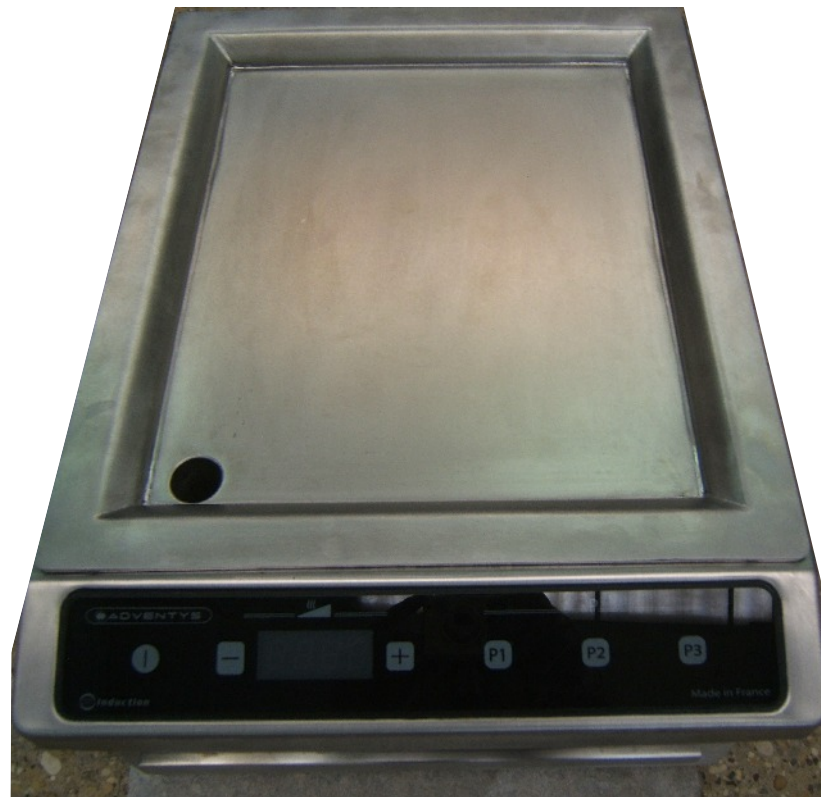




USING your induction plancha
BGIC 3000W
BGIC 3600W

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.

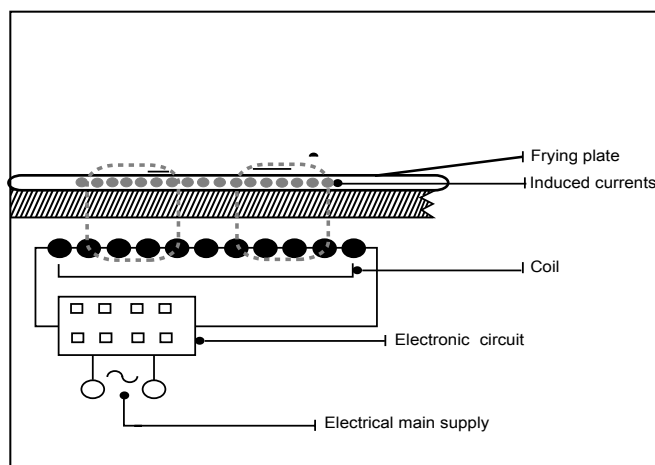
English

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How does your induction plancha work ?

Your induction plancha works mainly thanks to the electromagnetic laws.

With the sensitive control touches at the front of the plancha, you control the power supply of a coil, which generates a variable magnetic field. This field induces currents in the base of the frying plate. These currents, called “induction currents”, instantly heat the plancha which passes on its heat to the food on the frying plate.



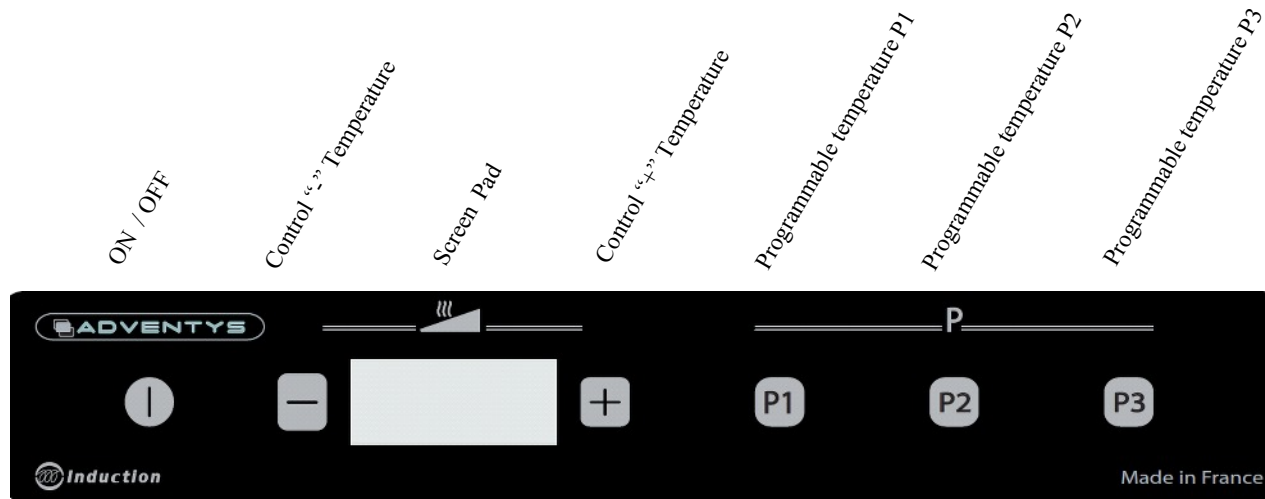
The heat is produced directly into the frying plate. Therefore, the cooking is done with practically no energy loss. The energy efficiency of the appliance is excellent (more than 90%). The heat of the plancha passes on from 60°C to 280°C in less than 5 mins.

The cooking is totally controlled by an electronic circuit, which provides great flexibility and incomparable precision of control.

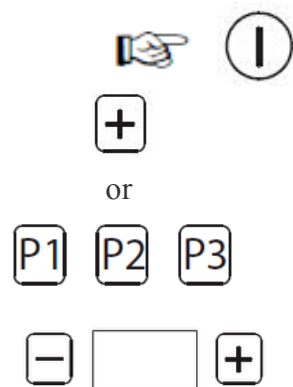
The power and the efficiency of an induction hob are far superior to those of a gas or electric hob.

This appliance complies with the EN 60335-2-36 standard corresponding to the safety of electrodomestic and analogous appliances (hobs and hobs for collective use).

How to use your induction plancha ?



Plug the unit on a standard mono phases power plug 230V (+/-10%), 50Hz or 60Hz.



Touch one of the two (On/Off) control panel in order to turn on a cooking zone. A “0” will appear on the screen. No power or heat are activated at that stage.

Then, select the temperature touch “+” or “-” or (P1), (P2), or (P3), in order to start the heating of the cooking zone. The screen pad will show the temperature in °C or in °F.

If you select simultaneously the Temperature touches (+) and (-) for at least 3 seconds, you can decide to portray on the screen the level of temperature in Celsius (°C) between 50 and 280 °C or in Fahrenheit (°F) between 122 and 536 °F.

How to use your induction plancha ?

Heat Setting



The screen pad always indicates the level of Temperature selected between 60 and 280 °C or between 122 and 536 °F regarding the option selected by the user.

At any time you can adjust the temperature selected by touching (+) or (-) controls.

If the temperature selected on the screen keeps blinking (frequency of 1Hz) it means that the required temperature has not reached. It's better to wait for the stabilization of the display to start using the plancha.

Turn the unit Off

Touch another time the (On/Off) control panel on the front or back cooking zone in order to turn it off. The power of the cooking zone is cut off, and the screen are shutting down.

How to use the programmable touches : P1, P2 et P3

The user can allocate temperature selection between 50 and 280 °C or between 122 and 536 °F, regarding its most often used power usages.

The three selected power P1, P2, and P3, once memorized, can be use right the way by the user, instead of selecting the temperature with the (+) and (-) controls.

To assign and memorize a level of temperature on one of those three touches P1, P2, and P3, the user has to first adjust the level of temperature to be memorized (between 50 and 280 °C or between 122 and 536 °F), with the touches (+) and (-).

Then, in order to memorize, **the user should hold for at least 3 nonstop seconds his or her finger on either P1, P2 , or P3 touches.** A “BIP” sound signal means that the temperature is saved and memorized. You can change and memorized as many different temperature as you like.

During usage, a simple touch on P1, P2, or P3 is enough to affect the level of temperature desired (just like the touches (+) and (-)controls).

How to use your induction plancha ?

Level of power

There are 12 levels of temperature from 50 to 280 °C either of 122 in 536°F according to the following board.

BGIC 3000 / BGIC 3600	
Position	Température
1	50°C
2	70°C
3	90°C
4	110°C
5	130°C
6	150°C
7	170°C
8	190°C
9	210°C
10	230°C
11	250°C
12	280°C

BGIC 3000 / BGIC 3600	
Position	Température
1	122°F
2	158°F
3	194°F
4	230°F
5	266°F
6	302°F
7	338°F
8	374°F
9	410°F
10	446°F
11	482°F
12	536°F

Cleaning

- Switch the plancha off before cleaning.
- Put a quarter of a litre of ice cubes (1 glass) on the hot Plancha. Use a scraper in order to remove the remaining residues on the plancha.
- Do not use ground ice.
- Do not sprinkle the product with water.
- To finish off, always rinse with ice cubes, and then with absorbent paper.
- Residues that fall into the drawer have to be disposed of before moving the plancha.
- Clean the drawer after each use
- Put the drawer back in place before each use of the plancha.

IMPORTANT NOTE

You are advised not to use abrasive products or scouring powder (steel wool, abrasive sponges).

These may leave scratch marks on the visible parts of your hob.

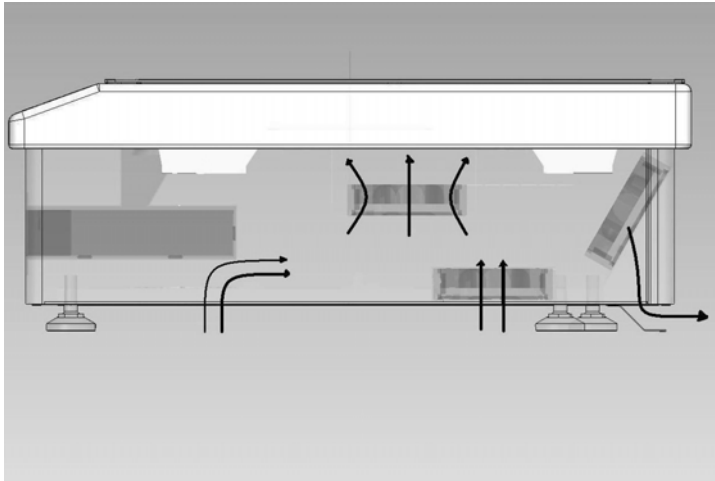
The defects in appearance that do not lead to non-functioning of the hob or impossibility of using it are not covered by the guarantee.

RECOMMENDATIONS :

Do not immerse your appliance in water.
Do not clean it under the tap.
Do not wash it in the dishwasher.

Integrated safeguards

“ELECTRONIC” SAFEGUARD :



An efficient ventilation is electronically monitored by 3 fans (picture above attached).

If the temperature becomes excessively high, the hob is automatically turned off.

To the attention of people equipped with pacemakers or active implants :

The hob complies with electromagnetic perturbation standards in force. Your induction hob therefore fully meets legal requirements (directives 89/336/CEE). It has been designed so that it does not interfere with the working of other electric appliances provided that they respect the same regulations.

Your induction hob generates electromagnetic fields in its very close vicinity. In order to avoid interference between your hob and a pace-maker it is essential that the pacemaker be designed in compliance with the regulations relating to it. In this respect, we can only guarantee the

The pans to use on your induction hob.

CORRECT USE :

Best results will be obtained by using a pan, which has a similar diameter (at least 12 cm), to that of the pattern on the glass surface.

In any case, the pan must be centred on the cooking zone.

Only use pans of the type and size recommended.

PRECAUTIONS :

When using a pan with a non-stick coating on the inside (Teflon) with little or no fat, you can pre-heat at “9” or “10” for a short time but never use higher settings, or you may damage your pans.

Do not heat an unopened tin of food. It may burst open (moreover, this precaution is valid for all other cooking methods).

RECOMMENDATIONS

Never use aluminium foil for cooking and never put food wrapped in aluminium foil directly onto the induction hob. The aluminium would melt and damage your appliance definitively. Generally speaking, never put aluminium foil or plastic on hot surfaces.

WARNING: If the surface is cracked, disconnect the mains supply unit to avoid electric shock.

If the supply cable is damaged, to avoid danger it must be replaced by the manufacturer, their after-sales service or an equally qualified individual.

Never use your hob to store things on, whatever the things may be.

Safety regulations:

Please note the following points as a safety precaution when using your Hotplate:

This device is not designed for use by individuals (including children) with impaired physical, mental or sensorial abilities, or by those inexperienced or ignorant of the use of the device, unless they are assisted by a person responsible for their safety, are monitored or have received preliminary operating instructions.

Children must be supervised at all times to ensure they do not play with the device.

All repairs on the device must only be carried out by trained professionals or by the manufacturer.

Make sure that surfaces and surrounding areas do not contain metal.

How to install your induction plancha ?

Remove the packaging material.

Free the power supply flex from under the appliance and unroll it fully. A space of 5 cm behind the appliance should be left. Do not fit your hob below a shelf or near inflammable material, such as curtains, draperies, etc.

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Plug your hob into a 16 A earthed socket if using a 3600w appliance or into a 13 A socket if the power is 3000 watts. (or for devices that have a U.K. type plug) .If you use an extension lead, check that it complies with standards : Earth connection, current carrying capacity ≥ 16 A (13 A for U.K. plugs).

The plug must remain accessible.

Do not move your appliance while it is working.

VERY IMPORTANT

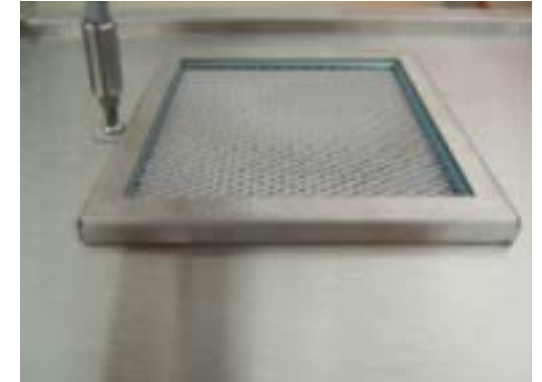
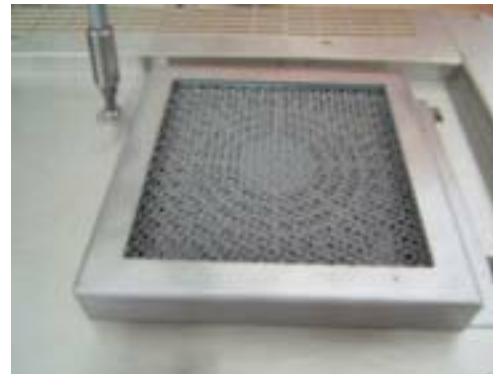
Your device must be placed on a clean, horizontal, flat, stable surface which is heat proof or else coated with a heat proof material.

The air inlet under the appliance should not be blocked (e.g. paper, cloths, etc.)

MAINTENANCE

Every month, clean the 2 filters located under your appliance, with soapy water or dishwasher. When it is **completely dry**, put them back in place before using the appliance.

Those filters are essential. They protect your appliance from dust and fat.



Troubleshooting.

You have doubts about whether your plancha is working correctly. This does not necessarily mean there is a break-down. Nevertheless, check the following points :

<i>YOU NOTICE THAT...</i>	<i>POSSIBLE CAUSES</i>	<i>WHAT SHOULD YOU DO ?</i>
The plancha is not working. The indicator lights on the keyboard do not light up.	The appliance is not being supplied. The power supply or the connection is faulty.	Check the electrical installation. Inspect the fuses and the circuit breaker.
When you turn the plancha on, several of the 4 indicator lights on the keyboard flash.	The pan you are using is not suited to induction cooking.	Use a compatible pan (see list provided).
The plancha stopped working during cooking..	The electronic circuits are over heated.	Check the conformity of your installation and especially the air inlets and outlets, as indicated in the instructions.
The plancha does not work.	The electronics circuits have broken down.	Contact the After-Sales Service.
The ventilation continues and the message "H" keeps blinking for a few minutes after the hob has been turned off.	Cooling the electronics.	This is normal.
Just after being connected, the ventilation comes on for few seconds.	Automatic testing of product.	This is normal.
Just after being connected, the ventilation comes on for few seconds.	Automatic testing of product.	This is normal.

If the supply cable is damaged, in order to avoid danger ,it must be replaced either by the manufacturer, the after-sales service or an equally qualified person.

In all events, if your intervention proves insufficient, contact the After-Sales Service immediately.

GUARANTEE

In order to benefit from the guarantee on your hob, remember to keep some proof of the date of purchase.

Modification of any kind to the product, such as drilling, welding, crimping, clinching, etc., is strictly prohibited and will result in the loss of the manufacturer's guarantee.

Any intervention that is carried out further to an installation or a use, which is not in accordance with the instructions given here, is not accepted by the manufacturer's guarantee and this guarantee will be suspended definitively.

The manufacturer's guarantee is subject to non-modification of the product, including the product's mechanical and electrical parts.

Not covered by the guarantee are defects in appearance caused by abrasive products or the rubbing of pans on the glass ceramic surface, which do not lead to the non-functioning of the hob or the impossibility of using it.

A qualified technician must carry out all repairs.

Only distributors of our brand :

- ***Know perfectly how your appliance works.***
- ***Fully APPLY our methods for setting, maintenance and repair.***
- ***ONLY use original parts.***

When making a compliant or ordering spare parts from your distributor, specify the full reference of your appliance (type of appliance and serial number). This information is indicated on the nameplate fixed under the metal case of the appliance.

The descriptions and characteristics given in this "booklet" are only for your information and are not binding. Indeed, as we care about the quality of our products, we reserve the right to carry out, without notice, any modification or improvement we deem necessary.

Original parts : ask your salesman to ensure that when maintenance is carried out, only certified original spare parts are used.