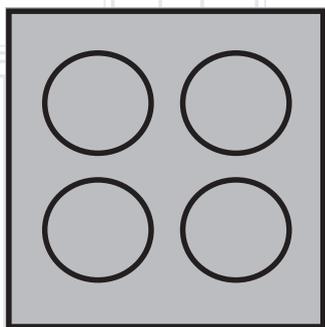


Built-In Hob

User manual



HISW 72225 SOB
HISW 73225 SOB

HISW 92225 SOB
HISW 93225 SOB

EN

01M-8846793200-0216-01

beko

Please read this manual first!

Dear Customers!

Thank you for preferring a Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between the models are explicitly described in the manual.

Meanings of the Symbols

Following symbols are used in the various section of this manual:

	Important information and useful hints about usage.
	WARNING: Warnings for dangerous situations concerning the safety of life and property.
	Warning for electric shock.
	Warning for hot surfaces.



This product has been manufactured in environmental friendly modern plants without giving any harm to the nature.

This appliance conforms to the WEEE regulation.



It does not contain PCB.

İÇİNDEKİLER

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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

1.1 General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

1.2 Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; **See Before installation, page 10**
- The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed.

1 Important instructions and warnings for safety and environment

Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.

- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from your local gas provider.

1.2.1 What to do when you smell gas

- Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell and etc.) Do not use fixed or mobile phones. Risk of explosion and toxication!
- Open doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Check all tubes and connections for tightness. If you still smell gas leave the property.
- Warn the neighbours.
- Call the fire-brigade. Use a telephone outside the house.
- Do not re-enter the property until you are told it is safe to do so.

1.3 Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the

1 Important instructions and warnings for safety and environment

“Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.

- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

1.4 Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.

1 Important instructions and warnings for safety and environment

- Keep all ventilation slots clear of obstructions.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Danger of fire: Do not store items on the cooking surfaces.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.
- To prevent gas leakage ensure that the gas connection is sound.

1.5 Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

1.6 Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

1 Important instructions and warnings for safety and environment

1.7 Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

1.8 Package information

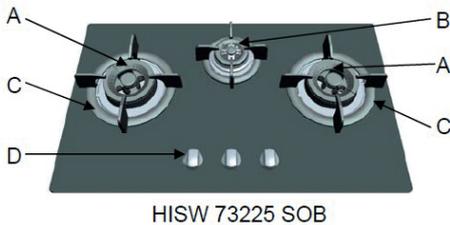
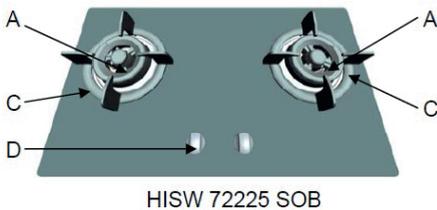
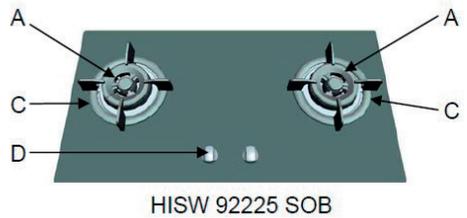
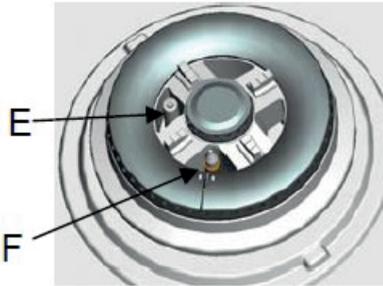


Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials

together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

2.1 Overview



2.2 Components and Features

- A. Work Burners
- B. Auxilliary Burners
- C. Support Grid for Cookware
- D. Control Knobs for Gas Burners
- E. Ignitor for Gas Burners
- F. Safety Device (only on certain models)

2.3 Description of the appliances

The ranges of hotplates, which can be used built-in or table top, are supplied with two or three burners with glass panel. Two work burners of 4.50 kW and one auxiliary burner of 1.70 kW. All of the burners are manufactured by Hesheng. Each burner, which is operated by a FSD/plug type gas valve, is controlled by plastic control knobs positioned on the top of the panel. Each burner incorporates a flame supervision device (Thermocouple). The appliance incorporates a battery supply of 1.5V that operates the ignition system.

There are two types of knobs that can be fitted on the appliance.

The detailed differences between the models are listed below:

2 General information

Model number	Burner Variants			
	Work	Auxiliary	Total	Dimensions
HIWS 72225 SOB	2	0	9.0 kW (655 g/h)	750 x 450 x 143.9 mm
HIWS 92225 SOB	2	0	9.0 kW (655 g/h)	860 x 450 x 143.9 mm
HIWS 73225 SOB	2	1	10.7 kW (799 g/h)	750 x 450 x 143.9 mm
HIWS 93225 SOB	2	1	10.7 kW (799 g/h)	860 x 450 x 143.9 mm

Note:

Work burner : Rated at 4.50 kW;

Auxiliary burner : Rated at 1.7 kW;

			I3+	I3B/P (30)	I2H
Injector	Work burner	Outer ring	0.95 mm mark 95	0.95 mm mark 95	1.40 mm mark 140
		Inner ring	0.40 mm mark 40	0.40 mm mark 40	0.60 mm mark 60
	Auxiliary burner		0.62 mm mark 62	0.62 mm mark 62	0.95 mm mark 95

3 Installation

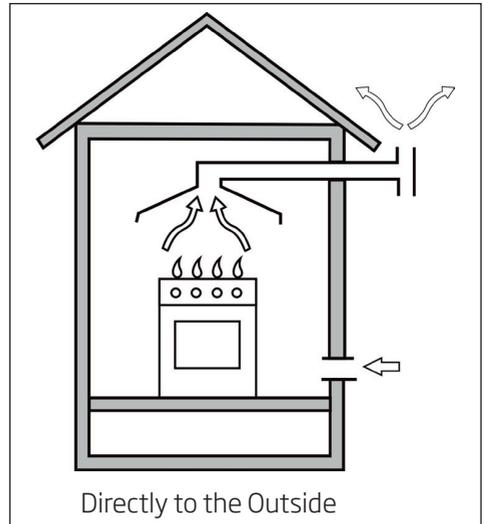
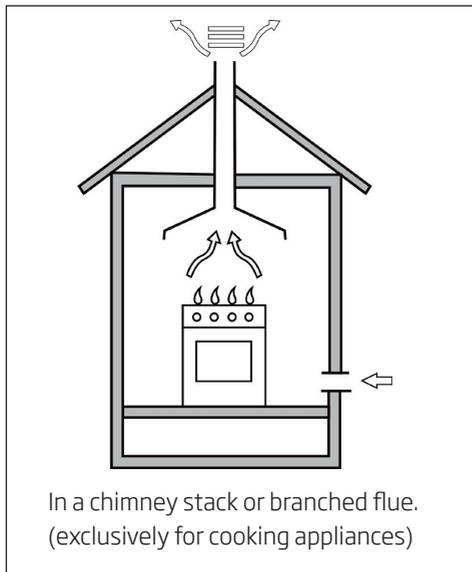
3.1 Installation Instructions for Built-In or Table Top

The following instructions are intended for the installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible.

Positioning

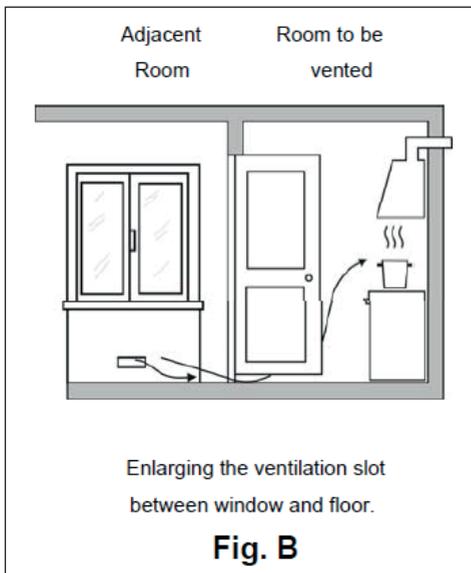
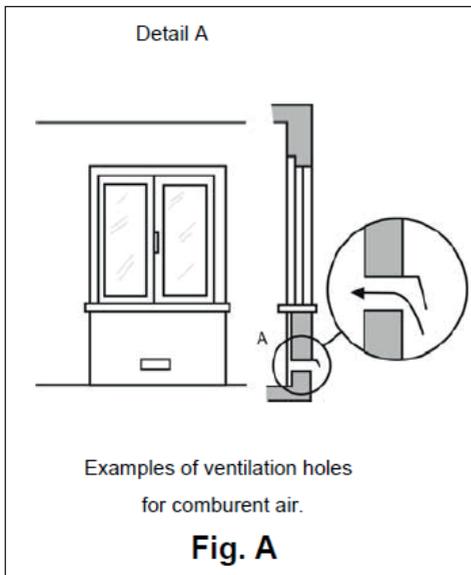
This appliance may only be installed and operated in permanently ventilated rooms in compliance with provisions laid down by current regulations and standards. The following requirement must be observed:

1. The room must be fitted with a ventilation system which vents smoke and gases from combustion to outside. This is must be done by means of a hood or electric ventilator that turns on automatically each time the hood is operated.



2. The room must also allow for the influx of the air needed for proper combustion. The flow of air for combustion purposes must not be less than $2 \text{ m}^3/\text{h}$ per kW of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with a inner cross section of at least 100 cm^2 which must not be able to be accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required, i.e.a minimum of 200 cm^2 (Fig. A). Otherwise, the room can be vented indirectly though adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bedrooms or present the risk of fire (Fig. B).

3 Installation



3. Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a window or increasing the power of the air intake system (if present)

4. Liquefied petroleum gases are heavier than air and as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, etc.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50 °C.

3.2 Installation of Built-In cooktops

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 500°C above room temperature. For proper installation of the cooker, the following precautions must be taken: If the cabinet (s) located next to the cooktop are higher than the cooktop itself, the cabinet (s) must be installed at least 600 mm from the edge cooktop; Hoods must be installed in the accordance with the instructions contained in the installation manual for the hoods themselves, and no less than 650 mm from the cooktop.

3 Installation

The cabinets installed next to the hood must be located at a height of at least 420 mm from the top, (as shown in Fig. C)

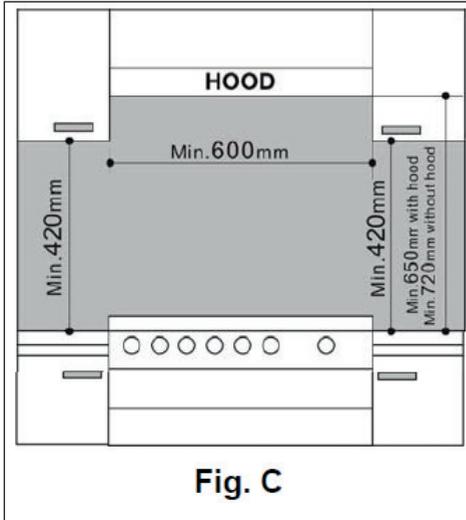
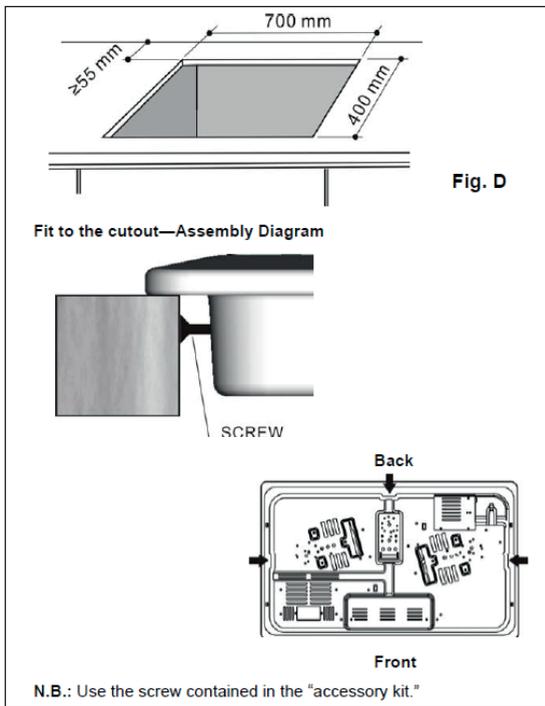


Fig. C

Should be cooktop be installed directly under a cupboard, later should be at least 720 mm (millimeters) from the top, as shown in Fig. C.

The dimensions of the cutout for the appliance must be those indicated in the figure D. Clamps are provided to fasten the cooktop to counters measuring from 20 to 60 mm in thickness. To fasten the cooktop securely, it is recommended that all the clamps be used.

3 Installation



3.3 Installation of Table-top cooktops

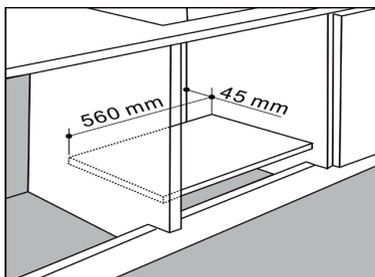
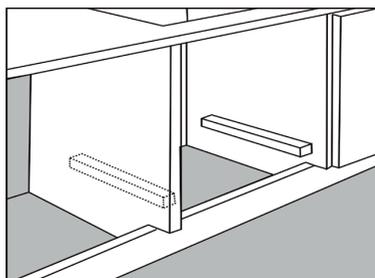
The gas hob has four stands on the bottom and it can put free on any non-flammable worktop. The clearance of placing the appliance refers to Figure D.

The hob can only be installed above built-in ovens provided with cooling ventilation.

In the event the cooktop is not installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at about 50 mm from the bottom of the cooktop itself.



When installing the cooktop above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45 x 560 mm at the back.



3 Installation

3.4 Installation of Built-In Cooktops on a CYLINDER COMPARTMENT

The opening of this compartment have to permit the easy introduction and removal of the cylinder. The dimension of the opening and the inside of the compartment shall be at least large enough to accommodate the cylinders (with regulator fitted) which are the most commonly used in the country. The total area of the opening in the upper part shall be at least 1/100 of the floor area of the compartment. The total area of the openings of the base shall be at least 1/50 of the floor area of the compartment. The cylinder support:

Shall have sufficient mechanical strength.

Shall not let the cylinder rest directly in the ground. Shall not sill higher than the base on which the cylinder rests.

The cylinder tap have to be readily accessible.

Overflow of liquid from pans of the hotplate shall not fall onto cylinder or its accessories.

The flexible tube shall not be in contact with sharp edges. No internal communication shall exist between the cylinder compartment and the different parts of the appliance where burners are placed.

The ventilation openings of the compartment cannot be obstructed when the appliance is placed in position.

3.5 Gas Connection for Cooktop

The cooktop should be connected to the gas supply by an authorized installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas tanks must be carried out according to the safety standards currently in force, and only after it is ascertained that it is suitable for the type of gas to be used.

If not, follow the instructions indicated in the section entitled, "Adapting the cooktop for Different Types of Gas". If the cooktop is to be connected to tanks containing liquid gas, use pressure regulators that comply with current safety standards.



To insure that the appliance operates safely, the gas is regulated correctly and your appliance lasts overtime, make sure that gas pressure levels comply with the indications given in Table 1, "Nozzle and Burner Specifications".

3.6 Gas connection to Non-flexible Pipe

(Copper or Steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply. Should this connector have to be turned the gasket must be replaced (supplied with the appliance).

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe.

3.7 Gas Connection to Flexible Steel Pipe

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes, tubes and gaskets that comply with current safety codes. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection have been made, ensure that the flexible metal tube does not touch any moving parts and not crushed.

3.8 Check the Seal

Once the appliance have been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

3 Installation

How to load battery (on those models fitted with battery box)

Open the battery box, and then place a 1.5V size "D" battery into the box.(take notice of the direction)

Note:

1. "Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible";
2. "The adjustment conditions for this appliance are stated on the label (or data plate)";
3. "his appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation".

CAUTION: "In case of hotplate glass breakage: shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply do not touch the appliance surface, do not use the appliance."

4 Practical Advice

4.1 Practical Advice on Using the Burners

For best performance, follow these general guidelines:

Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;

Always use cookware with a flat bottom and keep the lid on;

When the contents come to a boil, turn the knob to "Low"

Burner	∅ cookware diameter (cm)
Work Burners (A)	24-26
Auxiliary Burner (B)	12-22

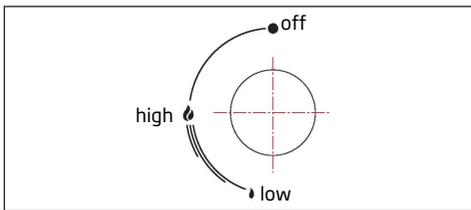
5 How To Use Your Appliance

The position of the corresponding gas burner is indicated on each control knob.

5.1 Gas Burners

The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.

The burner can be regulated with the corresponding control knob by using one of the following settings:



To turn on one of the burners, please press the corresponding knob all the way in and turn in the counter-clockwise direction to the "high" setting. (On those models fitted with safety devices, user must keep the knob press down until the burner ignites for approximately 3 seconds to allow the safety device to heat up.)

Caution: If the burner accidentally goes out, turn off the gas with the control knob and try to light it again after waiting at least 1 minute.

To Turn off a burner, turn the knob in the clockwise direction until it stops (it should be on the "•" setting).

Use the appropriate cookware, whose diameter is shorter than the hot plates' for each burner in order to save energy.

6 How To Keep Your Cooktop in Shape

Before cleaning or performing maintenance on your appliance, disconnect it from the gas supply.

To extend the life of the cooktop, it is absolutely indispensable that it be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:

Do not use steam equipment to clean the appliance.

The enameled parts and the glass top, if present, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them;

The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substances;

On cooktops with automatic ignition, the end of the electronic ignition device must be cleaned carefully and frequently, making sure that the gas holes are not clogged;

Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. It is recommended that these parts be rinsed thoroughly with water and then dried well. It is also a good idea to clean up any spills.

6.1 Greasing the Taps

The taps may jam in time or they may become difficult to turn. If so, the tap itself must be replaced.

N.B.: This operation must be preformed by a technician authorized by the manufacturer.

7 Maintenance and care

7.1 General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

**WARNING:**

Disconnect the product from mains supply before starting maintenance and cleaning works.
There is the risk of electric shock!

**WARNING:**

Allow the product to cool down before you clean it.
Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

7.2 Cleaning the hob

Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools.

Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product.

Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

7 Maintenance and care

7.3 Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.



Do not remove the control buttons/
knobs to clean the control panel.
Control panel may get damaged!



Do not remove the sealing elements
under the knobs for cleaning.

8 Troubleshooting

It may occur that the cooktop does not function or does not function properly. Before calling customer service for assistance, let's see what can be done.

First of all, check to see that there are no interruptions in the gas and battery supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not uniform around and burner.

- Check to make sure that:
 - The gas holes on the burner are not clogged;
 - All of the movable parts that make up the burner are mounted correctly;
 - There are no draughts around and cooking surface.

The burner does not remain on when set to "Low".

Check to make sure that:

- The Gas holes are not clogged.
- There are no draughts near the cooking surface.
- There minimum has been adjusted correctly (see the section entitled, "Minimum Regulation").

The cookware is not stable.

- Check to make sure that:
 - The bottom of the cookware is perfectly flat.
 - The cookware is centered correctly on the burner.
 - The support grids have not been inverted.
- If, despite all of these checks, the cooktop does not function properly and problem persists, call the nearest Customer Service Centre, informing them of:
 - The type of problem.
 - The abbreviation used to identify the model (Mod.) as indicated on the warranty.
- Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

