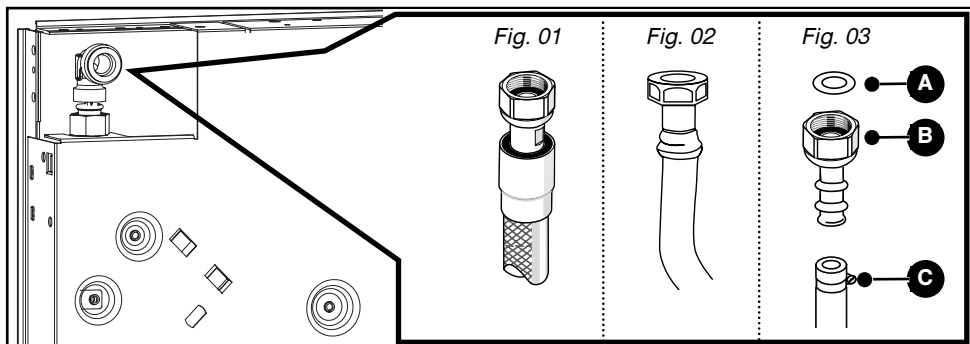
Tip

You can obtain the adaptor and the sealing washer from your After-Sales Service Department.



Warning

Screw on the adaptor with a torque not exceeding 25 N.m.



- A** Sealing washer (not provided)
- B** Adaptor (not provided)
- C** Clamp (not provided)



Warning

All soft pipes and hoses whose service life is limited must have a maximum length of two meters and must be accessible along their entire length. They must be replaced before the end of their service life (marked on the pipe). Regardless of the means of connection chosen, ensure that the connection is leaktight, after installation, with soapy water.

In France, you must use a hose or a pipe bearing the stamp NF Gaz



• CHANGING THE GAS SUPPLY



Warning

Your appliance is sold pre-set for natural gas.

The injectors required for adaption to butane/propane can be found in the plastic bag containing this guide.

Each time you change the gas supply, you must complete the following:

- Adapt the gas connection
- Change the injectors
- Adjust the hob connections.

• **Adapt the gas connection** : Refer to the “Gas Connection” section.

• **Change the injectors**, proceeding as follows:

- Remove the pan supports, heads and covers from all burners.
- Using the wrench provided, unscrew the injectors located under each crucible and remove them (*Fig. 01*).
- Replace with the corresponding gas injectors, in compliance with the positioning of the injectors and the table of gas properties at the end of this section:
- First screw them in manually until the injector locks into place.
- Apply the wrench to the injector as far as it will go.
- Draw a line on the burner plate using a pencil at the place indicated (*Fig. 02*).
- Turn the wrench clockwise until the line appears on the other side (*Fig. 03*).

Warning

Exceeding this limit may damage the product.

- Reposition the burner heads, burner covers and pan supports on the hob.



Tip

Each time you change the gas supply, tick the box corresponding to the new gas level on the label found in the plastic bag. Refer to the corresponding “Gas Connection” section.

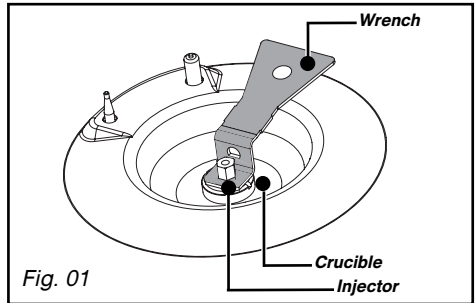


Fig. 01

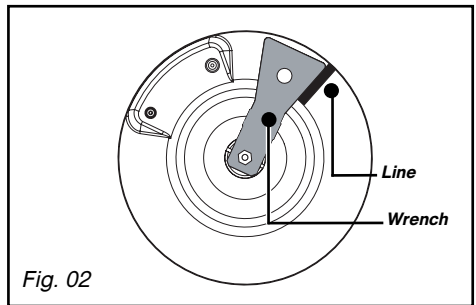


Fig. 02

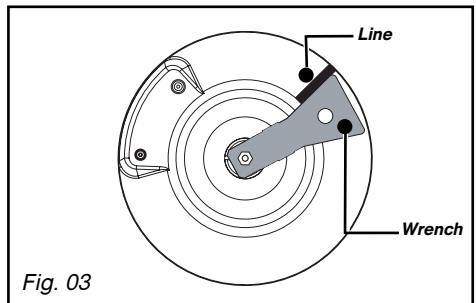


Fig. 03

1/ INSTALLING YOUR APPLIANCE

• **Adjust the hob connections:** these are located underneath the knobs (*Fig. 04*).

— Proceed one tap at a time.

— Remove the knobs and the gaskets by pulling them up.

- *Natural gas passage*

- Using a small flat-head screwdriver, **screw** in the brass burner power screws (yellow) all the way, moving in a **clockwise direction** (*Fig. 05*).

- Replace the gaskets and the knobs, paying careful attention to their direction and ensuring that the knobs are pushed in all the way.

- *Switching from butane/propane to natural gas*

- Unscrew the brass (yellow) burner power screws (*Fig. 05*), using a small flat-head screwdriver, **turn twice counterclockwise**.

- Replace the knob.

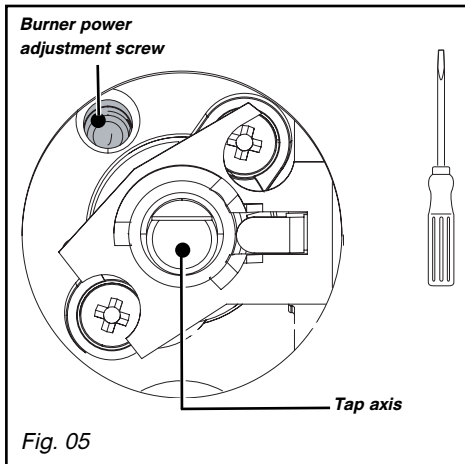
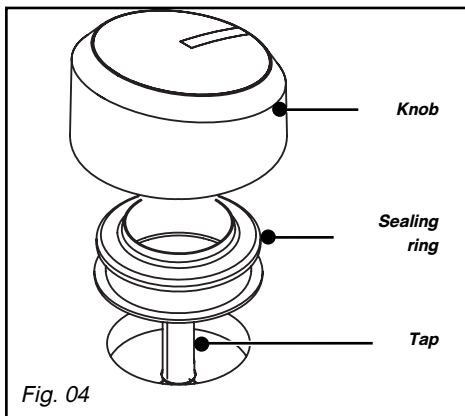
- Light the burner in maximum heat mode, then turn down to reduced heat mode.

- Remove the knob again, then turn the burner power screw **clockwise** until it reaches the lowest possible setting that does not extinguish the flame.

- Replace the gasket and knob.

- Make several attempts to shift from the maximum flow rate to the minimum: **the flame should not go out** ; if it does, unscrew the burner power screw so as to obtain good flame retention during these position switches.

- Reposition the burner heads, burner covers and pan supports on the hob.



1/ INSTALLING YOUR APPLIANCE

• Gas Properties

Appliance intended to be installed for use with:	Butane	Propane	Natural gas
GBcat: I12H3+	G30	G31	G20
Hourly rate below: at 15° C under 1013 mbars	28-30 mbar	37 mbar	20 mbar
SUPER-FAST BURNER			
Marking engraved on injector	88A	88A	137
Nominal heat release rate (kW)	3,10	3,10	3,10
Reduced heat release rate (kW)	0,830		0,870
Hourly rate (g/hr)	225	221	
Hourly rate (l/hr)			295
SEMI-FAST BURNER			
Marking engraved on injector	62	62	94
Nominal heat release rate (kW)	1,50	1,50	1,50
Reduced heat release rate (with safety) (kW)	0,620		0,615
Hourly rate (g/hr)	109	107	
Hourly rate (l/hr)			143
60 CM HOB 2 GAS BURNERS			
Total heat release rate (kW)	4,60	4,60	4,60
Maximum flow rate (g/hr)	334	328	
Maximum flow rate (l/hr)			438

Operating voltage:	220-240 V~ - 50 Hz
Total absorbed electric power:	
- Model with 2 induction cooking plates	2800 W (1)
Hob dimensions:	
- Width	600 mm
- Depth	518 mm
Weight:	11.4 kg
Dimensions of drawer unit:	
- Width	549 mm
- Height	59 mm
- Depth	470 mm

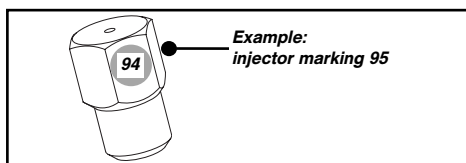
(1) The heating powers are only given by way of indication. They depend on the type and shape of the cookware.

Subject to modification.

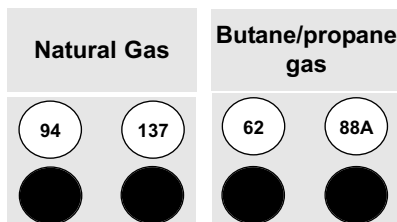
• Markings on the injectors

The table below shows where the injectors are positioned on your appliance according to the type of gas used.

Each number is marked on the injector.

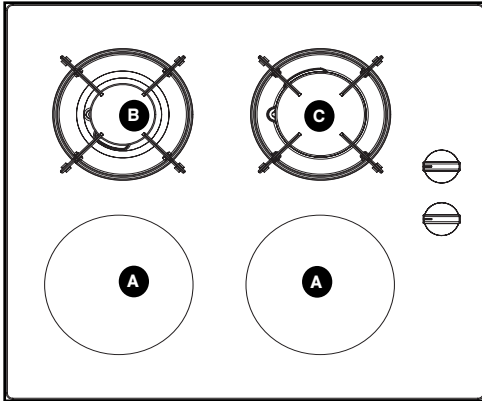


60cm hob with 2 gas burners + 2 induction cooking plates



• **DESCRIPTION OF THE WORKTOP**

**Model: 2 gas burners and
ITG620*/* induction cooking plates**




- A** Induction cooking plate diam. 180 - 2800 W
- B** Semi-fast burner, 1.5 kW (*)
- C** Super-fast burner, 3.1 kW (*)

(*) Power obtained with G20 natural gas


• SWITCHING ON THE GAS BURNERS

Each burner is supplied by a tap which can be opened by pressing it and turning it in a counterclockwise motion.

The point “O” corresponds to a closed tap.



– Choose the desired burner by using the symbols located near the knobs (e.g. : back left burner ).

Your hob is fitted with a burner-lighting system built into the knobs.

– To light a burner, press on the knob and turn it in a counterclockwise direction  to the

maximum setting .

– Continue to press on the knob to produce a series of sparks until the burner lights.

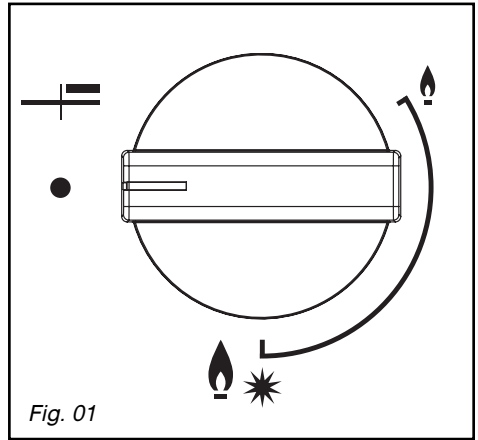
The setting for more moderate flame intensities is between the symbol  and the symbol .



Tip

When a knob becomes difficult to turn, do not force it. Call the installer for emergency repairs.

If the flame goes out accidentally, reignite normally following the lighting instructions.



• **COOKWARE TO BE USED WITH GAS BURNERS**

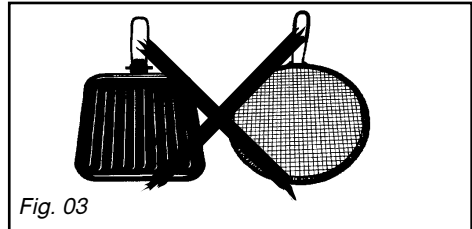
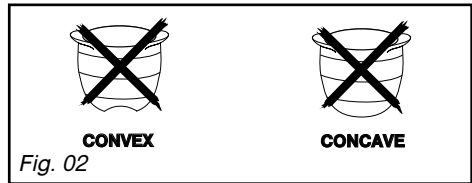
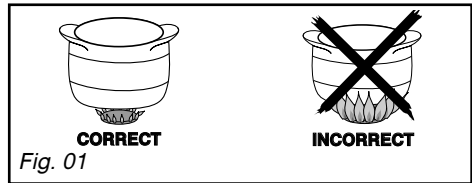
• Which burner should you use depending on your cookware?

Super fast large burner	Semi-fast small burner
18 to 28 cm	12 to 20 cm
Frying, Boiling	Sauces, Reheating

- Adjust the ring of flames so that they do not extend beyond the edges of the cookware (Fig. 01).
- Do not use cookware with a concave or convex bottom (Fig. 02).
- Do not leave a gas burner operating with empty cookware.
- Do not use cookware that partially covers the knobs.
- Do not use cookware that goes over the edges of the cooking hob.
- Do not use heat regulators, toasters, steel meat broilers or stewpots that have feet resting on or touching the glass worktop

 **Tip**

- keep natural ventilation orifices in your home open or install a mechanical ventilation device (mechanical ventilation hood).
 - Intensive, prolonged use of the appliance may require additional ventilation; you can, for example, open a window or provide more effective ventilation or increase power to the mechanical ventilation, if such a system is installed (a minimum air flow of 2 m³/hr per kW of gas power is required).
- Example: 60 cm hob - 2 gas burners
 total power: 1.5+3.1 = 4.6 kW
 4.6 kW x 2 = 9.2 m³/hr minimum flow




• SWITCHING ON THE INDUCTION COOKING PLATES


To use a function button...



Place your finger squarely on the chosen button until the display shows the new setting.

• How do I switch on the cooking plates and adjust the power?

The cooking plate has a heating power of 50 W to 2800 W marked from 1 to P.

– Press the  button to switch the cooking plate on.

– Press on the  button for direct access to the maximum power “P”.

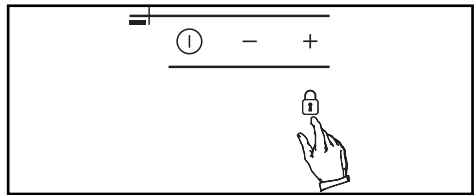
– Press on the  or  button to vary the power as required.

The last command always has priority.

Tip

For faster setting, hold down the button chosen for longer.

• CHILD SAFETY FEATURE: LOCKING




The controls may be locked:

- either when the hob is switched off (cleaning),
- or during use (the current operations remain valid and the settings displayed remain active).


However, in the “locking” position, for safety reasons, the off button has priority and cuts out the cooking plate’s power supply.

– Press and hold  for 3 to 4 seconds.

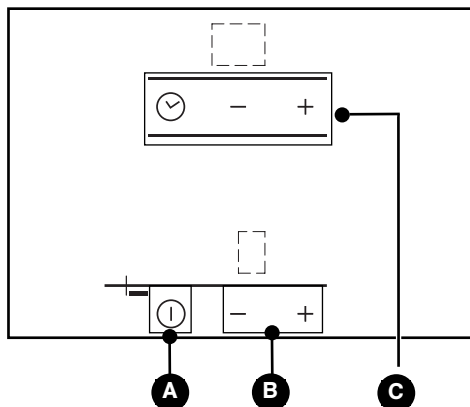
The display  (luminous dot) appears and disappears after a few seconds. If any of the buttons are pressed the locking symbol is displayed again.

UNLOCKING

– Press and hold  for 3 to 4 seconds.

The display  (luminous dot) disappears.

• DESCRIPTION OF CONTROLS



- A** On/off buttons
- B** Power level buttons
- C** Timer buttons

• SWITCHING ON

Press the ① button for the cooking zone you want to use.

A flashing 0 display and a beep indicates that the cooking zone is on. You can then choose the desired power level.

If you do not select a power level, the cooking zone will automatically switch off.

• SWITCHING OFF

Press the ① button for the cooking zone used or the power button — until the display reads 0.

• ADJUSTING THE POWER LEVEL

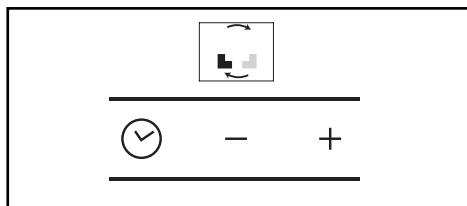
Press the — or + button to adjust the power level from 1 to “P” (maximum power = booster).

When the appliance is switched on, you can move directly to maximum power by pressing the — button.

Tip
The use of a cooking zone at maximum power results in an automatic limitation of the other cooking zone visible in the power level display.

• SETTING THE TIMER

A rotating timer is available for all the cooking zones; it applies to one cooking zone at a time.



By pressing the button ⌚ repeatedly you can select the cooking zone to which you wish to apply the timer.

The rotating symbol and the timer may be applied only to the zones in operation.

• To use the timer:

- Switch on the cooking zone and adjust the power level.
- Position the rotating symbol on this cooking zone
- Adjust the time by pressing — or + A dot will light up on the display to validate your operation.

The timer starts counting only if the cooking zone is covered with an item of cookware.

When cooking is finished the zone switches off, the timer indicates 0, and you are notified by a **beeping sound**.

- Press the — or + timer button to stop this beeping.

• To change the timer settings:

- Press the — or + timer buttons.

• To change the timer settings:

- Press the — or + timer buttons.

• To stop the timer:

- For several seconds, press simultaneously on the button — or + of the timer or on the button — of the timer until 0.

• To change the cooking plate to which the timer is applied:

- Stop the current timer.
- By pressing the ⌚ button successively, assign a new operating cooking zone.

• **CHOOSING INDUCTION SAFE COOKWARE**

• **Which cookware is the most suitable?**

You undoubtedly already have suitable cookware.

– **Cookware in enamelled steel with or without non-stick coating:** stew pan, deep fryer, saucepan or steak frying pan.

– **Cast-iron cookware:** so as not to scratch the vitroceramic surface avoid sliding it on the hob or choose a pan with an enamel-coated base.

– **Stainless steel cookware suitable for induction cooking:** most stainless steel pans are suitable for induction cooking (saucepans, stewpots and deep fryers).

– **Aluminium cookware with special bases:** choose cookware with flat, thick bottoms, which provide more even cooking (the heat is distributed better).

– **An "INDUCTION CLASS" logo**

Only glass, terra cotta, aluminium without a special finish on the bottom, copper and some non-magnetic stainless steels do not work with induction cooking. Cookware, make sure that this logo is on the package ; it assure you that it is compatible with induction.



To help you choose, a list of utensils is provided in this booklet.

– **Residual heat indicator**

After intensive use, the cooking zone may remain hot for a few minutes.

A **H** will be displayed if this is the case. Avoid touching the hot areas during this time.

• **Which materials are incompatible?**

Glass, ceramic, earthenware, aluminium without a special base, copper and certain non-magnetic stainless steel cookware.

• **The "cookware" test**

Thanks to its cutting edge technology, the hob is able to recognise most cookware. Place your pan on a heating zone, for example at power level 4, and if the display remains fixed your cookware is compatible. If it flashes, your cookware cannot be used for induction cooking. Even pans whose bases are not completely flat may be suitable, providing that the base is not too warped.

• **Automatic-stop**

Automatic stop is a safety feature of your cooker. It is automatically activated if the user forgets to turn off the cooker:

Power level used	The cooking zone automatically turns off after:
1	10 hours
2 - 3	5 hours
4 - 5	4 hours
6 - 7	3 hours
8 - 9	2 hours
P	1 hour

A is shown on the display for the heating zone concerned and a beep sounds for about 2 minutes. **A** will continue to be displayed until you press one of the buttons for the cooking zone concerned. A double beep will confirm your action.

• **CHOOSING INDUCTION SAFE COOKWARE (continued)**

• **Use precautions**

- When using cookware with a non-stick inner coating (such as Teflon) and no or little butter or oil, briefly preheat on position **7** or position **8**. Never use positions **P** or **9**, as this may damage your pan.

- Never heat sealed cans as they may explode (this precaution is valid for any type of cooking).

- It is not recommended to place metal objects such as knives, forks, spoons and lids on the cooking surface as they may heat up.



Warning

Objects not intended for cooking should never be placed on the hob. When cooking, never use aluminium foil and never place products wrapped in aluminium directly on the hob. The aluminium would melt and would permanently damage your appliance.

• **“Electronic” safety feature**

If the temperature of the electronic circuits becomes too high, the power delivered by the hob will automatically be decreased by a safety device.

“Empty saucepan” safety feature

Each heating zone is equipped with a safety device that constantly detects the temperature of the heating zone. Thus there is no risk of overheating caused by empty cookware.

Use the cooking zones according to the cookware (depending on the model)

Multiple cookware	multiple services	Small cookware
<p>This 23 cm cooking zone:</p> <ul style="list-style-type: none"> - Automatically adapts to the diameter of the cookware. - Delivers the optimum power level. - Ensures excellent distribution of heat. - Provides an even cooking temperature, so that whether you are cooking large pancakes, a large fish, etc., or large amounts of small foodstuffs, they will be cooked evenly. 		<p>Gentle cooking (sauces, creams, etc.). Preparation of small amounts or individual portions.</p>



Warning

- If your oven is located below your hob (see “Flush mounting”), the hob’s thermal safety devices forbid the simultaneous use of the hob and the pyrolysis program of your oven.

When using the induction hob, do not place magnetisable objects on the glass worktop (e.g. credit cards, cassettes, etc.).

Special notice for those with active implants (pacemakers, insulin pumps, etc.) : your induction hob generates a magnetic field in its immediate environment. We therefore recommend that you contact the manufacturer of your active implant to identify any incompatibilities.

• MAINTAINING YOUR APPLIANCE

MAINTENANCE.....	WHAT TO DO	PRODUCTS/ACCESSORIES TO BE USED
Of the spark plugs and injectors	<p>In the event that the spark plugs become soiled, clean them using a small, hard-bristled brush (non-metallic).</p> <p>The gas injector is located in the centre of the burner in the form of a crucible. Be careful not to obstruct it during cleaning, as this will undermine the performance of your hob. In the event of obstruction, use a safety pin to unclog the injector.</p>	<ul style="list-style-type: none"> . Small, hard-bristled brush. . Safety pin
Of the pan supports and gas burners	<p>If tough stains occur, use a non-abrasive cream, then rinse with clean water. Carefully wipe each part of the burner before using your hob again.</p>	<ul style="list-style-type: none"> . Gentle scrubbing cream. . Cleaning sponge
Of the induction cooking plates	<ul style="list-style-type: none"> - Clean with warm water and then wipe. If necessary finish with the scouring side of a sponge then wipe. - For tough stains, use products designed for vitroceramic glass (example opposite). 	<ul style="list-style-type: none"> . Cleaning sponge . Special vitroceramic glass products (e.g.: Cera-clean).
Of the glass worktop	<ul style="list-style-type: none"> - Clean with warm water and then wipe. For tough stains, use products designed for vitroceramic glass. 	<ul style="list-style-type: none"> - Cleaning sponge. - Special vitroceramic glass products (e.g.: Cera-clean).



Warning

- **Never clean your appliance while it is in operation. Set all the electric and gas controls to zero.**
- **If a crack appears in the surface of the glass disconnect your appliance immediately to prevent a risk of electric shock. Contact the After-Sales Service Department.**



Tips

- **It is better to clean the parts of the hob by hand rather than in the dishwasher.**
- **Do not use an abrasive sponge to clean your hob.**
- **Do not use steam cleaning.**

4 / SPECIAL MESSAGES, INCIDENTS

• WHILE IN USE

YOU OBSERVE THAT:	WHAT SHOULD YOU DO?
<ul style="list-style-type: none"> Lighting of burners: There are no sparks when you press the knobs. 	<ul style="list-style-type: none"> Check the electrical connection of your appliance Check that the spark plugs are clean. Check that the burners are clean and properly assembled If the hob is attached to the work surface, check that the mounting brackets are not deformed. Check that the gaskets under the knobs are not coming out of their lodging.
<ul style="list-style-type: none"> When you press on a knob, there are sparks on all of the burners simultaneously. 	<ul style="list-style-type: none"> This is normal. The lighting function is centralised and controls all of the burners simultaneously.
<ul style="list-style-type: none"> There are sparks, but the burner (burners) does (do) not light. 	<ul style="list-style-type: none"> Check that the gas inlet pipe is not pinched. Check that the length of the gas inlet pipe is less than two meters. Check that the gas inlet pipe is open. If you have gas in a cylinder or tank, check that it is not empty. If you have just installed the hob or changed the gas cylinder, hold the knob down in the maximum open position until gas arrives in the burners. Check that the injector is not clogged; if it is, unclog it with a safety pin. Light your burner before placing your saucepan on it.
<ul style="list-style-type: none"> On lighting, the flames light, then go out as soon as the knob is released. 	<ul style="list-style-type: none"> Press firmly down on the knobs and hold them down for a few seconds after the appearance of flames. Check that the parts of the burner are correctly mounted. Check that the gaskets under the knobs are not coming out of their lodging. Avoid strong air currents in the room. Light your burner before placing your saucepan on it.
<ul style="list-style-type: none"> In reduced heat mode, the burner goes out or the flames remain high. 	<ul style="list-style-type: none"> Avoid strong air currents in the room. Check that the gas type being used corresponds to the injectors installed (see the markings on the injectors in the "Gas properties" section). Reminder: The cooking hobs are sold pre-set for use with gas from the grid (natural gas). <ul style="list-style-type: none"> Check that the burner power screws are properly set (see the "Changing the Gas Supply" section).
<ul style="list-style-type: none"> The flames look irregular or uneven. 	<ul style="list-style-type: none"> Check the cleanness of the burners and injectors under the burners, the assembly of the burners, etc. Check that there is enough gas in the cylinder.
<ul style="list-style-type: none"> The hob produces an odour on initial cooking. 	<ul style="list-style-type: none"> Heat each induction cooking plate for 30 minutes with a saucepan full of water.
<ul style="list-style-type: none"> The hob makes a slight clicking sound. 	<ul style="list-style-type: none"> This is normal. This noise is caused by the distribution of power between the two induction cooking plates.
<ul style="list-style-type: none"> The pans make a noise during cooking on the induction cooking plates. 	<ul style="list-style-type: none"> At high powers, this phenomenon is normal with certain types of saucepan. It presents no risk to the hob.

• INDUCTION COOKING GUIDE

		FRY BRING TO A BOIL			COOK/BROWN BRING BACK TO THE BOIL BOILING THIN BROTHS		COOK/SIMMER			KEEP WARM	
		P	9	8	7	6	5	4	3	2	1
SOUPS	BOUILLONS					●					
	THICK SOUPS							●			
FISH	COURT-BOUILLON					●					
	FROZEN						●				
SAUCE	THICK, FLOUR-BASED							●			
	WITH BUTTER AND EGGS (BÉARNAISE, HOLLANDAISE)									●	
	PREPARED SAUCES									●	
		P	9	8	7	6	5	4	3	2	1
VEGETABLES	ENDIVES, SPINACH						●				
	PULSES						●				
	BOILED POTATOES						●				
	FRIED POTATOES						●				
	SAUTÉED POTATOES						●				
	DEFROSTING OF VEGETABLES									●	
	MEAT	THIN MEAT		●							
	PAN-FRIED STEAKS				●						
	BARBECUE (CAST IRON GRILL)				●						
FRYING	FROZEN FRENCH FRIES	●									
	FRESH FRENCH FRIES	●									
		P	9	8	7	6	5	4	3	2	1
OTHER	PRESSURE-COOKER (FROM WHISTLING)						●				
	FRUIT COMPOTES						●				
	PANCAKES					●					
	CUSTARD						●				
	MELTED CHOCOLATE										●
	JAMS						●				
	MILK						●				
	FRIED EGGS						●				
	PASTA					●					
	JARS OF BABY FOOD (DOUBLE-BOILER)									●	
	STEWES					●					
	CREOLE-STYLE RICE					●					
	RICE PUDDING									●	

5 / COOKING CHART

• GAS COOKING GUIDE

PREPARATIONS		TIMES	SUPER FAST	SEMI-FAST	
SOUPS	Broths	8-10 minutes	X		
	Thick soups				
FISH	Court-bouillon	8-10 minutes	X		
	Grilled food	8-10 minutes	X		
SAUCES	Hollandaise, Bearnaise	10 minutes		X	
	Bechamel, Aurore			X	
VEGETABLES	Chicory, spinach	25-30 minutes	X		
	Cooked peas		X		
	Provençal tomatoes	15-20 minutes	X		
	Browned potatoes		X		
	Pasta		X		
MEATS	Steak	90 minutes	X		
	Blanquette, Osso-bucco		X		
	Sauteed poultry breasts	10-12 minutes	X		
	Tournedos	10 minutes	X		
FRYING	Chips		X		
	Fritters		X		
DESSERTS	Rice pudding	25 minutes		X	
	Fruit compotes			X	
	Pancakes	3-4 minutes			
	Chocolate				3-4 minutes
	Custard	10 minutes			X
	Coffee (small percolator)				

6 / SOME TIPS

Lighting with gas safety feature	<ul style="list-style-type: none"> Hold the knob completely pressed down for a few seconds after the flame appears to trigger the safety system. If there is a power failure, the burner may be lit by bringing a match to the burner and at the same time pressing the corresponding knob.
Use of cookware	<ul style="list-style-type: none"> Stable, heat-resistant cookware with flat bottoms must always be used on the gas or electric elements. Use cookware of an appropriate size: the diameter of the bottom of the cookware should be equal to or greater than the diameter of the electric cooking plate.
General maintenance	<ul style="list-style-type: none"> Regularly clean the burners: this is vital for them to operate correctly and to ensure a stable and regular flame. Check that the spark plugs are clean. Thoroughly dry the burners and burner covers before replacing them. Finish cleaning by passing a piece of absorbent paper over the glass worktop to remove any trace of humidity.
Tips	<ul style="list-style-type: none"> Once the water starts to boil, reduce the burner's heat to prevent overflowing. Cover your saucepans with lids to save energy. Consider turning off the electric plate a few minutes before the end of the cooking time.



Tip

— In all cases, for more detailed information carefully read each page of the instructions.

Any maintenance on your equipment should be undertaken by:

- either your dealer,
 - or another qualified mechanic who is an authorized agent for the brand appliances.
- When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.

To preserve your appliance, we recommend that you use Clearit cleaning products.



Professional expertise serving individuals.

Clearit offers you professional products and solutions designed for the daily care of your household appliances and kitchens. They are on sale at your regular retailer, along with a complete line of accessories and consumables.

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