

# ***Brandt***

EN      GUIDE FOR INSTALLATION AND USE

## Cooking hob



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*In this Manual,*



*displays safety instructions*



*displays tips and hints*

# ***Brandt***

*Dear Customer,*

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

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

*In the BRANDT product line, you will also find a wide range of ovens, microwaves, ventilation hoods, ranges, dishwashers, washers, driers, fridges and freezers, that you can coordinate with your new BRANDT hob.*

*Of course, in an ongoing effort to best satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).*

*Visit our website [www.Brandt.fr](http://www.Brandt.fr) where you will find all of our products, as well as useful and complementary information.*

**BRANDT**

***Now, I say Brandt***

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



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

# Your hob in complete safety

## Using your hob in complete safety

- We have designed your hob for private domestic use.

- With a view to the constant improvement of our products, we reserve the right to make any changes in their technical, functional or aesthetic characteristics as a result of technical evolution.

- These hobs are designed exclusively for the cooking of drinks and foodstuffs.

- These products do not contain any asbestos-based component parts.

- You must always keep an eye on your cooking.

- Read the instructions before installing and using the apparatus.

- Never leave any **CLEANING** or **INFLAMMABLE** products in the cupboard beneath your hob (aerosols or other pressurised cans, papers, recipe books, etc.).

- Using a gas-powered hob produces both heat and humidity in the room where it is used. Make sure your kitchen is well ventilated.

- Keep all natural ventilation inlets open or install a mechanical ventilation device. Intensive and prolonged use of this appliance may require additional ventilation, (for example by opening the window), or more effective ventilation (for example by increasing the power of the mechanical ventilation if this exists).

- Disconnect your hob from both electrical and gas supplies before carrying out any maintenance operations.

- For safety reasons, do not forget to close the main gas valve for built in gas lines.

- The connector pipe should remain accessible along its entire length and must be replaced before its expiration date (marked on the pipe). Regardless of the means of connection chosen, ensure that this is totally free of leaks following installation using soapy water.

- If a knob is difficult to turn, **DO NOT FORCE IT**. Call up your installer.

- Do not press the control knob for more than 15 seconds, release the control knob and open the door or wait for at least 1 minute before making a new ignition attempt.

- **Should a crack appear on the glass, disconnect your appliance immediately and contact your After-Sales Service.**

## ENVIRONMENTAL PROTECTION

This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.



Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home. We thank you doing your part to protect the environment.



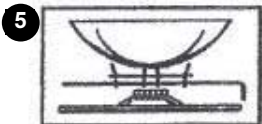
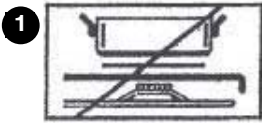
**YOUR HOB IS DELIVERED PRE-SET FOR USE WITH HONG KONG/SINGAPORE TOWN GAS.**

# Your hob in complete safety

## Using your hob in complete safety

Utensils should always be placed centrally on the pan supports and over the burners.

Flames which extend beyond the bottom of utensils are wasteful and can damage or overheat handles. Large diameter utensils (greater than 200mm in diameter) must not be allowed to protrude beyond the perimeter of the domino, as this could cause overheating or damage to the adjacent bench.



1 Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliances may result.

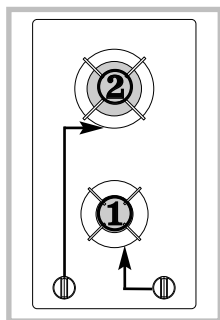
2 Do not remove the pan support and enclose the burner with a wok stand as this will concentrate the flame and deflect the heat onto the domino.

3 Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the domino.

4 Locate pan centrally over burner so that it is stable and does not overhang the appliance.

5 Use only wok support supplied or recommended by the manufacturer of the appliance.

# What your hob looks like?



① Semi-fast burner  
1.60 kW\*

② Extra-fast burner  
3.00 kW\*

(\*Powers in Hong Kong  
town gas)

## Installing your hob in all simplicity

### Fitting recommendations

	Width	Depth	Height
Standard cutout	26,5 cm	48 cm	5.1 cm
Outside dimensions above the work surface	31 cm	51 cm	5 cm
Outside dimensions below the work surface	26 cm	47 cm	5.1 cm

**This appliance should be installed by a qualified technician / installer.**

**Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions of the appliance are compatible.**

This appliance must be installed and connected in compliance with the regulations in force, and used only in a well-ventilated area. Consult the instructions before installing and using this appliance.

Since this appliance is not connected to a combustion products evacuation device, particular attention should be given to the relevant requirements regarding ventilation.

On this subject, combustion can take place only if oxygen from the air is present, so this air must be constantly renewed and the combustion products must be evacuated (a minimum air input of 2 m<sup>3</sup>/hour per kW of gas energy is required).

E.g. : for a 30 cm hob with 2 gas-rings  
Total power: 4.6kW  
 $4.6 \text{ kW} \times 2 = 9.2 \text{ m}^3/\text{h}$   
minimum flow-rate.

### Fitting recommendations (cont'd)

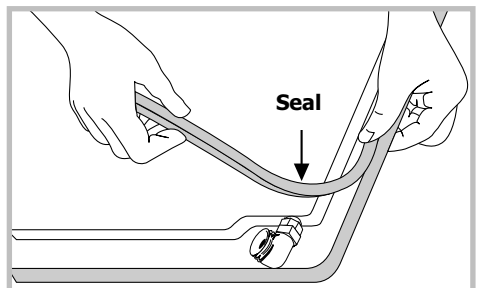
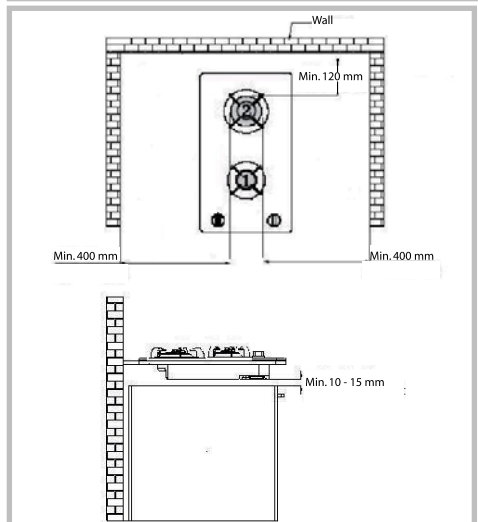
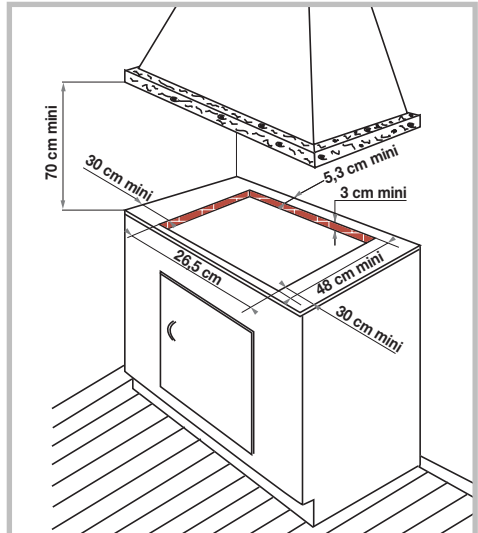
The hob must be built into the work-top of a support cupboard. This work-top must be at least 3 cm thick and heat-resistant or else coated with a heat resistant material.

A side-clearance of at least 30cm should be left to the right and left of the hob, 5.3cm from the rear wall. And a side-clearance of at least 40cm should be left to the right and left of the burner, 12cm from the rear wall. A tall cupboard or partition too close to the hob would hinder free movement of kitchen utensils.

If a horizontal partition is put under the hob, it must be placed between 10 and 15 cm from the bottom of the work top. In any case, do not keep any sprays or pressurized containers in the compartment which could be just under the hob.

To ensure sealing between the cupboard and the worktop follow points below :

- 1- Remove the pan support grates, the burner caps and heads after checking their position.
- 2- Turn the hob over and place it gently over the opening in the worktop paying attention not to damage the control knobs and lighters.
- 3- Stick the foam seal **around the outside of the hob**.
- 4- Put the hob back the right way up and place the burners, caps and pan grates back in position.

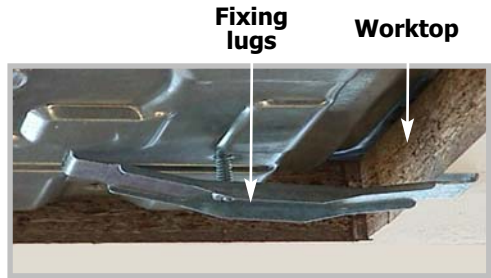


## Fitting recommendations (cont'd)

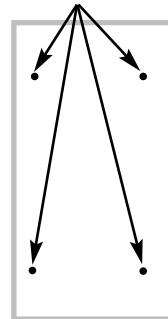
- Place the hob in position in the cutout on the worktop, pulling it forward as far as possible.
- Put the burners, caps and pan grates back in position.
- Connect the hob power supply cable to the electrical installation of the kitchen. (See "**Electrical connections**").
- Connect the hob to the gas.

If you wish you can lock the hob into position using attachments that come with screws (see picture opposite) and are secured to the corners of the housing.

**Only use the holes provided.**  
**Stop screwing when the lug starts to bend.**  
**Do not use a power screwdriver.**



**Holes for fixing**





## Electrical connections

Your hob is delivered with a three-conductor (phase + ground + neutral) H05VVF- T105 or H05V2V2F - T90 1mm<sup>2</sup> section cable, which must be connected to a 220-240 V~ single phase mains supply by the intermediary of a two phase + earth CEI 60083 standardised neutral plug, or a single pole cut-off device with a contact opening by at least 3,5mm.



In HONG KONG, you must use 3-pin plug that comply with the relevant safety standard BS 546.

The mains plug must be accessible after installation.

### CROSS SECTION OF THE CABLE TO USE

	<b>220-240V~ - 50 Hz</b> <b>All-gas</b>
Cable H05VVF - T105 or H05V2V2F - T90	3 conductors of which 1 is to be earthed
Cross section of conductors in mm2	1
Fuse	5 A



The protective conductor (green/yellow) is connected to the  earth connection on the hob and therefore must also be connected to an external earth connection .

If the power supply cable is damaged, it must be replaced with a cable or a special unit available from the manufacturer or his After Sales Service.

## Connecting the gas supply

### ● FOR SINGAPORE : LPG CONNECTION

#### **Gas supplied by tank or cylinder**

For your safety, you must choose this connection :

— **Connection with a reinforced rubber hose with screw-on mechanical connectors.**

In an existing system, a soft pipe fitted with clamps whose service life is five years may be used. It is necessary in this case to use an adaptor without forgetting to fit a sealing washer between the adaptor and the hob's elbow.

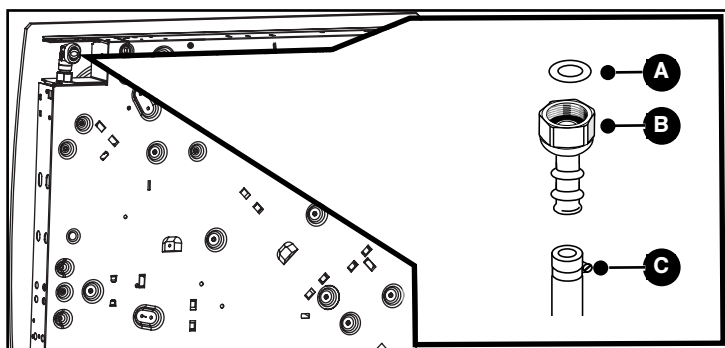


#### Tip

You can obtain the adaptor and the sealing washer from your After-Sales Service Department.



Screw on the adaptor with a torque not exceeding 25 N.m.



- A** Seal (not provided)
- B** Adaptor (not provided)
- C** Clamp (not provided)

## Connecting the gas supply

### ● Preliminary remarks



#### **Warning**

**Your appliance is sold pre-set for TOWNGAS.**

If the hob is installed above an oven or if the proximity of other heat generating elements threatens to cause the connection to heat up, it is vital that the connection be made using a rigid pipe. If a hose or soft pipe is used, it must not come into contact with any of the unit's moving parts or enter an area that is likely to be obstructed.

**The gas supply must be connected in line with current regulations in the country of installation.**

### ● Town gas connection

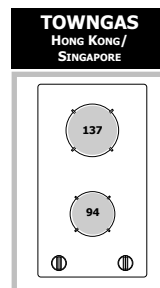
Please use approved stainless steel braided flexible tubing bearing EMSD approval marking (such as EMSD APPROVAL GTXXXX") and gas cock for connection. Connect from 1/2"G to governor Model No. EL-125, and connect up to the gas supply point.

### ● Gas rating

Appliance designed for installation in <b>HONG KONG / SINGAPORE:</b> Hourly input -see below at 15°C at 1013 mbar		<b>TOWNGAS</b> <b>10 mbar</b>
<b>EXTRA FAST BURNER</b> Indicator marked on injector Nominal heat rating (kW) Low heat rating (kW) Hourly output (l/h)		<b>311</b> 3.00 0.700 670
<b>SEMI-FAST BURNER</b> Indicator marked on injector Nominal heat rating (kW) Low heat rating (kW) Hourly output (l/h)		<b>165</b> 1.60 0.500 335
<b>30 cm hob 2 gas rings</b> Total nominal heat rating (kW) Maximum output (l/h)		4.60 1005

### MARK ON THE INJECTORS

This table shows the position of the injectors on your hob depending on the type of gas you use. The number is marked on each injector.



## Changing the type of gas

When carrying out this operation, you should successively:

- ❶ Change the injectors
- ❷ Adjust the retarder on the taps

❶ **CHANGE THE INJECTORS** in the following way:

- Remove the supports, and all the burner caps and heads.
- Using the spanner supplied, unscrew the injectors at the bottom of each dish and remove them (**fig 1**).

- Replace these with the injectors supplied in the wallet, in accordance with the gas rating table at the end of the chapter; to do this:

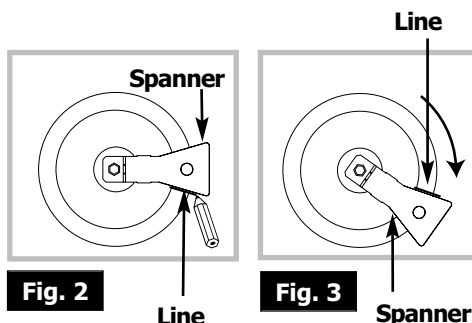
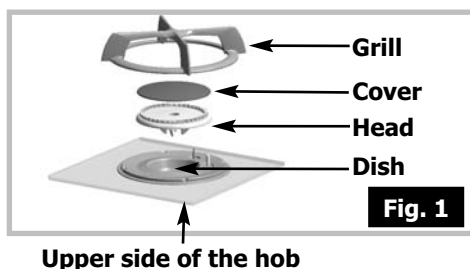
- ⇒ Screw in the injectors by hand until they are tight.
- ⇒ Put the spanner well onto the injector.

⇒ With a pencil draw a line on the hearth plate as indicated (**fig. 2**).

⇒ Turn the spanner clockwise until the line appears on the other side

(**fig. 3**). **Warning! Do not go beyond this limit as you are liable to cause damage.**

⇒ Put the burner heads, covers and pan supports back in position.



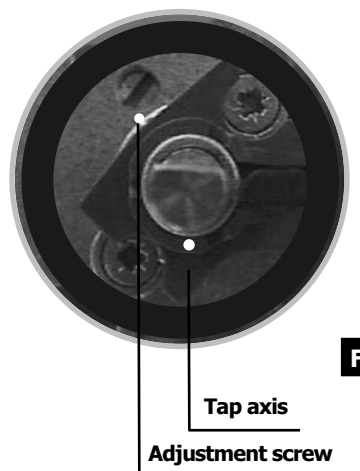
## Changing the type of gas

### 2 SWITCHING FROM **TOWNGAS** TO **NATURAL GAS** FOR CHINA OR SINGAPORE.

#### ADJUST THE RETARDER/ON THE TAPS

located under the knobs. Proceed as follows:

- Work on one tap at a time.
- Pull off all knobs and sealing rings.
- Using a small screwdriver, turn the adjustment screw **clockwise** until it reaches the lowest possible setting that does not extinguish the flame.
- Check the position of the sealing rings and knobs.
- Replace the sealing rings and knobs.
- Put the burner heads, covers and pan supports back in position.



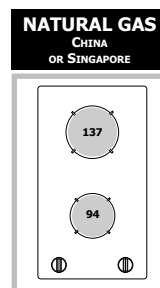
**Fig. 1**

### ● Gas rating

Appliance designed for installation in <b>CHINA or SINGAPORE</b> Hourly input -see below at 15°C at 1013 mbar		<b>NATURAL GAS</b> <b>G20</b> <b>20 mbar</b>
<b>EXTRA FAST BURNER</b>		
Indicator marked on injector		<b>137</b>
Nominal heat rating	(kW)	3.10
Low heat rating	(kW)	0.870
Hourly output	(l/h)	295
<b>SEMI-FAST BURNER</b>		
Indicator marked on injector		<b>94</b>
Nominal heat rating	(kW)	1.50
Low heat rating	(kW)	0.615
Hourly output	(l/h)	143
<b>30 cm hob 2 gas rings</b>		
Total nominal heat rating	(kW)	4.60
Maximum output	(l/h)	438

### MARK ON THE INJECTORS

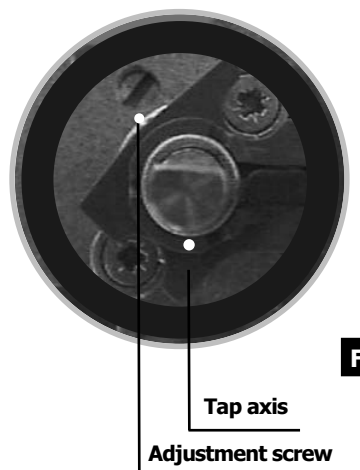
This table shows the position of the injectors on your hob depending on the type of gas you use. The number is marked on each injector.



## Changing the type of gas

### ② SWITCHING FROM TOWNGAS TO LPG GAS FOR SINGAPORE/INDONESIA.

- Using a small flat-head screwdriver, screw in the brass burner-power screws (yellow) **all the way**, (fig. 01) **screwing them in a clockwise direction**.
- Replace the gaskets and the knobs, paying careful attention to their direction and ensuring that the knobs are pushed in all the way.
- Put the burner heads, covers and pan supports back in position.



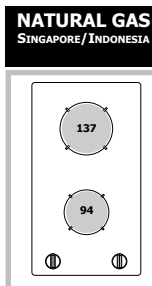
**Fig. 1**

### ● Gas rating

Appliance designed for installation in <b>SINGAPORE/INDONESIA</b>		<b>LPG G30</b>
Hourly input -see below at 15°C at 1013 mbar		<b>30 mbar</b>
<b>EXTRA FAST BURNER</b>		
Indicator marked on injector		<b>88A</b>
Nominal heat rating	(kW)	3.15
Low heat rating	(kW)	0.830
Hourly output	(l/h)	229
<b>SEMI-FAST BURNER</b>		
Indicator marked on injector		<b>62</b>
Nominal heat rating	(kW)	1.50
Low heat rating	(kW)	0.620
Hourly output	(l/h)	109
<b>30 cm hob 2 gas rings</b>		
Total nominal heat rating	(kW)	4.65
Maximum output	(l/h)	338

### MARK ON THE INJECTORS


This table shows the position of the injectors on your hob depending on the type of gas you use. The number is marked on each injector.





# Using your hob in all simplicity



## How to use your gas burners?

### ● Lighting a hob **FITTED WITH A SAFETY DEVICE**

- Each burner is controlled by a tap fitted with a safety system, which cuts the gas off automatically if ever the flame goes out by accident (overflowing, drafts, etc.).
- The safety system for the burners is a metal rod next to the flame.
- Your hob is equipped with an automatic lighting system integrated into each control knob.
- Choose the gas burner you need using the symbols at the side of each control knob; (E.g. back burner .

- To ignite a burner, press down and turn the knob anti-clockwise  until it is pointing to the maximum position .

Keep the knob pressed down. This will trigger off a series of sparks that will light up the burner.

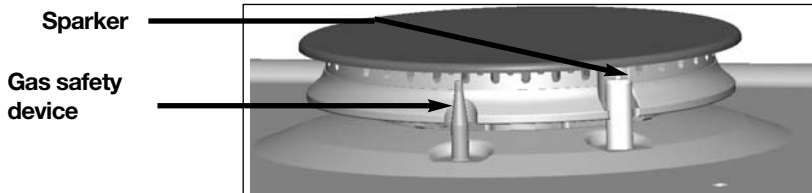
- Adjust the flame to the height you require by turning the control knob between the  and  symbols.



**To set off the safety system, keep the knob pressed completely down for a few seconds after the flame has lit up.**



**Do not use aluminium cover. Using aluminium cover may cause abnormal combustion.**



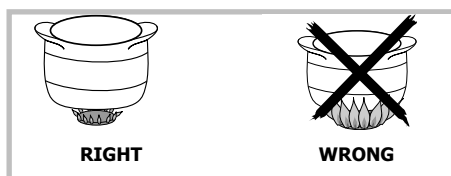
- If ever your flame goes out, relight it as per normal procedure.
- The flames on the burner are smaller near the grate supports to avoid any damage being done to the enamel.
- The noise made by certain burners is related to their power and burning gas; this does not harm the quality of cooking in any way.
- Should there be an electricity cut, you can always light a burner using a match and by pressing down on the control knob at the same time.

## Which pans are best adapted for use on the gas burner ?

- Recommended pan sizes:

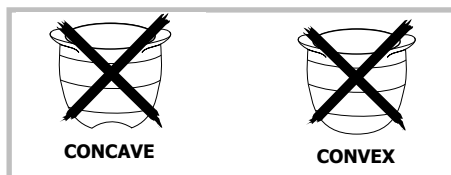
Extra burner	Small burner
Extra-fast	auxiliary
18 to 28 cm	12 to 16 cm

Adjust the flames so that they do not lick up the side of your pan.



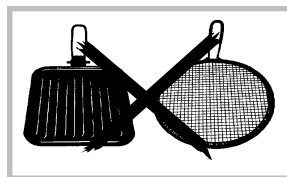
**Do not use** a pan with a convex or concave bottom.

**Do not leave** the gas on beneath an empty pan.



**Do not use** pans whose bases or handles may partially cover control knobs.

**Do not use** heat regulators, toasters, steel meat grills or stew-pots that touch the glass-top.



Keep all natural air-vents open or have a mechanical ventilation system installed (a mechanically ventilated hood).

- Prolonged, intensive use of the hob may require extra ventilation; by opening a window for example or producing more efficient ventilation by increasing the power of the existing mechanical ventilation (a minimum air input of 2m<sup>3</sup>/hour per kW of gas energy is required.)

E.g. : for a 30 cm hob with 2 gas-rings

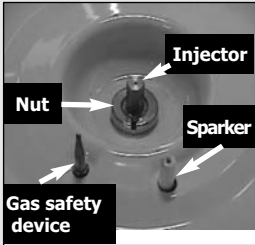
Total power: 4.6 kW.

4.6 kW x 2 = 9.2 m<sup>3</sup>/h minimum flow-rate.



# How to look after your hob?

Keeping your hob in good condition is easy if you clean it **before it is completely cold**. Even so, never clean it when it is in use. Put all the electric and gas control knobs at zero.

	HOW TO PROCEED	ACCESSORIES TO BE USED
<b>Looking after sparkers and injectors</b>	<ul style="list-style-type: none"> <li>- If ever the sparkers get dirty, clean them with a stiff non-metallic brush.</li> <li>- The gas injectors are in the centre of each burner in the form of a "pot". Make sure not to block them up partially when cleaning the hob, as this will considerably reduce the performance of your gas-rings.</li> </ul> 	<ul style="list-style-type: none"> <li>- Small hard-bristled brush.</li> <li>- Safety pin</li> </ul>
<b>Looking after the grills and burners</b>	<ul style="list-style-type: none"> <li>- Use a non-abrasive cream for removing any persistent stains. Then rinse with clean water. Dry each burner element carefully before re-lighting your hob.</li> </ul>	<ul style="list-style-type: none"> <li>- Non-abrasive cream.</li> <li>- Household sponge.</li> </ul>

- It is better to clean the elements of your hob by hand, do not put any parts in the dishwasher.
- Never use scouring pads for cleaning your hob.
- Do not use a steam cleaner.

**Should a crack appear on the glass, disconnect your appliance immediately and contact your After-Sales Service.**

# Minor troubleshooting

**You have doubts about whether your hob is working correctly.** This does not necessarily mean there is a breakdown. **Nevertheless, check the following points**

## IF YOU REALIZE THAT

### Lighting the burners:

**There is no sparking when the control knobs or buttons are pressed down.**

**When you only press down one control knob all the burners spark.**

**Sparking takes place but the burners do not light up.**

**If your table is fitted with a gas safety system and the flames go out as soon as you release the control knob.**

**In the low position the flames go out or are too high.**

**Flames are irregular.**

**The knobs get hot during cooking.**

## WHAT SHOULD YOU DO?

- Check the electrical connections on the hob.
- Check that the sparkers are clean.
- Check that the burners are clean and in position.
- If the hob is fixed to the worktop, make sure that the fixing clamps have not been twisted.
- Check that the sealing rings have not come out of place.

This is normal. The lighter system is centralised, and all the burners spark at the same time.

- Check that the gas inlet pipe has not been squashed.
- Check that the gas inlet pipe tube is less than 2m long.
- Check that the main gas tap is open.
- If you use gas tanks or cylinders check that they are not empty\*.
- If you have just installed your hob or changed a gas cylinder, keep the control knob wide open for a few seconds so that the gas can get through.
- Make sure the injector is not blocked up. if this is the case, clear it with a safety pin.
- Light up your gas-ring before putting a pan on it.

- Push the control knob down completely and keep it under pressure for a few seconds after the burner has lit.
- Check that the burner parts are in place.
- Check that the sealing rings under the control knobs have not come out of place.
- Avoid any severe drafts in the room.
- Light the burner before putting your pan on it.

- Avoid any severe drafts in the room.

- Check that the gas you are using corresponds to the injectors that have been installed (See injector identification in the "**Gas Rating**" chapter).

Remember that gas hobs are delivered preset for use with HONG KONG town gas.

Check the adjustment of the low power screw (See paragraph "**Changing the type of gas supply**").

- Check that the burners and injectors are clean and assembled correctly.
- Check you have enough gas in your gas cylinders\*.

Use small pans on the burners next to the control knobs. Large pans are to be put on the large burners furthest away from the knobs. Put the pan in place with the burner in the middle. The pan should not be above the control knobs.

\*Not applicable in Hong Kong.



# Gas-cooking guide

	DISHES	TIME	EXTRA-FAST	SEMI-FAST
<b>SOUPS</b>	Broths Thick soups	8-10 minutes	X	
<b>FISH</b>	Court-bouillon Grilled	8-10 minutes 8-10 minutes	X X	
<b>SAUCES</b>	Hollandaise, Bearnaise Bechamel, Aurore	10 minutes		X X
<b>VEGETABLES</b>	Endives, spinach Peas in sauce Provence tomatoes Fried potatoes Pasta	25-30 minutes 15-20 minutes	X X X X X	
<b>MEAT</b>	Steak Blanquette, Osso-bucco Fried escalope Tournedos	90 minutes 10-12 minutes 10 minutes	X X X X	
<b>FRYING</b>	Chips Fritters		X X	
<b>DESSERTS</b>	Rice pudding Stewed fruit Pancakes Chocolate Custard	25 minutes 3-4 minutes 3-4 minutes 10 minutes	X X	X X  X

## After Sales Service

Any maintenance on your equipment should be undertaken by:

- either you dealer,
  - or another qualified mechanic who is an authorised agent for the brand appliances.
- When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.

FagorBrandt SAS, Management company – SAS: social capital of 20,000,000 euros RCS Nanterre 440 303 196.

Réf. : TG1120B\*

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