

Brandt

MANUFACTURER'S REF. 214

220/240V~ 50/60Hz 5600W

Type **BI 80-**.

INDUCTION BI 80

Brandt use / installation

	USES	
1/2	VERY LOW	melting butter, chocolate, keeping warm sauces, custards...
3/4/5	LOW	rice pudding reheating
6/7/8	MEDIUM	purée, pulses, soups, jam, compotes
9/10	HIGH	pasta, boiled rice, boiling milk
11	VERY HIGH	steaks, fast frying, pancakes
12	MAXIMUM	deep frying, fast boiling

For the user How induction works

- Congratulations on choosing an induction hob, a system which is revolutionising cooking. With your hob, because the heat required to cook the food is produced directly in the interior of the pan, **the ceramic top barely** becomes hot for it receives **ONLY** the heat from the pan placed on it.

Compared to a standard hob your induction hob is:

MORE ECONOMICAL: when a pan is removed the heating zone switches off instantly.

FASTER: output of 2800 W available instantly on the heating zone

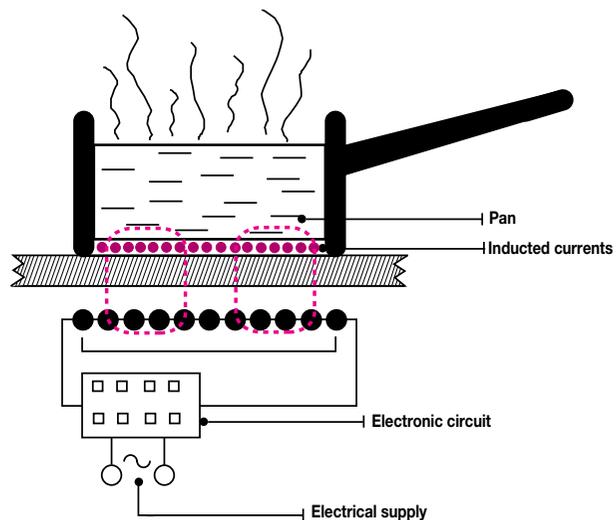
MORE PRECISE: the hob reacts instantly to the controls

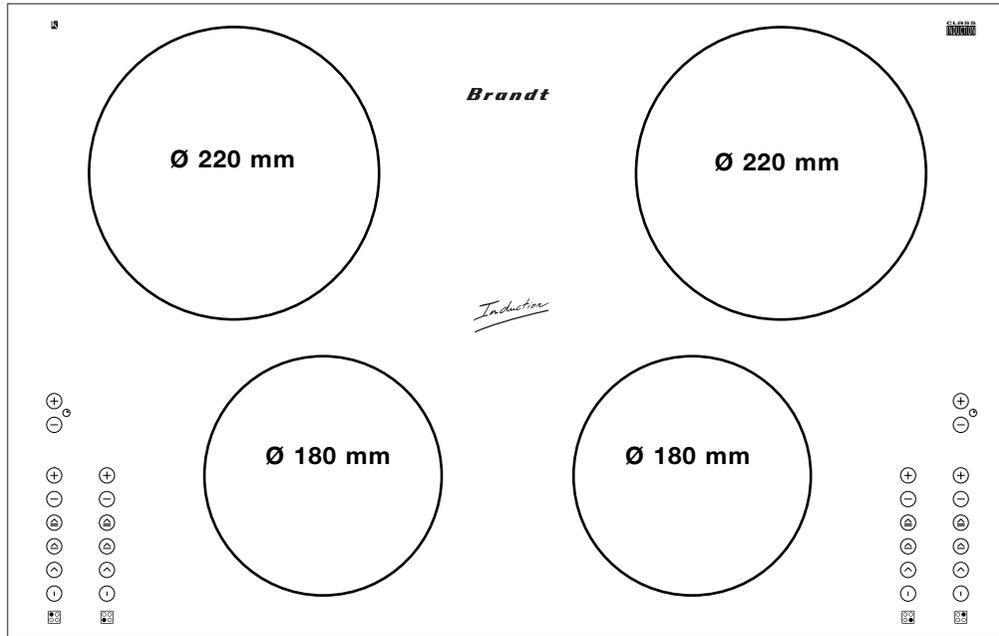
SAFER: the temperature of the ceramic top remains low

- Operating principle:

The “induction” currents instantly heat the pan* which transfers its heat to the food it contains.

*Enamelled steel, cast iron or stainless steel pans suitable for induction cooking.





1 On/off touch control for each heating zone (the  symbol indicates the heating zone on the hob).

For example: rear left zone

 Direct access touch control: **MAX power (12)**

 Direct access touch control: **HIGH power (10)**

 Direct access touch control: **MEDIUM power (6)**

  Power setting for each heating zone.

 Display showing (1 to 12) the power level set for each heating zone.

Timers on rear heating zones only

 Timer display

  Timer setting

Cooking zones	Minimum Diameter of the sauce pans
Ø 180	120
Ø 220	160

To use a touch control...

Place your finger flat on the touch control selected.

■ Turning on a cooking zone

Locate the touch controls on the keypad which correspond to the cooking zone on which you have placed your pan.

- Press the  touch control.
- Set the power level required

- For quick setting, keep your finger on one of the   touch controls.

- The  touch control enables **MAXIMUM** setting to be obtained **directly**
- The  touch control enables **HIGH** setting to be obtained **directly**
- The  touch control enables **MEDIUM** setting to be obtained **directly**

Once you have pressed the  touch control, if you do not select a power level, the instruction will be cancelled automatically after 10 seconds.

- **Adjust the power level during cooking**

You can adjust the power level from **1** to **12** (from 50 W to 2800 W) at any time

during cooking using the   touch controls.

■ Turning off a cooking zone

- Press the  touch control of the zone concerned.

■ Using the timers

Both rear cooking zones are equipped with a timer (maximum duration 99 minutes). However, they can operate without the timer.

- **Select a cook setting (from 1 to 12)**
- **Press the  touch control for the timer**

As soon as you press this touch control, the timer switches on and the cook time selected (in minutes) appears on the display . Keep your finger on the touch control until the required cook time appears.

NB

The illuminated display  shows the cook time remaining.

When the time has run out, the cooking zone turns off, the power indicator goes out and the timer flashes at "0". You will then hear some intermittent "beeps". Press any touch control for the cooking zone to turn them off.

- **Changing the cook time**

You can alter the cook time at any point during cooking by pressing the  touch control.

- **Switching off the timer during cooking**

To switch off the timer press the minus (-) sign on the  touch control until 0 appears.

The heating zone continues to function without the timer.

■ Using 2 cooking zones simultaneously

These two zones have a **total of 2800 W of power available, distributed automatically** between the front and rear zones.

This means that when one zone is being used at maximum, the power of the other is automatically reduced.

The most recent instruction always takes priority.

Check regularly that there are no objects (tea towel, paper, etc.) which might block the air inlet located below your hob (see Building in).

- **“Overheat” safety feature**

A sensor constantly monitors the temperature of your hob's components. If their temperature becomes too high the power supplied by the hob will be reduced.

- **“Empty pan” safety feature**

Each heating zone is fitted with a sensor which constantly monitors its temperature, so no more danger of overheating caused by empty pans.

- **Detection of an object or a pan on a heating zone**

A small object such as a fork, a spoon or even a ring left on the hob is not detected as a saucepan. The display flashes and no heating power is produced. The safety system acts in the same way when it detects a pan which is not suitable for cooking by induction.

IMPORTANT: If an oven is located under your hob (see installation options) the thermal safety devices on the hob will prevent its simultaneous use when the oven is in pyrolysis mode.

*For the attention of wearers of pacemakers
and active implants:*

The functioning of the hob is in conformity with current standards on electromagnetic interference.

Your induction hob also fully complies with the legal requirements (EC directives 89/336/EEC). It has been designed not to interfere with the operation of other electrical appliances as long as these comply with the same legislation.

Your induction hob generates magnetic fields in its immediate area.

So that there is no interference between your hob and a pacemaker, the latter must be designed in conformity with the relevant regulations.

In this respect, we can only guarantee the conformity of our own product.

Insofar as the conformity of the pacemaker or any incompatibility is concerned, you should consult its manufacturer or your doctor.

■ Precautions for use

- The ceramic surface is very strong, however, it is not unbreakable: do not drop pans onto it.
- Saucepans with damaged bases may trap and transfer materials which could cause staining or scratching of the hob.
- Do not drag saucepans across the hob surface as in the long term this will damage the design on the ceramic top.

These faults, which do not prevent operation or use of the hob, are not covered by the guarantee.

The hob must not be used as a storage area.

- Do not store **CLEANING** products or any products which might be **INFLAMMABLE** in the unit located under your hob.
- When plugging electrical appliances into a socket nearby, make sure that the power cable does not come into contact with the cooking zones.

**If a crack appears in the ceramic top,
disconnect the appliance**

from the power supply immediately

by removing the fuses or activating the circuit breaker.

Do not use any part of the hob until the ceramic top has been

■ Advice on cooking

- Do not leave an empty pan on a heating zone.
- The pan should be centred on the heating zone.
- Never heat up an unopened tin, it may explode; this advice applies to all cooking systems.
- When you use a pan with a non-stick lining (Teflon type) to cook with no fat or very little, preheat it at setting **9 or 10** for a moment.

Never use setting 12:

you may damage your saucepan

- You are advised not to place metal cooking utensils, cutlery, knives and similar metal objects on the hob. They may become hot if they are near a functioning cooking zone.
- Using a pan which is smaller than the size of the cooking zone indicated on the ceramic top is quite acceptable and does not result in a loss of energy, unlike other, standard hobs (electricity, gas).

**When cooking, never use aluminium foil
and never place products wrapped in aluminium foil
directly on the induction hob.**

The aluminium will melt and damage your appliance irreparably.

For the user Choice of pans

■ Which types of pan are most suitable?

You probably already have some suitable pans.

- PANS MADE OF ENAMELLED STEEL WITH OR WITHOUT NON-STICK COATING.
- CAST IRON PANS WITH OR WITHOUT ENAMELLED BASE

To prevent the ceramic top on your hob from being scratched you are advised to choose a pan with an enamelled base.

● STAINLESS STEEL PANS DESIGNED FOR INDUCTION COOKING

Most stainless steel pans are suitable for induction cooking (casseroles, sauce-pans, frying pan, deep fryer, etc.).

● ALUMINIUM PANS WITH SPECIAL BASE

CHOOSE PANS WITH A HEAVY BASE, WHICH WILL ENSURE MORE EVEN COOKING RESULTS (THE HEAT IS BETTER DISTRIBUTED).

- **NB. EVEN PANS WHICH DO NOT HAVE A COMPLETELY FLAT BASE MAY BE SUITABLE, HOWEVER, THEY MUST NOT BE TOO MISSHAPEN.**

This hob carries the **CLASS INDUCTION** symbol.

By choosing a pan bearing the same symbol, you will be assured of its complete compatibility with your hob, under normal conditions of use.

To help you in your choice, a list of utensils is supplied with this instruction book.

■ Which materials are incompatible?

PANS MADE OF GLASS, CERAMIC OR EARTHENWARE, OR OF ALUMINIUM WITHOUT A SPECIAL BASE OR OF COPPER, OR OF CERTAIN TYPES OF NON-MAGNETIC STAINLESS STEEL.

■ The “pan” test

Your induction hob is capable of recognising most types of pan.

Place your pan on a heating zone at power setting 4; **if the display does not flash** your pan is **compatible**, if it **flashes** then your pan **cannot be used** for induction cooking.

You can also use a magnet: if it does not “stick” to the pan, then the pan is not suitable for induction cooking.

For the user Cleaning

TYPE OF STAIN	WHAT TO DO	PRODUCTS / ACCESSORIES REQUIRED
Minor	Soak the area to be cleaned thoroughly with hot water, then wipe clean	Cleaning sponges
Accumulated burnt-on stains	Soak the area to be cleaned thoroughly with hot water, use a special ceramic hob scraper to remove the worst, finish off with the rough side of a scouring sponge, then wipe clean.	Cleaning sponges special ceramic hob scraper
Rings and traces of limescale	- Apply hot white spirit vinegar to the stain, leave to act then wipe off with a soft cloth. - Or use a commercial cleaner.	Special ceramic hob cleaning paste
Burnt-on stains following sugar spillage, melted aluminium or plastic.	- Apply a special ceramic hob cleaner to the surface, preferably one which contains silicone (protective action).	Special ceramic hob cleaner

For the user

You are worried that your hob is not functioning properly...

... this does not necessarily mean there is a fault.
Always check the following points first.

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT TO DO
The fan continues operating for a few minutes after your hob is switched off.	The electronic system is being cooled.	This is quite normal
The top of your hob is always slightly warm (even when off)	The electronic system is on standby, as with any other electronic appliance (TV, transformer).	This is quite normal
Your hob makes a slight clicking noise.	This is caused by the distribution of power between two induction cooking zones.	See "how induction works"
When you switch the appliance on, your mains cuts out.	Your hob has been wrongly connected.	Check the connections and the mains connection are correct.
When you switch it on, only one side of your hob functions.	Your hob has been wrongly connected.	
When you switch the appliance on a display lights	Normal operation	NOTHING: see section with notes on connection
The hob does not work. The lights on the keypad stay off.	The appliance has no power. Either the power supply or the connection is faulty.	Inspect the fuses and the circuit breaker.
The hob has stopped working during use and is sounding an intermittent "BEEP".	- The pre-set time has elapsed. - A pan has boiled over or an object is blocking the control panel keypad.	Press any touch control and the "BEEP" will stop. Clean up or remove the object and restart cooking.
The timer is displaying the message F7	The electronic circuits have overheated.	Check that your hob has been correctly installed.
The hob does not work, the timer is displaying another message.	The electronic circuit is malfunctioning.	Call your After Sales Service.
After having switched on a heating zone, the lights on the keypad continue to flash.	The pan you are using is unsuitable for cooking by induction or has a diameter less than 12 cm.	See section on selecting pans.

For the installer

Building in

■ Precautions

Please comply scrupulously with the following points:

- The walls above the worktop and immediately next to the hob must be heat-resistant.
- Laminated surfaces and the adhesives used to fix them must be heat-resistant to avoid any deterioration.
- The cool air gap located underneath and to the rear of the hob is there to increase its reliability by ensuring that it remains cool in all types of fitting arrangement.
- The hob must not be installed above a dishwasher, washing machine, refrigerator or freezer.
- Protection from heating is Type Y in accordance with IEC 335-2-6

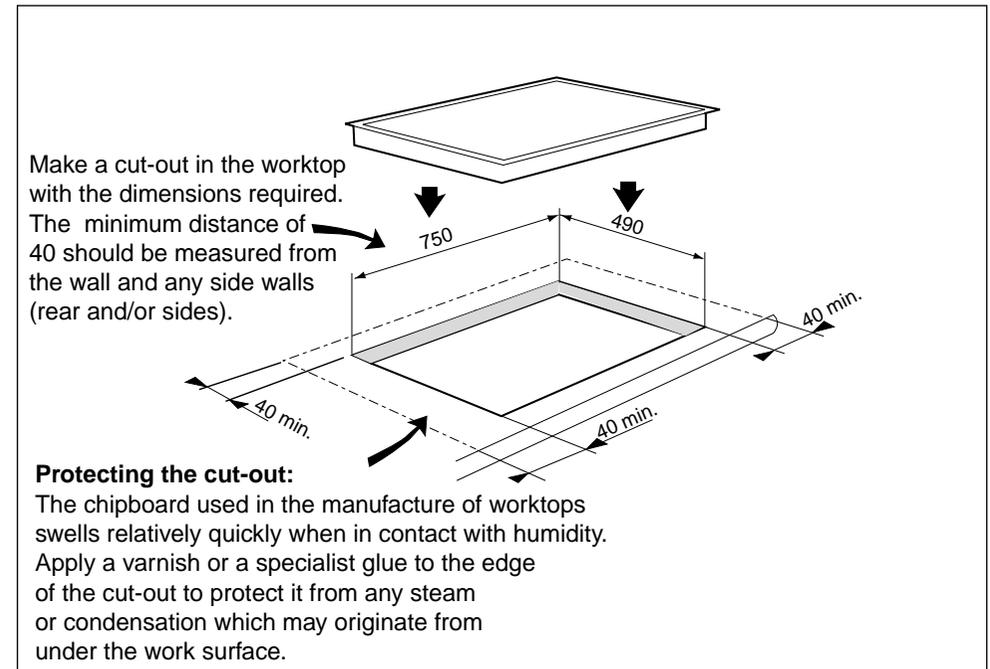
■ Fitting the hob into the worktop

- Make a cut-out in the worktop with the dimensions required.

The minimum distance of 40 should be measured from the wall and any side walls (rear and/or sides).

Protecting the cut-out

The chipboard used in the manufacture of worktops swells relatively quickly when in contact with humidity. Apply a varnish or a specialist glue to the edge of the cut-out to protect it from any steam or condensation which may originate from under the top of the hob.



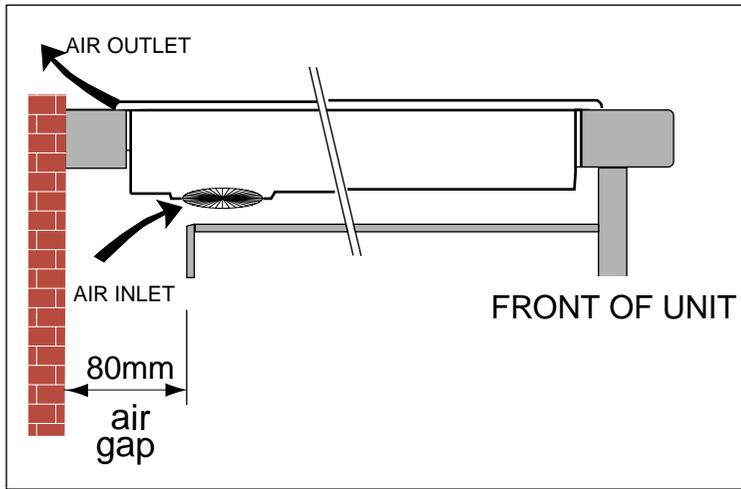
Installation options

- above an empty unit or drawer
- above an oven of another make
- above an oven of the same make

Your induction hob must always be well-ventilated.

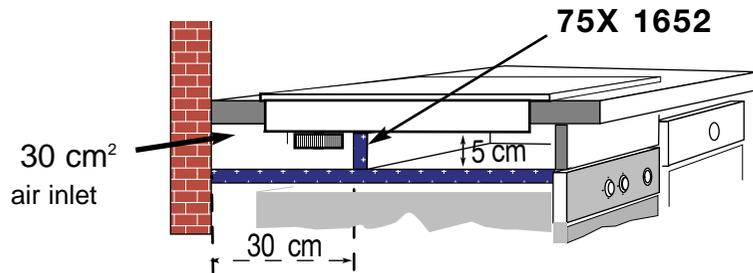
Make sure that the flow of air through the ventilation grille at the back is completely unobstructed.

Above an empty unit or drawer



Above an oven of another make

It is essential that you install an insulation kit between the oven and the hob (available from your dealer's After Sales Service). This arrangement **restricts** installation of the oven to the **lower position** in the unit.



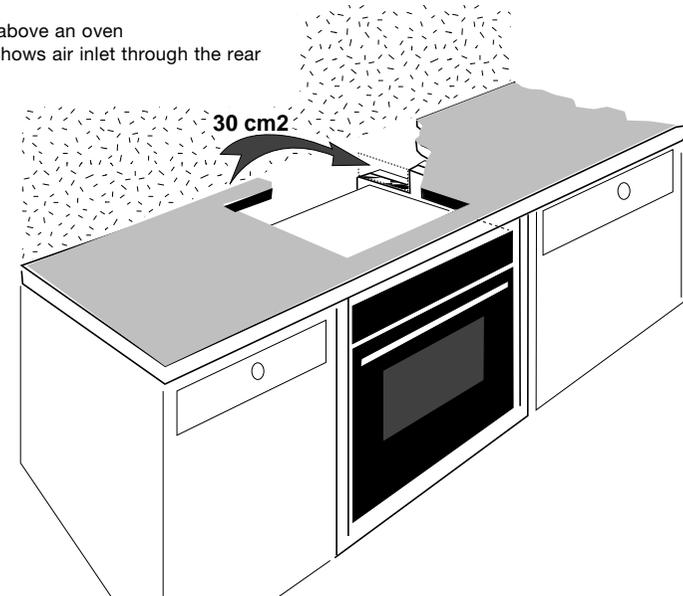
Above an oven of the same make

Your oven carries the **BRANDT** label, it has an upper ventilation system and the hob can therefore be fitted directly into the worktop above the oven in the higher position.

- It is essential that an **air inlet of 30 cm²** be made in the left or right wall of the oven housing unit.

Reminder: the hob's thermal safety devices prevent its simultaneous use with an oven in pyrolysis mode.

Building in above an oven
Example shows air inlet through the rear right



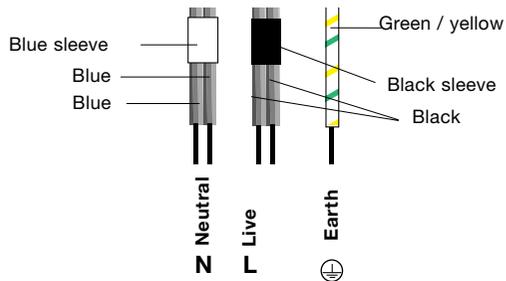
■ Electrical Connection

These hobs are supplied with an 05 VVF power supply cable (cross-section 1.5 mm²), with 5 cores (of which one for the earth: yellow/green) and should be connected to the mains by a socket which complies with the EEC 7 regulations or by using a double-pole circuit breaker with a contact gap of at least 3 mm.

If this power supply cable is damaged, or if you wish to change it, it can only be replaced by your After Sales Service as this requires specialist tools.

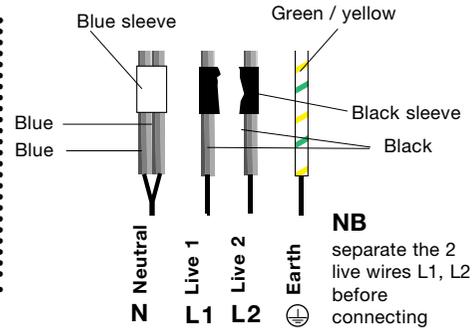
- 220/240 V single phase

Connect the three wires to your mains supply, in accordance with the colour of the wires.



- 400 V 2N three phase

Connect the four wires to your mains supply, in accordance with the colour of the wires.



Your mains fuse must be: 32 amp

Remarks

- When your hob is first connected to the power supply or after a long power cut, a code lights up on the keypad. It disappears automatically after about 30 seconds or the first time any of the touch controls on the keypad is pressed. This display is normal and reserved for the use, as required, of your After Sales Service.

When connecting to a 400 V 2N three phase mains supply, if your hob malfunctions, check that the neutral wire has been connected properly. These precautions will also protect your other electronic appliances.

Technical data

Operating voltage.....	220/240 V ~ 50/60 Hz
Total power consumption	5600 W
Dimensions of unit cut-out	
Width	750 mm
Depth	410 mm
Maximum space required under the worktop	58 mm
Overall dimensions under the worktop	
Width	745 mm
Depth	488 mm
Overall dimensions above the worktop	
Width	810 mm
Depth	510 mm
Weight	15,3 kg
Manufacturer	N°214

For the installer After Sales Service

- To benefit from the guarantee on your hob, do not forget to have your "Guarantee Certificate" dated and signed by your retailer-installer.
- All repairs must be carried out by a qualified technician. The distributors of our make are the only people who:
 - **HAVE COMPLETE KNOWLEDGE OF YOUR APPLIANCE AND ITS OPERATION,**
 - **FULLY EMPLOY OUR TECHNIQUES OF ADJUSTMENT, MAINTENANCE AND REPAIR,**
 - **USE EXCLUSIVELY GENUINE SPARE PARTS**
- **Any repair carried out as a result of installation or use which is not in conformity with the instructions in this booklet will not be accepted under the terms of the manufacturer's guarantee which will be terminated.**
- In the event of a complaint or to order spare parts from your distributor, give him the complete reference details for your appliance (appliance model and type and full serial number). This information appears on the back of your instruction book.
- The descriptions and technical data which appear in this booklet are for information only and are not legally binding. In the interests of product quality, we reserve the right to carry out any necessary changes and improvements without prior notice.
- **GENUINE SPARE PARTS:** ask your dealer to ensure only **CERTIFIED GENUINE SPARE PARTS** are used in any repair.

For the user Personal notes

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