

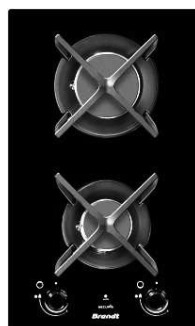
# Brandt



GUIDE FOR INSTALLATION AND USE EN

**Cooking gas hob**

**BPG6220\***



# Brandt

Dear Customer,

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

We have designed and made this product with you, your lifestyle and your requirements in mind so that it meets your expectations. We have devoted our know-how, our innovative spirit and the passion that has been guiding us for over 60 years.

In an effort to ensure that our products meet your requirements in the best possible way, our Customer Relations department is at your disposal, to answer all your questions and to listen to all your suggestions.

Visit our website [www.brandt.com](http://www.brandt.com) where you will find our latest innovations, as well as useful and complementary information.

**BRANDT** is delighted to assist you every day and hopes you get the most out of your purchase.



**Important: Before using your appliance, read this user guide carefully to familiarise yourself more quickly with its operation.**

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In the manual :



Display safety instruction



Display tips and hints



**YOUR HOB IS DELIVERED PRE SET FOR USE WITH TOWN GAS 10 mbar**

## Your hob in complete safety

### IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY AND RETAIN FOR FUTURE USE.

This guide can be downloaded from the brand web site.

- o **WARNING** : this appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.
- o Children must not be allowed to play with the appliance.
- o Cleaning and maintenance operations must not be carried out by children without supervision.
- o Children must be supervised to ensure that they do not play with the appliance.
- o It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules.
- o The electrical plug must remain accessible after installation.
- o If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.
- o Do not use steam cleaning appliances.
- o The appliance is not designed to be switched on using an external timer or a separate remote control system.
- o **WARNING** : leaving a hob unattended when cooking with fat or oil can be dangerous and could cause a fire.
- o Never try to extinguish a fire with water but switch off the appliance, then cover the flame with a lid or a fire blanket.
- o **WARNING** : fire risk: do not store any items on the cooking surfaces.
- o This appliance is not connected to a system for evacuating combustion products. It must be installed and connected in compliance with current regulations. Particular attention should be given to applicable ventilation requirements.

## Your hob in complete safety

- o The use of a gas hob produces both heat and humidity in a room. Ensure that the kitchen is well ventilated: keep mechanical ventilators open. Prolonged, intensive use of the hob may require additional ventilation, by opening a window, for example, or ventilating the room more efficiently by increasing the setting on mechanical ventilation, where installed.
- o Do not use cookware that overhangs the edge of the hob.
- o This hob has been designed for use by private persons in their homes.
- o This appliance must be installed in compliance with current regulations and only used in a well ventilated area. Consult this guide before installing and using your appliance.
- o You should never leave cooking unattended.
- o These hobs are designed exclusively for cooking drinks and foodstuffs and do not contain any asbestos-based component parts.
- o Never leave any or products in the cupboard beneath your hob (aerosols or other pressurized cans, papers, recipe books, etc.).
- o If you have a drawer underneath the hob, we recommend avoiding placing objects in it that are temperature sensitive (plastics, paper, aerosols, etc.).
- o Prior to installation, ensure that the local distribution conditions (type of gas and gas pressure) and the appliance's settings are compatible.
- o The settings for this appliance are stated on the label inside the wallet or on the information plate.
- o Disconnect your hob from both electrical and gas supplies before carrying out any maintenance operations.
- o When connecting electrical appliances to a nearby socket, ensure that the power supply cable is not in contact with any hot surface on the appliance.
- o If a knob is difficult to turn, call your installer immediately.
- o For safety reasons, after use, do not forget to close the main gas valve for mains gas lines or the valve on the top of your butane/propane gas cylinder.

## Your hob in complete safety

- o The conformity CE mark is applied to all these hobs.
- o This appliance should be installed by a qualified technician / installer.
- o Never use aluminium foil for cooking. Never place products wrapped in aluminium foil or in aluminium trays on your hob. The aluminium will melt and permanently damage your appliance.
- o To find your appliance's references easily, we recommend that you note them on the "After sales Service and Customer Relations" page (this page also explains where to find them on your appliance).
- o **WARNING:** If a crack appears in the surface of the glass, disconnect your appliance from the power supply to avoid electric shock.
- o **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.
- o This hob complies with standard EN 60335-2-6, as it applies to heat build-up in class 3 appliances and the implications for their installation (in compliance with standard EN 30-1-1).

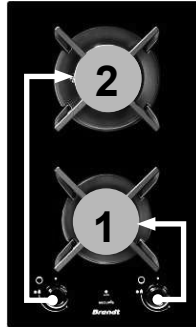
### CARING FOR THE ENVIRONMENT



This appliance's packing materials are recyclable. Recycle them and help to protect the environment by disposing of them in the council receptacles provided for this purpose. Your appliance also contains various recyclable materials. It is therefore marked with this logo to indicate that, in European Union countries, used appliances must not be mixed with other waste. Appliance recycling organised by your manufacturer will thus be carried out in optimum conditions, in accordance with current European directive on waste electrical and electronic equipment. Consult your local authority or your retailer to find the dropoff points for used appliances nearest to your home. We thank you for your help in protecting the environment.

## What your hob looks like ?

### BPG6220B



**2** Extra-fast burner  
3kW\*

**1** Semi-fast burner  
1,5kW\*

## Installing your hob in all simplicity

### Fitting recommendation

	Width	Depth	Height
Standard cutout	26.5 cm	48 cm	5.1 cm
Outside dimensions above the work surface	30,5 cm	52 cm	5 cm

According to the Gas Safety Regulations of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

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

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

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

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

E.g.: Hob with 2 gas-rings

Total power: 4.5kW

4.5 kW x 2 = 9m<sup>3</sup>/h minimum flow-rate.

## Fitting recommendations (cont'd)

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

Please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.

A side-clearance of at least 30cm should be left to the right and left of the hob, 5.3cm from the rear wall.

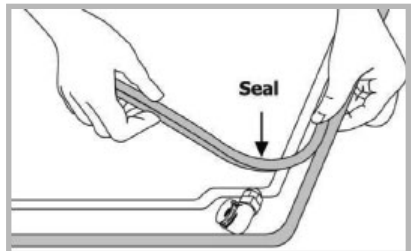
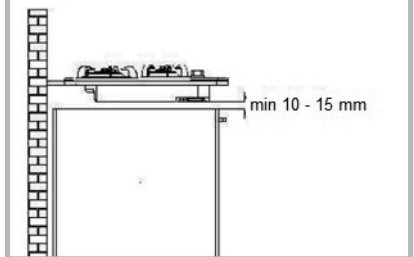
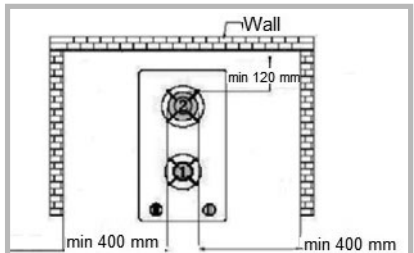
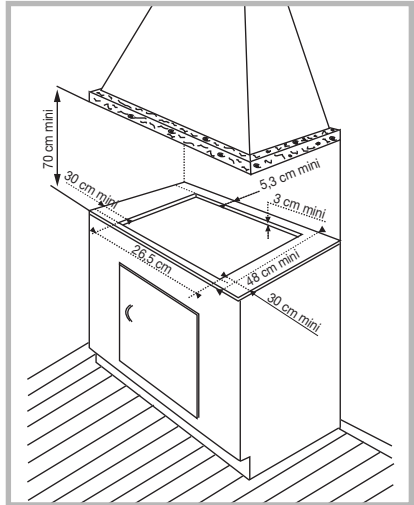
And a side-clearance of at least 40cm should be left to the right and left of the burner, 12cm from the rear wall.

A tall cupboard or partition too close to the hob would hinder free movement of kitchen utensils.

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

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

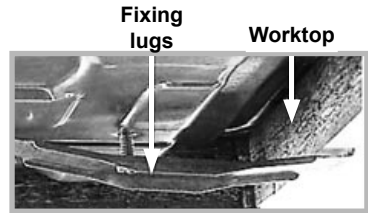
- 1 - Remove the pan support grates, the burner caps and heads after checking their position.
- 2 - Turn the hob over and place it gently over the opening in the worktop paying attention not to damage the control knobs and lighters.
- 3 - Stick the foam seal around the outside of the hob.
- 4 - Put the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





## Fitting recommendations (cont'd)

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

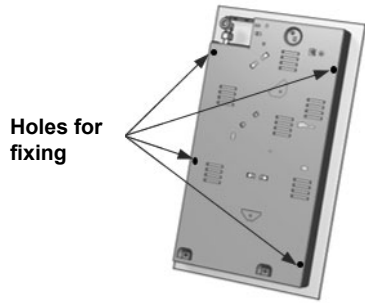


If you wish you can lock the hob into position using attachments that come with screws (see right picture) and are secured to the corners of the housing.

**Only use the holes provided.**

**Stop screwing when the lug starts to bend.**

**Do not use a power screwdriver.**



The panel of this built-in hob is made of tempered glass which is safer than normal glass for this application. However, the following safety precautions for using built-in hob with glass top panel should also be noted in order to prevent the glass top panel from breaking :

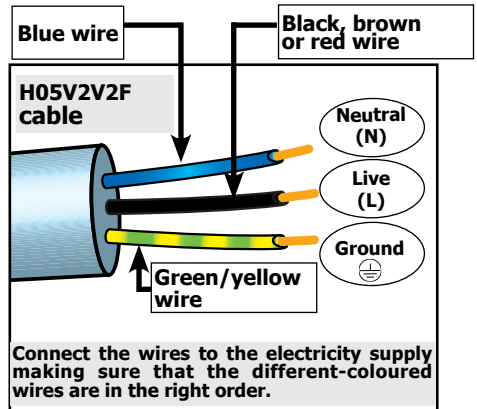
1. Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.
2. Turn off the gas appliance immediately if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.
3. Do not use oversized utensils for cooking.
4. Do not impact the glass surface with hard objects or place heavy objects on the glass surface.

# Electrical connections

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

The mains plug must be accessible after installation.

CROSS SECTION OF CABLE TO BE USED	
	220-240 V~ - 50 HZ
Câble H05V2V2F - T90	3 conductors including 1 ground
Cross section of conductors in mm <sup>2</sup>	1
Fuse	5A



**⚠** The safety wire (green/yellow) is connected to the ground terminal (⊕) of the appliance and must be connected to the ground terminal (⊕) of the installation. The fuse in your set-up must be 5 amperes. If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or his After-Sales Service.

## Connecting the gas supply

- Preliminary remarks

### Warning

Your appliance is sold pre-set for TOWNGAS.

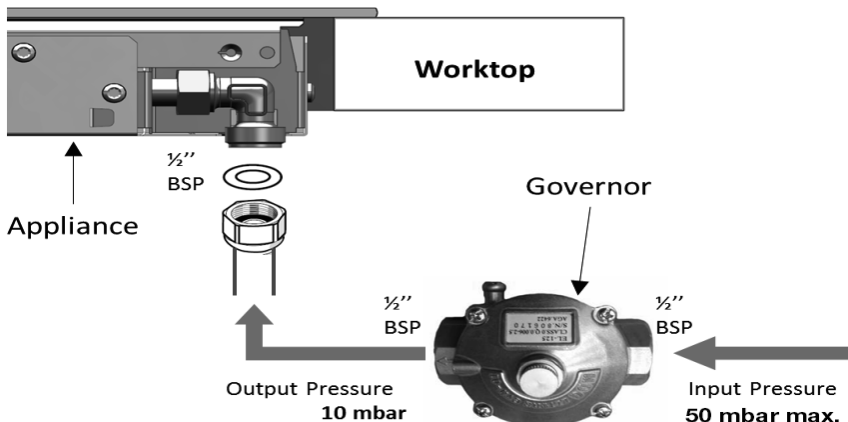
If the hob is installed above an oven or if the proximity of other heat generating elements threatens to cause the connection to heat up, it is vital that the connection be made using a rigid pipe and the appliance should be properly mounted. If a hose or soft pipe is used, it must not come into contact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

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

- Town gas connection :

WARNING: for a correct functioning of your appliance, the pressure of the town gas must imperatively be adjusted at **10 mbar**.

You must consequently use the external gas governor (for example Elitre model EL- 125) to be installed as follows :



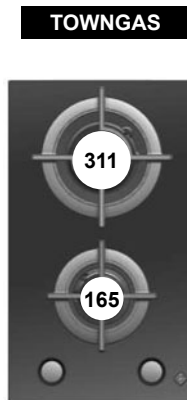
## Connecting the gas supply (cont'd)

- Gas rating

Appliance designed for installation in <b>SINGAPORE</b> Hourly input - see below at 15°C at 1013 mbar	<b>Towngas</b> <b>SINGAPORE</b> <b>10 mbar</b>
<b>EXTRA FAST BURNER</b> Indicator marked on injector	311
Nominal heat rating (kW)	3.0
Low heat rating (kW)	0.7
Hourly output (l/h)	680
<b>SEMI FAST BURNER</b> Indicator marked on injector	165
Nominal heat rating (kW)	1.5
Low heat rating (kW)	0.5
Hourly output (l/h)	340
<b>30 CM HOB 2 GAS RINGS</b> Total nominal heat rating (kW)	4.5
Maximum output (l/h)	1020

- Mark on the injector

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



# Changing the type of gas

## ➤ SWITCHING FROM TOWN GAS TO LPG GAS

### Connecting the gas supply

#### • LPG CONNECTION

#### Gas supplied by tank or cylinder.

For your safety, you must choose this connection :

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

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



#### Tip

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

When carrying out this operation, you should successively:

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

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

- Remove the supports, and all the burner caps and heads.

- Using the spanner supplied, unscrew the injectors at the bottom of each dish and remove them (fig 1).

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

- ⇒ Screw in the injectors by hand until they are tight.

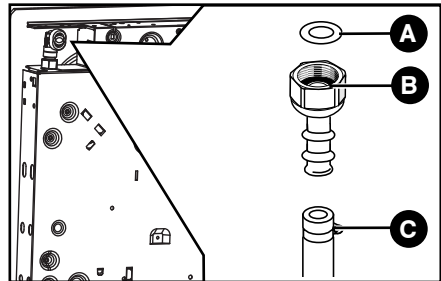
- ⇒ Put the spanner well onto the injector.

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

- ⇒ Turn the spanner clockwise until the line appears on the other side (fig. 3).

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

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



**A** Seal (not provided)

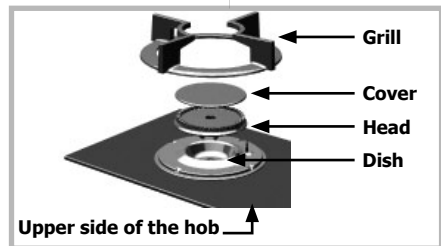
**B** Adaptor (not provided)

**C** Clamp (not provided)

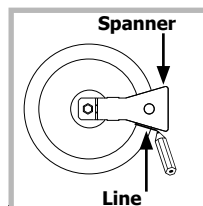


#### Warning

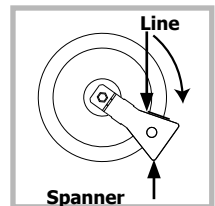
Screw on the adaptor with a torque not exceeding 25 N.m.



**Fig. 01**



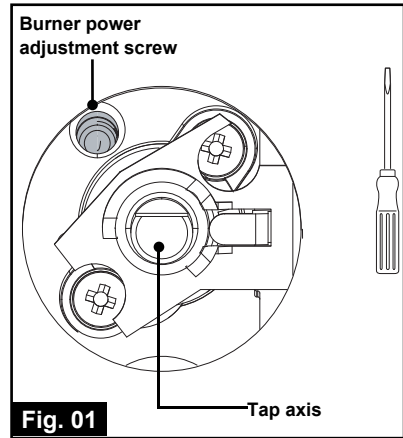
**Fig. 02**



**Fig. 03**

## 2 ADJUST THE RETARDER ON THE TAPS

- Using a small flat-head screwdriver, screw in the brass burner-power screws (yellow) all the way, (fig. 1) screwing them in a clockwise direction.
- Replace the gaskets and the knobs, paying careful attention to their direction and ensuring that the knobs are pushed in all the way.
- Put the burner heads, covers and pan supports back in position.

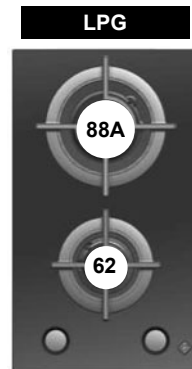


## • Gas rating

Appliance designed for installation in SINGAPORE		LPG
Hourly input - see below at 15°C at 1013 mbar		<b>G30</b> <b>28/30 mbar</b>
<b>EXTRA FAST BURNER</b>		
Indicator marked on injector		88A
Nominal heat rating	(kW)	3.1
Low heat rating	(kW)	0.830
Hourly output	(g/h)	225
<b>SEMI FAST BURNER</b>		
Indicator marked on injector		62
Nominal heat rating	(kW)	1.50
Low heat rating	(kW)	0.620
Hourly output	(g/h)	109
<b>30 CM HOB 2 GAS RINGS</b>		
Total nominal heat rating	(kW)	4.6
Maximum output	(g/h)	334

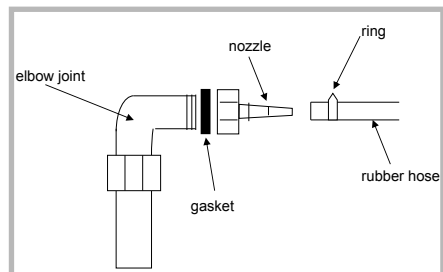
## MARK ON THE INJECTORS

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



## For Singapore : LPG Connection

The gasket depicted in the diagram on the right is to prevent gas leakage. After installation, turn on the gas supply and use soap solution (never use naked flame) to check for gas leakage.

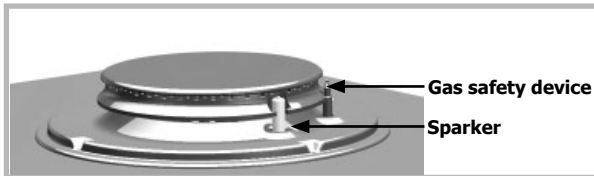
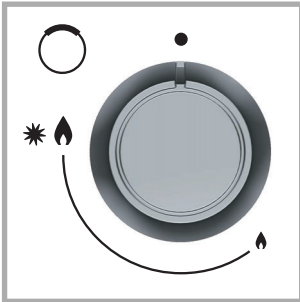


## Using your hob in all simplicity


### How to use your gas burner


#### • LIGHTING A HOB FITTED WITH A SAFETY DEVICE

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



- To ignite a burner, press down and turn the knob anti-clockwise ↶ until it is pointing to the maximum position \* 🔥.
- Keep the knob pressed down. This will trigger off a series of sparks that will light up the burner.
- Adjust the flame to the height you require by turning the control knob between the \* 🔥 and 🔥 symbols.

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

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



#### **Warning :**

**In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.**



**If ever your flame goes out, relight it as per normal procedure.**

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

- Recommended pan sizes :

<b>Extra burner</b>	<b>Small burner</b>
<b>Extra-fast</b>	<b>Auxiliary</b>
<b>18-28 cm</b>	<b>12-16 cm</b>

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

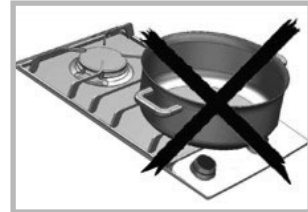
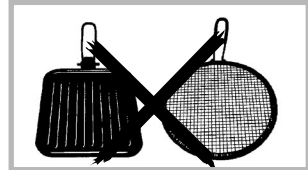
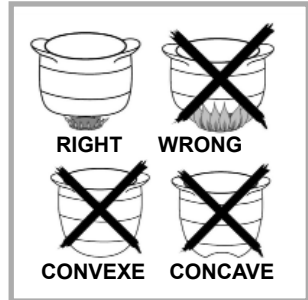
Do not use a pan with a concave or convex bottom.

Do not leave the gas on beneath an empty pan.

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

Do not use heat regulators, toasters, teel meat grills or stewpot that touch the glass top.

Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.



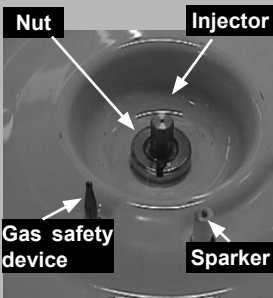
**Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.**

**Keep all natural air-vents open or have a mechanical ventilation system installed (a mechanically ventilated hood).**  
 - Prolonged, intensive use of the hob may require extra ventilation; by opening a window for example or producing more efficient ventilation by increasing the power of the existing mechanical ventilation (a minimum air input of 2m<sup>3</sup>/hour per kW of gas energy is required.)



# How to look after your hob?

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

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

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

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

# Minor troubleshooting

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

IF YOU REALIZE THAT	WHAT SHOULD YOU DO
<p><b>Lighting the burners:</b></p> <p><b>There is no sparking when the control knobs or buttons are pressed down.</b></p> <p><b>When you only press down one control knob all the burners spark.</b></p> <p><b>Sparking takes place but the burners do not light up.</b></p>	<ul style="list-style-type: none"> <li>- Check the electrical connections on the hob.</li> <li>- Check that the sparkers are clean.</li> <li>- Check that the burners are clean and in position.</li> <li>- If the hob is fixed to the worktop, make sure that the fixing clamps have not been twisted.</li> <li>- Check that the sealing rings have not come out of place.</li> </ul> <p>This is normal. The lighter system is centralised, and all the burners spark at the same time.</p> <ul style="list-style-type: none"> <li>- Check that the gas inlet pipe has not been squashed.</li> <li>- Check that the gas inlet pipe tube is less than 2m long.</li> <li>- Check that the main gas tap is open.</li> <li>- If you use gas tanks or cylinders check that they are not empty.</li> <li>- If you have just installed your hob or changed a gas cylinder, keep the control knob wide open for a few seconds so that the gas can get through.</li> <li>- Make sure the injector is not blocked up. if this is the case, clear it with a safety pin.</li> <li>- Light up your gas-ring before putting a pan on it.</li> </ul>
<p><b>If your table is fitted with a gas safety system and the flames go out as soon as you release the control knob.</b></p>	<ul style="list-style-type: none"> <li>- Push the control knob down completely and keep it under pressure for a few seconds after the burner has lit.</li> <li>- Check that the burner parts are in place.</li> <li>- Check that the sealing rings under the control knobs have not come out of place.</li> <li>- Avoid any severe drafts in the room.</li> <li>- Light the burner before putting your pan on it.</li> </ul>
<p><b>In the low position the flames go out or are too high.</b></p>	<ul style="list-style-type: none"> <li>- Avoid any severe drafts in the room.</li> <li>- Check that the gas you are using corresponds to the Injectors that have been installed (See injector identification in the "Gas Rating" chapter).</li> <li>- Remember that gas hobs are delivered preset for use with town gas.</li> <li>- Check the adjustment of the low power screw (See paragraph "Changing the type of gas supply").</li> </ul>
<p><b>Flames are irregular.</b></p>	<ul style="list-style-type: none"> <li>- Check that the burners and injectors are clean and assembled correctly.</li> <li>- Check you have enough gas in your gas cylinders.</li> </ul>
<p><b>The knobs get hot during cooking.</b></p>	<p>Use small pans on the burners next to the control knobs. Large pans are to be put on the large burners furthest away from the knobs. Put the pan in place with the burner in the middle. The pan should not be above the control knobs.</p>

# Gas-cooking guide

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

# After Sales Service

Any maintenance on your equipment should be undertaken by:

- either your dealer,
- or another qualified mechanic who is an authorised agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.