

MODEL CODE/S

II65T

PRODUCT

**INDUCTION
COOKTOP**

DOCUMENT

**USER
MANUAL**

INALT[®]

Dear Customer,

Congratulations on purchasing your new induction cooktop. The *Inalto* brand is proudly distributed within Australia by Residentia Group Pty Ltd.

Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at www.residentiagroup.com.au.

At Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about recommended cooking temperatures, the various cooking functions available and importantly taking care of your appliance when cleaning, our Support Team are here to help.

You can use our online Support Centre at anytime by visiting <http://support.residentiagroup.com.au>, or you can contact us via phone by dialling 1300 11 HELP (4357).

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing an *Inalto* appliance and we look forward to being of service to you.

Kind Regards,
The Residentia Team



PAGE

CONTENT

04**SAFETY
INSTRUCTIONS****06****YOUR INALTO
COOKTOP****07****INSTALLATION
INSTRUCTIONS****10****OPERATING
YOUR COOKTOP****14****CLEANING &
MAINTENANCE****15****TROUBLESHOOTING****17****TECHNICAL DATA****18****WARRANTY
INFORMATION****19****PURCHASE
DETAILS**

SAFETY INSTRUCTIONS

This cooktop must only be installed by a suitably qualified and licenced person and in accordance with the instructions provided. Incorrect installation may cause harm to persons, damage property and void the product's warranty.

IMPORTANT!

The electricity supply to the cooktop must be cut off before any adjustments or maintenance work is undertaken.

WARNING

When using this product, basic precautions should always be taken including the following:

- ▶ This cooktop is designed for domestic household use and for the cooking and frying of domestic foodstuffs.

IMPORTANT!

The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.

- ▶ Certain types of vinyl or laminate kitchen cabinetry are particularly prone to heat damage or discolouration at temperatures above the guidelines given.
- ▶ Any damage caused by the cooktop being installed in contravention of this temperature limit, will be the liability of the owner.
- ▶ Your new cooktop is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in the Warranty Terms and Conditions (at the rear of this user manual). The foregoing does not affect your statutory rights.
- ▶ The use of this cooktop for any other purpose or in any other environment, without the express agreement of Residentia Group, will invalidate any warranty or liability claim.
- ▶ You should not use this appliance to store items on or as a work surface.
- ▶ No modifications to the appliance are permitted by Residentia Group.
- ▶ You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
- ▶ Repairs may only be carried out by authorised service agents.
- ▶ Your Inalto cooktop is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- ▶ Any film or stickers that are present on the cooktop when it is delivered should be removed before use.
- ▶ Care should be used when utilising the cooktop, otherwise there is a risk of burns being caused.
- ▶ You should not allow the electrical connection cables to come into contact with the cooktop surface when it is hot or any hot cookware.
- ▶ If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.
- ▶ Make sure that all of the cooking zones are switched off after use.
- ▶ Cleaning of the cooktop should be carried out on a regular basis, once the cooktop has cooled down.
- ▶ Great care should be taken whilst using this appliance and when following the cleaning procedure.
- ▶ You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

DECLARATION OF CONFORMITY

The manufacturer declares that the cooktop is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

TO AVOID DAMAGING YOUR COOKTOP

- ▶ The ceramic glass can be damaged by objects falling onto it.
- ▶ The ceramic glass edge can be damaged by knocks from cookware.
- ▶ Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.
- ▶ Pans should be lifted on and off the cooktop surface and not dragged.
- ▶ Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.

UNPACKING

During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

- ▶ During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE

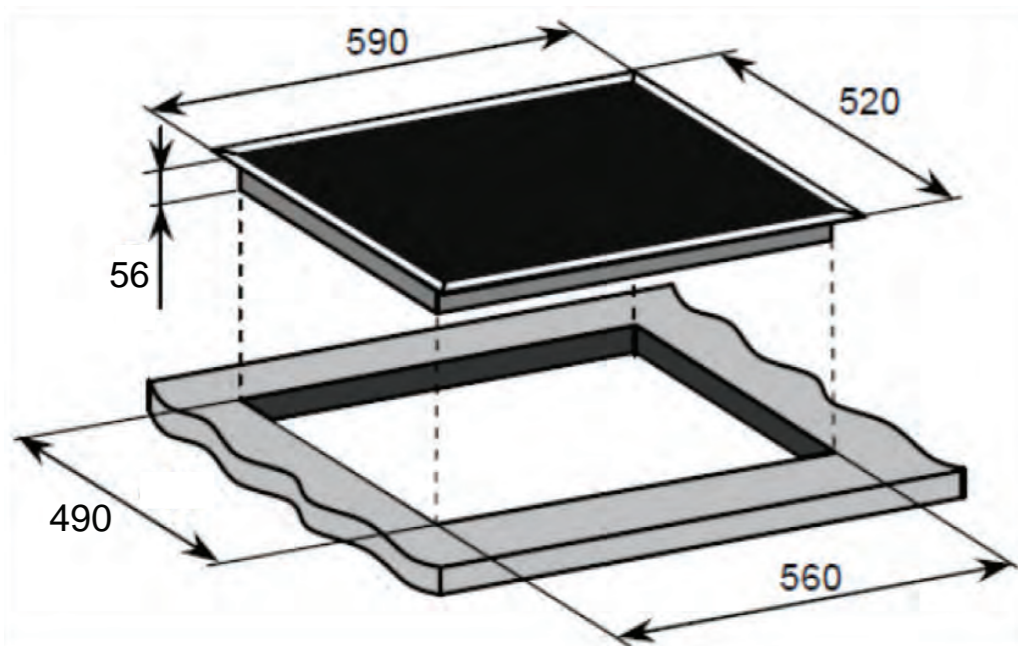
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

YOUR INALTO COOKTOP

SPECIFICATIONS

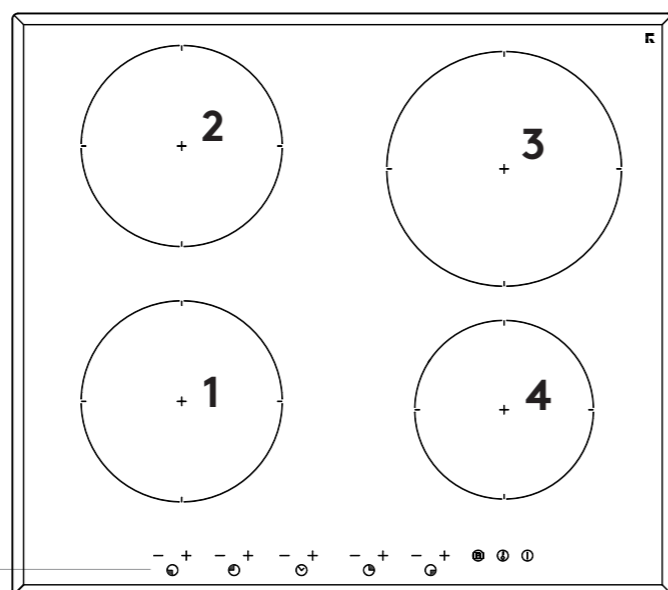


MODEL	PRODUCT DIMENSIONS (WxDxH)	CUT-OUT DIMENSIONS (WxD)
II65T	590mm, 520mm, 56mm	560mm x 490mm

MODEL	BURNERS	OTHER
II65T	2 x 1.80/2.30 kW induction zones (Ø 180mm) 1 x 2.30/3.00 kW induction zone (Ø 210mm) 1 x 1.20/1.50 kW induction zone (Ø 160mm)	Touch control operation 4 individual residual heat indicators Frameless

INDUCTION COOKTOP SURFACE LAYOUT

1. 1.80/2.30 kW zone(Ø 180mm)
2. 1.80/2.30 kW zone(Ø 180mm)
3. 2.30/3.00 kW zone(Ø 210mm)
4. 1.20/1.50 kW zone(Ø 160mm)



TOUCH CONTROLS

INSTALLATION INSTRUCTIONS

It's important to carefully read the following installation instructions before beginning the installation of your cooktop.

IMPORTANT! The connection of this cooktop must be carried out by a suitably qualified and licensed person, in accordance with the current version of the following:

- ▶ AS/NZS 3000: 2007 Wiring Regulations
- ▶ 2010 Electricity Safety Regulations
- ▶ The installation instructions within this user manual

POSITIONING

Warning. The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

This cooktop is to be built into a kitchen unit (depending on size) or 600mm cooktop that is at least 30mm thick. The following minimum clearance distances must be observed:

- ▶ 700mm between the cooktop surface and the underside of any horizontal surface above it.
- ▶ 50mm clearance around the front and sides of the appliance, and 55mm clearance at the back of the appliance, measured from the cut out, providing the material next to the cooktop is made of a non-combustible material.
- ▶ If the cooktop is positioned so that the right or left hand side of the appliance will be near to the edge of a kitchen unit. There must be a gap of at least 150mm between the side of the cooktop and the vertical surface of the kitchen unit.

IMPORTANT! Underneath the appliance there **MUST** be a partition made of insulating material (e.g. wood). There must be a gap of at least 35 mm between the underneath of the appliance and this partition.

▷ You must make sure that there is a 5mm gap below the underneath of the worktop at the front edge of the hob.

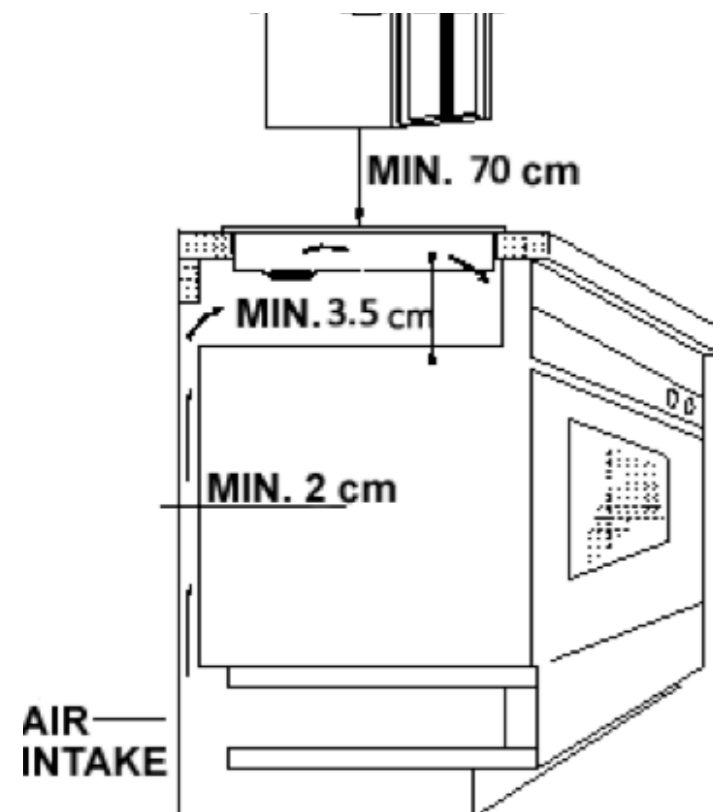
IMPORTANT! If you are installing this cooktop above an oven the oven **MUST** have a cooling fan.

INSTALLING THE COOKTOP

- ▶ Cut a hole in the bench top that corresponds with the relevant drawing on page 6.

INSTALLATION INSTRUCTIONS

IMPORTANT! You must observe the ventilation requirements shown in the drawing below.



IMPORTANT! The safety distance between the hotplate and the cupboard above the hotplate should be at least 700mm.
There must be a gap of at least 35 mm between the underneath of the appliance and this partition.
Ensure the appliance is well ventilated and the air intake channel should be at least 20 mm.

IMPORTANT! Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the cooktop from the aperture in the future, particularly if it needs to be serviced.

- ▶ Carefully lower the cooktop into the cut-out.

ELECTRICAL CONNECTION

IMPORTANT! The connection of this cooktop must be carried out by a suitably qualified and licensed electrician, in accordance with the current versions of the following:

- ▶ Gas Safety and Measurement Regulations 2010
- ▶ AS/NZS 3000 Wiring Rules
- ▶ Electricity Safety Regulations 2010
- ▶ The installation instructions within this user manual

INSTALLATION INSTRUCTIONS

Before connecting the cooktop, make sure that the supply voltage marked on the rating plate corresponds with that of your mains supply voltage.

Warning! The cooktop must be earthed.

- ▶ The appliance must be wired into a 32A double pole switched fused spur outlet, having 3mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- ▶ The spur outlet must still be accessible even when your cooktop is located in its operating position.
- ▶ Cable type: H05BB-F5G 1.5mm², H05BQ-F5G 1.5mm², H05V2V2-F5G 1.5mm²

CONNECTING THE MAINS SUPPLY CABLE

- ▶ The mains terminal block is located on the underside of the cooktop and the terminals are accessible by removing the terminal block cover.

IMPORTANT! The power cable isn't supplied with the appliance. The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.

- ▶ The cable connections must be in accordance with the diagram located on the bottom of the cooktop. The links must also be positioned as indicated.
- ▶ You should use a good quality screwdriver to carefully, fully tighten ALL of the terminal screws.
- ▶ If when the cooktop is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened and the links are in position. This should be done before contacting the Customer Care Department.
- ▶ The cable can be looped if necessary, but make sure that is not kinked or trapped when the cooktop is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

REPLACING THE MAINS SUPPLY CABLE

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained via the manufacturer or its service agents, in order to avoid hazard.

IMPORTANT! The replacement of the mains supply cable must be carried out by a suitably qualified and licensed electrician.

The mains supply cable should be replaced in accordance with the following instructions:

- ▶ Switch the appliance off at the mains supply.
- ▶ Open the terminal block on the underside of the cooktop.
- ▶ Unscrew the terminal screws fixing the cable.
- ▶ Replace the cable with one of the same length and in accordance with the specification given on pages 17 - 18.
- ▶ The "green-yellow" earth wire must be connected to the terminal marked \perp . It must be about 10 mm longer than the live and neutral wires.
- ▶ The "blue" neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

INSTALLATION INSTRUCTIONS

When you have installed the cooktop, make sure that

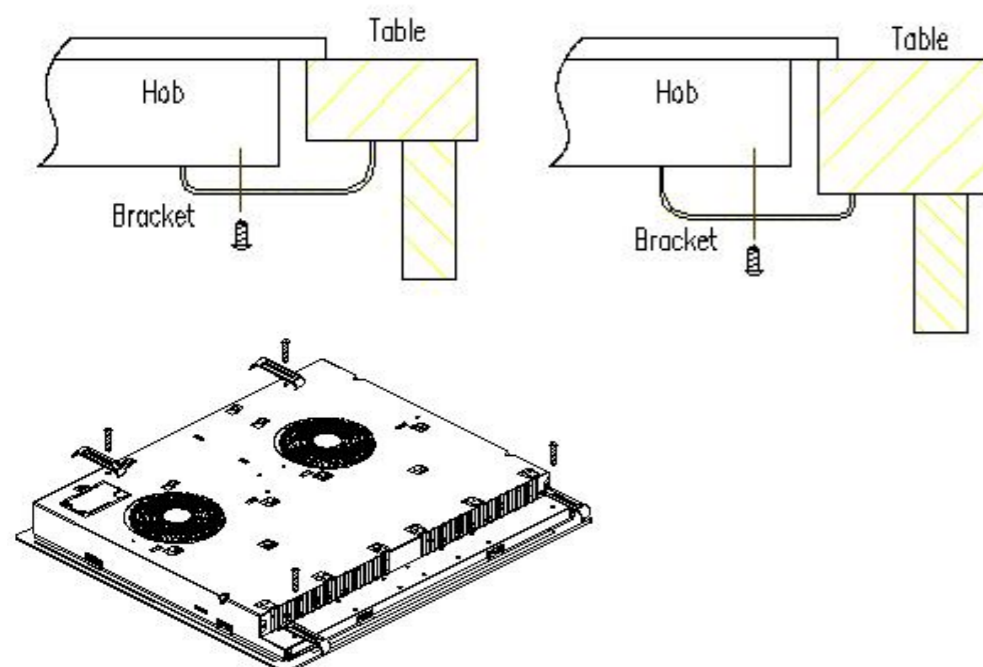
- ▶ The power supply cable is not accessible through cupboard doors or drawers
- ▶ There is adequate flow of fresh air from outside the cabinetry to the base of the hob
- ▶ If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob
-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

Fix the hob on the work surface by screw 2 brackets on the bottom of hob(see picture) after installation. Adjust the bracket position to suit for different table top thickness.



Cautions

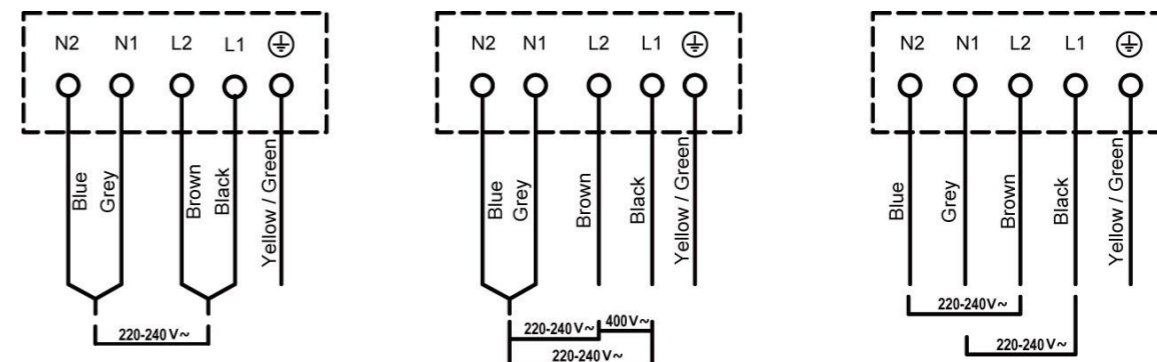
1. The induction hotplate must be installed by qualified personnel or technicians.
We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics

INSTALLATION INSTRUCTIONS

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.

Connecting the hob to the mains power supply

- ▶ This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:
 1. the domestic wiring system is suitable for the power drawn by the hob.
 2. the voltage corresponds to the value given in the rating plate
 3. the power supply cable sections can withstand the load specified on the rating plate. To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.
- ▶ Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.



- ▶ If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
- ▶ If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- ▶ The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- ▶ The cable must not be bent or compressed.
- ▶ The cable must be checked regularly and replaced by authorised technicians only.

OPERATING YOUR COOKTOP

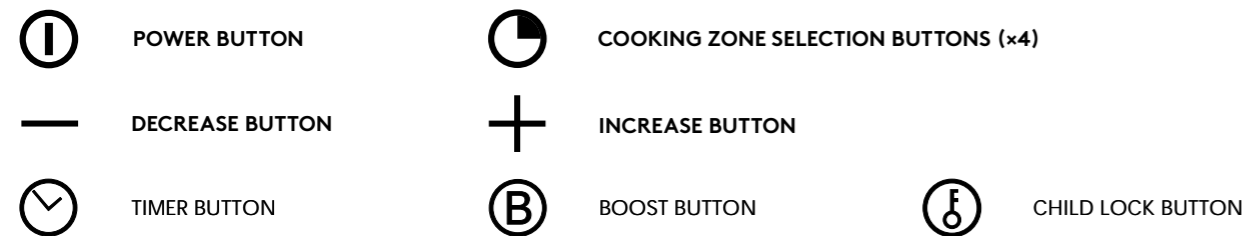
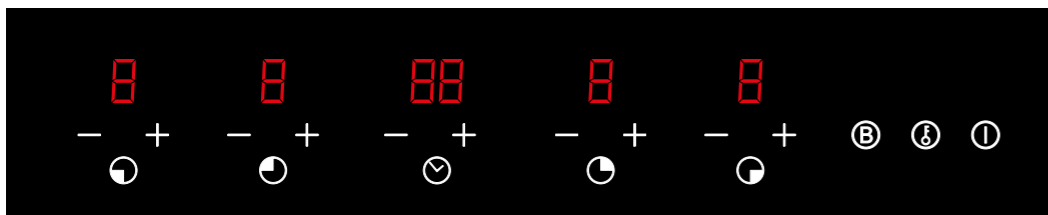
BEFORE FIRST USE

IMPORTANT! You should clean the ceramic cooktop surface (refer to the “Cleaning and Maintenance” section).

- ▶ You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- ▶ Do not burn off more than one zone at once.
- ▶ You must place a saucepan filled half full with cold water on each cooking zone as you burn it off.

TOUCH CONTROLS

- ▶ All operations are performed by means of the touch controls that can be found in the front center of the cooktop (when standing in front).



SWITCHING ON A COOKING ZONE AND SETTING A POWER LEVEL

- ▶ Press the power button to turn the appliance on.
 - ▷ The 4 zone LED lights will all display “-”. The timer LED light will display “--”.
 - ▷ After 1 minute of inactivity, the cooktop will automatically switch off.
- ▶ After selecting your cooking zone by touching the zone indicator symbol, you then use the +/- buttons to increase or decrease your desired heating level.
 - ▷ Each cooking zone has a power range of 1-9, where 9 is the maximum power when not turn on the boost function. At power level “0” the cooking zone will be turned off.

IMPORTANT! When you have finished cooking, make sure that you set the zone to OFF, by using the “-” button and setting the zone to “0”.

NOTE: Where a cooking zone has residual heat, the corresponding indicator will show “H” to indicate it still too hot to touch. The “H” will disappear when the zone has cooled down to a safe temperature.

CHILD LOCK

The child lock feature prevents your induction cooktop from being inadvertently being switched on.

To lock your cooktop:

- ▶ Firstly turn the induction cooktop on using the Power button.
- ▶ After finishing the setting of the cooktop, press the child lock button. (🔒)
- ▶ An “Lo” will appear on the timer indicator to indicate that the cooktop is locked.

To cancel the child lock:

- ▶ Make sure the induction hob is turned on.
- ▶ Touch and hold the child lock button for a while. Now, your cooktop is unlocked.
- ▶ The cooktop is now temporarily unlocked and can be used.

IMPORTANT! When the cooktop is in the lock mode, all the controls are disable except the ON/OFF, you can always turn the cooktop off with the power button in an emergency, but you shall unlock it fist in the next operatiion.

NOTE: Where a cooking zone has residual heat, the corresponding indicator will show “H” to indicate it still too hot to touch. The “H” will disappear when the zone has cooled down to a safe temperature.

SWITCHING OFF A ZONE GRADUALLY

After selecting your desired zone to switch of , simply press the Decrease button to reduce the power setting to “0”. The selected zone will then switch off after reaching “0”.

SWITCHING OFF A ZONE INSTANTLY

After selecting your desired zone to switch of , simply press the Increase and Decrease buttons simultaneously. The selected zone will switch off immediately.

RESIDUAL HEAT INDICATORS

- ▶ After a zone is switched off, the corresponding cooking zone will show a flashing “H” symbol next to the corresponding zone. This means that the temperature of the zone is over 55°C and is therefore still high enough to cause injury.
- ▶ The residual heat indicator will go out after the temperature of the zone falls below 55°C.

IMPORTANT! The residual heat indicator will disappear if the mains supply to the product is cut.

Warning! It is still possible to burn yourself on a cooktop zone, even when the residual heat indicator has gone off. Always use caution when using the cooktop.

POT/PAN SENSOR

Each induction zone has a built-in sensor so that it can detect the presence of a pan.

- ▶ The sensor is fine-tuned to detect a pan being placed on it. The pan should be one size smaller than the nominal diameter of the zone.
- ▶ If after placing a pot or pan onto a cooking zone and selecting that cooking zone, a “U” shaped symbol appears on the cooking zone display (see below), this indicates an error. The symbol lets you know that the pot or pan is either the incorrect size, or that it could be made from a material that is inappropriate for use on an induction cooktop.



- ▶ If a cooking zone is selected but no pan is detected, the pan sensor system will check for the presence of a pan approximately every few seconds.
- ▶ You should check that your pots/pans are suitable for use on an induction cooktop (see the pan manufacturer’s trademark or instructions).

OPERATING YOUR COOKTOP

POWER BOOST FUNCTION

The Power Boost function can work in only one or two cooking zone.

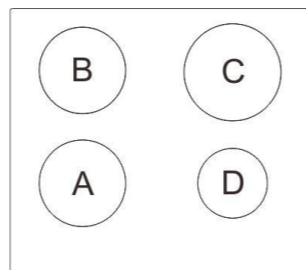
Activated the boost function

- ▶ Touching the cooking zone selection control.
- ▶ Touching the boost control, the zone indicator show “P” and the power reach Max.

Cancel the Boost Function

- ▶ Touching the cooking zone selection control that you wish to cancel the boost function.
- ▶ Touching the boost control to cancel the Boost function, then the cooking zone will revert to its original setting.

NOTE: As the boost function of A cooking zone is activated, B cooking zone is limited under level 7 automatically. Vice versa.
As the boost function of C cooking zone is activated, D cooking zone is limited under level 2 automatically.
As the boost function of D cooking zone is activated, C cooking zone is limited under level 8 automatically.



TIMER FUNCTION

▶ Setting the timer

The timer function can either be set for each individual zone, or for all zones.

▶ If the timer is set on one zone:

- ▷ Firstly activate the cooking zone that you wish to set a timer for, then press the timer control button, the “10” will show in the timer display with a fishing “0”. Set the time by touching the +/- button. Touch timer control button again, the “1” will flash. Then set the time by using the +/- button. Now, the timer have been set.
- ▷ When the timer is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.
- ▷ The display of the zone you selected will show a red dot in the right corner. When cooking timer expires, the corresponding cooking zone will be switch off automatically. The corresponding indicator will display “-”.
- ▷ The buzzer will beep for 30 seconds and the timer indicator shows “--” when the setting time finished.

▶ If the timer is set on more than one zone:

- ▷ When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display will shows the shortest time that you have set. The dot of the corresponding zone flashes.
- ▷ Once the countdown timer expires, the corresponding zon will switch off. Then it will show the next shorter time you have set and the dot of corresponding zone will flash.

▶ Cancel a timer

- ▷ Select the cooking zone for which you wish to cancel the timer. Press the +/- button together, and the timer display will show “00”.

OPERATING YOUR COOKTOP

COOKWARE THAT IS SUITABLE FOR AN INDUCTION COOKTOP

The table below shows cookware that is normally suitable for use on an induction cooktop:

Cookware	Suitable
Steel, enamelled steel	Yes
Cast iron	Yes
Stainless steel	Yes (if stated by the pan manufacturer)
Aluminium, copper, brass	No
Glass, ceramic, porcelain	No

- ▷ The bottom of the pans should be as flat and as thick as possible.
- ▷ Certain types of cookware may result in a noise being made when being used on an induction zone hob. This does not mean that there is an appliance fault.

IMPORTANT! You should make sure that all pans are placed in the centre of the induction zone that you are using.

COOKTOP GUIDELINES

- ▶ The first few times the cooktop is used, it may give off a burning smell. This smell will disappear completely with repeated use.
- ▶ The cooktop surface is fitted with cooking areas of different diameter and power.
- ▶ The positions where the heat will radiate from are clearly marked on the cooktop. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diameter as the cooking zone that they are being used on.
- ▶ You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.
- ▶ Before use, make sure that the bottoms of the saucepans are clean and dry.
- ▶ When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the cooktop.
- ▶ This will allow the heat to transfer more easily.
- ▶ The best thickness for the bottom of the pans is 2-3 mm of enameled steel and 4-6 mm for stainless steel with sandwich type bottoms.
- ▶ If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the cooktop, frame and surrounding cabinets.
- ▶ Preferably cover pans with a lid to permit cooking at a lower heat.
- ▶ Always cook vegetables and potatoes, etc. in as little water to reduce cooking times.
- ▶ Food or liquid that has high sugar content may damage the cooktop if it comes into contact with the ceramic cooktop surface. Any spillages should be wiped up immediately, however this may not prevent the cooktop surface from becoming damaged.

IMPORTANT! The ceramic cooktop surface is tough; however it is not unbreakable and can be damaged especially if pointed or hard objects are allowed to fall on it with some force.

Warning! Do not use the cooktop if the surface becomes broken or cracked. You should contact the Residentia Group Support team immediately.

CLEANING & MAINTENANCE

By ensuring proper cleaning and maintenance of your Inalto cooktop, you can ensure that it will have a long and fault free operation.

WARNING! Do not start cleaning the cooktop until it has completely cooled.

CLEANING YOUR CERAMIC COOKTOP

- ▶ Any residues that are left on the cooktop surface from cleaning agents will damage it. You should remove any residues with warm water mixed with a little washing up liquid.
- ▶ Abrasive cleaners or sharp objects will damage the cooktop surface; you should clean it using warm water mixed with a little washing up liquid.
- ▶ Although it is easier to clean some deposits whilst the cooktop surface is still warm, you should take care not to burn yourself if cleaning the cooktop surface when it is still warm.

After each use:

- ▶ Wipe the cooktop over with a damp cloth.
- ▶ Dry the cooktop by rubbing the surface with a clean cloth.

Type of deposit	Remove immediately?	Remove when the cooktop has cooled down?	What should I use to remove the deposit?
Sugar or food/liquid containing sugar	Yes	No	Ceramic cooktop scraper
Tin foil or plastic	Yes	No	Ceramic cooktop scraper
Fat splashes	No	Yes	Ceramic cooktop cleaner
Metallic discolouration	No	Yes	Ceramic cooktop cleaner
Water splashes or water rings	No	Yes	Ceramic cooktop cleaner

USING A SPECIALIST INDUCTION COOKTOP CLEANER

It is possible to purchase a specialist induction cooktop cleaner/conditioner.

You should follow the instructions given by the manufacturer of the cleaner and ensure that it is suitable for use on your appliance.

TROUBLESHOOTING

OPERATION IN CASE OF EMERGENCY

IMPORTANT! If your appliance appears to be operating incorrectly, then you should disconnect it from your mains gas and electrical supply and then contact the Residentia Group Support team on 1300 11 HELP (4357).

In the event of an emergency you should:

- ▶ Switch off all cooktop controls.
- ▶ Switch the gas off at the isolation switch or at the gas meter.
- ▶ Call the Resientia Support Team on 1300 11 HELP (4357).

TROUBLESHOOTING

Some minor faults can be fixed by referring to the instructions given below. There is also a self-help section online at <http://www.residentiagroup.com.au>.

- ▶ **The cooking zones are not functioning or will not switch on.**
 - ▷ Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.
 - ▷ It has been longer than 2 minutes since a zone was switched on and the cooktop has automatically switched off.
 - ▷ The safety lock has been switched on. Refer to the “Child Lock” section within this user manual for information on how to turn off the safety lock.
 - ▷ Several cooking zone selection buttons have been pressed at once. Only touch one cooking zone button at a time.
 - ▷ The pots or pans you are using are not suitable for use on an induction cooktop. Refer to the “Suitable pots or pans” section within this manual.
- ▶ **The residual heat indicator has not come on after I have switched a cooking zone off.**
 - ▷ The cooking zone has only been turned on for less than 30 seconds.

IMPORTANT! If the cooking zone does appear to be hotter than 50°C or has been activated for longer than 30 seconds, and the residual heat indicator has not come on, you should call the Customer Care Department.

- ▶ **A humming sound is heard when a cooking zone is selected.**
 - ▷ This is normal; the sound will disappear when the zone heats up.
- ▶ **The cooking zones have become discoloured.**
 - ▷ This maybe caused by burnt on remnants of food. This will not affect the working of the appliance. However you should make sure that the cleaning instructions are being followed regularly.

Note: That if an engineer is asked to attend whilst the product is under warranty and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair. This includes situations where appliances have been tiled in or sealed in with sealant.

Please refer to the conditions of that appear on the warranty card at the rear of this user manual.

TROUBLESHOOTING

If an abnormality comes up, the induction cooktop 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 cooktop.

TECHNICAL DATA

ELECTRICAL DETAILS	Rated Voltage:	220-240Volts/380-415Volts 2N~ 50/60Hz
	Supply Connection:	32A (double pole switch fuse outlet with 3mm contact gap)
	Max Rated Inputs:	7.2kW
	Mains Supply Lead:	5 core x 1.5mm ² (not supplied)

WARRANTY INFORMATION

WARRANTY TERMS & CONDITIONS COOKING APPLIANCES (BUILT-IN OVENS, COOKTOPS)

This document sets out the terms and conditions of the product warranties for Residentia Group Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. IN THIS WARRANTY

- (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
 - (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
 - (d) 'ASR' means Residentia Group authorised service representative;
 - (e) 'Residentia Group' means Residentia Group Pty Ltd of 20 Yaltara Avenue, Bundoora Victoria 3083, ACN 600 546 656 in respect of Appliances purchased in Australia;
 - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
 - (g) 'Warranty Period' means:
 - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 24 months, following the date of original purchase of the Appliance;
 - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
 3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
 4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.

5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
 - (a) travel of an authorised representative;
 - (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
6. Proof of purchase is required before you can make a claim under this warranty.
7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
 - (a) the Appliance is damaged by:
 - (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation
 - (viii) failure to comply with any additional instructions supplied with the Appliance;
 - (b) the Appliance is modified without authority from Residentia Group in writing;
 - (c) the Appliance's serial number or warranty seal has been removed or defaced;
 - (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.

10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.

12. To enquire about claiming under this warranty, please follow these steps:
 - (a) carefully check the operating instructions, user manual and the terms of this warranty;
 - (b) have the model and serial number of the Appliance available;
 - (c) have the proof of purchase (e.g. an invoice) available;
 - (d) telephone the numbers shown below.
13. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you to enable Residentia Group to meet its obligations under this warranty.

IMPORTANT

Before calling for service, please ensure that the steps in point 12 have been followed.

Telephone contacts

- ▶ Service: Please call 1300 11 HELP (4357)
- ▶ Spare Parts: Please call 1300 11 SPARE (7727)

PURCHASE DETAILS

For your records, please record details of your purchase below and staple your receipt to the top of this page.

STORE DETAILS

STORE NAME | _____

ADDRESS | _____

TELEPHONE | _____

PURCHASE DATE | _____

PRODUCT DETAILS

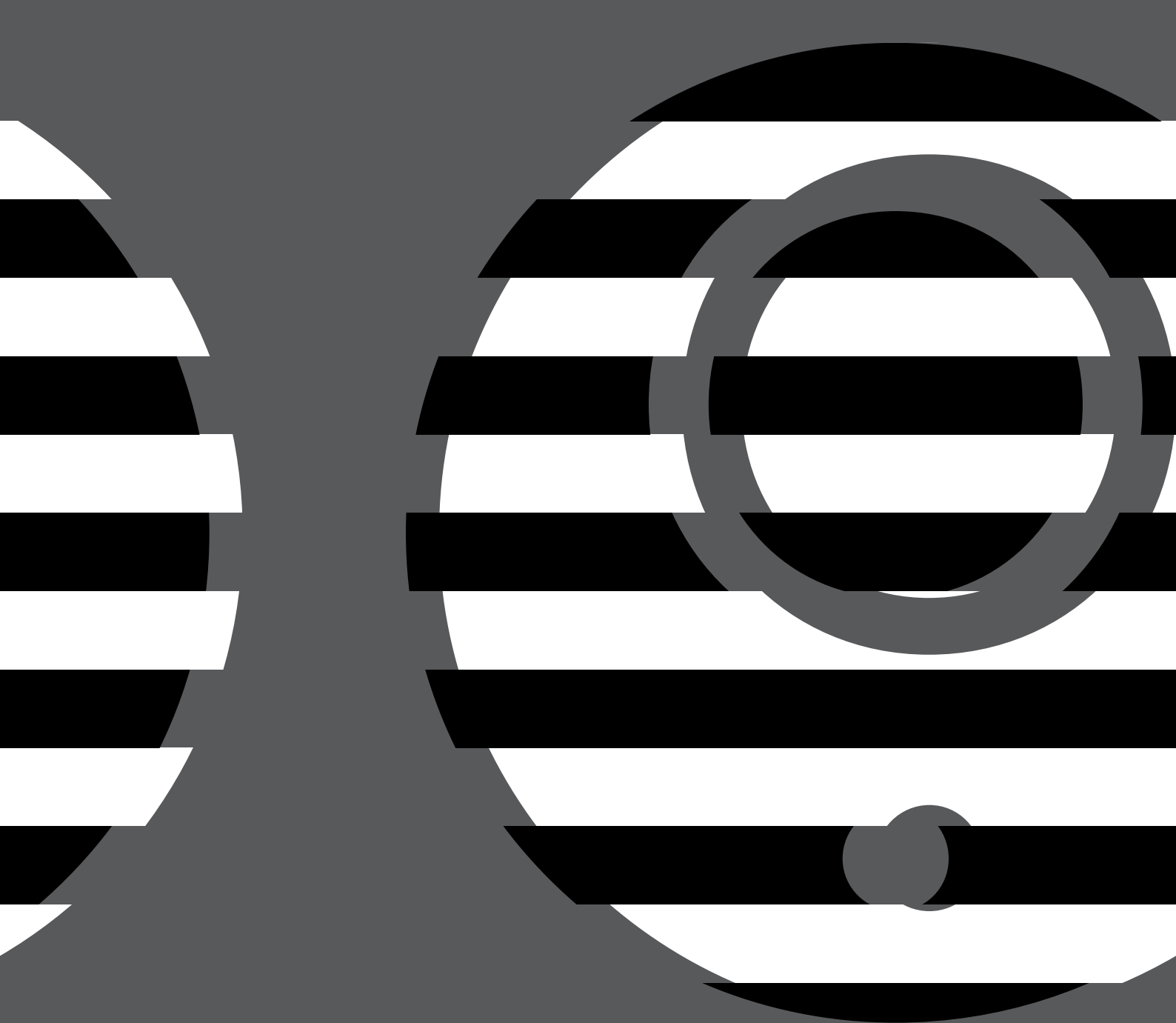
MODEL NO. | _____

SERIAL NO.* | _____

* Note. Your serial number can be found on the underside of the cooktop.

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



Residentia

MODEL CODE/S
II65T



E2447