

60 cm Induction Cooktop

Model Number: HV-C60CI

INSTRUCTION MANUAL

AFTER SALES SUPPORT
(AU) 1300 886 649 (NZ) 0800 836 761



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General Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

WARNING: Electric shock hazard - professional hardwire installation only!

- This appliance must be professionally installed to an appropriately earthed wiring system by a licensed electrician, following the instructions in this manual. Detailed installation instructions start on page 8.
- Ensure to make these instructions available to the installer. Failure to install the appliance correctly could invalidate any warranty or liability claims.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Alterations to the domestic wiring system must only be made by a qualified electrician. Failure to follow this advice may result in electric shock or death.
- Alternatively, you can install this cooktop using a standard and pre-existing 10 amp household wall socket. Please still follow all applicable rules and regulations.

General usage conditions and restrictions

- **Domestic use only:** This cooktop is designed for indoor household use only. It can be built into a standard kitchen cabinet or housing unit. This cooktop is not designed for commercial, industrial or trade use.
- **Intended purpose:** Only use this cooktop for its intended purpose, in its intended environment and as described in this manual. Any other use may cause fire, electric shock or injury. Do not use it for space heating purposes.
- **Follow instructions:** Make sure to observe all rules and provisions in this instruction manual. Do not allow anybody who is not familiar with the contents of this manual to operate the cooktop. These instructions are not intended to cover every possible condition and situation. As with any electrical household appliance, use common sense and caution when installing, operating and maintaining the cooktop.
- **No timer:** The appliance is not intended to be operated by means of an external timer or separate remote control system.

General Safety Instructions (Cont.)

- **Usage restriction:** The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **RCD:** Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30 mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.
- **WARNING: Health hazard!** Persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field. Failure to follow this advice may result in death.
- **Children:** Keep younger children away from the cooktop during use, as young children do not recognise the risks involved when using electrical appliances. If it is necessary for younger family members to be in the kitchen, ensure that they are kept under close supervision at all times.

Do not let children play with the appliance or sit, stand, or climb on it.
Do not let children carry out cleaning and user maintenance without supervision.
Do not store items of interest to children in cabinets above the appliance.
Children climbing on the cooktop could be seriously injured.
- **WARNING: Fire risk!** Never leave the cooktop unattended during use. Oils and fats in pots and pans may catch fire due to overheating. Boil-over causes smoking and greasy spill-overs that may ignite. The cooking process, even if only short term, always has to be supervised.

In case of a fire, never try to extinguish it with water. Switch off the cooking zone and cover the flame(s) with a lid or a fire blanket.

Never use the cooktop as a work or storage surface. Do not store or leave any objects or utensils on the cooking surfaces. When switched on, flammable objects present a fire hazard, and metallic objects can get very hot. Never place any metallic objects such as cutlery and lids on the cooktop.

Keep connection leads away from the cooktop as their insulation materials are usually not resistant to high temperatures.
- **Keep cooktop surface empty:** Take particular care NOT to place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, phones) on the cooktop surface.
- **During use:** Do not touch the cooktop with wet hands or feet, or bare footed.
- **Cookware:** See pages 17-18 for the cookware required for induction cooking.
- **After use,** always turn off the cooking zones and the cooktop by using the touch controls and do not rely on the pan detector.

General Safety Instructions (Cont.)

- **Handle with care:** Do not place or drop heavy objects on your cooktop. Do not stand on your cooktop. Do not use pans with jagged edges or drag pans across the induction glass surface as this can scratch the glass.
- **Cleaning:** Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the induction glass. Ensure that no part of the cooktop is immersed in water or other liquid. Do not use steam cleaning equipment for cleaning the cooktop.
- **Maintenance:** Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- **WARNING: Cracked surface!** Do not cook on a broken or cracked cooktop. If the surface is cracked, switch off the cooktop immediately at the mains power supply to avoid the possibility of electric shock, as glass-ceramic and similar cooktop surfaces protect live parts. Call for service.
- **Do not use when faulty:** Do not use the cooktop in the event of a technical fault. Faults must be fixed by appropriately qualified and authorised personnel.
- **Damage:** Do not use the cooktop if any part has been damaged or does not work properly. Only have it repaired by an authorised service centre. Incorrect repair could expose you to the risk of electric shock, fire or injury. Prolonged use of the unit in such conditions could cause fire or electrocution.
- **Damaged supply cord:** The power supply cord must be checked regularly and if it is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard. In case of damage, contact our after sales support centre.
- **Servicing:** Disconnect the appliance from the mains electricity supply before cleaning, carrying out any work or maintenance on it.
- **Misuse:** We accept no liability for any eventual damages to property or injury to persons caused by misuse of the product or noncompliance with the instructions in this manual.



WARNING - HOT SURFACES!

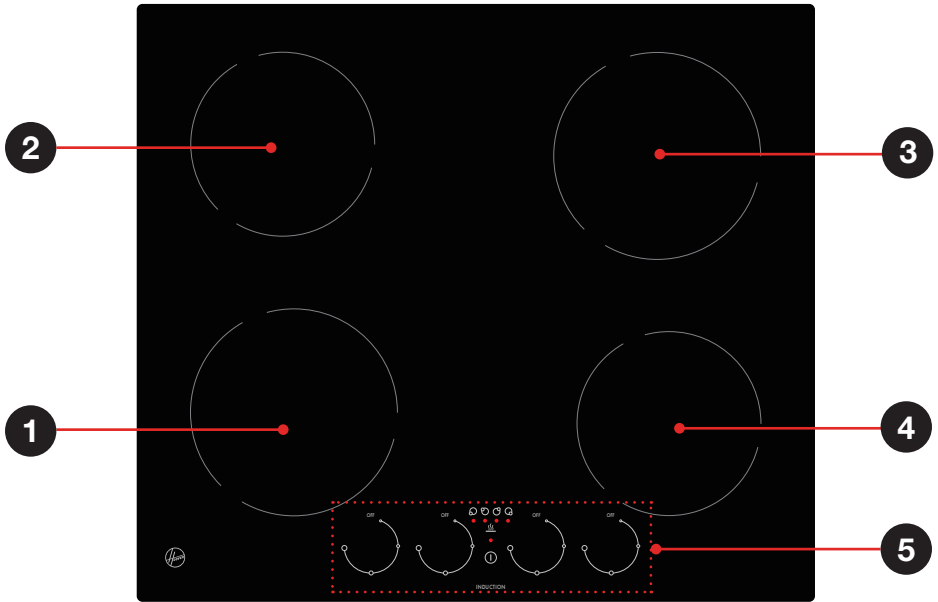
While the equipment complies with relevant safety regulations, we do wish to emphasise that this compliance does not remove the fact that the cooktop surface is liable to get hot during use and retain heat after operation.

DO NOT TOUCH HOT SURFACES!

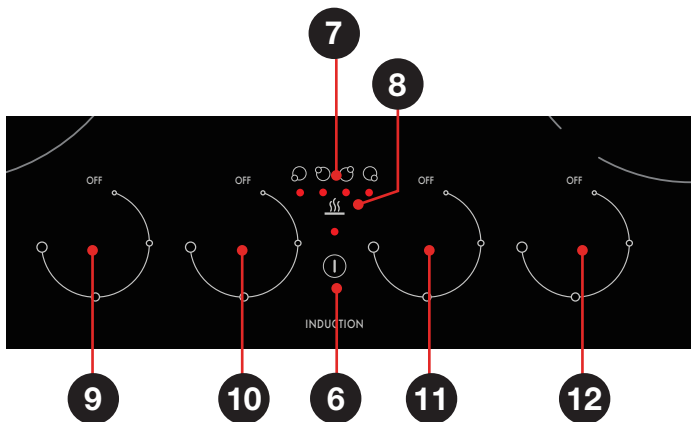
- **Burn hazard:** While in operation, direct contact with the cooktop surface may cause burns! Take utmost care when the equipment is in use and afterwards. To avoid burns, keep young children away. Do not let your body, clothing or any item other than suitable cookware contact the induction glass until the surface is cool. Failure to follow this advice could result in burns and scalds.
- **Cookware handles:** Saucepan handles may be hot to touch. Ensure that saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.

Product Overview

Induction cooktop layout



Control panel layout



Product Overview (Cont.)

Scope of delivery

Induction cooktop

- 1 Max. 1800 W cooking zone (180 mm Ø)
- 2 Max. 1200 W cooking zone (160 mm Ø)
- 3 Max. 1800 W cooking zone (180 mm Ø)
- 4 Max. 1200 W cooking zone (160 mm Ø)
- 5 Control panel

Control panel

- 6 POWER control ①
- 7 Heating indicators
- 8 Residual heat indicator
- 9 Front left heat level control
- 10 Back left heat level control
- 11 Back right heat level control
- 12 Front right heat level control

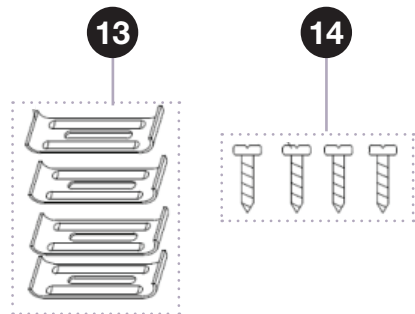
Installation hardware

- 13 4x Cooktop mounting brackets
- 14 4x Screws

Sealing tape (not shown, packed in the instruction manual/hardware bag)

Documentation (not shown)

Instruction manual
Quick start guide
Warranty certificate



NOTE:

Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.

Installation

Unpacking the appliance

- This product has been packaged to protect it against transportation damage. Unpack the appliance and remove all packaging materials from around all parts of the appliance.
- **WARNING: CUT HAZARD!** Take care, the panel edges are sharp. Failure to use caution when unpacking and installing the appliance could result in injury or cuts.
- Keep all packaging materials until you have made sure your new induction cooktop is undamaged and in good working order. If you have any doubts, do not use the appliance and call our after sales support centre for advice.
- Keep the packaging materials in a safe place. It will help prevent any damage if the product needs to be transported in the future.
- The carton is recyclable. Whenever possible, reuse the carton and recycle it when disposing of the packaging materials.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach, and dispose of them safely.

WARNING! **PROFESSIONAL INSTALLATION ONLY!**

- This cooktop must be correctly installed by an appropriately qualified, licensed electrician in accordance with all applicable rules and regulations and following these installation instructions.
- The exception for this is if you are installing this cooktop using a standard and pre-existing 10 amp household wall socket. Please still follow all applicable rules and regulations.
- Do not try to install the cooktop yourself (except for in the situation mentioned above); doing so will expose you to danger and void the warranty. Improper installation, adjustment, alteration or service can cause injury or damage. We decline any responsibility for injury or damage, to persons or property, as a result of improper use or installation.
- Connection to an appropriately earthed wiring system is essential and mandatory when hardwiring this appliance. Alterations to the domestic wiring system must only be made by a qualified electrician. Failure to follow this advice may result in electric shock or death.

Installation (Cont.)

Important installation advice: read before starting the installation!

Kitchen and benchtop requirements

- **Kitchen area:** Before installation, make sure the kitchen area is dry and there is sufficient ventilation and easy access to all control elements.
- **Benchtop:** The benchtop surface must be level, and no structural members must interfere with space requirements. It should be made of heat-resistant and insulated material in order to avoid the risk of electric shock and deformation caused by heat radiation from the hotplate. Wood and similar fibrous or hygroscopic materials are unsuitable as benchtop surface, unless impregnated.
- **Curtains:** Do not install the cooktop next to curtains, soft furnishings or other flammable materials.
- **Adjacent cabinetry finishes:** Make sure that the benchtop and any adjacent furniture are able to withstand high heat (90°C). Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at high temperatures.

It is your responsibility to ensure that your cabinetry and installation materials are able to withstand high heat.

- **Installation materials:** The glue used to join any plastic or wooden veneers/finishes to the cabinetry must be able withstand temperatures of up to 150°C to ensure the panelling does not become loose.
- **Rear and surrounding walls:** The rear wall and any surrounding surfaces must be able to withstand high heat (90°C). We recommend you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for any wall surfaces surrounding the cooktop.
- **Ventilation:** Heat, steam and moisture will be created during use of the cooktop. Take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, additional ventilation may be required. If in doubt about your ventilation requirements, consult your qualified installer.

Installation (Cont.)

Important clearances

- **Walls or vertical structures** must be at least 200 mm away from the cooktop.
- **Overhanging surfaces:** There must be no overhanging surfaces, and no rangehood or exhaust system within 760 mm above the cooktop.
- **Underneath clearance:** There must be a minimum 50 mm clearance between the base of the appliance and any surface to ensure an adequate flow of fresh air from outside the cabinetry to the base of the cooktop.
- **Above oven installation:** If the cooktop is installed above an oven, the oven must have a built-in cooling fan. The two appliances must be connected separately, to make it easier to take the appliances out and for electrical safety.
- **Above cupboard installation:** If the cooktop is installed above a drawer or cupboard space, a thermal protection barrier should be installed below the base of the cooktop.
- **Unsuitable locations:** The cooktop must NOT be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics.
- **Seek professional advice:** Consult your local building authorities and by-laws if in doubt regarding installation requirements.

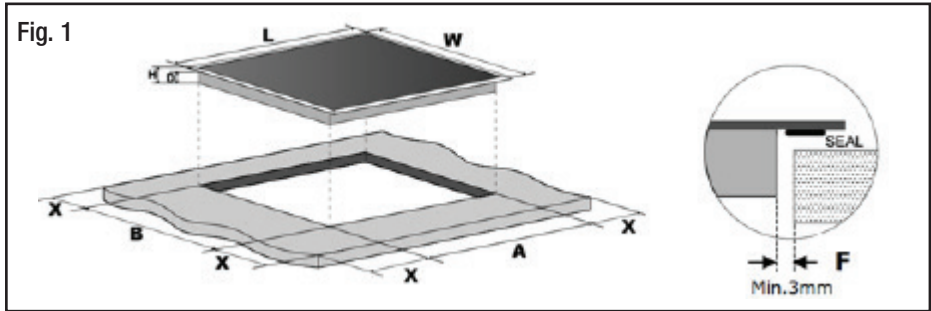
Electrical connection

- **Isolating switch:** The appliance should be mounted and positioned to comply with the local wiring rules and regulations. It should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply. 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). When the cooktop is installed, the isolating switch should be easily accessible to the user.
- **Power cord:** Do not allow electrical fittings or cables to come into contact with areas on the cooktop that get hot. If the power cord is damaged, it must be replaced by the manufacturer or a qualified service engineer in order to avoid a hazard. The power cord must not be accessible through cupboard doors or drawers.

Installation (Cont.)

Benchtop preparation

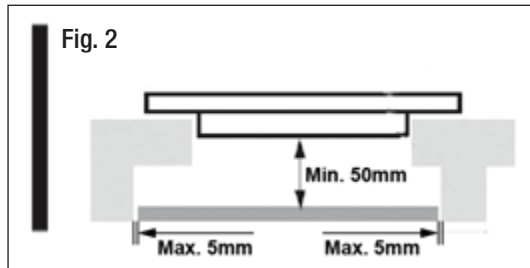
The cooktop can be fitted to any benchtop with a minimum thickness of 30 mm. For the purpose of installation and use, make sure to maintain a minimum space of 50 mm around the opening. The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3 mm. To install the cooktop on your benchtop, make an opening with the dimensions given in Fig. 1 below.



L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)	F (mm)
590	520	58	54	560+4 +1	490+4 +1	50 min.	3 min.

IMPORTANT!

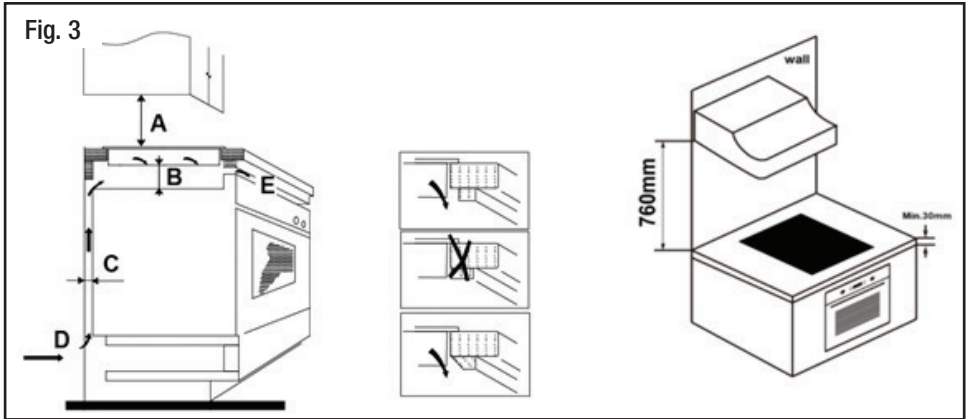
- You must observe the ventilation requirements and minimum clearances, as listed and illustrated above and on the next page.
- There are ventilation holes around the outside of the cooktop. When you put the cooktop into position, you must ensure that these holes are not blocked by the worktop.
- In order to avoid accidentally touching the hot bottom part of the hob, or getting an unexpected electric shock while the cooktop is in operation, you must put a wooden insert, fixed by screws, at a minimum distance of 50 mm from the bottom part of the hob, as illustrated in Fig. 2.



Installation (Cont.)

Ventilation and space requirements

Make sure to observe the clearance requirements as illustrated in Fig. 3.



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

Seal application

The installation hardware includes a quantity of sealing tape which, when applied around the cooktop, prevents liquid from entering the cabinet.

To apply the sealing tape, proceed as follows:

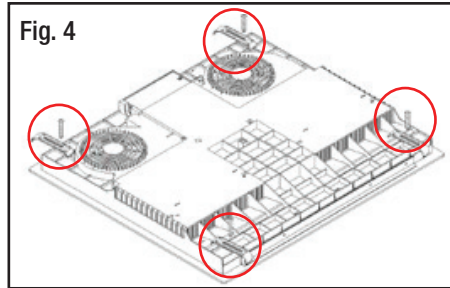
- Turn over the cooktop and place it on a stable, smooth surface (use the packaging). Take care that you do not apply an pressure on the controls.
- Detach the backing strip from sealing tape but ensure that the transparent adhesive still adheres to the seal itself.
- Correctly position the sealing tape under the edge of the cooktop, ensuring that the outer part of the seal perfectly matches the outer edge of the cooktop.
- Evenly and securely fix the seal to the cooktop, pressing it firmly in place.

NOTE: Do not use a silicon sealant to seal the appliance against the aperture.

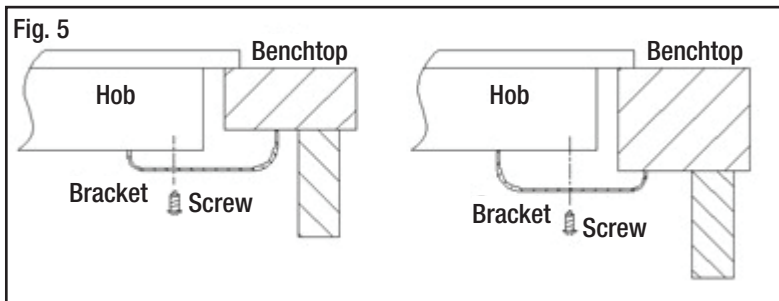
Installation (Cont.)

Inserting and fixing the cooktop

- Carefully lower the cooktop into the aperture hole that you have cut out.
- Using the screws provided, affix two mounting brackets to the left side of the cooktop and two to the right side, as illustrated (Fig. 4).



- **IMPORTANT!** Adjust the bracket position to suit your benchtop thickness (Fig. 5), making sure that after installation, the brackets will not touch the inner surfaces of the benchtop.



Installation (Cont.)

Electrical connection

Household socket installation

As this device draws 2400 W, a standard household socket is sufficient for installation. Ensure this appliance is only connected to a standard 10 amp household wall socket.

WARNING: ELECTRIC SHOCK HAZARD!

When hardwiring this appliance, the connection to the electricity supply, and any eventual alterations to the domestic wiring system, must only be made by a licensed electrician and in accordance with all applicable regulations in force. Connection to an appropriately earthed wiring system is essential and mandatory when hardwiring this appliance. Failure to follow this advice may result in electric shock or death.

Hardwired electrical connection

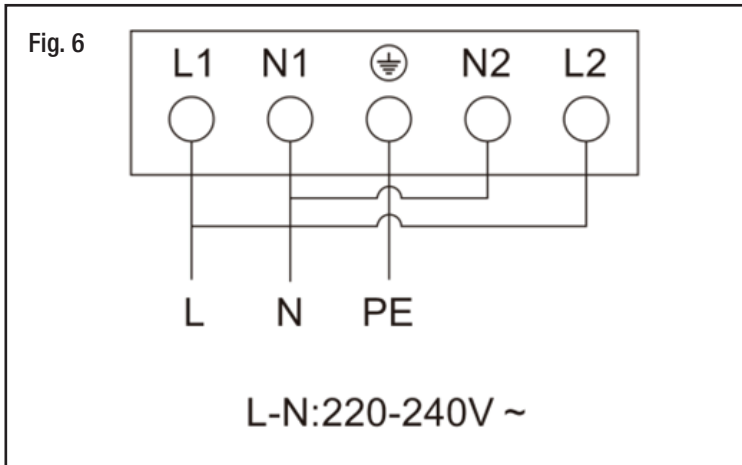
Before connecting the cooktop to the mains power supply, the installer must check and ensure that:

- the domestic wiring system is suitable for the power drawn by the cooktop (see page 30)
- the voltage corresponds to the value given on the appliance rating plate
- the circuit breaker can be reached easily when the appliance is installed
- the electrical circuit for the appliance incorporates an isolating switch providing full disconnection from the power supply
- the power supply cord is in good working order (the cord must be checked regularly and if damaged, must be replaced by the manufacturer or a qualified service technician in order to avoid a hazard)
- no adaptors, reducers or branching devices will be used as they can cause overheating and fire
- the power supply cable sections can withstand the load specified on the rating plate
- an omnipolar circuit breaker is installed with a minimum gap of 3 mm between the contacts, if the appliance is to be connected directly to the mains electricity supply
- the power cord is not bent or compressed. The cord can be looped, if necessary, but it must not kinked or trapped when the cooktop is in position
- the power supply cord will not touch any hot parts and is positioned so that its temperature will not exceed 75°C at any point
- the supply system has an effective earth connection and corresponds to the standards in force
- the bottom surface and the power supply cord will not be accessible after installation.

Installation (Cont.)

Connecting the cooktop to the mains power supply

The power supply should be connected in compliance with any relevant standards according to the connection method shown below (Fig. 6):



If you are not hardwiring this cooktop, please disregard this diagram. Instead, you may connect the appliance to a standard and pre-existing 10 amp household wall socket.

Post-installation checklist

After the appliance has been hardwired, the installer must ensure that:

- The correct electrical connection has been made and that it is compliant with safety regulations.
- 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 cooktop.
- The isolating switch is easily accessible by the user.

Getting Started

Before first use

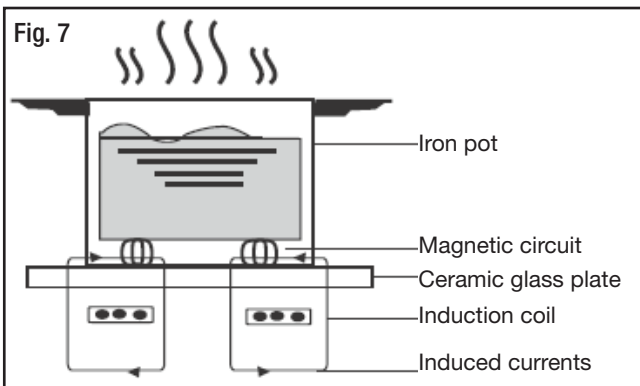
When your new induction cooktop has been professionally installed, follow a few simple steps to prepare it for your first use.

- Most importantly, read this manual thoroughly to familiarise yourself with the appliance. Pay particular attention to the safety instructions on pages 3–5. Refer to pages 6–7 for a picture and list of the controls.
- Remove any protective film that may still cover parts of the cooktop.
- Wipe the cooktop surface with a damp cloth or sponge to remove any dust that has accumulated during transport, storage or installation. Dry thoroughly
- To help eliminate any ‘new’ smell that exists and evaporate any humidity that may have formed on the heating elements during transit, **place a saucepan filled half full with cold water on one zone. Switch on that zone** and let it heat up for five minutes at the maximum setting. Repeat for the other cooking zones. **Do not burn off more than one zone at a time.** Any odour or smoke can be disregarded safely; ensure good ventilation.
- Operation instructions start on page 19.

NOTE: The first few times the induction cooktop is used, it may give off an acrid, burning smell. This is no cause for concern. The smell will disappear completely with repeated use. Ensure good ventilation.

Introduction to induction cooking

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 (Fig. 7). The glass becomes hot only because the pan eventually warms it up.



Getting Started (Cont.)

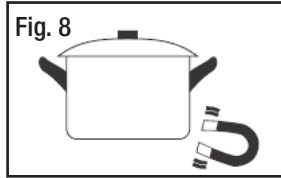
Suitable cookware

IMPORTANT!

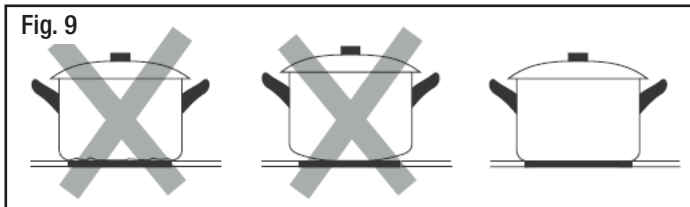
Induction cooktop compatible cookware must have a base made of material that attracts a magnet. Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

Is your cookware suitable?

- To check whether your cookware is suitable, move a magnet towards the base of the pan (Fig. 8). If it is attracted, the pan is suitable for induction.

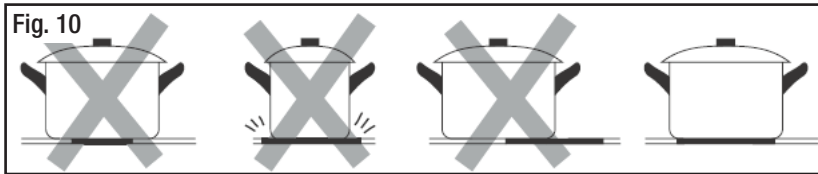


- Cookware made from the following materials is NOT suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- Once you know which of your pots and pans can be used on the induction cooktop, check them and ensure that the bases of the pots and pans are in good condition. This will ensure efficient heat transfer, save you energy and cooking time and help you keep the cooktop in optimum condition.
- Do not use cookware with jagged edges or a curved base (Fig. 9).

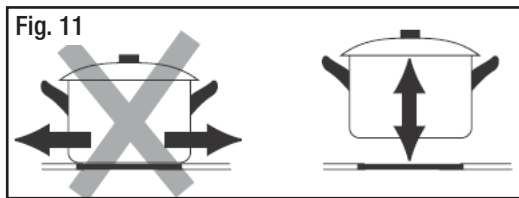


Getting Started (Cont.)

- The bases of pots and pans should be smooth, sit flat against the glass and be the same size as the cooking zone. To maximise efficient energy usage, the base of the pot should have a diameter equal to, or slightly larger than the cooking zone diameter. Pots with a minimum base diameter of greater than or equal to 16 cm (for 160 mm hob) or 18 cm (for 180 mm hob) could be undetected by the cooktop. Always centre your pan on the cooking zone (Fig. 10).



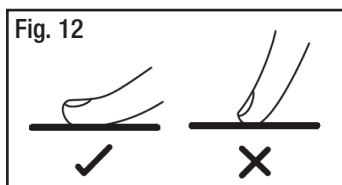
- Always lift pans off the cooktop – do not slide, or they may scratch the glass (Fig. 11).



IMPORTANT: Always use appropriate cookware. Never attempt to cook directly on the induction glass surface without a pot or pan.

Touch control operation

- The power button is used by means of the touch controls on the control panel. They respond to touch, so there is no need to apply any pressure. Use the ball of your finger, not its tip (Fig. 12). You will hear a beep each time a touch is registered.
- Make sure the power button is always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering it. Even a thin film of water may make it difficult to operate.
- The power button has a corresponding visual display (indicator light).




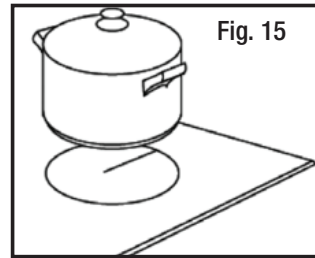
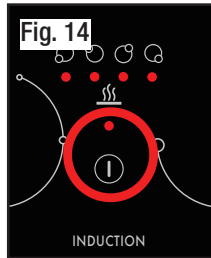
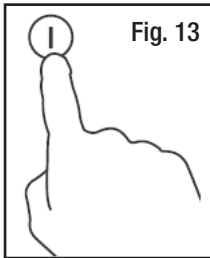
Instructions

Cooking on the induction cooktop

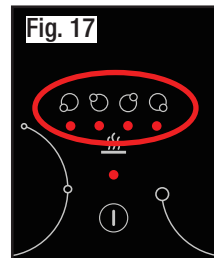
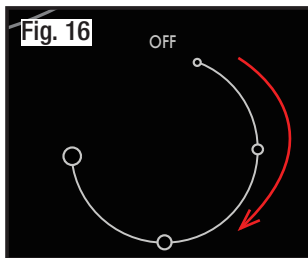
Once the cooktop has been connected to the power supply, the buzzer will emit a beep sound and all indicators light up briefly and then go out. This indicates that power is connected to the cooktop.

To start cooking

- Touch the POWER  control to switch on the cooktop (Fig. 13). The power indicator (Fig. 14) will illuminate to show that the appliance has entered standby mode.
- Place a suitable pan on the cooking zone you wish to use (Fig. 15). Make sure the bottom of the pan and the surface of the cooking zone are both clean and dry.



- Select the power level by turning the knob to the right (Fig. 16). The corresponding heating indicator for that hob will illuminate (Fig. 17). You can modify the heat level (from 1-9) at any point during the cooking process.




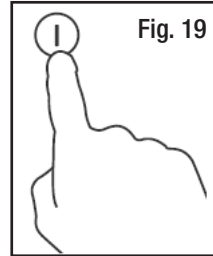
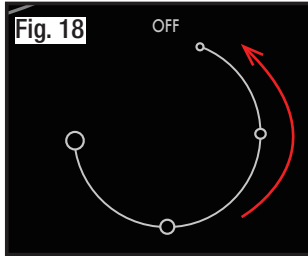
NOTE: This heat level applies if you are only using one hob. Because this appliance is power limited to 2.4 kW, if you are using multiple hobs, the heat level will be affected. Please see the table on page 22 for more information.

- **IMPORTANT:** You must choose a heat level **within one minute**, otherwise the cooktop will automatically switch off and you will need to start again.
- See page 21 for recommended heat settings.

Instructions (Cont.)

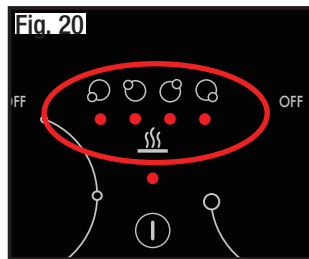
When you have finished cooking

- Turn the knob of the cooking zone you would like to switch off to the left (Fig. 18).
- Turn the whole cooktop off by touching the POWER  control (Fig. 19).




Residual Heat Warning

- The residual heat warning feature means that the hob indicators above the residual heat symbol (Fig. 20) will flash when the corresponding cooking zone is still hot. They will stop when the surface has cooled down to a safe temperature. It can also be used as an energy saving function to keep food warm before serving.



BEWARE OF HOT SURFACES! DO NOT TOUCH!

The hob heat indicators above the residual heat warning symbol [] will flash when the corresponding cooking zone is still hot enough to cause injury. It will disappear when the surface has cooled down to a safe temperature.

Instructions (Cont.)

Heat settings (levels)

The settings in Table 1, below, are guidelines only. The exact setting will depend on several factors, including your cookware, the amount of food you are cooking, and how many hobs you are using simultaneously (see page 22 for more information). Experiment with the cooktop to find the settings that best suit you.



Heat setting	Suitable for
1–2	<ul style="list-style-type: none">• Delicate warming of small amounts of food• Melting chocolate or butter• Heating foods that burn quickly• Gentle simmering• Slow warming
3–4	<ul style="list-style-type: none">• Reheating• Rapid simmering• Cooking rice
5–6	<ul style="list-style-type: none">• Cooking pancakes
7–8	<ul style="list-style-type: none">• Sautéing• Cooking pasta
9	<ul style="list-style-type: none">• Stir-frying• Searing• Bringing soup to the boil• Boiling water

Other features

Cooling fan

A cooling fan will start operating when the cooktop starts heating. When you switch a zone off, the fan will keep working for a brief time and then stop.

Residual heat warning []

The hob heat indicators [] above the residual heat symbol [] (see Fig. 20) will flash when the corresponding cooking zone is switched off but still hot enough to cause injury. The will disappear when the surface has cooled down to a safe temperature. You can also use it to save energy, to keep food warm on a cooking zone that is still hot.

Over-temperature protection

The cooktop is equipped with a temperature sensor that monitors the temperature inside the cooktop. When an excessive temperature is detected, the cooktop will stop operation automatically.

Instructions (Cont.)

Auto shut-down protection

If a cooking zone is accidentally left on, a safety shut-down will activate after a certain period of time and switch off the zone. The length of time depends on the set power level for that zone (Table 2). For example, if a zone is left unattended while set to heat at power level 4, it will switch off automatically after four hours.

Power level	Time limit (hrs:min)
1–3	8:00
4–6	4:00
7–9	2:00

Power Management

The maximum available preset power (2400 W) is shared between the cooking zones. If all zones are turned on, the power management will not allow all zones to operate at full power, but will alternate the power among all zones so that the total power will be equal to the preset maximum power. See the below table for specifics.

Number of Active Zones	Zone Position/Power (W)				Total Power (W)
	<i>Front Left</i>	<i>Back Left</i>	<i>Back Right</i>	<i>Front Right</i>	
	1800	1200	1800	1200	
1	1800	-	-	-	1800
1	-	1200	-	-	1200
1	-	-	1800	-	1800
1	-	-	-	1200	1200
2	1400	1000	-	-	2400
2	1400	-	-	1000	2400
2	-	1000	1400	-	2400
2	-	-	1400	1000	2400
2	-	1200	-	1200	2400
2	1400	-	1000	-	2400
3	1200	-	800	400	2400
3	1200	400	800	-	2400
3	-	800	1200	400	2400
3	1200	800	-	400	2400
4	800	400	800	400	2400

Instructions (Cont.)

Hints and tips

Preventing spillage

- Take care when cooking to prevent liquids spilling onto the cooktop surface.
- Food or liquid with a high sugar content may damage the cooktop if it comes into contact with the cooktop surface. Wipe up any spillages immediately; however, this may not prevent the cooktop surface from becoming damaged, so take utmost care.

Energy efficient cooking

- When boiling food, use as little water as possible to reduce cooking times.
- When food comes to the boil, reduce the power setting.
- Preferably cover pots and pans with a lid to permit cooking at a lower heat.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Important warnings

- **CAUTION: DO NOT LEAVE UNATTENDED!** Do not leave pans with dishes based on fats and oils unattended on a switched-on cooking zone. Oil and fat heat up very quickly and at extremely high temperatures can spontaneously catch fire.
- **CAUTION: DO NOT TOUCH!** Once switched off, the cooking zones remain warm for a while. Do not touch.
- **WARNING: FRAGILE!** The induction cooktop surface is tough; however, it is not unbreakable and can be damaged, especially if a sharp or hard object falls on it with some force.

Do not use the cooktop if the surface is broken or cracked. Switch off the appliance immediately to avoid the possibility of electric shock and contact our after sales support centre for advice.

Instructions (Cont.)

Cooking guidelines

Searing steak

Follow the steps below to cook juicy, flavoursome steak.

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up an induction compatible, heavy-based fry 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 into 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 well you want it cooked. 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.

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. Egg-based and flour-thickened sauces should also be cooked 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.




Stir-frying

- Choose an induction compatible, flat-based wok or a large frying pan.
- Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- Preheat the pan briefly and add two tablespoons of oil.
- Cook any meat first, put it aside and keep warm.
- 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.
- Stir the ingredients gently to make sure they are heated through. Serve immediately.

FAQs & Troubleshooting Guide

If you experience problems with your induction cooktop, or if it appears not to be operating correctly, check the information below and on the next page for solutions to common problems. If none of the solutions offered help you solve your problem, please contact our after sales support centre for advice.

Do not attempt to repair the appliance yourself.

Table 4	
Problem	Possible cause and solution
The induction cooktop cannot be turned on.	Check and ensure that your power supply is working (there is no power outage in your area), and that the cooktop is properly connected and switched on.
	Check and ensure that no fuse has blown or your leakage protection switch has tripped. If so, replace reset the switch or replace the fuse.
	If you have checked everything and the problem persists, call a qualified technician or contact our after sales support centre.
The touch controls are unresponsive, or difficult to operate.	There may be a slight film of water over the controls. Make sure the touch control area is dry.
	You may be using the tip of your finger when touching the controls, use the ball of your finger.
The glass is being scratched.	Ensure you do not use rough-edged cookware, or unsuitable, abrasive cleaners or scourers for cleaning the cooktop.
	Only use induction cooktop suitable cookware with flat and smooth bases (see pages 17–18).
	If the glass surface is cracked or badly damaged, stop using the cooktop, unplug it and call for service.
What does the flashing indicator below this symbol [] mean?	The cooking zones retain some heat after they are switched off. The indicator [] below the residual heat symbol [] shows that the relevant cooking zone is still hot. Do not touch the cooking zone while this indicator is flashing.
Some pans make crackling or clicking noises.	Noises may be caused by the construction of your cookware (layers of different metals vibrating differently). This is normal, but the noise should quieten down or disappear completely.

FAQs & Troubleshooting Guide (Cont.)

Table 4	
Problem	Possible cause and solution
<p>The cooktop makes a low humming noise when cooking on a high heat level.</p> <p>There is a fan noise coming from the induction cooktop.</p>	<p>This is caused by the induction cooking technology. It is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.</p> <p>A cooling fan built into the cooktop has come on to prevent the electronics from overheating. It may continue to run even after you have turned the cooktop off. This is normal and needs no action. Do not switch the power to the induction cooktop off at the wall while the fan is running.</p>
Pans do not become hot.	The cooktop cannot detect the pan because it is not suitable for induction cooking, or because it is too small for the cooking zone, or because it is not properly centred on it. Use cookware suitable for induction cooking (see pages 17–18).
	Centre the pan and make sure that its base matches the size of the cooking zone.
	The power management feature will not allow all hobs to operate at full power, but will alternate the power among all zones so that the total power will be equal to the preset maximum power (2400 W). See page 22 for more information.
The cooktop or a cooking zone has turned itself off, and a tone sounds (three beeps per cycle).	There is a technical fault, and the hob has entered a protective state automatically. Switch the power to the induction cooktop off at the wall, and contact a qualified technician or our after sales support centre to arrange a service.

FAQs & Troubleshooting Guide (Cont.)

Table 5: Specific failures (and solutions for the service technician)	
Failure	Possible cause and solution
The LED indicator does not illuminate when the power button is pressed, or indicators do not illuminate when the hobs are heating or flash when they are still hot.	No power supplied — check whether the plug is properly inserted and that the outlet is working.
	Failure of the accessorial power board and display power board — check the connections.
	The accessorial power board is damaged — replace the accessorial power board.
	The display board is damaged — replace it.
Some controls do not work, or abnormal display.	The display board is damaged — replace it.
The cooking mode indicator comes on but heating does not start.	High temperature of the hob surface — the ambient temperature may be too high, or the air intake or air vent may be blocked.
	There is something wrong with the fan — check whether the fan runs smoothly. If not, replace it.
	The power board is damaged — replace it.
Heating stops suddenly during operation and the cooktop emits two beeps per cycle.	Wrong type of cookware, or pot diameter is too small — advise customer to use appropriate cookware (see pages 17–18).
	If the pan detection circuit is damaged, replace the power board.
	The unit has overheated — wait until the temperature has dropped to normal, then press the POWER control to restart the unit.
Fan motor sounds abnormal.	The fan motor is damaged — replace the fan.

Other Useful Information

Care and cleaning

Everyday cleaning of the glass surface

Remove fingerprints, marks, stains left by food or non-sugary spill-overs daily from the glass surface.

1. Switch off the power to the cooktop at the wall.
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. This is important! Leaving cleaning residue on the cooktop may stain the glass.
4. Switch the power to the cooktop back on.

NOTE:

- **CAUTION: BURN HAZARD!** 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 surface. Take care and check suitability of your cleaning agents before use.
- Never leave cleaning residues on the cooktop, which may stain the glass.

Boil-overs, 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 off the power to the cooktop 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 up the soiling or spill with a dishcloth or paper towel.
4. Follow steps 2 to 4 for everyday cleaning of the glass surface, above.

NOTE:

- Remove stains left by melts and sugary food or spill-overs as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.
- **CAUTION: CUT HAZARD!** When the safety cover is retracted, a palette knife or ceramic cooktop scraper is very sharp. Use with extreme care and always store it safely and out of reach of children. Failure to use caution could result in injury or cuts.

Other Useful Information (Cont.)

Spill-overs on the touch controls

5. Switch the power to the cooktop off at the wall.
6. Soak up the spill using a dry cloth or paper towel.
7. Wipe the touch control area with a clean damp sponge or cloth.
8. Wipe the area completely dry with a paper towel.
9. Switch the power to the cooktop back on.

NOTE:

- 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.

GENERAL CAUTIONS

- Always allow the cooktop surface to cool before cleaning the cooktop.
- You may find it easier to clean some deposits while the cooktop surface is still warm. However, wait until the surface is safe to touch and take care not to burn yourself if cleaning it when it is still warm.
- Residues from cleaning agents left on the cooktop surface will damage it. Always remove residues with warm water and a little washing-up liquid.
- Do not use abrasive or harsh cleaning agents (such as scouring powders, abrasive stones, pumice stones, wire brushes and so on) or sharp objects that may scratch the cooktop surface, causing irreversible damage.
- Take care to avoid injury when using a ceramic cooktop scraper. Retract the blade when you have finished with it, and keep it out of reach of children.

IMPORTANT!

The induction cooktop surface is tough; however, it is not unbreakable and can be damaged, especially if a sharp or hard object falls on it with some force.

Do not use the cooktop if the surface is broken or cracked.

Switch off the appliance immediately to avoid the possibility of electric shock and contact our after sales support centre for advice.

Other Useful Information (Cont.)

Service, repair and spare parts

CAUTION!

If your cooktop appears not to be operating correctly, contact our after sales support centre for advice. Do not attempt to repair the appliance yourself!

Please note that if you book a service, the appliance must be accessible for the technician to perform any necessary repair. If the cooktop is installed in such a way that the technician is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

This appliance must only be serviced by authorised personnel.

There are no spare parts available for purchase.

Technical specifications

Model number	HV-C60CI
Rated voltage and frequency	220–240 V~, 50 or 60 Hz
Cooking zones (4)	2x 1800 W (180 mm Ø) 2x 1200 W (160 mm Ø)
Installed electric power	2400 W
Dimensions (mm)	590 (W) x 520 (D) x 58 (H)
Benchtop cut-out size (mm)	560 (W) x 490 (D)
Weight	7.8 kg (approx.)

Compliance

This appliance has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS/NZS 60335.2.6.



The RCM Mark (Regulatory Compliance Mark) indicates that the product complies with the relevant guidelines of the ACMA as well as corresponding government requirements for the safety of electrical devices.

Other Useful Information (Cont.)

Responsible disposal



Packaging materials are recyclable. Please dispose of them responsibly for recycling.



At the end of its working life, do not throw this appliance out with your household waste. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling.

Contact your local authorities for advice on recycling facilities in your area. Or find recycling scheme services listed on Planet Ark's website at www.recyclingnearyou.com.au, or call Planet Ark on 1300 733 712.

Licensed installer/electrician details

Please ask your licensed installer/electrician to fill in the details below so you have them on record should you need to contact the installer in the future.

Proof of professional installation is also required for warranty claims.

Please fill in the details below:

Name of licensed installer:

Licence number:

Date of installation:

Signature:

Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on (AU) 1300 886 649 or (NZ) 0800 836 761 for advice.

Distributed by Tempo (Aust) Pty Ltd ABN 70 106 100 252

PO BOX 132, Frenchs Forest NSW 1640, Australia

Customer Helpline:

(AU) 1300 886 649 (NZ) 0800 836 761

Web Support: tempo.org/support

For an electronic copy of this manual, please contact our after sales support centre.