

Gas hobs

 ***Brandt***

Instruction manual

Congratulations on purchasing one of our hobs.

To get the best from your new appliance we advise you to read **very carefully** the information contained in **this instruction booklet**. It is in two parts:

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PART 2 FOR THE INSTALLER

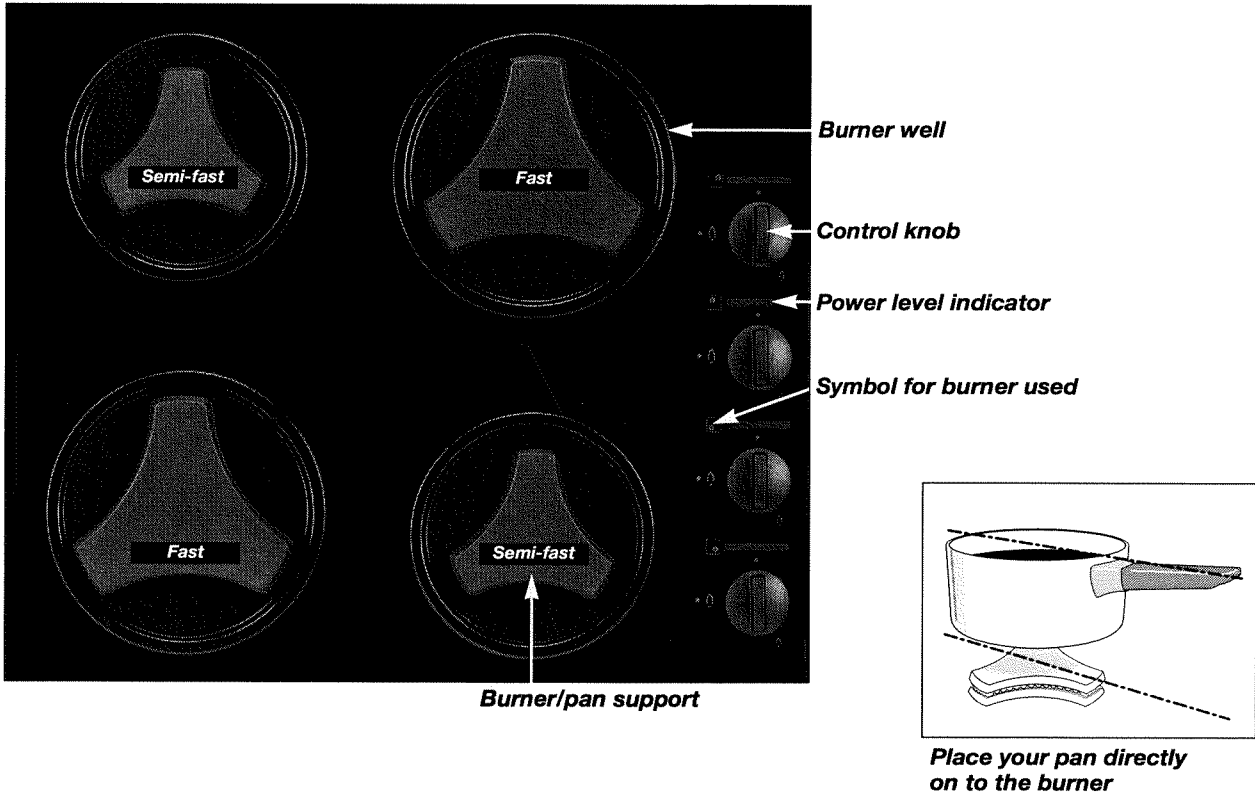
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Hobs with one or more gas burners must be installed in accordance with current regulations and used only in a well-ventilated place. **Please read this manual before installing and using the hob.** These hobs have been designed for use by private individuals in a residential building.

This product does not contain any asbestos-based components.

Part 1: For the user

The layout of your hob



Close-up of a burner

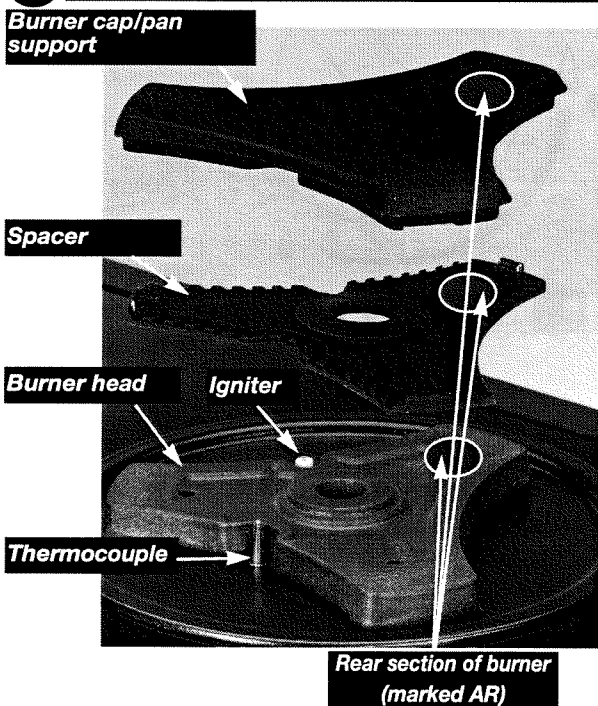
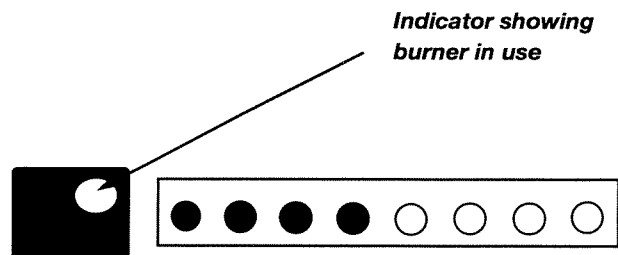


Diagram of the power level indicator

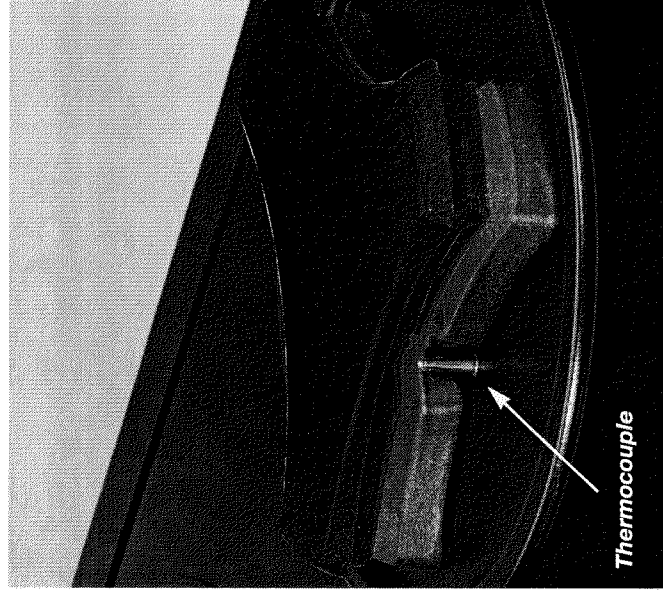


Part 1: For the user



Safety


- Your hob is equipped with a safety system which, in the event of accidental extinction of the flame (spillage, draught...) quickly cuts off the gas supply. This system must be activated on ignition. You should maintain pressure on the knob for a few seconds after the flame appears. If the gas goes out, simply relight the burner immediately by pressing the control knob in accordance with the instructions on these pages.

This safety system consists of a thermocouple located next to each burner: this device, a metal rod, is located directly adjacent to the flames.



Using the burners on your hob

Each burner is controlled by a knob and is turned on by pressing and turning the knob in an anti-clockwise direction. For a lower flame, position the knob between the  symbol and the .

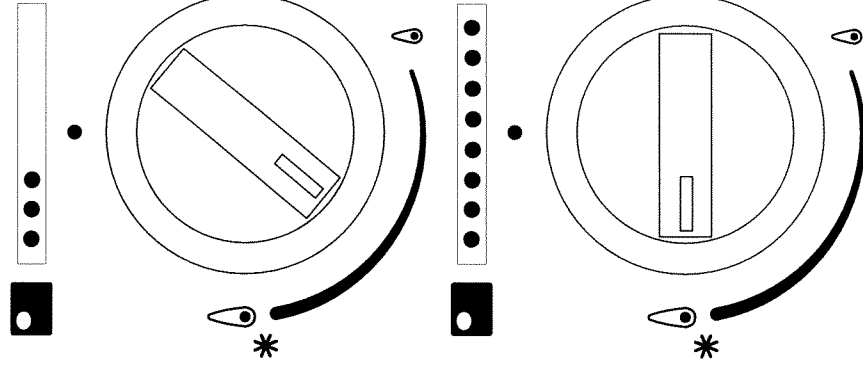
The dot  indicates the off position for the knob.

Use

- Select the required burner using the symbols by the control knobs as a guide (e.g. rear left burner).
- Press in and turn the knob to maximum setting. **Maintain pressure for a few seconds after lighting so that the burner remains lit (activation of safety device).**

The burner is lit by a series of sparks.

NB: ■ Your hob is fitted with an ignition system integrated into the control knobs; it is quite normal for a series of sparks to be produced whenever a knob is pressed in.



Part 1: For the user

Using the burners on your hob (cont)

- The power level is set between the ● and 🔥 symbols. The indicator lights show the level.

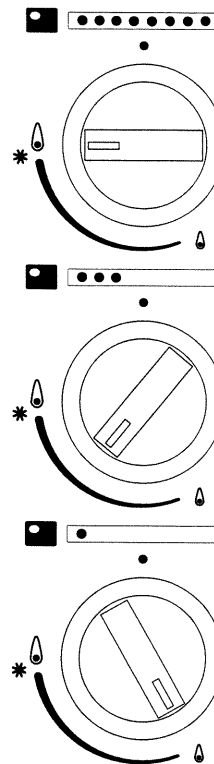
NOTE:

- Between the ● and 🔥 position only the indicator showing the burner in use is lit.

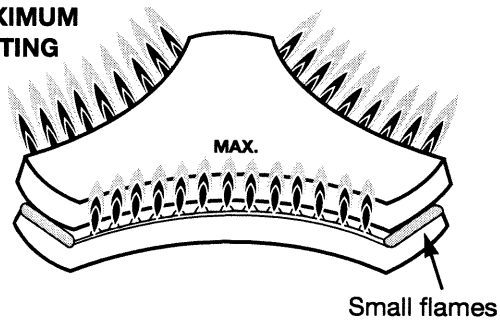
- In the event of a power cut, a burner can still be lit by placing a lighted match next to it while keeping the corresponding control knob at maximum setting.

IMPORTANT:

Do not press in a control knob when the burners are not all in place as this could damage the electronic ignition device.



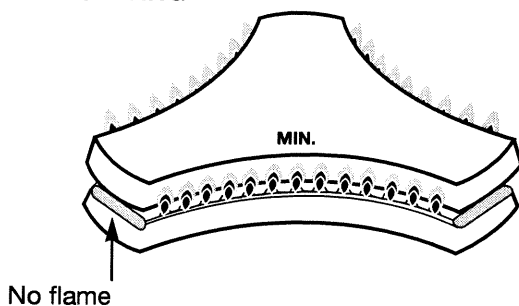
MAXIMUM SETTING



AT MAXIMUM SETTING

- The ends of the burner have been designed so that at maximum setting the flames there will not burn the saucepan handles.

LOW SETTING

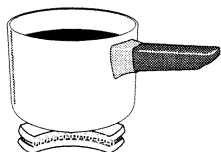


AT LOW SETTING

- At low setting the flames at the ends of the burners may disappear.

Part 1: For the user

Which types of pan to use on the burners



SIMMERING

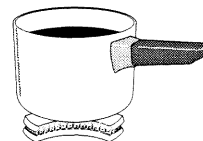
- 1 - Medium burners (called "semi-fast").

Use a pan with a base 12 to 18 cm in diameter.

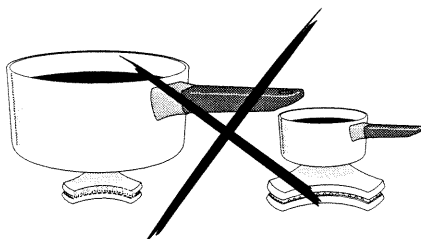
BOILING

- 2 - Large burners (called "fast").

Use a pan with a base 16 to 28 cm in diameter.

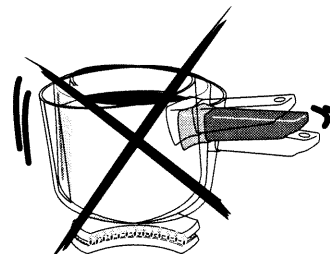


RIGHT

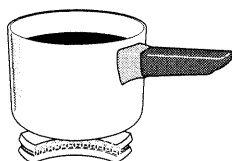


Always choose a pan of an appropriate size for the burner.

WRONG

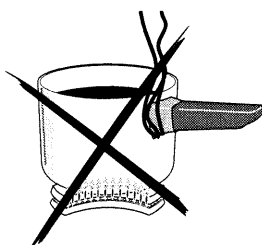


Do not use a pan with a damaged base (convex or concave).

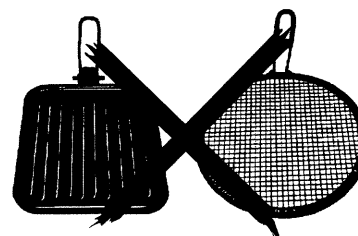


RIGHT

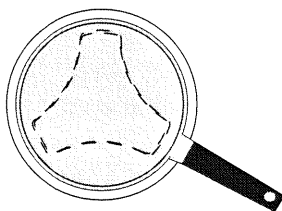
IMPORTANT: when using a small diameter pan, adjust the burner to prevent the flames from going up the side of the pan.



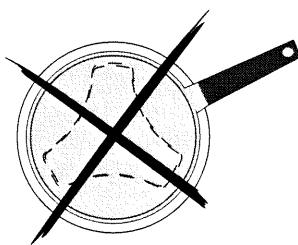
WRONG



Do not use heat diffusers, bread toasters, steel grill pans or casseroles with feet which rest on or graze the ceramic top.



RIGHT



WRONG

Your pan will be fully stable if you position its handle over the end of the burner and if you choose a pan of an appropriate size for the burner.

NB:

You are strongly advised not to use pans so large that they cover the control knobs.

Part 1: For the user

Cleaning your hob

Cleaning your hob will be made easier if you do this before it has completely cooled. However, never clean your hob while it is in use. Turn all control knobs to the "off" position.

SPLASHES AND SPILLAGES:

- The top of your hob is made of toughened glass and the burner wells are made of enamelled steel. During use, cooking may cause a certain amount of staining as a result of splashes (spatters of fat, sauces, food, etc.) and spillages.
- Always wipe up any spillages or splashes as soon as possible, before they dry or harden on your hob (with the hob switched off).

WHICH PRODUCTS TO USE

- Always use quality products to clean and care for your hob. We recommend:
 - Gentle cleaners:
 - A cleaning sponge for **CLEANING and RINSING**,
 - A cloth for **SOAKING and WIPING**,
 - Kitchen paper for **WIPING and DRYING**.
- Minor stains can be removed with damp kitchen paper or a cleaning sponge.

FOR EFFECTIVE CLEANING:

- For difficult stains, use a small amount of gentle cleaner.
- Water stains and limescale will be easily removed with a little white spirit vinegar.
- Always finish off cleaning by rinsing and drying with kitchen paper.

DO NOT USE:

- Steel wool or an abrasive sponge, *abrasive products or scouring powders*.

DISMANTLING THE BURNERS:

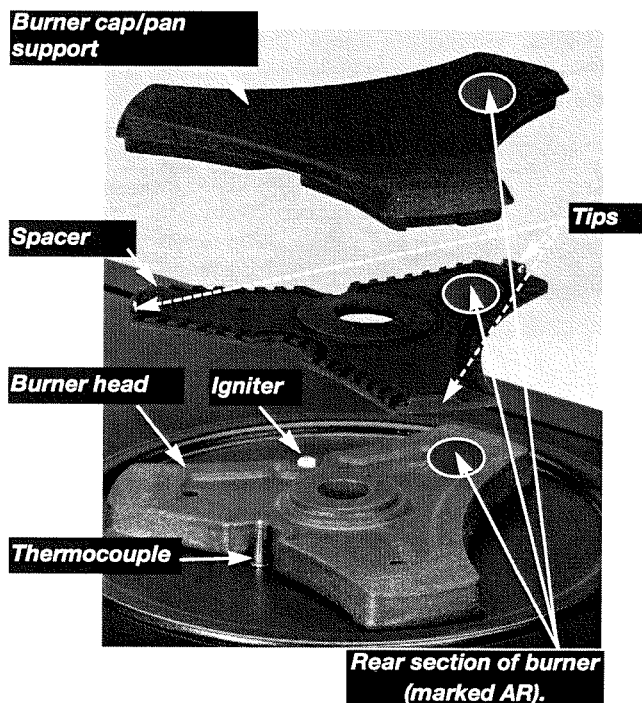
- Remove the burner head, spacer and cap.

CLEANING THE GAS BURNERS:

- Use soapy water to clean the burner caps, spacers and heads. If the burner holes are blocked, clean them using a small, stiff brush. They can be washed in the dishwasher. Carefully wipe them dry before re-using your hob.
- Do not forget to clean the igniters as well, using a small brush.

RE-ASSEMBLING THE BURNERS (see also p.15)

- The symbol **AR** is a guide to the correct positioning of each part of the burner (head, spacer, cap). This symbol corresponds to the rear part of each burner. This should be positioned facing the rear (**AR**) of the hob.
- Replace the burner head, fitting the igniter and the thermocouple into the holes and taking account of the orientation of the rear part (marked **AR**).
- Put the spacer back on to the head, taking account of the orientation of the rear part (marked **AR**).
- Finally, put the cap on to the spacer, taking account of the orientation of the rear part (marked **AR**).
- Always check carefully that each "tip" of the spacer is correctly positioned in the ends of the cap before the burner is used.



Part 2: For the installer

Building-in and installing the hob

INSTALLATION SHOULD BE CARRIED OUT BY A QUALIFIED INSTALLER OR TECHNICIAN

IMPORTANT:

- Check that the work surface into which the hob will be built-in is flat. Any deformation which might result from incorrect fitting could affect the appliance's performance and cause the ceramic top to fracture.

BUILDING-IN THE HOB

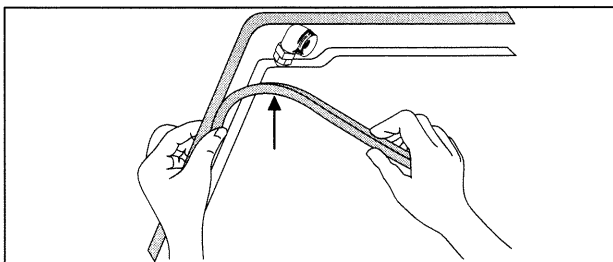
- The hob should be built into the work surface of a supporting unit. The work surface must be a minimum of 3 cm thick and made of heat resistant material or covered with such a material.
- To avoid making the manoeuvring of pans difficult, there should not be a higher unit closer than 30 cm to the left or right of the hob.
- Make sure that there are no parts or objects which are not heat resistant in the unit located under the hob.
- If the hob is installed above an oven, fit a heat resistant partition between the two appliances to insulate them from each other. This partition must be butt-jointed with the walls of the unit.

If no appliance is installed under the hob, there is no need to fit a partition.

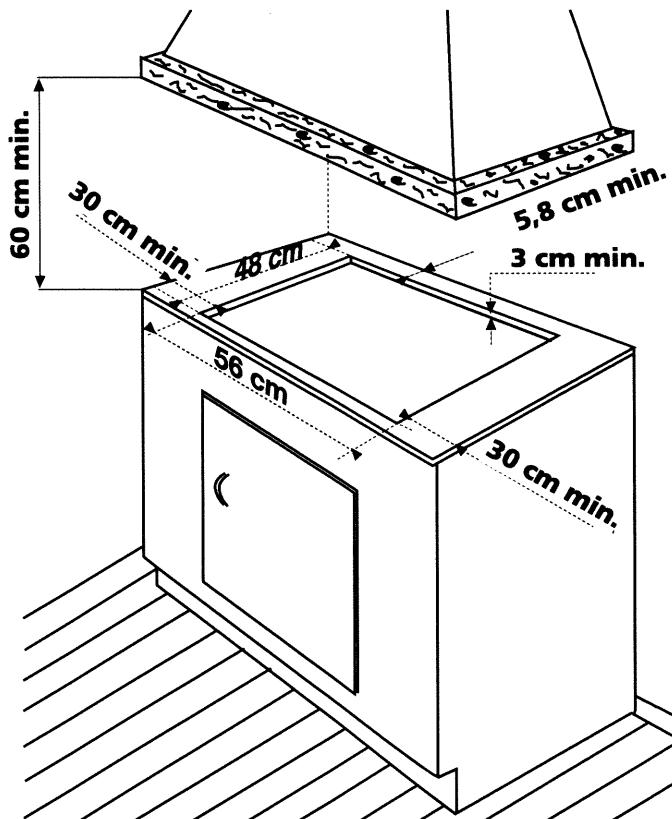
- Glue on the seal supplied in the wallet:

NOTE: THIS OPERATION MUST BE CARRIED OUT BEFORE INSTALLING THE HOB

- ① Remove the burners.
- ② Turn the hob over carefully and place it over the cut-out in the unit, so as to avoid damaging the igniters.
- ③ Glue the foam seal, supplied with the appliance, around the frame. This seal ensures water- and air-tightness between the frame and the worktop.

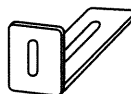


- Place the hob into the opening in the supporting unit.
- Replace the burners (see "Re-assembling the burners").
- Connect the power supply cable for the hob to the mains supply for the kitchen (See page 9 "Electrical connection" of the hob).



INSTALLING THE HOB

FITTINGS:



4 fixing brackets

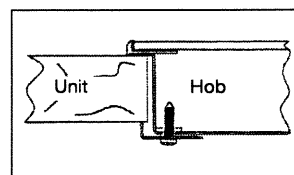
+ 4 screws to be fitted into the base of the hob.

For a 3 cm to 4 cm worktop: use the fixing bracket this way round.

You will find these fittings: - either in the wallet,
- or to be ordered from your After Sales Service.

ASSEMBLY:

- ① Check that the hob is properly positioned in the cut-out.
- ② Fix the brackets to the base of the hob using the screws provided for the purpose, taking care not to overtighten them.



Part 2: For the installer

Connecting the hob

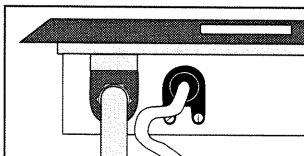
VENTILATING THE ROOM:

- Combustion of the gas is made possible by the oxygen content of the air. For this reason the air supply must be constantly renewed and the products of combustion must be extracted (a minimum air flow of 2 m³/hr per kW of output is required).
- This appliance is not connected to a device for the extraction of the products of combustion. It must be installed and connected in accordance with current installation regulations and particular attention must be paid to the regulations on ventilation.

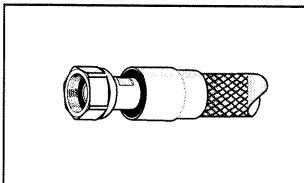
GAS CONNECTION OPTIONS:

• MAINS GAS (NATURAL GAS)

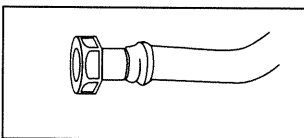
Choose from one of the following 3 connections only:



- Rigid pipe connection** (designation gas standard G1/2)
Connect at the end of the elbow mounted on the appliance.

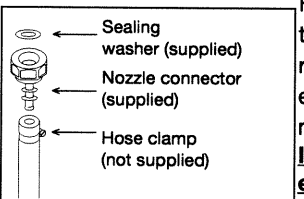


- Connection using a flexible metal hose with mechanical connectors** (max. length = 2 m).
e.g. "Gasinox" hose available from your After Sales Service.



- Connection using a standard flexible hose with mechanical connectors** (max. length = 2 m) accessible over its whole length.

• BUTANE OR PROPANE GAS SUPPLIED FROM A BOTTLE OR A TANK:



For user safety, we advise the connection is either a rigid pipe, if possible, or effected using a flexible metal hose.

In the case of a pre-existing installation where the fitting of a flexible hose

would be impossible, it is still possible to effect the connection with a standard rubber hose (max. length 2 metres) **fitted with the two hose clamps**: one on the nozzle connector and the other on the pressure regulator, not forgetting to fit a sealing washer between the nozzle connector and the elbow on the hob. You will find the nozzle connector and the sealing washer in the wallet supplied with the appliance.

NOTE

Whatever type of connection is chosen, check its air-tightness after installation using soapy water.

IMPORTANT:

- If the hob is installed above an oven or if the proximity of other heating elements might cause the connection to heat up, it is essential that a rigid pipe connection is used.
Screw in the nozzle connector with a torque not exceeding 2.5 m/daN (m/kgF). In France, use a pipe or hose bearing the stamp NF Gaz.

WARNING:

- If a flexible hose is used, it must be fitted in such a way that it does not come into contact with any moving part on the unit and does not pass through any area likely to become cluttered.
- The standard flexible or rubber hose must remain accessible over its whole length and must be replaced before its use expiry date (indicated on the hose).

ELECTRICAL CONNECTION:

This appliance is supplied with an H05 VVF power supply cable (with a cross-section of 1 mm²) with 3 cores (2 phase + earth) and should be connected to the 230 V single phase mains supply by means of a 2 phase + earth plug and socket conforming to EEC7 or using a double pole cut-off device with a contact gap of at least 3 mm. The earth wire (green-yellow) must be connected to the appliance's earth terminal.

If this power supply cable is damaged, it should only be replaced by your After Sales Service, as special tools are required.

The mains fuse must be 10 amp.

Part 2: For the installer

Changing gas (cont)

Preliminary remarks

The injectors required for adapting the appliance to butane/propane together with the nozzle connector and the sealing washer are in the wallet with the instruction booklet.

- Each time the gas is changed, tick the box corresponding to the new gas on the label located on the casing under the appliance.

CHANGING FROM NATURAL GAS TO BUTANE/PROPANE GAS (Fig. A)

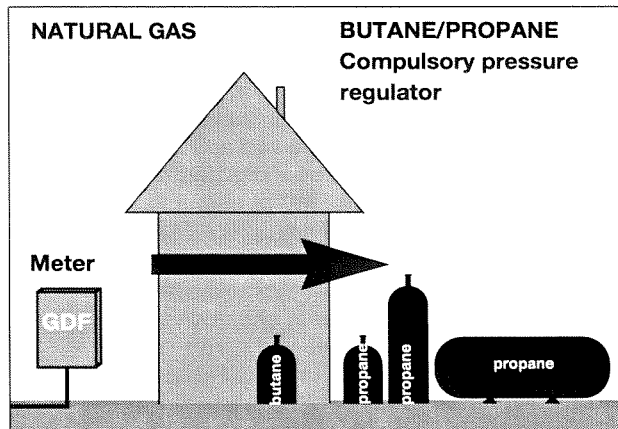
To carry out this operation you must do the following in order:

- ➊ ADAPT THE GAS CONNECTION
- ➋ CHANGE THE INJECTORS
- ➌ ADJUST THE LOW FLAME SETTING OF THE TAPS

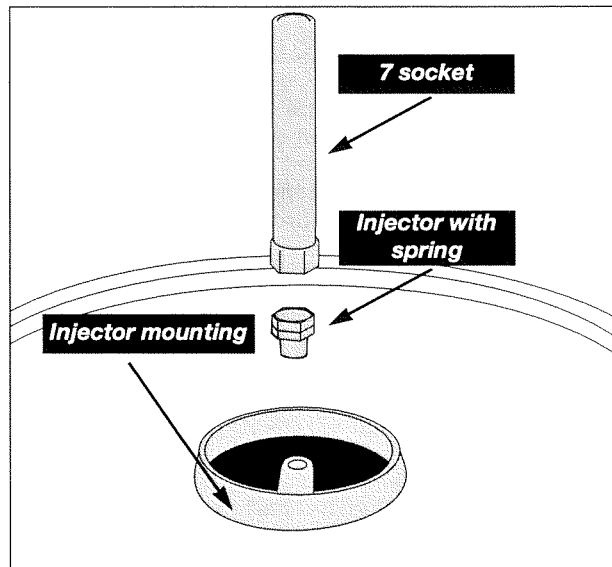
- ➊ ADAPT THE HOB CONNECTIONS to suit the new gas setting. Refer to the paragraph entitled "Gas connection".

- ➋ CHANGE THE INJECTORS, proceeding as follows:
 - Remove the caps, spacers and heads from all the burners.
 - Using a 7 socket, unscrew the injectors located in the base of the aluminium injector mounting and remove them (Fig. B). The socket must be pushed down as far as possible. A spring fitted around the injector enables it to be taken out without dropping it.
 - Replace them with the injectors supplied in the wallet, in accordance with the "Gas Ratings" table below, screwing them down manually, then, using the socket, screw in a quarter turn at the most.
 - Replace the burner heads, spacers and caps (see "Re-assembling the burners").
 - Retain the natural gas injectors, replacing them in the wallet.

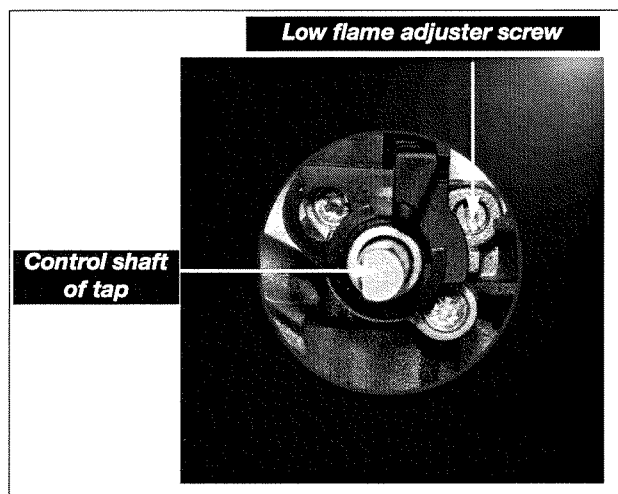
- ➌ ADJUST THE LOW FLAME SETTING OF THE TAPS, located under the control knobs, proceeding as follows:
 - Remove the control knobs by pulling them upwards.
 - Remove the sealing rings
 - Work on each tap in turn.
 - Using a screwdriver, screw the brass (yellow) low flame adjuster screw (fig. C) in as far as possible clockwise.
 - Replace the sealing rings and the control knobs (see section on "Replacing the control knobs"), making sure they turn in the correct direction.



(fig.A)



(fig.B)



(fig.C)

Part 2: For the installer

Changing gas (cont.)

CHANGING FROM BUTANE/PROPANE GAS TO NATURAL GAS

• To carry out this operation you must do the following in order:

- ➊ ADAPT THE GAS CONNECTION
- ➋ CHANGE THE INJECTORS
- ➌ ADJUST THE LOW FLAME SETTING OF THE TAPS

➊ ADAPT THE HOB CONNECTIONS to suit the new gas setting. Refer to the paragraph entitled "Gas connection".

➋ CHANGE THE INJECTORS, proceeding as follows:

- Remove the caps, spacers and heads from all the burners.

- Using a 7 socket, unscrew the injectors located in the base of the aluminium injector mounting and remove them (Fig. B). The socket must be pushed down as far as possible. A spring fitted around the injector enables it to be taken out without dropping it.

- Replace them with the injectors supplied in the wallet, in accordance with the "Gas Ratings" table below, screwing them down manually, then, using the socket, screw in a quarter turn at the most.

- Replace all the burner caps, spacers and heads (see "Re-assembling the burners").

- Keep the butane/propane injectors, replacing them in the wallet.

➌ ADJUST THE LOW FLAME SETTING OF THE TAPS, proceeding as follows:

- Working on **each burner in turn**:

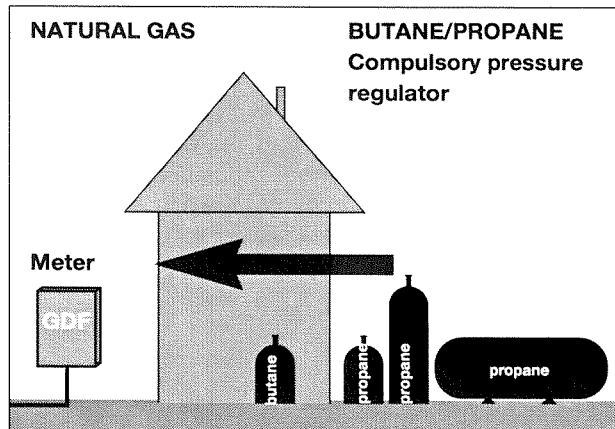
- light the burner at maximum setting,
- remove the control knob for the corresponding tap,
- remove the sealing ring,
- using a screwdriver, unscrew the brass (yellow) low flame adjuster screw (fig. C) **2 turns anti-clockwise**,

- replace the control knob (see section on "Replacing the control knobs"), and turn it to low flame setting,

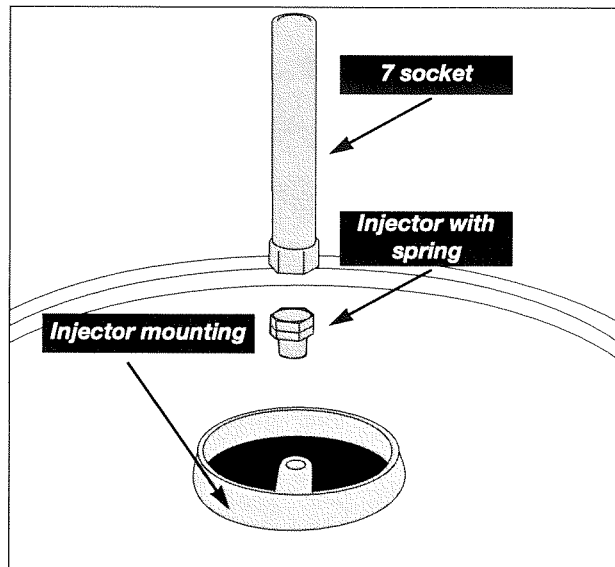
- remove the control knob again, then
- turn the adjuster screw **clockwise** to the lowest setting before the flame goes out.

- replace the control knob and turn the tap from full on to low flame several times to check the adjustment: **the flame should not go out**; otherwise, adjust the setting by tightening or loosening the adjuster screw slightly until a steady flame is obtained when the knob is manoeuvred.

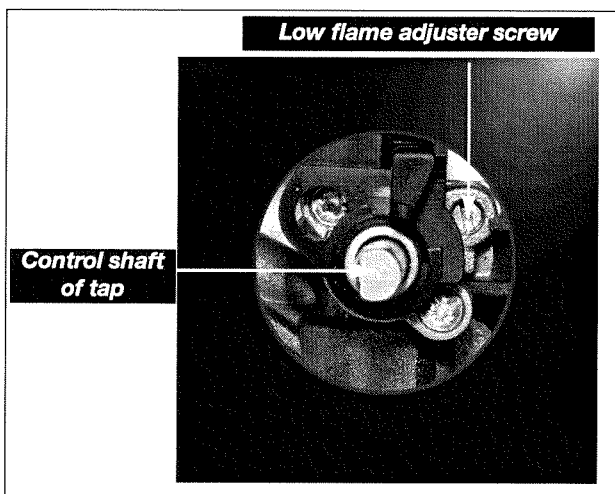
- When adjustment is completed, replace the sealing rings and the control knobs (see section on "REPLACING THE CONTROL KNOBS")



(fig.A)



(fig.B)



(fig.C)

Part 2: For the installer

Replacing the control knobs and sealing rings

- Before proceeding, always make sure that the appliance is disconnected from the electricity supply.
- Check the alignment of the lug, the **flat side of the tap control shaft** and the part marked **A**. If they are not aligned, reposition them as shown, taking care to centre the part **A** on the tap control shaft.
- Replace the sealing ring, forcing it a little.
- Replace the control knob.

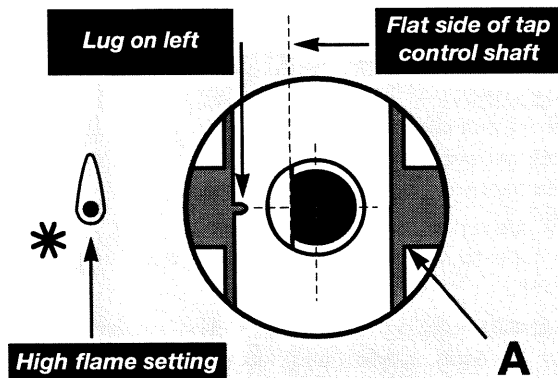


Table of Gas Ratings

	FR - BE - GR - CH - ES - GB - IE - IT - PT			
	Butane G30	Propane G31	Natural gas G20	Natural gas G25
Appliance designed for installation in: FR-BE - Cat : I12E+3+ GR-CH-ES-GB-IE-IT-PT - Cat : I12H3+ DK-FI-SE-AT - Cat : I2H LU - Cat : I2E Hourly flow rate below: at 15°C at 1013 mbar	28-30 mbar	37 mbar	20 mbar	25 mbar
Fast burners Indicator marked on injector	87	87	133	133
Nominal heat output (kW)	2,75	2,75	3,00	3,00
Reduced heat output (kW)	0,930		0,880	
Hourly flow rate (g/h)	200	196		
Hourly flow rate (l/h)			286	332
Semi-fast burners Indicator marked on injector	68	68	98	98
Nominal heat output (kW)	1,65	1,65	1,65	1,65
Reduced heat output (kW)	0,710		0,640	
Hourly flow rate (g/h)	120	118		
Hourly flow rate (l/h)			157	183
Total heat output (kW)	8,80	8,80	9,30	9,30
Maximum output (g/h)	640	628		
(l/h)			886	1030

Do not forget to adjust your low flame adjuster screws in accordance with the instructions in the preceding pages (see paragraph 3) !

INJECTOR MARKINGS

NATURAL GAS		PROPANE GAS		BUTANE GAS	
98	133	68	87	68	87
133	98	87	68	87	68

Recommendations

Recommendations

IMPORTANT NOTES:

- Use of a gas cooking appliance leads to the production of heat and humidity in the premises in which it is installed.
- Make sure your kitchen is well-ventilated. Keep open any natural ventilation outlets or install a mechanical ventilation device (mechanical extractor hood).
- Intensive and prolonged use of the appliance may necessitate additional ventilation, for example opening a window, or more effective ventilation, for example increasing the power of the mechanical extractor, if one has been installed (a minimum air flow of 2 m³/hr per kW of heat output is required).
- Opening the windows can also make up for any deficiencies in the mechanical extraction system.
- The flexible hose must be replaced before its use expiry date (marked on the hose).
- Do not store cleaning products or any products which might be inflammable in the unit located under your hob.

USEFUL ADVICE

- **Ignition with gas safety device:**

Keep the knob fully pushed in for a few seconds after the flame has appeared, to engage the safety system.

On all models: in the event of a power cut, a burner can be lit by placing a lighted match next to it, while keeping the knob fully pushed in to engage the safety system.

WARNING:

If a crack or fissure appears in the ceramic top, immediately disconnect the appliance from the gas and electricity supply and contact the After Sales Service.

If a control knob becomes difficult to turn, DO NOT FORCE IT. Call your installer out immediately.

As a safety precaution, after use and in the event of prolonged non-use, REMEMBER TO TURN OFF the tap at source for mains gas or the tap on the butane/propane gas bottle.

Cooking guide

When cooking the dishes shown in the table below which include an arrow (e.g. 8 -----> 1), cooking should start at maximum (8 indicators lit) and continue at the lowest setting (1 indicator lit).

For example: Rice pudding

Bring the milk up to the boil at maximum (8 indicators lit). Pour in the rice, stir until boiling again (8 indicators) then turn down to the lowest setting (1 indicator) and cook for 25 minutes.

	DISHES	TIMES	BURNER	POWER SETTINGS (NUMBER OF INDICATORS LIT)								
				8	7	6	5	4	3	2	1	
SOUPS	STOCK THICK SOUPS		FAST FAST	8				4 -> 3				
FISH	COURT-BOUILLON GRILLED	8-10 MINUTES 8-10 MINUTES	FAST FAST	8 -> 7 8 -> 7					4			
SAUCES	HOLLANDAISE, BÉARNAISE WHITE, AURORE	10 MINUTES	SEMI-FAST SEMI-FAST					4				1
VEGETABLES	CHICORY, SPINACH PEAS PROVENCAL TOMATOES FRIED POTATOES PASTA	25-30 MINUTES 15-20 MINUTES	FAST FAST FAST FAST	8 -> 5 8 -> 5 8 -> 7 8 -> 7				4				
MEAT	STEAK CASSEROLE, OSSO BUCCO FRIED ESCALOPE RUMP STEAK (CAST IRON PAN)	90 MINUTES 10-12 MINUTES 10 MINUTES	FAST FAST FAST FAST	8 8 -> 5 7 -> 5 7								1
DEEP FRYING	CHIPS FRITTERS		FAST FAST	8 8 -> 6								
DESSERTS	RICE PUDDING FRUIT COMPOTES PANCAKES CUSTARD	25 MINUTES 3-4 MINUTES 10 MINUTES	SEMI-FAST SEMI-FAST FAST SEMI-FAST SEMI-FAST	8 -> 1 7 8 -> 1					3 -> 2			1

ADVICE:

We advise using aluminium frying pans and pans with a flat base which are stable and heat resistant, with a base slightly larger than the burner to enable perfect heat distribution for even cooking results.

Handy hints: as soon as the water boils, turn the burner down; you will reduce the risk of boiling over.

Put a lid on the pan: this will save time as well as energy.

ASSEMBLING THE BURNERS

**ALIGN
THE "AR"
SYMBOLS
ENGRAVED
ON EACH
PART**



87x2790

IMPORTANT

- To benefit from the guarantee on your hob, do not forget to have your Guarantee Certificate, below, dated and signed by your retailer-installer.
- All repairs must be carried out by a qualified technician. The distributors of our make are the only people who:
 - *HAVE COMPLETE KNOWLEDGE OF YOUR APPLIANCE AND ITS OPERATION,*
 - *FULLY EMPLOY OUR TECHNIQUES OF ADJUSTMENT, MAINTENANCE AND REPAIR,*
 - *USE EXCLUSIVELY GENUINE SPARE PARTS*
- **Any repair carried out as a result of installation or use which is not in conformity with the instructions in this booklet will not be accepted under the terms of the manufacturer's guarantee which will be terminated.**
- In the event of a complaint or to order spare parts from your distributor, give him the complete reference details for your appliance (appliance model and type and full serial number). This information appears on the identification label attached below.
- The descriptions and technical data which appear in this booklet are for information only and are not legally binding. In the interests of product quality, we reserve the right to carry out any necessary changes and improvements without prior notice.
- **GENUINE SPARE PARTS:** ask your dealer to use only **GENUINE CERTIFIED SPARE PARTS** when carrying out a repair.