

INDUCTION HOBS

B23-B24



Baumatic®

Contents

User Instructions and Installation information.

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RATING PLATE

The appliance rating plate is located on the underside of the hob, once the appliance is fitted into its housing then the rating plate is no longer visible. For future reference please write the rating plate information in the box below.

Model Number
Serial Number
Date of Purchase
Supplier

! Important safety notes.

We have included this safety information for the purpose of your safety. Please read this information carefully before installing your hob. Should you be unsure of any of these notes please contact the Baumatic Ltd Technical department.

Baumatic Ltd Technical department Tel: 0118 933 6933

Installation

- It is important that this appliance is installed by a qualified / competent person, such as one holding NICEIC registration and that the appliance is installed in accordance with the latest edition of the IEE WIRING regulations and the manufactures installation instructions. Before connecting the appliance to the electricity supply, make sure that the supply voltage on the rating plate corresponds with the mains supply voltage.
- Do not install the appliance if the ceramic glass top is damaged in any way.
- Do not modify the appliance in any way, this will void your warranty and possibly render the appliance dangerous.
- Ensure that all packaging is removed before installing or using the appliance.

Use of the hob

- Do not use the appliance until the installation is complete.
- Ensure that the appliance is switched OFF when not in use.
- Never leave the hob unattended when in use, particularly when cooking with oil and fat.
- Always use pans that are suited to the heating zone being used, and are the correct size for the zone, never uses pans that are unstable or defective in any way, the pans must be suitable for INDUCTION HEATING.
- Never use plastic or aluminium foil dishes on the appliance.
- This appliance has been manufactured for domestic use only and is therefore not suitable for use in a commercial or industrial environment.
- Only turn the cooking zones ON when a saucepan is on the cooking zone.
- Never store flammable materials such as aerosols and detergents in draws or cupboards under the hob.
- Do not drop saucepans or cooking utensils onto the ceramic cooking surface.
- Never use the ceramic cooking surface as a storage or worktop area.
- Do not use the appliance if the ceramic surface is accidentally damaged, call the Baumatic service department, as the ceramic glass will need to be replaced.
- Only clean the hob in accordance with the cleaning and maintenance instructions.
- Never allow sugar or acidic foodstuffs to be spilled onto the ceramic cooking surface as it eats into the glass and is impossible to remove.
- Do not use the appliance as a space heater or to dry clothes.
- Do not install this appliance next to soft furnishings or curtains.

Child Care

- Never allow children to play near or with the appliance. This appliance is designed to be used by adults.
- The hob gets hot when in use and children should be kept well during use.
- Cooking pots and pans should be kept out of reach of children when in use to avoid injury.

Servicing

- This appliance should only be repaired or serviced by a Baumatic Ltd Technician or one of there authorised service agents

Environment

- Please dispose of all waste packing materials and old appliances at an authorised disposal site giving due regard for the environment. (Advice on such issues is available from your local authority).

General Information

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your Baumatic appliance. The information and warnings contained in this booklet are designed to assist you in obtaining the best use of your new Baumatic appliance.

This appliance complies with all current European safety legislation, however Baumatic Ltd wish to emphasise that compliance does not remove the fact that surfaces will become hot during use and retain heat after operation.

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

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required. Please consult your Qualified Installer if you are in any doubt about the amount required.

NOTE: The housing, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of operation. This information is for guidance only and the actual withstand temperature will depend on the performance rating for the surface finish of the worktop. Certain types of kitchen furniture surface finishes are particularly prone to heat damage or discoloration at temperatures lower than the above guidelines. Installing the appliance in contravention of the guidance given will be at the liability of the owner. The use for any other purpose or in any other environment without the express agreement of Baumatic Ltd, would invalidate any warrantee or liability claim.

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Baumatic Ltd Conditions of Guarantee.

The foregoing does not affect your statutory rights. The Warrantee applies to Great Britain and Northern Ireland only.

In the event that you require any After Sales Service or repairs, please contact the Baumatic Service Department on telephone number – **0118 933 6911**.

When first used, an odor may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This appliance has been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS:

CE Marking – 93/68 Low Voltage – 73/23 EMC – 89/336

Materials that can touch food – 89/109.

Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6.

This appliance is marked according to the European directive 2002/96/EC on waste Electrical and electronic Equipment (WEEE). This guideline is the frame of a europeanwide validity of return and recycling on Waste electrical and electronic Equipment

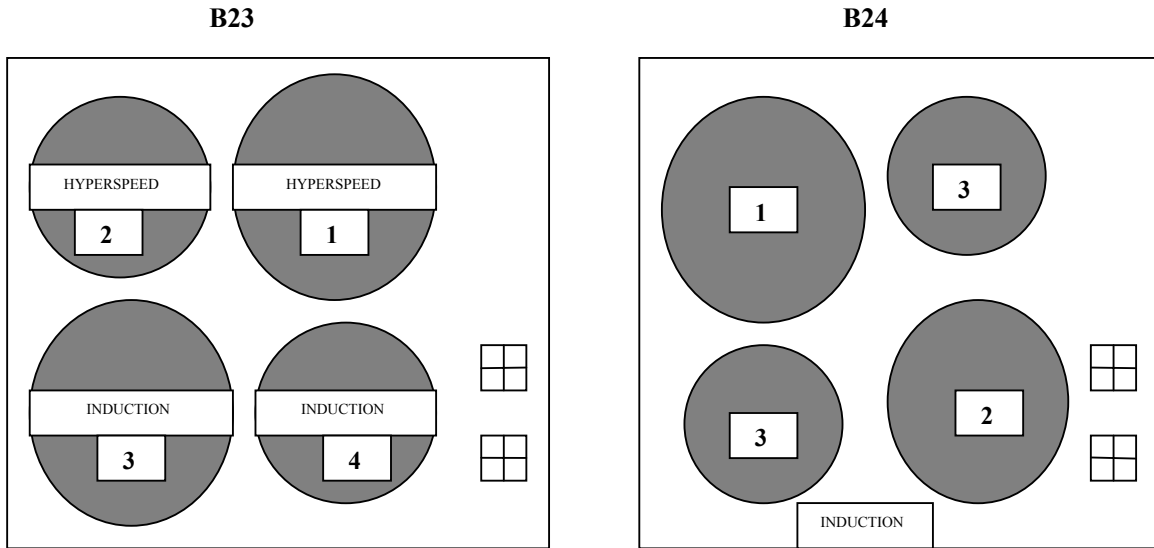
As Baumatic have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

NOTE: 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.

Appliance Description

The following models are covered by this installation and instruction for use manual:



Zone identification. Power and Diameter

MODEL	1	2	3	4
B23	1.80kW Hyperspeed zone – 180mm	1.20kW Hyperspeed zone – 140mm	2.20kW Induction zone with Booster option to 3kW – 210mm	1.40kW Induction zone – 145mm
B24	2.2Kw Induction zone with Booster option to 3kW – 210mm	1.80kW Induction zone – 180mm	1.40kW Induction zones – 145mm	

All the models covered in this manual have 4 individual residual heat indicators.

Voltage 230 V ac 50Hz

Total electrical connected load - B23 = 6.6kW B24 = 6.8kW

Supply connection must be via a switched double-pole isolator with 3mm contact separation.

Mains supply connection cable: 3 x 2.5mm² type H05 RR-F <HAR> marked

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 / Instruction manual
- 1 Baumatic guarantee card
- 4 Fixing brackets
- 4 Fixing screws
- 4 Spring clips
- 1 Sealing strip

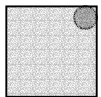
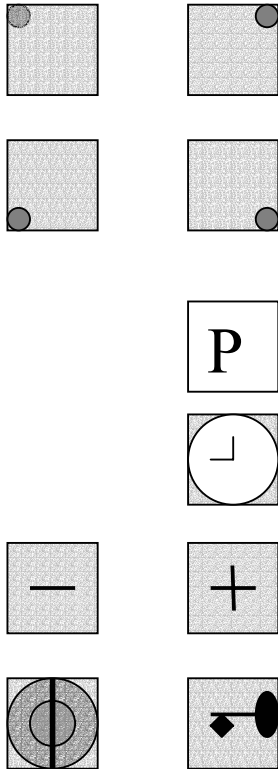
Before using your hob for the first time.

We recommend that before using your new appliance for the first time that you clean the hob surface using hot soapy water (**do not use any abrasive cleaners**) this will remove any remnants that have been left behind during the manufacturing process. Ensure that any labels and protective films are also removed.

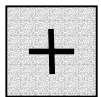
Check each cooking zone individually in turn, by turning each zone to the maximum setting, The first time the appliance is switched on it may emit an odor this will only last for a short period and will disappear with use.

Do not install this product if there are obvious signs of transportation damage, in such rare cases please refer this to your supplier.

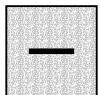
Touch Controls.



1. Cooking Zone Selector Key



2. Increase Power Key



3. Decrease Power Key



4. Timer Function Key



5. Power On / Off Key



6. Safety Lock Key



7. Zone Booster Key

Instructions for use

These User Instructions should be retained for future reference and for use by any person who is perhaps unfamiliar with the appliance.

USING THE HOB

The INDUCTION HEATING system quickly transfers the energy required to cook directly to the pan and therefore the surface of the hob remains cool. The result is a fast, economical and precise operation.

Cast Iron, Enameled Steel or Induction Stainless Steel pans can be used on these hobs but not pans that are made from Glass, ceramic, non-magnetic stainless steel or aluminum (without a special magnetic base).

Any pan that is not flat or is of poor quality and condition is not suitable for use with this product as it can damage the ceramic surface.

When the appliance is switched on for the first time after being connected to the mains supply the control panel will indicate:

E - 0 0

For one second. If any other code or no code at all is indicated then there is a problem with the power supply, the connections to the appliance terminal block, or the mains supply itself, in either case we recommend that the electrical connections are checked again.

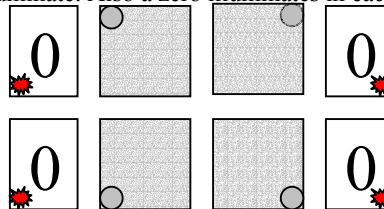
Key-Lock Function



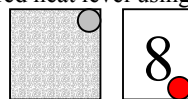
These models have a safety lock feature incorporated into the control panel. This feature is to prevent accidental use of the appliance. This can be done by first pressing the power On / Off key and then the Lock Key. The lock function can also be applied to a cooking zone when in use, to maintain a specific heat setting, this is done by selecting the required heat setting of the zone and then by pressing the lock key it will lock the zone at that required setting. When applying the lock function an audible beep is emitted and the LED adjacent to the pad will illuminate. To switch off the lock function press the Key symbol and again an audible beep will be emitted and the adjacent LED will be distinguished. To gain full adjustable heat control the zone must be re-selected.

Switching On and Selecting a Cooking Zone

To switch on the appliance press the On / Off pad for 3 seconds, an audible beep will be emitted and the adjacent neon light will illuminate. Also a zero illuminates in each power level display and the adjacent neon indicators flash.



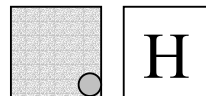
The next input selection must take place within 10 seconds otherwise the hob will switch off again. You can now select the required cooking zone by pressing the appropriate zone identification key and then selecting the required heat level using the + or - keys. The heat levels range from 1 minimum through to 9 maximum. To change the power level of a zone in use, that zone must again be selected and adjusted.



To change the power level of a zone in use, that zone must then using the + and - keys the power level can be

Residual Heat Indicator

After use an “H” will light in the power level indicator of the zone that has been in use. The residual heat indicator will remain illuminated until the temperature drops below 60° C, the residual heat indicator may not illuminate if during the cooking period the temperature did not reach 60° C or above.



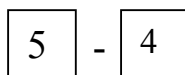
Booster Function

This appliance has a booster function facility provided on the 210 mm heating zone (B23 – Front left Zone) (B24 – Back Right Zone) and is brought into action by pressing the key marked “+”.

To bring the booster function into operation first select the appropriate heating zone and using the “-” key select power level 9, then press the “+” key and the display will change from 9 to P.



When the Booster function is brought into operation the 145 mm cooking zone is in operation and is more than 600W the power to that zone will be reduced to 600W and the corresponding heat indicator starts to display alternatively between the reduced power level and the previously chosen power level.

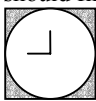


Switching Off The Appliance

There are two ways in which the hob may be switched off after use, firstly select the zone to be switched off and then by using the + or – keys decrease the zone heat setting to zero, after 10 seconds the hob automatically switched itself off, Alternatively for a quick switch off option simply press the On / Off key and the hob will switch off.

Timer Function

This model has a timer function that can be allocated to any of the cooking zones, to operate this function you should first select a cooking zone and required heat setting, Then by pressing the timer key the time required can be set using the + or – keys, the timer can be set from 1 to 99 minutes. The timer starts counting down as soon as the required time is set. The time remaining is displayed on the timer display, the time maybe adjusted once set and will start the countdown again from the new time setting. Once the timer reaches zero the selected cooking zone will switch off and an audible signal is emitted and continues for 30 seconds.



Temperature Detection

For added safety, your induction hob incorporates independent detectors on each induction zone as well as a sensor on the internal cooling block. These sensors will activate the fan as appropriate, if for any reason the temperatures on any of the cooking zones were to exceed the safety levels, should this happen then the zone will automatically reduce to a lower power level or in some cases switch off altogether, If a zone is automatically switched off the “H” symbol will be displayed in the power level indicator window.

Auto Pan-Detection

Each cooking zone incorporates an automatic pan-detection system, the system is calibrated in order to recognize pans of a diameter just slightly smaller than the induction zone. Pans must always be placed centrally on each cooking zone. If the zone does not detect the presence of a pan, the zone will stay off and the power level indicator window will display the symbol “U”. If this symbol is displayed when a pan is placed onto a cooking zone and is in the correct position, then this may mean that the pan is not the correct size for that zone or is not appropriate for induction cooking.

Power Level Settings

The table below is intended as a guide only, they will vary depending on the quality and type of cooking pan being used and the quantity of food being cooked.

Zone Control Setting Chart		
APPLICATION	POWER LEVEL	EXAMPLES
OFF	0	
Keeping food warm.	1	Keeping small quantities of food warm
Melting, gentle heating.	2	Chocolate, Butter, Sauces
Heating up	3	Pre-cooked foods
Gentle frying	4	Fried eggs, Omelet's
Simmering	5	Vegetables and fruits
Boiling	6	Casseroles, Soups, Potatoes, Rice
Gentle frying	7	Meat cutlets, Filets of fish in deep fat
Fast Frying	8	Pancakes, Fried eggs, Potato fritters
Deep fat Frying	9	Fish, Chips in deep fat.

After use always ensure that each heat zone of the appliance is set to the OFF position '0'

Helpful Hints

The ceramic surface of the appliance is non-porous and is not sensitive to quick changes in heat, this allows for hot pans to be moved onto cold heat zones without damaging the hob, always ensure that when pans are being moved from zone to zone that they are lifted and placed down gently onto the surface and not by sliding them across the ceramic surface as this may damage the appliance and will not be covered under the guarantee.

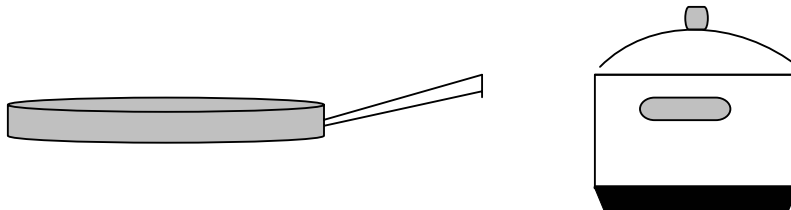
If spillages of foodstuffs being cooked occur then they must be removed immediately to avoid damage to the appliance **THIS MUST BE DONE WITH GREAT CARE TO AVOID INJURY**. Should spillage occur of foodstuffs that have a high content of sugar then it is important to remove the spillage quickly as it will destroy the ceramic surface, stubborn stains may be removed using the ceramic hob scraper supplied with the product ensuring that the blade is not worn.

Frying pans and saucepans

Always ensure that the correct saucepan and frying pans are used in conjunction with the heat zone size, the pan being used should not be smaller than the cooking zone and must not exceed 10 mm larger than the required zone.

The bottoms of the cooking utensils being used must be clean and dry saucepans and frying pans that do not have flat bottoms or have burrs or sharp edges will scratch the glass surface of the appliance. Scratches can also be caused by particles of dirt from such things as fresh vegetables, it is important that no such residues are allowed to come into contact with the ceramic surface if this should occur then the particles must be removed before cooking commences.

Saucepans and frying pans that have either aluminum or copper bases can cause discoloration to the hob and are sometimes impossible to remove always follow the saucepan manufacturer's guidelines.



Cleaning and Maintenance

Always ensure that the appliance is cool and is switched off at the mains electrical supply before cleaning commences.

Never use abrasive cleaning agents such as oven sprays, stain remover, scouring powder or sponges that have an abrasive effect.

Specialist cleaners for ceramic hobs are available from good department stores and a ceramic glass scraper is supplied with this product to assist in the removal of stubborn stains. (Always ensure that the blade in the scraper is of good quality).

We recommend that your appliance is cleaned after every use to ensure that the appliance remains in good quality, this can be done by using a damp cloth for spillages that are not burnt on and by using the hob scraper for more stubborn and burnt on stains and then wiped over with a damp soft cloth.

Food stuffs with a high sugar content, plastic and aluminum kitchen foil should be removed immediately by using the hob scraper once the appliance has cooled it should be wiped over using a soft damp cloth and a specialist ceramic hob cleaner.

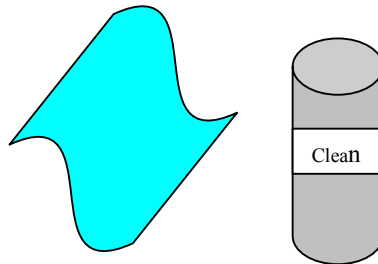
Any light residues of staining such as aluminum can be removed using a soft damp cloth and a specialist ceramic hob cleaner.

Never apply any cleaning agent to hot cooking surfaces always allow the appliance to cool and always remove any residues of cleaning agent before the next use of the appliance.

Never use a cleaning agent before confirming it is suitable for ceramic hobs.

NOTE:

We have included a ceramic glass scraper to assist in the cleaning of your new Baumatic hob, The blade supplied in the scraper will, after several uses become worn, it is the responsibility of the customer to ensure that the blade is always of good quality so as to avoid any scratches to the ceramic surface.



Trouble Shooting Guide

In the unlikely event that your hob is not working correctly please carry out the various checks listed in the table below calling out a Baumatic Engineer.

Important: Should you call out a Baumatic engineer and the fault is listed in the table below or to repair a fault that is because of incorrect installation or use of the appliance then a charge will be made even though the appliance is within the warranty period.

Problem	Possible solution
None of the cooking zones will function	Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.
A humming sound is heard when a zone is selected	It is normal for a humming sound to be emitted when the zone is heating up.
The residual light indicator is not working after use	It is possible the zone did not reach 60°C
The cooking zones become discolored	This maybe caused by burnt on remnants of food. This will not affect the working of the appliance.

For any further assistance or advice on any problems encountered please contact the Baumatic Technical department.

Baumatic Ltd Technical Department: Tel: 0118 933 6933

If when these checks have been completed you find you still have a fault, we suggest you contact the Baumatic service department.

Baumatic Ltd Service Department: Tel: 0118 933 6911

Installation Instructions

This appliance must be installed by a competent person in accordance with the current version of the following UK regulations and safety standards or their European normal replacements.

Building Regulations (Issued by the Department of the Environment).

Building Standards (Issued by the Scottish Development Department).

IEE Wiring Regulation

Electricity at Work Regulations

Baumatic Ltd Installation Instructions

Positioning The Appliance

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600mm worktop, providing the following minimum distances are allowed

- 580mm between the top surface and the underside of any horizontal surface above it.
- 40mm clearance around the appliance and any combustible materials.

The surface of any adjacent units must be capable of withstanding a minimum temperature rise of 85°C. This appliance must not be installed above a, Dishwasher, Washing Machine, Refrigerator or Freezer.

Installation Notes

1. Cut the aperture to the dimensions shown in the table on page 14 of these instructions or use the template provided on the packaging.
2. Invert the hob and apply the sealing agent provided to match the outer perimeter edge.
3. If the sealing agent is a strip type, the protective covering must be removed from both sides. Do not leave a gap in the sealing agent or overlap the thickness.
NOTE: do not use any Silicone based sealant, as this can damage the worktop surface if repairs are required.
4. Insert the appliance into the aperture and fix into position via the clamps & screws, tightening The screws evenly (see Fig.1).
5. If this appliance is installed above a built in oven that has a cooling fan, then follow the ventilation instructions in fig.2 on page 15 of these instructions.
6. If this appliance is installed above a built in oven without a cooling fan, then it will be necessary to install a thermal insulation panel between the top of the oven and the underside of the hob as fig.3 page 15 of these instructions.
7. Please note that if this appliance is installed above a Pyrolitic oven, then the hob may not function at the same time as the oven is in the self-cleaning mode.

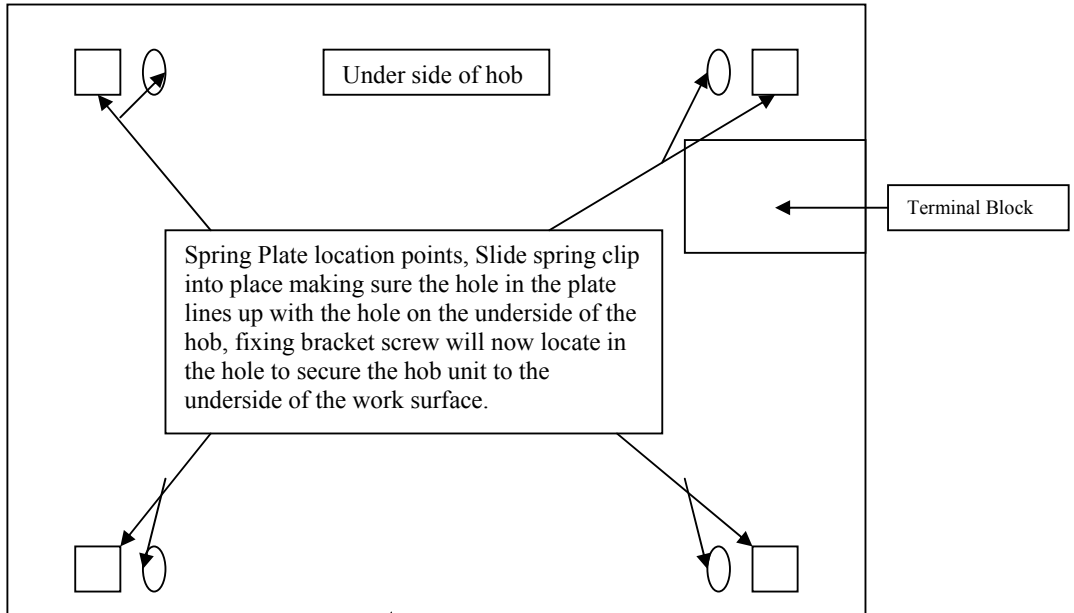
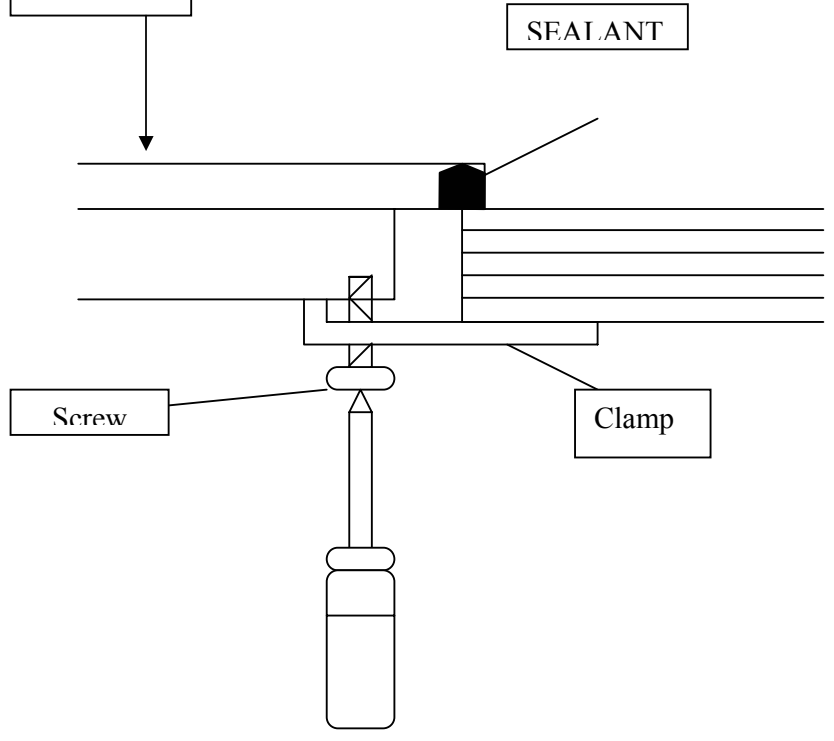


Fig 1.



HOB APERTURE DIMENSIONS

MODEL	A	B	C	D	E
B23	580	510	560	490	55
B24	580	510	560	490	55

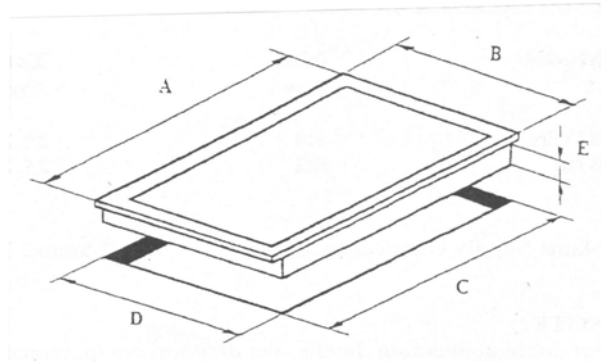


Fig. 2

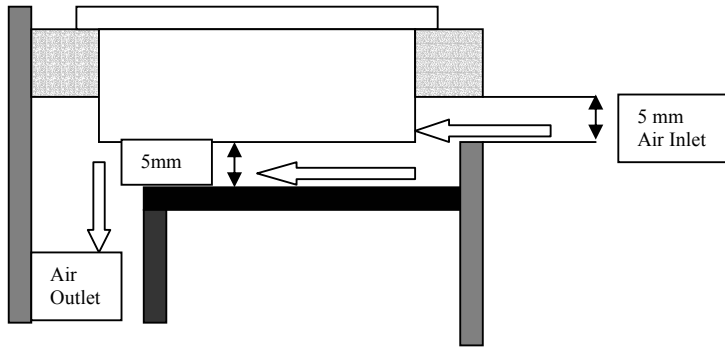
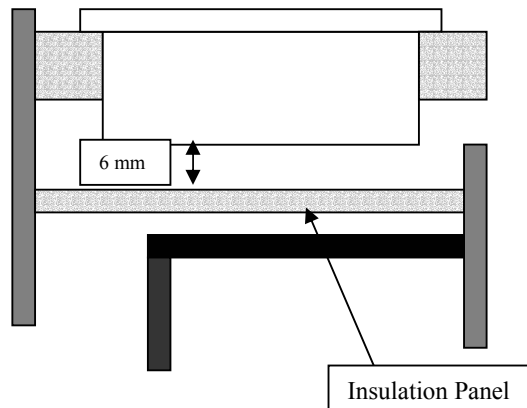


Fig. 3



Electrical Connection

This appliance must be installed by a competent person, such as one holding NICEIC Registration and in accordance with the latest edition of the IEE WIRING Regulations.

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

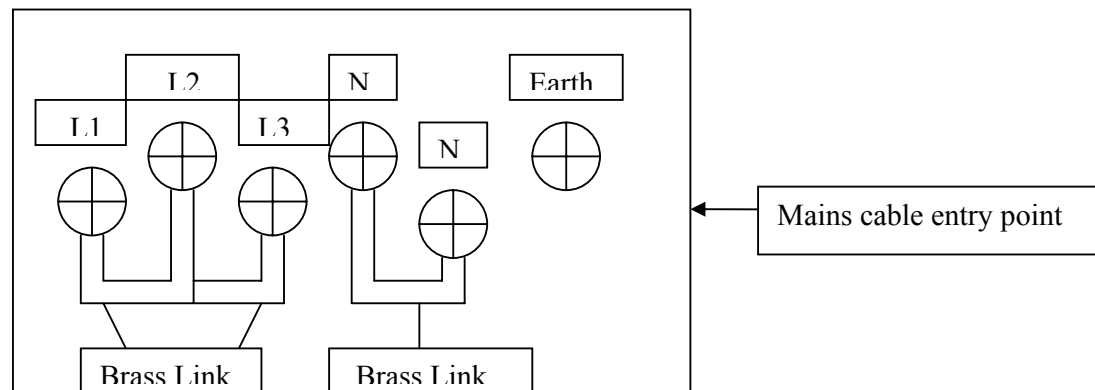
WARNING – THIS APPLIANCE MUST BE EARTHED

Depending on the power input of the model to be installed, connection will require a 30 Amp protected supply using a switched double pole isolating unit having a minimum 3mm contact separation and a BS6007 3 core cable.

Care must be taken to avoid the cable being in contact with hot parts of the appliance. The isolating unit should be placed in an easily accessible position adjacent to the appliance.

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 mains supply connection cable type should be 6mm² PVC/PVC twin and earth (For UK Use) or 2.5mm² H05 RR-F <HR> marked or above (For European Use).

Before connecting the appliance to the mains supply the installer must check that the voltage stated on the appliance rating plate (located on the underside of the hob) is exactly the same as the mains voltage supply.



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 appropriate diagram and once established **ALL** terminal screws must be tightened down firmly.

NOTE

The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.

SERVICING

During the guarantee period, all service intervention should be referred back to the Baumatic Ltd Service department. Please note that intervention or repair by any unauthorized personnel will invalidate such guarantee.

Technical Data

ELECTRICAL DETAILS.

Rated Voltage:	230V ac 50Hz
Type	Induction
Supply Connection:	Switched Double pole Isolator with 3mm minimum contact separation.
Mains supply cable rating:	6mm ² PVC/PVC twin and earth (For UK Use) H05 RR-F <HR> Marked or above (For European Use).

POWER INPUTS AND PROTECTIVE FUSE RATING.

MODEL	Max kW	Total Amps	Min Fuse Protection Rating
B23	6.6	28.6	30 A
B24	6.8	29.5	30 A

BAUMATIC

TURNING DREAMS INTO REALITY

BAUMATIC Ltd CONDITIONS OF GUARANTEE

GB

Dear Customer,

Included with your new Baumatic appliance is a guarantee registration card, please complete this and return and your earliest convenience.

This guarantee is in addition to your statutory legal rights and will not in any way hinder any legal rights.

The conditions of the guarantee, which applies, to your Baumatic appliance are as follows: All 'Work' in relation to the Guarantee must be carried out by Baumatic Ltd or an approved service agent of Baumatic Ltd. Any claims made under the terms of the guarantee must be supported by the original invoice / bill of sale issued at the time of purchase.

The guarantee period starts from the date of the original purchase and the manufacturer will provide the parts and labour required to repair the appliance should breakdown occur as a result of mechanical / electrical failure. This service will be given Free of charge within the Guarantee period. An additional Insurance scheme is available should you wish to extend the warranty period.

This guarantee applies to UK mainland and Northern Ireland only.

THIS GUARANTEE DOES NOT COVER:

- Any damage caused by transit, misuse, or neglect.
- Cosmetic and perishable parts: plugs, fuses, light bulbs, light covers, cosmetic trims, cables, filters and attachments, knobs, any rubber and seals, ceramic or glass surfaces, dents, scratches, paintwork.
- Attachments / Accessories, trivets and handles, griddles, pan stands, shelves, burner caps and collars, oven liners. Plus any additions thereafter.
- Periodic maintenance, the repair or replacement of parts due to natural wear and tear.
- Material discoloration, corrosion.
- Incorrect installations, modifications or repair by any unauthorized personnel.
- Use of non-Baumatic parts.
- Damage caused by foreign objects or substances.
- Appliances used for non-domestic use.
- Operation on unsuitable voltage, water or gas supplies.
- Accidents, Civil war, acts of God or any cause beyond the control of Baumatic Ltd.

PLEASE NOTE ALL GUARANTEES ARE NON TRANSFERABLE.

SALES	SERVICE	SPARES	TECHNICAL
TEL 0118 933 6900	TEL 0118 933 6911	TEL 0118 933 6922	TEL 0118 933 6933
FAX 0118 931 0035	FAX 0118 986 9124	FAX 0118 933 6942	FAX 0118 933 6942

For further information or any other query you may have please contact one of the above numbers.

Thank you for buying Baumatic