



**DESIGN COLLECTION**

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**BDC95IN2F**

60cm 5 Zone Induction Cooktop with 2 x Flex-Zones

## INSTRUCTION MANUAL

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE  
USING THE UNIT.

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# Summary

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<b>SAFETY .....</b>	<b>4</b>
PRECAUTIONS BEFORE USING .....	4
USING THE APPLIANCE .....	5
PRECAUTIONS TO PREVENT DAMAGE TO THE APPLIANCE .....	6
PRECAUTIONS IN CASE OF APPLIANCE FAILURE .....	7
OTHER PROTECTIONS .....	7
<b>DESCRIPTION OF THE APPLIANCE .....</b>	<b>8</b>
TECHNICAL CHARACTERISTICS .....	8
CONTROL PANEL .....	9
<b>USE OF THE APPLIANCE .....</b>	<b>9</b>
DISPLAY .....	9
VENTILATION .....	9
<b>STARTING-UP AND APPLIANCE MANAGEMENT .....</b>	<b>10</b>
BEFORE THE FIRST USE .....	10
INDUCTION PRINCIPLE .....	10
SENSITIVE TOUCH .....	10
POWER SELECTION ZONE “SLIDER” AND TIMER SETTING ZONE .....	10
STARTING-UP .....	11
PAN DETECTION .....	11
RESIDUAL HEAT INDICATION .....	11
BOOSTER AND DOUBLE BOOSTER FUNCTION .....	11
TIMER .....	12
AUTOMATIC COOKING .....	13
POT MOVE FUNCTION .....	13
RECALL FUNCTION .....	14
“KEEP WARM” FUNCTION .....	14
BRIDGE FUNCTION .....	15
CONTROL PANEL LOCKING .....	15
“CHEF” FUNCTION .....	15
CLEAN FUNCTION .....	15
<b>COOKING ADVICES .....</b>	<b>16</b>
PAN QUALITY .....	16
PAN DIMENSION .....	16
EXAMPLES OF COOKING POWER SETTING .....	17
<b>MAINTENANCE AND CLEANING .....</b>	<b>17</b>
<b>WHAT TO DO IN CASE OF A PROBLEM .....</b>	<b>17</b>
<b>ENVIRONMENT PRESERVATION .....</b>	<b>19</b>
<b>INSTALLATION INSTRUCTIONS .....</b>	<b>20</b>
<b>ELECTRICAL CONNECTION .....</b>	<b>21</b>

# **SAFETY**

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## **Precautions before using**

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

## Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- 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.
- Cleaning and user maintenance shall not be made by children.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children shall be kept away unless continuously supervised.

## Precautions to prevent damage to the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass hob since they can scratch the surface, which may result in shattering of the glass.

## Precautions in case of appliance failure

- If a defect is noticed, switch on the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **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.



**THE USE OF EITHER POOR QUALITY POT OR ANY  
INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC  
COOKWARE RESULTS IN A WARRANTY BREACH.  
IN THIS CASE, THE MANUFACTURER CANNOT BE  
HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO  
THE HOB AND/OR ITS ENVIRONMENT.**

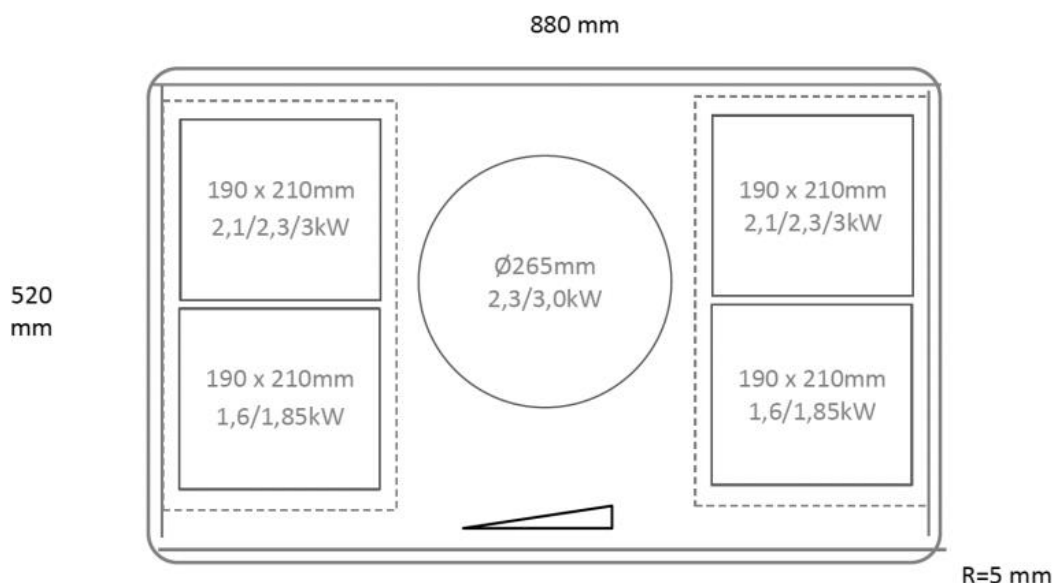


# DESCRIPTION OF THE APPLIANCE

## Technical characteristics

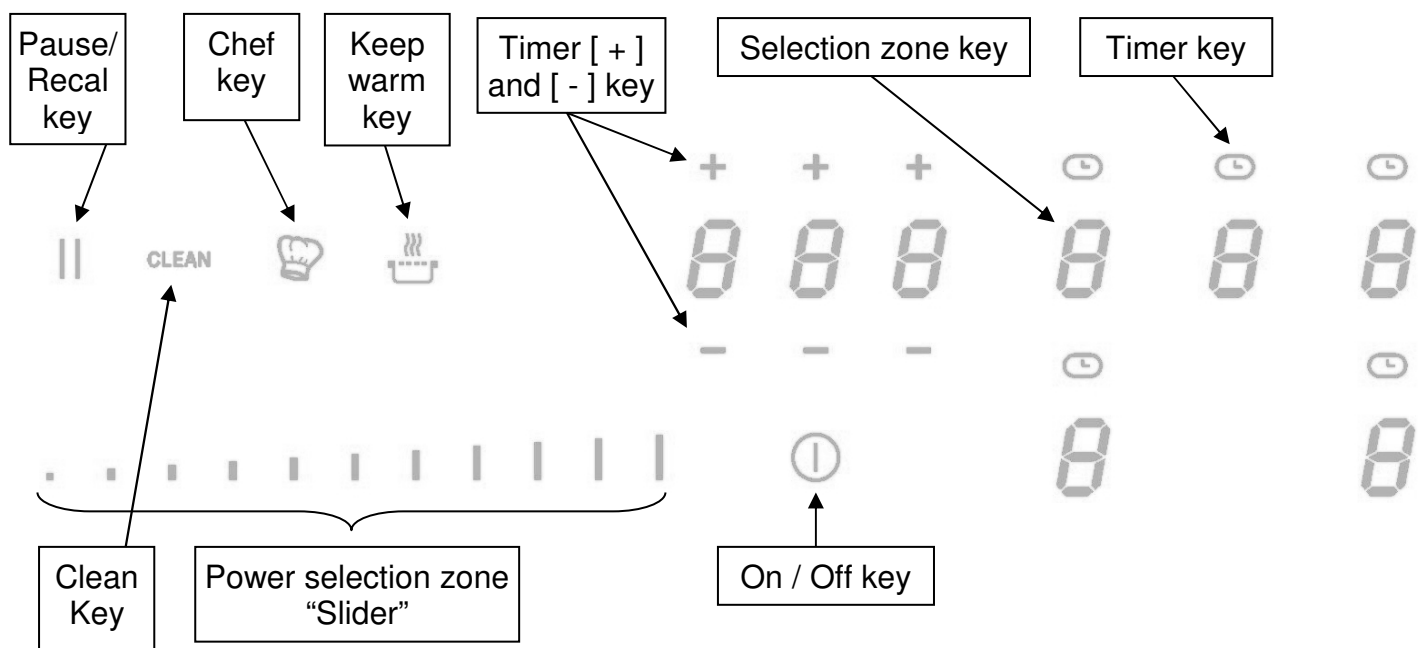
Type	<b>BDC95IN2F</b>	
Total power	10400 W	
<b>Front left heating zone</b>	190 x 210 mm	
Minimum detection	Ø 90 mm	
Nominal power*	1600 W	
Booster power*	1850 W	
<b>Rear left heating zone</b>	190 x 210 mm	
Minimum detection	Ø 90 mm	
Nominal power*	2100 W	
Booster power*	2300W	
Double Booster power*	3000 W	
<b>Middle zone</b>	265 mm	
Minimum detection	Ø 110 mm	
Nominal power*	2300 W	
Booster power*	3000 W	
<b>Rear right heating zone</b>	190 x 210 mm	
Minimum detection	Ø 90 mm	
Nominal power*	2100 W	
Booster power*	2300 W	
Double Booster power*	3000 W	
<b>Front right heating zone</b>	190 x 210 mm	
Minimum detection	Ø 90 mm	
Nominal power*	1600 W	
Booster power*	1850 W	

\* The given power may change according to the dimensions and material of the pan.





## Control panel



## USE OF THE APPLIANCE

### Display

<u>Display</u>	<u>Designation</u>	<u>Description</u>
0	Zero	The heating zone is activated.
1...9	Booster level	Selection of the cooking level.
<u>U</u>	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The Booster power is activated.
.. //	Double booster	The Double Booster power is activated.
U	Keep warm	Maintain temperature of 70°C.
	Pause	The cooking is paused.
□	Bridge	2 cooking zones are combined.

### Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed. The fan changes to a higher speed when the hob is intensely used. The cooling fan reduces its speed and stops automatically when the electronic circuit has cooled enough.

# STARTING-UP AND APPLIANCE MANAGEMENT

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## Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

## Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show [ U ].

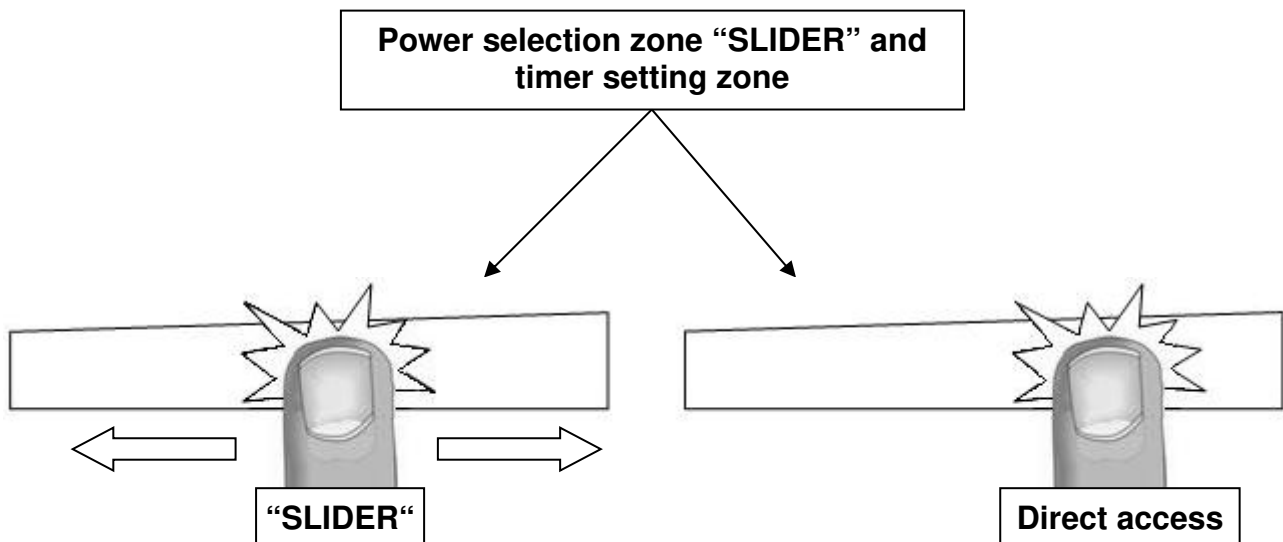
## Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

**In the case of a general use press only one key at the same time.**

## Power selection zone "SLIDER" and timer setting zone

To select the power with the slider, slide your finger on the "SLIDER" zone. You can already have a direct access if you put your finger directly on the chosen level.



## Starting-up

- **Start up / switch off the hob:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
To start	press key [ ① ] for 2 sec.	[ 0 ]
To stop	press key [ ① ] for 2 sec.	nothing or [ H ]

- **Start up / switch off a heating zone:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
To set (adjust the power)	slide on the "SLIDER" to the right or to the left	[ 1 ] to [ P ]
To stop	slide to [ 0 ] on "SLIDER"	[ 0 ] or [ H ]

If no action is made within 20 second the electronics returns to waiting position.

## Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [ U ]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [ U ]. The symbol [ U ] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't let the pan detection [ U ] active.

## Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [ H ] on the display.

The symbol [ H ] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

## Booster and Double Booster function

Booster [ P ] and Double Booster [ **!!** ] boosts the Power to the selected heating zone.

If this function is activated the heating zones run for 10 minutes with an ultra-high power.

Booster power is ideal for example to heat up rapidly, big quantities of water.

- **Start up / Stop the Booster:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Start up the Booster	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[ P ]
Stop the Booster	Slide on the "SLIDER"	[ 9 ] to [ 0 ]

- **Start up / Stop Double Booster**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Start up the Booster	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[ P ]
Start up Double Booster	Re-press key [ P ]	[ „ // and P ]
Stop the Double Booster	Slide on the "SLIDER"	[ P ] to [ 0 ]
Stop Booster	Slide on the "SLIDER"	[ 9 ] to [ 0 ]

## **Timer**

The timer is able to be used simultaneously with all heating zones and with different time settings (from 0 to 1H59 minutes) for each heating zone.

- **Setting and modification of the cooking time:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Select a zone	Press a zone	[ 0 ]
Select the power level	slide on the "SLIDER"	[ 1 ] to [ P ]
Select the Timer	Press key [ ⏻ ]	Timer display on
Decrease the time	Press key [ - ] from the timer	[ 60 ] to 59, 58...
Increase the time	Press key [ + ] from the timer	Time increase

After a few seconds, the [ ⏻ ] display stops with blinking.

The time is confirmed and the timer starts.

- **To stop the cooking time:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Select the Timer	Press key [ ⏻ ]	Timer display on
Stop the time	Press key [ - ] from the timer	[ 000 ]

If several timers are activated, repeat the process.

- **Egg timer function:**

Egg timer is an independent function. It stops as soon as a heating zone starts up.

If the egg timer is on and the hob is switched off, the timer continues until time runs out.

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Activate the hob	Press key [ ① ] for 2 sec.	[ 0 ]
Select the Timer	Press [ 000 ]	[ 000 ]
Decrease the time	Press key [ - ] from the timer	[ 60 ] to 59, 58...
Increase the time	Press key [ + ] from the timer	Time increase

After a few seconds, the [ min ] display stops with blinking.

The time is confirmed and the timer starts.

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays blinking [ 000 ] and a sound rings. To stop the sound and the blinking, press the key [ - ] and [ + ].

## Automatic cooking

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

- **Start-up:**

**Action**

Power level selection  
(for example « 7 »)

**Control panel**

slide on the “SLIDER“ to [ 7 ]  
and stay 3s

**Display**

[ 7 ] is blinking with [ A ]

Selected power	Automatic cooking time (Min:S)
1	0:40
2	1:12
3	2:00
4	2:56
5	4:16
6	7:12
7	2:00
8	3:12
9	- : -

- **Switching off the automatic cooking:**

**Action**

Power level selection

**Control panel**

slide on the “SLIDER“

**Display**

[ 0 ] to [ 9 ]

## Pot move function

This function allows you to invert 2 zones with all parameters.

- **Invert 2 zones:**

**Action**

Select a zone  
Move the zone

**Control panel**

Press 3s on display of a zone  
Press another zone

**Display**

All other zones blink  
The two zones are  
switched.

## Pause function

This function brakes all the hob's cooking activity temporarily and allows restarting with the same settings.

- **Start up/stop the pause function:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Engage pause	press [ II ] 2s	[ II ] and control light on
Stop the pause	press [ II ] 2s	previous settings

## Recall Function

After switching off the hob ( ① ), it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function
- Automatic cooking

The recall procedure is following:


- Press the key [ ① ] for 2 sec.
- Then press [ II ] before the light stops blinking.

The previous settings are again active.

## “Keep warm” Function

This function allows the reach and automatically maintains at the temperature of 70°C. This will avoid liquids overflowing and fast burning at the bottom of the pan.

- **To engage, to start the function « Keep warm »:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
70°C to engage	Press twice on key [  ]	[ U ]
To stop	Slide on the “SLIDER”	[ 0 ] to [ 9 ]

The maximum duration of keeping warm is 2 hours.

## Bridge Function

This function allows the use of 2 cooking zones at the same time with the same features as a single cooking zone. With this function the Booster function is allowed on the left and center zones.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [ ① ] for 2 sec.	[ 0 ]
Activate the bridge	Place a pan on one of the two zones that will be bridged and press simultaneously the corresponding selection keys	[ 0 ] and [ N ]
Increase bridge	Slide on the "SLIDER" witch indicates the power	[ 1 ] to [ 9 ]
Stop the bridge	Press simultaneously of the 2 cooking zones	[ 0 ]

## Control panel locking



To avoid modification of the setting of the cooking zones , in particular during cleaning, the control panel can be locked (with exception to the On/Off key [ 0/I ]).

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [ ① ] for 2 sec.	[ 0 ]
Locking the hob	Hold for 3s the key of an area then press the "Slider" which scrolls and swipe from left to right	[ L ]
Unlock the hob	Hold for 3s the key of an area then press the "Slider" which scrolls and swipe from left to right	[ 0 ] ou [ H ]

## “Chef” function

Chef Mode enables you to choose between different pre-set heated zones by simply sliding your pan across the hob. Go from boiling to simmering to keeping the pot warm by placing it on the different heat zones.

- Start up/stop the chef function:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage the chef function	press [  ]	[ 5 ] et [ 17 ], [ 7 ] et [ 17 ]
Stop the chef function	press [  ]	[ 0 ]

## Clean function

To avoid accidentally activating or interfering with the settings of the cooking zones, for instance when cleaning, the control panel can be locked (with exception of the On/Off key [ ① ]).

- Start up/stop the clean function:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage the clean function	press [ CLEAN ]	[ 20 ], [ 19 ], [ 18 ]... on timer/counter display

# COOKING ADVICES

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## Pan quality

**Adapted materials:** steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

**Not adapted materials:** aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers should specify if their products are compatible for induction.

To check if pans are compatibles:

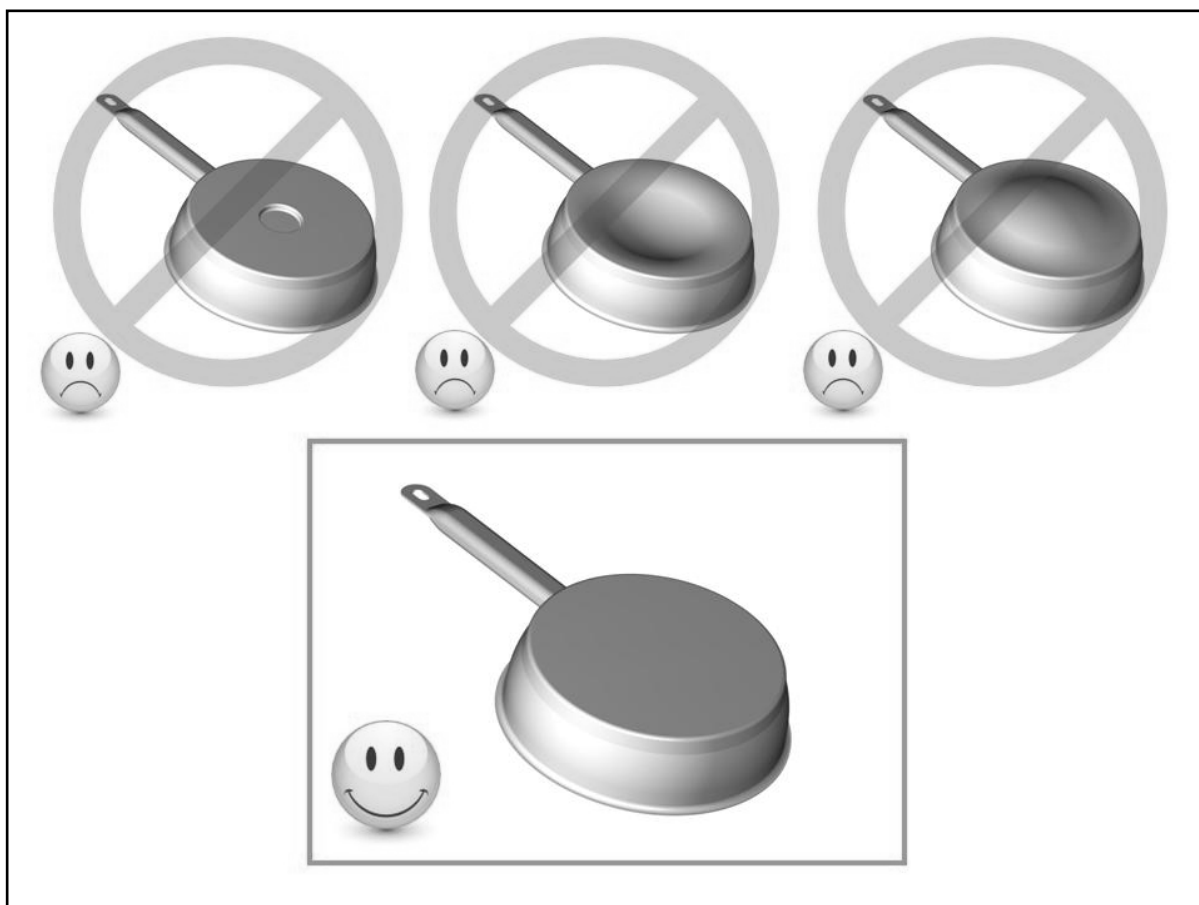
- Put a little water in a pan placed on an induction heating zone set at level [ 9 ]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.

The composition of the pan base can affect the evenness of the cooking results and power reception by the inductors.

Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

Where possible, use pans with vertically straight side. If a pan has angular sides, induction also acts on the side of the pan. The sides of the pan may discolour.



## Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.



## Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P and 	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

## MAINTENANCE AND CLEANING


### Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because they are **risk of burn**.

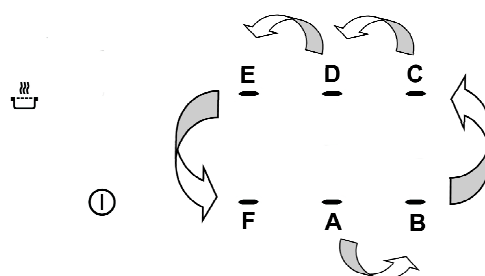
- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-cleaner or pressure washer
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

## WHAT TO DO IN CASE OF A PROBLEM

### When the symbol [ E 4 ] appears :

- The appliance must be reconfigured. Please implement the following steps :
  - I) Important : before you start, make sure there is no more pot on the hob
  - II) Disconnect the appliance from the power by removing the fuse or turning the circuit breaker off
  - III) Reconnect the appliance to the grid
  - IV) Procedure : take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
    - \* start the procedure within 2 minutes after reconnecting the hob to the power
    - \* don't use the [ 0/I ] touch
  - V) First step : cancel the existing configuration
    - 1) Press the touch  and hold down
    - 2) The symbol [ - ] will appear on each display
    - 3) With your other hand, press successively and quickly (less than 2s) on each [ - ] display. Begin from the front middle side and turn contrary clockwise, as described on the picture (from a to f).

A double "beep" means an error occurred. If so, start again from item 1).



4) Remove your fingers from the touch control, then push again on touch [ 0/I ] during few seconds, until blinking [ E ] symbols appear.

5) Wait until [ E ] symbols stop blinking.

6) After few seconds, [ E ] are automatically transformed in [ C ]. The existing setup has been cancelled.

#### **VI) Second step : new setup**

1) Take a ferromagnetical pot with a minimum diameter of 16 cm

2) Select a cooking zone by pushing on the corresponding [ C ] display

3) Place the pot on the area to be set

4) Wait until the [ C ] display becomes a [ - ]. The selected cooking zone is now configured.

5) Follow the same procedure for each cooking zone with a [ C ] display.

6) All the cooking zones are configured once all the displays are turned off.

Please use the same pot for the whole procedure.

Never put several pots together on the zones during the setup-process.

- If [ E 4 ] displaying remains, please call customer care

#### **The control panel displays [ U ]:**

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

#### **The control panel displays [ E ]:**

- The electronic system is defective.
- Disconnect and replug the hob.
- Call after sales service

#### **One or all cooking zone cut-off:**

- The safety system functioned.
- The cooking zone was not turned off after an extended period of time.
- One or more touch keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating

#### **Continuous ventilation after cutting off the hob:**

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

#### **The automatic cooking system doesn't start-up:**

- The cooking zone is still hot [ H ].
- The highest Booster level is set [ 9 ].

#### **The control panel displays [ U ]:**

- Refer to the chapter "Keep warm".

#### **The control panel displays [ II ]:**

- Refer to the chapter "Pause"

#### **The control panel displays [ ] or [ Er03 ]:**

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

#### **The control panel displays [ E2 ] or [ E H ]:**

- The hob is overheated, let it cool and then turn it on again.

#### **The control panel displays [ E3 ]:**

- The pan is not adapted, change the pan.

**The control panel displays [ E6 ] :**

- Defective network. Control the frequency and voltage of the electrical network.

**The control panel displays [ E8 ] :**

- The air inlet of the ventilator is obstructed, release it.

**The control panel displays [ E C ] :**

- Configuration error. Set the table again, referring to the chapter "The [E 4] appears."

**If one of the symbols above persists, call after sales service.**

**Australia**

Ph: 1300 556 816

[customer.care.ha@glendimplex.com.au](mailto:customer.care.ha@glendimplex.com.au)

**New Zealand**

Ph: 09 274 8265

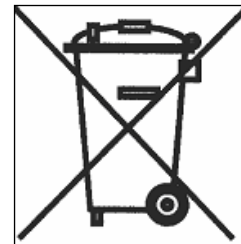
[nztechserv@glendimplex.co.nz](mailto:nztechserv@glendimplex.co.nz)

## **ENVIRONMENT PRESERVATION**

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- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.

- Don't throw your appliance with the household rubbish
  - Get in touch with the waste collection centre in your area that is adapted to the recycling of the household appliances.



# INSTALLATION INSTRUCTIONS

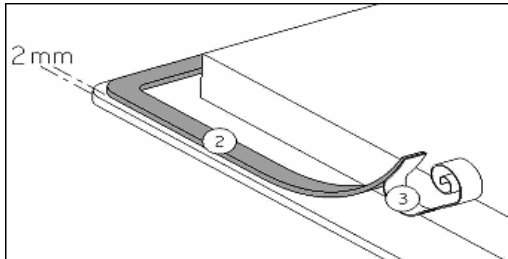
The hob must be installed by suitably qualified people in accordance with local regulations.

## How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.

The gasket supplied with the appliance also maintains the position of the appliance, it is not necessary to use another fixation system.

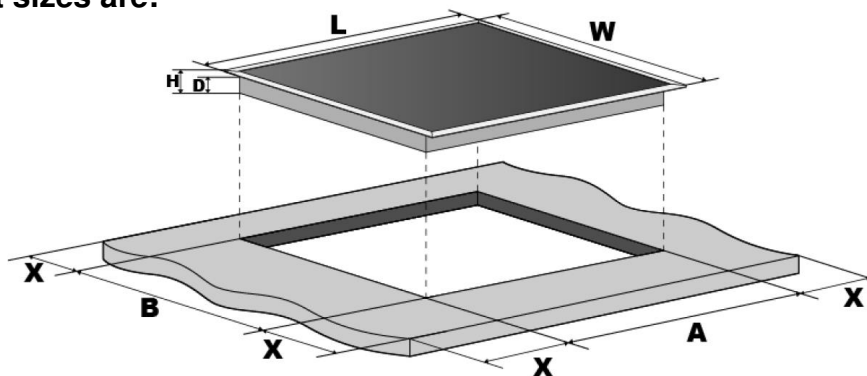
This installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

## Fitting - installing:

- The cut out sizes are:



	L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
BDC95INF	880	520	55	51	810	490	50 min.

- **Ensure that there is a distance of 50 mm between the cutout and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- Do Not install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing a space of 30 mm to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.

- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 600 mm.
- Provide a ventilation opening from 4 mm just under the worktop over a width of min. 600 mm for sufficient cooling of the hob.
- The connection cord should not be subjected to mechanical constraint, for example, by a drawer below the hob.
- **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.

## ELECTRICAL CONNECTION

- Protection against the parts under tension must be ensured after installation.
- 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 rating can be found on the rating label on the hob casing near the terminal block.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the wiring rules.
- The power cord must be positioned so that it does not touch any of the hot parts of the hob or oven.

### Caution!

This appliance has only to be connected to a network 220-240 V~ 50-60 Hz.

Connect always the earth wire.

Respect the connection diagram.

The terminal block is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable
220-240V~ 50/60Hz	1 Phase + N	3 x 4 mm <sup>2</sup>	H 05 VV - F H 05 RR - F
220-240V~ 50/60Hz	2 Phases + N	4 x 2.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F

### Connection of the hob

#### Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

#### Monophase 220-240V~1P+N

Put a bridge between terminal 1,2 and 3.

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1,2 or 3.

#### Biphase 220-240V~2P+N

Put a bridge between terminal 1 and 2.

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L1 to the terminal 1 or 2 and the Phase L2 to the terminal 3.

**Caution! Be careful that the cables are correctly engaged and tightened.**

**We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.**

**When you have installed the hob, make sure that**

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

**Warning!**

- If the cable is damaged or needs replacing, this must be done by the manufacturer or suitably qualified person.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must not be accessible after installation

Ceramic Hob	BDC95IN2F
Cooking Zones	5 Zones
Supply Voltage	220-240V~ 50-60Hz
Installed Electric Power	10400W
Product Size D×W×H(mm)	880×520×55
Building-in Dimensions A×B (mm)	810×490

# MANUFACTURER GUARANTEE

This warranty is provided in Australia by Glen Dimplex Australia Pty Limited ABN 69 118 275 460 **(Phone number 1300 556 816)** and in New Zealand by Glen Dimplex New Zealand Limited NZBN 9429000069823 **(Phone number 09 274 8265)** in respect of the **Belling Design** product.

## 1. Belling Design Express Warranty

Subject to the exclusions below, we warrant that the product will not have any electrical or mechanical breakdowns within:

- a) In the case of **Belling Design** products used for personal, domestic or household purposes, a period of **5 years** from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand.
- b) In the case of **Belling Design** products used for purposes other than personal, domestic or household purposes (including business or commercial use), a period of 90 days from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand. **Belling Design** products are designed and intended for domestic use only; and
- c) All warranty repairs must be carried out by Glen Dimplex or their nominated service agent

**Note: warranty periods detailed above may vary in line with agreements with select retail and builder partners and may differ between Australia and New Zealand.**

The benefits conferred by this express warranty are in addition to the Consumer Guarantees referred to in section 3 and any other statutory rights you may have under the Australian / New Zealand Consumer Law and/or other applicable laws.

## 2. Warranty exclusions

This express warranty does not apply where:

- a) The product has been installed, used or operated otherwise than in accordance with the product manual or other similar documentation provided to you with the product;

- b) The product requires repairs due to damage resulting from accident, misuse, incorrect installation, insect or vermin infestation, improper liquid spillage, cleaning or maintenance, unauthorised modification, use on an incorrect voltage, power surges and dips, voltage supply problems, tampering or unauthorised repairs by any persons, use of defective or incompatible accessories or exposure to abnormally corrosive conditions, events independent of human control which occurred after the goods left the control of Glen Dimplex;
- c) The repair relates to the replacement of consumable parts such as fuses and bulbs or any other parts of the product which require routine replacement;
- d) You are unable to provide us with reasonable proof of purchase for the product;
- e) the breakdown occurs after the expiry of the express warranty period set out in section 1 or
- f) the product was not purchased in Australia / New Zealand as a brand-new product.

### **3. Consumer guarantees**

Our goods come with guarantees that cannot be excluded under the Australian / New Zealand Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

### **4. How to make a claim**

You may make a claim under this warranty through our website, contacting our customer care line or via email. Contact details for Glen Dimplex Australia and New Zealand can be found at the end of this document

To make a valid claim under this warranty, you must:

- a) Lodge the claim with us as soon as possible and no later than 14 days after you first become aware of the breakdown;
- b) Provide us with the product serial number;
- c) Provide us with reasonable proof of purchase for the product. This can take the form of a store receipt, new home handover form or other payment receipt documentation; and



- d) If required by us, provide us (or any person nominated by us) with access to the premises at which the product is located at times nominated by us (so that we can inspect the product).

## **5. Warranty claims**

If you make a valid claim under this warranty and none of the exclusions set out in section 2 apply, we will, at our election, either repair the product or replace the product with a product of identical specification (or where the product is superseded or no longer in stock, with a product of as close a specification as possible).

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

Products are designed and supplied for normal domestic use. We will not be liable to you under this warranty for business loss or damage of any kind whatsoever.

### **Glen Dimplex Australia Pty Ltd**

[www.glendimplex.com.au](http://www.glendimplex.com.au)

#### **Australia**

Ph: 1300 556 816

[customer.care.ha@glendimplex.com.au](mailto:customer.care.ha@glendimplex.com.au)

### **Glen Dimplex New Zealand Ltd**

[www.glendimplex.co.nz](http://www.glendimplex.co.nz)

#### **New Zealand**

Ph: 09 274 8265

[nztechserv@glendimplex.co.nz](mailto:nztechserv@glendimplex.co.nz)

## NOTES

[illegible]

## NOTES

[illegible]

## **READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.**

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this manual. In addition, the appearance of the figures reported is also purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

Glen Dimplex constantly seeks ways to improve the specifications and designs of their products. Whilst every effort is made to produce up to date literature, this document should not be regarded as an infallible guide. Actual product only should be used to derive cut out sizes.

All appliances must be installed by a qualified person/s with adherence to the relevant electrical, plumbing and building codes, with compliance being issued as required by state or national legislation.

Additionally, all upright cookers must have the anti-tilt device installed correctly in adherence to the relevant standards by a licenced installer.

For maximum effectiveness and efficiency all rangehoods should be installed with the use of ductwork, by a licenced installer with adherence to the relevant state and national building codes and regulations.

All Glen Dimplex appliances are for Domestic use only, and must be installed by a licence installer into Domestic Applications only, without exception and to the required Authorities guidelines. Any installation outside of this will VOID warranty. Alfresco areas are not a Domestic application.



Distributed by:

**Glen Dimplex Australia Pty Ltd**

**Glen Dimplex New Zealand Ltd**

For full terms and conditions, or to register your product warranty, please visit our website:

[www.glendimplex.com.au](http://www.glendimplex.com.au)

[www.glendimplex.co.nz](http://www.glendimplex.co.nz)

For service advice, please contact the Customer Care Centre by phone or email below.

**Australia**

Ph: 1300 556 816

[customer.care.ha@glendimplex.com.au](mailto:customer.care.ha@glendimplex.com.au)

**New Zealand**

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