



Instruction manual

Induction Hob
BINDH60



You'll soon be enjoying your new Induction 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 Ceramic Hob. Should you require any guidance, a simple solution can often be found online at:

www.bush-support.com

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

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Contents

1 Safety information

Safety information	6
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2 Getting to know your Hob

Overview	11
Accessories	12

3 Installing your Induction Hob

Installation requirements	14
Installation guide	15
Electrical connections	18

4 Using your Induction Hob

Operation of Product	20
How to use	21
Cooking Guidelines	24

5 Care and Maintenance

Cleaning	28
Technical specifications	29

6 Product support

Troubleshooting	32
Help and assistance	34
Declaration of conformance to product standards	35
Disposal	35
Guarantee	36

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 advice 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 properly earthed 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

WARNING: Do not use the hob if it is broken or cracked. If the surface is damaged, switch off the appliance immediately to avoid the risk of electric shock 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.



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: 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. Switch off the appliance and then cover the flame, for example 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: This appliance is not intended to be operated by means of an external timer or a separate remote-control system.

CAUTION: The cooking process must be supervised. Short-time cooking must be continuously supervised.

WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

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.



Safety information

Important - Please read these instructions fully before installing or operating

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.

IMPORTANT: 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.

SERVICE

IMPORTANT: Any electrical work required to do the servicing of the appliance should be carried out by qualified electrician or competent updated.

IMPORTANT: This product must be serviced by an authorized Service agent, and only genuine spare parts must be used. Installation by anyone other than an authorized agent may cause your warranty to be void.

IMPORTANT: Do not attempt to repair the appliance yourself. Contact the Customer Helpline: 0345 247 7271.

Getting to know your Induction Hob 2



Getting to know your Induction 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.

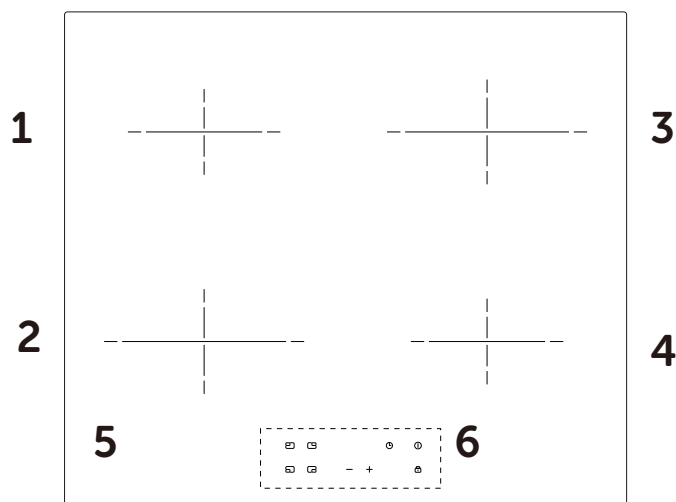
If you require any further assistance, our technical experts are happy to help. For full details, refer to the product support section at the end of these instructions.

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,

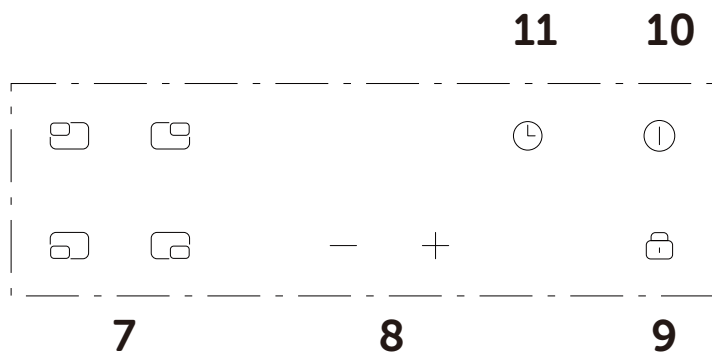
Getting to know your Induction Hob

You'll be up and running in no time

Overview



- 1. 1200W-zone (Ø 160mm)
- 2. 1800W-zone (Ø 210mm)
- 3. 1800W-zone (Ø 210mm)
- 4. 1200W-zone (Ø 160mm)
- 5. Glass panel
- 6. Control panel



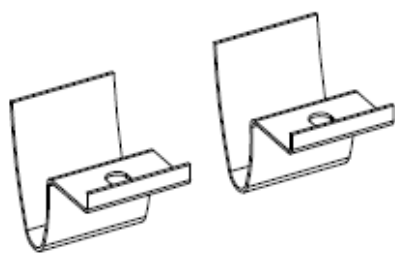
- 7. Selection of cooking zone
- 8. Power /timer setting
- 9. Key lock
- 10. On / Off
- 11. Timer

Getting to know your Induction Hob

You'll be up and running in no time

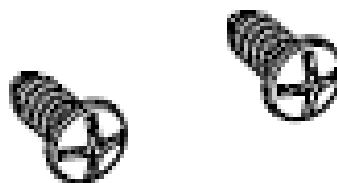
Accessories

1



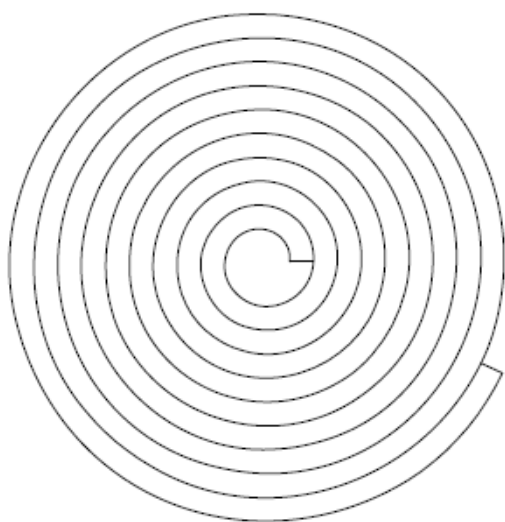
Bracket

2



Screws

3



Sealing strip

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 Induction Hob

3



Installing your Induction Hob

Bringing it all together

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.



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

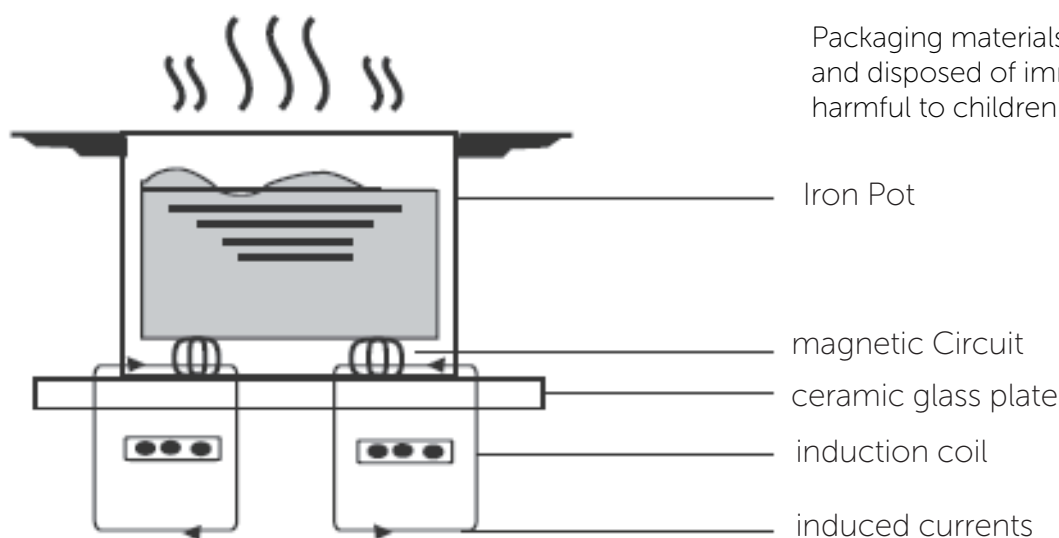
Data Label

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 Induction Hob

Bringing it all together

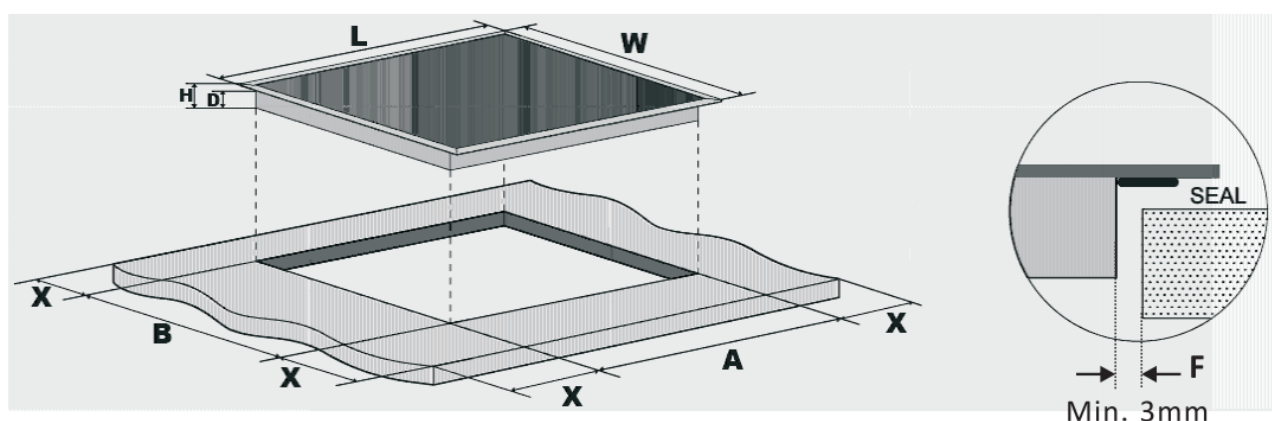
INSTALLATION

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate.

 **Note:** The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.

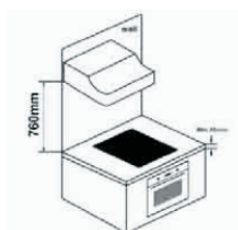
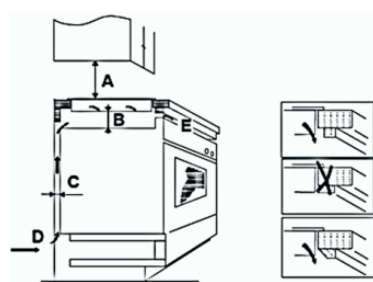


Note: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.

MODEL	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	F(mm)
BINDH60	590	520	60	56	560+1	490+1	min. 50	min. 3

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state. As show below:

Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



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

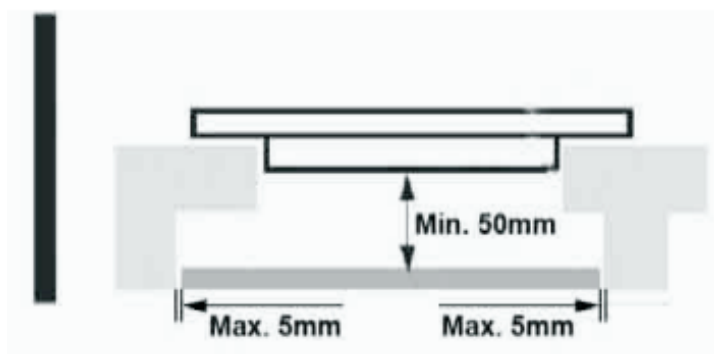
or online at www.argos-support.co.uk If you still require further assistance, call one of our experts on **0345 2577271**

Installing your Induction Hob

Bringing it all together

WARNING: Ensuring Adequate Ventilation

Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob.



There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.

Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling.

The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.

Before installing the hob, make sure that

Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob.

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated 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 3 mm 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.

Installing your Induction Hob

Bringing it all together

Fitting the sealing strip

Before installing the appliance into the worktop, the sealing strip must be fitted to the underside of the glass plate.

1. Place the appliance with the underside facing upwards.
2. Remove the sealing strip from the bag and peel off the protective film from the single-sided adhesive.
3. Fix the sealing strip to the underside of the appliance, ensuring it does not protrude beyond the edge of the glass plate.

After installing the hob, make sure that

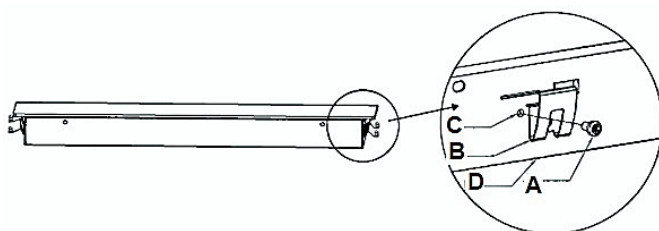
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The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

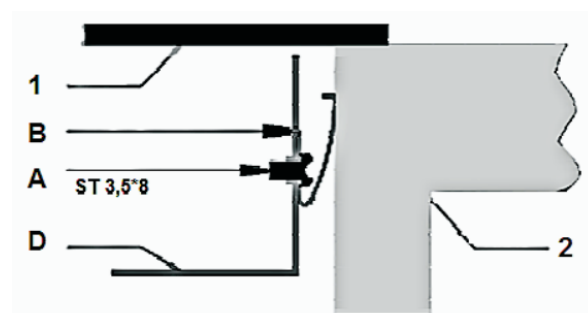
Adjusting the bracket position

1. Place the appliance on a stable and smooth surface (use the packaging). Do not carry out any physical force on the control elements of the appliance.
2. You must fix the brackets on the appliance.



A	Screw
B	Bracket
C	Screw hole
D	Bottom/housing

3. Insert the appliance into the installation opening.



1. Glass
2. Worktop / kitchen cupboard

Installing your Induction Hob

Bringing it all together

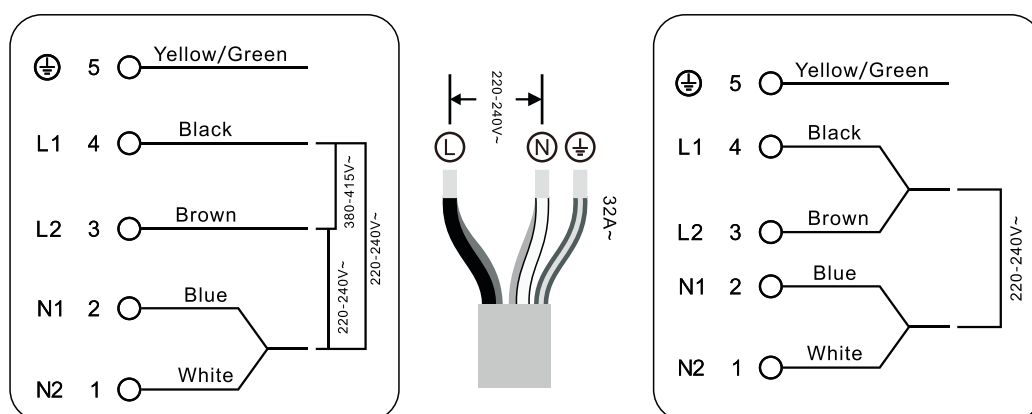
Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

Connecting the hob to the mains power supply

The appliance must be connected to the mains by a qualified professional, who is familiar with and adheres to the local requirements and supplementary regulations of your electricity supplier.

1. Your household power supply must meet the power consumption of the appliance.
2. The voltage must meet the values on the nameplate.
3. The power cord must withstand the values on the nameplate.
4. When connecting do not use adapters, reducers and branching devices as they cause overheating. **RISK OF FIRE!**
5. The power cord must not touch hot areas; and its temperature must not exceed 75°C
6. When the socket is not accessible for the user or a fixed electrical connection of the appliance is required, an all-pole disconnecting device must be incorporated during installation. Disconnecting devices are switches with a contact opening distance of at least 3 mm. These include LS-switches, fuses and protectors(EN 30335). Read the information on the nameplate and the connection diagram before connecting the appliance to the mains. The electricity supply must be performed via a 16A automatic cut-out. If in doubt, always contact the local building authorities and consult the relevant legal provisions.
7. Do not bend or compress the power cord.
8. Check the power cord regularly. The power cord must be replaced by a qualified professional only!



Using your Induction Hob

4



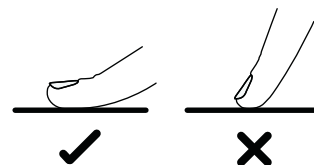
Using your Induction Hob

Getting the most from your appliance

Operation of Product

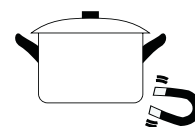
Touch Controls

- 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. If **E1** does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

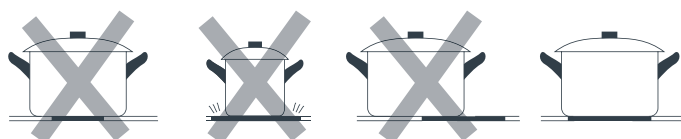


Size of burner(mm)	Recommended diameter of cookware (mm)
160	160
210	210

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. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.



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



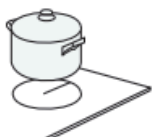
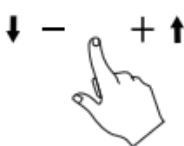
If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

Using your Induction Hob

Getting the most from your appliance

How to use

Start cooking

Upon inserting the power plug into an electric socket, the induction cooktop will make a sound once, and all the digital lights on the cooktop will blink once, indicating the unit enters into Standby Mode.	
Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.	
While on standby mode, press the main "Ⓢ" key, the induction hob will make a "beep" sound once indicating that it is ready to use. If only the indicator light above the "Ⓢ" key is lit up, the unit will automatically return to standby mode if the Cooking heating zone ON key or Lock key are not chosen within 30 seconds.	
Place a compatible pot or pan on the cooking zone you wish to use. To turn on one or more cooking elements, place a compatible pot or pan on the desired cooking element. With the hob being "on" as mentioned above, touch the desired cooking symbol element, the power display will show a "-". The hob into 9 power level to heat if touch the slider control or "-"+"key within 30 seconds. The hob will automatically return to readiness mode if the the hob key is not chosen within 30 seconds	

If the display flashes alternately with the heat setting

This means that:

- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centered on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone.

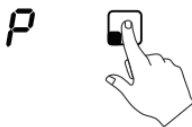
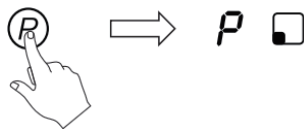
Using your Induction Hob

Getting the most from your appliance

Finish cooking

Press the desired cooking zone on key the desired cooking zone on key , the digital display will blink ,press the slider control or "-" key to adjust "0" the hob will switch off after 5 seconds,the hob into readiness mode.	
Press the "⏻" key , it will make a " beep" sound once, and it will turn off. The unit is now on standby mode. Note: Please do not pull the power plug until the cooling fan has stopped.	
Beware of hot surfaces H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.	

Using the Boost function (If applicable)

Activate the boost function	
Boost is the highest power level, designed for quickly heating or boiling larger quantities. Boost will operate for a maximum of 10 minutes.After 10 minutes, it will automatically revert to power level 9.	
Pressing the "Ⓟ" key will show on the display as a "Ⓟ" boosting the heating power to the highest level.	

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
Press the "Ⓢ" key for 3 seconds to activate the function. The unit will make a "beep" sound and the indicator light will turn on above the "Ⓢ" key. The controls are now locked.
To unlock the controls
While in Lock mode, press the "⏻" key for 3 seconds to deactivate the function. The indicator light will turn off.



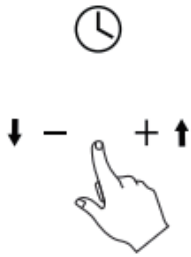
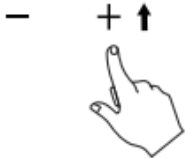
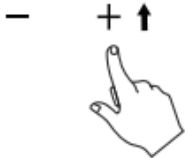
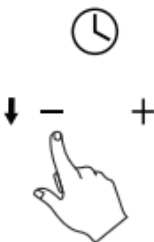
When the hob is in the lock mode, all the controls are disable except the ON/OFF , you can always turn the induction hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation.

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 Induction Hob

Getting the most from your appliance

Timer control

With the desired heating zone Powered ON, press the "🕒" key. The timer display will blink and show a "00", Press the "+" or "-" to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the indicator for that particular burner will flash. When the time reaches "0", a "beeping" sound will go off indicating that the time is up, and selected heating zone shut off automatically. (Press each time the "-" , "+" Key, increase or decrease in units of 1 minute, long press "+" or "-" increase or decrease in units of 10 minutes)	
If you want to set another burner to switch-off automatically, press "🕒" key until the desired timer indicator blink, repeat the same steps.	
If you want to check the remaining time for another zone, press the "🕒" until the indicator for the desired burner blinks.	
If more than one switch-off time is programmed, the shortest time remaining will show in the display, the indicator for that particular burner will flash.	
Cancelling the timer: Press the "🕒" until the indicator for the desired burner blinks, then press the "+" or "-" to set the timer to "00". The Timer display will blink for 5 seconds and then turn off. indicating that the timer of selected heating zone has been cancelled.	

Default working times

The hob features an automatic shut off feature that turns off the entire hob if any cooking zone has been on continuously for 2 hours.

Using your Induction 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 PowerBoost. 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 temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize 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 four thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy favoursome 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.

Using your Induction Hob

Getting the most from your appliance

For stir-frying

1. Choose an induction compatible fat-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.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	● delicate warming for small amounts of food ● melting chocolate, butter, and foods that burn quickly ● gentle simmering ● slow warming
3 - 4	● reheating ● rapid simmering ● cooking rice
5 - 6	● pancakes
7 - 8	● sauteing ● cooking pasta
9	● stir-frying ● searing ● bringing soup to the boil ● boiling water

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.

Care and maintenance

Looking after your appliance

Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	● 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. ● Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. ● Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass above.	● Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. ● Cut hazard: when the safety cover is retracted, the blade in a scrape is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	1. Switch the power to the cooktop off. 2. Soak up the spill. 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	● 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.

Care and maintenance

Looking after your appliance

Technical specification

Model	BINDH60
Voltage and Frequency	220-240V AC, 50-60Hz
Cooking Zones	4
Large cooking zone power	1800W x2
Small cooking zone power	1200W x2
Total power	6000W
Product dimensions (LxWxH)	590 x 520 x 60 mm
Aperture dimensions (AxB)	560 x 490 mm

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.

Energy Fiche

Brand		BUSH
Model		BINDH60
Type of Hob		Induction
Number of Cooking Zones		4
Heating Technology-1		Induction Cooking area
Size-1	cm	Ø 18.00
Energy Consumption-1	Wh/kg	198.0
Heating Technology-2		Induction Cooking area
Size-2	cm	Ø 21.00
Energy Consumption-2	Wh/kg	168.3
Heating Technology-3		Induction Cooking area
Size-3	cm	Ø 21.00
Energy Consumption-3	Wh/kg	168.3
Heating Technology-4		Induction Cooking area
Size-4	cm	Ø 15.00
Energy Consumption-4	Wh/kg	201.0
Energy Consumption of Hob	Wh/kg	183.9
Standby mode	W	0.73
This hob complies with EN 60350-2		
Energy Saving Tips		
Hob		
- Use cookwares having flat base.		
- Use cookwares with proper size .		
- Use cookwares with lid.		
- Minimize the amount of liquid or fat.		
- When liquid starts boiling , reduce the setting.		

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 6



Product support

Help is always at hand

Troubleshooting

1. If the appliance shows no electrical function, check that the isolation switch is turned on. Also ensure the fuse in the switch and the circuit breaker in the consumer unit are functioning correctly.
2. After replacing the fuse or resetting the circuit breaker, switch on the hob functions one at a time to check for proper operation.

3. DO NOT attempt to repair this appliance yourself.

Call BUSH Product Support on 0345 257 7271 or consult a qualified electrician.

1) Failure codes occurring during use and corresponding solutions

Code	Possible causes	Measures
E9/EE	Temperature sensor of the induction coil is defective.	Contact the aftersales service.
E7/E8	Temperature sensor of the IGBT*.	Contact the aftersales service.
E2/E3	Abnormal supply voltage.	Please inspect whether the voltage is normal. Power on after the power supply is normal.
U	No cookware found or improper placement of cookware on the cooking zone.	Make sure the cookware is centered on the cooking zone, and that it's also induction compatible.
E0	High temperature of the IGBT sensor.	Please restart after the appliance has cooled down.
F	Communication interrupt	Call for service.

*: IGBT=insulated - gate bipolar transistor, a semiconductor device to control the load power supply

Product support

Help is always at hand

2) Specific failures and corresponding solutions

Failure	Problem	Solution
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.
	The accessorial power board and the display board connected failure.	Check the connection.
	The accessorial power board is damaged.	Replace the accessorial power board.
	The display board is damaged.	Replace the display board.
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not ,replace the fan.
	The power board is damaged.	Replace the power board.
Heating stops suddenly during operation and the display flashes " U ".	Pan Type is wrong.	Use the proper pot (refer to the instruction manual.)
	Pot diameter is too small.	
	Cooker has overheated;	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit. Pan detection circuit is damaged replace the power board.
Heating zones of the same side (Such as the first and the second zone) would display " F ".	The power board and the display board connected failure;	Check the connection.
	The display board of communicate part is damaged.	Replace the display board.
	The Main board is damaged.	Replace the power board.
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.

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.

or online at www.argos-support.co.uk If you still require further assistance, call one of our experts on **0345 2577271**

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**

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.

Serial number

You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance

Date of purchase

This will be shown on your receipt

Local call rates applies*

Line opens 9am-6pm Monday to Saturday and 10am-6pm 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 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.

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

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 wheellie 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

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 you 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 - London, EC1M 6HA, UK.

or online at www.argos-support.co.uk If you still require further assistance, call one of our experts on **0345 257 7271**

BUSH

A decorative graphic consisting of numerous small orange triangles scattered across the white background, with a denser pattern of triangles forming a border along the bottom edge.

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Contact:
www.argos-support.co.uk
www.bush-support.com
Helpline: 0345 257 7271