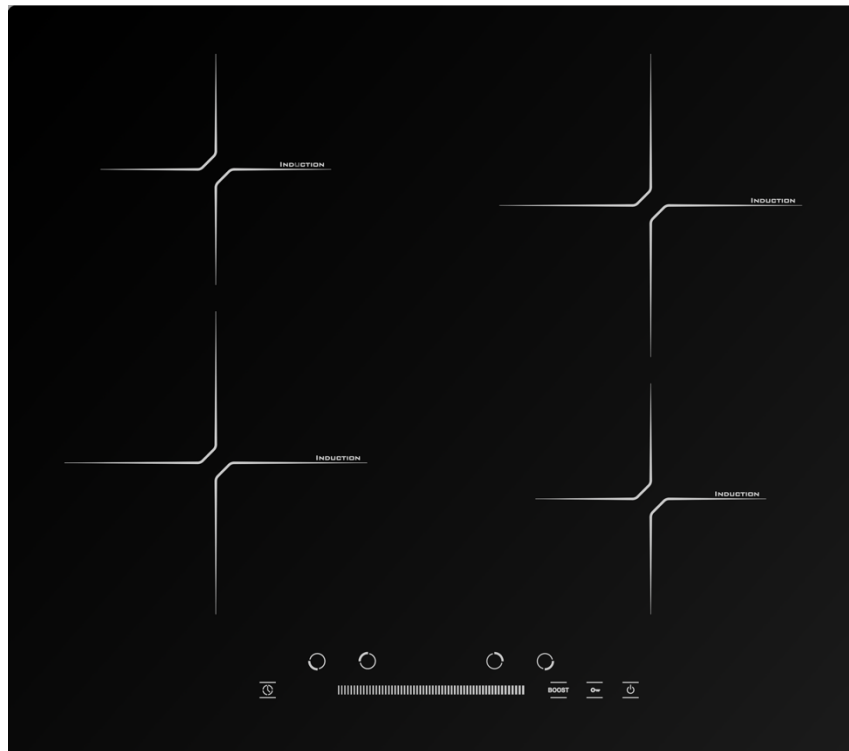




Instruction Manual



Induction Hob

BIH600T2B

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Thank you for purchasing this product. We aim to ensure that you optimally and efficiently use this product produced in our modern facilities under environmentally friendly and precise conditions with respect to total sense of quality. We recommend that you read the user manual carefully and keep it permanently before using your stove so that it retains its original features for a long time. Our appliances are intended for domestic use. It is not intended for commercial use. The figures in the manual are schematic and may not be in exact harmony with your product. This product has been produced in modern environment-friendly facilities without harmfully affecting the nature.

WARNING: This Operating Manual is prepared for multiple models. Your appliance may not feature some functions specified in the manual.



Safety information

Important - Please read these instructions fully before installing or operating

WARNING! Please read these operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.

- Installation and repair should always be performed by “AUTHORIZED SERVICE”. Manufacturer shall not be held responsible for operations performed by unauthorised persons.
- The configuration conditions of this appliance are specified on the type label or on the data plate.
- This appliance has been designed for household use only.
- **WARNING:** Fire hazard; do not store the materials on the cooking surface.
- **WARNING:** The appliance and its accessible parts are hot during operation.
- **WARNING:** This appliance is intended for cooking. It should not be used for other purposes like heating a room.
- **WARNING:** Never try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.
- Cooking process shall be supervised. Cooking process shall always be supervised.
- **ATTENTION:** If the glass of the appliance is broken, turn off any heating element immediately and disconnect the appliance from power source, do not use the appliance.
- **WARNING:** Since induction stoves operate at high power or due to material structure of cookware base, some noise can be generated. This is normal.
- **WARNING:** As the induction stove generates a magnetic field, it may cause harmful effects for people using medical devices such as pacemakers or insulin pumps.
- The appliance is not suitable for use with an external timer or a separate remote-control system.
- To prevent overheating, the appliance should not be installed behind a decorative cover.

Children and vulnerable people safety

- Keep children below the age of 8 and pets away when operating.
- This appliance can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.
- Children under 8 years of age should be kept away if they cannot be monitored continuously.
- Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.
- Keep the appliance and its power cord away from children less than 8 years old.
- The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.
- Do not place objects that are accessible to children on the appliance.

Daily use

- Touching the heating elements should be avoided.
- Put curtains, tulle, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.
- Do not use the product in states like medicated and/or under influence of alcohol which may affect

your ability of judgement.

- After each use, check if the unit is turned off.
- Do not operate the appliance if it is broken or visibly damaged.
- Cooker supply can be disconnected during any construction work at home. After completing the work, re-connecting the cooker shall be done by authorized service.
- Keep the ventilation channels open.
- Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.

Methods for Protecting Ceramic Glass Cooking Surface

Ceramic glass surface is unbreakable and scratch-resistant to a certain degree. However, to avoid any damage, please do the following:

- Never pour cold water on hot cookers.
- Do not stand on a ceramic glass plate.
- Sudden pressure, for example, the effect of a falling salt shaker may be critical. So, do not place such objects on a place above the hobs.
- After each use, make sure that the base of the cooking pot and surfaces of cooking zones are clean and dry.
- Do not peel vegetables on the cooking zone surfaces. Sand grains falling from the vegetables may scratch the ceramic glass plate.
- Take care not to let sugary foods or fruit juices contact the hot cooking zones. The ceramic glass surface may be stained by these.
- Do not lay flammable materials such as cardboard or plastic on the oven. Objects such as tin, zinc, or aluminium (as well as aluminium foils or empty coffee pots) may melt on hot cooking surfaces and thus they may cause damage.

Electrical Safety

- **WARNING:** Cut off all supply circuit connections before accessing the terminals.
- **WARNING:** If the surface is cracked, turn off the appliance to avoid risk of electric shock.
- Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.
- Have an authorised electrician set grounding equipment. Our company will not be responsible for the damages that may occur due to using the appliance without grounding according to local regulations.
- The appliance circuit breaker switches should be in a place accessible to the end user while the appliance is in place.
- Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.
- Never wash the appliance by spraying or pouring water on it! There is a risk of electrocution.
- When using an electrical appliance near the appliance, for example, a hand mixer, be careful that the connecting cable does not touch to the hot tray. The insulation of the cable may get damaged.
- Do not use cut or damaged cords or extension cords other than the original cord.
- Make sure that there is no liquid or humidity in the outlet where the appliance plug is inserted.
- Unplug the appliance during installation, maintenance, cleaning and repair.
- Make sure the plug of the appliance is inserted firmly into wall socket to avoid sparks.
- Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.
- The appliance should be installed in such a way that the electrical installation can be completely disconnected. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.
- The appliance is equipped with a **type “Y”** cord cable.
- Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.
- Cable fixing point shall be protected.

Power Connection

This appliance should be installed and connected correctly according to the manufacturer's instructions and by the authorised service.

WARNING: The electrical connections of the appliance should only be made with (grounded) sockets with a grounding system that is laid in accordance with the rules. Contact an authorised electrician if there is no suitable socket for the grounded system where your appliance will be placed. The manufacturer is absolutely not responsible for the damages caused by the ungrounded sockets connected to the appliance. The appliance should ground the plug; make sure the plug socket is grounded. The plug should be placed within reach after installation.

The appliance is manufactured for a 220-240 V N AC / 380-415 V 2N AC 50/60 Hz. electrical supply and requires a fuse of 16 or 32 A. If your power network does not provide these specifications, contact an electrician or an authorised service.

Circuit Breakers

Power supply should be disconnected from the mains using an all-poles breaker. (Contact gap should be at least 3mm). This breaker protects against over-current.

Disconnecting from mains

To disconnect mains power to the appliance;

Fuse elements

Remove the fuse completely from the base. Or:

Automated fuses

Press (red) control button to release middle button. Or:

Embedded automated fuses

Turn it to 0 (OFF) position from 1 (ON) position. (Line breaker should be at least B or C type) Or:

FI-circuit breaker (False Induction breaker)

Turn it to 0 (OFF) position from 1 (ON) position or press inspection button.

WARNING: Take safety precautions against turning on power unintentionally.

WARNING: The power supply cable should not touch the hot parts of the appliance.

WARNING: If the power supply cord is damaged, this cord shall be replaced by the manufacturer or its service agent or equally qualified personnel to prevent a hazardous situation.

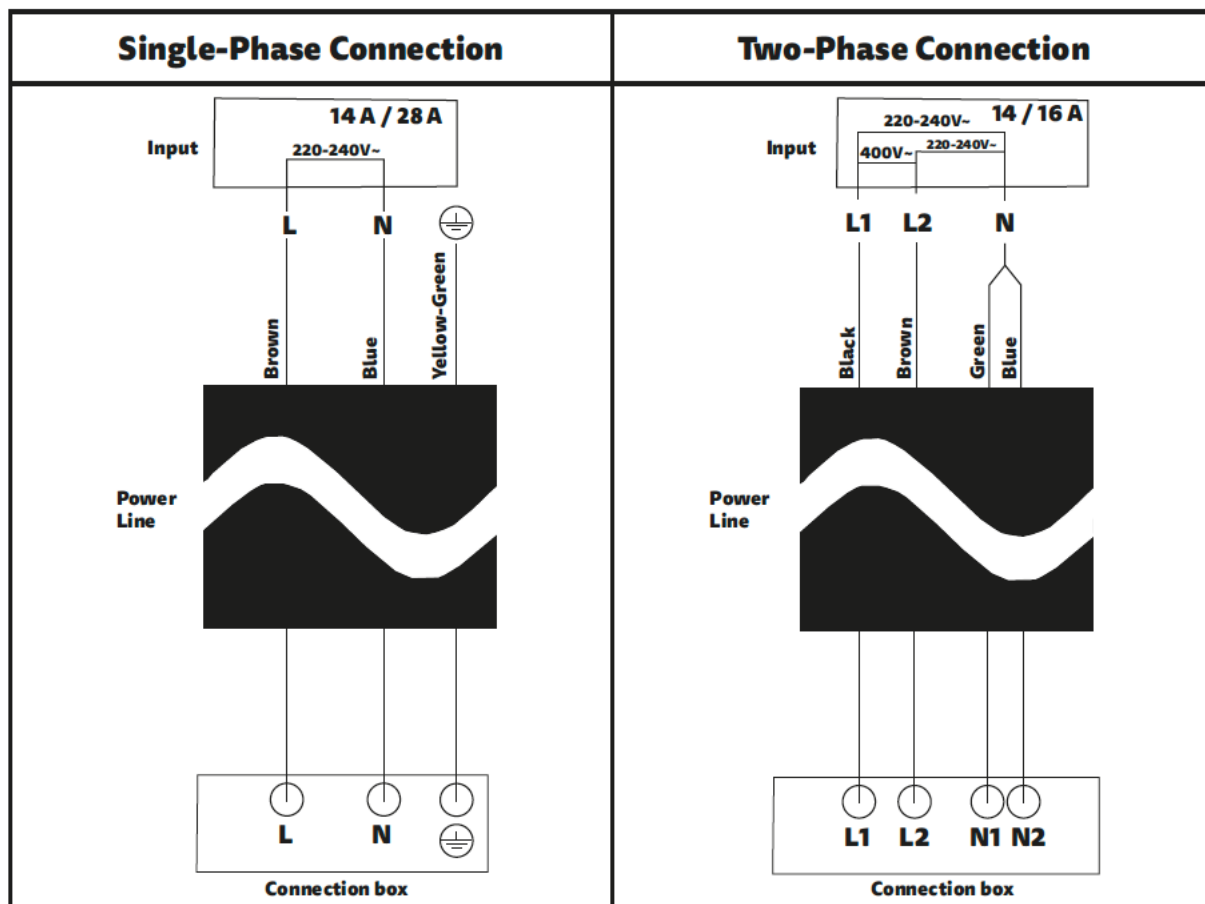
WARNING: The electrical connection of the appliance must be done by an authorized and certified personnel. Manufacturer shall not be held responsible for damages that may arise due to the operations performed by unauthorised persons.

WARNING: Have an authorised electrician set grounding equipment. Manufacturing company will not be responsible for the damages that may occur due to using the appliance without grounding according to local regulations.

RISK OF ELECTROCUTION: Before conducting any operation on the electrical wiring, remove the electrical connection of the appliance.

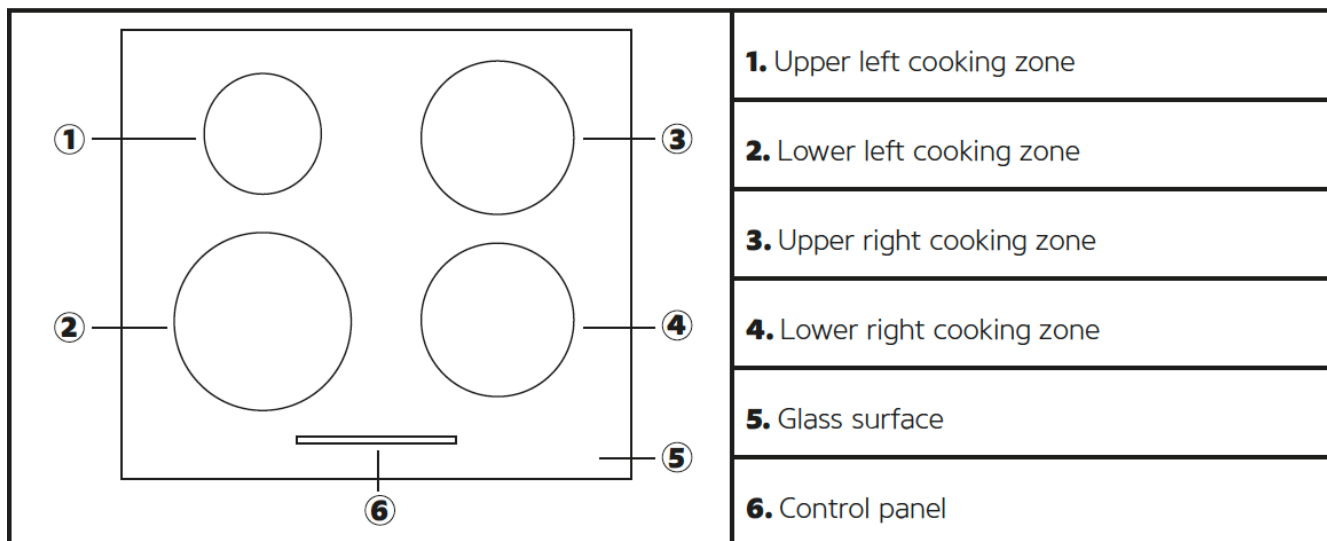
Wiring Diagram

Make the electrical connection of the appliance according to the appropriate wiring diagram.



WARNING: An electrical supply of 220-240V 50/60Hz is suitable for single-phase connection and 380-415V 50/60Hz for two-phase connection.

Appliance Introduction



WARNING: The appliance figure above is only provided for illustration purposes. Depending on the option of the appliance, the image may vary. Only consider your appliance.

Technical Specifications

	Cooking zones	Cooking zone diameter	Cooking zone power	Cooking zone high power	Total power
	1	Ø160 mm	1600 W	1800 W	7200 W
	3	Ø210 mm	2000 W	2600 W	
	1	Ø160 mm	1600 W	1800 W	
	3	Ø210 mm	2000 W	2600 W	

WARNING: Technical specification table should be taken into consideration in the change to be made by the authorised service. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

WARNING: In order to increase the appliance quality, the technical specifications may be changed without prior notice.

WARNING: The values declared in the markings on the appliance or in other printed documents supplied with the appliance are the values obtained in the laboratory environment according to the relevant standards. These values may vary depending on the operating and ambient conditions of the appliance.

Setting up the Appliance

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call a certified plumber to arrange the utilities as necessary.

WARNING: The manufacturer shall not be held responsible for the damages that may arise due to the operations performed by unauthorised persons and the warranty of the appliance shall be invalid.

WARNING: It is the responsibility of the customer to prepare the place where the appliance will be placed and the electrical installation.

WARNING: The rules specified in the local standards related to electricity should be followed when installing the appliance.

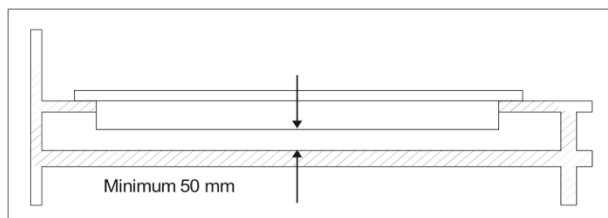
WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

WARNING: Keep the ventilation channels open.

WARNING: Correct personal protection equipment should be worn and applicable safety regulations should be followed during installation.

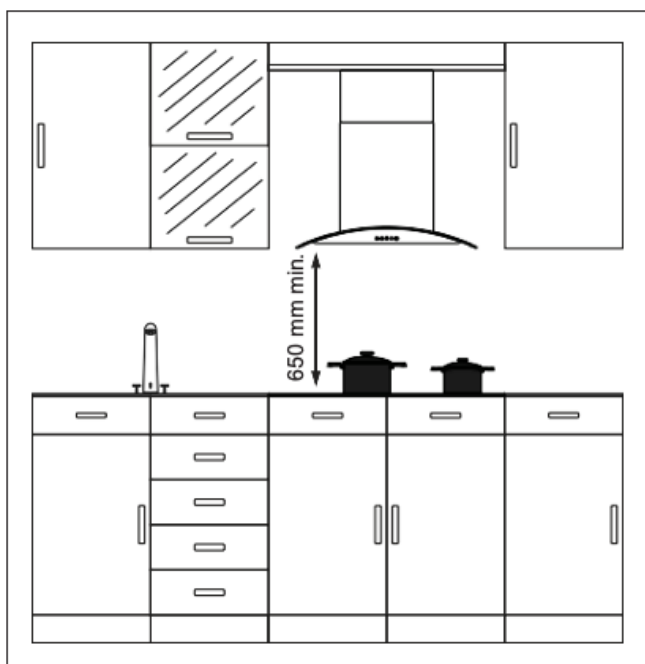
WARNING: All kinds of kitchen furniture next to the appliance should be heat-proof. (Not less than 100 °C)

If it can touch the lower side of the appliance due to installing on a drawer, this section should be separated with a wooden shelf. A shelf shall be installed to separate the cabinet and the appliance as shown in the figure below when mounting the appliance on a cabinet. This is not necessary if mounted on a built-in cooker.



If your appliance will be mounted near a wall from right-side or left-side, the minimum distance between the wall and the appliance shall be 50 mm. (See countertop cutting dimensions).

Right Installation Location



The appliance is designed in accordance with the kitchen countertops supplied from the market. A safe distance should be maintained between the appliance and the kitchen walls and its furniture.

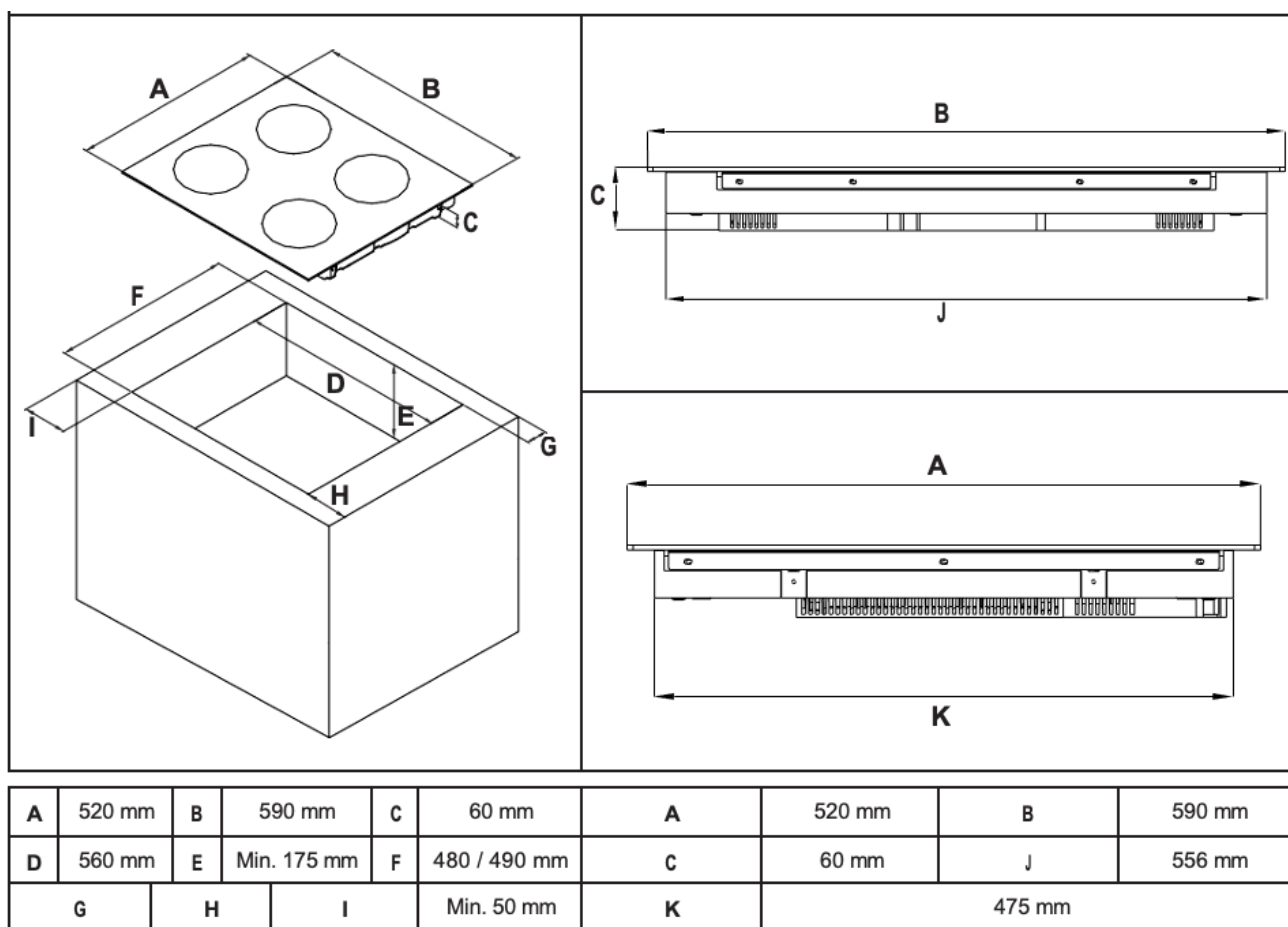
If a hood or aspirator will be installed above the appliance, follow the instructions of the manufacturer of the hood or aspirator for height of installation. (Minimum 650 mm).

The countertop must be horizontally straight and fixed.

The gap in which the appliance will be placed on the countertop must be cut according to the dimensions of the appliance installation. (See countertop cutting dimensions). The rules specified in the local standards related to electricity should be followed when installing the appliance.

Countertop Cutting Dimensions

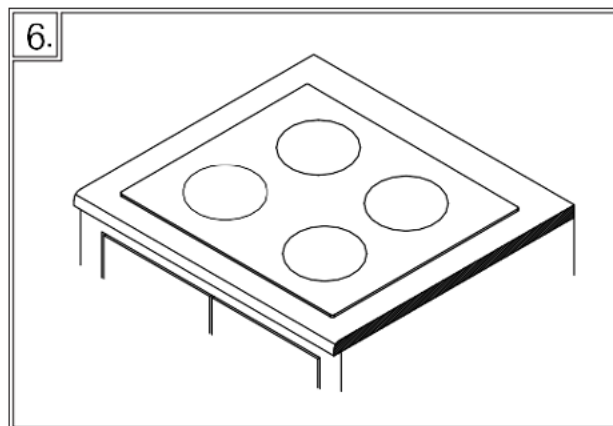
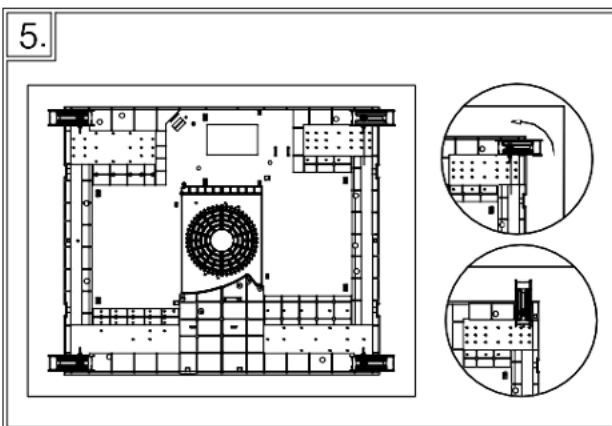
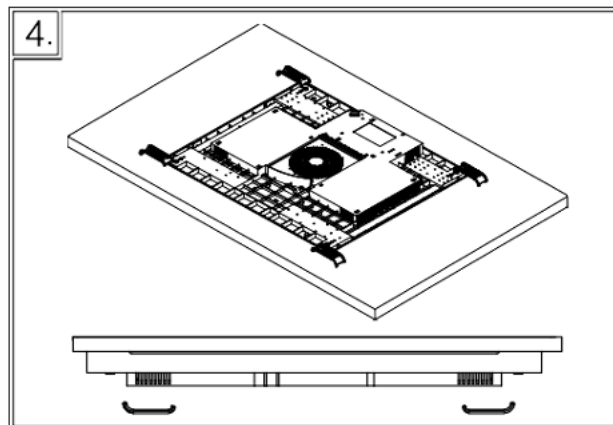
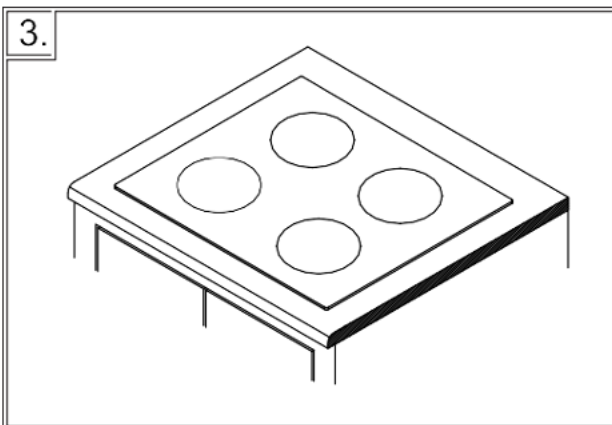
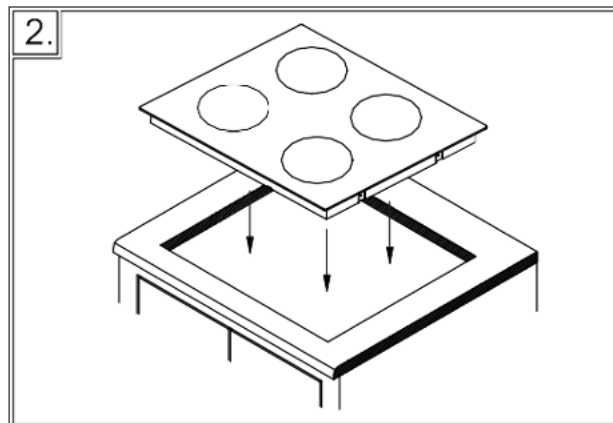
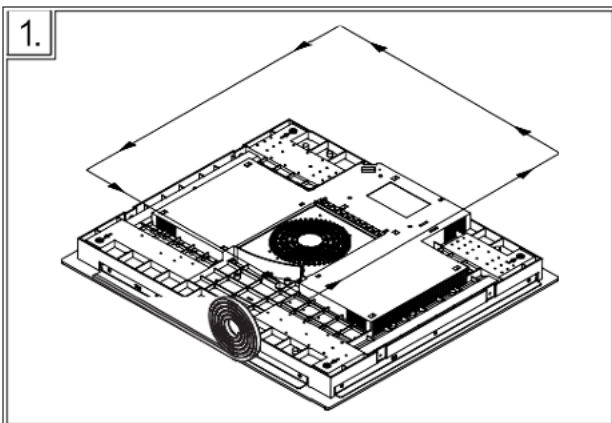
Note the following drawings and values when installing the appliance or cutting counter.



Correct Installation

- Turn the appliance upside down and put it on a flat floor.
- To prevent foreign materials and liquids from entering between the appliance and the countertop, stick the wick provided in the package to the visible glass surfaces of the appliance.
- Place the appliance on the countertop.
- Secure the appliance by using the clamps and screws supplied in the package.


Assembly Diagram



Appliance Use

Remove any protective foils and labels that may be present on the device.

Before the first use, wipe the appliance with a wet cloth and dry it. Make the electrical connection of the appliance.

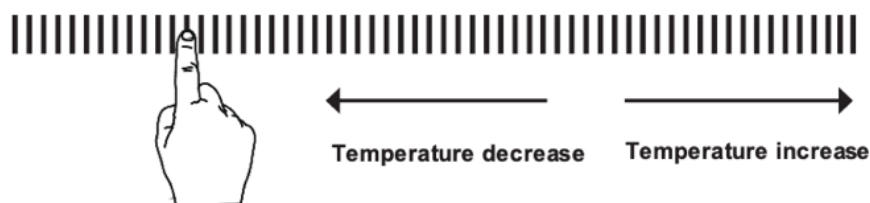
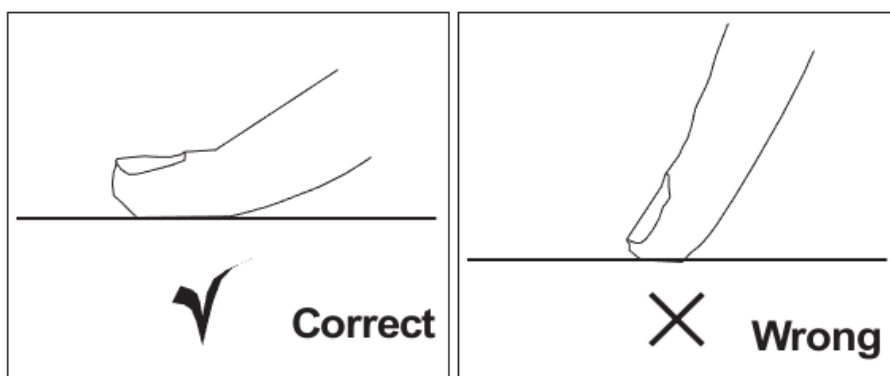
To turn on and off the appliance, press and hold the on / off key  until you hear “beep sound”. When the appliance is turned on, the cooking zone indicators will be displayed.

Using the touchscreen control:

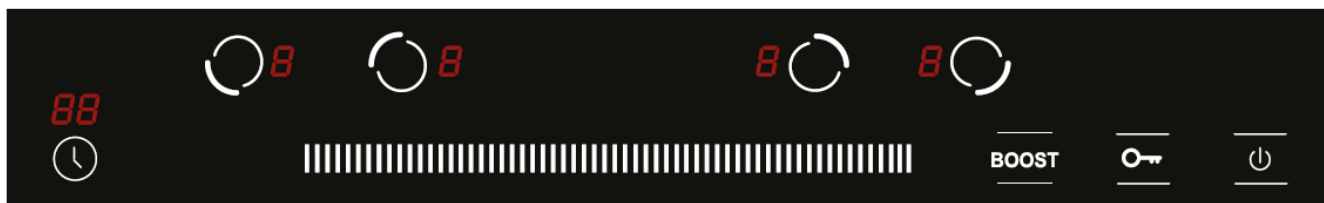
The controls react to touching, so you do not need to apply any pressure to the controls.

Use the bottom, not the tip of your finger while using the device. You should hear a “beep” at every touch.

Make sure that the touchscreen controls are always clean and dry. Even a thin layer of water may make it difficult for touchscreen controls to work. By tapping the sliding touchscreen control, you can adjust the temperature or timer. (This is applicable to products with sliding touch-screen control)




Touchscreen control panel overview:



Appliance Keys	
	On/Off key: It used for switching the appliance on and off.
	* Sliding touchscreen control: It is used for setting the temperature level of the cooking zones.
	* Plus key: It is used to increase the temperature levels of cooking zones and the duration of the timer.
	* Minus key It used to decrease the temperature levels of cooking zones and the duration of the timer.
	* Timer key: It is used for setting the cooking time.
	Lock button: It is used for locking the appliance against undesired usage.
	* High power (Boost) key: It is used for doing the cooking faster.
	Lower left cooking area selection key
	* Lower right cooking zone selection key
	* Upper right cooking zone selection key
	Upper left cooking area selection key
	* Right cooking zone selection key




Turning the Appliance On

The appliance is turned on by pressing the on / off key .


Unit becomes operational within 1 second after it is plugged to the mains. All LEDs and displays illuminate for 1 second.


WARNING: Electronic components remain active for 1 minute. If there is no cooking level or selected timer in this time interval, the appliance shall automatically switch to “Off Mode” with a beep.


Switching Off the Appliance

The appliance is switched off by pressing the on / off key . You may turn off the appliance by pressing the on / off key  even if the child lock  is active on the timer indicator.





Residual Heat Indicator

If the residual heat indicator  is flashing on the appliance screen, then this means that the cooking zone is still hot. It can be used to heat a small amount of food.

WARNING: Residual heat indicator symbol  does not light up, and does not warn the user against heat in case of a power outage.





Note: The residual heat indicator  of each cooking zone remains active until the measured glass temperature is below + 35 °C.

Turning the Cooking Zones of the Appliance On

1. The appliance is turned on by pressing the on/off key .
2. By pressing the relevant cooking zone selection button once, you can select the cooking zone.  symbol flashes on the indicator of the selected cooking zone.
3. Depending on the appliance option, the power level of the relevant cooking zone can be set from 1 to 9 by using the plus  and minus  keys or by sliding the finger to the right or left on the sliding touchscreen control.

Turning the Cooking Zones of the Appliance Off


A selected cooking zone may be turned off in 3 ways;

1. The appliance is turned off by pressing the on/off key .
2. A single cooking zone can be turned off by setting the appliance to the lowest cooking level  on the cooking area. If the relevant cooking zone is still hot at the end of the time, the residual heat indicator  flashes. The  symbol is displayed on the screen if the relevant cooking zone is not hot.
3. The relevant cooking zone can be turned off by setting the timer.

Child Lock Function





To Activate the Child Lock Function;



When the appliance is on, the lock key () is pressed once to prevent unwanted use, the child lock is activated.

The  symbol is displayed on timer indicator.

Note: When the child lock function becomes active, all buttons except the on/off key  are disabled.

To Disable the Child Lock Function;

To disable the child lock function, it is necessary to hold down the lock key  for 3 seconds. At the end of the duration, the  symbol on the timer indicator disappears.

Note: If the child lock function is activated before the appliance is turned off, the child lock function will still be active in case the appliance is turned on again. When the appliance is turned on again by pressing the on/off key , the  symbol is displayed on the timer indicator. You need to deactivate the child lock in order to cook in the appliance.

WARNING: Child lock function shall be disabled in case of a power outage.






* Timer Function




There are two types of timer functions.


Independent Timer Function

It may be set when setting mode of any hob is not active. It may be used as an alarm, too. Independent timer continues to operate when any cooking zone is started to be used. The timer can be set as long as the timer selection is active.


To Set the Independent Timer;

1. The appliance is turned on by pressing the on/off key .
2. The timer button  is pressed.
3. After pressing the timer key , the time can be set between 1-99 minutes by using the plus  and minus  keys or the sliding touchscreen control, depending on the appliance option.






Note: If the time is to be set between 1-9 minutes, the timer key  is pressed 2 times and the time is set by using the plus  and minus  keys or the sliding touchscreen control according to the appliance option. (This is applicable to appliances with sliding touch- screen control).

Note: If you want to change the set independent timer duration, the timer key  is pressed again and the steps in the above title are repeated. (see to set the independent timer).

Note: Countdown starts with the final setting immediately after the timer value is set. After 5 seconds timer selection ends automatically and the timer indicator illustrates the set time value.

WARNING: Turning off the appliance (pressing the on/off key ) stops the timer function. When the appliance is turned on again, the timer function will not resume running.

Cooking Area Timer Function To Set The Cooking Zone Timer

1. The appliance is turned on by pressing the on/off key .
2. By pressing the relevant cooking zone selection button once, you can select the cooking zone.
3. Depending on the appliance option, the temperature level of the cooking zone is set by using the plus  and minus  keys or the sliding touchscreen control.
4. When the cooking zone temperature level setting is active, the timer key  is pressed.
5. After pressing the timer key , the time can be set between

6. 1-99 minutes by using the plus  and minus  keys or the sliding touchscreen control, depending on the appliance option.

Note: If more than one timer is available, timer display indicates the lowest remaining time value after the setting period. Depending on which cooking zone the remaining time on the timer belongs to, the point next to that cooking zone flashes.






Note: The timer can be set for all cooking zones. The shortest set time is displayed on the timer indicator.

Note: The relevant cooking zone can be selected and the temperature level and time setting can be changed, while the timer is running.


* High Power Function (BOOST)


This function is used for doing the cooking faster.

To Activate the High-Power Function (BOOST);

1. The appliance is turned on by pressing the on / off key .
2. The relevant cooking zone is detected and the desired power level is set to 1-9 according to the appliance option by using the plus  and minus  keys or the sliding touchscreen control.
3. After setting the power level for the relevant cooking zone, the high-power function (BOOST) key  is pressed. The high-power function (BOOST) symbol  is displayed on the screen of the relevant cooking zone.



To Disable the High Power Function;

The power level of the relevant cooking zone is set to any power levels between 1-9 by using the sliding touchscreen control. At the end of this process, the high power function  is disabled.

Note: The duration of the high power function  is 5-minutes maximum.

WARNING: The high power function (BOOST) cannot be adjusted simultaneously for the vertical hob eyes.

Pot Identification / Focusing (No Pot Warning)

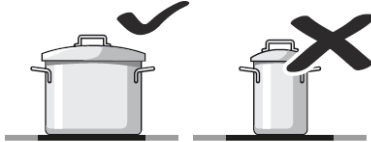
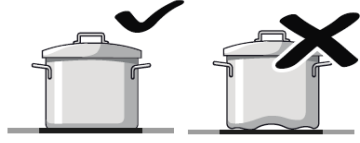
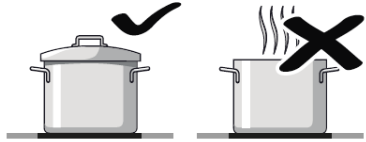
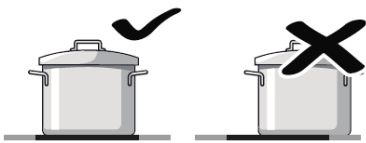

Cooking stops if there is no pot (either there is no pot or the pot is not induction-compliant) in the cooking zone when the cooking is started or if the pot is removed from the cooking zone while cooking. Then, a no pot warning  is displayed for the relevant cooking zone. No pot warning lasts 60 seconds. When this time expires, the cooking zone will turn off automatically if there is no pot in the cooking zone. If the cooking zone is hot, the residual heat indicator  symbol is displayed.

Error Codes and Recommendations for Solutions

Error codes, their probable causes and recommendations for solutions are provided in the chart below.

Error Code	Possible Cause	What to do
F3 / F4	Temperature sensor failure of induction stove coil	Please contact the manufacturer.
F9 / FA	IGBT temperature sensor error.	Please contact the manufacturer.
E1 / E2	Improper supply voltage	Please check if the supply voltage is normal.
E3	High temperature warning of induction stove coil temperature sensor	Please contact the manufacturer
E5	IGBT temperature sensor high temperature warning	Please restart cooking again after the pot gets cool.

Proper Pot Use

	Use dishes of the appropriate size for each cooking zone. Do not use small dishes in a large cooking zone.
	Do not use containers with convex or concave bases. In this way, dishes can turn down. Use only dishes with a flat bottom.
	Do not cook without a lid or with a lid that is half open. This cause you to waste energy. Splashes and overflows may damage the hob surface and cause fire.
	Center the dish exactly over the cooking zone.
	Never use two burner or heat sources at the same time to heat a pan. While cooking for a long time, avoid using roasting sheet and terrines at maximum temperature.
WARNING: The pots or dishes used must be compatible to induction cooking.	

Warnings related to cooking

WARNING: Unattended cooking with solid or liquid oil in the appliance is dangerous, it can cause a fire.

BURNING HAZARD: During its use, the heater elements of the appliance are hot. Avoid touching the heater elements! There is risk of burning.

WARNING: Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may ignite to cause a fire if it comes in contact with hot surfaces.

WARNING: Do not heat closed cans and glass jars. The pressure may lead jars to explode.

WARNING: Plastic dishes, which are not resistant against heat and steam, may melt at high temperatures and damage the stove. Only use plastic dishes, which are resistant to heat (up to 100 °C) and steam. Pay attention to the recommendations of the dish producers.

WARNING: Do not place dishes and pots empty in exposed cooking zones.

WARNING: Rough pot and pan bases scratch the glass-ceramic surface. Use only pots and pans with smooth bases.

WARNING: Never prepare food directly on the glass surface. Always use a suitable cooking dish.

WARNING: Always turn off the cooking zones after each use.

WARNING: Do not operate the cooking zones with- out any pots and pans placed on them.

WARNING: Do not place the lids of the pots and pans on the cooking zones.

WARNING: When you want to put the pot in another cooking zone, instead of sliding it, lift it and put it on top of the cooking zone you want.

WARNING: Never fill the pan with more than one-third of the oil. Do not leave the kitchen while heating up the oils. Extremely hot oils are a fire hazard.

Cooking Applications

Heating setting	Usage
0	Off
1-3	Keeping warm, melting
4-5	Slow heating, cooking
6-7	Reheating, fast cooking
8	Boiling
9	Maximum level
P	Maximum power
WARNING: The information provided in the table is for purposes of guidance only.	

Maintenance and Cleaning

The operating life of the appliance is extended and the problems encountered are reduced if it is cleaned at regular intervals.

WARNING: Disconnect the electrical connection of the appliance. There is a danger of electric shock.

WARNING: Wait for the appliance to cool down before cleaning the appliance. Hot surfaces may cause burns.

WARNING: The steam of a steam cleaning device may infiltrate the parts conducting electricity and cause them to short-circuit. Never use a steam cleaning device for cleaning the appliance.

WARNING: Never wash any part of the appliance in the dishwasher!

WARNING: Due to accidental opening of the appliance or residual heat when the appliance is covered; the material covered on the appliance may ignite, crack or melt. Never cover the appliance with a lid, a cloth or a protective foil.

- Clean the glass surfaces with special glass cleaning agents. Do not use abrasive cleaners or sharp metal scrapers when cleaning glass surfaces, as scratching glass surfaces will cause breaking.
- Do not use aliphatic or hydrocarbonated detergents.
- Never use flammable materials such as acid, thinner, or gas when cleaning your appliance.
- Use potassium stearate (soft soap) for dirt and stains.
- The appliance should be thoroughly cleaned after each use. Thus, food residues are easily cleaned and these residues are prevented from burning when the product is used again later.
- Ensure that you completely wipe any remaining liquids after the cleaning process and that you immediately clean any food that splashes around during cooking.
- Do not clean the appliance with hard tools such as brushes, steel sponges, or knives. Do not use abrasive, scratching agents, or detergents.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, or sharp objects during cleaning.
- Clean the control panel with a wet cloth and dry them with a dry cloth.
- Quickly clean the substances containing vinegar, lemon, salt, cola and similar acids and alkaline spilled on the appliance.
- Clean and dry the appliance after every use.
- If the appliance is not used for a longer time than usual, it must be thoroughly cleaned before it is restarted and checked by an authorised technician for proper operation.

Troubleshooting

You may solve the problems you may encounter with your appliance by checking the following points before calling the technical service. If the problem persists after trying these suggestions, contact the service center.

- Check if the mains power is available safely,
- Check the fuses.
- Check for any damage in the power cord of the stove.

Handling rules

- Carry out the movement and transportation in the original packaging.
- Pay maximum attention to the appliance while loading/unloading and handling.
- Make sure that the packaging is securely closed during handling and transportation.
- Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
- Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

Intended use

- This appliance is designed for domestic use. Commercial use of the appliance is not permitted.
- This appliance should only be used for cooking purposes. It shall not be used for other purposes like heating a room.
- The manufacturer assumes no responsibility for any damage due to misuse or mishandling.
- The operational life of the appliance you have purchased is 10 years. This is the period for which the spare parts required for the operation of this appliance as defined is provided by the manufacturer.

Recommendations for Energy Saving

- Following details will help you use your product ecologically and economically.
- Use as little water as possible during the cooking process.
- Use pans and pots that are sufficient for the amount of food.
- Use pans and pots of the type suitable for the amount of food for small quantities.
- Use pots and pans made of materials with good heat conduction. For example, pots and pans made of cast iron, steel, or enamel heat faster compared to glass or ceramic baking ware, consuming less energy.
- Select the lowest energy setting where the water can boil. Reduce the current energy setting to as low as possible to maintain the required temperature.
- Ensure that the cooking item is centred on the cooker.

Compliance with WEEE Regulations and Disposal of Waste Product

This product does not contain the dangerous and prohibited materials indicated in "Waste Electrical and Electronic Equipment Control Regulation" published by Ministry of Environment and Urbanisation of the Republic of Turkey. Complies with WEEE Regulation.

Package Information



This appliance was manufactured from recyclable and reusable high-quality parts and materials. Therefore, do not dispose of this product with other domestic wastes at the end of its life cycle. Take it to a collection point for electrical and electronic equipment. You can ask your local administration about these collection points. Please help to protect the environment and natural resources by recycling the used products. Before disposing of the product, disconnect the electrical plug for the safety of children and make it inoperable. The product's packaging is made of recyclable materials, in accordance with our national legislation. Do not dispose of the packaging waste with the household waste or other wastes, dispose it to the packaging collection areas specified by local authorities.

Product Fiche

PRODUCT FICHE		
Information For Domestic Electric Hobs		
Comply With EU Directive 2009/125/EC - Regulation No 66/2014 According To EN 60350-2		
Brand	Altimo	
Model	BIH600T2B	
Type of hob	Electrical	
Number of cooking zone and / or area		4
Heating technology	Radiant cooking zone	
	Induction cooking zone	X
	Solid plates cooking zone	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm (Ø / cm)	Front left zone	21,0
	Rear left zone	16,0
	Front right zone	16,0
	Rear right zone	21,0
	Front center zone	-
	Rear center zone	-
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm (L x W cm)	Front left zone	-
	Rear left zone	-
	Front right zone	-
	Rear right zone	-
	Front center zone	-
	Rear center zone	-
Energy consumption per electric cooking zone or area calculated per kg EC electric cooking (Wh / kg)	Front left zone	192,0
	Rear left zone	192,0
	Front right zone	192,0
	Rear right zone	192,0
	Front center zone	-
	Rear center zone	-
Energy consumption for the hob calculated per kg EC electric hob (Wh / kg)		192,0

Help and assistance

If you require any technical guidance or find that your fridge freezer is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions or online at **www.altimo.co.uk**

If you still require further assistance, call one of our experts on **0330 041 7490**. To help us give you a fast and efficient service please have the following information ready:

Model Ref.

Serial number

You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance.

Date of purchase

This will be shown on your receipt.

Local call rates apply*

Lines open 9.00am-5:00pm Monday to Friday.

*Calls to enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see www.bt.com/pricing for details.

For Security and training purposes, telephone calls to and from customer service centres may be recorded and monitored. Calls from Republic of Ireland will attract international call charges.

Your Appliance Guarantee

Guarantee Details (UK only)

Your appliance has the benefit of a comprehensive manufacturer's guarantee which covers the cost of repair due to mechanical or electrical breakdown.

Any claim during the period of the guarantee must be accompanied by proof of purchase.

The appliance must be correctly installed and operated in accordance with the manufacturer's instructions.

Your appliance is intended for normal domestic use and not for commercial operations.

This guarantee does not cover cosmetic issues with the appliance or failures caused by accidental damage, misuse or alterations which are likely to affect the appliance.

The guarantee is invalid if the product is tampered with or repaired by any unauthorised person.

What to do if you need to report a problem:

1. Please ensure you have ready:
 - The product model BIH600T2B and serial number
 - Your full contact details
2. Call the specialist Service Line for your product: 0330 041 7490

This guarantee in no way affects your statutory or legal rights.

Any information provided to us for the purposes of product support is subject to our privacy policy, which can be viewed online at www.altimo.co.uk/privacy-policy



www.altimo.co.uk

For customer service call: 0330 041 7490