



# BABY BELLING PRONTO™

Rapid heat table-top induction hob



## Introduction

### **Thank you for buying this high quality appliance from us**

We would like to congratulate you on choosing this cooker, and hope you find it to be an attractive and beneficial addition to your kitchen. We hope you will enjoy many years of cooking with this appliance, whether you are cooking for yourself, your family or your friends!

This hard working cooker can handle many culinary tasks, leading to ambitious and creative cooking all round.

This guide book is designed to help you through each step of owning your new cooker, from installation, to use.

Please read through all of this guide carefully before you start using your cooker, as we have endeavoured to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact the Eurolec Customer Care Team who will be only too happy to assist you on:

**1800 033 700**

In addition you could always try the website for frequently asked questions and more Customer Care information.

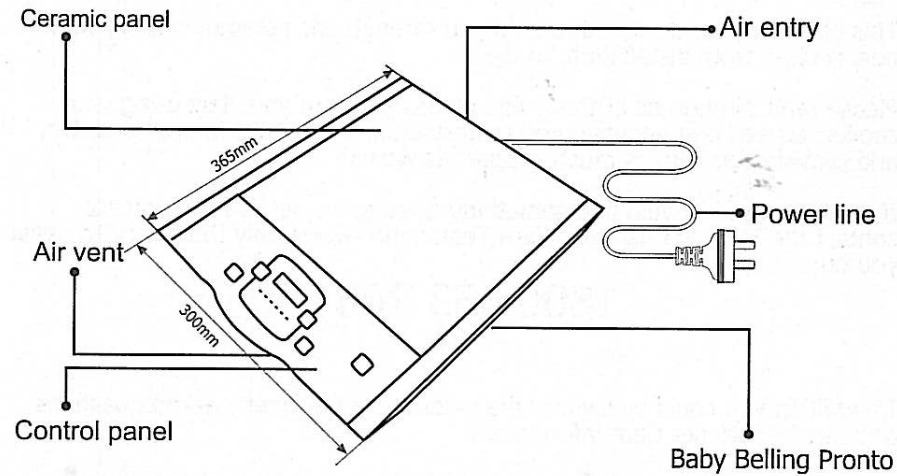
In addition, you have also been provided with a card for registering your appliance for its one year guarantee, and a leaflet for extended warranty.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications changes may have been made subsequent to publishing.

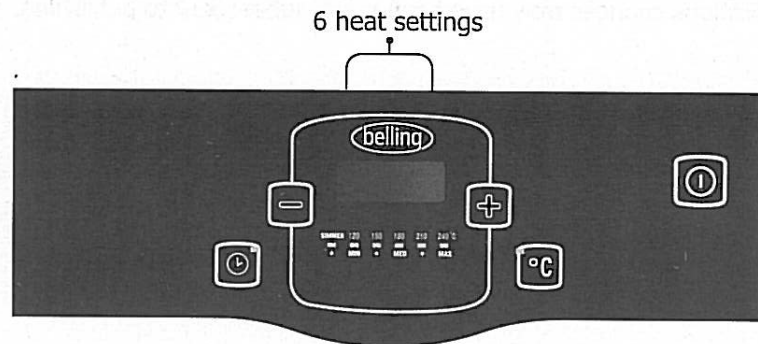
## Product introduction

Your Baby Belling Pronto provides you with a complete table top cooking solution. It's various functions allow you the flexibility to cook a wide selection of foods, additionally, as it is an induction unit, it offers you economical cooking and added safety features for peace of mind.

## An introduction to your Baby Belling Pronto



## Your control panel



## Customer Care Information

Our Customer Care Centre can be called on:

**1800 033 700**

We aim to answer calls as quickly as possible, and in strict rotation as soon as one of our Customer Care team become free.

Our Customer Care Centre opening hours are:  
Monday to Friday 8am - 4pm

Please ensure that you have available your appliances model number and serial number, there is a space at the back of this book for recording that information.

## Contact Us

In case of difficulty please call Eurolec Customer Care Team Toll free on

**1800 033 700**

Our Customer Care Centre is open during the hours below:

Monday to Friday 8am - 4pm

Please have to hand your appliances Model Number and Serial Number, which can be found on the databadge inside you cooker and recorded here for future reference.

Model Number

Serial Number


**EUR**  **LEC**

Eurolec Australia Pty Ltd 27 Watland Street,  
Springwood, Queensland 4127 Australia

C60027011 D515

## Technical Data

Model	Rated voltage	Rate power	Power adjustment range	Appearance dimension(mm)	Weight (kg)
Baby Belling Pronto	220-240V~/50Hz	2000W	120-2000W	365× 300× 62	3.0

This unit comes fitted with a 3 pin, (insulated pins) 10 amp plug.

## Performance Characteristics

Flexible temperature controls: 6 varied settings to meet all your culinary needs.

Flexible timing function: 1 minute to 3 hours random timing. Adjustments are made in units of 1 minute and 10 minutes.

Automatic alarm function: with it's automatic alarm function, the Baby Belling Pronto is able to identify the kind of pan placed on the hotplate. If the pan is unsuitable (see pan guide p.6) the alarm will sound.

Small item detection system: additionally, the Baby Belling Pronto can differentiate between the size of item placed onto the hotplate. An alarm will sound if items such as cutlery, kitchen impliments or even keys are accidentally placed onto the hotplate. The alarm lasts for 1 minute, and will shut the unit down if a pan of the correct size is not placed on the hotplate.

Over heating protection: the Baby Belling Pronto will shut down, and go into stand by mode, if the heat of the pan becomes too great, or if the unit is over heating. This is an additional safety feature.

Abnormal current or voltage detector: if the current or voltage is incorrect, or changes, while the unit is in use it will automatically shut down, again this is an added safety feature.

1 minute automatic shutdown: once a pan is removed from the hotplate the unit will stop heating immediately. If the unit is not in use after 1 minute, it will automatically shut down.



## Introduction.

There are 5 touch control buttons on the fascia of this unit:  
On/Off    "+"    "-"    Temp    Timer

### Getting started:

Plug in the unit, and turn on at the wall.

Make sure that there is an appropriate pan, of the correct size on the hotplate and add your food to it. Don't heat up an empty pan. The LED will show: '--:--' this means the unit is in standby, and ready to be

1. When the 'On/Off' key is pressed a beep will sound.
2. The LED shows '00:00'. This means that the unit is ready for use.

3a. If after 2 minutes you don't touch any of the buttons, the unit will switch itself off.

Note: This is to prevent you accidentally switching on the appliance. 3b. In order to start cooking, press the 'Temp' button. The temperature display will show the default temperature of 'simmer'. It will remain as simmer unless you change it.

4. You can change the temperature by either:

Pressing the 'Temp' button, this will set the temperature at level 4 - which is a default setting and is suitable for boiling or cooking with water as it maintains a constant, high heat. This is a quick way of adjusting the temperature.

Or Pressing the "+" button until you find the Temperature setting you need. This setting is more suitable for when you are using a griddle, or cooking with oil in the pan as it maintains a safe and constant temperature.

Note: For quick adjustment down, if needed, you can press the 'Temp' button until the temperature display shows 'simmer' is selected - it may take one or two presses, but will work quicker than using the '-' button.

### "-" and "+" key:

The "-" & "+" key can be used with the 'Temp' button to increase or decrease the temperature settings.

The "-" & "+" key can be used with the 'Timer' button to increase or decrease the time period.

### "Temp" key:

The 'Temp' key is pressed to start cooking. When pressed for the first time, it will show the default heat setting of 'simmer'.

When pressed a second time, it will default to level 4.

You can adjust the heat setting higher or lower, using "-" & "+", between 'simmer' and 240°C.

### "Timer" key:

The 'Timer' key allows you to set a period of time for the unit to be on for - once the time has elapsed, the unit will switch itself off.



## Troubleshooting Guide

The guide below details faults which you can correct yourself and also when you need to call for a Service Engineers visit.

Problem		Possible cause
After power is supplied, the 'ON/OFF' indicator lamp fails to light up		<ul style="list-style-type: none"> <li>● The plug is not inserted correctly.</li> <li>● The switch or power cord are damaged - you will need to call Customer Care.</li> <li>● The fuse needs replacing - you can do this yourself.</li> </ul>
The " ON/OFF" indicator lamp lights up, but heating does not start		<ul style="list-style-type: none"> <li>● The high voltage circuit board may be damaged - please call Customer Care</li> <li>● The display board may be damaged - please call Customer Care.</li> <li>● The pan may not be appropriate - please try another pan</li> </ul>
Heating stops suddenly during operation		<ul style="list-style-type: none"> <li>● The temperature is too high. The unit has activated the Over temperature protection system.</li> <li>● The air entry might be blocked - turn off the unit, unplug at the wall, and after the unit is cooled, clear the obstruction.</li> <li>● The timing period has finished and the unit has now switched off.</li> <li>● The system protection functions have activated.</li> </ul>
Code of failure	E:03, E:06, E:0A	<ul style="list-style-type: none"> <li>● Wait a moment and press the " ON/OFF" button when the temperature of the cooker becomes normal, the induction cooker will operate as usual.</li> </ul>
	E:07, E:08	<ul style="list-style-type: none"> <li>● Press the " ON/OFF" button when the supply voltage becomes normal, the induction cooker will operate as usual.</li> </ul>
	E:01, E:02, E:04, E:05, E:0b	<ul style="list-style-type: none"> <li>● Please contact the special maintenance department.</li> </ul>

\* The above are the judgment and inspection of common ilures.

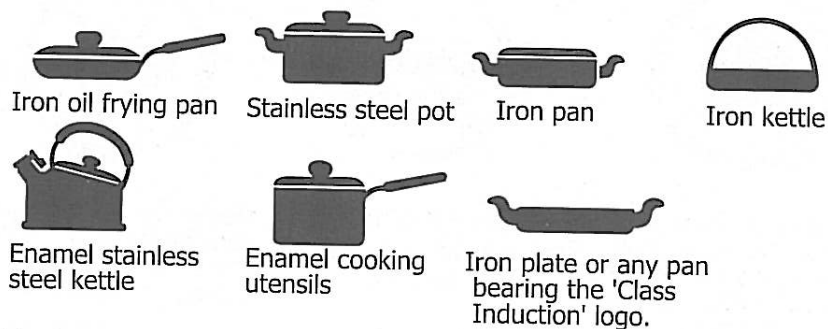
\* Do not attempt to disassemble the unit, or make any repairs - unless you have been advised to wiithin this handbook.

\* You may invalidate your warranty if you do not follow the instructions within this book.

\* If you are in any doubt, please contact Eurolec Customer Care Team.

This appliance is approved to: AS/NZS3350.2.9:1999

## Suitable Pans



Advice for selecting suitable pans.

When buying pans, always refer to the pan manufacturers guidelines for use. For best results and energy efficiency it is important to use flat bottomed pans of the correct type.

Trivets, round based woks, heat diffuser pads and over sized pans are not recommended. Always use pans which are large enough to prevent spillage, especially for deep frying, making jam, or cooking with sugar or syrup based substances.

Avoid using double pans, or old mis-shaped pans which are unstable and dangerous. Unsuitable pan types.

Pans which are incompatible are: Glass, ceramic or earthenware pans, aluminium pans (unless they have a special base), copper pans, and some magnetic steel pans.

**Notes:** The appearance of marks or specks inside pans can be caused by hard water, or certain water impurities. To remove these marks, boil diluted vinegar in the pan for a few minutes, then rinse and dry.

## Care and Cleaning

Before cleaning, please unplug the unit, and make sure it has cooled down before cleaning.

- ① Ceramic panel and control panel  
Oily dirt: clean with a soft wet cloth, for stubborn marks use a small amount of a mild cream cleaner - e.g. 'Cif'. During cleaning, do not clean the surface with a hard bristled brush. This may scratch the surface.
- ② The body of the unit can be cleaned with a soft wet cloth. The air vent can be cleaned using a soft bristled brush to remove any dust or food residue.
- ③ Always make sure that the plug is securely in the socket before using the unit again after cleaning.
- ④ Never remove the plug from the socket while the unit is in use. Always use the 'on/off' button and allow the unit to go into stand by mode first. This will help prolong the length of the product life.
- ⑤ Please unplug the unit after use.

1. Press the 'Timer' key once, it will beep and the LED will show '00:00', which will flash.

Note: while the LED is flashing, you adjust the time up or down.

- 2a. Press the "+" once to increase the time in increments of 1 minute.

- 2b. Press and hold the "+" to increase the time in increments of 10 minutes.

You do not have to release the "+" button until you have reached the time you would like.

3. While the LED is flashing, you can edit the time (Increase or decrease) as often as you'd like. Once the LED stops flashing the time is set.

Note: To cancel the timer, press the 'Timer' button.

4. Once the time has elapsed, the unit will return to stand by and is ready to be turned off and unplugged. You can add extra time by repeating the above steps.

## Notes on using your Baby Belling Pronto.

If you have not placed an appropriate pan (it is too small, or not the right kind of pan) onto the hotplate, an alarm will sound.

If you do not change the pan, within 1 minute, the alarm will stop and the unit will switch itself off.

The digital displays of the various protection are shown in the table below:

Code	Failure	Code	Failure
E:01	Open circuit (abnormality of the main transducer)	E:06	High temperature (abnormality on the transducer of the heat sink)
E:02	Short circuit (abnormality of the main transducer)	E:07	Low voltage protection
E:03	High temperature (abnormality of the main transducer)	E:08	High voltage protection
E:04	Open circuit (abnormality of the transducer on the heat sink)	E:0A	Operating without food inside protection
E:05	Short circuit (abnormality of the transducer on the heat sink)	E:0b	Failure of the main transducer

To switch off the Baby Belling Pronto.

Switching off from standby:

If the 'On/Off' indication light is flashing, the unit is in standby. You can turn it off by simply switching off at the wall and unplug the unit.

Switching off while in use:

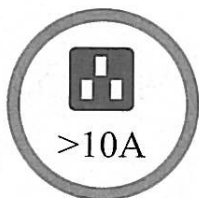
Press the 'On/Off' button once, so that the indicator light flashes. It is then safe to switch off at the wall, and unplug.

You should always shut down the unit in one of these ways in order to prolong th life of the unit.

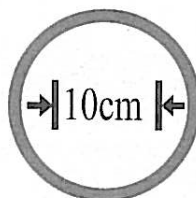
## WARNING

Take care when cooking to ensure that hot pans do not come into contact with the fascia of the unit as this can cause damage. Never drag pans across the glass surface of the unit as this can damage the glass. Always lift pans off the unit and place them on an appropriate heat proof surface when you have finished cooking.

## Safety Notice



This unit can be plugged into a household socket using a 3 pin, (insulated pins) 10 amp plug. Please do not use with adaptors or extension cords.



Always make sure that there is at least 10cm between the unit and any walls.



Never use the unit in high temperature environments, such as near to existing cookers and hobs.



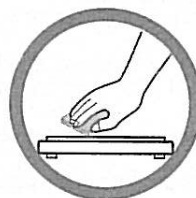
Never place unopened tins or cans on the unit to cook. They may explode if the pressure within them becomes too great leading to injury and damage.



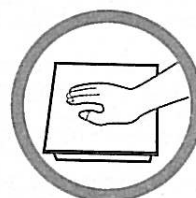
Never place the induction cooker on an iron plate or iron table during the use.



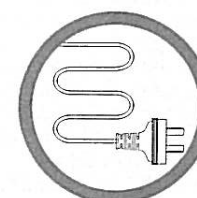
Never try to heat empty pans on the unit. This will affect performance and may damage the appliance.



Always clean the unit fully after use to prevent a build up of foods and greases - see the 'Care and Cleaning' section for more details.



During operation, never touch the ceramic panel to avoid scald by high temperature.



If the power cord of the appliance is damaged, it must be replaced by the manufacturer, its service agent or similar qualified person.



Never immerse the unit in water. This will cause damage to the unit, and create a risk of electrocution.



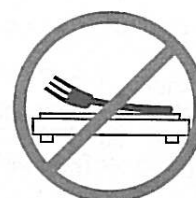
Do not allow the air vent to become blocked as this will impair the performance of the unit. This may also cause the unit to dangerously over heat.



Never place tin foil or other such metallic materials onto the hotplate. This can lead to the unit over heating.



Never leave children unattended where the unit is in use.



Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.



If the ceramic surface of the unit is cracked or chipped in any way - do not use it. Unplug the unit and call for a service engineers visit on 1800 033 700. You should not use the unit until it is repaired.