

MODEL CODE/S

**II64T**

PRODUCT

**INDUCTION  
COOKTOP**

DOCUMENT

**USER  
MANUAL**

INALT<sup>®</sup>

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](http://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*



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# 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

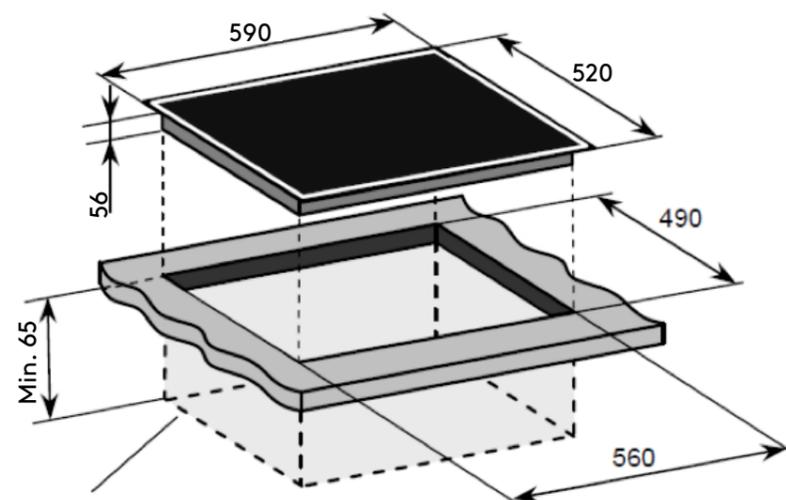
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

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



Total height including minimum ventilation requirement

MODEL	PRODUCT DIMENSIONS (WxDxH)	CUT-OUT DIMENSIONS (WxD)
II64T	590mm, 520mm, 56mm	560mm x 490mm

MODEL	BURNERS	OTHER
II64T	2 x 1.85/2.10 kW induction zones (Ø 200mm) 2 x 1.40 kW induction zones (Ø 160mm)	Touch control operation Automatic pot/pan detection 4 individual residual heat indicators Frameless

## INDUCTION COOKTOP SURFACE LAYOUT

- A 1.85 / 2.10 kW zones (Ø 200mm)  
B 1.40 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 20 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.

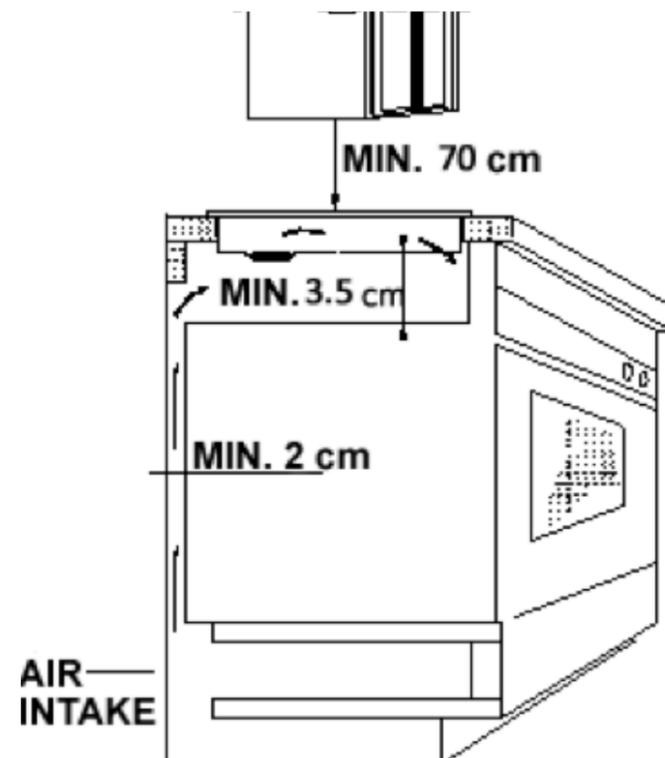
**IMPORTANT!** If you are installing this cooktop above an oven the oven **MUST** have a cooling fan.

## 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!** 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

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 1.5mm<sup>2</sup>, H05BQ-F5G 1.5mm<sup>2</sup>, H05V2V2-F5G 1.5mm<sup>2</sup>

## INSTALLATION INSTRUCTIONS

### 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).

# OPERATING YOUR COOKTOP

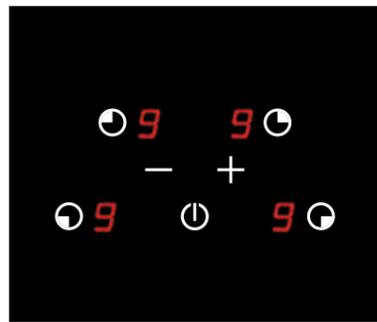
## BEFORE FIRST USE

**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).



-  POWER BUTTON [1]
-  COOKING ZONE SELECTION BUTTONS (x4) [4]
-  INCREASE BUTTON [2]
-  DECREASE BUTTON [3]

## SWITCHING ON A COOKING ZONE AND SETTING A POWER LEVEL

- ▶ Press the power button (1) for 2 seconds to turn the appliance on.
  - ▷ The 4 zone LED lights (4) will all display “0”.
  - ▷ After 20 seconds of inactivity, the cooktop will automatically switch off.
- ▶ After selecting your cooking zone by touching the zone indicator symbol (4), you then use the +/- (2/3) 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. 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”).

## 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 (1).
- ▶ Simultaneously press a cooking zone selection button (4) and the Decrease button (3), and then press the cooking zone selection button (4) once again alone.
- ▶ An “L” will appear on all cooking zone LEDs to indicate that the cooktop is locked.

**NOTE:** Where a cooking zone has residual heat, the LED will alternate between the “L” and “H” symbols.

### To temporarily unlock your cooktop for cooking:

- ▶ Simultaneously press a cooking zone selection button (4) and the Decrease button (3).
- ▶ The “L” indicator will disappear and be replaced with a “0” and a flashing dot displayed for all zones.

**NOTE:** Where a cooking zone has residual heat, the LED will alternate between the “H” and “0” symbols.

- ▶ The cooktop is now temporarily unlocked and can be used.
- ▶ The child lock will become active again after switching off the zones.

### To cancel the child lock:

- ▶ Simultaneously press a cooking zone selection button (4) and the Decrease button (3), and then press the Decrease button (3) once again alone.
- ▶ Within 10 seconds the child lock will be cancelled and will enter Standby mode with all zones showing “0”.

**NOTE:** Where a cooking zone has residual heat, the LED will alternate between the “H” and “0” symbols.

## SWITCHING OFF A ZONE GRADUALLY

After selecting your desired zone to switch off (4), simply press the Decrease (3) 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 off (4), simply press the Increase (2) and Decrease (3) 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.

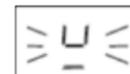
**IMPORTANT!** The residual heat indicator will disappear if the mains supply to the product is cut.

**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 is only for the two 1.85/2.10kW (Boost) induction zones (Ø 200 mm). The smaller two zones don't have this Boost function.

- ▶ When the cooking zone with the Booster function is at power level 9, using the Increase button (2) will activate the Power Boost. When active, the LED display will show a “P” indicating that the Power Boost function is active for the corresponding zone.

**NOTE:** The booster level is principally limited to a maximum duration of 5 minutes. The boost function can be reactivated if the temperature limits in the induction module allows this.

### TIMER FUNCTION

#### ▶ *Setting the timer*

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

- ▷ Firstly activate the cooking zone that you wish to set a timer for, then press the Decrease (3) and Increase (2) buttons simultaneously. The displays of the top left and the top right cooking zone will display “0”, and the LED display of the zone you selected will show a red dot in the right corner. Now use the Decrease (3) and Increase (2) buttons to set a countdown time of between 1 and 99 minutes. After 5 seconds the timer will begin to countdown.
- ▷ If no time is set (“0”) or no time is set within 10 seconds the timer will be cancelled.
- ▷ When pressing the Decrease (3) and Increase (2) buttons together without activating any cooking zone first, the timer will be set for all zones. After 5 seconds, the timer will begin to countdown.

#### ▶ *Checking or changing the countdown time*

- ▷ Select the cooking zone you wish to check the timer for and press the Decrease (3) and Increase (2) buttons together. The remaining time will be displayed in the LED display. You can then use the Decrease (3) and Increase (2) buttons to change the timer. Hold the buttons to rapidly change the time and after 5 seconds of inactivity, the new timer will begin to countdown.
- ▷ When the set timer has completed, an audible tone will sound and the cooking zone will switch off. To silence the tone, press the Decrease (3) and Increase (2) buttons together to silence the alarm.

#### ▶ *Cancel a timer*

- ▷ Select the cooking zone for which you wish to cancel the timer. Press the Decrease (3) and Increase (2) buttons together which will display the remaining time. Press the Decrease (3) button until the time reaches “0”, or press the Increase (2) and Decrease (3) buttons together once again and the timer will be cancelled.

## 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 Residentia 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

### ERROR MESSAGES

The following tables outline error codes that may be displayed during use and their reasons.

Error message	Description	Possible fault cause	Fault correction
ER03 and permanent tone	Continuous button actuation; control switches off after 10 s	Water or cookware on the glass over the control	Clean the user interface
ER22	Button analysis defective, control switches off after 3.5-7.5 s	Short circuit or interruption in area of button analysis	Replace control
ER20	Flash error	µC defective	Replace control
ER47	Lin communication error	Lin communication is faulty; TC deactivates if a cooking zone no longer responds.	Connection cable not correctly plugged or defective.

### ▷ Generator Error Output

Error message	Description	Possible fault cause	Fault correction
E2	Overtemperature	Hotplate temperature, cooling element temperature, critical temperature of a hotplate reached, causes total shut-off	Allow system to cool
E3	1. Pot/pan not suitable, example Loss of magnetic properties because of temperature at bottom of pot. 2. Power of cooking zones permanently exceeded.	An impermissible working range is reached or exceeded in the system, which may lead to the destruction of components, e.g. the IGBTs.	1. This error is reset after 30 s; the cooking zone can be used again. The pot/pan must be removed if the fault keeps reoccurring. 2. The power unit must be replaced if the error continues to be displayed even when no pot/pan is present on the cooking zone.
E5	Mains voltage error	Mains voltage too low or too high	Check wiring and voltage supply of the system; replace the power unit if everything is correct
E6	Mains-Sync-Pulse error	Mains frequency outside the permissible frequency range	<ul style="list-style-type: none"> <li>Check mains connection and wiring</li> <li>Check the filter</li> </ul> Replace the power unit
E8	Fan error	Fan no longer turns, is blocked or short circuit possible.	Air intake blocked, e.g. through piece of paper → Replace defective fan

## TECHNICAL DATA

### ELECTRICAL DETAILS

Rated Voltage: 220 - 240 Volts, 50-60 Hz

Supply Connection: 32A (double pole switch fuse outlet with 3mm contact gap)

Max Rated Inputs: 7.0kW

Mains Supply Lead: 5 core x 1.5mm<sup>2</sup> (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		_____

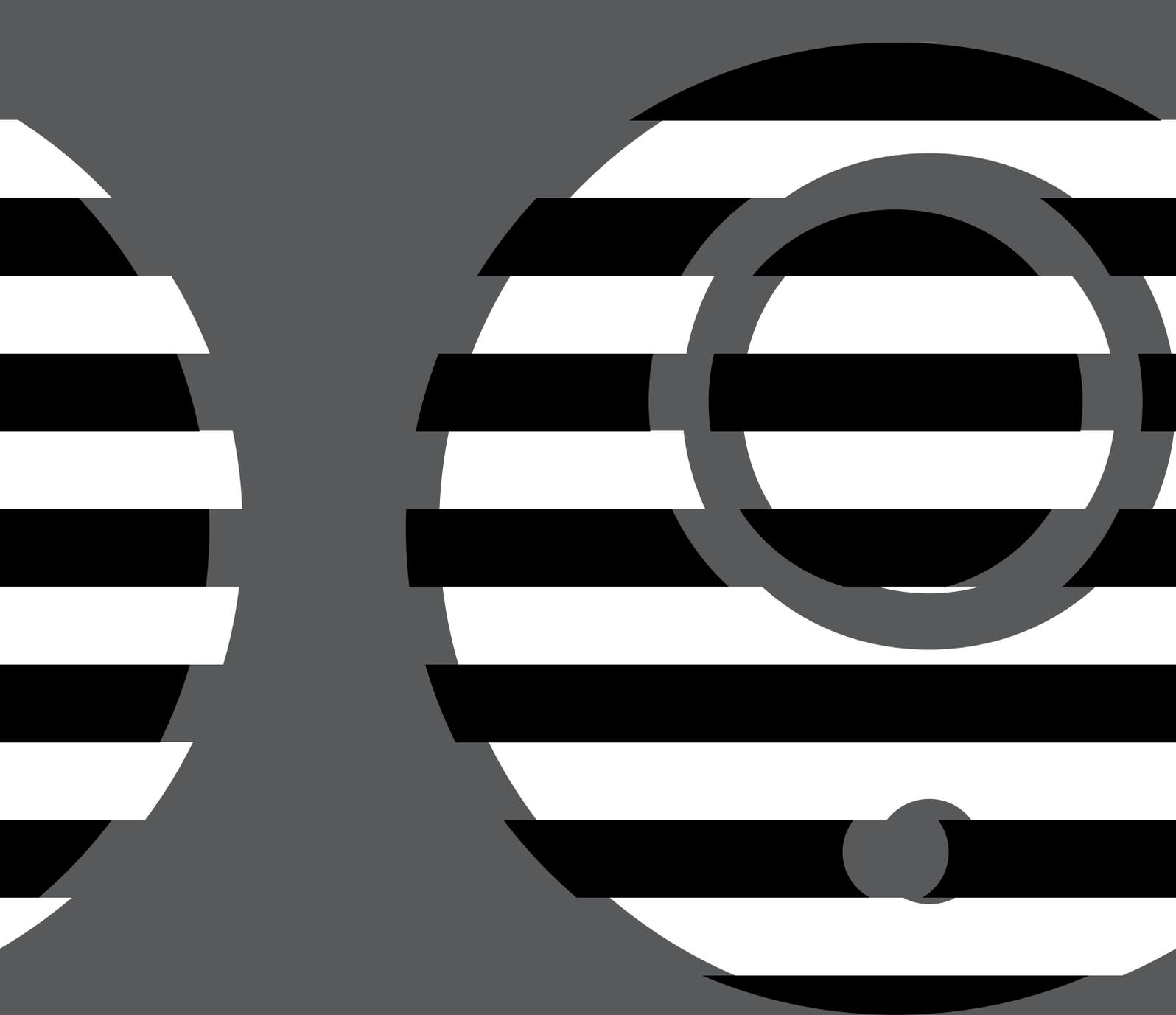
## PRODUCT DETAILS

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  
**II64T**



E2447