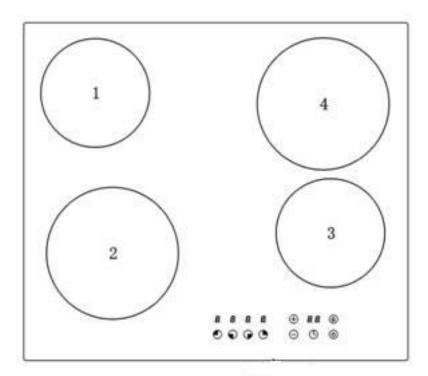
<u>COOKOLOGY</u>

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TCH601 60cm Ceramic Hob Black Instruction manual



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2	Installation
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4	Using the ceramic hob
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1.Notice



- Do not use the ceramic hob until you have read this instruction manual. The ceramic hob is intended for household use only.
- The appliance becomes hot during operation. Take care not to touch the hot surface.
- Always keep children away from the ceramic hob.
- While in operation direct contact with the ceramic hob may cause burns!
- Ensure that small items of household equipment, including connection leads, do not touch the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not leave the ceramic hob unattended when frying. Oils and fats may catch fire due to overheating or boiling over.
- Do not switch on the hob until a pan has been placed on it.
- Do not put pans weighing over 25kg on the hob.
- Do not use the ceramic hob in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the ceramic hob.
- The ceramic hob should not be cleaned using steam cleaning equipment.
- IMPORTANT: The adjacent furniture or housing 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.
- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, will be the liability of the owner.
- This appliance complies with all current European safety legislation. We do wish to emphasize that this compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.

Child Safety

• We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time.

• 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.

General Safety

- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Do not allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- Do not use the appliance to heat the room it is located in or to dry clothing.
- Do not install the appliance next to curtains or soft furnishings.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This product can be worked but not through outside timer and remote control.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock, the hob surfaces are ceramic glass or similar material which protect the live parts.
- Warning: a steam cleaner is not be used.
- CAUTION: The cooking process must be supervised. A short-term cooking process must be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- This appliance should be connected to a circuit which incorporates an isolating switch which can accessible by the user after installation providing full disconnection from the power supply. The disconnection may be achieved by incorporating a switch in the fixed wiring in accordance with the wiring rules.

- Warning: Before obtaining access to terminals, all supply circuits must be disconnected.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- WARNING: The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Power cord will not be accessible after installation.
- For Installation instructions, please go to the section marked Installation.

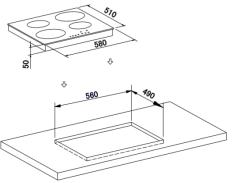
2. Installation

Installing the ceramic hob

- The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the ceramic, easy access to all control elements should be ensured.
- This is a Y-type design built-in ceramic, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall .Coating or veneer used on fitted furniture must be applied with a heat-resistant adhesive (100 °C).This prevents surface deformation or detachment the coating.
- Hoods should be installed according to the manufacturer's instructions.

Assembly of ceramic hob :

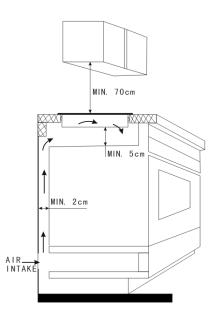
- Make an opening with the dimensions given in the diagram for the hob to be mounted on the worktop.
- Check seal for perfect fit and overall cover. Lower the ceramic hob into place and align correctly.



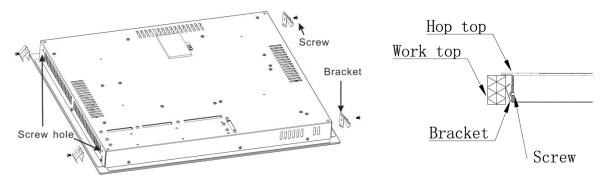
• Using a standard screwdriver, tighten the tension clamps evenly starting at the centre and moving diagonal, until the built-in rim is tight on the worktop.

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

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

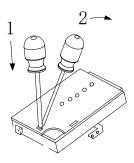


- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
- There are holes on the base or the sides of the hob that you can fix the four brackets to. There are three holes in each one of the brackets.
- You should place the bracket on the underneath of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



Fitting guidelines

The ceramic hob is manufactured to work with onephase alternating current. The voltage rating of the ceramic hob heating elements is 220-240V. Adapting the ceramic hob to operate with two-phase current is possible by appropriate bridging in the connection box according to the connection diagram below. The connection diagram is also found on the cover of the connection box. Remember that the connection wire



should match the connection type and the power rating of the ceramic hob.

The connection cable must be secured in a strain-relief clamp.

Warning!

Remember to connect the safety circuit to the connection box terminal marked with .The electricity supply for the ceramic hob must have a safety switch which

enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3mm. Before connecting the ceramic hob to the power supply it is important to read the information on the data plate and the connection diagram.

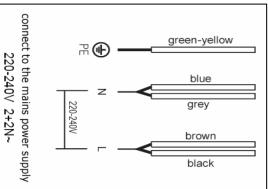
wires for each domino hob with touch control models					
Adaptive voltage range and wires			The wiring diagram		
model	220-240 1N~ 50-60Hz	380-415 2N~ 50-60Hz	KADO K 1/5		
AHW-4D- 60-1	H05VV-F 3G2.5	H05VV-F 4G2.5	$\begin{array}{c} \hline \\ \hline \\ \hline \\ 1 \\ 2 \\ 1 \\ 0 \\ 1 \\ 0 \\ 1 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0$	ON DIAGRAM 1 2 3 $L1^{0} L2^{0}$ $PE^{0} N^{0}$ $380-420V \sim 2N$ H05VV-F 4G2.5	

• The cable connections must be in accordance with the diagram located on the bottom of the hob.

- You should use a good quality screwdriver to carefully, fully tighten ALL of the terminal screws.
- If when the hob is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened. 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 13A plug and socket.
- This appliance must be wired into a 30 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- The cable can be looped if necessary, but make sure that is not kinked or trapped when the hob is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

Replacing the mains supply cable

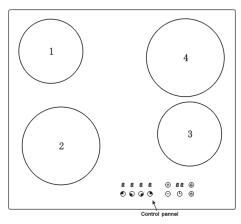
- ♦ If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.
- The mains supply cable should be replaced in accordance with the following instructions:
 - Switch the appliance off at the control switch.
 - Open the terminal block on the underside of the hob.
 - Unscrew the terminal screws fixing the cable.
 - The "green-yellow" earth wire must be connected to the terminal marked ±. It must be about 10 mm longer than the live and neutral wires.



The "blue" neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

3. Description of the Ceramic hob surface layout

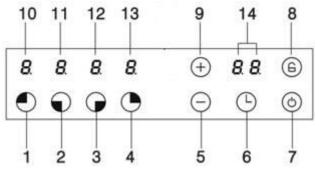
4 zone ceramic hob schematic diagram



Surface layout table

Model	Furnace	Furnace	Furnace	Furnace	Total	
	plate 1	plate 2	plate 3	plate 4	power	
	power (power (power (power ((kW)	
	kW)	kW)	kW)	kW)		
AHW-	1.2	1.0	1.2	1.0	6.0	
4D-60-1	1.2	1.8	1.2	1.8	6.0	
Note: 1.2 kW hyperspeed zones (diameter 165 mm); 1.8 kW						
hyperspeed zones (diameter 200 mm).						

Control panel layout



- 1. Cooking zone rear left select button
- 2. Cooking zone front left select button
- 3. Cooking zone rear right select button
- 4. Cooking zone front right select button
- 5. minus button
- 6. Timer indicator
- 7. ON/OFF button
- 8. Safety lock button
- 9. Plus button
- 10. Cooking zone indicator of rear left
- 11. Cooking zone indicator of front left
- 12. Cooking zone indicator of rear right
- 13. Cooking zone indicator of front right
- 14. Timer display

4. Using the ceramic hob Before first use



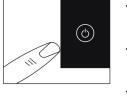
IMPORTANT: You should clean the ceramic hob surface (see "Maintenance and cleaning" section).

- ✓ 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.
- \checkmark 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.

Touch controls:

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

Switching the hob top on



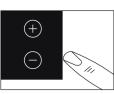
- ✓ Press the ON/OFF button(7) to switch on the appliance.
- ✓ The hob will beep once and all of the cooking zone indicators will light briefly, then go out.
- / This means that the hob has entered stand-by mode.

Switching on a zone and setting a power level

IMPORTANT: A zone must be selected within 1 minute of switching the hob on.



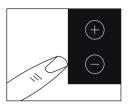
✓ Press the cooking zone plus button (1) - (4) of the zone that you want to use.



Adjust the zone between power levels 1 and 9, using the plus (9) and minus (5) buttons. By holding down either of these buttons, the value on the zone indicator (10) or (11), (12), (13) will adjust up or down.

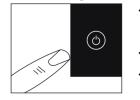
Switching off a zone

 \checkmark



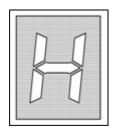
- ✓ Press the cooking zone, then press the minus button (5) of the zone that you want to switch off.
 ✓ Hold the button down until the number in the cooking zone indicator reaches "0". After a few
 - seconds, the zone will switch off automatically.
- \checkmark The letter "H" will show in the cooking zone indicator, (see the section on the "residual heat indicator" below).

Switching off the hob



- ✓ Once you have switched off all of the cooking zones, you should turn off the hob.
- ✓ Press the ON/OFF button (7).
- ✓ It is possible to turn the hob off at any time by pressing the ON/OFF button (7).

Residual heat indicator

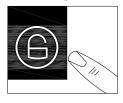


After a zone is switched off, the corresponding cooking zone indicator (10)or (11), (12), (13) will show a flashing letter "H". This means that the

temperature of the zone is over 60°C and is therefore still high enough to cause injury.

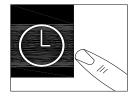
- ✓ When the temperature of the zone falls below 60°C, then the letter "H" will go out.
- ✓ IMPORTANT: The residual heat indicator will disappear if the mains supply to the product is cut.
- IT IS STILL POSSIBLE TO BURN YOURSELF ON A HOB ZONE, EVEN WHEN THE TEMPERATURE OF IT HAS DROPPED BELOW 60°C.

Locking the hob top



- ✓ The whole hob top can be locked by pressing the safety lock button (8) whilst the appliance is switched on.
- ✓ The timer display (14) will show "L0" to indicate that the safety lock feature has been activated.
- ✓ When the safety lock has been switched on, it will disable any of the other buttons on the control panel, apart from the ON/OFF button (7).
- ✓ To disable the safety lock feature, you should press the safety lock button (8) again. The "L0" symbol will disappear from the timer display (14) and you are then able to adjust the power of any zone on the hob top.

The hob timer



Your hob 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 timer button (6), use the plus buttons (9) and minus buttons (5) to set the countdown time.
- ✓ The timer display will show the countdown time that is being set.

The timer display will increase in 1 minute intervals each time the timer plus button (9) is pressed.

✓ The timer display will decrease in 1 minute intervals each time the timer minus button (5) is pressed.

- ✓ If the set time exceeds 99 minutes, the timer display will return to showing 0.
- ✓ If you press the plus (9) and minus buttons (5) simultaneously, the timer display will reset to 0.

Self-heating mode

Your hob can be self-heating following the below steps:

- Press plus buttons (9) or minus buttons (5) to set the power to level 9,then touch plus buttons (9) to let the burner alternately display "A" and "9".
- \checkmark Press minus buttons (5) to set the final self-heating level you need.

The level and time corresponding tables of self-heating are as below:

Level	1	2	3	4	5	6	7	8	9
Self-heating time (minute)	1	3	4.8	6.5	8.5	2.5	3.5	4.5	5

Notice:

1.Only if self-heating at max power within 30s, press minus button can reduce the power, if press minus button after 30s, it will quit the self-heating mode.

2. If self-heating at max power after 30s, as long as it is still alternately display "A" and "9", press plus button the hob will stay at self-heating mode.

3. When changing power level, the passed time will be automatically calculated into the corresponding heating time of the new power level.4. Within 30s self-heating time, if press minus button to any level, the passed time will be calculated to the new setted level time, after heating at that remaining time, the hob will turn back to normal heating mode.

Setting a countdown time

The hob timer can be used as a minute minder at any time without affecting the cooking process or power setting.

- ✓ To set a minute minder countdown, press the timer button, use the plus (9) or minus (5) button so the timer display shows "- -".
- ✓ Use the timer button , press plus and minus buttons to adjust the time by 10 minutes.
- ✓ Once the desired time is set, release all buttons and after 5 seconds the timer countdown will be set.
- \checkmark The timer display will show the remaining countdown time.
- ✓ When the set time is reached, a buzzer will sound for 30 seconds and the timer display will show "- -".

✓ To cancel a countdown time that is in progress, press the plus and minus buttons simultaneously.



IMPORTANT: The countdown timer controls the entire hob, rather than an individual cooking zone. When this function is used, the hob will switch off entering stand-by mode.

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.

LEVEL	TIME LIMIT (hours)
1-2	6
3-4	5
5	4
6-9	1.5

✓ 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.

5. Hob guidelines

- ♦ The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.
- ♦ The worktop is fitted with cooking areas of different diameter and power.
- ♦ The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diameter as the cooking zone that they are being used on.
- ♦ You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.
- ♦ Before use, make sure that the bottoms of the saucepans are clean and dry.

- ♦ When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.
- ♦ The best thickness for the bottom of the pans is 2 3 mm of enamelled steel and 4 6 mm for stainless steel with sandwich type bottoms.
- ♦ If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.
- \diamond Preferably cover pans with a lid to permit cooking at a lower heat.
- ♦ Always cook vegetables and potatoes, etc. in as little water to reduce cooking times.
- ✤ Food or liquid that has high sugar content may damage the hob top if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.
- IMPORTANT: The ceramic hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.
- DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD SWITCH OFF THE APPLIANCE TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK AND CONTACT THE BAUMATIC CUSTOMER CARE DEPARTMENT IMMEDIATELY.

6. Maintenance and cleaning



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

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

Cleaning the ceramic hob top



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



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



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

After each use

- Wipe the appliance over with a damp cloth.
- Dry the appliance by rubbing the surface with a clean cloth.

Cleaning table

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

Important!

The inside of the hob should only be washed with warm water and a small amount of washing-up liquid.

Caution!

Ensure the heating plate is clean-a soiled zone does not transfer all of the heat.

Protect the hob against corrosion.

Switch off the hob against corrosion.

Do not leave pans with prepared dishes based on fats and oils unattended on the switched-on plate; hot fat can spontaneously catch fire.



IMPORTANT: If your appliance appears not to be operating correctly, Please contact with dealer.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

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

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an

engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

7. Environmental note

Note: Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person.

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 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 or local waste management office.

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

