



Providing the best for a better future

Please read this manual carefully before using, and keep it for future reference.

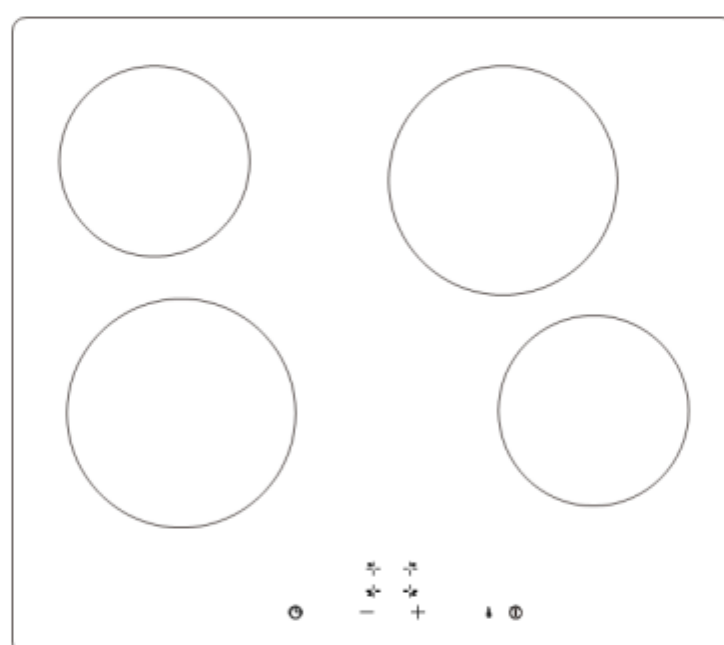
User Manual

60 cm Ceramic Cooktop, Model Code: BRCC6001

INSTRUCTION MANUAL

60cm Ceramic Cooktop

MODEL: BRCC6001



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1. PACKAGE

When unpacking the appliance, please check that the following items are contained within the package:

- 1 Hob
- 1 Instruction manual
- 4 Fixing screws
- 4 Fixing brackets
- 1 Sealing strip

1.1 IMPORTANT - CHECK FOR ANY DAMAGE OR MARKS

Please thoroughly inspect your goods at the delivery time, if you notice any damage to your goods:

- please notify the delivery team at the time of delivery and DO NOT accept damaged product;
- please notify us immediately, as the problem can be instantly solved, and damaged product can be returned to the courier.

When you open the package and find the appliance is damaged or marked, you must report it **within 24 hours**. Do not install or connect the item and keep the package as it was originally if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.

Evidence of damage will be required.

1.2 BEFORE USING YOUR NEW CERAMIC HOB

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

2. SAFETY WARNINGS

2.1 IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Ceramic Cooktop.

The safety precaution instructions reduce the risk of fire, electric shock and injury when correctly complied to.

Please follow all instructions and take notice of all warnings.

2.2 WARNING!

INSTALLATION: This Cooktop must be installed by a licensed electrician.

- Make sure to have this appliance connected to a well-placed earth wiring system. Before carrying out any work, repairs or maintenance on this appliance, it has to be disconnected from the mains. If possible, switch of the cooktop from the wall before cleaning, failure to do so may result in electric shock or death.
- During use be sure to avoid any direct contact with the surface as you may get burned. Always use this appliance with caution. Do not touch any components of the cooktop as it will be hot. It is highly recommended that you use cooktop gloves when handling cookware.
- Do not leave any items on the cooktop as this is a fire hazard. In the case of a fire do not use a fire extinguisher with water. It is highly recommended that you switch off the cooktop and cover the flames with a fire blanket.

2.3 USAGE CONDITIONS AND RESTRICTIONS

- Supervision over children is to ensure that they do not play with the appliance. Never allow them to use, play with or crawl inside the appliance.
- Cleaning and maintenance must not be done by children.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless under responsible supervision and instruction to ensure appliance hazards are understood.
- Make sure to read all rules and regulations in this manual. Anyone who is not familiar with this appliance is not to operate it. These instructions do not cover every possible

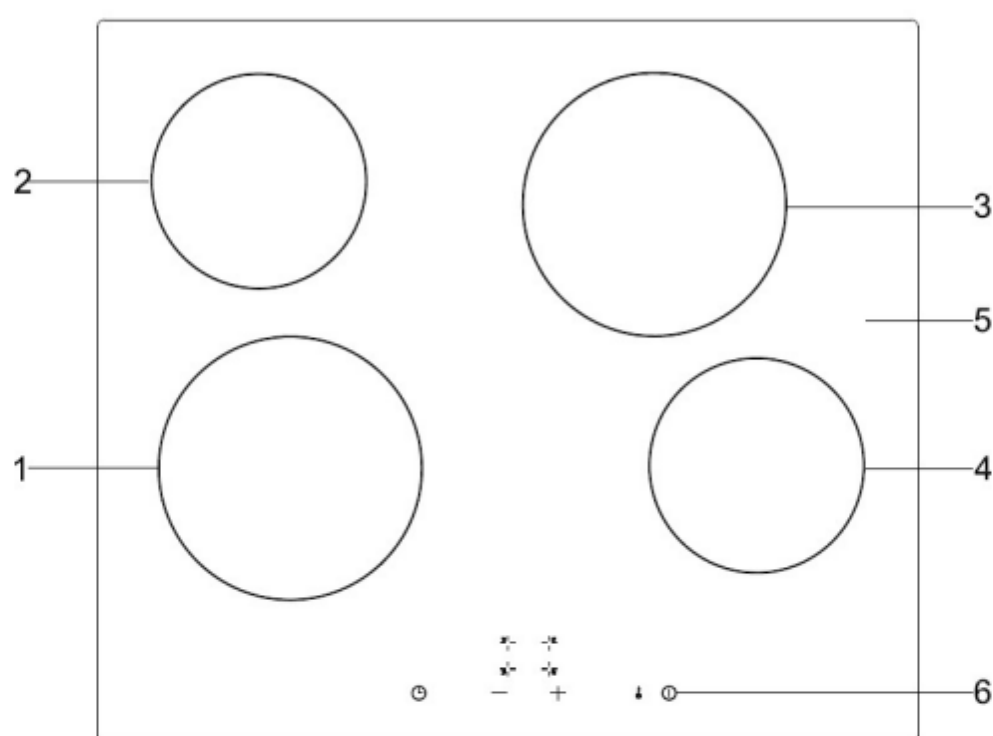
situation or condition as with any appliance. Use extreme caution when installing, operating and maintaining this appliance.

- Never leave the cooktop unattended while in use.
- Only for indoor domestic use only. It is not to be used for industrial or commercial use.
- Do not use this product for anything other than its intended purpose, and only use it as described in this manual. Do not attempt to alter or modify this appliance.
- This appliance can become extremely hot and therefore children and pets are to be kept away. If younger family members are in the kitchen, be sure to keep close supervision at all times. Do not allow children to operate or play with this appliance.
- Do not use the cooktop for heating up the area.
- Make sure you do not use the appliance if any part has been damaged. It must only be repaired by a qualified technician. Incorrect repair could expose you to risk of electric shock, fire or injury. If you continue to use the product in such a condition it could cause a fire or electrocution.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not store items on the cooking surfaces
- Caution: The cooking process has to be supervised, a short term cooking process has to be supervised continuously.
- Warning: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Do not use any unstable or plastic cookware products or aluminium foil containers. No large cookware are to overlap bench as this can deflect heat back onto the cooktop and damage the surface. Cookware products can become hot while in use with this appliance. Be sure to position handles away from reach of children.
- Make sure not to switch on hotplate without anything on it, do not use cooktop to warm up plates.
- Do not place anything heavier than 20kgs on the cooktop.
- Checking constantly when frying food to ensure that oil is not overheating and becomes a fire hazard. Do not overfill deep fry pans with oil (more than one third) and be sure not to leave unattended.
- Make sure to switch off all controls when not in use and allow surface to cool before cleaning.
- If accessible, disconnect the appliance from the mains before cleaning, if it's accessible.
- Do not cover the appliance or power cord in any water or other liquids.
- Do not use any steam cleaning products for the cleaning of this appliance.
- Do not disconnect the appliance by using wet hands, gripping end of plug or forcefully pulling cord to disconnect. Grip end of plug, and do not pull cord to disconnect.
- Do not use appliance if there is a technical fault. All faults must be fixed by a qualified/authorised person.

- Incorrect use can result in property damage, injury or death. We assume no liability for misuse of the appliance or noncompliance with these instructions.
- **WARNING!** If the surface cracks, switch of the appliance immediately to avoid the possibility of electric shock and call our customer support.
- Be careful when using this cooktop, as the cooktop complies with all safety regulations, we do not wish for customers to burn themselves as the surface will become extremely hot during use and will retain heat after use.
- Please remember to allow for the cooktop to cooldown before attempting to clean.
- Young children should be kept away from this appliance at all times! Take extreme caution when using the appliance to ensure that they do not come anywhere close the cooktop.
- Do not leave any items on top of the cooktop as these can become a fire hazard.
- This appliance is not intended to be operated by means of an external timer or separated remote control system.

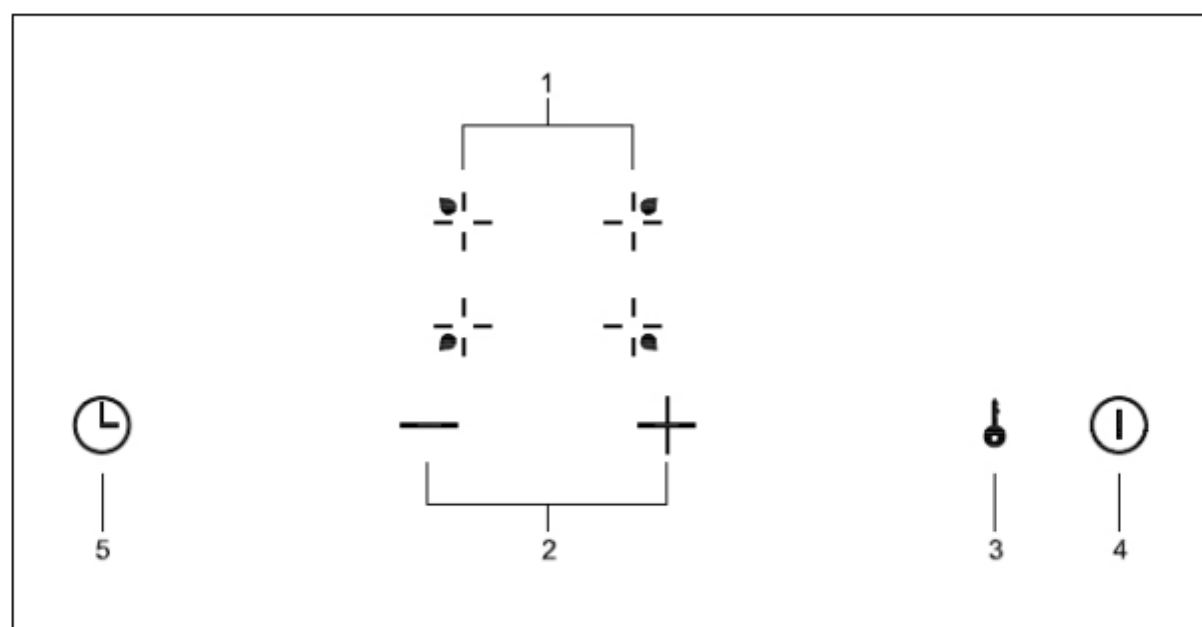
3. PRODUCT OVERVIEW

3.1 TOP VIEW



- 1. Max. 1800 W zone
- 2. Max. 1200 W zone
- 3. Max. 1800 W zone
- 4. Max. 1200 W zone
- 5. Glass plate
- 6. Control panel

3.2 CONTROL PANEL



1. Heating zone selection controls
2. Power regulation touch control
3. Key lock control
4. ON/OFF control
5. Timer control

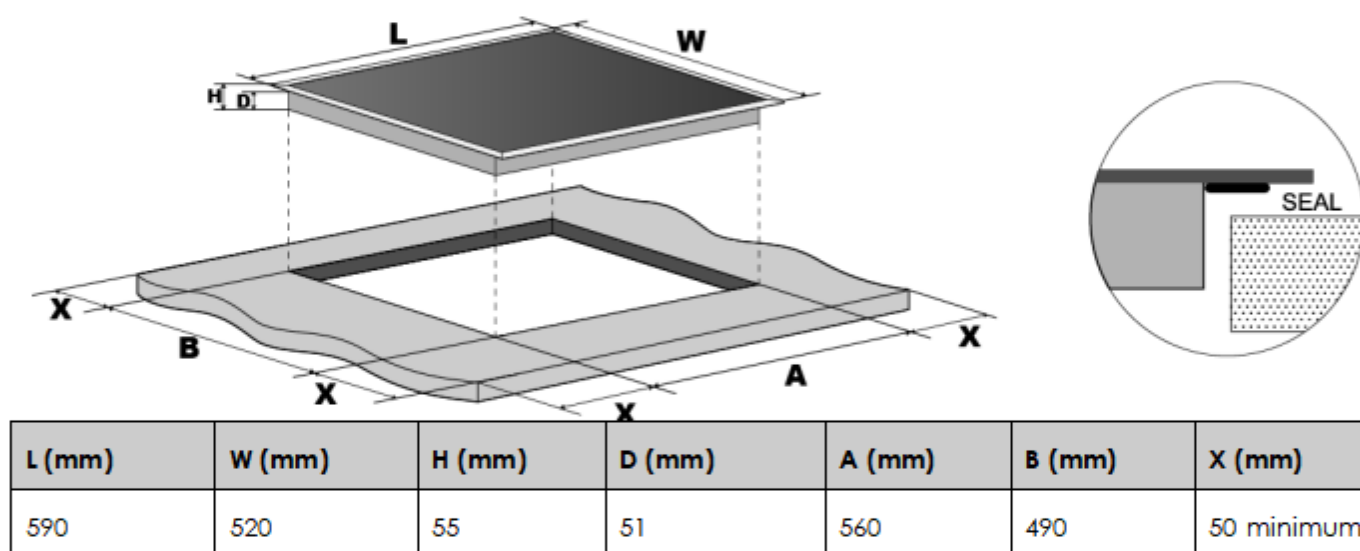
4. INSTALLATION

4.1 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.

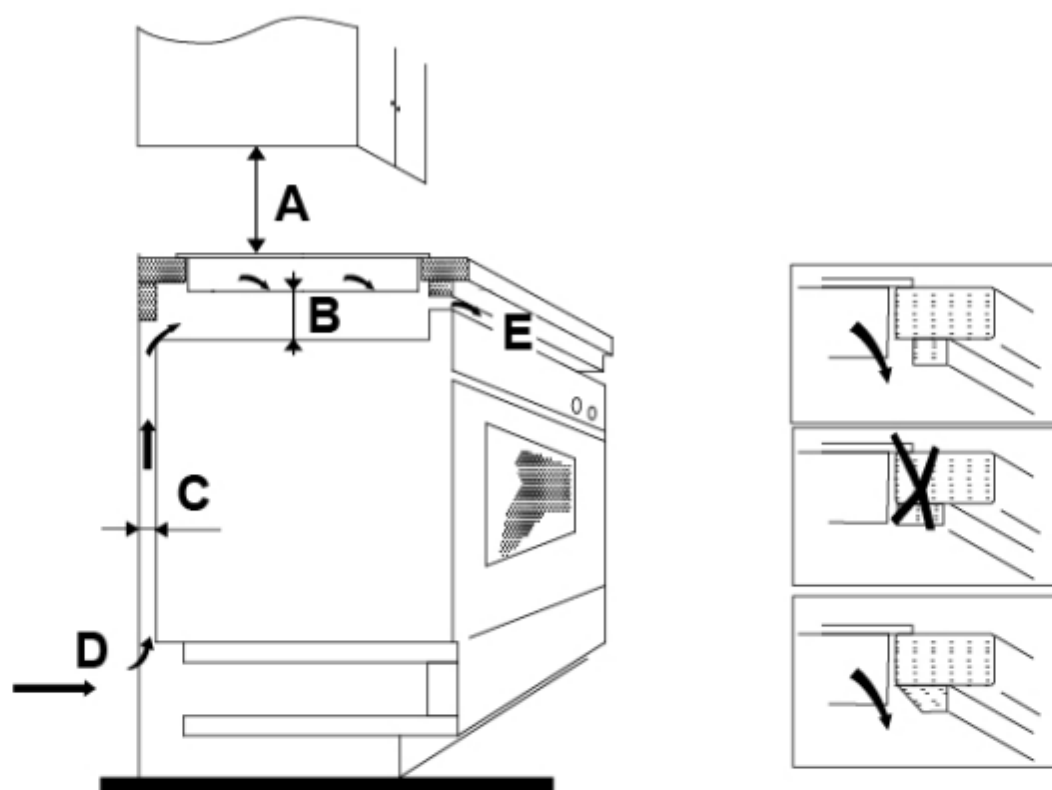
Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



Under any circumstances, ensure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker 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.



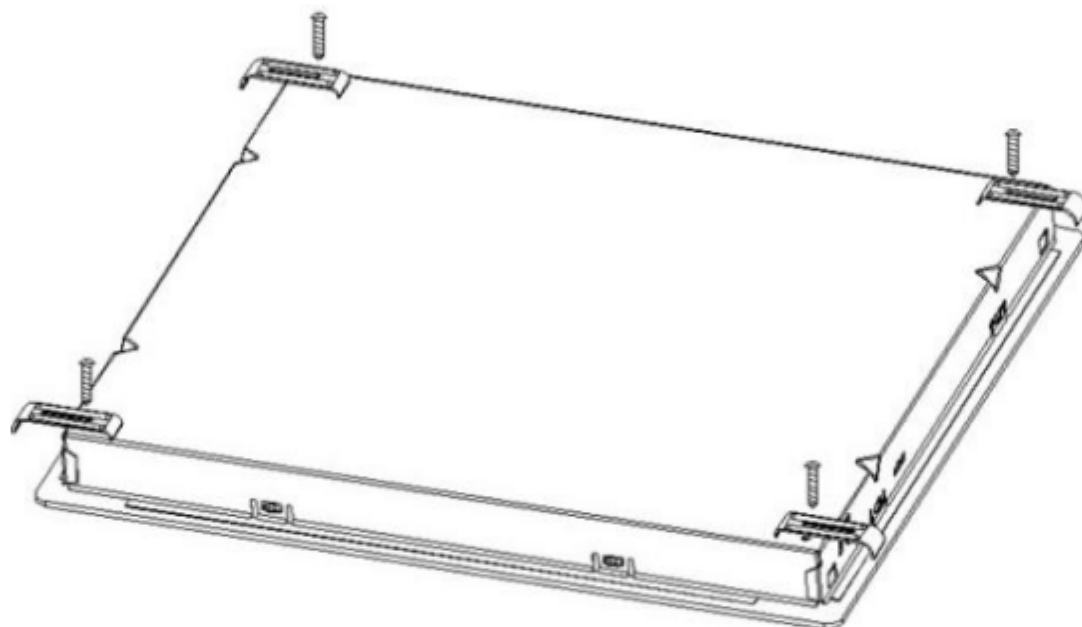
A (mm)	B (mm)	C (mm)	D	E
760	50 minimum	20 minimum	Air intake	Air exit 5 mm

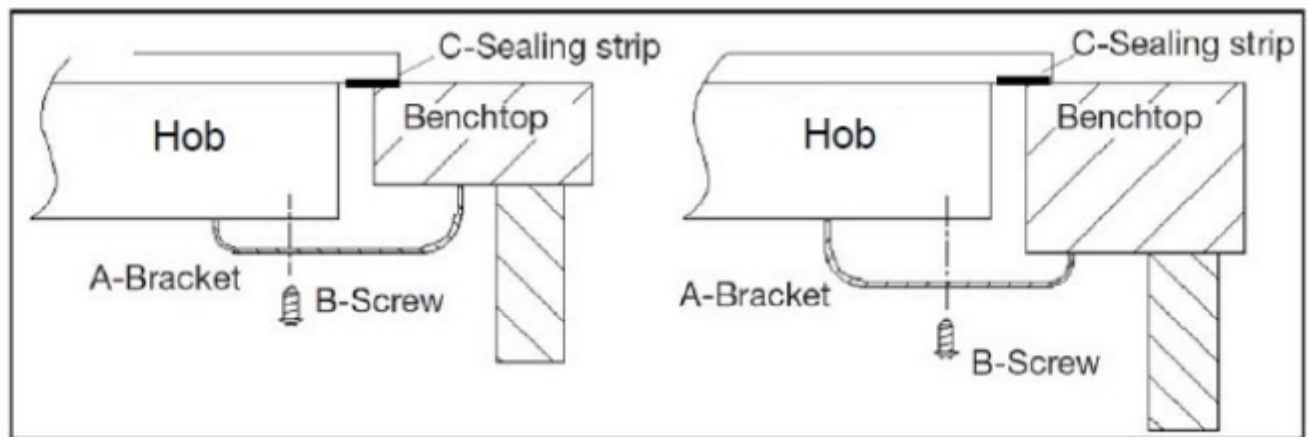
4.2 LOCATING THE FIXING BRACKETS

The unit should be placed on a stable and smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screwing four brackets on the bottom of hob (see picture) after installation.

Adjust the bracket position to suit for different work surface's thickness.





- (A) Bracket
- (B) Screw
- (C) Sealing strip

4.3 CAUTIONS

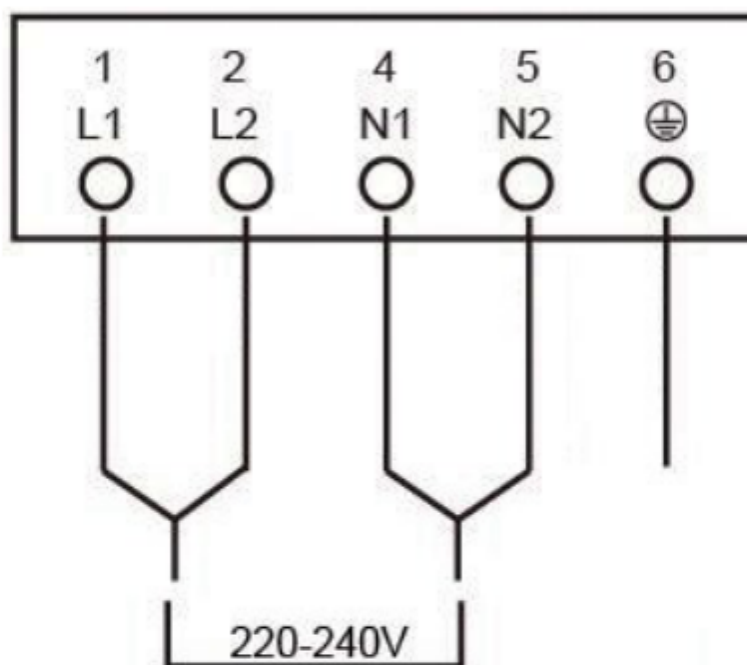
1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob must NOT be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker hob must be installed in a way that the better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.
7. This ceramic hob can be connected only to a supply with system impedance no more than 0.427 ohm. In case if necessary, please consult your supply authority for system impedance information.

4.4 CONNECTING THE HOB TO THE MAIN POWER SUPPLY

The power supply should be connected in compliance with the relevant standard or a single-pole circuit breaker.

For a single-phase (220-240V) connection, consolidate following cable lines:

1 (L1) and 2 (L2) into "L"; 4 (N1) and 5 (N2) into "N"; Earth is "E".



Single-phase connection

1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. 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.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified professional.

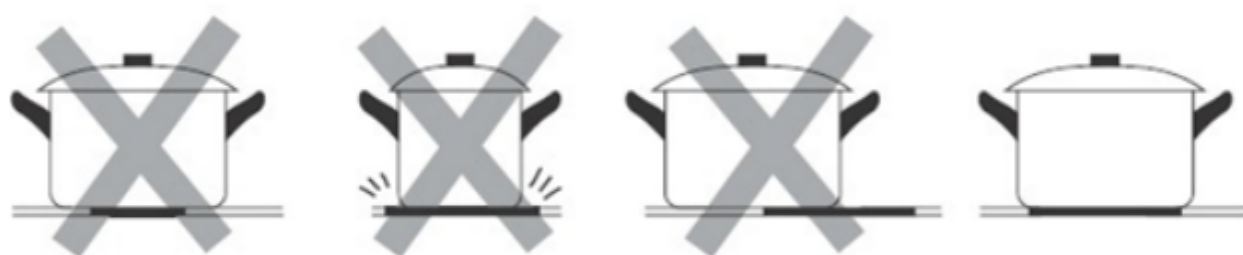
5. USING YOUR COOKTOP

5.1 CHOOSING THE RIGHT COOKWARE

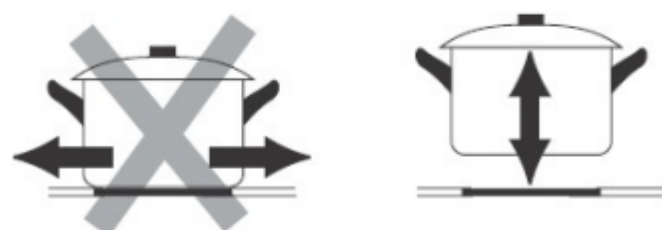
Do not use cookware with jagged edges or a curved base.



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.

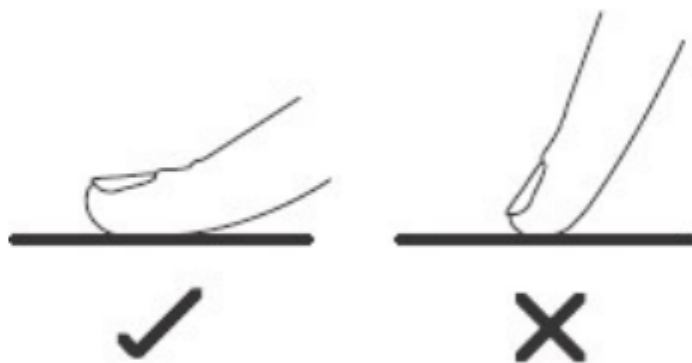


Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



5.2 USING TOUCH CONTROLS


- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not the 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.



5.3 START OPERATION

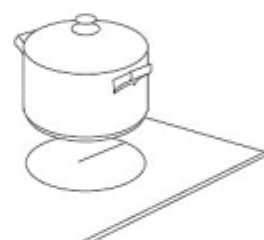
After turning on the hob, the buzzer beeps once and all the indicators illuminate up for 1 second then go off, indicating that the ceramic hob has entered standby mode.



1. Touch the ON/OFF  control. 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.

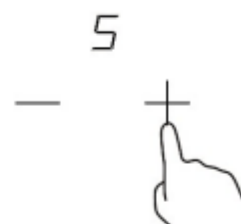


3. Touching the heating zone selection control, and an indicator next to the key will flash.



4. Adjust heat setting by touching the “—” or “+” control.

- If you don't choose a heat setting within 1 minute, the ceramic 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.
- You can modify the power level from 0 to 9 by the slide control.




5.4 FINISHED COOKING

1. Touching the heating zone selection control that you wish to switch off.



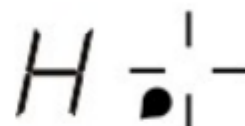
2. Turn the cooking zone off by touching the control “—” to “0” or touching the “-” and “+” together. Make sure the display shows “0”.

3. Turn the whole hob off by touching the ON/OFF  control.



4. Beware of hot surfaces


“H” will show which cooking zone is 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.





5.5 LOCKING 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 controls except the ON/OFF control are disabled.

To lock the controls

Touch the key lock  control. The timer indicator will show "Lo"

To unlock the controls

- Make sure the ceramic hob  is turned on.
- Touch and hold the key lock  control for a while.
- You can now start using your ceramic hob.



When the hob is in the lock mode, all the controls are disabled, except the ON/OFF. You can always turn the ceramic hob off with the ON/OFF control in an emergency, but you need to unlock the hob first in the next operation.

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 to keep away from it.

Auto Shutdown

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	2	3	4	5	6	7	8	9
Default working timer (hour)	2	2	2	2	2	2	2	2	2

5.6 USING TIMER

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn all the cooking zone off after the set time is up.
- You can set the timer for up to 99 minutes.

Using the Timer as a Minute Minder

If you are not selecting any cooking zone

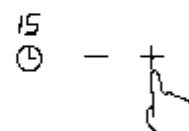
1. Make sure the hob is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zones.

2. Touch the timer control, the timer indicator show "10", and the second digit will start flashing.



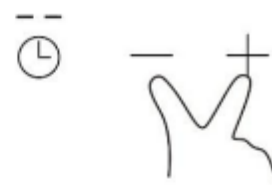
3. Touching the "-" or "+" control once to decrease or increase the time in 1 minute increments.



4. Touch the timer control again and the first digit will start flashing: you can adjust the time in 10-minute increments.



5. Touching the "-" and "+" together, the timer is cancelled, and the "--" will show in the minute display.



6. When the time is set, it will begin to count down immediately.
The display will show the remaining time and the timer indicator will flash for 5 seconds.



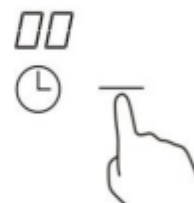
7. Buzzer will beep for 30 seconds and the timer indicator shows "--" when the setting time finished.

Cancel the Minute Minder

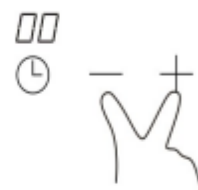
1. Make sure no zone is selected.
2. Touch timer control, it shows the remaining minute timer.



3. Set the time by touching the "-" or "+" control to "00" as above.



Or touch the "-" and "+" together to set the timer to "00" immediately.



Setting the timer to turn one cooking zone off

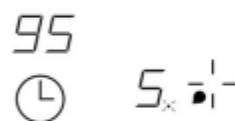
1. Touch the heating zone selection control



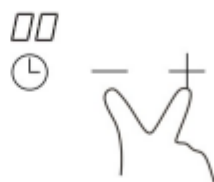
2. Touch the timer control, the timer indicator will show "10"



3. Set the time by touching the control of the timer as setting a minute minder



4. Touching the "-" and "+" together, the timer is cancelled, and it will show "00" in the minute display.



5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.



NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.

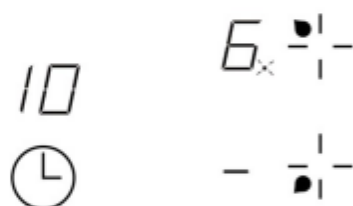
Setting the timer to turn more than one cooking zone off

1. If more than one heating zone uses this function, the timer indicator will show the lowest time (e.g. zone 1# setting time of 5 minutes, zone 2# setting time of 15 minutes, the timer indicator shows "5").

NOTE: The red dot next to power level indicator will flash.



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.



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

NOTE: If you want to change the time after the timer is set, you have to start from step 1.

6. COOKING GUIDELINES

Cooking Tips

- When food comes to 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 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sautéing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

7. CLEANING AND MAINTENANCE

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 hob off. 2. Apply a hob 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 hob back on. 	<ul style="list-style-type: none"> • When the power to the hob 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 hob: 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 hobs, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the hob 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 hob. 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 hob 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 hob back on. 	<ul style="list-style-type: none"> • The hob 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 hob back on.

8. TROUBLESHOOTING

Before calling the customer services, please check that the appliance is correctly connected, any of the following cases are not covered by the warranty:

- Damage caused by improper use, storage or maintenance
- Damage caused by unauthorised disassembly and repair
- Damage caused by misuse.
- Using the ceramic hob for commercial purposes.

Problem	Possible causes	What to do
The Cooktop is not turning on	No power.	Make sure the hob is connected to the power supply and that it is switched on.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls by pressing the "Lock" symbol on the touch control panel for a while. See section "Using your ceramic hob" for instructions.
Touch controls are not operating correctly	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.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
	Unsuitable, abrasive scourer or cleaning products being used.	See "Care and cleaning".
Cookware is making crackling 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.

Technical Specifications

Cooktop model	BRCC6001
Cooking Zones	4 Zones
Supply Voltage	220-240V~/380-415V 2N~
Installed Electric Power	6000W
Product Size L×W×H (mm)	590X520X55
Building-in Dimensions A×B (mm)	560X490

Notice: We continually strive to improve our products, the specifications and designs might be changed without notice.

9. DISPOSAL



This appliance requires special waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, household waste disposal service or the store of purchase.

The packaging materials are recyclable.



10. CUSTOMER CARE

- Please be advised that without the proof of purchase, your warranty may not be valid, **keep the receipt.**

For your convenience, please record:

STORE NAME/CONTACT DETAILS:

PURCHASE DATE:

PRODUCT MODEL N:

PRODUCT SERIAL N:

- The warranty will be voided, if not installed by a licensed professional.

For your own protection, please record installer's details:

Installer's Trade Name:

Trade Licence N:

Date of Installation:

Installation Receipt:

For further information on the appliance, service, spare parts or to obtain dimension and installation information, please contact our customer service or visit website.

Please have above information and documents on hands before contacting customer service

Phone: 1300 615 001

Email: info@brohn.com.au

Web: brohn.com.au