ELECTRIC HOBS

USER AND INSTALLATION INSTRUCTIONS
BA13.2 – BA15.2

Baumatic®

For future reference please record the following information which can be found on the Rating Plate and the date of purchase which can be found in the invoice:

Model Number **…….**

Serial Number **…….**

Date of Purchase **…….**

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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.

Please remember the advice and warnings shown on page 5 which is headed 'IMPORTANT – Warning and Safety Instructions'.

This appliance is designed for domestic household use when built into kitchen worktop.
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 discolouration 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, would invalidate any warrantee or liability claim.

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Baumatic Conditions of Guarantee.
The aforegoing does not affect your statutory rights.

For Warranty conditions in Australia please consult the enclosed Cucina Australia Warranty card, or call Cucina National Service on 1800 444 357.

Before using this appliance ensure that any protective packaging or coatings have been removed.
To aid the protection of the environment, please sort the packing materials into different types and dispose of them in accordance with the local waste disposal laws.
Any further information on waste disposal can be obtained from your local Environment Agency office.
When first used, an odour 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, EUROPEAN NORMS and Australian Standards:

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, AS/NZS3350-2-6

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

IMPORTANT NOTE – WARNING and SAFETY INSTRUCTIONS

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

Baumatic advise that the appliance is not intended for use by young children and infirm persons without supervision.
Young children should be supervised to ensure they do not play with the appliance.
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.
We also advise that great care is taken during use and cleaning operations.

Do make sure that the pan handles are always correctly positioned to avoid accidental contact.

Do not leave heated oil or fat unattended as there is a risk of fire.

Do use pans that are flat bottomed and the correct size for the heating area to be used (never smaller).

Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.

Do not use the appliance for space heating or to dry clothes.

Do not install the appliance next to curtains or soft furnishings.

NOTE: This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.
Baumatic 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.

INSTRUCTIONS FOR USE

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

The following models are covered by these instructions:

BA13.2SS
BA15.2SS

USING THE HOB

The symbols on the Control Panel fascias show which hotplate the control system operates. A pilot light indicates when a hotplate is switched on.

Every cooking zone has a corresponding Residual Heat Indicator neon (to be found at the front of the hob on the right hand side). The neon will light up when the corresponding cooking zone becomes hot, and will remain lit until the temperature on the cooking zone has dropped below 50°C.

BA13.2SS, BA15.2SS
These hobs feature 'touch controls' and incorporate a safety lock system indicated by the key symbol.

1. It is necessary to initially programme the system by touching the ON / OFF pad for 3 seconds. An audible 'bleep' will be emitted and the adjacent neon will light.
   The desired cooking zone selection can now be made, however if a selection is not made within approximately 10 seconds the hob will automatically switch OFF.
2. To switch on the cooking zone selected, touch the corresponding zone identification pad and regulate by pressing either the + or – pad. The power level is indicated by LED symbols (1 = minimum through to 9 = maximum). An audible 'bleep' will be emitted at each operation.
3. To switch OFF the cooking zone selected, press the – pad until all the LED symbols are extinguished. Alternatively, pressing the ON / OFF pad will shut down any cooking zone in use and turn off the hob.
4. After use, the H symbol will remain lit in the corresponding zone identification pad to indicate residual heat. This will switch off when the temperature drops below 50°C.
5. To prevent accidental use of a cooking zone, the key lock system can be activated. Do so by pressing the KEY LOCK pad once. An audible 'bleep' will be emitted. The LED adjacent to the pad will illuminate indicating that the lock is engaged. All cooking zones will be disabled and any previous temperature settings will be maintained.
   These settings can be amended after disengaging the lock system, making the required change and re-engaging the lock system.
   The lock system can be overridden by pressing the ON / OFF pad which will shut off the hob and cancel any temperature settings.

NOTE:

- If two or more cooking zone pads are touched simultaneously the command will be ignored or if a zone is already in use, it may shut down. Continuing to touch zones for more than 10 seconds will cause the hob to shut down.
- If the control panel is accidentally covered or if spillage of liquid occurs, the safety lock system will be activated. When the cause is removed, it will be necessary to re-programme the hob by touching the key symbol for 3 seconds.

The BA15.2SS double cooking zone can be operated in both single and double element mode by pressing the appropriate pad (Fig 1).

Fig. 1
Double zone

Timer function

The control of the induction module includes one timer that can be allocated to any burner. At first you should select a burner . If no burner is selected, the timer can be used as an egg timer. The timer key activates this function. With plus and minus key the time can be adjusted. The count down starts immediately when the time is not zero. The time is shown on the timer indicator.
The end of the time is shown on the timer indicator. The display will be cut off and the buzzer operates for 30 seconds.
Changing an adjustment you press the timer key, if it is not selected. With the plus and minus key the adjustment can be changed.

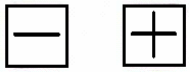
Automatic Preheating Mode

The automatic preheat mode allows items being cooked to be brought quickly up to temperature, and then continues the cooking process.
The automatic preheating mode enables the user to select the preheat function and pre-select the required cooking power level at the beginning of the cooking process. Once selected the hob will automatically preheat at maximum power for a specified time duration, then revert to the preset power level and continue the cooking process until cancelled by the user.

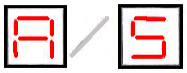
Programming Automatic Preheating

1. Turn hob on by touching the ON / OFF pad.
   The figure '0' will be displayed for all cooking zones.
2. Select the required cooking zone by touching one of the zone pads.
   An audible beep will be given to confirm selection.
3. By use of the + and – pads, select the 'Auto Preheat Mode' using the following method :
   By touching the – pad once, select level 9
   Then by touching the + pad once, select level 9
   The Auto Preheat Mode has now been activated.
4. To complete the setup sequence for Auto Preheating it is necessary to select the preset power level information for the zone. This controls the power level for the zone after the preheat, to enable continued cooking.
   By touching the – pad select the required cooking power level, 1 to 9.

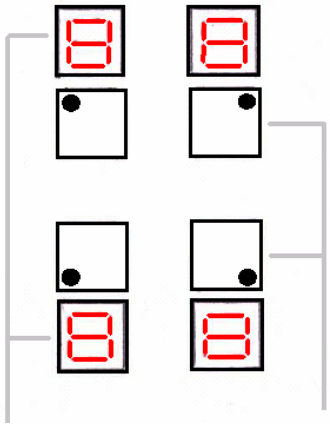
ON/OF touch pad



Level adjustmed pads



Cook zone display
Alternating "A-5"
(Selected zone in 'Auto Preheat' Mode).



Zone display windows

Zone selector Pads

Cook zone display
Single static number
(Selected zone in normal cooking mode).

The setup sequence is now complete and the zone will be on and the zone display will indicate an alternating ‘A’ and the power level as set in stage 4 above.
When setting the required cooking power level in stage 4 above, it will also set a pre-determined time limit for the period of preheating at the beginning of the program.

Power Level	Time Limit
1	1min
2	3min
3	4min 48sec
4	6min 30sec
5	8min 30sec
6	2min 30sec
7	3min 30sec
8	4min 30sec
9	------

EXAMPLE :
For this example we will select the preheat mode and a cooking power level of 5.

1. Turn Hob on by touching the On / Off Pad.
2. Select the required cooking zone by touching the zone pad.
3. Select Auto Preheat Mode : Touch pad - once to select 9.
   Touch pad + once to select 9.
4. Select cooking power level: Touch pad - to select power setting 5.

(The zone display will indicate an alternating ‘A’ and 5).

With the above settings being selected the hob zone selected will preheat on maximum power for a time period of 8min 30sec and then revert to the cooking power level of 5. The zone will maintain power level 5 until turned Off or changed by the user.

Changing the cooking power level during an Automatic Preheat.

Using the previous example of a Preheat Mode with a cooking power level of 5, the appliance is programmed and has started the preheat phase of the cycle.
During the preheat cycle after a period of 3mins it is decided that the cooking power level of 4 and not 5 is required, the program can be altered to give a cooking power level 4 by use of the + or – touch pads.
When any such alteration takes place, the time for the preheat cycle will also be automatically recalculated taking into consideration the length of time elapsed from the previous setting.
Before any changes can be undertaken to the program the cooking zone involved will need to be selected by touching the corresponding zone pad.

Example :
As in the above, the Auto Preheat Mode had been running for a period of 3mins, at this point it was decided to change the cooking power level from 5 to 4.

The Auto Preheat time for level 5 being 8min 30sec that has been running for a period of 3mins, would give a period of 5min 30sec remaining.

At the 3min interval the Cooking Power Setting is reduced to 4.

The Auto Preheat time for level 4 being 6min 30sec.

The Auto Preheat time would be automatically recalculated allowing for the already elapsed time of 3min to give you a total running time of 6min 30sec, in this instance your remaining running time would now be 3min 30sec.

At the end of the Auto Preheat cycle the zone will revert to and maintain the Cooking Power level 4 until turned Off or changed by the user.

NOTE : The above can only be undertaken whilst the zone is in Auto Preheat Mode. i.e. An alternating 'A' will be visible in the zone display window.

Cancelling the Auto Preheat Mode

To cancel this program once set and an alternating 'A' visible in the zone display window :
Select required cooking zone by touching the zone pad.
Touch and hold the - pad for a period of approx 10sec.
At the end of the 10sec a series of audible beeps will be heard to signal the cancellation of the programmed Auto Preheat Mode and 'A' will be extinguished.
Normal operation of the zone can now be resumed.

WARNING

- Do not use commercial simmering aids as these can create excessive heat that can damage the appliance.
- Do not use the glass ceramic surface of the hob as a griddle.
- Do not leave hotplates on without a pan or an empty pan.
- Be aware that hotplates will retain heat whilst cooling down.
- Do not use soft metal base pans (such as copper or aluminium) on the glass top unless it is approved for Ceramic cooktops by the manufacture of the pan.
- If the above mentioned pans are used it can cause damage to the glass surface.
- **When cooking foods with high sugar content, ensure that any spillage is removed immediately to avoid damage to the ceramic surface.**

HELPFUL HINTS

- Always use the correct diameter pan, one that is the same or slightly larger than the hotplate.
- The bottom of the pan must be flat.
- Whenever possible keep the lid on the pan when cooking.
- Avoid over-spill of liquid by reducing the heat when boiling has occurred.

CLEANING THE APPLIANCE

Always allow the appliance to cool down before cleaning to avoid a burn injury.
Do not use caustic or abrasive agents, coarse wire wool or hard tools as these can damage the surface finish.
Normally, wiping with a soft cloth dampened with hot detergent and drying with a soft cloth is sufficient but for stubborn marks the following is recommended:

Vitreous Enamel or Stainless Steel parts – use only a cleaner that is recommended for these types of material – avoid chloride based products (such as bleach).

Glass Ceramic surfaces – if any spillage becomes burnt on, remove with a ceramic glass cleaner or scraper and clean with a cleaner-conditioner containing silicone.
Do not allow the ceramic glass surface to become scratched or damaged as this could lead to a hazard.

INSTRUCTIONS FOR INSTALLATION

This appliance must be installed by a competent person in accordance with the current version of the following Regulations and Safety Standards or your local Regulations and Safety Standards.

Baumatic Installation Instructions
In Australia the installation must comply with AS/NZS3000 wiring rules.

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 distance is allowed:

- 650mm between the top surface and the underside of any horizontal surface above it.
- 50mm clearance around the appliance and any combustible materials.

The surface of any adjacent unit must be capable of withstanding a minimum temperature rise of 85°C.

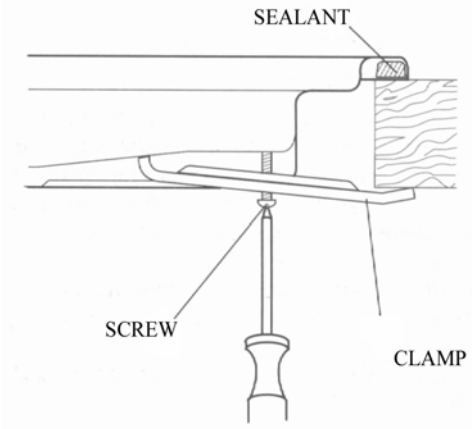
PRE-COMMISSIONING THE APPLIANCE

When unpacked, check that the following parts are included with the appliance:
- Baumatic Instruction and Installation Book
- Cucina warranty Card
- Adhesive sealing agent and fixing clamps & screws

INSTALLATION NOTES

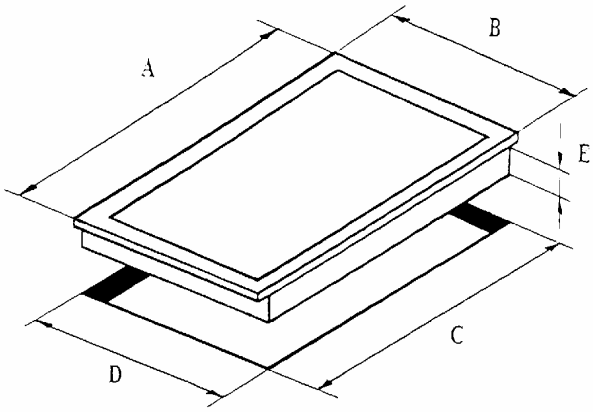
1 Cut the aperture to the dimensions shown in the table below or use the template provided on the packaging.
2 Invert the hob and apply the sealing agent provided to match the outer perimeter edge.
3 If the sealing agent is a strip type, the protective covering must be removed from both sides. Do not 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.3).

Fig.3



HOB APERTURE DIMENSIONS

MODEL	A	B	C	D	E
BA13.2SS	580	510	560	490	40
BA15.2SS	580	510	560	490	40



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.
In Australia the appliance must be installed by a qualified electrician in accordance with AS/NZS3000 wiring rules.

WARNING – THIS APPLIANCE MUST BE EARTHED

Depending on the Power Input of the model to be installed, connection will require a 30Amp protected supply using a switched double pole isolating unit having a minimum 3mm contact separation. (see Technical Data at page 11 for full information).
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.

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

MAINTENANCE

During the guarantee period, in case of need all service intervention should be referred back to the Baumatic Service Department. Please note that intervention or repair by any unauthorised personnel will invalidate such guarantee.

TECHNICAL DATA

ELECTRICAL DETAILS

Rated Voltage: 230V ac 50Hz

POWER INPUTS AND PROTECTION RATING

Model	Max kW	Total Amps	Min Fuse Protection Rating
BA13.2SS	5.8	25.2	30A
BA15.2SS	6.4	27.8	30A

NOTE:

For cable connection details, see diagram on appliance base plate.

BAUMATIC

CONDITIONS OF GUARANTEE

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 or an approved service agent of Baumatic. 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 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 unauthorised 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.

PLEASE NOTE ALL GUARANTEES ARE NON TRANSFERABLE

For Australian Warranty Terms and Conditions, please refer to your enclosed Warranty Card.

AUSTRALIAN SALES
PH: 1300 132 824
FX: 1300 660 188

AUSTRALIAN SERVICE
PH: 1800 444 357
FX: 1300 133 279

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