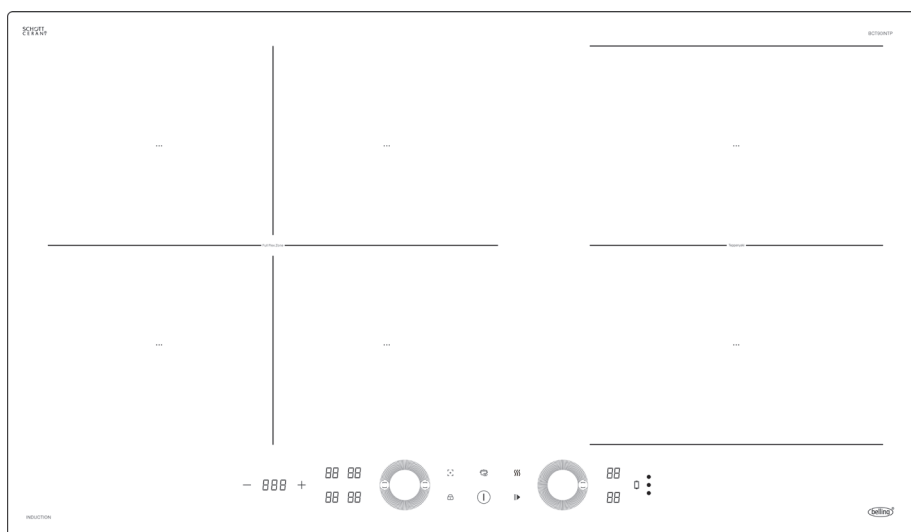


BCT90INTP

90cm SmartWheel Induction Cooktop with Teppanyaki Zone



INSTRUCTION MANUAL

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE USING THE UNIT.

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For future reference we suggest that you staple a copy of your purchase receipt here and complete the below so the information is always at hand.

Product Details

Model number:

Description:

Serial number:

(Located on the product rating label)

Purchase Details

Date of purchase:

Place of purchase:

Store name:

Address:

Telephone:

Invoice / receipt number:

Installation Details

Electrical date of installation:

Electrician Installers Details: Company / Installers Name:

Licence Number:

Telephone Number:

Gas date of installation:

Gas installers details: Company / Installers Name:

Licence Number:

Telephone Number:

Plumbing date of installation:

Plumbers installers details: Company / Installers Name:

Licence Number:

Telephone Number:

CONGRATULATIONS



Dear Customer,

Congratulations on the purchase of your new product from Belling.

We recommend you please take some time to read the instruction manual thoroughly to familiarise yourself with the functionality and operations to ensure optimum performance of your new appliance.

After reading the manual, please store it in a safe and accessible location for future reference.

Installation

The installation of your new appliance must be carried out by a qualified installer / technician in accordance to local regulations.

Please ensure all packaging materials are disposed of correctly.

Customer Care

Our Customer Care centre is available should you wish to learn more about your appliance in relation to how to use it to its best potential, or tips on cleaning as well as available accessories. For further details please contact our Customer Care Team

Australia

1800 444 357 or email customercare@hapl.com.au

New Zealand

0800 666 2824 or email sales@glendimplex.co.nz

Thank you

Regards,

Belling Australia and New Zealand

PLEASE READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a properly earthed wiring system is essential and mandatory.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.

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.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Regarding the details of installation, please refer to the section 'Installation'.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface is broken or cracked, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.

Hot Surface Hazard

WARNING: Accessible parts may become hot during use. Young children should be kept away.

- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Children should be kept away unless continuously supervised.
- Handles of saucepans may be hot to touch. Check that saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Never leave the appliance unattended when in use. Boil overs cause smoking and greasy spillovers may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.

WARNINGS & PRECAUTIONS

- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- 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.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass ceramic glass which may result in shattering of the glass.
- 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.
- This appliance is intended to be used in a domestic household environment only! Commercial use of any kind is not covered under the manufacturer's warranty.

WARNING: The appliance and its accessible parts become hot during use.

- Care should be taken to avoid touching heating elements.
- 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 they do not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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.

WARNING: Danger of fire: do not store items on the cooking surfaces.

WARNINGS & PRECAUTIONS

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

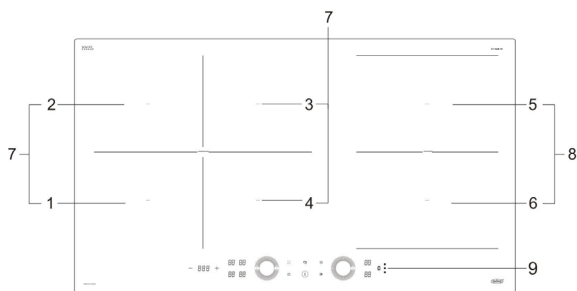
- Power cord can't be accessed after installation.

IMPORTANT

To maintain the efficiency and safety of your appliance, we recommend you to always use original spare parts and authorised service agents. For either of these services please call the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

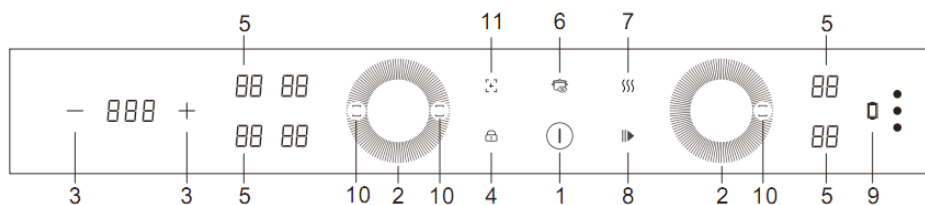
1. Front left zone: 220x200mm, max. 2000/3000W zone
2. Rear left zone: 220x200mm, max. 2000/3000W zone
3. Middle rear zone: 220x200mm, max. 2000/3000W zone
4. Middle front zone: 220x200mm, max. 2000/3000W zone
5. Rear right zone: 280x200mm, max. 2000/3000W zone
6. Front right zone: 280x200mm, max. 2000/3000W zone
7. Left flexible zone/middle flexible zone: 220x400mm, max. 3000/3600W zone
8. Right flexible zone: 280x400mm, max. 3000/4000W zone
9. Control panel

Top View



BCT90INTP

The Control Panel

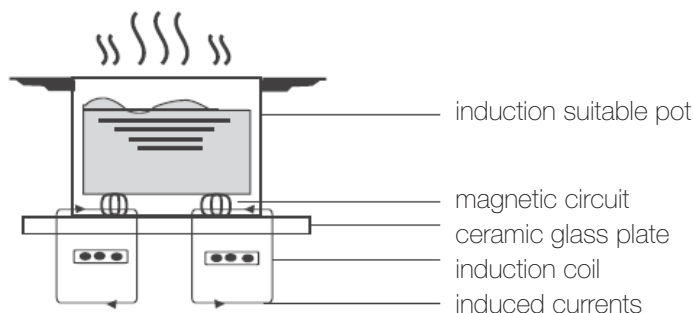


BCT90INTP

- | | | |
|-----------------------------|-------------------------------|------------------------|
| 1. ON/OFF key | 5. Heating zone selection key | 9. Teppanyaki key |
| 2. SmartWheel touch control | 6. Smart Zone key | 10. Flexi-Zone key |
| 3. Timer key | 7. Keep warm key | 11. Full Flex-zone key |
| 4. Child lock key | 8. Pause key | |

A Word on Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

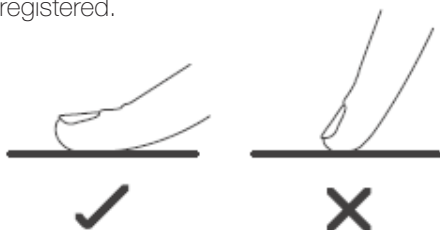


Before using your New Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.




Choosing the right Cookware

- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.



Choosing the right Cookware (cont.)

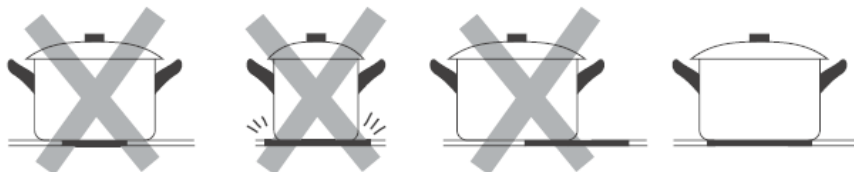
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. Follow the steps under 'To start cooking'.
 3. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made by the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

Size of burner (mm)	The minimum cookware (diameter /mm)
Independent zones on left and middle flexible side	140
Independent zones on right teppanyaki side	160
Teppanyaki zone	200x300
Combined Flexi-zone	220
Combined Full Flexi- zone	300

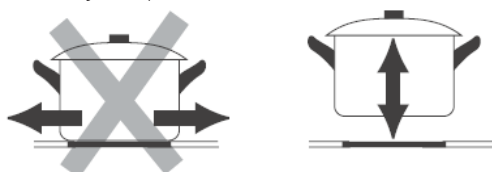
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



To start cooking

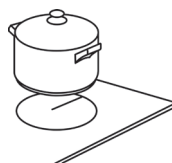
1. Touch the ON/OFF 

key. All the indicators show “–”

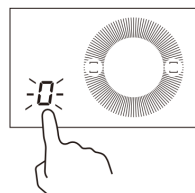


2. Place a suitable pan on the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

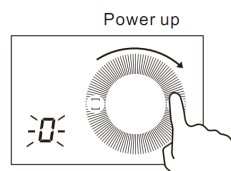


3. Touch the heating zone selection key for the zone that you wish to turn on. Once pressed the key will flash indicating that the power level setting can be adjusted.



4. Select a heat setting by gently touching the SmartWheel control in a clockwise circular motion until the desired heat setting appears.

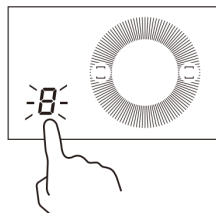
- If you don't choose a heat setting within 1 minute, the Induction hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.



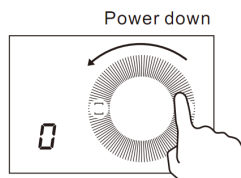
NOTE: After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the hob has entered the state of standby mode.

When you have finished cooking

1. Select the heating zone that you wish to switch off



2. Turn the cooking zone off by gently touching the SmartWheel control in an anti-clockwise direction until the display shows "0".



3. Turn the whole cooktop off by touching the ON/OFF key.



WARNING: Beware of hot surfaces

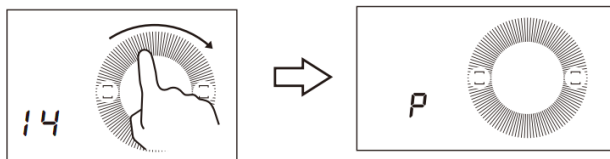
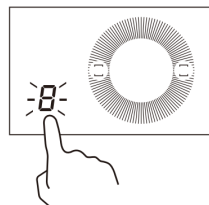
"H" will show which means cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



Using Boost function

Activate the boost function

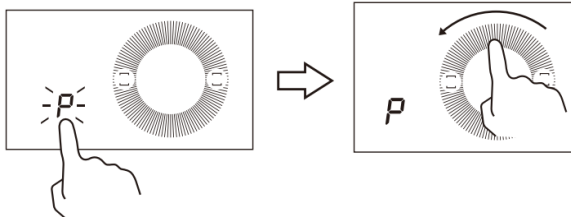
1. Touch the heating zone selection key for the zone that you wish to use the Boost function. Once pressed the key will flash indicating that the power level setting can be adjusted.
2. Gently touch the SmartWheel control in a clockwise direction until the display shows "P". P means the zone is in Boost mode.



Note: If the zones have been set into a Flexi-Zone the Boost function can still be used.

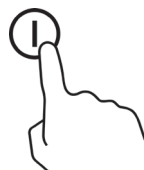
Cancel Boost function

1. Touch the heating zone selection key for the zone that has the Boost function. Once pressed the key will flash indicating that the power level setting can be adjusted.
 2. Gently touch the SmartWheel control in an anti-clockwise direction to the level you want to use.
- For safety protection of the cooktop the Boost function will only function for 5 minutes, after that the zone will automatically go to level 14.



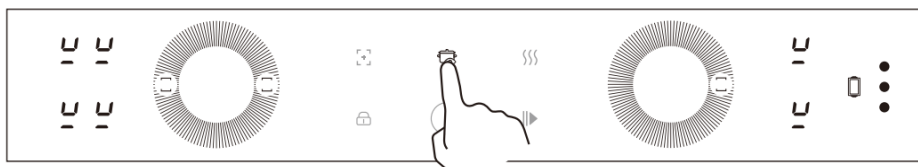
Using the Smart zone function

The Smart Zone is a function that automatically detects when a pan has been placed onto a cooking zone. Once selected, this function will stay active until the Smart Zone function has been manually cancelled.



Activate Smart zone function


1. Touch the ON/OFF key. All the indicators show “—”.
2. Touch the Smart Zone key to activate the function. The Smart Zone key “ ” will stay lit indicating that the function is active. If there is no pan on the heating zone that the heating zone indicators will show “”

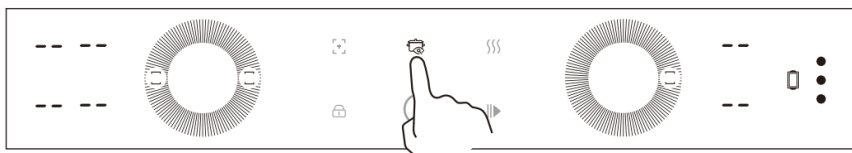


3. If there are no other pans in the heating areas within 1 minute, the Induction hob will automatically revert to its previous state, and the display indicator will show “—”.

Note: The correct size pan must be placed onto the zone in order for the Smart Zone to activate correctly. Refer to the guide on page 11.

Cancel Smart Zone function




1. Ensure the cooktop power has been switch on.
2. Touch the Smart Zone function key to cancel the Smart Zone function, the indicator “” will dim in brightness.

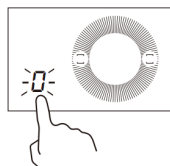


Using the Keep Warm function

The Keep Warm function is a useful addition to your cooktop. After cooking simply activate the Keep Warm function for the zone you have been cooking on. The Keep Warm function will work for 2 hours.

Activate the Keep Warm function

1. Touch the heating zone selection key for the zone that has been in cook mode and that you wish to use the Keep Warm function. Once pressed the key will flash.
2. Touching the “” key, the heating zone selection key will display “”, and the key “” will fully illuminate.

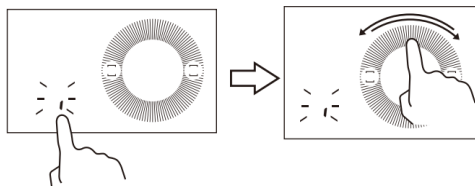


More than one heating zone at a time

The Keep Warm function can be used with multiple heating zones. Simply repeat steps 1-2 with another cooking zone.

Cancel Keep Warm function


1. Touch the heating zone selection key for the zone that you want cancel the Keep Warm function. Once pressed the cooking zone will revert back to the original power level setting.
2. To switch off turn the SmartWheel align to (O) or if there are no other zones in use then the zone can be switched off with the ON/OFF key.

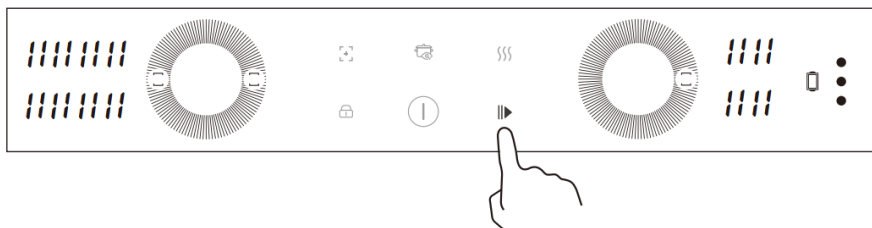



Using the Pause function

The Pause function is ideal for using if you need to temporarily leave the cooktop unattended during cooking but do not wish to turn any cooking zone off completely. By using the Pause function the zones will temporarily be switched off, once the Pause is switched off then the cooking zones will revert back to the initial power setting.

Activate the Pause function

1. Press the pause key , all the heating zones will stop working at once and, all the cooking zone indicators will show "||"



2. Touching the pause control  again, all the heating zones will revert to their original settings.

Tip:

- The Pause function can be used when one or more cooking zones are in use.
- If the Pause function is left for longer than 30 minutes the hob will automatically switch off.

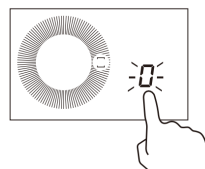
Using the Teppanyaki function

Activate the Teppanyaki function

1. After turning the hob on press the Teppanyaki key once.
The two zones that form the Teppanyaki zone will turn on.

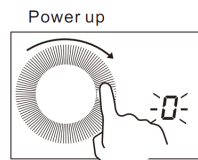


2. The Teppanyaki function has three heat settings, low, medium, high. To choose the appropriate setting press the Teppanyaki key more than once. The levels will be displayed next to the key.



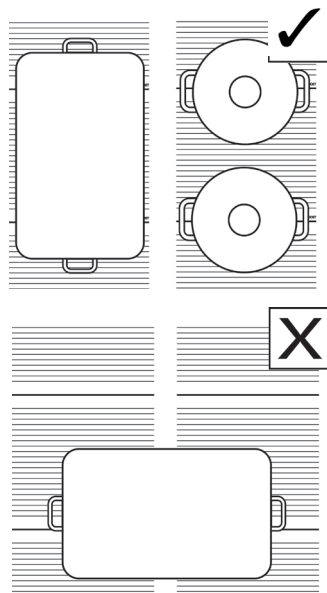
Cancel Teppanyaki function

1. Select the heating area you want and the teppanyaki function will be cancelled (front right zone).
2. Touching the "slider" control from left to right to select the level you want to set.



Using the Flexi-Zone function

- This Belling model has the benefit of up to 4 types of flexible zones. There are three Flexi-Zones, one that is also a wide Teppanyaki zone as well as a Full Flex-Zone that combines 4 individual cooking zones to make one large zone, perfect for extra large pans such as paella pans.
- A Flexi-Zone is made of two independent inductors that can be controlled separately. When it is working, only the zone covered by the cookware is activated.
- To ensure that the cookware is detected and heat is distributed evenly, correctly centre the cookware.
- One hob with more than one flexible zone, it is not recommended to use several zones at the same time for a single pan.



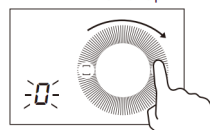
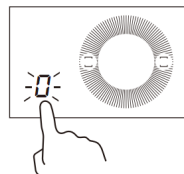
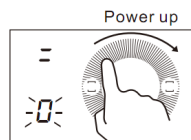
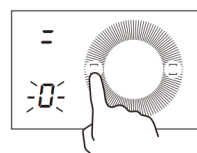
Activate a flexible zone.

1. To activate two single zones into a large Flexi-Zone, simply press the keys for 2 seconds.
2. Select a heat setting by touching SmartWheel control.

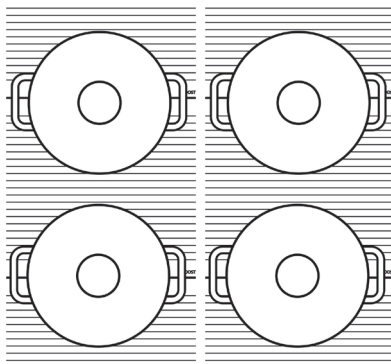
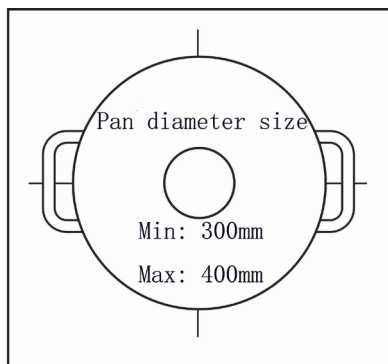
Note: Boost function of flexible zone works the same as any other normal areas.

Deactivate the flexible zones

1. To deactivate the Flexi-Zone touch either the top or bottom Heating Zone Selection key. The Heating zone Selection key will flash "0".
2. Select the power level you want to set by touching SmartWheel control.




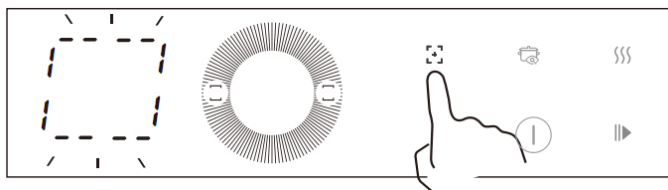
Using the Full Flex-zone



Note: The pan diameter size needs at least 300 mm on the big flexible zone, so that the hob can be worked normally.

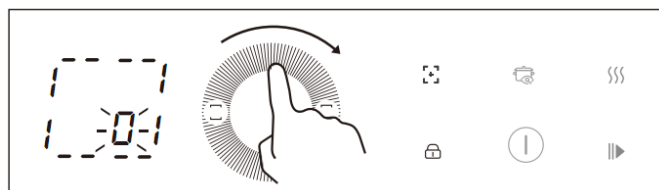
Activate a flexible zone.

1. To activate the flexible area into a Full Flex-zone, simply press the  keys (Full Flex-zone key).



Note: Select a heat setting by touching the SmartWheel control. The power setting works the same as any other normal area.

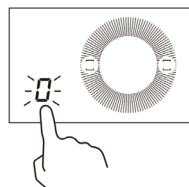
Power up



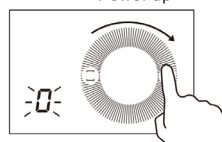
- Boost function of flexible zone works the same as any other normal individual cooking zones.

Deactivate the Full-flex zone

1. To deactivate the Full-flex zone touch either the top of bottom Heating zone Selection key. The heating zone selection key will flash "0".
2. Select the power level you want to set by touching SmartWheel control.



Power up

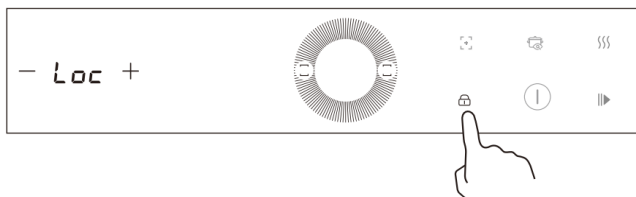


Locking the Controls


- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the keys except the ON/OFF key are disabled.

To lock the controls

Touch the keylock  key. The timer indicator will show "Loc".



To unlock the controls

1. Make sure the hob is turned on.
2. Touch and hold the keylock  control for 3 seconds.
3. You can now start using your hob.



When the hob is in lock mode, all the controls are disabled except the ON/OFF, you can always turn the hob off with the ON/OFF control in an emergency, but before the next use the hob will still need to be unlocked before use.

Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter “H” appears to warn you that the hob is still hot and to be cautious.



Auto Shutdown

A safety feature of the hob is auto shut down. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1~4	5~9	10~14
Default working timer (hour)	8	4	2

Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. The minute minder works as a standard timer and can be used independently of any cooking zone.
- You can use it as cut-off timer. The cut-off timer will turn off one or more cooking zones when the timer finishes.

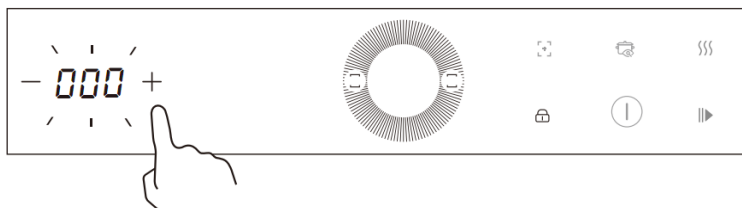
Tip: You can set the timer up to 10 hours.

Using the timer as a minute minder

Make sure the cooktop is turned on, and zone selection key is not activated (zone indication “-” is not blinking).

Note: you can set minute minder before or after cooking zone power setting finished.

1. Touch timer key, “-0:00+” will show in the timer display and will blink at the same time.



2. Set the time by touching the “+” “-”key of the timer

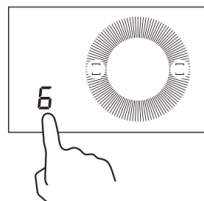
- a: Touch the “+” “-” key of the timer once to decrease or increase by 1 minute.
- b: By touching and holding your finger on the “+” “-” the time will increase or decrease in 10 minute increments.



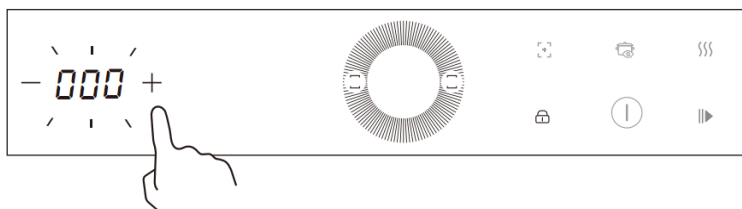
3. When the time is set, it will begin to count down immediately.
The display will show the remaining time.
5. Timer will sound for 30 seconds and the timer indicator shows “---” when the set time has finished.

Using the timer to switch off one or more cooking zones

1. To use the timer to switch off the cooking zone after cooking, have the cooking zone on and in cook mode.



2. While the heating zone is still blinking touch the timer key, "0:00 +" will show in the timer display and will flash at the same time.



3. Set the time by touching the "+" "-"key of the timer
 - a: Touch the "+" "-" key of the timer once to decrease or increase by 1 minute.
 - b: By touching and holding your finger on the "+" "-" the time will increase or decrease in 10 minute increments.



4. When the time is set, it will begin to count down immediately.
The display will show the remaining time.



Note: There will be a dot in the right bottom corner of power level indicating which zone is selected.

5. When the cooking timer expires, the corresponding cooking zone will switch off automatically.

Note: Other cooking zones will keep operating if they are turned on previously.

If the timer is set on more than one zone:

1. When you set timer for several cooking zones, red dots of the relevant cooking zones are indicated. The timer display shows the min. timer. The dot of the corresponding zone will flash.

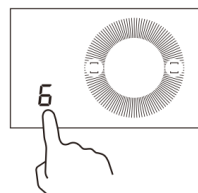
15 \Rightarrow 3. (Set to 15 minutes)
6. (Set to 45 minutes)

2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.

30 \Rightarrow 6.

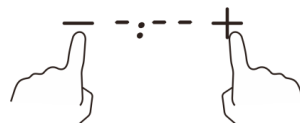
Cancelling the timer

1. Touching the heating zone selection key that you want to cancel the timer.



2. Touching the timer control, the indicator will flash.

3. Touching "+" "-" control together, will cancel the timer.



Take care when frying as the oil and fat heat up very quickly, particularly if you're using Boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.



For stir-frying

1. Choose a ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 5	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
6 - 8	<ul style="list-style-type: none">• pancakes
9 - 12	<ul style="list-style-type: none">• sauteing• cooking pasta
13 - 14	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or Cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make cracking or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

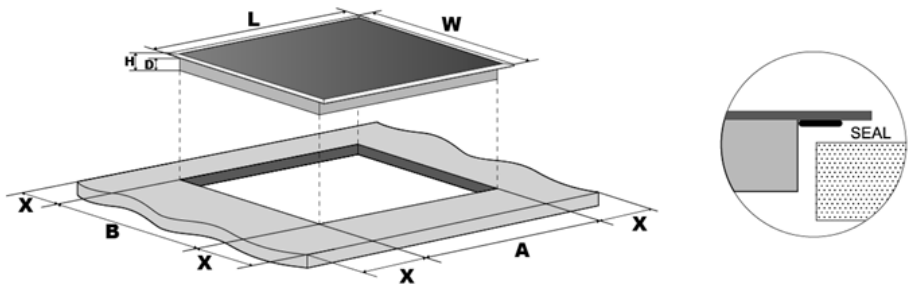
Problem	Possible causes	What to do
E4/E5	Temperature sensor failure	Please contact the supplier.
E7/E8	Temperature sensor of the IGBT failure.	Please contact the supplier.
E2/E3	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E6/E9	Bad induction hob heat radiation	Please restart after the induction hob cools down.

Note: The above is a summary of the most common failures. DO NOT disassemble the unit by yourself to avoid any dangers and damages to the induction cooktop.

Selection of installation equipment

- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

Warning: The work surface material must use the impregnated wood or other insulation material.



	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
BCT90INTP	900	520	58	54	860	490	50 mini

Under any circumstances, make sure the hob is well ventilated and the air inlet and outlet are not blocked. Ensure the hob is in good work state. As shown below

Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.

INSTALLATION

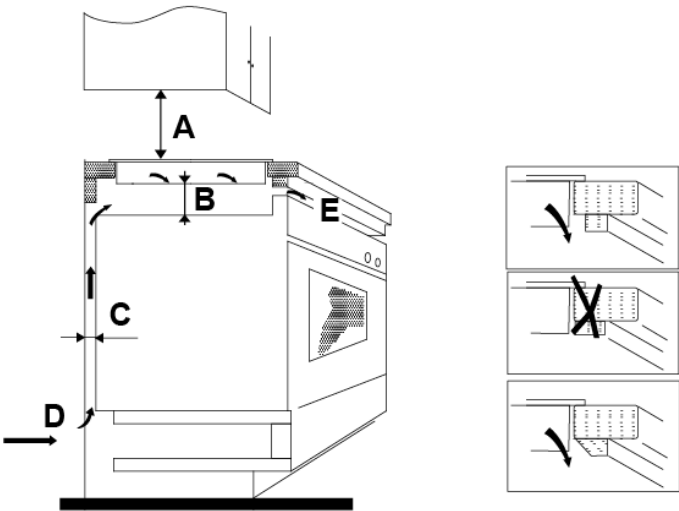


WARNING: In all circumstances, make sure the cooktop is well ventilated and the air intakes and outlets are not blocked. **DO NOT** install the cooktop if glass is cracked or any other damaged noticeable.

The safety distance between the cooktop and the cupboard above the cooktop should be at least 760mm. Any rangehood installed above the cooktop should be no less than 650mm above the surface of the cooktop. Be aware that due to the nature of Induction cooktops excessive condensation may be present especially in the colder months or climates.

NOTE: If the cooktop is installed above an opening drawer or cupboard a thermal protection heat barrier **MUST BE** fitted 50mm below the base of the underside of the cooktop to avoid possibly scalding when accessing the drawer or cupboard.

Refer to the below illustration and table re other ventilation and clearance.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

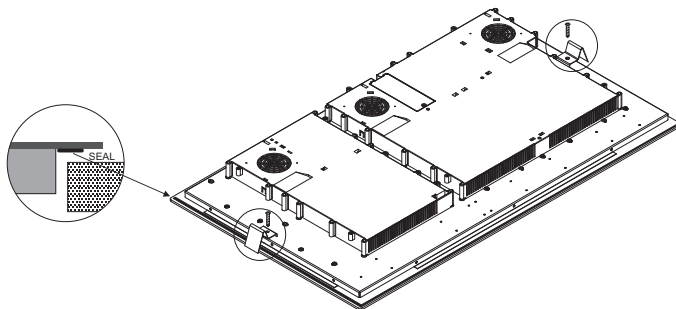
Note: This dimension relates to adjoining cupboards. For a rangehood installed above the cooktop the minimum distance is 650mm from cooktop surface highest point to the bottom of the rangehood filters.

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.

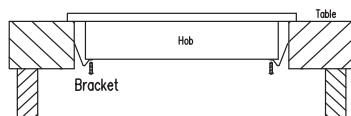
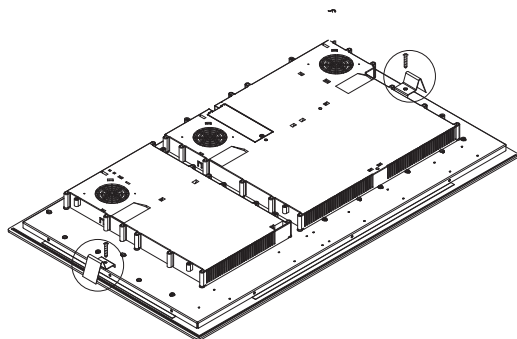
Fitting moisture/dirt seal

- The cooktop should be placed on a stable, smooth surface (use the packaging). Fit moisture / dirt seal to underside edge of the cooktop. See below illustration. When cooktop affixed to work surface this seal will reduce risk of moisture and dirt from getting underneath the edge of the ceramic glass surface.



Locating and fitting the fixing brackets and cooktop to work surface

- While the cooktop is upside down the fixing brackets should be put into place.
- Fit the fixing brackets to the base of the cooktop in the two sides locations.
- Place cooktop into pre-cut housing in work surface.
- Fix the cooktop to the work surface by screwing the two brackets on the bottom of cooktop (see picture) after installation.



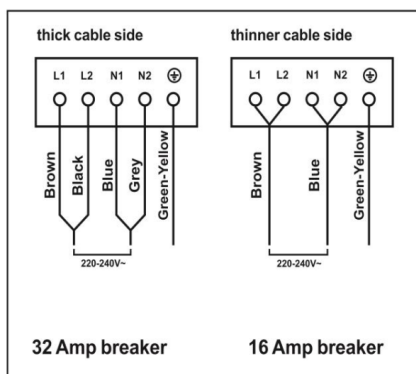
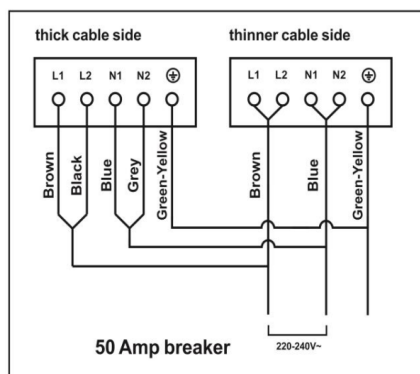
Cautions

The cooktop MUST BE installed by qualified personnel or technicians. Please never conduct the operation by yourself.

- The cooktop shall not be mounted close to cooling equipment, dishwashers and rotary dryers. There will be a dedicated power source for the cooktop.
- The cooktop shall be installed with sufficient ventilation to ensure its reliability.
- The wall, work surface, adjoining cupboards, doors and adhesives shall be able to withstand high heat generated by the cooktop.
- For cleaning, steam cleaners are not to be used.
- This ceramic cooktop can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.
- The cable must not be bent or compressed. If the cable is damaged or needs replacing, this should be done only by a qualified after-sales technician. Regular checks on the cable by a qualified technician is recommended.
- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.

Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant local standards to a single-pole circuit breaker. The method of connection is shown below. Power cord is not accessible after installation.



DISPOSAL



Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



Induction Hob	BCT90INTP
Cooking Zones	6 Zones
Supply Voltage	220-240V~ 50 or 60Hz
Installed Electric Power	7200W + 3600W
Product Size D×W×H (mm)	900×520×58
Building-in Dimensions A×B (mm)	860×490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

WARRANTY

The warranty period is 3 years from the date of purchase in Australia and 2 years from the date of purchase in New Zealand. For service advice, please contact the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

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