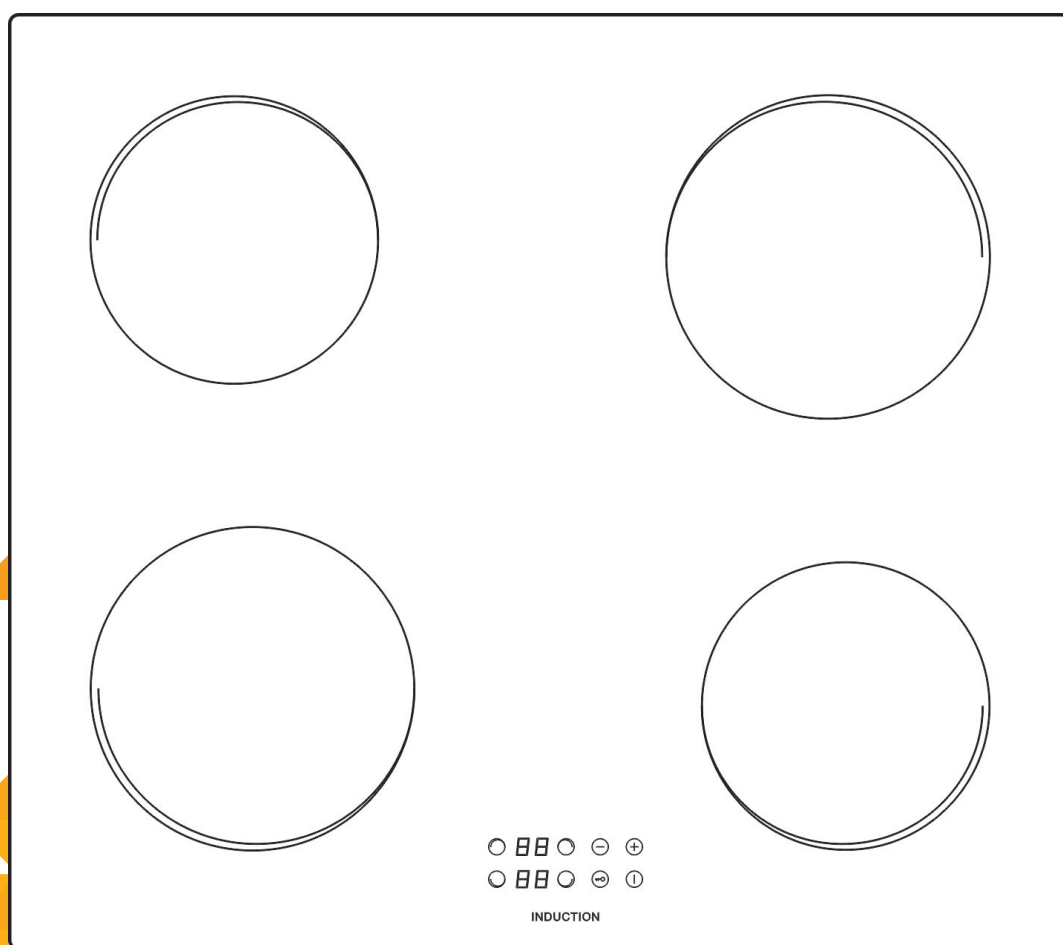


# BUSH

## Instruction manual

60cm Induction Hob  
BLSINDH60



You'll soon be enjoying your new Built-in Hob

It all begins here, with your instructions. Don't worry, there's nothing too technical coming up. Just simple, step-by-step guidance to get you up and running quickly. Sound good? Then let's get started.

## Help and Guidance

We're here to help you get the most from your Built-in Hob. Should you require any guidance, a simple solution can often be found online at:

**[www.bush-support.com](http://www.bush-support.com)**

If you still require further assistance, call one of our experts on **0345 257 7271**.

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# Safety information 1





## Safety information

**Important** - Please read these instructions fully before installing or operating

### INSTALLATION WARNINGS

**IMPORTANT:** Prior to Installation ensure that the local supply conditions (electricity voltage and frequency) are compatible with the requirements of your built-in hob.

**IMPORTANT:** Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact BUSH Product Support on 0345 257 7271 . Packaging materials should be collected together and disposed of immediately as they may be harmful to children.

**IMPORTANT:** Keep the electrical cable of your built-in hob away from the hot areas of your appliance, do not let the cable touch the appliance. Keep the cable away from sharp edges and heated surfaces.

**IMPORTANT:** Ensure that the electric supply cable is not trapped or damaged during installation.

**IMPORTANT:** In the event that the cable connecting your built-in hob becomes damaged, it must be replaced by a suitably qualified person. This cable must not be replaced by an unauthorised person. Failure to follow this advise may result in electrical shock or death.

**IMPORTANT:** Protect your built-in hob against atmospheric effects. Do not expose your hob to effects such as sun, rain, snow etc.

**IMPORTANT:** The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100° C.

**IMPORTANT:** When using your appliance for the first time your built-in hob may give off an unusual odour from the heating elements. This is normal for cooking appliances.

**WARNING:** Before obtaining access to terminals, all supply circuits must be disconnected.

**IMPORTANT:** Connection to a good earth wiring system is essential and mandatory.

**IMPORTANT:** This appliance should be connected to a circuit which incorporates as isolating switch providing full disconnection from the power supply.

### DURING USAGE

**IMPORTANT:** Do not cook on a broken or cracked hob. If hob surface is broken or cracked, switch appliance off at the mains power supply and contact a qualified technician.

**IMPORTANT:** Never leave appliance unattended when in use. Boil over causes smoking and greasy spillovers that may ignite.

**IMPORTANT:** 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.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,



## Safety information

**Important** - Please read these instructions fully before installing or operating

**WARNING:** Cleaning and user maintenance shall not be made by children without supervision.

**WARNING:** 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.

**WARNING:** NEVER try to extinguish a cooking fire with water. Instead switch off the appliance and cover flame e.g. with a lid or a fire blanket.

**CAUTION:** Do not allow children in the kitchen when cooking or after, as the parts may still be hot. Many parts of the hob will become hot and present a considerable hazard to children.

**CAUTION:** Children should never be left unattended in the area the hob is in use.

**CAUTION:** When the hob is hot never touch the cooking zones by hand or with tools.

**CAUTION:** Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials on or around your built-in hob.

**IMPORTANT:** After Use always turn off the cooking zones/hob as described in User manual (i.e by using the touch controls).

**IMPORTANT:** Make sure the built-in hob control are all off position when not in use.

**IMPORTANT:** If you do not intend to use your hob for a long period of time turn off the electric supply to the cooker.

### GENERAL SAFETY WARNINGS

**IMPORTANT:** This appliance has been designed for non-professional, domestic use only. Do not use this hob for commercial use or any other application e.g. room heating.

**WARNING:** Danger of fire: do not store flammable items on or near the cooking surfaces of the appliance.

**IMPORTANT:** Do not place or drop heavy items on your Hob.

**IMPORTANT:** Do not stand on your hob.

**IMPORTANT:** Do not use pans with jagged edges or drag pans across the glass surface as this can scratch the glass surface.

**IMPORTANT:** Your appliance is produced in accordance with all applicable local and international standards and regulations.

**IMPORTANT:** Maintenance and repair work must only be performed by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee.



## Safety information

**Important** - Please read these instructions fully before installing or operating

**WARNING: DO not allow children to play with appliance or sit, stand or climb on it.**

**IMPORTANT: Do not store items of interest to children on cabinets above the appliance. Children climbing on the hob could be seriously injured.**

**WARNING: Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.**

**IMPORTANT: Children less than 8 years of age shall be kept away unless continuously supervised.**

**IMPORTANT: Do not hang towels, dishcloths or clothes from the built-in hob or its control knobs.**

### **CLEANING AND MAINTENANCE**

**IMPORTANT: Always turn the appliance off before operations such as cleaning or maintenance. You can do this by switching the built-in hob off using cooker isolation switch.**

**WARNING: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the hob top since they can scratch the surface.**

**WARNING: Do not use a steam cleaner to clean your hob.**

**TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE OUR AUTHORISED SERVICE AGENTS AND ORIGINAL SPARE PARTS.**

**FOR ASSISTANCE CALL BUSH  
PRODUCT SUPPORT 0345 257 7271**



# Getting to know your Built-in Hob 2



# Getting to know your Built-in Hob

You'll be up and running in no time

## Ready? Let's begin...

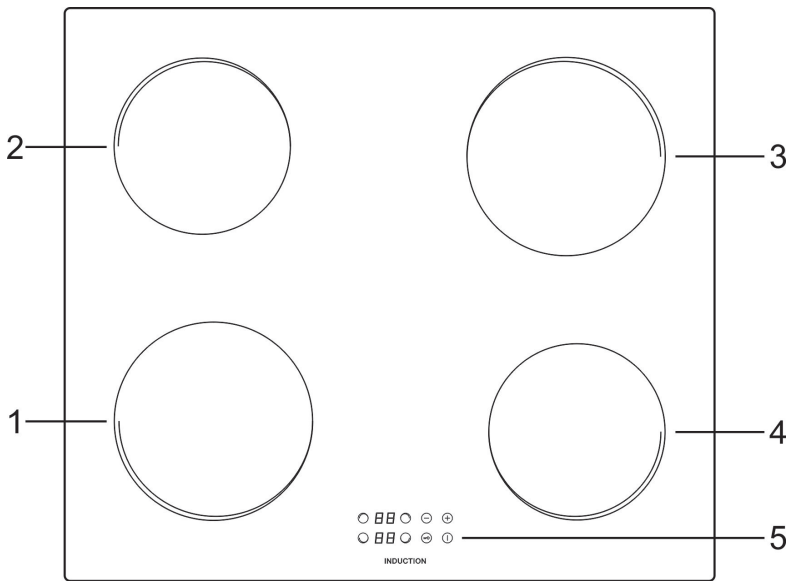
Please read these instructions carefully. They contain important information which will help you get the best from your Built-in Hob and ensure safe and correct installation and operation.

If you require any further assistance, our technical experts are happy to help. For full details, refer to the product support section at the end of these instructions.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

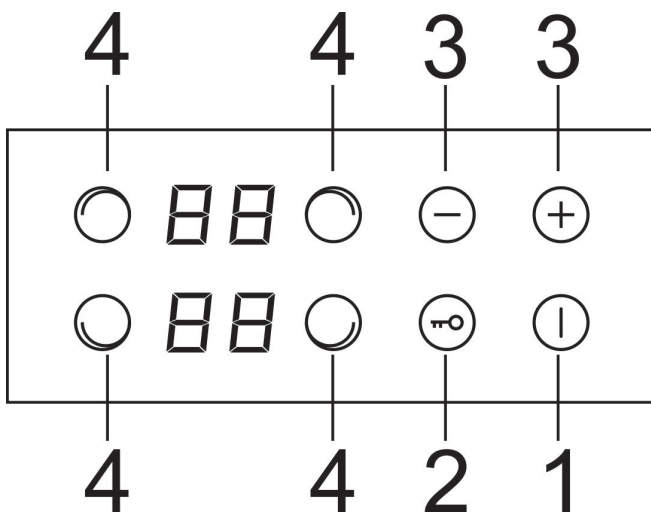
# Getting to know your Built-in Hob

You'll be up and running in no time



- 1. max. 1800W zone
- 2. max. 1400 W zone
- 3. max. 1800 W zone
- 4. max. 1400 W zone
- 5. Control panel

## The Control Panel



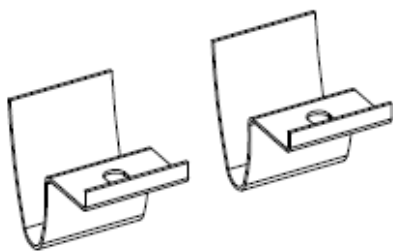
- 1. ON/OFF switch
- 2. Child lock
- 3. Select power level
- 4. Select heating zone

# Getting to know your Built-in Hob

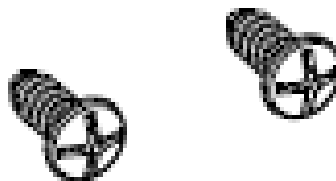
You'll be up and running in no time

## Accessories

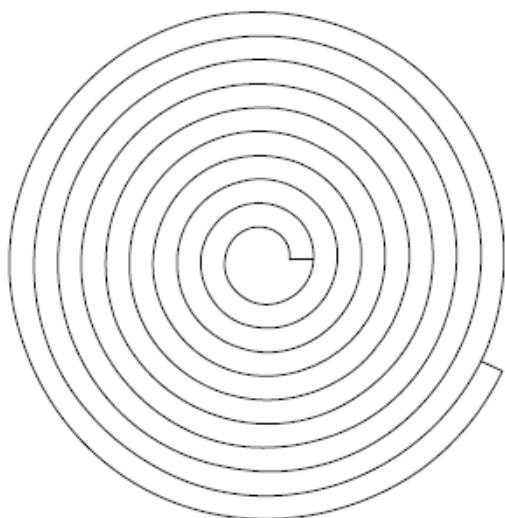
1.



2.



3.



1. Bracket
2. Screws
3. Seal

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

# Installing your Built-in Hob 3



# Installing your Built-in Hob

Bringing it all together



- **IMPORTANT: CONTACT AN AUTHORISED SERVICE AGENT FOR INSTALLATION OF YOUR HOB!**

## Installation requirements

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

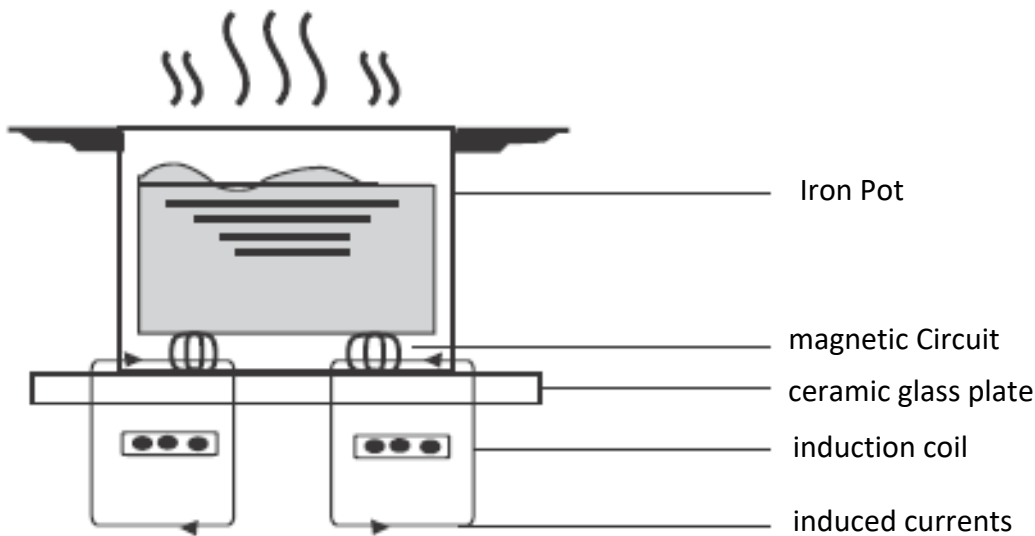
## Data Label

The Data Label is located on the bottom of the appliance.

## Unpacking

Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Product Support on 0345 257 7271.

**Packaging materials should be collected together and disposed of immediately as they may be harmful to children.**



Before using your New Hob:

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

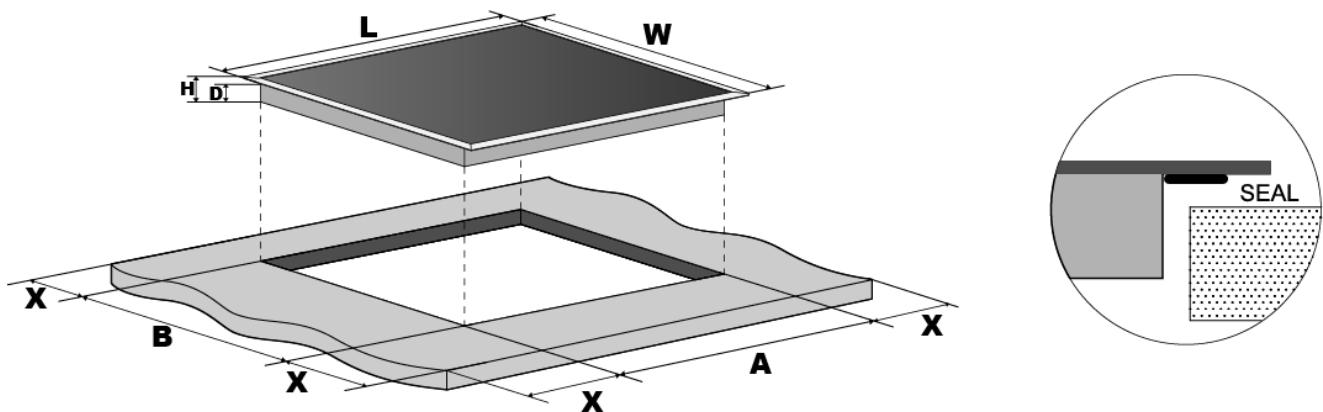
If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

# Installing your Built-in Hob

Bringing it all together

- 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:

**Warning:** The work surface material must use the impregnated wood or other insulation material.

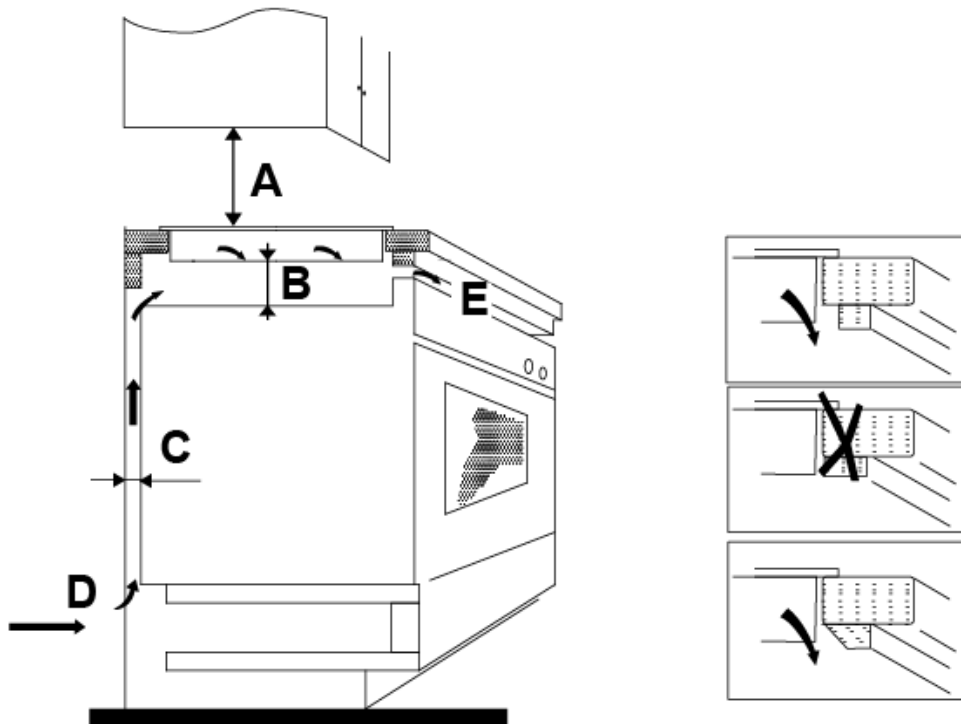


	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
BLSINDH60	590	520	58	54	560	490	50 mini

**NOTE:** Make sure the hob is well ventilated and the air inlet and outlet are not blocked. Ensure the 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.

# Installing your Built-in Hob

Bringing it all together



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

## Before you install the hob, make sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed
- You consult local building authorities and by-laws if in doubt regarding installation
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.



# Installing your Built-in Hob

Bringing it all together

**When you have installed the hob, make sure that**

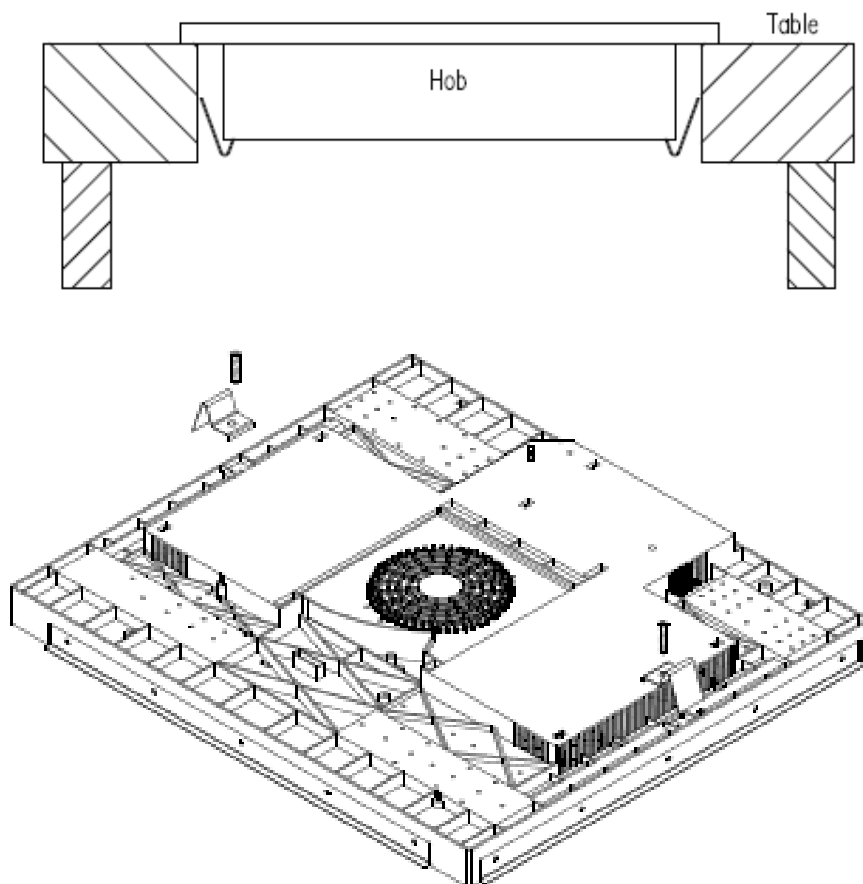
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

**Before locating the fixing brackets**

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

**Locating the fixing brackets**

- The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.
- Fix the hob on the work surface by screw two brackets on the bottom of hob (see picture) after installation.
- Adjust the bracket position to suit for different work surface's thickness



# Installing your Built-in Hob

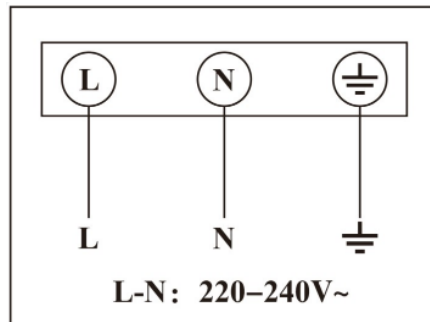
Bringing it all together

## Cautions

- The hob must be installed by qualified personnel or technician. We have professionals at your service. Please never conduct the operation by yourself.
- The hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
- The hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the work surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- A steam cleaner is not to be used.

## Connecting the hob to the mains power supply

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



Warning: Connect the power cord to main power supply in accordance with the instruction listed in the table below:

Wire cross-sectional area(mm <sup>2</sup> )	L	N	E
	Min 2.5	Min 2.5	Min 2.5

- Before the appliance is connected with the mains, please do assemble one full polar breaker with over 2.5mm opened on the mains, and the rated current of the breaker is strongly recommend over 27A.
- If the cable is damaged or needs replacing, this should be done by an service technician using the proper tools, so as to avoid any accidents.
- 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.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and only replaced by a proper qualified person
- Power cord is not accessible after installation.

# Using your Built-in Hob

4

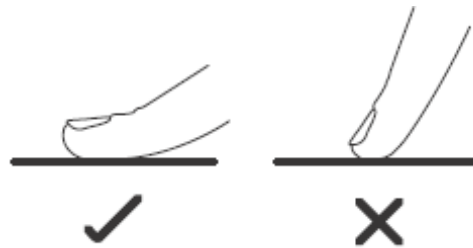


# Using your Built-in Hob


Getting the most from your appliance

## Using the Touch Controls

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



## Choosing the right Cookware

- ⚠️ Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
  1. Put some water in the pan you want to check.
  2. Follow the steps under 'To start cooking'.
  3. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made by the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



Size of burner (mm)	The minimum cookware (diameter /mm)
160	120
180	140

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

# Using your Built-in Hob

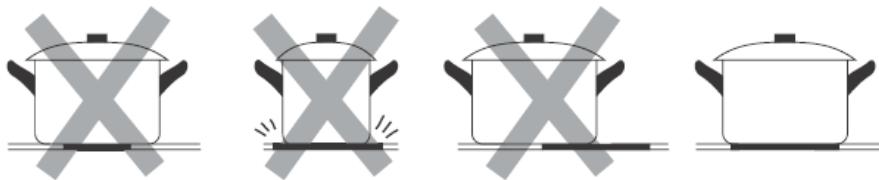
Getting the most from your appliance

## Choosing the right Cookware

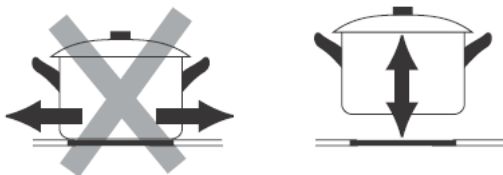
Do not use cookware with jagged edges or a curved base.



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.



# Using your Built-in Hob

Getting the most from your appliance

## Using your Hob

### To start cooking

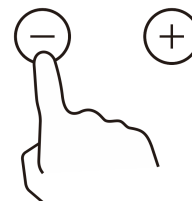
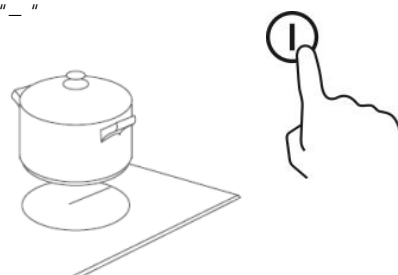
- After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the hob has entered the state of standby mode.

1. Touch the ON/OFF  switch. 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 is clean and dry.

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

4. Select a heat setting by touching the “-” “+” control.
- If you don't choose a heat setting within 1 minute, the Induction 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.

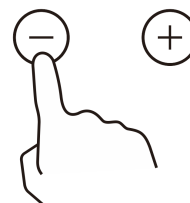


### When you have finished cooking

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



2. Turn the cooking zone off by scrolling down to “0”. Make sure the display shows “0”.



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



If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

# Using your Built-in Hob

## Getting the most from your appliance

### 4. Beware of hot surfaces

"H" will show which means cooking zone is too 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.




### Locking the 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 keylock  control. The timer indicator will show "Lo".

1. Make sure the hob is turned on.
2. Touch and hold the keylock control  for 3 seconds.
3. You can now start using your hob.

### To unlock the controls



When the hob is in lock mode, all the controls are disabled except the ON/OFF, you can always turn the hob off with the ON/OFF control in an emergency, but you shall 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)	8	8	8	4	4	4	2	2	2

# Using your Built-in Hob

## Getting the most from your appliance

### Cooking Guidelines

Take care when frying as the oil and fat heat up very quickly, particularly if you're using Boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

#### Cooking Tips

- When food comes to the 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 flourthickened 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.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.



# Using your Built-in Hob

Getting the most from your appliance

## Heat Settings

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering</li><li>• slow warming</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• sauteing</li><li>• cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• stir-frying</li><li>• searing</li><li>• bringing soup to the boil</li><li>• boiling water</li></ul>

# Care and maintenance 5



# Care and maintenance

## Looking after your appliance

### Cleaning

**WARNING!** Isolate the power supply to the built-in Hob and make sure that the built-in hob is cool.

**Before cleaning your hob or performing maintenance, make sure that the cooking zones are set to 'OFF'. To extend the life of your hob, it must be cleaned frequently.**

The built-in hob should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and dried thoroughly. Avoid using abrasive detergents, scourers, acidic cleaners such as lime scale remover, etc, as these could damage the surface, and can result in development of rust and corrosion. If stains are particularly tough to remove, use cleaners specifically recommended to clean induction hobs and follow the instructions provided with the cleaner. **Never use steam cleaners to clean the appliance.**

**Do not** clean using caustic creams, abrasive cleaning powders, thick wire wool or hard tools.

**Never** use flammable agents like acid, thinner or petrol when cleaning your hob.

**Do not** clean your hob with a steam cleaner.

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"><li>1. Switch the power to the cooktop off.</li><li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li><li>3. Rinse and wipe dry with a clean cloth or paper towel.</li><li>4. Switch the power to the cooktop back on.</li></ol>	<ul style="list-style-type: none"><li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li><li>• 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.</li><li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li></ul>
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces: <ol style="list-style-type: none"><li>1. Switch the power to the cooktop off at the wall.</li><li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li><li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li><li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li></ol>	<ul style="list-style-type: none"><li>• 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.</li><li>• 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.</li></ul>
Spillovers on the touch controls	<ol style="list-style-type: none"><li>1. Switch the power to the cooktop off.</li><li>2. Soak up the spill</li><li>3. Wipe the touch control area with a clean damp sponge or cloth.</li><li>4. Wipe the area completely dry with a paper towel.</li><li>5. Switch the power to the cooktop back on.</li></ol>	<ul style="list-style-type: none"><li>• The cooktop 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 cooktop back on.</li></ul>

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

# Care and maintenance

Looking after your appliance

## Technical specification

Induction Hob	BLSINDH60
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	6000W
Product Size DxWxH(mm)	590x520x58
Building-in Dimensions AxB (mm)	560x490

We apologise for any inconvenience caused by minor inconsistencies within these instructions that may occur due to product improvements and development

All images and drawings are for illustration purposes only.

# Product support 6



# Product support

Help is always at hand

## Troubleshooting

1. If no electrical functions appear to work, check the isolation switch has not been turned off also check the fuse in the switch and the circuit breaker in you consumer unit
2. After replacing the fuse or resetting the circuit breaker turn on individual parts of your hob one at a time to check function
3. **DO NOT ATTEMPT TO REPAIR THIS APPLIANCE YOURSELF. CALL BUSH PRODUCT SUPPORT ON 0345 257 7271 OR CONSULT A QUALIFIED ELECTRICIAN**

## Failure Display and Inspection

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
E4/E5	Temperature sensor failure	Please contact the supplier.
E7/E8	Temperature sensor of the IGBT failure.	Please contact the supplier.
E2/E3	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E6/E9	Bad induction hob heat radiation	Please restart after the induction hob cools down.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

# Product support

Help is always at hand

**DO NOT ATTEMPT TO REPAIR APPLIANCE YOURSELF. CALL BUSH PRODUCT SUPPORT ON 0345 257 7271 OR CONSULT A QUALIFIED ELECTRICIAN**

## Troubleshooting

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	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. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make 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.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

# Product support

## Energy data sheet

	Symbol	Value	Unit
Model identification		BLSINDH60	
Type of hob		Electric hobs	
Number of cooking zones and/or areas		4	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)		Induction cooking	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	∅	Left down:18.0 Left up:16.0 Right down:16.0 Right up:18.0	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L W		cm
Energy consumption per cooking zone or area calculated per kg	EC Electric Cooking	Left down:183.1 Left up:192.5 Right down:188.2 Right up:191.4	Wh/kg
Energy consumption for the hob calculated per kg	EC Electric Hob	188.8	Wh/kg



# Product support

Help is always at hand

## Help and assistance

If you require any technical guidance or find that your Built-in Hob is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions or online at **[www.bush-support.com](http://www.bush-support.com)**

If you still require further assistance, call one of our experts on **0345 257 7271** . To help give us give you a fast and efficient service please have the following information ready:

Model Ref.	<input type="text"/>	You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance
Serial number	<input type="text"/>	
Date of purchase	<input type="text"/>	This will be shown on your receipt

Local call rates applies\*

Lines open 8am-7pm Monday to Saturday and 10am-4pm Sunday.

\*Calls to BUSH enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see [www.bt.com/pricing](http://www.bt.com/pricing) for details.

For Security and training purposes, telephone calls to and from customer service centres maybe recorded and monitored. Calls from Republic of Ireland will attract international call charges.

# Product support

Help is always at hand

## Declaration of conformance to product standards

This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK

## Disposal



This appliance/fitting is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the **crossed out wheelie bin** symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.



## Call us now and activate your 12 month guarantee

Thank you for choosing Bush. Your new product is guaranteed against faults and breakdowns for 12 months. Don't forget to register it with us today so we can provide you with our best possible after-sales service and useful updates.

[www.bushregistration.co.uk](http://www.bushregistration.co.uk)

FREEPHONE\*

**0800 597 8548**

Lines are open 8am - 8pm, 365 days a year. \*Calls may be recorded and monitored.

### Your Bush Guarantee

This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge (or if applicable the product will be replaced or the purchase price refunded) where possible during this period by the dealer from who your purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual.
- It must be used solely for domestic purposes. The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- Bush disclaim any liability for loss or damage arising from the breakdown of the product.
- This guarantee is in addition to and does not diminish your statutory or legal rights.

### Important Data Protection Information

If you provide us with information about another person, you confirm that they have appointed you to act for them, to consent to the processing of their personal data including sensitive personal data and that you have informed them of our identity and the purposes (as set out in the Important Data Privacy notice displayed overleaf) for which their personal data will be processed.

You are entitled to ask for a copy of the information we hold about you (for which we may charge a small fee) and to have any inaccuracies in your information corrected.

For quality control and training purposes, we may monitor or record your communications with us.

If your personal details change, if you change your mind about any of your marketing preferences or if you have any queries about how we use your information, please let us know by contacting our Data Protection Officer, Domestic & General, Leicester House 17 Leicester Street, Bedworth, Warwickshire CV12 8JP.

Guarantor: Argos Limited - 489 - 499 Avebury Blvd. - Milton Keynes - MK9 2NW

or online at [www.bush-support.com](http://www.bush-support.com) If you still require further assistance, call one of our experts on **0345 257 7271**

# BUSH

A decorative pattern of orange triangles of various sizes and orientations, scattered across the page. The pattern is denser at the bottom, where it forms a solid-looking field, and becomes sparser towards the top.

**Contact:**

[www.bush-support.com](http://www.bush-support.com)

Helpline: 0345 257 7271

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