

Brandt

EN GUIDE TO INSTALLATION AND USE

Cooking Hob

Brandt

Dear Customer,

*You have just acquired a **BRANDT** hob and we would like to thank you.*

We have invested all our dedication and know-how in this appliance so that it would best meet your needs. With innovation and performance, we designed it to be always easy to use.

*In the **BRANDT** product range, you will also find a wide choice of ovens, microwaves, ventilation hoods, cookers, dishwashers, washing machines, driers, fridges and freezers, that you can coordinate with your new **BRANDT** hob*

Visit our website www.brandt.com where you will find all of our products, as well as useful and complementary information.

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As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.



Warning

Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.

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• SAFETY INSTRUCTIONS

We have designed this cooking hob for use by private individuals in their homes.

These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, unless using it with the help of a person responsible for their safety, or under supervision and with prior instruction in its use. Children should be supervised to ensure that they do not play with the appliance.

• Residual heat

While an operating cooking zone is very hot, a lamp or "H" (depending on the models) for this zone, is lit in the indicator.

When a cooking zone is in a stop position and its temperature is high this display remains lit.



Warning

Do not touch these zones, burn risk.

Do not look for a long time at the halogen lamps in the cooking zones.



Electrical danger

Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.

If a crack appears in the surface of the glass, disconnect your appliance immediately to prevent a risk of electric shock.

To do this, remove the fuses or use the circuit breaker.

Do not use your hob until you have replaced the glass worktop.

• CARE OF THE ENVIRONMENT

– This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in municipal containers provided for this purpose.



– Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with other waste.

Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European directive 2002/96/CE relating to electrical and electronic equipment waste. Consult your city hall or your retailer to find the drop-off points for used appliances that is nearest to your home.

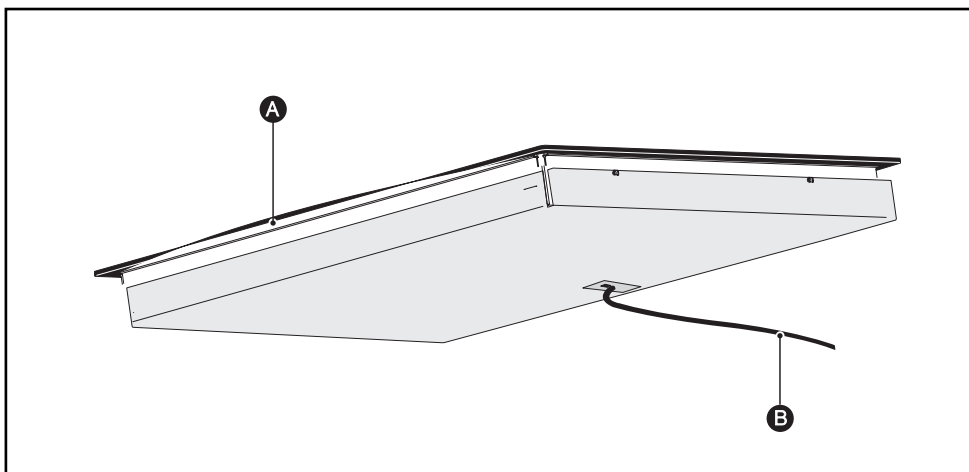
– We thank you for your help in protecting the environment.

Any maintenance on your equipment should be undertaken by:

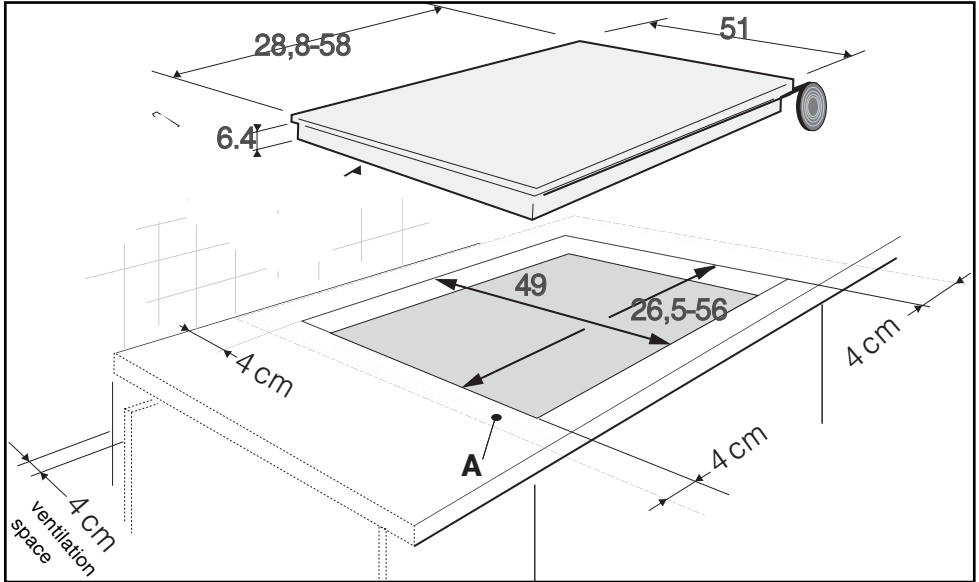
- either your dealer,
- or another qualified mechanic who is an authorized agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.

• **DESCRIPTION OF YOUR APPLIANCE**



- A** Vitroc ceramic glass
- B** Power cord



• CHOICE OF LOCATION

Your appliance should be positioned so that the mains switch is accessible.

The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (area A).

The table can be directly embedded into the work surface :

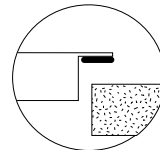
- Above the oven in high position (min. distance 10mm)
- Above a drawer or a cupboard (fit a board under the table).

• BUILD-IN

Follow the diagram above.

A joint provides the seal with the worktop.

- This joint is glued under your hob; insert the hob directly in the cut-out.
- This joint is supplied in the envelope; glue it under the hob.



• **CONNECTION**

These hobs must be connected to the mains using a socket in compliance with publication CEI 60083 or an all-pole circuit-breaker device in compliance with the installation rules in force.

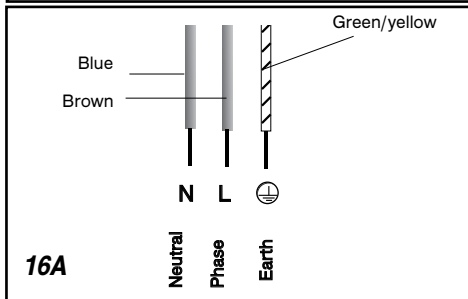
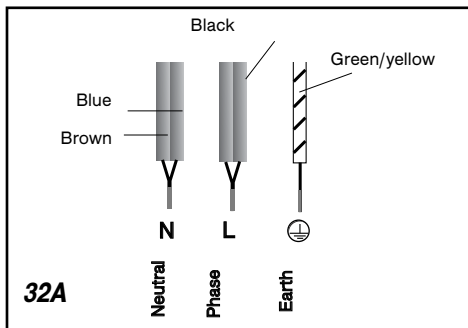
When power is first supplied to your hob, or after an extended power cut, an indicator light will appear on the control panel. Wait for approximately 30 seconds until this information disappears before using your hob (This display is normal and it is intended, if applicable, for your after-sales service. In all cases, the user of the hob should disregard it).



Warning

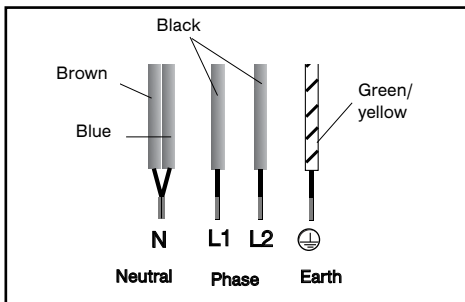
If the cable is damaged it must be replaced by the manufacturer, its after-sales service or a person with a similar qualification to prevent danger.

• **Connection of 220-240V ~**



• **Connection of 400V 2N ~ - 16A**

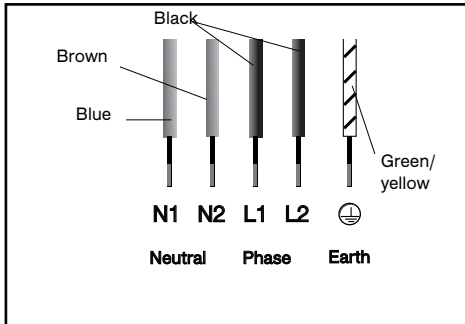
Separate the 2 phase wires (L1 and L2) before connection.



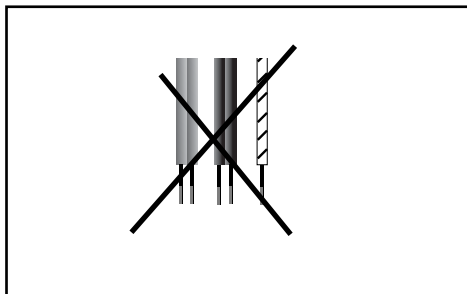
For a 400 V 2N triphase connection, if your hob malfunctions, check that the neutral conductor is properly connected.

• **Connection of 2x230V 2L+2N ~ - 16A**

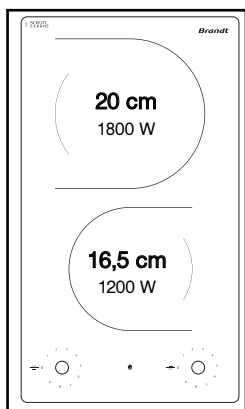
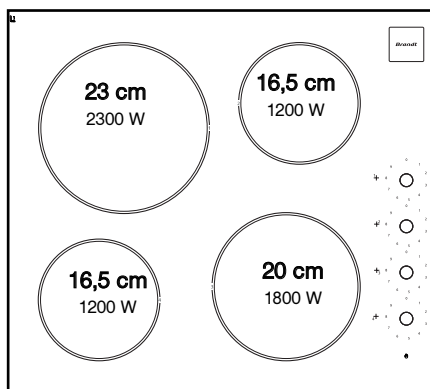
Separate the wires before connection.



• **Connection of 400V 3 ~ - 16A**



- **DESCRIPTION OF THE TOP**

TV1000**TV 1010**

• COOKWARE FOR VITROCERAMICS

• Cookware

It must be designed for electric cooking.
It must have flat bottoms.

Preferably use cookware made of:

- Stainless steel with a thick or "sandwich" three-metal bottom.
- Aluminium with a thick smooth bottom.
- Enamelled steel

• Use

A higher setting is required if:

- there are large quantities
- cooking with uncovered cookware
- a glass or ceramic pan is used.

A lower setting is required if:

- cooking food which has a tendency to burn easily (start with a lower setting - the setting can be increased if necessary).
- a spill occurs (remove the lid or remove the pan, then reduce the setting).

• Energy saving:

To finish the cooking, set at position 0, leaving the cookware in position to use the accumulated heat (this will save energy).

Use a lid as often as possible to reduce heat loss by evaporation.

• Automatic regulation of rings

The rings are regulated automatically; they switch on and off to maintain the selected power level. The temperature thus remains uniform and appropriate for cooking your food.

The regulation frequency varies according to the selected power level.



Tip

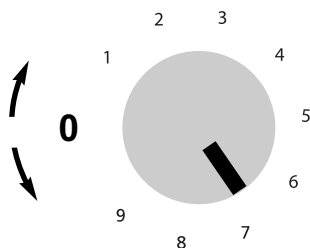
Use cookware of an appropriate size. The diameter of the bottom of the cookware must be equal to or greater than the printed zone.

Do not leave empty cookware on a cooking zone.

Do not leave cookware containing hot oil or fat unsupervised on a cooking zone.

This unit is not intended to be operated using an external timer or a separate remote control system.

• SWITCHING ON



• CARING FOR YOUR APPLIANCE

Avoid hard shocks from cookware:

The vitroceramic glass surface is highly resistant, but not unbreakable.

Do not place any hot lids flat on your cooking hob. A “sucker” effect might damage the vitroceramic top.

Avoid rubbing cookware: in the long term this might cause damage to the decoration of the vitroceramic top.

Do not place cookware on your frame or trimmings (depending on model).

Avoid using cookware with rough or bumpy bottoms: they can capture and transfer particles that may produce stains or scratches on your hob.

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

Do not store cleaning products or flammable products in the cabinet underneath your cooking hob.

Do not reheat an unopened tin: it might explode.

Of course, this precaution applies to all types of cooking.

For cooking, never use aluminium foil. Never place items wrapped in aluminium foil or packaged in aluminium dishes on your cooking hob.

The aluminium will melt and permanently damage your cooking appliance.

Objects not intended for cooking should never be placed on the hob (risk of powering on, scratches, etc.).

Steam cleaning should never be used. The steam jet could damage your hob.

• MAINTAINING YOUR APPLIANCE

TYPE OF STAINS/SPOTS	USE	WHAT TO DO
Light.	Cleaning sponges	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on stains/dirt. Sugar spills, melted plastics.	Cleaning sponges Scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a scraper for glass to remove the large bits, follow with the rough side of a disinfectant sponge, and then wipe off.
Rings and hard water residue.	White vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metal colourings. Weekly maintenance.	Special vitroceramic glass product.	Apply a cleaning agent for vitroceramic glass (preferable one with silicone for its protective properties) to the surface.



cream



special cleaning sponge
for delicate crockery



powder



abrasive sponge

• On first use

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT YOU SHOULD DO:</i>
Your installation blows a fuse.	The electrical connection of your hob is incorrect.	. Check that it is compliant. See section on electrical connection.
Only one side works.		

**Warning**

In the event of breakage, crack or fissure, even minimal, of the vitroceramic glass, immediately disconnect your appliance to prevent a risk of electric shock. Contact the After-Sales Service Department.

• VITROCERAMIC

		FRY BRING TO A BOIL		COOK/BROWN RETURN TO BOILING BOILING LIGHT BROTHS		COOK/SIMMER			KEEP WARM	
		9	8	7	6	5	4	3	2	1
SOUPS	BROTHS						●			
	THICK SOUPS								●	
FISH	COURT BOUILLON				●					
	FROZEN FOODS					●				
SAUCE	THICK, FLOUR-BASED								●	
	BUTTER-BASED WITH EGGS (BEARNAISE, HOLLANDAISE)									●
	PREPARED SAUCES									●
		9	8	7	6	5	4	3	2	1
VEGETABLES	ENDIVES, SPINACH						●			
	DRIED BEANS						●			
	BOILED POTATOES						●			
	GOLDEN BROWN POTATOES					●				
	SAUTEED POTATOES					●				
	DEFROSTING VEGETABLES						●			
MEAT	MEAT, NOT TOO THICK	●								
	STEAKS, IN SKILLET				●					
	GRILLED MEATS (CAST IRON GRILL)	●								
FRYING	FROZEN FRENCH FRIES	●								
	FRESH FRENCH FRIES	●								
		9	8	7	6	5	4	3	2	1
MISCELLANEOUS	PRESSURE COOKER (ONCE IT STARTS WHISTLING)						●			
	COMPOTES								●	
	CRÊPES			●						
	CRÈME ANGLAISE								●	
	MELTED CHOCOLATE									●
	JAMS				●					
	MILK						●			
	EGGS, FRIED				●					
	PASTA					●				
	JARS OF BABY FOOD (DOUBLE BOILER)								●	
	MEAT STEW						●			
	SPANISH RICE					●				
	RICE PUDDING							●		

