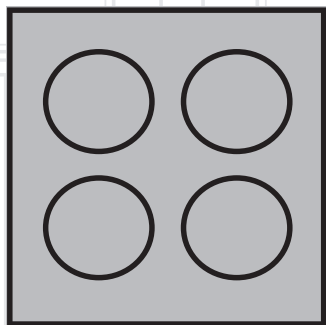


# Built-In Hob

## User manual



BCT90GX | BCT90GG  
BCT90GX1 | BCT90GG1

**EN**

01M-8865333200-3018-02  
01M-8865343200-3018-02

01M-8770103200-3018-02  
01M-8770113200-3018-02

**beko**

# Please read this manual first!






Dear Customer,

Thank you for purchasing 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.
	<b>WARNING:</b> Warnings for dangerous situations concerning the safety of life and property.
	Warning for electric shock.
	Warning for hot surfaces.
	Warning: Fire risk



This product has been manufactured in environmentally modern facilities.

This appliance conforms to the WEEE regulation.



This product does not contain PCB's

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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.
- If the cooktop glass plate is broken: Immediately switch off all the burners and electrical heating elements, and disconnect the product from the power supply. Do not touch the surface of the appliance. Do not use the appliance.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.

## 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.
- If you need to use your product with a different type of gas, you must consult the authorised service for the related conversion procedure.

# 1

## Important instructions and warnings for safety and environment

- 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 14
- The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. 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.
- Using the product intensively for prolonged periods (1 hour and more) may require additional ventilation (e.g. increasing the speed of the aspirator, if present, or opening the windows).
- 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 you local gas provider.

# 1

## Important instructions and warnings for safety and environment

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 Authorised 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 "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. The Manufacturer 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.

# 1

## Important instructions and warnings for safety and environment

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 authorised 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.
- 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.
- Keep all ventilation slots clear of obstructions.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.

### 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.
- Unattended cooking on a cooktop 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.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Danger of fire: Do not store items on the cooking surfaces.
- Do not use or store flammable materials in the vicinity of this appliance while it is in operation.

# 1

## Important instructions and warnings for safety and environment

- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT USE THIS APPLIANCE AS A SPACE HEATER.
- DO NOT MODIFY THIS APPLIANCE.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- 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.

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.



# 1

## Important instructions and warnings for safety and environment

- Do not place any items above the appliance that children may reach for.

### 1.7 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.

### 1.8 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.

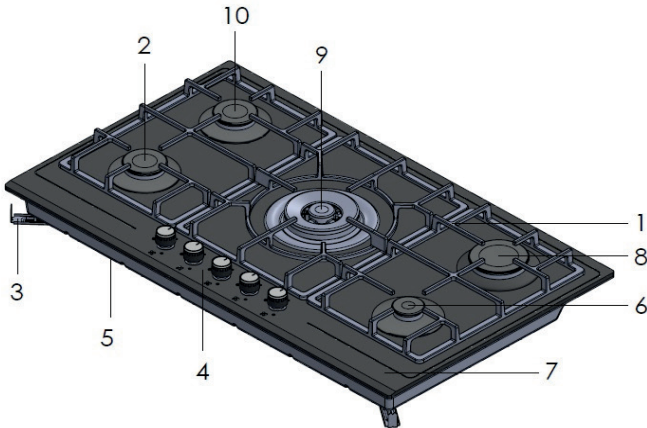
### 1.9 Package information



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.

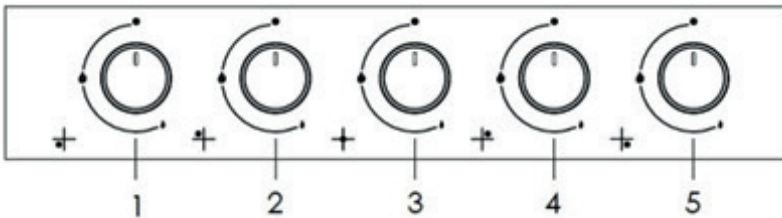
## 2 Your product

### 2.1 Overview



- |                   |                     |
|-------------------|---------------------|
| 1. Pan support    | 6. Auxiliary burner |
| 2. Normal burner  | 7. Burner plate     |
| 3. Assembly clamp | 8. Rapid burner     |
| 4. Control panel  | 9. Wok burner       |
| 5. Base cover     | 10. Normal burner   |

### 2.2 Control panel



- |                             |                                 |
|-----------------------------|---------------------------------|
| 1. Normal burner front left | 4. Rapid burner right rear      |
| 2. Normal burner left rear  | 5. Auxiliary burner front right |
| 3. Wok burner               |                                 |

## 2 Your product

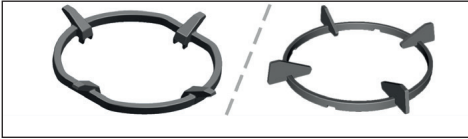
### 2.3 Package contents



Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

#### 2.3.1 Wok pan adaptor

Used for hosting a wok pan with a round bottom.



## 2 Your product

### 2.4 Technical specifications

	Inox	Glass
	BCT90GX - BCT90GX1	BCT90GG - BCT90GG1
Voltage / frequency	220-240 V ~ 50/60 Hz	220-240 V ~ 50/60 Hz
Cable type / section	min.H05V2V2-F 3 x 0.75 mm <sup>2</sup> (max 1.5 m)	min.H05V2V2-F 3 x 0.75 mm <sup>2</sup> (max 1.5 m)
External dimensions (height / width / depth)	97x910x510 mm	106x895x524 mm
Installation dimensions (width / depth)	860 mm/490 mm	860 mm/490 mm

Upright	Burner	Gas type	Injector Size (mm)	TPP (kPa)	NGC (Mj/h)
All models	Auxiliary	Natural gas	0.90	1.0	3.9
	Semi-Rapid		1.18		6.7
	Rapid		1.55		11.3
	Wok		1x1.80		14.4

Upright	Burner	Gas type	Injector Size (mm)	TPP (kPa)	NGC (Mj/h)
All models	Auxiliary	Universal LPG	0.53	2.75	3.9
	Semi-Rapid		0.69		6.7
	Rapid		0.90		11.3
	Wok		1x1.07		14.4

Both models - total gas consumption 43.0 MJ/h (Natural gas) and 43.0 (Universal LPG)



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

This cooker has been designed and constructed in accordance with the following codes and regulations:  
 AS / NZS 5263.1.1 - Approval requirements for Domestic Gas Cooking Appliances  
 AS / NZS 6.335-1 - General requirements for Domestic Electrical Appliances  
 AS / NZS 6.335-2.6 - Particular Requirements for Domestic Electrical Cooking Appliances  
 AS / NZS 1044 - Electromagnetic Compatible Requirements.

## 3 Installation

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601 - Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.



Preparation of location and electrical and gas installation for the product is under customer's responsibility.



**WARNING:** The product must be installed in accordance with all local gas and/or electrical regulations.



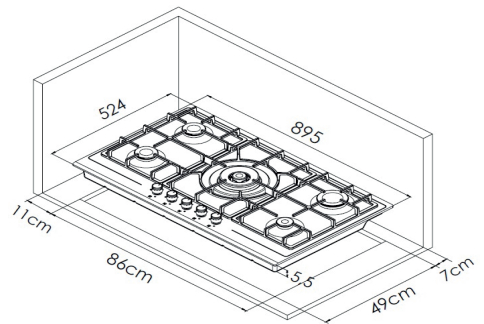
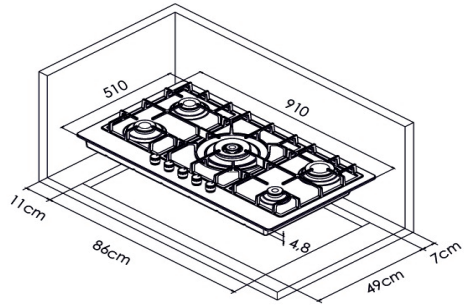
**WARNING:** Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

### 3.1 Before installation

The cooktop is designed for installation into commercially available work tops. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can also be used in a free standing position. Allow a minimum distance of 600 mm above the cooktop surface.
- (\*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height (min 650 mm)
- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the cooktop in worktop as per installation dimensions.
- The top of the pan support is 50mm above the bench top.

- Must be installed by an authorised person in accordance with AS5601 (gas installations), local authority and any other statutory regulations.



Gas inlet is located at the rear right OR left hand side depending 50mm from the rear edge.

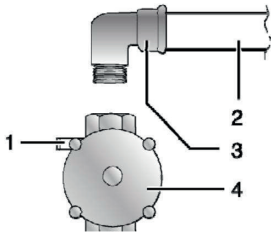
This appliance is suitable for connection with rigid pipe or flexible hose.

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination, When satisfied with the operation of the cooker, please instruct the user on the correct method of operation.

## 3 Installation

### 3.1.1 Natural Gas (The appliance test point is located at the regulator)

The supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame.

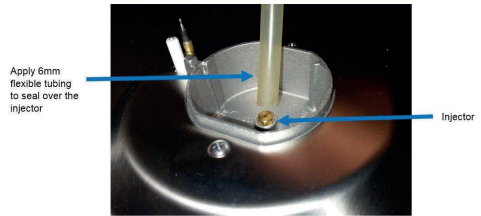


1. Test Point location
2. Gas inlet pipe
3. Elbow
4. Regulator

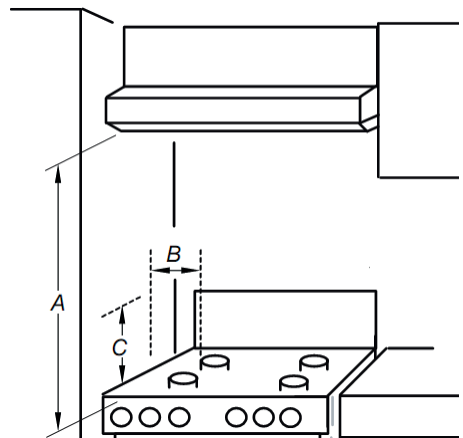
### 3.1.2 Universal LPG (The appliance test point is located at the injector)

Gas pressure must be checked to confirm the appliance operating pressure is 2.75 kPa, the appliance test point is the Rapid burner injector as shown.

1. Disconnect power.
2. Light the auxiliary burner and set to high flame. Ensure all other burners are off.
3. Zero manometer, then apply flexible tubing to seal over the Rapid burner injector, hold securely in place and check the gas pressure by pressing in the corresponding burner control knob in, then turning to high flame position.
4. If the pressure is 2.75 kPa, reassemble the burner and perform the final checks as per this instruction manual.
5. If the pressure is not 2.75 kPa, disconnect the appliance and check/adjust/replace the LPG cylinder regulator(s) as appropriate in accordance with AS/NZS 5601.



Patent 2015101170. For enquires contact Gas Approval Consulting Pty Ltd BEKO licence 034 for AGA 8624 G.



### 3.1.3 Requirement 1 Overhead clearances–(Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the cooktop of the gas cooking appliance and a range hood be more than 600 mm or, for an overhead exhaust fan, 750 mm.

## 3 Installation

### 3.1.4 Requirement 2 Side clearances– (Measurements B, & C)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200 mm, the surface shall be protected to a height C of not less than 150 mm above the cooktop for the full dimension (width or depth) of the cooking surface area. Where the gas cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

### 3.2 Hose connection

Suitable for connection with a flexible hose assembly. The flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter for the total gas consumption, be kept as short as possible (not exceeding 1200mm), must not be in contact with the floor or any hot or sharp surfaces. The hose assembly must not be subject to strain, abrasion, kinking or deformation. The supply connection point shall be accessible with the appliance installed.

### 3.2.1 Rooms with doors and/or windows which open directly to the outer environment

The doors and/or windows that open directly to the outer environment must have a total ventilation opening of the dimensions specified in the table below which is based on the total gas power of the appliance (total gas power consumption of the appliance is shown in the technical specification table of this user manual). If the doors and/or windows do not have a total ventilation opening corresponding to the total gas consumption of the appliance as specified in the table below, then there must definitely be an additional fixed ventilation opening in the room to ensure that the total minimum ventilation requirements for the total gas consumption of the appliance is achieved. The fixed ventilation opening can include openings for existing airbricks, extraction hood ducting opening dimension etc.

Total gas consumption (MJ/h)	min. Ventilation opening (cm <sup>2</sup> )
0-7	100
7-10	120
10-14	175
14-21	300
21-28	400
28-36	500
36-41	600
41-46	700
46-55	800
55-61	900
61-68	1000
68-86	1250

## 3 Installation

### 3.2.2 Rooms that do not have openable doors and/or windows that open directly to the outer environment

If the room where the appliance is installed does not have a door and/or a window that opens directly to the outer environment, other products shall be sought that definitely provide a fixed non-adjustable and non-closable ventilation opening which meets the total minimum ventilation opening requirements for the total gas consumption of the appliance as indicated in the above table. Also the appropriate building regulations advise should be followed. Where a room or internal space contains more than one gas appliance, additional ventilation area shall be provided on top of the requirement given in the table above. Size of additional ventilation area shall be appropriate to regulations of other gas appliances. There should also be a minimum clearance of 10mm on the bottom edge of the door that opens to the inner environment in the room where the appliance is installed. You must ensure that items such as carpets and other floorcoverings etc., do not affect the clearance when the door is closed.

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or a shower. The cooker must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

### 3.2.3 Installation and connection

The product must be installed in accordance with all local gas and electrical regulations.

### 3.3 Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer.

The Manufacturer shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



**WARNING:** The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



**WARNING:** The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product. A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Type label is at the rear housing of the product.
- Power cable of your product must comply with the values in "Technical specifications" table.



Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!



Power cable plug must be within easy reach after installation (do not route it above the cooktop).

Plug the power cable into the socket.



## 3 Installation

### 3.4 Gas connection



**WARNING:** Product can be connected to gas supply system only by an authorised and qualified person or technician with licence.  
Risk of explosion or toxication due to unprofessional repairs!  
Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised or unlicensed persons.



**WARNING:** Before starting any work on the gas installation, disconnect the gas supply.  
There is the risk of explosion!

Gas adjustment conditions and values are stated on labels (or ion type label).



The gas type of your product is stated on type label placed bottom of cooktop.



**WARNING:** Risk of explosion and suffocation!  
Do not keep LPG cylinders in home.

- If you need to use your product later with a different type of gas, you must consult the Authorised Service Agent for the related conversion procedure.

### 3.5 Leakage control at the connection point

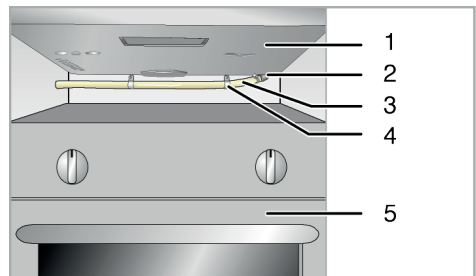
- Make sure that all knobs on the product are turned off. Make sure that the gas supply is open. Prepare soapy foam and apply it onto the connection point of the hose for gas leakage control.
- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again



Never use a match or lighter to make the gas leakage control.

#### 3.5.1 If there is a built-in oven installed under the cooktop;

- Gas hose must be routed in a way that it will not touch the oven, sharp edges or corners beneath the cooktop, or will not be kinked or twisted.
- If you will make the gas connection from left hand side when viewed from your position, fix the hose with clamps.



1. Bottom view
2. Hose tip
3. Hose
4. Clamp
5. Oven

## 3 Installation

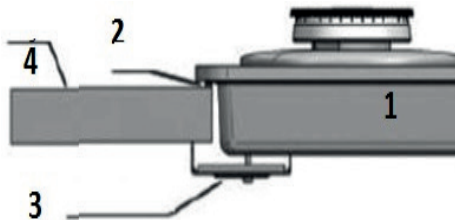
### 3.6 Installing the product

1. Remove burners, burner caps and grills on the cooktop from the product.
2. Turning the cooktop upside down, place it on a flat surface.
3. In order to avoid the foreign substances and liquids penetrate between the cooktop and the counter, please apply the putty supplied in the package on the contours of the lower housing of the cooktop but make sure that the putty does not overlap.
4. Fill the corners by forming bends at the corners as illustrated in the figure. Form as much bend as required to fill the gap in the corners.



Make sure that the skirting sections on the lower housing of the cooktop are filled with putty.

5. Turning the cooktop again, align and place it on the counter.
6. You can secure your cooktop to the counter by using the clamp and the screws supplied.



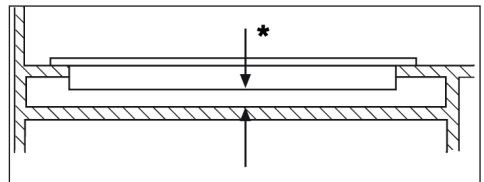
1. Cooktop
2. Putty
3. Installation clamp
4. Counter

Thickness of the counter must be at least 40 mm.



When installing the cooktop onto a cabinet, a shelf must be installed in order to separate the cabinet from the cooktop as illustrated in the above figure. This is not required when installing onto a built-under oven.

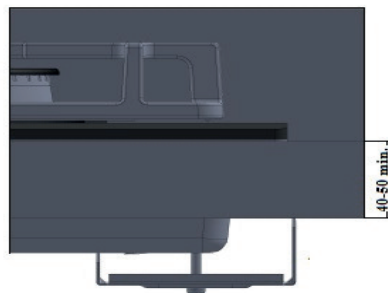
For example, if it is possible to touch the bottom of the product since it is installed onto a drawer, this section must be covered with a wooden plate.



min. 25 mm

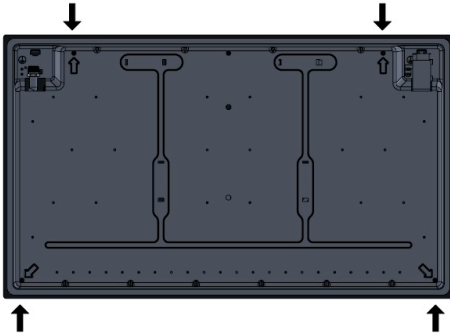
For counters with a thickness of 40-50 mm, install the clamps as shown below.

You must leave a ventilation opening on the remaining part in order to provide ventilation at the lower part of the cooktop. In addition to being necessary for component temperatures, this process is also compulsory for the TC burner to take in air from the bottom. It can be "100 cm<sup>2</sup> at least".



## 3 Installation

### 3.6.1 Rear view (connection holes)



Place the burner plates, burner plate caps and grills back to their seating after installation.



**WARNING:** Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.



**WARNING:** There are gas and electric components on cooktops. Therefore stove, only the connection hole shown in this manual should only be fixed to the unit as shown in the manual using the supplied fasteners and screws supplied. Otherwise, it is dangerous to the life and property safety.

Where the data plate is obscured by cabinetry when the cooker is in the installed position, place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.

### 3.7 Final check

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.
4. Gas leakage, setting the test point, setting the turndown, ensuring complete ignition of all burners.
5. For other minor adjustments or if the appliance does not perform correctly contact: Beko A and NZ Pty Ltd 1300 282 356



Flame must be blue and have a regular shape. If the flame is yellowish, check if the burner cap is seated securely or clean the burner.

## 4 Preparation

### 4.1 Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

### 4.2 Initial use

#### 4.2.1 First cleaning of the appliance



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.

Remove all packaging materials.

1. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Do not place anything, e.g. flame tamer or griddle plate between pan and pan support. Do not remove the pan support and enclose the burner with a wok stand, only use the wok support supplied. Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate. Locate pan centrally over the burner so that it is stable and does not overhang the appliance.

## 5 Using the cooktop

### 5.1 General information about cooking



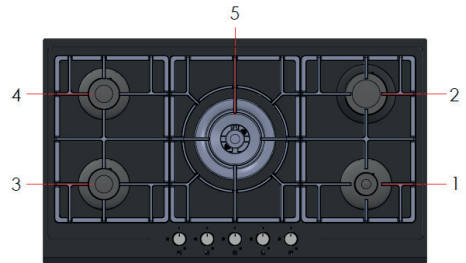
**Warning:** Never fill the pan with oil more than one third of it. Do not leave the cooktop unattended when heating oil. Overheated oils bring risk of fire. Never attempt to extinguish a possible fire with water! When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the cooktop if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
  - Do not cover the vessel you use when heating oil.
  - Place the pans and saucepans in a manner so that their handles are not over the cooktop to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the cooktop.
  - Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
  - Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
  - As the surface of the product can be hot, do not put plastic and aluminum vessels on it.
  - Such vessels should not be used to keep foods either.
  - Use flat bottomed saucepans or vessels only.
  - Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.
  - Do not put covers of saucepans or pans on cooking zones.
- Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

#### 5.1.1 Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

### 5.2 Using the cooktops



1. Auxiliary burner 12-16 cm
2. Rapid burner 18-24 cm
3. Normal burner 16-18 cm
4. Normal burner 16-18 cm
5. Wok burner 22-26 cm is list of advised diameter of pots to be used on related burners.

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking symbol. In turned off position (top), gas is not supplied to the burners.

#### 5.2.1 Igniting the gas burners

1. Keep burner knob pressed.
2. Turn it counter clockwise to large flame symbol.  
» Gas is ignited with the spark created.
3. Adjust it to the desired cooking power.

## 5 Using the cooktop

### 5.2.2 Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

### 5.2.3 Gas shut off safety system (in models with thermic component)



As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

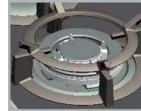
1. Gas shut off safety

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.



**WARNING:** Release the button if the burner is not ignited within 15 seconds. Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!

### 5.2.4 Wok burner



Wok burners help you to cook faster. Wok, which is particularly used in Asian kitchen is a kind of deep and flat fry-pan made of sheet metal, which is used to cook

minced vegetable and meat at strong flame in a short time.

Since meals are cooked at strong flame and in a very short time in such fry-pans that conduct the heat rapidly and evenly, the nutrition value of the food is preserved and vegetables remain crispy.

You can use wok burner for regular saucepans as well.

If you want to use regular saucepan on wok burner, you must take out the wok fry-pan carrier from the cooktop.

## 6 Maintenance and care

### 6.1 General information

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



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



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.

## 6 Maintenance and care



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

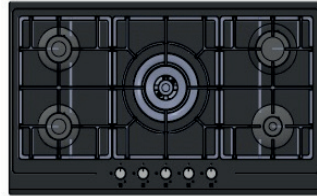
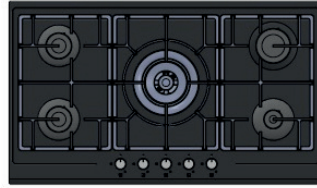
- Annual servicing by an authorised person is recommended. If the appliance produces unusual odour, yellow tipping flame, flame lifting off the burner or is not performing as per the original installation, or for service contact: Beko A and NZ Pty Ltd 1300 282 356



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.



In case of any overflow, turn off the burner immediately. Remove the pots and pan supports on it. Clean the overflowed material with a dry and absorbent cloth. Pay attention not to let liquids enter into burners. Clean inside of the burners as well if any liquid has entered. Do not re-operate the cooktop before cleaning it.

### 6.2 Cleaning the cooktop

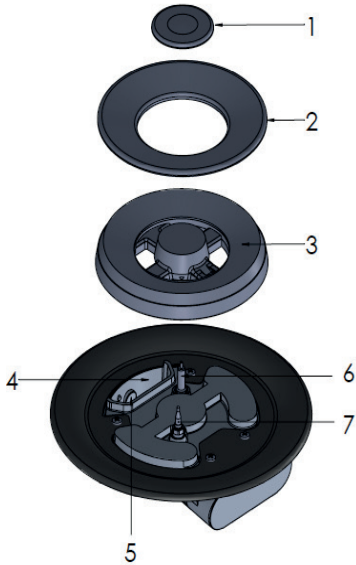
#### 6.2.1 Cleaning the burner

1. Remove the pan supports, burner heads and burner caps and clean them with a soft and damp cloth.
2. Clean the dirt in burner chamber and on injector with a soft and damp cloth and wipe them dry with a dry cloth.
3. Use commercially available potassium stearate (soft soap) for stubborn dust and dirt on the burner heads.
4. Clean the burner plate of the cooktop.
5. Make sure that the burner heads are installed on their correct places and seated tightly. Incorrect installation will result with gas leakage, misfire or irregular burning.
6. When fitting the pan supports, pay attention to place the pan support feet so that the burners are centered.

Annual service by an authorised person is recommended, or if any of the following conditions are noticed; incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour.

## 6 Maintenance and care

### 6.2.2 Assembling the Wok burner parts

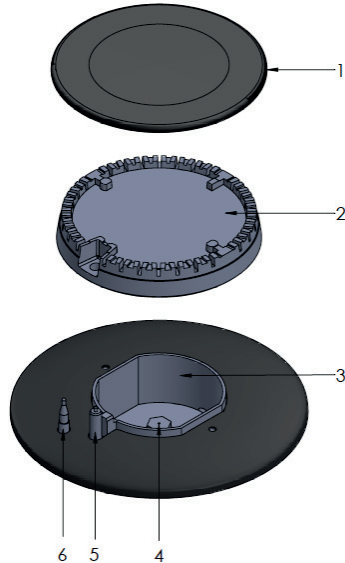


1. Inner burner cap
2. Outer burner cap
3. Burner head
4. Burner chamber
5. Injector
6. Plug (in products with igniter)
7. Thermic element (in products with thermic element)

Assemble all parts in order after cleaning the burner.

1. Place the burner head on the burner chamber such that it passes through the plug (6) hole.
2. Place the burner caps on the burner heads

### 6.2.3 Assembling the burner parts



1. Burner cap
2. Burner head
3. Burner chamber
4. Injector
5. Plug (in products with igniter)
6. Thermic element (in products with thermic element)

Assemble all parts in order after cleaning the burner.

1. Place the burner head on the burner chamber such that it passes through the plug (5) hole.
2. Place the burner cap on the burner head.



## 6 Maintenance and care

### 6.2.4 Glass 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 cooktop 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 cooktop 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.

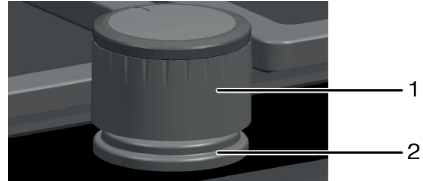
Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

### 6.3 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!



1. Knob
2. Sealing element



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

## 7 Troubleshooting

### Clanging is heard while the product is heating and cooling.

- When the metal parts are heated, they may expand and make noise. >>> This is not a failure.

### There is no ignition spark.

- Power is cut. >>> Check the fuses in the fuse box.

### The product is continuously sparking.

- The effluent fluids may have penetrated into the ignition mechanism under the control knobs. >>> Unplug the product and wait for it to cool.

### There is no gas.

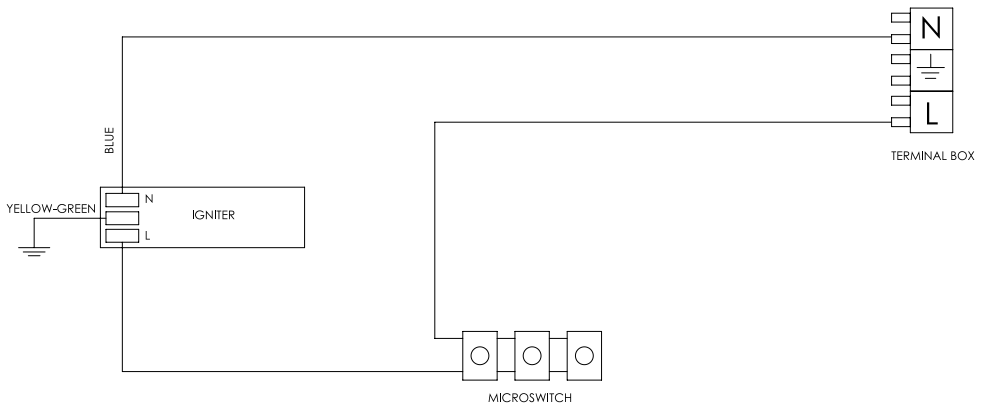
- Main gas valve is shut off. >>> Turn on the gas valve.
- The pipe has leaked. >>> Install the gas pipe properly.

### Burners are not burning properly or at all.

- Burners are dirty. >>> Clean the burner components.
- Burners are wet. >>> Dry the burner parts.
- Burner cap is not securely positioned. >>> Position the burner cap correctly.
- Main gas valve is shut off. >>> Turn on the gas valve.
- Gas cylinder is empty (when using LPG). >>> Replace the gas cylinder.
- The burner knob/button has not been hold pressed enough during ignition. >>> Ignite the burner by pressing and holding for at least 3-5 seconds.



Consult the call centre if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product by yourself.



## 7 Troubleshooting

Brand	BEKO			
Cooktop Type	Built-in Gas Cooktop			
Model		Stainless Steel	Ceramic Glass	
		BCT90GX - BCT90GX1	BCT90GG -BCT90GG1	
	Symbol	Value	Value	Unit
Number of the gas burners		5	5	
Energy efficiency of the rear right burner	EE gas-powered burner	54,8	56,9	%
Energy efficiency of the front right burner	EE gas-powered burner	-	-	%
Energy efficiency of the front right burner	EE gas-powered burner	58,4	61,3	%
Energy efficiency of the rear left burner	EE gas-powered burner	58,4	61,3	%
Energy efficiency of the centre burner	EE gas-powered burner	53,4	53,1	%
Energy efficiency of the front-centre burner	EE gas-powered burner	-	-	%
Energy efficiency of the rear-centre burner	EE gas-powered burner	-	-	%
Energy efficiency of the left burner	EE gas-powered burner	-	-	%
Energy efficiency for the gas-powered cooktop	EE gas-powered cooktop	56,3	58,2	%

Based on the Eco-design Requirements for Energy-related Products Directive No. 2009/125/EC, the product information below is given in parallel with the European Union's Commission Regulation No. (EU) 66/2014 in respect of the Eco-design Requirements for Domestic cooktops. With the aim of specifying the features of the product, measurements and calculations are specified with the standard given below in accordance with the eco-design requirements.

