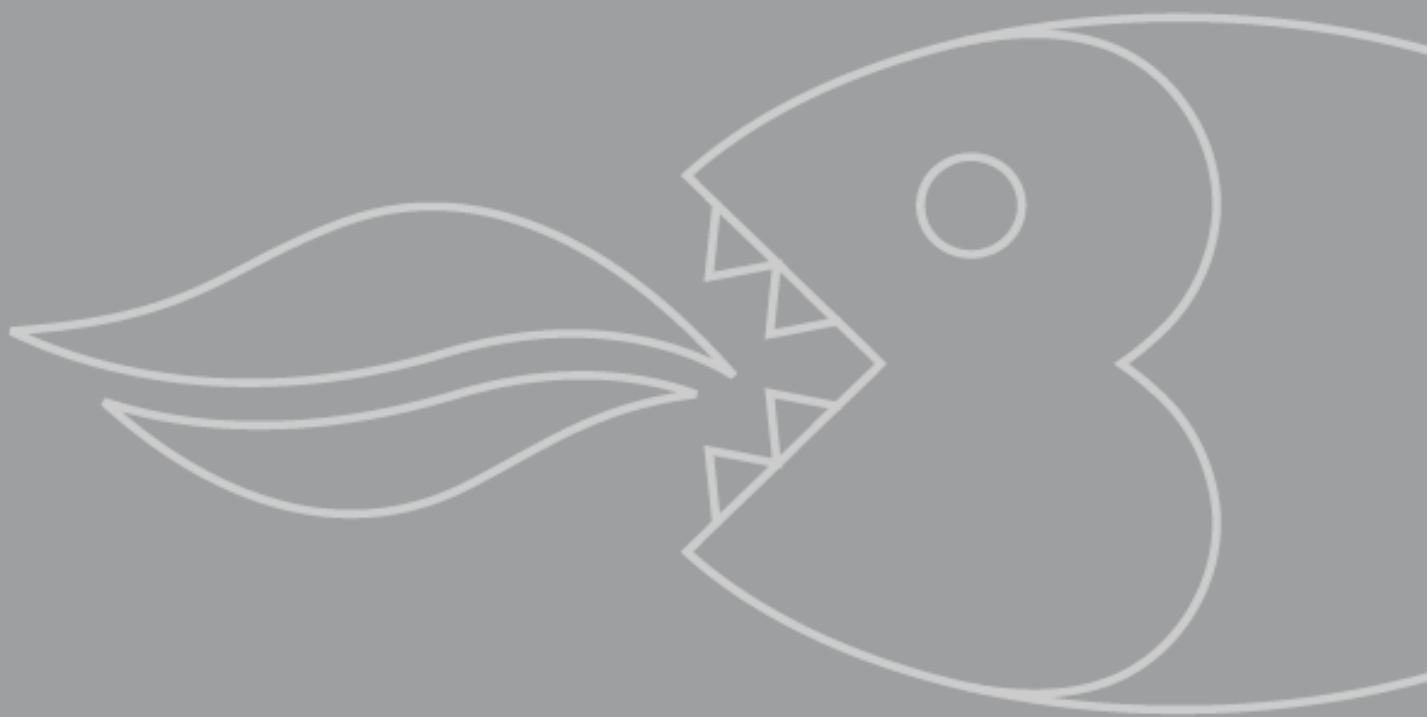


**BKF24ID 60cm Front  
touch control  
induction zone hob**

**INSTRUCTION MANUAL**



# User Manual for your Baumatic

## BKF24ID

60 cm Touch control  
induction zone hob




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

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

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

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

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



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

## Important safety information



Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the 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.
- **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.
- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.
- You should not use this appliance to store items on or as a work surface.
- No modifications to the appliance are permitted by Baumatic Ltd.
- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.

- ***Repairs may only be carried out by an Authorised Service Agent. Log onto [www.applico.co.nz](http://www.applico.co.nz) to locate a Service Agent nearest to you. .***

## **Child Safety**

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

## **General Safety**

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

## **During use**

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

- Make sure that all of the cooking zones are switched off after use.
- ***IMPORTANT: This ceramic induction hob fully complies with current legislation regarding electro-magnetic interference and is designed not to interfere with other electronic appliances providing these comply with the same legislation.***
- ***As the hob generates magnetic fields in its immediate vicinity, pacemakers and active heart implants must be designed to comply with relevant regulations. If in doubt, you should consult the manufacturer of your device or your doctor. In this respect, Baumatic can only guarantee the conformity of our own product.***
- ***If an object made of metal, (e.g. saucepan lid, knife, fork or spoon) is placed on a cooking zone that is switched on, it can get hot.***

## **Cleaning**

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

## **Installation**



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

***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or incorrect installation of this appliance.***

## **Declaration of conformity**

This appliance complies with the following European Directives:

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

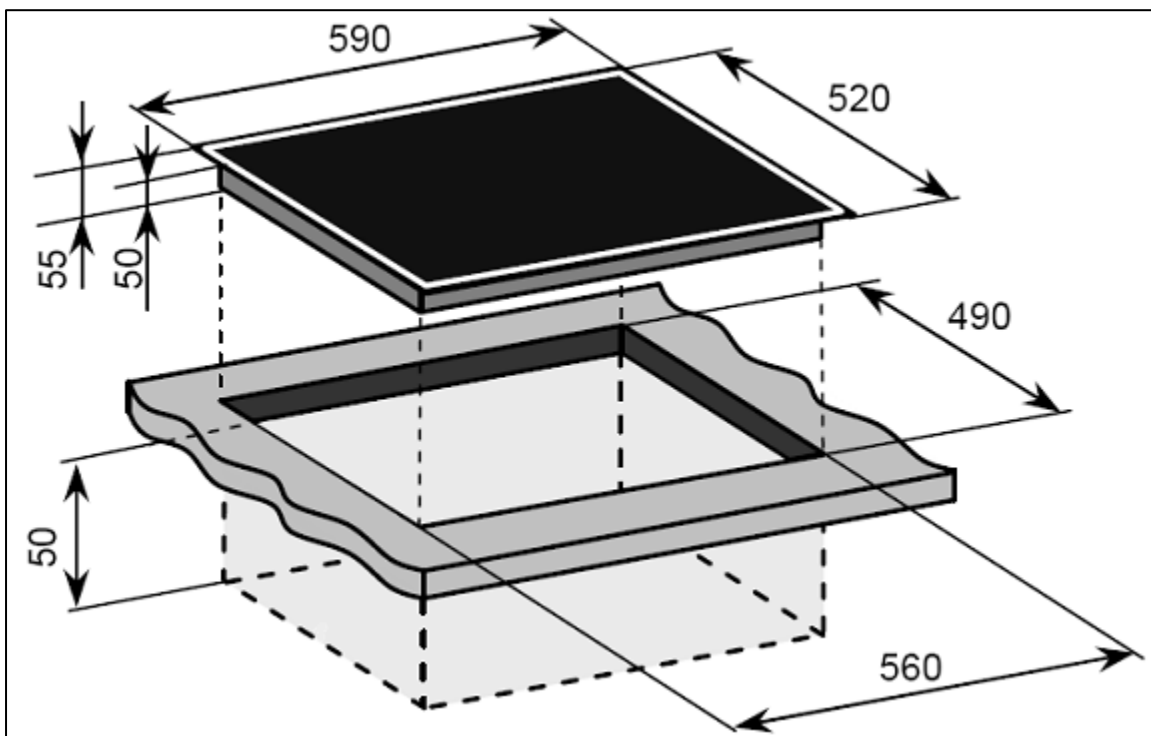
- The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

## **To avoid damaging your appliance**

- The ceramic glass can be damaged by objects falling onto it.
- The ceramic glass edge can be damaged by knocks from cookware.
- Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.
- Pans should be lifted on and off the hob surface and not dragged.
- Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.
- Food or liquid that has high sugar content may damage the hob top, if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.



## Specifications



### Product dimensions:

Depth: 520 mm  
Width: 590 mm  
Height: 55 mm

### Aperture dimensions:

Depth: 490 mm  
Width: 560 mm  
Height: 50 mm

### Product specifications:

- 1 x 2.20 kW induction zone (Ø 220 mm)
- 1 x 2.00 kW induction zone (Ø 180 mm)
- 1 x 1.50 kW induction zone (Ø 180 mm)
- 1 x 1.50 kW induction zone (140 mm)
  
- Front touch slider control operation
- Electronic timer
- Integrated pot detection
- 2 independent induction generators
- 4 individual residual heat indicators
- Warm function
- Fry function
- Safety lock
- Stainless steel frame

### Standard accessories

- Ceramic hob scraper

## Electrical details

<b>Rated Voltage:</b>	220 - 240 Vac 50 - 60 Hz
<b>Supply Connection:</b>	35 A (double pole switched fused outlet with 3mm contact gap)
<b>Max Rated Inputs:</b>	7.20 kW
<b>Mains Supply Lead:</b>	3 core x 6 mm <sup>2</sup> (not supplied)

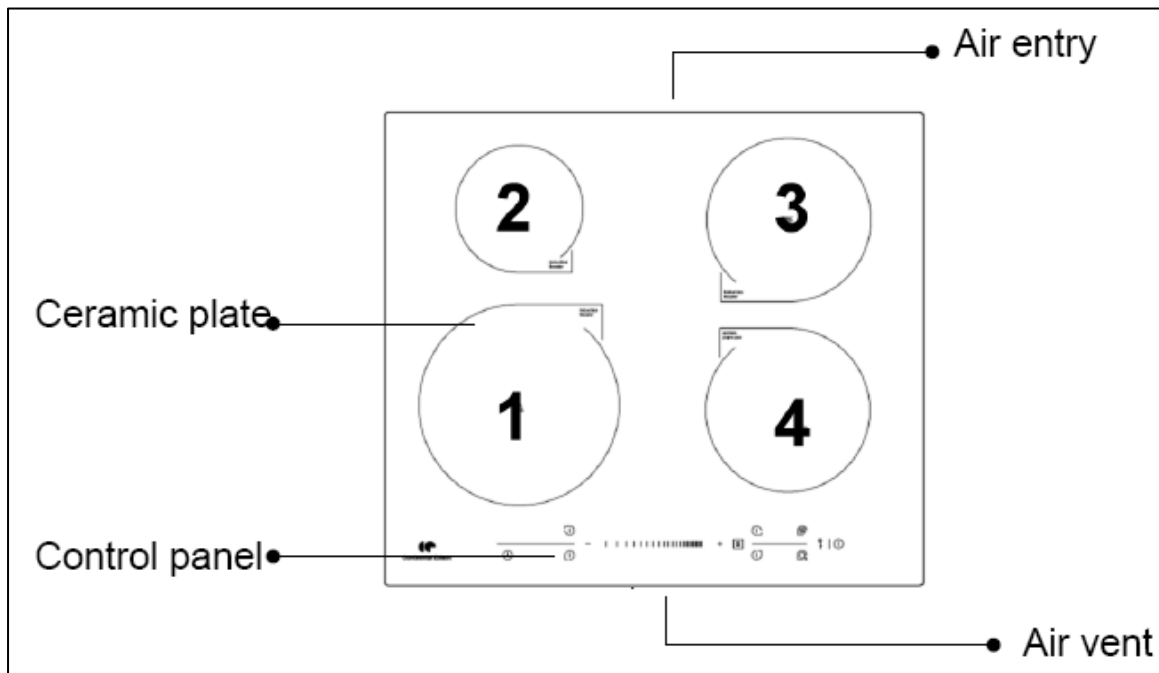
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your hob is located on the underneath of the appliance. Therefore it is a good idea to record this information before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

**Model Number** .....

**Serial Number** .....

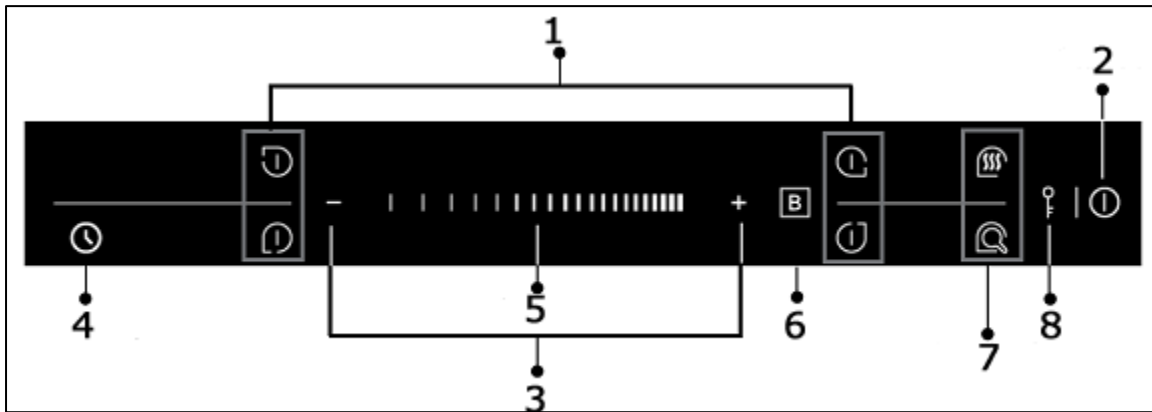
**Date of Purchase** .....

## Ceramic hob surface layout



- 1) 2.20 kW induction zone (Ø 220 mm)
- 2) 1.50 kW induction zone (Ø 140 mm)
- 3) 2.00 kW induction zone (Ø 180 mm)
- 4) 1.50 kW induction zone (Ø 180 mm)

## Control panel layout



- 1) Cooking zone selection buttons
- 2) ON / OFF power button
- 3) Plus and minus buttons
- 4) Timer button
- 5) Power level slider control
- 6) Boost button
- 7) Function buttons
- 8) Safety lock button

## Using the ceramic hob

### Before first use



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

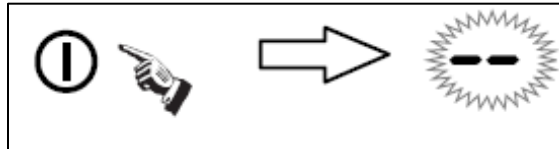
- You should switch on one cooking zone at a time for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- Do not burn off more than one zone at once.
- **You must** place a saucepan filled half full with cold water on each zone as you burn it off. Otherwise the induction zone will not operate.

### Touch controls

- All operations are performed by means of the touch controls that can be found on the control panel.
- Each touch control has a visual display that corresponds to it.

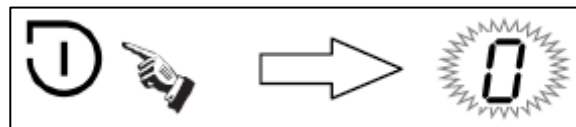
## Switching the hob on

- When the hob is connected to the power supply, the buzzer will beep once and all the indicator lights will turn on for about 1 second then switch off again. After this, the hob will enter stand-by mode.
- Press the ON/OFF power button **(2)**.
- All the cooking zone indicators will show "—".

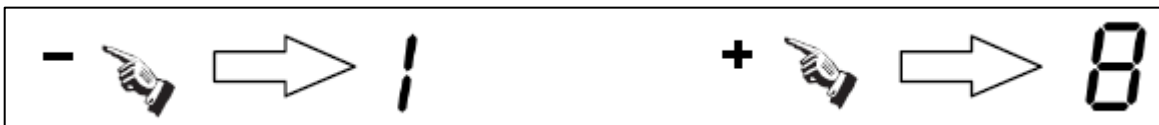


## Switching on a zone and setting a power level

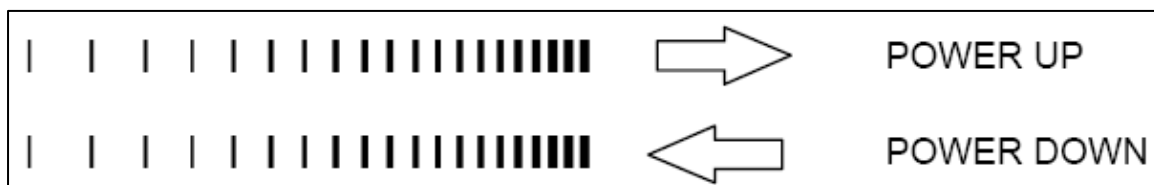
- Press the cooking zone selection button **(1)** of the cooking zone that you want to use to. The relevant cooking zone indicator will flash power level "0".



- Select the power level for the cooking zone that you have selected, by using the plus and minus buttons **(3)**. If you press the plus button once, the power level will set to "8". If you press the minus button once, the power level will set to "1".



- You can then adjust the power level using the plus and minus buttons **(3)** or the power level slider control **(5)**.



- When the cooking zone indicator shows the power level that you require, release the plus and minus buttons or slider control and the cooking zone will start to heat up the pan.

**IMPORTANT:** *The cooking zone will return to stand-by mode if no operation is carried out within 1 minute of pressing the ON / OFF button.*

### Switching off a zone gradually

- Press the cooking zone selection button **(1)** of the cooking zone that you want to switch off.
- Press and hold down the minus button until the number in the cooking zone indicator reaches "0".
- After a few seconds, the cooking zone will switch off.
- A "H" symbol will show in the cooking zone indicator until the temperature of the zone falls below 60°C (see the section on the "residual heat indicator" for further information).

### Switching off a zone instantly

- Press the cooking zone selection button **(1)** of the cooking zone that you want to switch off.
- Press the plus and minus buttons **(3)** simultaneously.
- The power level will immediately set to "0" and the cooking zone will switch off immediately.



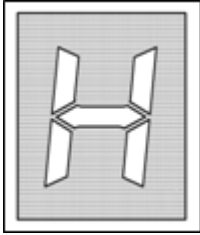
- A flashing "H" symbol will show in the cooking zone indicator until the temperature of the zone falls below 60°C (see the section on the "residual heat indicator" for further information).

### Switching the hob off

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

- Press the ON/OFF power button **(2)**.
- It is possible to turn the hob off at any time by pressing the ON/OFF button.

## Residual heat indicator



- After a zone is switched off, the corresponding cooking zone indicator will show a flashing letter "H". This means that the temperature of the zone is over 60°C and is therefore still high enough to cause injury.

- **IMPORTANT:** *The residual heat indicator will disappear if your mains supply is cut.*

## Pan sensor

*Each zone has a sensor on it, so it can detect the presence of a pan.*

- The sensor is fine-tuned to detect a pan being placed on it. The pot detection prevents a cooking zone from turning on without a pot being put on it. The cooking zone turns off as soon as the pot is taken away from it.
- The best heat transfer is obtained when the saucepan and burner are the same size.
- The induction cooking method rapidly transfers the energy needed for cooking directly to the pan, so the cook top surface remains cold but the pan heats up. The result is a fast, cost-effective and accurate cooking method.
- You should check that your pans are suitable for use on an induction zone hob (see the pan manufacturer's trademark or instructions).

## Cookware that is suitable for an induction hob

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

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

- The bottom of the pans should be as flat and thick as possible.

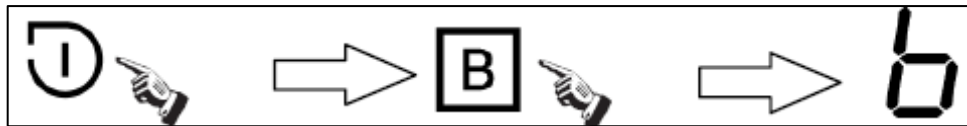
- Certain types of cookware may result in a noise being made when being used on an induction zone hob. This does not mean that there is an appliance fault.
- **IMPORTANT:** You should make sure that all pans are placed in the centre of the induction zone that you are using.

### The boost function



To obtain a faster and more powerful heating speed, the booster function can be used for any cooking zone.

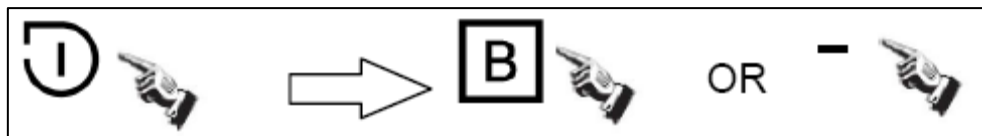
- Press the cooking zone selection button **(1)** of the zone you wish to use.
- Then press the boost function selection button **(6)**. The relevant cooking zone indicator will show "b" to indicate that the function has been activated.



- The boost function will operate the chosen cooking zone at maximum power for 5 minutes. After this time, the cooking zone will return to its original power setting.

**IMPORTANT:** When the boost function is activated, the other cooking zone on the same side of the hob as the activated zone will have a temporary power level limit. The other cooking zone will be limited to a power level under "2" until the boost function switches off.

- To switch the boost function off before 5 minutes, press the relevant cooking zone selection button **(1)**. Then press the boost function selection button **(6)** again or the minus button to cancel the boost function and return to the original power setting.



- Alternatively, you can press the plus and minus buttons **(3)** simultaneously, after selecting the relevant cooking zone, to switch off the boost function, reset the power level to "0" and turn off the cooking zone all at once.



- The table below shows the booster power of each zone.

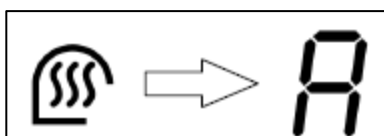
<i>Cooking zone</i>	<i>MAX power (kW)</i>	
	<i>Normal</i>	<i>Boost</i>
Front left	2.20	2.90
Rear left	1.50	2.00
Rear right	2.00	2.80
Front right	1.50	2.00

### The warm function



*This function is designed to automatically keep cooked food warm using variable low power levels.*

- Press the cooking zone selection button **(1)** for the zone you wish to activate the warm function for.
- Press the warm function selection button **(7)** and the relevant cooking zone indicator will show "A" to indicate that the function has been activated.



**IMPORTANT:** *The warm function can only be used on the two rear cooking zones.*

- To turn the warm function off, press the relevant cooking zone selection button **(1)** followed by the warm function button again **(7)** and the cooking zone will return to its original power level.
- Alternatively, you can press the plus and minus buttons **(3)** simultaneously, after selecting the relevant cooking zone, to switch off the warm function, set the power level to "0" and turn off the cooking zone all at once.

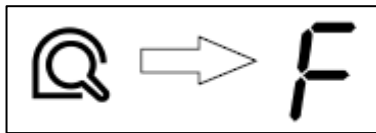
### The fry function



*This function is designed to automatically fry food on any cooking zone using variable power levels.*

- Press the cooking zone selection button **(1)** for the zone you wish to activate the fry function for.
- Press the fry function selection button **(7)** and the relevant cooking zone indicator will show "F" to indicate that the function has been activated.





- To turn the fry function off, press the relevant cooking zone selection button **(1)** followed by the fry function button again **(7)** and the cooking zone will return to its original power level.
- Alternatively, you can press the plus and minus buttons **(3)** simultaneously, after selecting the relevant cooking zone, to switch off the fry function, set the power level to "0" and turn off the cooking zone all at once.

## The hob timer



*Your hob has a timer which, when the programmed period is over, the timed heating element will switch itself off automatically.*

- Press the cooking zone selection button **(1)** for the burner you wish to set a timer for. Use the plus and minus buttons **(3)** or the slider control **(5)** to choose a power level for the cooking zone.
- Then press the timer button **(4)** and use the plus and minus buttons to choose the cooking time.
- When the plus button is pressed, the time will increase by 1 minute. If the plus button is held down, the time will increase by 10 minutes and if the button continues to be held down the time will increase by 1 hour.
- Similarly, when the minus button is pressed, the time will decrease by 1 minute. If the minus button is held down, the time will decrease by 10 minutes and if the button continues to be held down the time will decrease by 1 hour.
- When the desired time is displayed, release all buttons and the indicator will flash for 5 seconds before setting the cooking time. Or you can press the timer button **(4)** again to set the time.
- During the cooking time you are able to alter the power level of the relevant cooking zone without the programmed time being affected.
- When the programmed time is reached, the selected burner will switch off and an alarm will sound. Press any button to deactivate the alarm.

- This timer function can be applied to each burner separately by repeating the steps outlined above after setting the first timer.

***WARNING: It is vital that you do not leave the hob unattended while cooking.***

*Your hob also has an alarm mode which is a count-down timer that does not control the heating elements.*

- Press the timer button **(4)** when the hob is initially switched on using the ON / OFF power button **(5)** to activate the alarm mode. You should then set a count-down time before selecting a cooking zone.
- You can set a count-down time as before using the plus and minus buttons **(3)**.
- When the set time expires, the buzzer will beep for 30 seconds but ***the cooking zone will continue to heat***. Press any button to silence the alarm.
- You can cancel any timer function by pressing the plus and minus buttons **(3)** simultaneously.

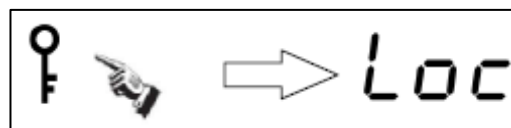


- Any set timer functions will be cancelled if the hob is switched off using the ON / OFF power button **(2)**.

### The safety lock



- The whole hob top can be locked by pressing the safety lock button **(8)**.
- The timer indicator will show "Loc" to indicate that the safety lock has been activated.



- To deactivate the safety lock, you should press and hold the safety lock button **(8)** for about 3 seconds.
- When the safety lock is activated, all buttons are disabled apart from the safety lock button **(8)** and the ON / OFF power button

(2) which can still be used to turn the hob off immediately in an emergency.

- If the safety lock is activated when the cooking zones are not in use, the timer indicator will show “Lo” for 1 minute when the hob is turned on.

### Safety cut-off

- Based on the power level, each cooking zone is shut off after a maximum preset time if no operations are performed such as a change of power level.
- In principle, the way induction works is intrinsically safe. The induction electronics provide temperature sensors at each cooking zone located below the glass ceramic surface to monitor the temperatures. When the temperature sensor detects an excessively high temperature, the induction zone will stop operating automatically.
- The default working times for various power levels are shown in the table below. ***Please note that the power levels refer to those set by the plus and minus buttons as well as the slider control.***

<b><i>Power level</i></b>	<b><i>The heating zone will shut down automatically after:</i></b>
1-5	8 hours
6-10	4 hours
11-14	2 hours
15	1 hour

### 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 worktop is fitted with cooking areas of different diameter and power.
- The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diameter as the cooking zone that they are being used on.
- You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.

- Before use, make sure that the bottoms of the saucepans are clean and dry.
- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.
- The best thickness for the bottom of the pans is 2 – 3 mm of enamelled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.
- If these rules are not followed, then there will be a great 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.
- Food or liquid that has high sugar content may damage the hob top if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.
- ***IMPORTANT: The ceramic 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 AN AUTHORISED SERVICE AGENT.***

## Cleaning and maintenance



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

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

### Cleaning the ceramic hob top



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



Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm 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

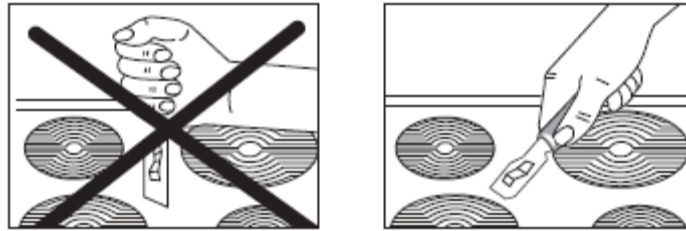
- Wipe the appliance over with a damp cloth and a little washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.

### Cleaning table

<b><i>Type of deposit</i></b>	<b><i>Remove immediately?</i></b>	<b><i>Remove when the appliance has cooled down?</i></b>	<b><i>What should I use to remove the deposit?</i></b>
Sugar or food/liquid containing sugar	Yes	No	Ceramic hob scraper
Tin foil or plastic	Yes	No	Ceramic hob scraper
Fat splashes	No	Yes	Ceramic hob cleaner
Metallic discolourations	No	Yes	Ceramic hob cleaner
Water splashes or water rings	No	Yes	Ceramic hob cleaner

## Using a ceramic hob scraper

A ceramic hob scraper will be provided with your appliance. The following guidelines should be followed when using the ceramic hob scraper: -



- The scraper should be placed on the ceramic surface at an angle.
- Residues should be removed by sliding the blade carefully over the ceramic surface.
- The ceramic surface should be wiped with a damp cloth and a small amount of washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.

## Using a specialist ceramic hob cleaner

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

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

## Installation



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

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

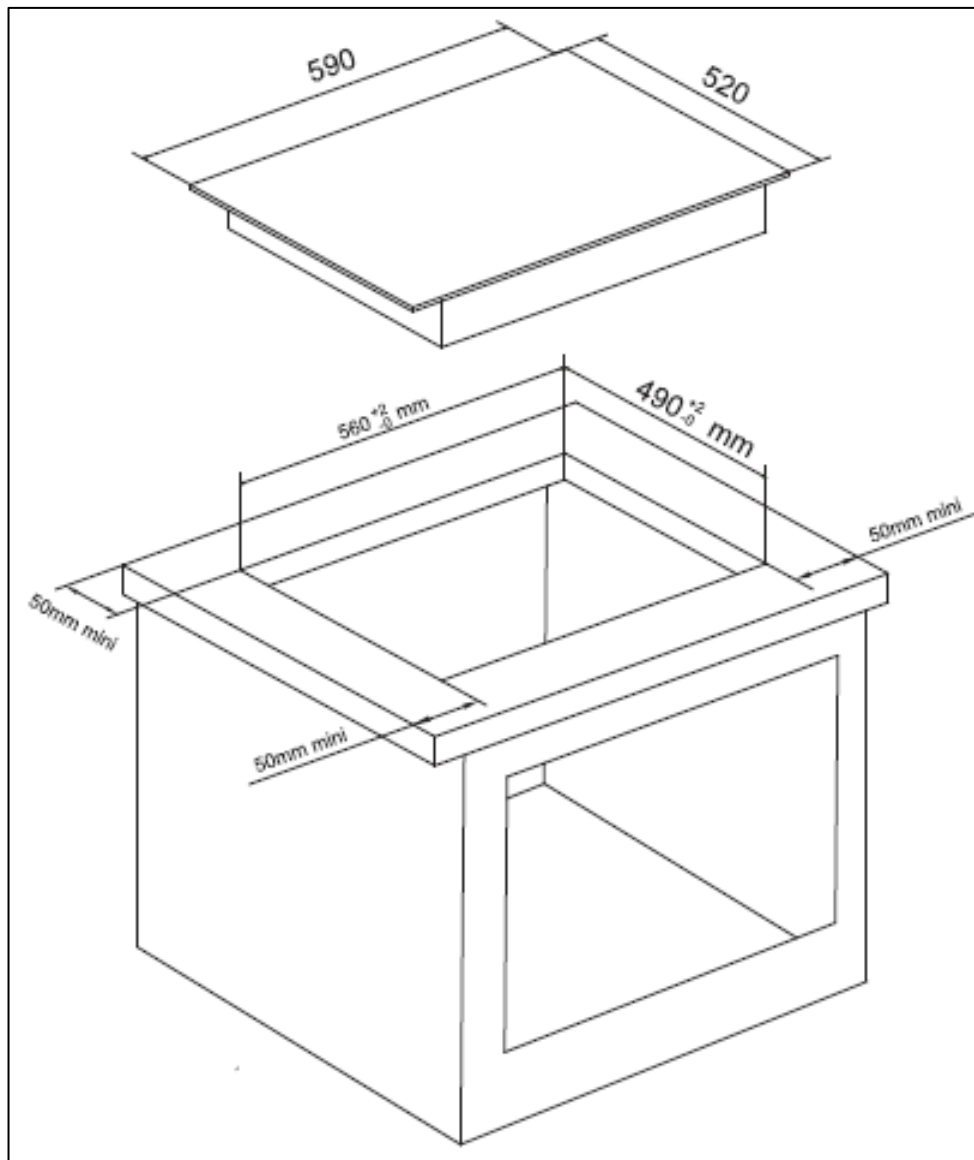
## Positioning



***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 45 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 on the next page.
- 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.
- ***IMPORTANT:*** *Underneath the appliance there must be a partition made of insulating material (e.g. wood). There must be a gap of at least 50 mm between the underneath of the appliance and this partition.*
- You must make sure that there is a 5mm gap below the underneath of the worktop at the front edge of the hob.



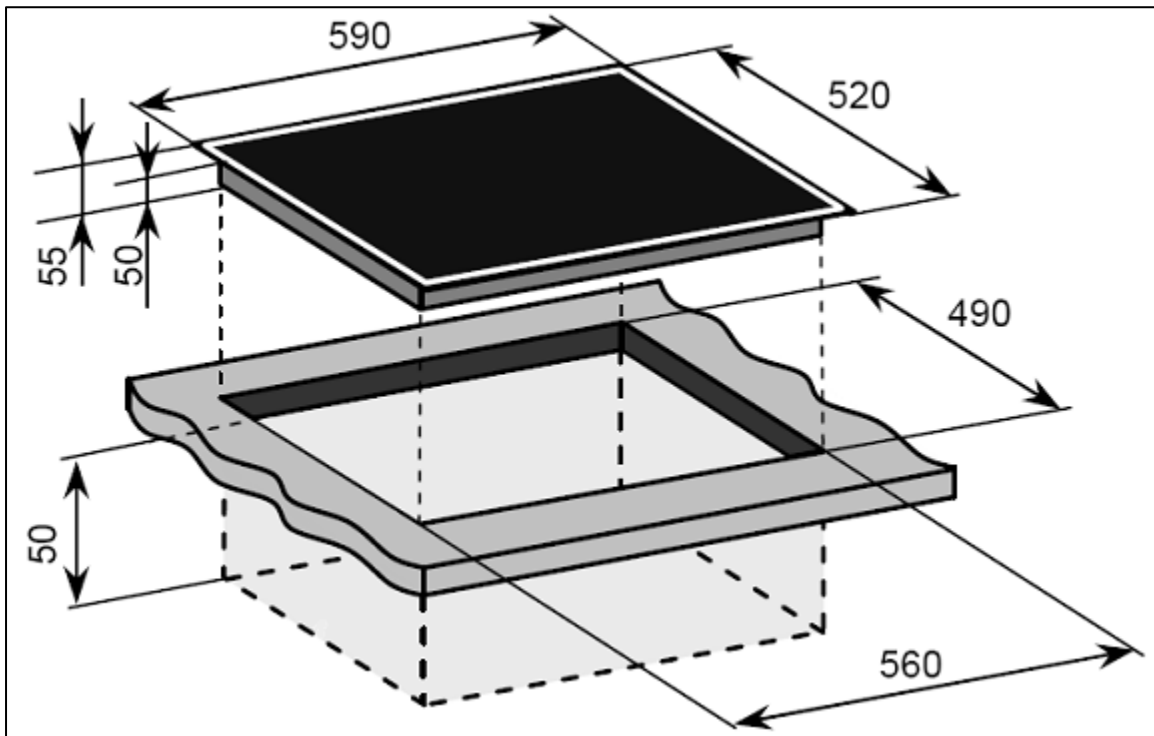
## Unpacking the appliance

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

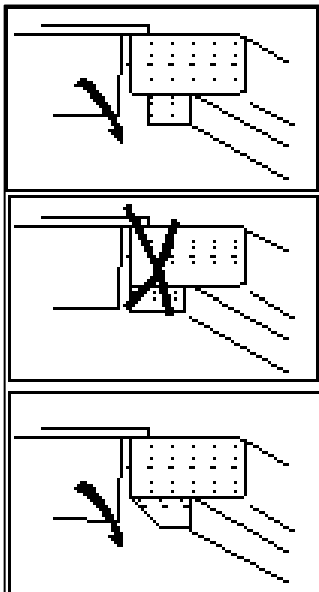
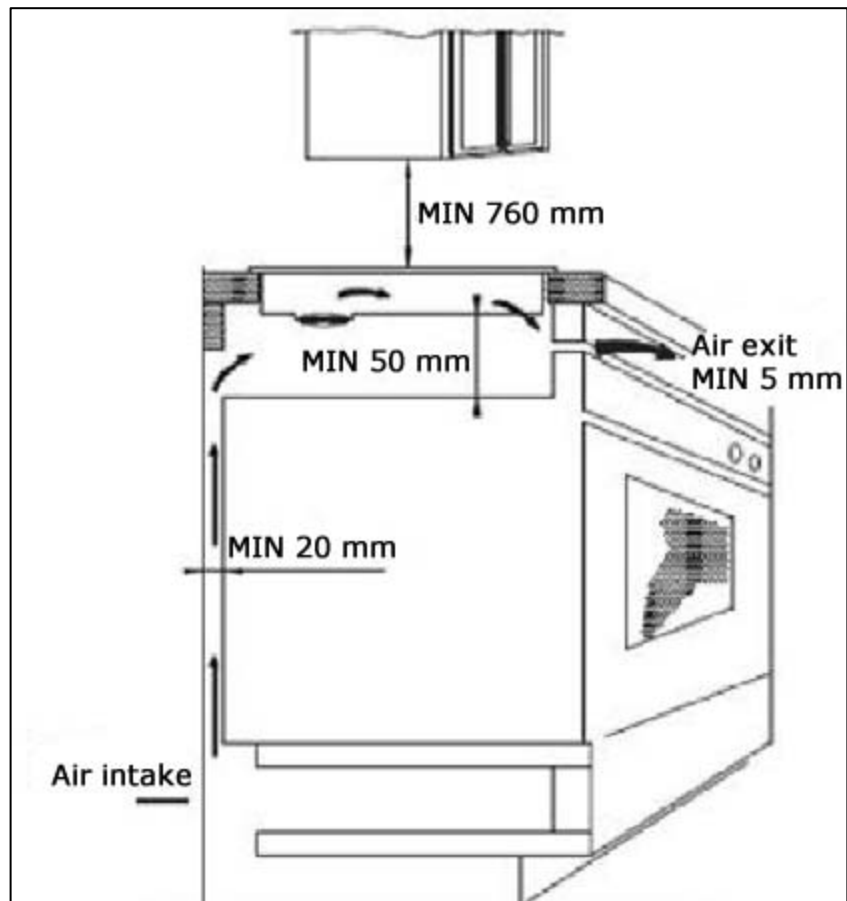
- 1 Baumatic hob
- 1 Ceramic hob scraper
- 1 Installation and instruction manual
- 1 Warranty card
- 4 Fixing brackets
- 4 Fixing screws



## Installing the appliance

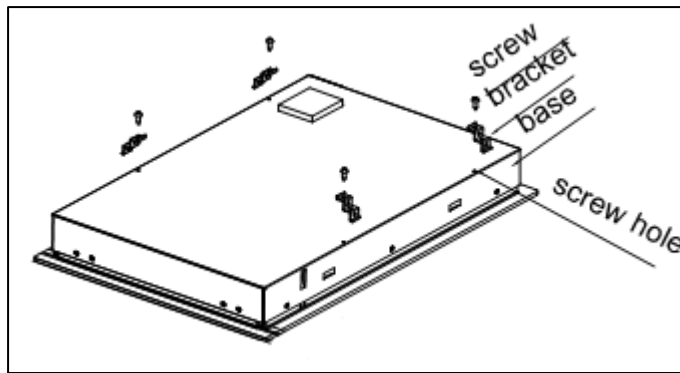


- Cut a hole in the worktop that corresponds with the drawing shown above.
- If the hob is being installed **without** an oven below it, a separator panel must be placed between the bottom of the hob and the housing below it, at a minimum distance of 10 mm.
- If the hob is being installed **with** an oven below it, place a separator panel at a minimum distance of 15 mm and follow the oven manufacturer's instructions, ensuring that sufficient aeration is provided.
- The heat produced by the oven, measured on the right side of the bottom of the hob, must be lower than 60°C otherwise the heat could damage the touch control panel.
- **IMPORTANT:** You must observe the ventilation requirements shown in the drawing below.



- **IMPORTANT:** *There are ventilation holes around the outside of the hob. YOU MUST ensure that these holes are not blocked by the work top, when you put the hob into position (see drawing opposite).*
- Carefully turn the hob upside down and place it on a cushioned mat.

- **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.*



- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
- There are holes on the base or the sides of the hob that you can fix the four brackets to. There are three holes in each one of the brackets.
- You should place the bracket on the underneath of the hob, in a position that is appropriate for the aperture that you have cut out. Using the screws provided, fix the bracket to the hob.  
***These screws MUST be securely tightened.***

### Electrical connection



***This appliance must be installed by a qualified person in accordance with the latest edition of the AS / NZS 30002007 Regulations and in compliance with the Manufacturer's instructions.***

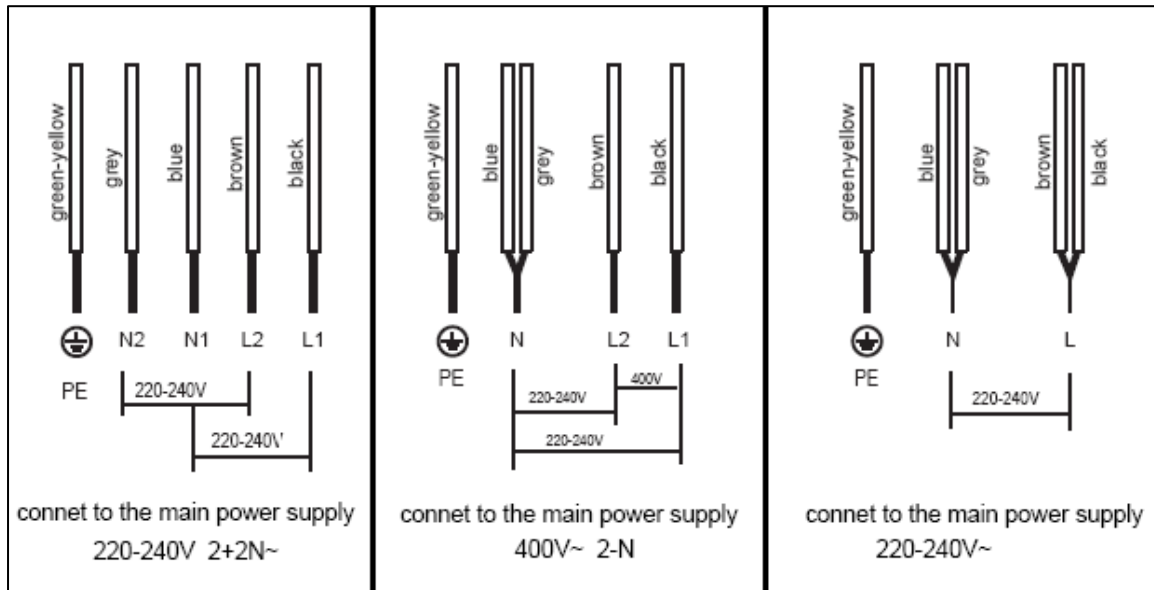
Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

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

- 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.
- The spur outlet must still be accessible even when your hob is located in its operating position.
- Cable type: H05 RRF 3 core x 6 mm<sup>2</sup> (not supplied).

## Connecting the mains supply cable

- The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover by removing the cover screw.



- The brass links must be positioned as marked in the appropriate diagram and once established ALL terminal screws must be tightened down firmly.
- ***If when the hob is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened between the links. This should be done before contacting an Authorised Service Agent.***
- ***IMPORTANT:*** The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.
- The cable can be looped if necessary, but make sure that is not kinked or trapped when the hob is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

## Replacing the mains supply cable

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

The mains supply cable should be replaced in accordance with the instructions on the next page:

- ***Switch the appliance off at the socket.***

- Open the terminal block on the underside of the hob.
- Unscrew the terminal screws fixing the cable.
- Replace the cable with one of the same length and in accordance with the specification given on page 27.
- The “green-yellow” earth wire must be connected to the terminal marked  $\perp$ . It must be about 10 mm longer than the live and neutral wires.
- The “blue” neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

### My appliance isn't working correctly

- ***The cooking zones are not functioning or will not switch on.***
  - \* The safety lock has been switched on (see the “Safety lock” section for information on how to turn off the safety lock).
  - \* Several cooking zone selection buttons have been pressed at once. You should only touch one cooking zone selection button at once.
  - \* The safety cut out has been triggered. Press a cooking zone selection button to reset the hob.
  - \* Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.
  - \* The pans that you are using are not suitable for use on an induction hob.
- ***The residual heat indicator has not come on after I have switched a cooking zone off.***
  - \* The cooking zone has only been turned on for a short period of time; therefore it did not go above 60°C.
  - \* ***IMPORTANT: If the cooking zone does appear to be hotter than 60°C and the residual heat indicator has not come on, you should call for an Authorised Service Agent.***

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

## **Error codes**

*The following error codes may appear in the timer display if there is a problem with the operation of the hob.*

<b><i>Error code</i></b>	<b><i>Likely cause</i></b>	<b><i>Possible solution</i></b>
F0-F2	Fan failure.	Please contact an Authorised Service Agent.
F3-F8	Thermo component failure.	Turn the power off and restart when the temperature returns to normal.
F9-FE	Temperature sensor of IGBT failure.	Turn the power off and restart when the temperature returns to normal.
E1-E2	Abnormal supply voltage.	Check the power supply to the appliance is correct.
E3-E4	Abnormal temperature.	Check the pot being used is suitable. Turn the power off and restart when the cooking zone cools down.
E5-E6	Bad cooking zone heat radiation.	Turn the power off and restart when the cooking zone cools down.

***IMPORTANT: If any other error codes appear on the cooking zone display, you should turn the appliance off at the mains and contact an Authorised Service Agent. DO NOT continue to use the appliance.***



***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 [www.applico.co.nz](http://www.applico.co.nz) to locate an 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 Baumatic Ltd. has been completed.***

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

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

**THIS WARRANTY IS VALID IN NEW ZEALAND ONLY****Note:**

Please complete the following details when you unpack the product and return the bottom portion 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:

1. that the purchaser carefully follows all instructions packed with the product;
2. that the purchaser carefully follows the installation instructions provided and complies with electrical wiring regulations, gas and or plumbing codes;
3. 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;
4. all appliances being used in a non residential commercial situation are covered by a 3 month warranty from the original date of purchase;
5. 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.**

**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](http://www.applico.co.nz)**

**PRODUCT TYPE:** .....

**MODEL NO:** .....

**SERIAL NO:** .....

**DATE OF PURCHASE:** .....

**RETAILER:** .....

**INVOICE/SALES DOCKET NO:** .....

**RETAILER ADDRESS:** .....

**PURCHASERS' NAME:** .....

**ADDRESS:** .....



**Affix  
stamp  
here**

**Applico Ltd  
Warranty Department  
Private Bag 92-900  
Onehunga  
Auckland**





