

PBi60

600mm Induction Hob

INSTALLATION AND USER INSTRUCTIONS

You must read these instructions prior to using the appliance and retain them for future reference.



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Please keep this handbook for future reference, or for anyone else who may use the appliance.

Fig 1

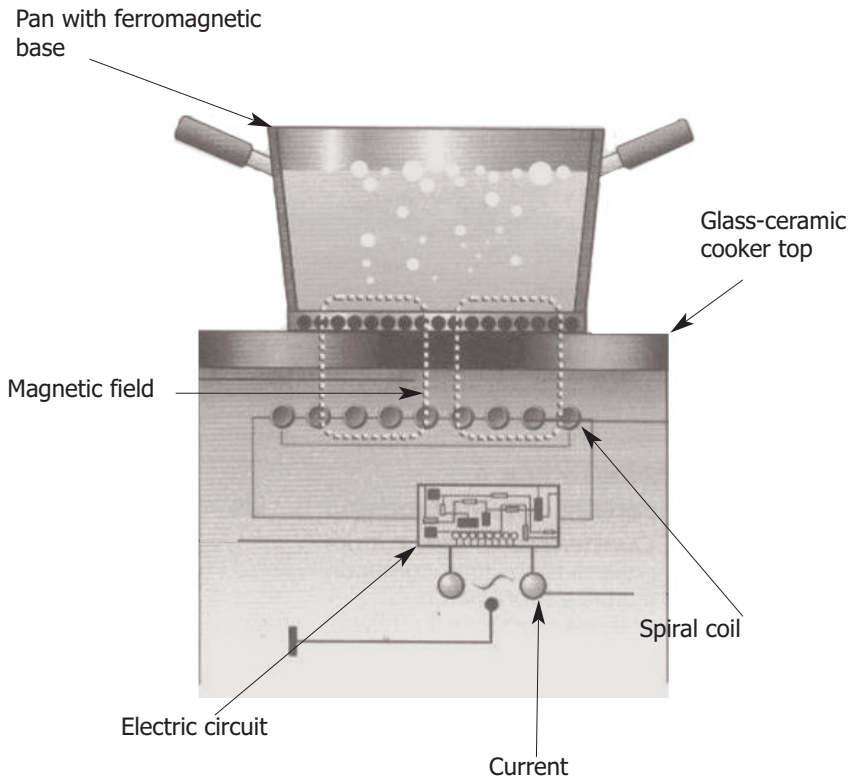


FIG.2

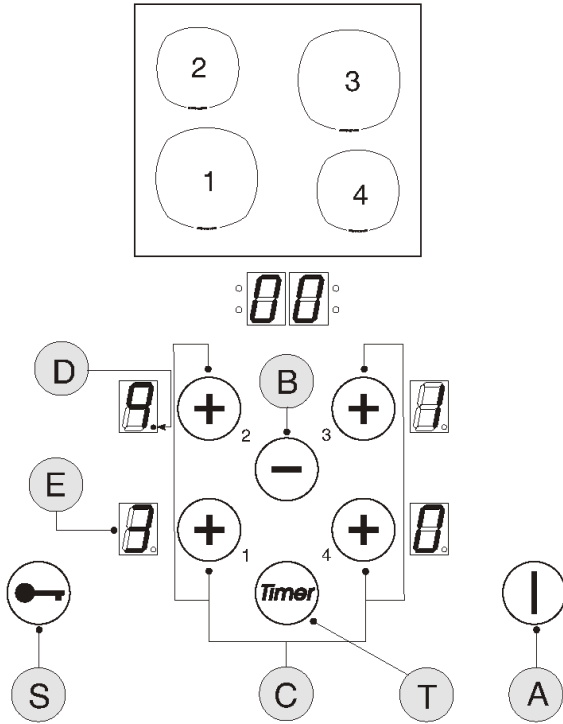
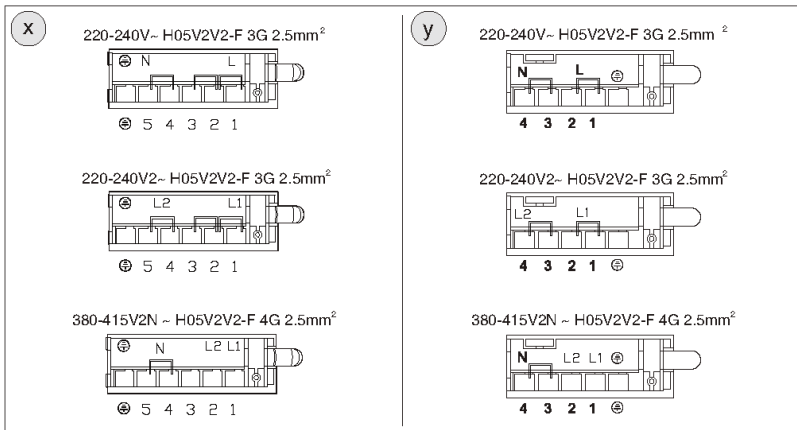


FIG.2B



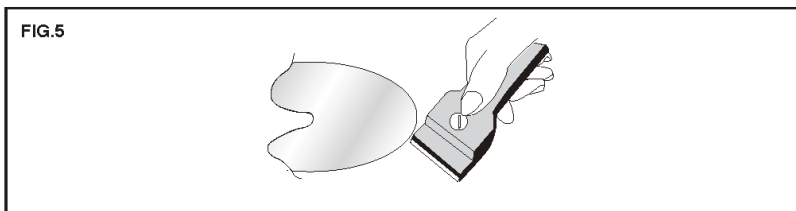
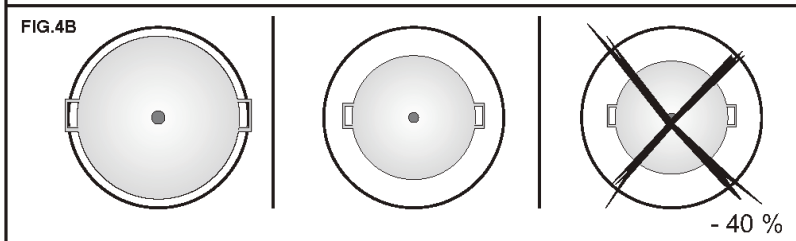
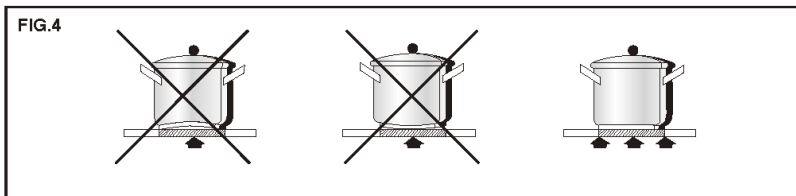
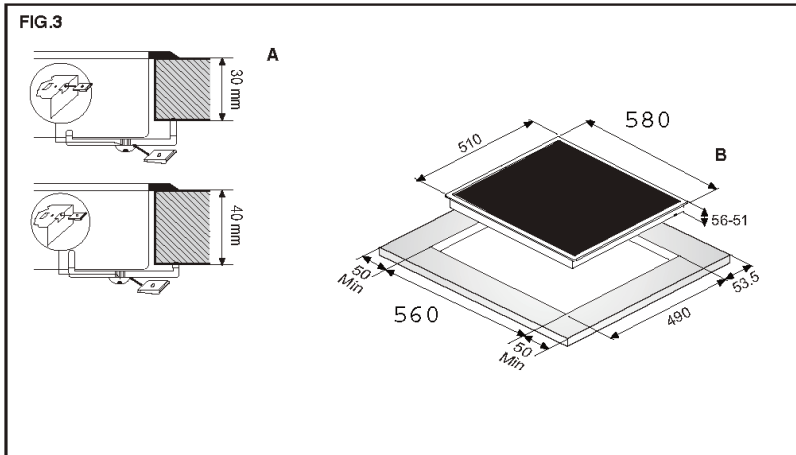


FIG.6 A

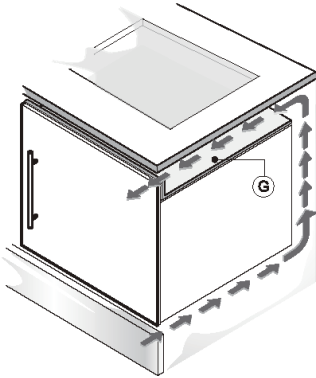


FIG.6 B

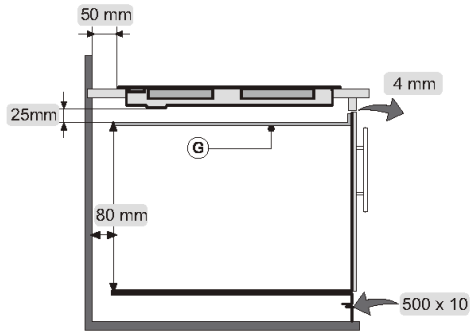


FIG.7 A

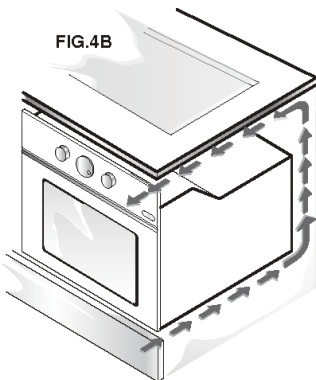
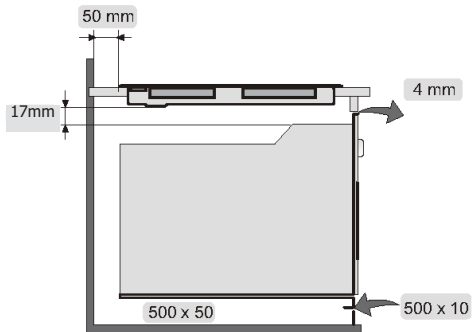


FIG.7 B



We recommend that when you install this appliance - a minimum **17mm** gap between hob base and appliance must be maintained.

Technical Data

Hob Details			
Element Type	Rating (kW)	Additional information	
Medium	2.3 induction	Maximum load: 7.4kW @ 230 V Ratings based on : 220 - 240 V ~ 50Hz	
Small	1.4 induction		
Medium	2.3 induction		
Small	1.4 induction		
Hob Dimensions			
Width	580mm		
Depth	510mm		
Height (ABOVE WORKTOP) Height (FLUSH FITTED)	4mm 0mm		
Cut out required (WxD)	560mm x 490mm		
Hob Aesthetics & Features			
4 elements	Child lock	Easy clean glass hob	
Timer	Keep warm		



This appliance is for use in a domestic kitchen only, it is not designed, or intended, for commercial use.



Please keep these instructions in a safe place. Should you sell or pass on the appliance, please give the new owner this handbook.

GENERAL

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance. All the operations relating to installation (electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

If you have any problems with any aspect of your hob, please check through these instructions thoroughly to make sure that you have not missed anything. If you still need help, then please contact us using the customer care centre number at the back of this book. Before using this appliance please make sure that you have removed all packaging and wrapping. Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent any injury.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications cannot be guaranteed. Modification to design and material may be necessary subsequent to publication.

1.1 THE PRINCIPLE OF INDUCTION

The system of cooking by induction is based on the physical phenomenon of magnetic induction. The fundamental feature of this system is direct transfer of heat energy from the generator to the pan without intermediate means (different from traditional cooker tops see fig.1).

1.2 ADVANTAGES

If you compare your electric cooker tops, with the induction cooker top, the result will be:

- Safer: low temperature on the glass surface
- Quicker: brief heating times.
- More precise: the top reacts immediately to your commands
- More efficient: 90% of the energy absorbed is transformed into heat.

Furthermore, once the pan has been removed from the hob, heat transmission is stopped immediately, thereby preventing the needless dispersion of heat.

The system also automatically recognises the various diameters of all pans and uses a suitable power level for each size.

This means that we are able to use pans of various sizes, provided that the pan diameter is no more than 10% larger - or 40% smaller - than the printed detail marked on the hob (fig. 4B).

Caution: if you are using a pan with a diameter which is more than 40% smaller than the printing marked on the glass, the cooking zone may not be activated.

1.3 COOKWARE fig.4

Cooking by induction uses magnetism to generate heat. The vessels must therefore contain iron. Check if the vessel material is magnetic using a magnet.

Important:

To prevent permanent damage to the cooker surface, do not use:

- pans with bases that are not perfectly flat.
- metal pans with enamelled bases.
- Do not use pans with rough bases as they may scratch the hob's surface

SAFETY WARNINGS

This apparatus is not suitable for use by children or persons who need supervision. Do not allow children to play with the apparatus. Before using the induction cooker top it is important to check that the apparatus is compatible with anyone who has a pace-maker and active surgical implants.

Before connecting the appliance to the electricity supply:

- Check that the voltage and power values listed on the data plate (positioned on the lower part of the appliance) are compatible with the electricity supply and socket. If you have any doubts, please consult a qualified electrician for assistance.

IMPORTANT

- Metal objects such as knives, forks, spoons or lids must not be placed on the cooker surface as they can get hot.
- After use, switch the cooker off using the control device and do not rely on the pan detector.
- Avoid liquid spilling, therefore to boil or heat liquids reduce the heat supply.
- Do not leave the heating elements switched on with empty pans or without pans.
- When you have finished cooking, make sure the appliance is not left switched on.
- Never use aluminium foil for cooking, or never place products wrapped in aluminium foil onto the cooking surface. The aluminium would melt and damage your apparatus irreversibly.
- Never heat a tin or can of food without opening it – it could explode! This warning applies to hobs of all types.
- Never leave fat or oil unattended on the hob.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance
- Keep all flammable materials away from the hob.
- Do not place plastic utensils on hot surfaces.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance and cannot be caught accidentally.
- Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.
- **Caution:** Do not use the hob if the glass is cracked, as electrical parts are directly beneath. To avoid the possibility of electric shock, turn off the electricity supply to the hob at the socket and arrange a Service call.
- **WARNING:** Steam cleaners must not be used.

Always use a registered installer for this appliance.

WARNING! For your own safety, make sure that these instructions on installation, use and maintenance are followed.

This appliance conforms to the European Directive EC/2002/96, Waste Electrical and Electronic Equipment (WEEE). By making sure that this appliance is disposed of in a suitable manner, the user is helping to prevent potential damage to the environment or to public health.



The symbol on the product or on the accompanying paperwork indicates that the appliance should not be treated as domestic waste, but should be delivered to a suitable electric and electronic appliance recycling collection point.

Follow local guidelines when disposing of waste. For more information on the treatment, re-use and recycling of this product, please contact your local authority, domestic waste collection service or the shop where the appliance was purchased.

INSTALLATION INSTRUCTIONS



We recommend that when you install this appliance - a minimum **17mm** gap between hob base and appliance must be maintained.

These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force. We recommend that this appliance is connected by a competent person, who is a member of a recognised "Competent Persons Scheme" and who will comply with the I.E.E. and local regulations.

The appliance must be installed using a multi-pole control unit of 30 Ampere minimum capacity with 3mm minimum separation at all poles.

Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

- Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided.
- After connection to the electricity please check that all electrical parts are working.
- The maximum power rating is specified in the Technical Data section of this handbook, and also on the Data Badge on the appliance.

POSITIONING (fig.3)

The appliance is made for fixing into a worktop, as shown in the relevant figure. Apply the supplied sealant to the entire perimeter of the hob and insert it into the cutout hole (for sizing see fig. 3B). Fix the appliance into the worktop with the 4 stays, rotating them according to the depth of the work top. If the underside of the appliance will be accessible after installation, a separator panel G (fig. 6A) will need to be mounted maintaining the distances shown (fig. 6B). If the appliance is installed over an oven the panel is not necessary (fig. 7A - 7B).

IMPORTANT: if there is an oven under the induction hob it is advisable for it to have a cooling fan. Do not use the induction hob while *PYROLITIC cleaning* is in process.

WARNING: to allow the circulation of as much fresh air as necessary, there must be at least **17 mm** between the induction hob module and any appliance installed under it (fig. 7B). In any event, adequate aeration must be provided.

To allow fresh air circulation there must be openings in the kitchen furniture (fig. 6A-7A) of the sizes indicated in fig. 6B-7B.

ELECTRICAL CONNECTIONS (Fig.2B)

Before making the electrical connections, check that:

- the earth cable is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- the system is fitted with efficient earthing compliant to the laws and regulations in force.

This appliance must be earthed.

If the appliance is not fitted with a cable, use type:

"H05V2V2-F" for a power level of up to 7400 Watts. The cross-section of the cable should be at least 4mm² for greater power levels.

The cable should never reach a temperature which is 50°C above the temperature of the room in which it is installed.

The appliance is designed for permanent connection to the electricity supply and should therefore be fitted with an omnipolar switch which has a minimum opening of 3 mm between contacts. The switch should be suitable for the charge indicated on the appliance data plate and must conform to all current legislation (the yellow/green earth wire must not be interrupted by the switch).

The omnipolar switch must be easy to reach once the installation process has been completed.

USE AND MAINTENANCE

A = ON/OFF button

B = - button

C = + button

D = Cooking zone selection indicators

E = Cooking zone display

OPERATION (Fig. 2)

- If button A is selected, the hob switches on and flashing zeroes with decimal points will appear on all displays for 10 seconds.

If no further action is taken within this space of time, the hob switches off again.

To switch a cooking zone on, simply select the desired power level using the C buttons.

NOTE: each C button corresponds to a cooking zone.

0 will appear on the display, with the fixed decimal point D (no longer flashing); at this point the zone has been selected.

If button B is used the display will show level 9, while if button C is used, the display will show level 1.

- Once this step is complete you will be able to make temperature adjustments using the "C" and "B" buttons.

If any object has been placed on top of the control panel, the hob will automatically revert to OFF mode.

When a hotplate is in its OFF mode and the temperature of the glass surface is greater than approximately 65°, a signal light "H" will appear on the corresponding cooking zone display.

- To switch off an individual cooking zone, first select it and then press buttons "C" and "B" simultaneously.

SAFETY LOCK FUNCTION (Fig. 2)

To prevent use the cooker surface by children, it is possible to block all functions by pressing the S key. This function can be activated only if the hob is switched on.

TIMER (Fig. 2)

A Timer can be used simultaneously for each cooking zone.

Select the desired cooking zone by pressing the corresponding C button. Next, select the desired power level using the + and - buttons. If the T (Timer) button is then pressed, "00" appears on the display and the LED corresponding to the selected zone begins to flash. Press button B; a time of 60 minutes will be displayed. If, on the other hand, you press button T, a time of 1 minute will be displayed. Next, set the desired time using the T button to increase the value and the B button to decrease it.

Once the set cooking time has elapsed, the timer switches off and deselects the cooking zones. A buzzer will sound for 2 minutes to indicate that the timer is no longer active.

- To deactivate it press any key.
- To know the residual time for each zone, press the key C of the interested zone. To set at zero the timer select the zone and press the T key with the B key.

Caution! While the hob is in operation the timer display remains on, with its value set to "00".

IMPORTANT: To prevent damage being inflicted on the electronic circuits, the hob is fitted with an overheating safety system. In situations where the appliance is used at high power levels for a prolonged period of time, the hob may switch off one or more of the activated zones temporarily, until the temperatures return to the set levels. On the display corresponding to the cooking zone which has been temporarily switched off, the power level will be shown in alternation with a H E 2. This will stop flashing once the cooking zone has been reactivated.

MINUTE MINDER FUNCTION (Fig. 2)


- Unlock the cooking surface by keeping the "key button" S pressed down for 3 seconds until the "indicator light button" is switched off.
- Press the "Timer" (T) button until the writing "00" appears on the display.
- Press T or B to select the number of the minutes.
- Press the "Timer" button to confirm the selection. At the end of the set time, an acoustic signal will be activated.

HEAT UP FUNCTION (Fig. 2)

The function heat up allows to set the maximum temperature for a limited period of time on the cooking zone, then the temperature decreases down to the selected value.


- To activate the Heat up function, select the cooking zone, set at 9 the temperature level, press again the key "+" the letter A will appear on the display then with the "-" key select the desired final temperature level. Until the function is activated, on the display the A will alternate with the final set up level.

MAGNETIC SENSOR (fig. 2)

- The hob is equipped with a pan sensor; when the pan is removed or badly positioned, the symbol will appear; 

If, on the other hand, the surface of the glass is still hot, the H symbol will appear.

O.S.D. (Overflow Safety Device) (fig. 2-3-4)

The hob is equipped with a safety system which moves all hotplates to the OFF position and activates the safety lock when liquids or items are detected on the control panel A. These symbols will flash on the display: 

They can be deactivated by removing the item or the liquid. The hob will switch off automatically.

MAINTENANCE

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied on request (Fig.5)

Clean the heated area as thoroughly as possible using a ceramic hob cleaner or similar products and a cloth/paper, then rinse with water and dry with a clean cloth.

Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area or residues of sugar or food with a high sugar content (Fig.8).

In this way, any damage to the cooktop surface is prevented. Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.

BELLING CUSTOMER CARE

In case of difficulty within the UK, please call
Belling Customer Care Centre Helpline on

0871 22 22 503

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Enter appliance numbers here for future reference:

Model No									
Serial No									

Please ensure you have the above details (Model No and Serial No) to hand when calling Belling Customer Care. They are essential to booking your call.



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