# **User Manual for your**

# BKE64SS 60 cm 4 Solid plate electric hob

NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

# Contents Environmental note

| Environmental note                                                                                                                                                 | 3                                                    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------|
| IMPORTANT SAFETY INFORMATION                                                                                                                                       | 4 – 7                                                |
| Specifications Product and aperture dimensions Product specifications Electrical details Hob surface layout                                                        | 7 - 8<br>7<br>7<br>8<br>8                            |
| Using the hob Before first use Control knobs Switching on a zone and setting a power level Power level table Hob guidelines                                        | 9 - 11<br>9<br>9<br>9 - 10<br>10<br>10 - 11          |
| Cleaning and maintenance Cleaning the hob top After each use Using a specialist hob cleaner Maintaining the solid plates                                           | 11 - 12<br>11 - 12<br>12<br>12<br>12                 |
| Installation Positioning Unpacking the appliance Installing the appliance Electrical connection Connecting the mains supply cable Replacing the mains supply cable | 13 - 17<br>13 - 14<br>14<br>14 - 16<br>16<br>16 - 17 |
| My appliance isn't working correctly                                                                                                                               | 18 – 19                                              |
| Warranty card                                                                                                                                                      | 23 - 24                                              |

# **Environmental note**

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that we use are environmentally friendly and can be recycled.
- o Please discard all packaging material with due regard for the environment.

# **IMPORTANT SAFETY INFORMATION**



Your safety is of the utmost importance to us. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Retailer where you purchased your unit from.

#### General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- o **IMPORTANT:** The adjacent furniture and all materials used in the installation **must** be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, will be the liability of the owner.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in the Conditions Of Guarantee. The foregoing does not affect your statutory rights.
- o The use of this appliance for any other purpose or in any other environment without the express agreement of the manufacturer will invalidate any warranty or liability claim.
- You should not use this appliance to store items on or as a work surface.
- No modifications to the appliance are permitted by Applico Ltd.
- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.

 Repairs may only be carried out by an Authorised Service Agent. Log onto <u>www.applico.co.nz</u> to locate a service agent nearest to you.

#### Child Safety

- We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time. During and after use, all surfaces will become hot.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- Older children should only be allowed to utilise the appliance when supervised.

#### **General Safety**

- The appliance should only be installed and connected by a suitably qualified person.
- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.
- ✓ If you notice any scratches, splits or cracks in the hob surface, you should immediately switch off the appliance and disconnect it from your mains supply. Otherwise there is the risk of electric shock occurring.

## **During use**

- Any film or stickers that are present on the hob surface when it is delivered should be removed before use.
- Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.
- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.

Make sure that all of the cooking zones are switched off after use.

#### Cleaning

- o Cleaning of the hob should be carried out on a regular basis.
- o **IMPORTANT:** Before attempting to clean the appliance, it should be disconnected from the mains and allowed to cool.
- o Great care should be taken whilst using this appliance and when following the cleaning procedure.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

#### Installation



This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

 The manufacturer declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.

## **Declaration of conformity**

This appliance complies with the following European Directives:

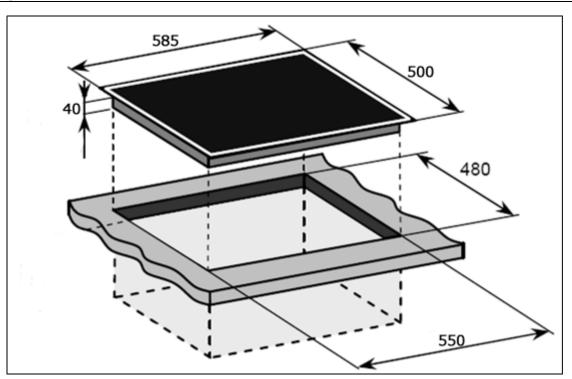
- -73/23/EEC dated 19/02/1973 Low Voltage Directive.
- -89/336/EEC dated 03/05/1989 EMC Directive inclusive of Amending Directive 92/31/EEC.
- -93/68/EEC dated 22/07/1993 CE Marking Directive.
- -89/109/EEC dated 25/01/1992 Materials that can touch food.
- o The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

# To avoid damaging your appliance

- o The hob surface can be damaged by objects falling onto it.
- The edge of the hob surface can be damaged by knocks from cookware.

- Cast iron and cast aluminium cookware with damaged bases may scratch the hob surface if they are dragged across it.
- Pans should be lifted on and off the hob surface and not dragged.
- Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.

# **Specifications**



#### **Product dimensions:**

Height: 40 mm Width: 585 mm Depth: 500 mm

#### **Aperture dimensions:**

Width: 550 mm Depth: 480 mm

# **Product specifications:**

- o 1 x 1.50 kW rapid plate (Ø 180 mm)
- o 1 x 1.00 kW rapid plate (Ø 145 mm)
- o Front control operation

#### Electrical details

**Rated Voltage:** 220 - 240 Vac 50 - 60 Hz

**Supply Connection:** 30 A (double pole switched fused

outlet with 3mm contact gap)

Max Rated Inputs: 5.00 kW

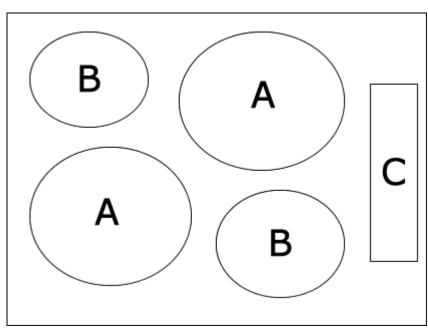
Mains Supply Lead: 3 core x 1.5 mm<sup>2</sup>

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

| Model Number  |  |
|---------------|--|
| Serial Number |  |

Date of Purchase

#### Hob surface layout



 $1 = 1.50 \text{ kW rapid plate } (\emptyset 145 \text{ mm})$ 

 $2 = 2.00 \text{ kW rapid plate } (\emptyset 180 \text{ mm})$ 

# Using the hob

#### Before first use



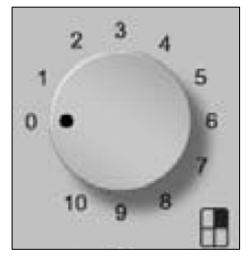
**IMPORTANT:** You should clean the hob surface and solid plates (see "Cleaning and maintenance" section).

- You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- o When doing this burn off process, an appropriately sized saucepan containing cold water should be placed on the zone in question.
- Do not burn off more than one zone at once.

#### **Control knobs**

- o All operations are performed by means of the 4 control knobs that can be found on the right hand side of the hob top.
- o The control knobs can be turned to select a heating level. The numbers around the outside of each control knob indicates the power level that you have set the zone to.
- o A marking to the bottom right of each control knob, indicates which zone that it controls.

#### Switching on a zone and setting a power level



 Turn the control knob of the zone that you wish to cook on, until it reaches the power level that you desire.

- Each cooking zone can be adjusted between 1 and 10, one being the coolest zone setting and ten being the hottest zone setting.
- When you have finished cooking, make sure that you turn the control knob to the 0 position.

#### Power level table

o For a general guide to using the different power levels for cooking please refer to the table below.

| Power<br>level | Suggested use                                               |
|----------------|-------------------------------------------------------------|
| 0              | OFF.                                                        |
| 1-2            | For melting (butter, chocolate etc)                         |
| 3-4            | For keeping food warm or reheating small amounts of         |
|                | liquids.                                                    |
| 5-6            | Reheating larger quantities, whipping creams and sauces.    |
| 7-8            | For simmering, soups, pasta, risottos, continuation of      |
|                | steaming, cooking steaks and fries in general.              |
| 8-9            | Browning meats, roast potatoes, fried fish and for bringing |
|                | large quantities of water to the boil.                      |
| 10             | Fast frying, grilled steaks etc                             |

## Hob guidelines

- The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.
- The hob surface is fitted with cooking areas of different diametre and power.
- o The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diametre as the cooking zone that they are being used on.
- You should not use saucepans with rough bottoms, as this can scratch the solid plates.
- Before use, make sure that the bottoms of the saucepans are clean and dry.
- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.

- The best thickness for the bottom of the pans is 2 3 mm of enamelled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.
- If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.
- Preferably cover pans with a lid to permit cooking at a lower heat.
- Always cook vegetables and potatoes, etc. in as little water as possible to reduce cooking times.
- o Food or liquid that has high sugar content may damage the hob top if it comes into contact with the hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.
- IMPORTANT: The hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.
- DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE CUSTOMER CARE DEPARTMENT IMMEDIATELY.

# Cleaning and maintenance



Cleaning and maintenance operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

# Cleaning the hob top



Any residues that are left on the hob top surface from cleaning agents **will** damage it. You should remove any residues with water and a little washing up liquid.



Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using water and a little washing up liquid.



Although it is easier to clean some deposits whilst the hob surface is still warm. You should take care not to burn yourself if cleaning the hob surface when it is still warm.

#### After each use

- Wipe the appliance over with a damp cloth and a little washing up liquid.
- o Dry the appliance by rubbing the surface with a clean cloth.
- o If the hob top is heavily soiled and the hob surface is made from stainless steel, a suitable stainless steel cleaner should be used.
- IMPORTANT: If a stainless steel cleaner is not used regularly, then it is possible for the surface of the hob to change colour over a period of time.
- For other hob surface materials, a cleaner such as "Hob Brite" or "Bar Keepers Friend" may be appropriate.

## Using a specialist hob cleaner

It is possible to purchase specialist ceramic hob cleaner/conditioner.

You should follow the instructions given by the manufacturer of the specialist ceramic hob cleaner. You should ensure that it is suitable for use on your appliance.

# Maintaining the solid plates

- o If something is spilt onto the plate itself, then it can be removed using a soft brush, plastic or nylon scourer and warm water.
- o To keep the solid plates in good condition, you should put a little olive oil onto a kitchen towel and rub it onto the surface of the plate. The next time the plate is used, it may produce a little smoke.
- Alternatively you can use a hotplate conditioner; these products can normally be found at larger supermarkets and hardware stores. The manufacturer's instructions should be followed when using these products.
- IMPORTANT: If the solid plates are not maintained regularly with olive oil or a hotplate conditioner, then they may rust.

# Installation



The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- AS/NZS 3000:2007 Wiring Regulations
- 2010 Electricity Safety Regulations

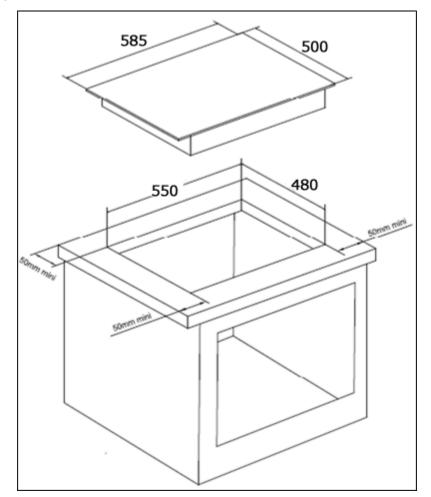
### **Positioning**



The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600 mm worktop that is at least 30 mm thick. The following minimum clearance distances must be observed:-

- 700 mm between the hob surface and the underside of any horizontal surface above it.
- 50 mm clearance around the front, back and sides of the appliance, measured from the cut out as shown in the diagram below.



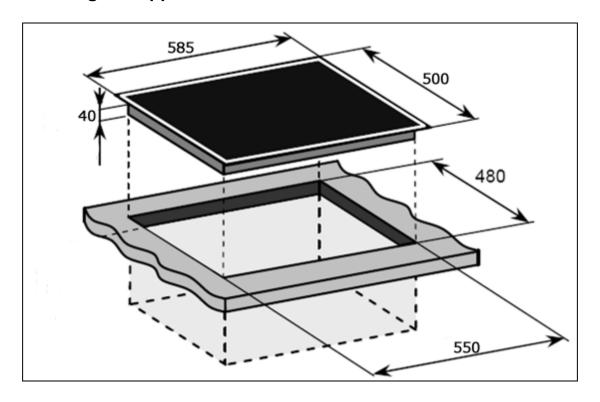
o If the hob is positioned so that the right or left hand side of the appliance will be near to the edge of a kitchen unit. There must be a gap of at least 150 mm between the side of the hob and the vertical surface of the kitchen unit.

#### Unpacking the appliance

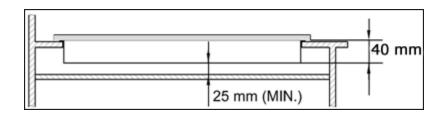
When unpacking the appliance please check that the following items are contained within the packaging:

1 x Hob
Installation and instruction manual
Warranty card
Fixing screws
Clamps
Sealing strip

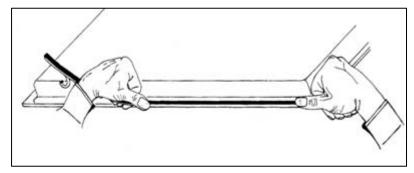
#### Installing the appliance



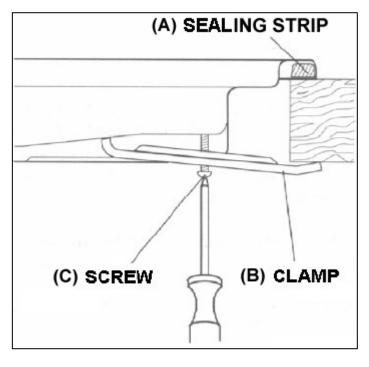
o Cut a hole in the worktop that corresponds with the drawing shown above.



o **IMPORTANT:** You must have a gap of at least 25 mm between the underneath of the appliance and any surface that is below it.



- Carefully turn the hob upside down and place it on a cushioned mat.
- o Apply the sealing strip provided around the edge of the appliance.
- o The protective covering must be removed from both sides.
- o Do not leave a gap in the sealing agent or overlap the thickness.
- o **IMPORTANT:** Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.



- (A) Sealing strip
- (B) Clamp
- **(C)** Screw

o Place the clamp **(B)** over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob. Slightly tighten a screw **(C)** through the clamp **(B)** so that the clamp is attached to the hob, but so that you can still adjust the position of it.

- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
- On the underneath of the hob, adjust the clamps into a position that is suitable for your worktop. Then fully tighten the screws (C) to secure the hob into position.

#### **Electrical connection**



This appliance must be installed by a qualified person in accordance with the latest edition of the AS/NZS30002007 Regulations and in compliance with the manufacturer's instructions.

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

#### WARNING: THIS APPLIANCE MUST BE EARTHED.

- o This appliance must be wired into a 30 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- o The spur outlet must still be accessible even when your hob is located in its operating position.
- o Cable type: H05 RRF 3 core x 1.5 mm<sup>2</sup>.

#### Connecting the mains supply cable

- The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover by removing the cover screw.
- o The cable connections must be in accordance with the diagram located on the bottom of the hob.
- The brass links must be positioned as marked in the diagram opposite and once established ALL terminal screws must be tightened down firmly.
- If when the hob is first switched on, only one of the zones work, you should recheck that the terminal screws are all fully tightened between the links. This should be done before contacting an Authorised Service Agent.

- o **IMPORTANT:** The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.
- o The cable can be looped if necessary, but make sure that is not kinked or trapped when the hob is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

#### Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

The mains supply cable should be replaced in accordance with the following instructions:

- Switch the appliance off at the control switch.
- o Open the terminal block on the underside of the hob.
- o Unscrew the terminal screws fixing the cable.
- Replace the cable with one of the same length and in accordance with the specification given above.
- o The "green-yellow" earth wire must be connected to the terminal marked  $\frac{1}{2}$ . It must be about 10 mm longer than the live and neutral wires.
- The "blue" neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

# My appliance isn't working correctly

- The cooking zones are not functioning or will not switch on.
- \* Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.
- o A humming sound is heard when a cooking zone is selected.
- \* This is normal; the sound will disappear when the zone heats up.
- The cooking zones have become discoloured
- \* This maybe caused by burnt on remnants of food. This will not affect the working of the appliance. However you should make sure that the cleaning instructions are being followed regularly.
- o Only one of the zones on my hob are working
- \* You should recheck that the terminal screws are all fully tightened between the links.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact an Authorised Service Agent. Log onto <a href="https://www.applico.co.nz">www.applico.co.nz</a> to locate a Service Agent nearest to you.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE

YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Applico Ltd. has been completed. Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

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

# APPLICO

# WARRANTY REGISTRATION CARD

#### THIS WARRANTY IS VALID IN NEW ZEALAND ONLY

#### Note:

Please complete the following details when you unpack the product and return the <u>bottom portion</u> of this card to:

Applico Ltd Private Bag 92-900 Onehunga Auckland, New Zealand

#### Warranty:

These products are covered by a warranty for a period of 24 months from the date of purchase, subject to the following conditions\*. The Warranty covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship or assembly.

- \* The conditions above mentioned are:
- that the purchaser carefully follows all instructions packed with the product;
- that the purchaser carefully follows the installation instructions provided and complies with electrical wiring regulations, gas and or plumbing codes;
- that the purchaser carefully follows instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the domestic use for which it has been designed;
- all appliances being used in a non residential commercial situation are covered by a 3 month warranty from the original date of purchase;
- that the product was purchased and installed in New Zealand;
- 6. that this warranty does not extend to:
  - a) optional glass lids for hobs apart from claims which relate to mechanical or physical damage thereof at the date of purchase;
  - b) light bulbs;
  - c) damage to ceramic glass caused by liquid or solid spillovers, lack of maintenance, or impact;

- d) damage to surface coatings caused by cleaning or maintenance using products not recommended by the owner's handbook;
- e) defects caused by normal wear and tear, accident, negligence, alteration, misuse or incorrect installations;
- f) a product dismantled, repaired or serviced by any serviceman other than an authorised service agent;
- g) a product not in possession of the original purchaser;
- 7. that if the product is a microwave or small appliance it must be returned to the dealer for servicing. These products, unless stated otherwise have a 12 month warranty from original date of purchase with 24 months on the microwave magnetron; Waste disposers have a 12 month warranty;
- 8. The provision of service under this Warranty is limited by a 25km boundary from the retailer where the product was purchased. Such travelling outside of these limits will incur commercial cost to be paid by you, regulated by the number of kilometres travelled beyond the 25km limit (50km return trip).

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantees Acts 1993.

For service please contact the dealer/retailer from whom you purchased the product. If you are unable to establish the date of purchase, or the fault is not covered by this Warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

Note: Completion of this Warranty Registration Card constitutes acceptance of the terms and conditions of this Warranty.

APPLIC

Distributed by Applico Ltd www.applico.co.nz

Please complete this section, detach and post to: Applico Warranty, Private Bag 92-900, Onehunga, Auckland or register online at www.applico.co.nz

| PRODUCT TYPE:     | MODEL NO:                |
|-------------------|--------------------------|
| SERIAL NO:        | DATE OF PURCHASE:        |
| RETAILER:         | INVOICE/SALES DOCKET NO: |
| RETAILER ADDRESS: |                          |
| PURCHASERS' NAME: |                          |

Affix stamp here

Applico Ltd Warranty Department Private Bag 92-900 Onehunga Auckland