

**BHI 655/BHI 755**  
**60/70 cm**  
**Induction Cooktop**

**INSTRUCTION MANUAL**



# User Manual for your Baumatic

## BHI 655/BHI 755

60/70 cm Induction cooktop with slider



***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.***

*Dear Customer,*

Congratulations on purchasing your new product from Think Appliances.

To register your parts and labour warranty (some conditions apply please refer to your warranty card for more details) please contact our Customer Care team on:

**1800 444 357**

Our Customer Care centre is there to ensure you get the most out of your appliance. For example, should you want to learn more about recommended cooking temperatures, the various cooking functions available, how to set and program your LED clock, and importantly taking care of your appliance when cleaning, please call us because we are here to help you.

It is important that you read through the following use and care manual thoroughly to familiarize yourself with the installation and operation requirements of your appliance to ensure optimum performance.

We also carry a complete range of spare parts for all Think products. For all your spare parts enquiries please contact our team at Pronto Parts on:

**1300 306 973**

Again, thank you for choosing an appliance brought to you by Think Appliances and we look forward to being of service to you.

Kind regards


*Management*

Think Appliances

# Contents

<b>Environmental note</b>	4
<b>Important safety information</b>	5 – 8
<b>Specifications</b>	9 – 11
Product and aperture dimensions	9
Product specifications	9
Electrical details	10
Ceramic cooktop surface layout	10
Control panel layout	11
<b>Using the ceramic cooktop</b>	11 - 22
Before first use	11
Touch controls	12
Switching the cooktop on	12
Switching on a zone and setting a power level	13
Power levels	14
Switching off a zone	14
Switching the cooktop off	15
Residual heat indicator	15
Pan sensor	15
Cookware that is suitable for an induction cooktop	16
The boost function	16
The cooktop timer (minute minder)	17
The cooktop timer (linked to a cooking zone)	18 – 19
Cancelling a timer function	20
Locking the cooktop	20
Safety cut-off	21
High temperature protection	21
Detection of unknown items	21
The stop/start function	21
<b>Cooktop guidelines</b>	22
<b>Cleaning and maintenance</b>	23 - 24
Cleaning the ceramic cooktop	23
After each use	23
Cleaning table	23
Using a ceramic cooktop scraper	24
Using a specialist ceramic cooktop cleaner	24
<b>Installation</b>	24 - 30
Positioning	25
Unpacking the appliance	26
Installing the appliance	26– 27
Electrical connection	27 - 28
Connecting the mains supply cable	28
Replacing the mains supply cable	29
<b>My appliance isn't working correctly</b>	29 - 31
Error codes	30
<b>Contact details</b>	35

**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.

### 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 Baumatic's 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 authorised service technicians or their authorised service agents.**

## **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.
- This appliance will become hot during use and retain heat after use. Use caution when using the appliance to avoid being burned.

## **During use**

- Any film or stickers that are present on the cooktop 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 cooktop 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 cooktop 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 cooktop 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.*
  - *If these objects are placed in the cupboard underneath the cooktop, they could interfere with the operation of the cooktop.*

## **Cleaning**

- Cleaning of the cooktop 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.***

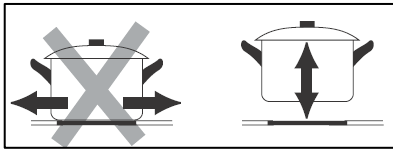


## Declaration of conformity

- The manufacturer declares that the cooktop 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.

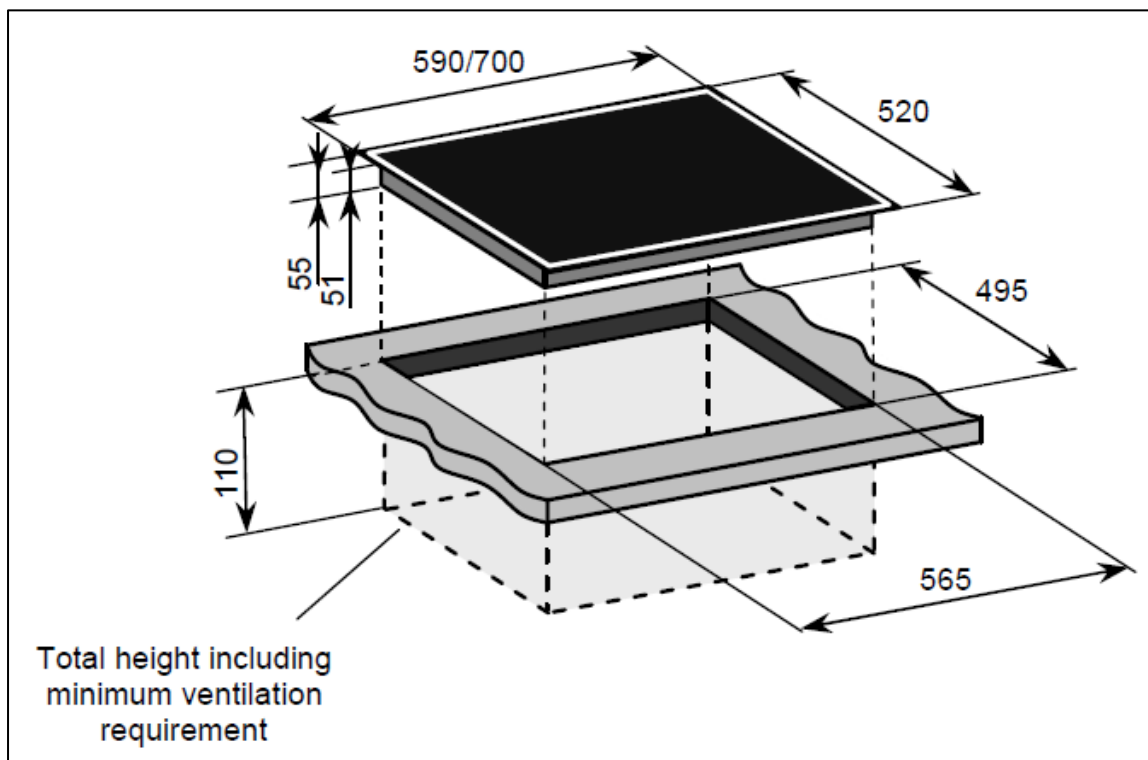
## To avoid damaging your appliance

- The ceramic glass can be damaged by objects falling onto it.
- The ceramic glass edge can be damaged by knocks from cookware.



- Pans should be lifted on and off the cooktop 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 cooktop, if it comes into contact with the ceramic cooktop surface. Any spillages should be wiped up immediately, however this may not prevent the cooktop surface from becoming damaged.

## Specifications



### Product dimensions:

Depth: 520 mm  
Width: 590/700 mm  
Height: 55 mm

### Aperture dimensions:

Depth: 495 mm  
Width: 565 mm  
Height: 110 mm (incl. ventilation)

### Product specifications:

- 1 x 2.20 kW induction zones with booster (3.60 kW) Ø 220 mm
- 1 x 2.20 kW induction zones with booster (3.00 kW) Ø 180 mm
- 1 x 1.40 kW induction zones with booster (2.00 kW) Ø 150 mm
- 1 x 1.40 kW induction zones with booster (2.00 kW) Ø 140 mm
  
- Front touch control operation
- 4 individual residual heat indicators
- 4 independent induction generators
- Electronic timer
- Pan compatibility detection
- Pause function
- Recall function
- Safety lock

### Standard accessories

- Ceramic cooktop scraper

## Electrical details

<b>Rated Voltage:</b>	220 - 240 Vac 50 - 60 Hz
<b>Supply Connection:</b>	32A (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)

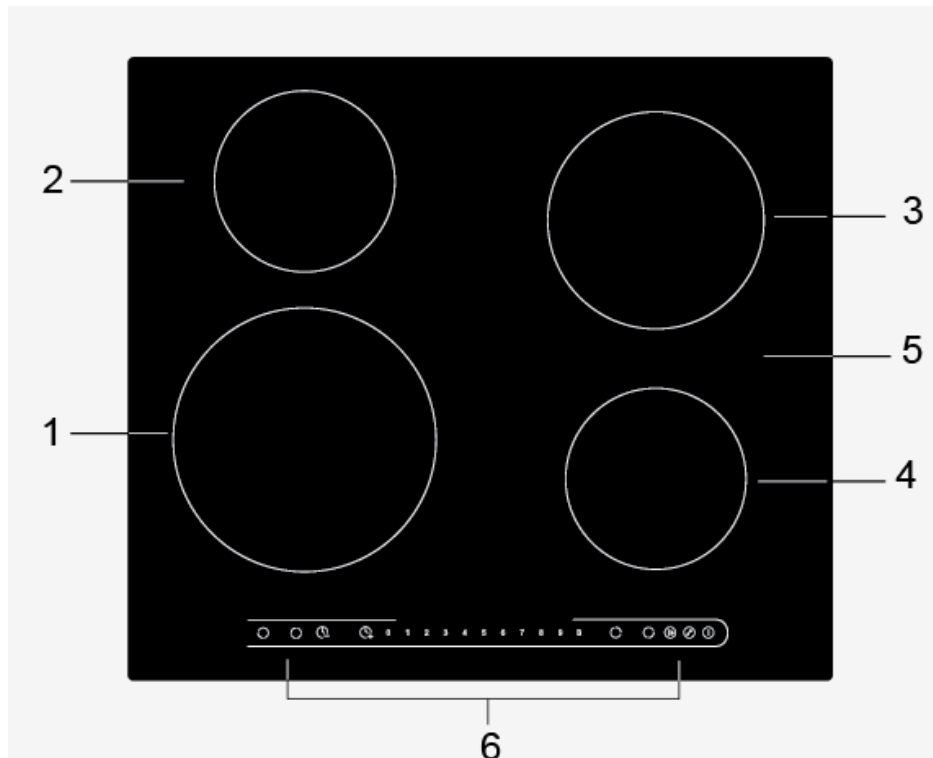
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your cooktop is located on the underneath of the appliance. Therefore it is a good idea to record this information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

**Model Number** .....

**Serial Number** .....

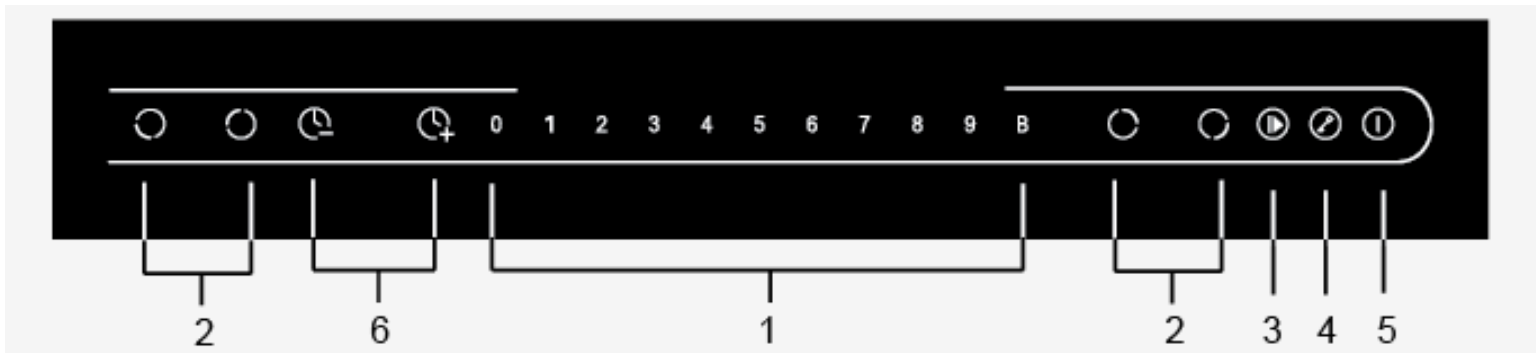
**Date of Purchase** .....

## Ceramic cooktop surface layout



- 1) 1 x 2.20 kW induction zones with booster (3.60 kW) Ø 220 mm
- 2) 1 x 1.40 kW induction zones with booster (2.00 kW) Ø 150 mm
- 3) 1 x 2.20 kW induction zones with booster (3.00 kW) Ø 180 mm
- 4) 1 x 1.40 kW induction zones with booster (2.00 kW) Ø 140 mm
- 5) Cooktop surface
- 6) Control panel

## Control panel layout



- 1) Cooking zone power level controls
- 2) Cooking zone selection controls
- 3) Start (resume) / Stop (pause) control
- 4) Control panel safety lock button
- 5) Power ON/OFF button
- 6) Timer controls

## Using the ceramic cooktop

### Before first use

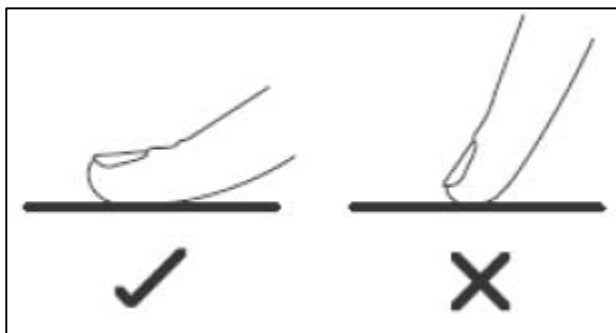


**IMPORTANT:** You should clean the ceramic cooktop surface (see "Cleaning and maintenance" section).

- 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

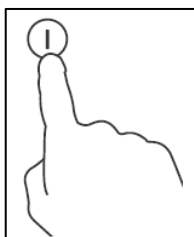
- All operations are performed by means of the touch controls that can be found on the control panel.
- The controls respond to touch so you do not need to add any pressure.
- You should use the ball of your finger not the tip when using the controls.



- A beep will sound each time a touch is registered.
- You should ensure that the controls are kept clean, dry and that no objects such as utensils or cloths cover them. Even a thin film of water may make the controls difficult to operate.

## Switching the cooktop on

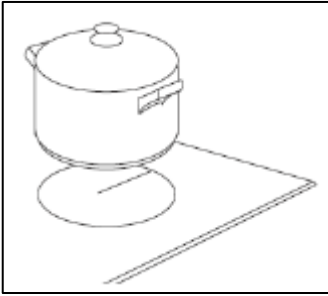
- When the cooktop is connected to a power supply, an audible signal will sound. All of the cooking zone indicators will show "-". The cooktop has now entered stand-by mode.



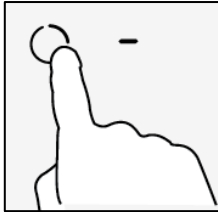
- Press the ON/OFF button.

## Switching on a zone and setting a power level

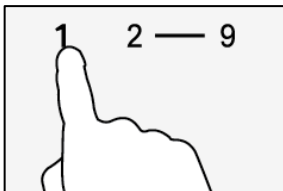
**IMPORTANT:** A zone must be selected within 1 minute of turning the cooktop on.



- Make sure that the bottom of the pan and the surface of the cooktop are clean and dry before placing a suitable pan on the cooking zone that you wish to use.



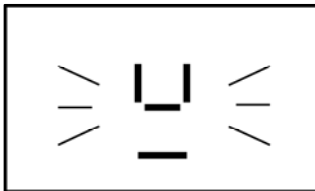
- Press the cooking zone selection button of the cooking zone that you want to use. An indicator next to the relevant button will flash.



- Select the power level for the cooking zone that you have selected using the power level control, which ranges from 1 - 9. If you do not choose a heat setting within 1 minute of turning the cooktop on, the cooktop will switch off automatically.

- The power level will show in the relevant display. You can alter the power level at any time during cooking.

### Pan sensor error



If the display flashes with the symbol shown opposite, alternatively with the heat setting, this means that:

- You have not placed a pan on the correct cooking zone or,
  - The pan you are using is not suitable for induction cooking or,
  - The pan is too small or not properly centred on the cooking zone.
- No heating will take place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minute if no suitable pan is placed on it.

## Power levels

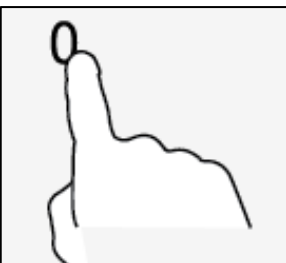
- For a general guide to cooking various foods at the different power levels please refer to the table below.
- Please note that this table should be viewed as a guide only and that other factors such as cookware, weight and amount of food and personal preference will all influence the power level required.

<b>Power Level</b>	<b>Recommended Use</b>
1 - 2	<ul style="list-style-type: none"><li>○ Delicate warming of small amounts of food.</li><li>○ Melting chocolate, butter and foods that burn quickly.</li><li>○ Gentle simmering.</li><li>○ Slow warming.</li></ul>
3 - 4	<ul style="list-style-type: none"><li>○ Reheating.</li><li>○ Rapid simmering.</li><li>○ Cooking rice.</li></ul>
5 - 6	<ul style="list-style-type: none"><li>○ Cooking pancakes.</li></ul>
7 - 8	<ul style="list-style-type: none"><li>○ Sautéing.</li><li>○ Cooking pasta.</li></ul>
9	<ul style="list-style-type: none"><li>○ Stir-frying.</li><li>○ Searing.</li><li>○ Bringing soup to the boil.</li><li>○ Boiling water.</li></ul>

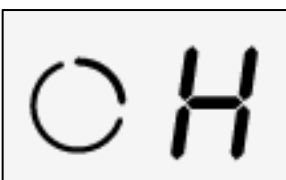
## Switching off a zone



- Press the cooking zone selection button of the cooking zone that you want to switch off.



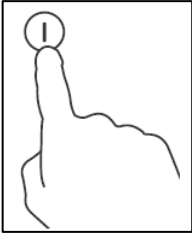
- Turn the cooking zone off by touching "0" on the power level control. Ensure display shows power level "0".
- After a few seconds, the cooking zone will switch off.



- An "H" symbol will show in the cooking zone indicator until the surface has cooled down to a safe temperature (see the section on the "residual heat indicator" for further information).

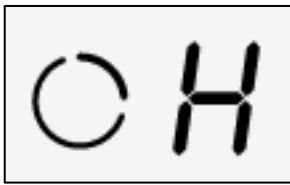
## Switching the cooktop off

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



- Press the ON/OFF button.
- It is possible to turn the cooktop off at any time by pressing the ON/OFF button.

## Residual heat indicator

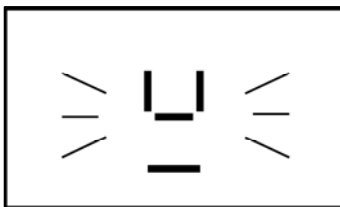


- After a zone is switched off, the corresponding cooking zone indicator will show a letter "H". This means that the temperature of the zone is over 60°C and is therefore still high enough to cause injury.
- **IMPORTANT:** The residual heat indicator will disappear if your mains supply is cut. Care should be taken in case the surface temperature is still high.

## 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 pan should be one size smaller than the nominal diameter of the zone.



- If after placing a pan on a cooking zone and selecting that cooking zone, a "U" shaped symbol appears on the cooking zone indicator, this means that the pan is either the incorrect size or shape. Or it could be made from a material that is inappropriate for use on an induction zone cooktop.
- If a cooking zone is selected but no pan is detected, the pan sensor system will check for the presence of a pan approximately every few seconds. If no pan is detected after 1 minutes the cooktop will automatically switch off
- You should check that your pans are suitable for use on an induction zone cooktop (see the pan manufacturer's trademark or instructions).



## Cookware that is suitable for an induction cooktop

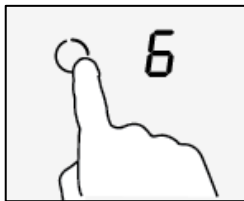
The table below shows cookware that is normally suitable for use on an induction zone cooktop:-

<b>Cookware</b>	<b>Suitable</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 cooktop. 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.

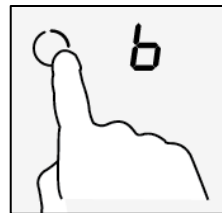
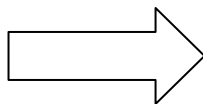
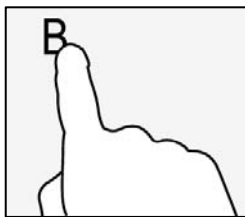
## The boost function

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 of the zone you wish to use.

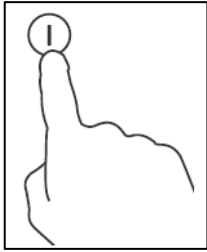
- Then press the booster button. The relevant cooking zone indicator will show "b" to indicate that the function has been activated.



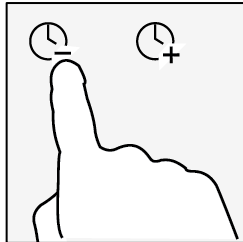
- The boost function will operate the chosen cooking zone at maximum power for 5 minutes. After this time, the cooking zone will return to its original power setting. The booster function can be used on every cooking zone.
- The booster function can be de-activated by selecting the relevant zone and then pressing either the booster button ("B") again, by selecting a new temperature from 1 – 9 on the control panel, or by selecting "0" on the control panel.

## The cooktop timer (minute minder)

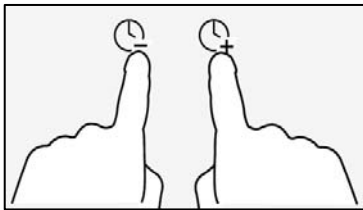
Your cooktop has a timer which will countdown a period of time between 1 and 99 minutes. At the end of the countdown period an audible signal will sound.



- Press the ON/OFF button to turn the cooktop on. You can use the minute minder even if you are not using a cooking zone.



- Press either timer button to enter the minute minder setting mode. Touch the "+" or "-" button to increase or decrease the time by 1 minute. Press and hold the "+" or "-" button to increase or decrease by 10 minutes.



- Pressing the "+" and "-" buttons together will cancel the alarm time and "00" will show in the minute display.



- When the required countdown time is shown in the display, release all controls. The display will flash for 5 seconds and show the remaining time and the countdown begins automatically.

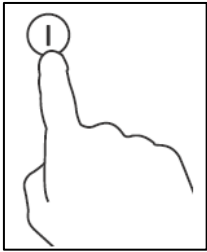


- When the set countdown time has elapsed an alarm will sound for 30 seconds and the timer indicator will show "--".

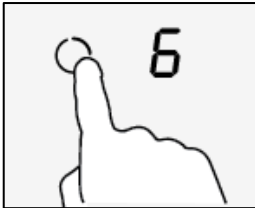
**WARNING:** Any cooking zones are in use will continue heating. You will need to switch them off manually when cooking is complete. The cooktop timer (minute minder) is an audible alarm only.

## The cooktop timer (linked to a cooking zone)

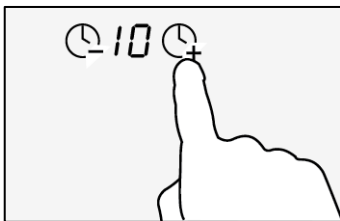
You are able to link a countdown time to a cooking zone so that when the countdown time has elapsed the cooking zone **will switch off automatically**.



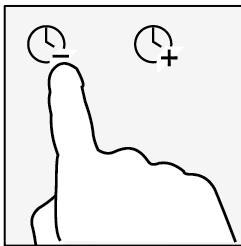
- Press the ON/OFF button to turn the cooktop on.



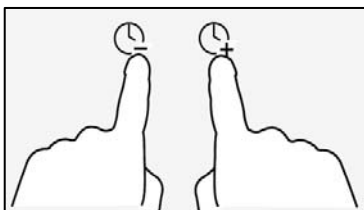
- Press the cooking zone selection button of the cooking zone that you want to use and place a suitable pan on the selected cooking zone.



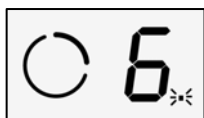
- Touch the "+" or "-" on either timer control. The timer indicator will start to flash and "10" will show in the timer display.



- Touch the "+" or "-" button to increase or decrease the time by 1 minute. Press and hold the "+" or "-" button to increase or decrease by 10 minutes.



- Pressing the "+" and "-" buttons together will cancel the alarm time and "00" will show in the minute display.



- **NOTE:** The red dot next to power level indicator will illuminate indicating that the zone is selected.

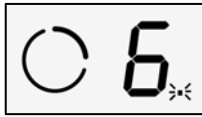


- When the required countdown time is shown in the display, release all controls. The display will flash for 5 seconds and show the remaining time and the countdown begins automatically.

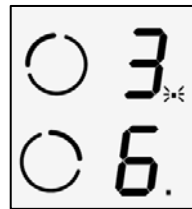
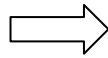


- When the set countdown time has elapsed an alarm will sound for 30 seconds and the cooking zone will switch off. The timer indicator will show "- -".

**IMPORTANT: All other cooking zones which are in use will continue to operate.**



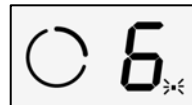
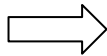
- A red dot will appear next to the power level indicator of the relevant zone. When you set a countdown time for several zones simultaneously, a red dot will appear in all the relevant zone indicators. The timer display will show the minimum countdown time and the corresponding red dot will flash.



(set to 15 minutes)

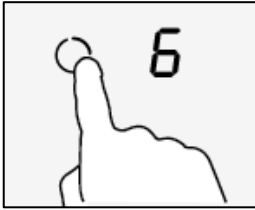
(set to 45 minutes)

- When the set countdown time has elapsed, the relevant cooking zone will switch off automatically. If countdown timers for other cooking zones are set, the timer display will then show the next minimum countdown time and the corresponding red dot will flash.

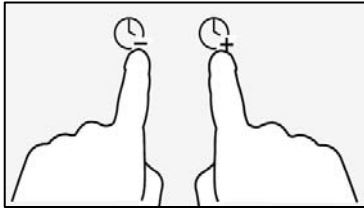


**WARNING: If any other cooking zones are in use, without a countdown timer set, they will continue heating. You will need to switch them off manually when cooking is complete.**

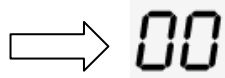
## Cancelling a timer function



- Press the cooking zone selection button of the cooking zone that you want



- Pressing the "+" and "-" buttons together will cancel the alarm time and "00" will show in the minute display.



## Locking the cooktop

*It is possible to lock the controls to prevent unauthorised usage of the controls by other persons such as children.*



- The whole cooktop can be locked by pressing the safety lock button whilst the appliance is switched on.
  - The timer display will show "L0" to indicate that the safety lock feature has been switched on.
  - When the safety lock feature is activated, it will disable all buttons on the control panel **apart** from the ON/OFF button.



- To disable the safety lock feature, you should press and hold the safety lock button for a few seconds. The "L0" symbol will disappear from the timer display and you are then able to use the cooktop in normal operation.
  - If the cooktop is switched off using the ON/OFF button while the safety lock is activated, the safety lock will still be active when the cooktop is turned back on.

## Safety cut-off

- If one or more of the cooking zones are accidentally left on, a safety cut off will activate after a certain period of time. The length of time depends on the power level that a zone or zones have been set on.

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

- If more than one zone is operating when one of the zones reaches its safety cut-off point, only the zone which has reached its safety cut off point will switch off.

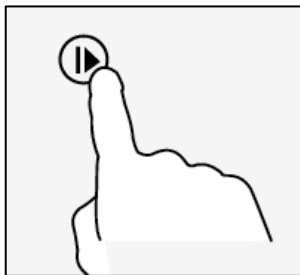
## High temperature protection

- The cooktop is equipped with a temperature sensor which monitors the temperature inside of the appliance.
- If an unusually high temperature is detected the induction cooktop will stop operating automatically.

## Detection of unknown items

- When an unsuitably sized or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the cooktop, the cooktop will automatically go on to standby mode after 1 minute. The fan will keep cooling the induction cooktop for a further 1 minute.

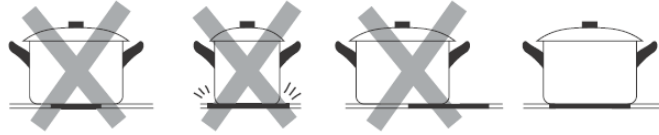
## The stop/start (pause/resume) button



- This feature allows the user to “pause” all cooking operations.
- Using this button will stop **all** zones from heating. All zones will display “11”.
- The control panel will automatically be locked and only the power button (ⓘ) and the stop/start button (▶) will operate.
- Press the stop/start button again to resume all previously in use zones.
- The zones will resume heating at the power level which they were originally set at and will display the original power settings.

## Cooktop guidelines

- The first few times the cooktop 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 cooktop. 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 cooktop. 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 cooktop, 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 cooktop if it comes into contact with the ceramic cooktop surface. Any spillages should be wiped up immediately, however this may not prevent the cooktop surface from becoming damaged.
- ***IMPORTANT:*** *The ceramic cooktop 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 COOKTOP IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE BAUMATIC CUSTOMER CARE DEPARTMENT IMMEDIATELY.***

## Cleaning and maintenance



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

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

### Cleaning the ceramic cooktop



Any residues that are left on the cooktop 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 cooktop surface; you should clean it using warm water and a little washing up liquid.



Although it is easier to clean some deposits whilst the cooktop surface is still warm, you should take care not to burn yourself.

### 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.

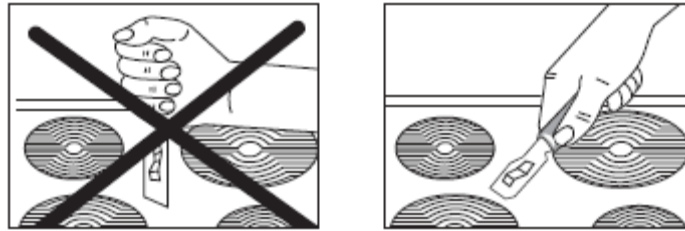
### Cleaning table

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



## Using a ceramic cooktop scraper

A ceramic cooktop scraper will be provided with your appliance. The following guidelines should be followed when using the ceramic cooktop 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 cooktop cleaner

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

You should follow the instructions given by the manufacturer of the specialist ceramic cooktop 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***
- ***2010 Electrical safety regulation***

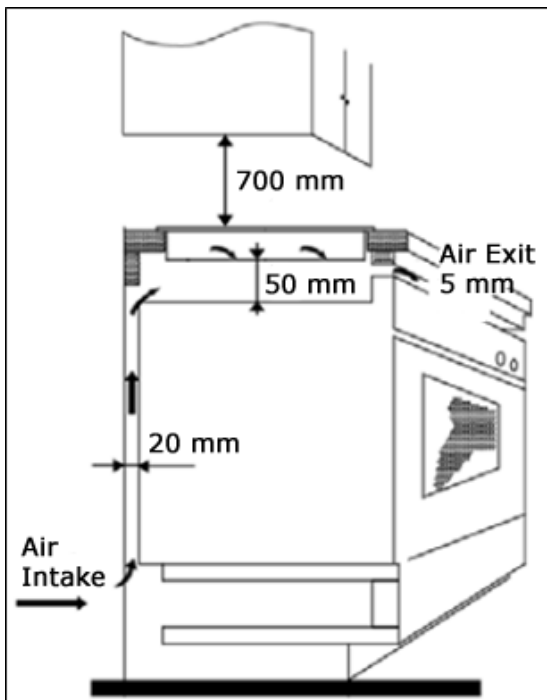
## Positioning



***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 cooktop surface and the underside of any horizontal surface above it.
- 50 mm clearance around the sides and front of the appliance, measured from the cut out.
- 55 mm clearance between the back of the cooktop surface and the wall behind it, measured from the cut out.
- If the cooktop 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 cooktop 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 cooktop.

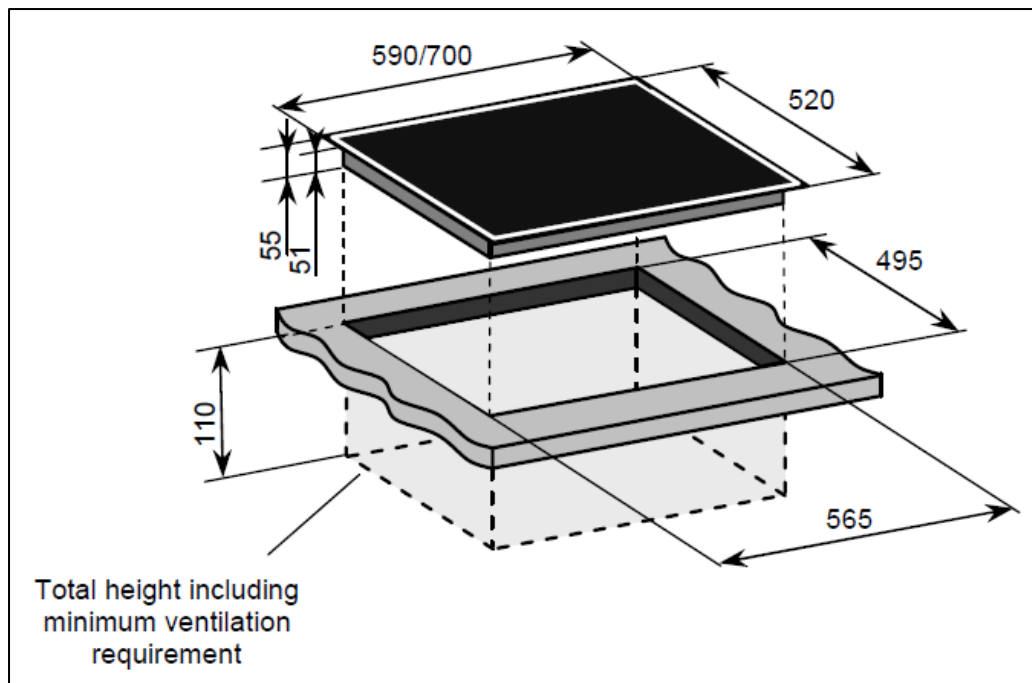
N.B. If the cupboards are not on legs with a clip on kick, then an extra ventilation grill may be required equivalent to 80sq cm.

## Unpacking the appliance

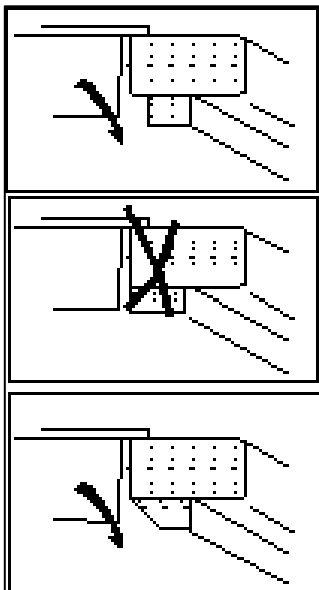
When unpacking the appliance please check that the following items are contained within the packaging: -

- 1 Baumatic cooktop
- 1 Ceramic cooktop scraper
- 1 Installation and instruction manual
- 1 Baumatic guarantee card
- Fixing brackets
- Fixing screws

## Installing the appliance

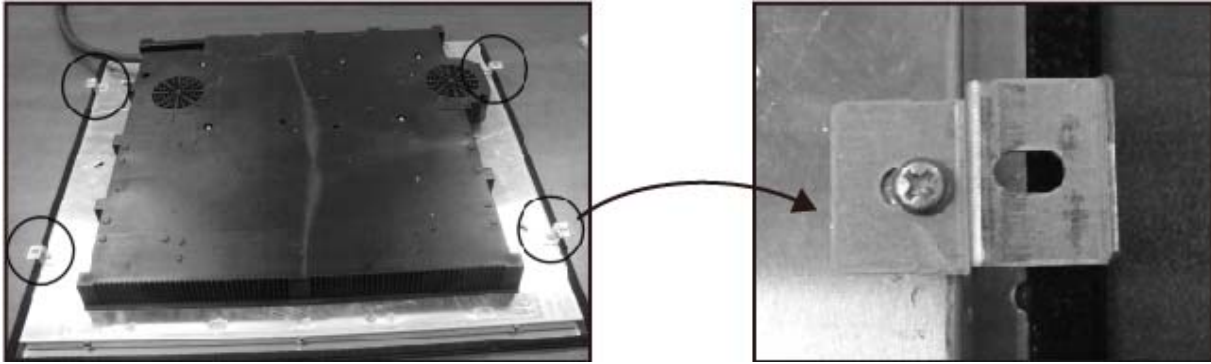


- Cut a hole in the worktop that corresponds with the drawing shown above.



- **IMPORTANT:** There are ventilation holes around the outside of the cooktop. YOU MUST ensure that these holes are not blocked by the work top, when you put the cooktop into position (see drawing opposite).
- **IMPORTANT:** Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the cooktop from the aperture in future, particularly if it needs to be serviced.

- Carefully lower the cooktop into the aperture hole that you have cut out.
- There are holes on the base of the cooktop that you can fix the brackets to.



You should place the bracket on the underneath of the cooktop, in a position that is appropriate for the aperture that you have cut out. Using the screws provided, fix the bracket to the cooktop. 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/NZS3000:2007 Regulations and in compliance with the manufacturer's instructions.***

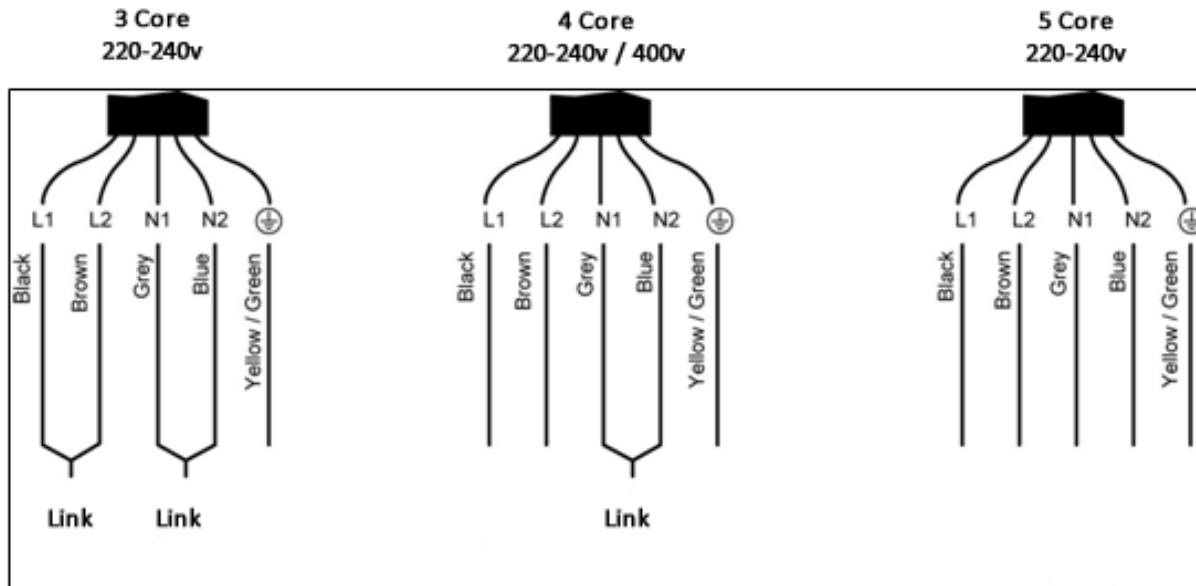
Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

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

- This appliance must be wired into a 32A double pole switched fused isolator circuit, 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 switch must still be accessible even when your cooktop 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 cooktop and the terminals are accessible by removing the terminal block cover by removing the cover screw.



(✓)

- The brass links must be positioned as indicated, based on voltage and electrical connection, and once established ALL terminal screws must be tightened down firmly.

- ***If when the cooktop 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 the Customer Care Department.***
- ***IMPORTANT:*** The appliance must NOT be connected to the mains supply by means of a 10A or 15A plug and socket.
- The cable can be looped if necessary, but make sure that is not kinked or trapped when the cooktop 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 below:

- ***Switch the appliance off at the socket.***
- Open the terminal block on the underside of the cooktop.
- 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.

## 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 "Locking the cooktop" 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 cooktop.
- \* 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 cooktop.

- ***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 the Baumatic Customer Care Department.***
- ***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 cooktop 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 cooktop.*

<b><i>Error code</i></b>	<b><i>Likely cause</i></b>	<b><i>Possible solution</i></b>
F1-F6	Temperature sensor failure	Please contact Customer Care.
F9-FA	Temperature sensor of the IGBT failure.	Please contact Customer Care.
FC	The connection between the display board and the main board has failed	Please contact Customer Care.
E1/E2	Abnormal supply voltage	Check the power supply to the appliance is correct.
E3/E4	Temperature sensor of the ceramic glass plate is high	Turn the power off. Restart after the cooktop cools down.
E5	Temperature sensor of the IGBT is high	Turn the power off. Restart after the cooktop 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 the Customer Care Department. 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 the Customer Service Department.***

***DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.***

Please note that if a technician 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 service technician to perform any necessary repair. If your appliance is installed in such a way that a service technician is concerned that damage will be caused to the appliance or your kitchen, then they 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.***

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









*(AUS)*

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