

BRANDT BPI6428UB

Brandt BPI6428UB Induction Hob User Manual

Model: BPI6428UB

Brand: BRANDT

1. INTRODUCTION

Thank you for choosing the Brandt BPI6428UB Induction Hob. This manual provides essential information for the safe and efficient operation, installation, and maintenance of your new appliance. Please read it thoroughly before use and keep it for future reference.

Key Features:

- **DuoZone Flexibility:** The DuoZone feature allows the large cooking area to be divided into two independent cooking zones. This enables simultaneous cooking at the front or rear, or across both zones, with appropriate power levels for different preparations.
- **Individual Controls:** Each induction zone is equipped with dedicated controls for precise and rapid cooking. For added convenience, each zone also has an independent timer.
- **Ultraboost Function:** The Ultraboost function provides a significantly faster heat-up time for the cooking zone, up to 20% quicker than the classic boost function, ideal for rapid boiling.
- **Induction Technology:** This hob utilizes induction technology, known for its rapid cooking capabilities and reduced energy consumption, offering both comfort and safety during use.
- **Made in France:** Brandt is proud of its expertise, with certification obtained in 2011. Our factories are located in Orléans and Vendôme, France.

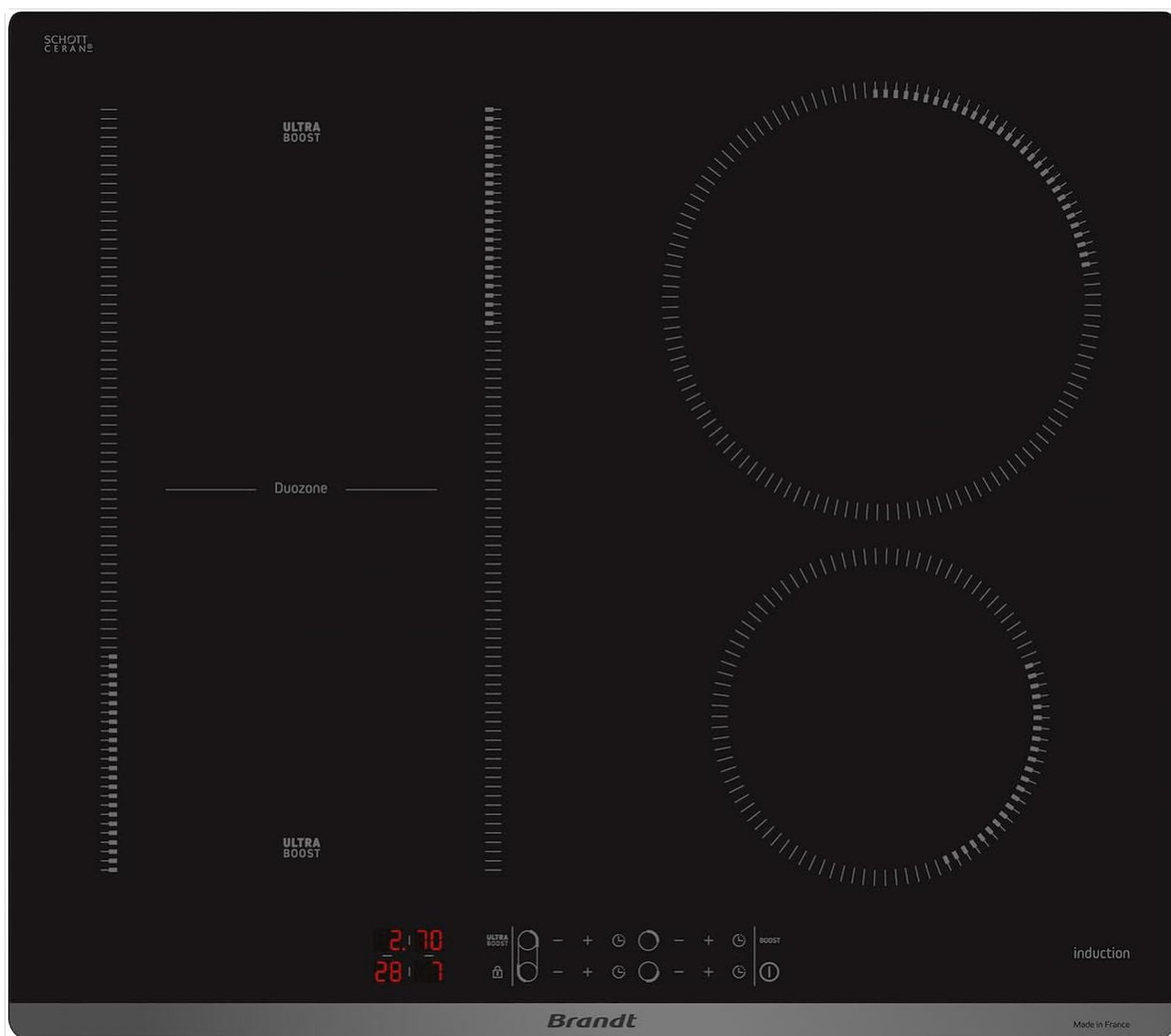


Image 1.1: Top view of the Brandt BPI6428UB Induction Hob, showcasing the four cooking zones, including the large DuoZone on the left and two circular zones on the right, with the control panel at the bottom.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, burns, or injury.

- Read all instructions carefully before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your induction hob. It is recommended that installation be performed by a qualified technician.

Installation Dimensions:

- The standard built-in dimensions for the hob are **56 cm x 49 cm** (width x depth).
- The dimensions above the worktop are **60 cm x 51 cm**.
- The product complies with CE standards.

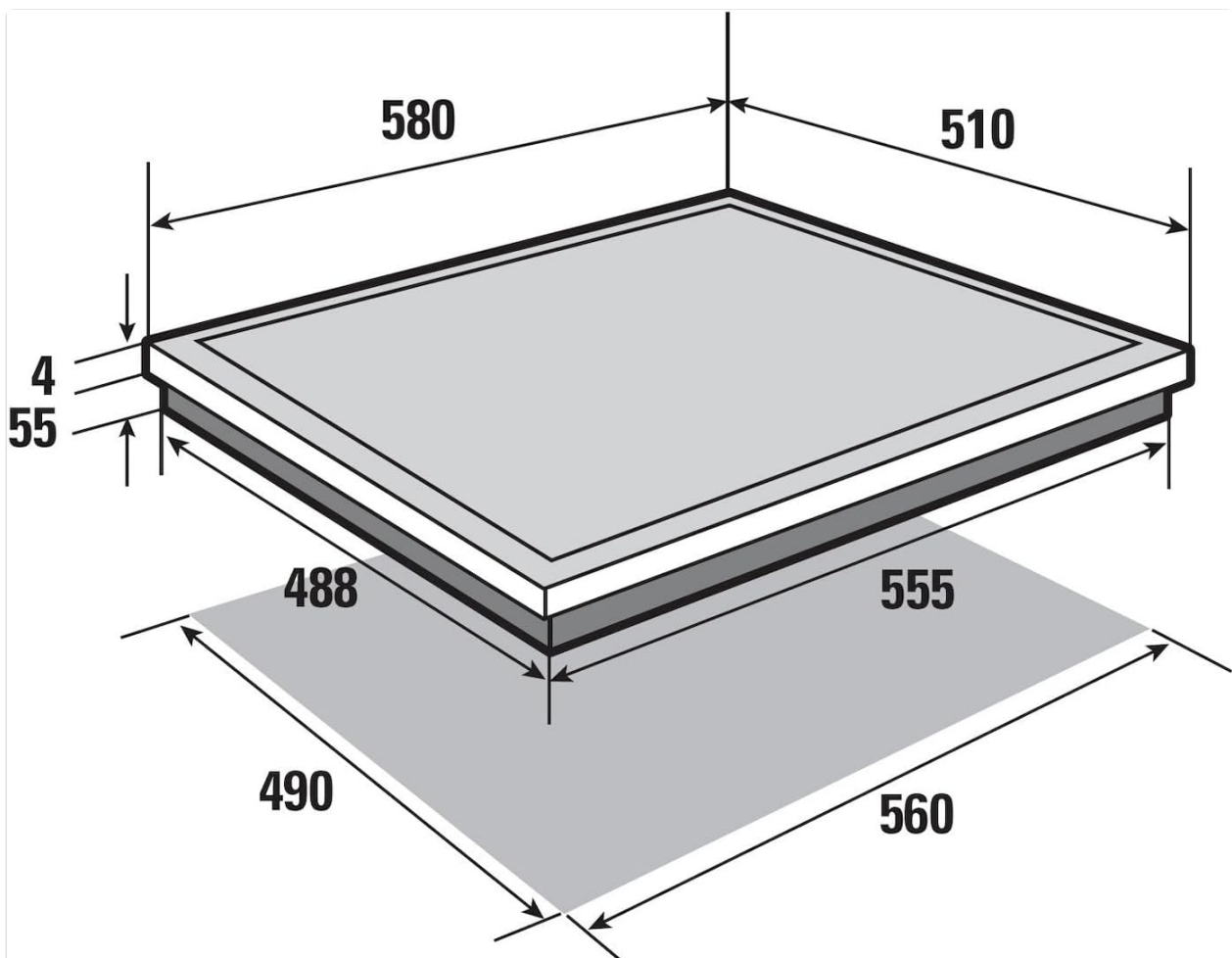


Image 3.1: Technical diagram illustrating the precise dimensions for the hob's cutout and overall size, essential for proper built-in installation.

Electrical Connection:

- The hob operates on **230 Volts**.
- Ensure the electrical supply meets the appliance's requirements and local regulations.
- Connect the hob to a properly grounded outlet.

4. OPERATING INSTRUCTIONS

This section details how to use your Brandt BPI6428UB Induction Hob effectively.

Control Panel Overview:



Image 4.1: A detailed view of the hob's touch-sensitive control panel, showing individual power level adjustments, timer controls, and the Ultraboost function button.

Using the Cooking Zones:

1. **Power On:** Place suitable induction-compatible cookware on the desired cooking zone. Touch the power button to turn on the hob.
2. **Select Zone:** Select the cooking zone you wish to activate.
3. **Adjust Power:** Use the '+' and '-' controls to adjust the power level. The hob offers precise control for various cooking needs, from gentle simmering to intense frying.
4. **DuoZone Function:** For the large DuoZone (37x18cm), you can use it as a single large zone or split it into two smaller, independent zones. This allows for versatile cooking with different pot sizes and cooking requirements simultaneously.
5. **Ultraboost Function:** To rapidly heat a zone, activate the Ultraboost function. This is ideal for boiling water quickly.
6. **Timer Function:** Each zone has an independent timer. Use the timer controls to set a cooking duration. The hob will automatically switch off the zone once the set time expires.



Image 4.2: The induction hob actively boiling pasta in a pot, demonstrating its cooking capability and the clear display of the active cooking zone.

Suitable Cookware:

Only use cookware made of ferromagnetic material (cast iron, enameled steel, stainless steel with a magnetic base, or aluminum with a ferromagnetic base). Test with a magnet if unsure. Cookware must have a flat, thick base.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your induction hob.

General Cleaning:

- Always ensure the hob is cool and unplugged before cleaning.
- Wipe the ceramic glass surface with a soft cloth or sponge and a mild detergent.
- For stubborn stains, use a specialized ceramic hob cleaner.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals that can scratch or damage the surface.
- Wipe dry with a clean cloth to prevent water spots.



Image 5.1: A hand using a yellow sponge to clean the smooth black surface of the induction hob, demonstrating the ease of cleaning spills.

Preventative Measures:

- Avoid dragging pots and pans across the surface to prevent scratches.
- Clean spills immediately, especially sugary liquids, to prevent them from hardening and causing damage.

6. TROUBLESHOOTING

Before contacting customer service, please refer to the following common issues and their solutions:

Problem	Possible Cause	Solution
Hob does not turn on.	No power supply; child lock activated; incorrect cookware.	Check power connection; deactivate child lock; ensure cookware is induction-compatible and correctly placed.
Cooking zone not heating.	Cookware not suitable for induction; cookware too small or not centered; power level too low.	Use induction-compatible cookware; ensure cookware covers the zone; increase power level.

Problem	Possible Cause	Solution
Unusual noises during operation.	Normal operation sounds (fan, magnetic field); cookware quality.	Light humming or clicking is normal. If sounds are excessive, check cookware quality or contact support.
Hob switches off unexpectedly.	Overheating protection activated; spill on control panel; timer expired.	Allow hob to cool; clean control panel; check timer settings.

7. TECHNICAL SPECIFICATIONS

Brand	BRANDT
Model Number	BPI6428UB
Product Dimensions (L x W x H)	48.8 x 55.8 x 5.5 cm
Weight	10 Kilograms
Installation Type	Built-in
Special Features	Timer, DuoZone, Ultraboost
Hob Type	Induction
Color	Black
Configuration	Touch-sensitive controls
Voltage	230 Volts
Power Source	Corded Electric
Total Power	7200W
Cooking Zones	4 (including 1 DuoZone 37x18cm, others 16cm and 21cm)

8. WARRANTY AND SUPPORT

Manufacturer's Warranty:

This product comes with a **2-year manufacturer's commercial warranty**.

Please retain your proof of purchase for warranty claims.


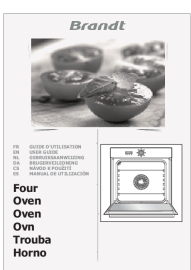

Spare Parts Availability:

Information regarding the availability of spare parts is currently unavailable.

Customer Support:

For technical assistance, warranty claims, or further inquiries, please contact Brandt customer support through their official website or authorized service centers. Refer to the product packaging or Brandt's official website for contact details.

Related Documents - BPI6428UB

	<p>Manuel d'utilisation de table de cuisson à induction Brandt</p> <p>Ce document fournit des instructions complètes pour la table de cuisson à induction Brandt, couvrant la sécurité, l'installation, l'utilisation, l'entretien et le dépannage pour des modèles tels que LK6K0X1B.</p>
	<p>Guide d'Utilisation Four Brandt : Installation, Fonctionnement et Entretien</p> <p>Ce manuel d'utilisation détaillé pour les fours Brandt couvre l'installation, les modes de cuisson, les fonctions de sécurité, le nettoyage et l'entretien. Découvrez comment utiliser votre four Brandt de manière optimale.</p>
	<p>Brandt Induction Cooktop User Manual</p> <p>This user manual provides comprehensive instructions, safety guidelines, installation details, operating procedures, troubleshooting tips, and technical specifications for the Brandt induction cooktop. It covers features like power settings, timers, child safety, and cleaning.</p>



MARQUE: BRANDT
REFERENCE: FC1132B NOIR
CODAC: 309467



[Brandt FC1132B NOIR Oven User Manual and Instructions](#)

Comprehensive user manual for the Brandt FC1132B NOIR oven, covering installation, operation, maintenance, safety precautions, troubleshooting, and a detailed cooking chart. Learn how to use your oven efficiently and safely.



[Brandt Cooking Hob User Manual](#)

Comprehensive user manual for Brandt cooking hobs, covering installation, operation, safety instructions, and troubleshooting.



[BRANDT In-Cyte Liquid Phosphate Fertilizer - Product Information](#)

BRANDT In-Cyte is a liquid fertilizer containing phosphate, seaweed extract, humic acids, and amino acids designed to stimulate plant growth, improve root viability, and enhance nutrient availability. Learn about its components, guaranteed analysis, and application methods.