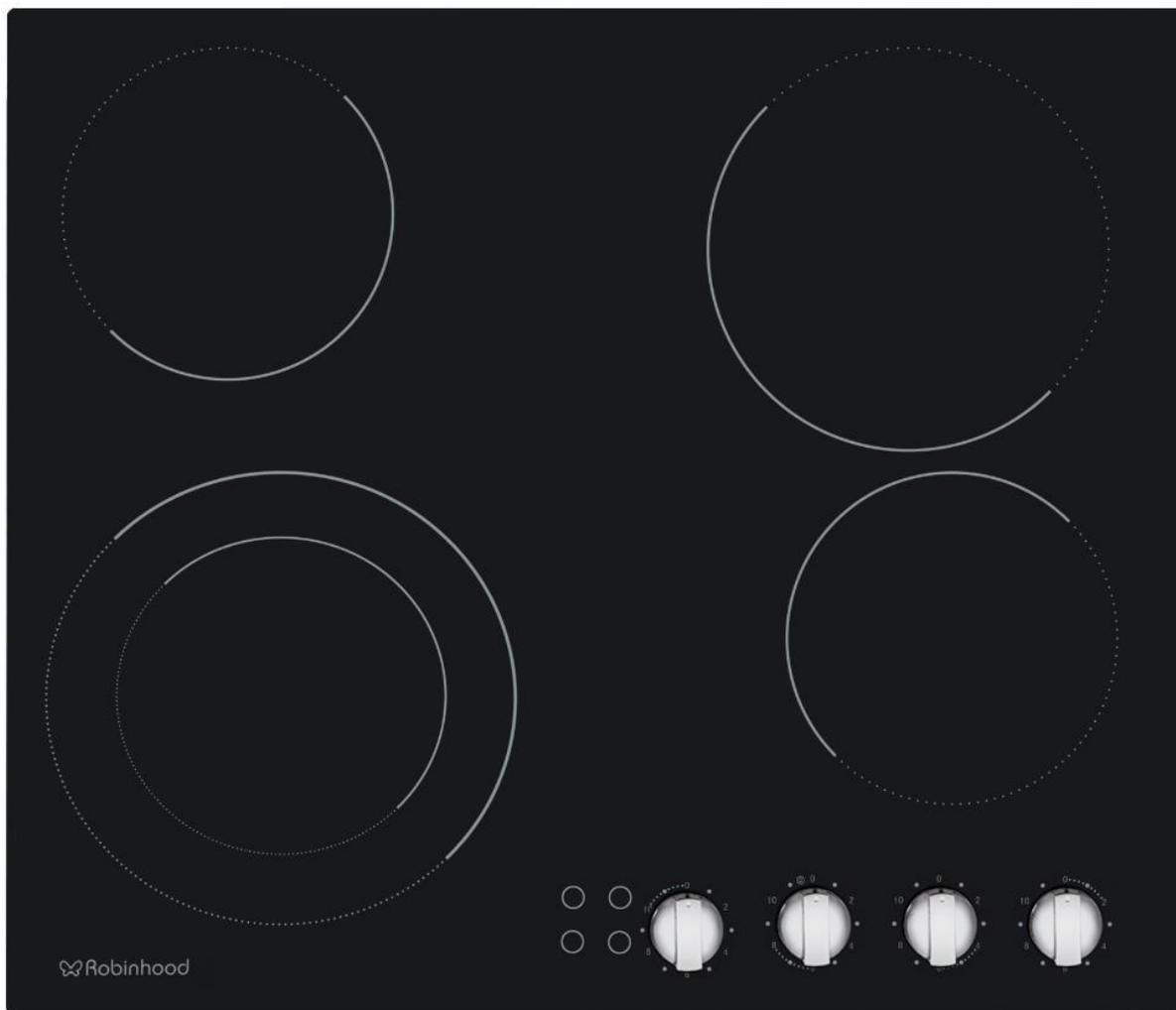


Description: **Robinhood Ceramic Cooktop 60cm**
Model Numbers: **HED604FKG**



**MUST BE
INSTALLED
BY A LICENSED
ELECTRICIAN**

Warning and safety information

-  This 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. Children should be supervised to ensure that they do not play with the appliance.
-  Do not leave this cooktop unattended or unsupervised whilst children or infirmed are present.
-  **WARNING:** Accessible parts will become hot when in use and directly after use, care should be taken to avoid touching the burners. To avoid burns and scalds keep children away.
-  The installation of this cooktop is to be carried out by using only a qualified electrician.
-  This cooktop is to be installed in accordance with the local, national building, electrical and plumbing codes.
-  If the power supply cable is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person to avoid a hazard
-  The cooktop is not intended to be operated by means of an external timer or separate remote-control system.
-  **WARNING:** If the glass surface is cracked, switch off the appliance to avoid the possibility of electric shock, as the ceramic glass protects live parts.
-  Do not clean the oven with a steam cleaner

Installing the built in cooktop

The appliance must be installed by an qualified person in accordance with local and national building regulations.

Panels and furniture lining of the kitchen cabinet receiving the cooktop must be treated with temperature resistant adhesives 100°C (otherwise they may become discoloured or deformed due to inadequate temperature resistance).

The cooktop is intended for installation into a benchtop above a kitchen cabinet of min 600mm width or more.

After the installation of built-in cooktop make sure that there is free access to the two fixing elements in front.

The distance between the top of the cooktop and any cabinets or rangehoods above must be no less than 600mm such as indicated in the instructions for installation of the rangehood.

The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.

Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.

Induction cooktop may be installed into benchtop between 25mm to 40mm thick.

Kitchen cabinet must not have a drawer directly below cooktop. It must be fitted with a horizontal board 20mm away from the cooktop bottom surface. Space between the plate and the cooktop must be empty and no objects may be stored or kept there.

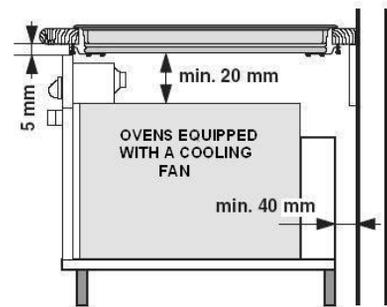
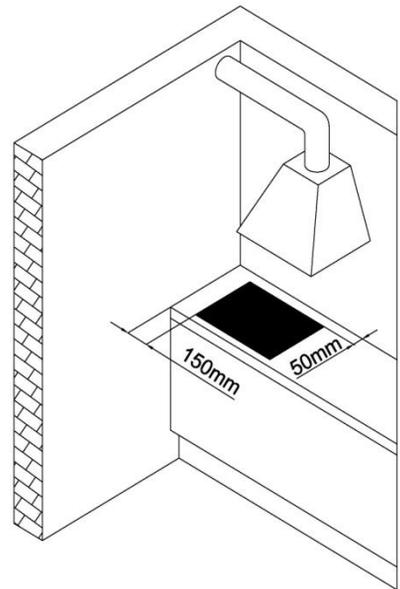
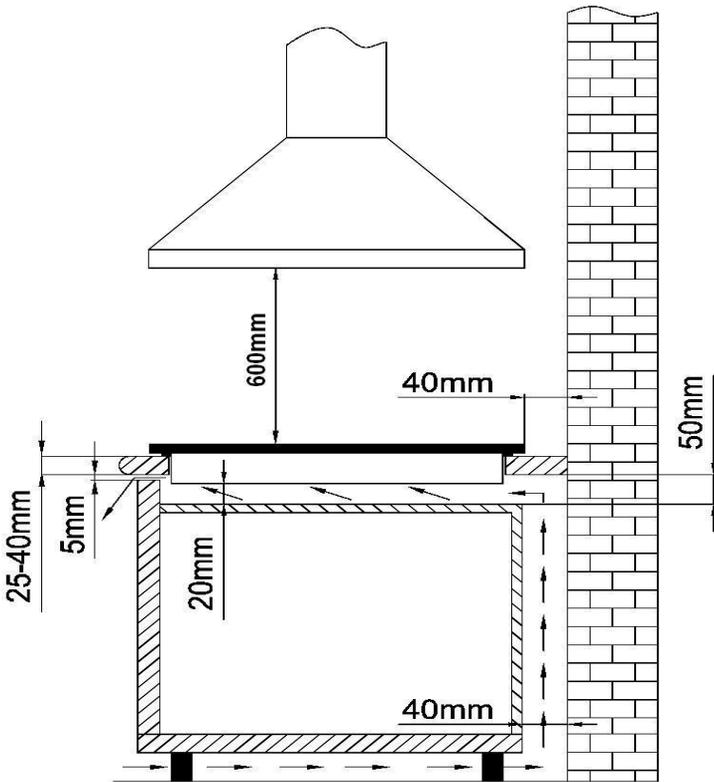
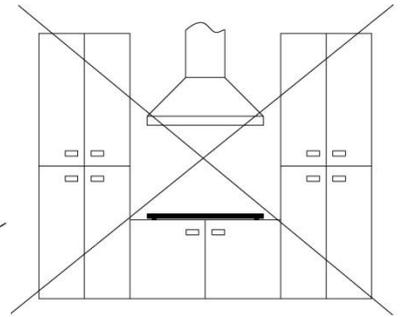
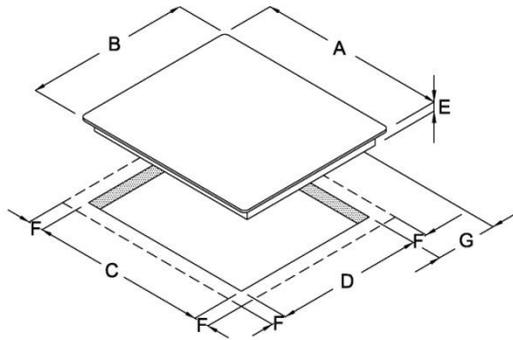
Rear side of the kitchen element must also have a 50mm high opening along the entire width of the element, and the front part must have an opening of no less than 5mm .

Incorporation of the oven under the induction cooktop is permissible for ovens equipped with a cooling fan.

Installation - *continued*

Built in induction cooktop cutout dimensions.

HED604FKG	
A (mm)	580
B (mm)	510
C (mm)	560
D (mm)	490
E (mm)	50
F (mm)	10
G (mm)	50



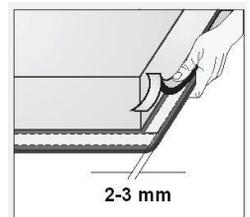
Installing the foam gasket

Before inserting the appliance into the opening in the kitchen benchtop, the supplied foam gasket must be attached to the lower side of the glass ceramic (glass) cooktop between the benchtop and cooktop.

⚠ Do not install the appliance without the foam gasket!

The gasket should be attached to the appliance in the following way:

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side of the glass, approximately 2-3mm from the edge.
- The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

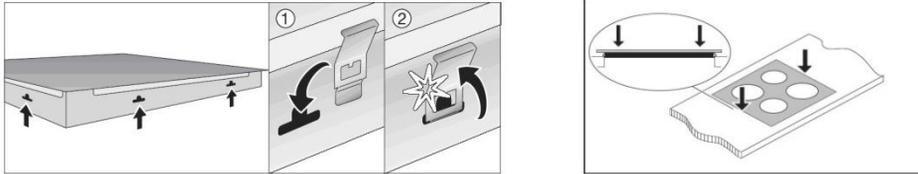


Installation - *continued*

Installation procedure.

Worktop must be placed absolutely horizontal.

- Suitably protect the edges of the cut aperture.
- Connect the cooktop to the mains power supply (see instructions for the connection of the cooktop to the mains power supply).
- Insert the cooktop into the cut aperture.
- Press the cooktop firmly towards the worktop from above.



Connection to the power supply.

Connections must be carried out by a qualified electrician only. The earth protection must comply with the national regulations.

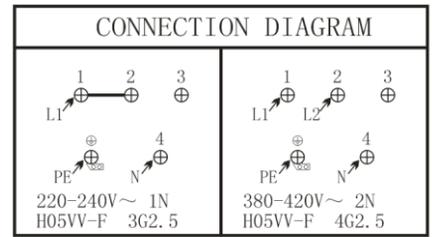
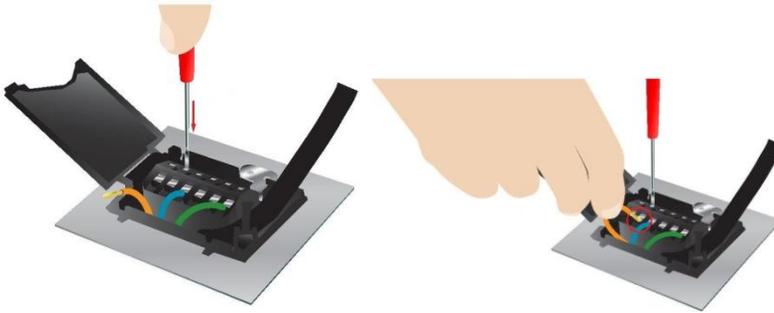
1. Connection terminals are revealed when the connection box cover is removed.
2. Prior to any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
 - The rating plate is located underneath the appliance.
 - The appliance is manufactured for use with the power supply voltage 220-240 V~.
3. The electric wiring should be equipped with a circuit breaker able to isolate the appliance from the mains in all points, with the distance between terminals of at least 3 mm in open position. This may be done by means of fuses, safety switches, etc.
4. The connection should be selected in accordance with the declared charge capacity of the mains and the fuse power.
5. Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
6. Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.
7. In accordance with the mains voltage, the appliance should be connected in line with the attached diagram.
8. The earth wire (PE) must be connected to the terminal marked with the earth symbol .
9. Connection may be carried out means of harmonized cables as H05V2V2-F (90°C), or with equal or better features.
10. The power cable must lead through the relief safety device, protecting it from accidental pull out.
11. Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning



Attention

Only qualified electricians should attempt any repairs on the appliance, always disconnect the power supply beforehand.

Installation - *continued*



Technical information

Type	HED604FKG
Width	580mm
Rated voltage	220-240 V~ or 380-415 V 2N~, 50/60 Hz
Type of switch	Knobs

Cooking zones (Ømm, kW)

Forward left	230, 2.2
Rear left	165, 1.2
Rear right	200, 1.8
Forward right	165, 1.2
Total power (W)	6.4



Basic adjustment of the sensors to the environment

Upon each connection to the power supply the sensors of the appliance are automatically adjusted to the environment to ensure their proper function, all displays turn on and are fully illuminated for a few seconds.

During the adjustment procedure the sensors must be free of any objects, otherwise the adjustment procedure will be interrupted until such objects are removed from the sensor surface. During this period the regulation process of the cooktop is impossible.

Before using the cooktop for the first time.

Clean the glass-ceramic surface with a damp cloth and some dishwashing detergent. Do not use aggressive detergents such as abrasive cleaners, abrasive dishwashing sponges, or stain removers as these can scratch the surface.

- Do not turn on a cooking zone without a pan over it, and never use the cooktop as a form of room heating!
- Make sure the cooking zones and pan bottom are clean and dry, and that sufficient heat transmission is enabled between them, in order to prevent any damage to the heating surface.
- Any fat or oil left on the cooking zones may ignite. Therefore, be careful when using fat and oil to prepare food (e.g. French fries) and control the cooking process at all times.
- Do not place a damp pan or a steam-covered lid on the cooking zones, as moisture is detrimental to them.
- Do not leave a hot pan to cool down on the cooking zones, because moisture will be generated under it, causing corrosion.
- The cooktop can not be activated by external timers or remote control systems.

Installation - *continued*

Important warnings regarding the glass ceramic cooktop

- Cooking zone reaches the selected power level or temperature very quickly; however, the area surrounding the cooking zones remains relatively cool.
- The cooktop is resistant to temperature changes.
- The cooktop is also impact-resistant. The pans may be placed onto the cooktop roughly without damaging the cooktop.
- Glass ceramic cooktops should not be used as a worktop. Sharp objects can cause scratches.
- Preparing food in thin aluminium or plastic containers on hot cooking zones is not allowed. Do not place any plastic objects or aluminium foil on the glass ceramic cooktop.
- Never use a glass-ceramic cooktop that is cracked or broken.
- If an object falls on the cooktop with a sharp edge downwards, this could cause the cooktop / glass ceramic panel to break. The consequences are visible immediately, or only after a while. If any visible crack should appear, immediately disconnect the appliance from the power supply.
- If sugar is spilt on a hot glass ceramic cooktop, or a sugar-laden food, immediately wipe the cooktop.

Hotplate functions

Ceramic glass cooktop is fitted with four hotplates. The cooktop surface is completely flat and smooth, without edges to accumulate dirt.

The cooktop is fitted with high power hotplates. Heat is generated directly at the bottom of the dish, where it is most needed, without any losses through the ceramic glass surface.

IMPORTANT!

In case sugar or other heavily sweetened substance is spilled on the hotplate, wipe it up immediately and carefully remove the sugar residues with a scraper while the cooking zone is still warm, otherwise the hotplate may be damaged. Avoid cleaning the cooktop while the cooking zones are still hot, as you may damage the cooktop.

Tips on cookware

- Use high-quality cookware with a flat and stable bottom.
- When using a tempered glass (Pyrex) or porcelain cookware, please follow the cookware manufacturer's instructions.
- When using a pressure cooker, do not leave it unattended until the desired pressure is reached. The cooking zone should initially be set to the maximum power level; as the pressure rises, use the sensors to decrease the power level according to the pressure cooker manufacturer's instructions.
- Make sure there is always enough water, either in a pressure cooker or in any other piece of cookware, as using an empty pan on the cooking hob will result in overheating which will damage both the pan and the cooking zone.
- Tempered glass (Pyrex) cookware with a specially brushed bottom is suitable for use on cooking hobs if it fits the diameter of the cooking zone. Cookware with larger diameter may break due to thermal stress.
- When using any special or unconventional cookware, follow the cookware manufacturer's instructions.
- When a highly reflective pan (bright metal surface) or a pan with a thick bottom is used for cooking on a glass-ceramic hob, cooking time can be extended by several minutes (up to 10 minutes). If you wish to boil a larger quantity of food, it is recommended to use a container with a flat dark bottom.
- Do not use clay cookware, because it may leave scratches on the glass-ceramic hob.
- Pan bottom diameters should match the diameter of the cooking zone. If the pan is too small, some heat is wasted; furthermore, using a too small pan can damage the cooking zone.
- Whenever possible given the cooking process, use a lid.
- The pan should be appropriately sized given the quantity of food prepared. Preparing a small quantity of food in a large pan will cause a waste of energy.

Installation - *continued*

Energy saving tips

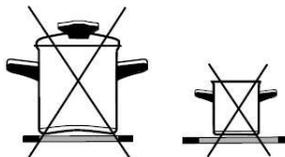
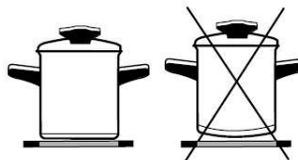
When buying cookware be careful in selecting size: pot diameter usually refers to the top edge of the dish, which is often larger than the dish bottom.

Use such dish size to accommodate the quantity of food to be prepared. If you use excessively large pot for small amount of food, you will consume considerably more energy.

Always cover the cookware with lids of appropriate size.

Steam-pressure pots (economic pots), which use pressure in tightly sealed interior, are especially economic, and save both time and energy. Shorter cooking time leaves more vitamins in food.

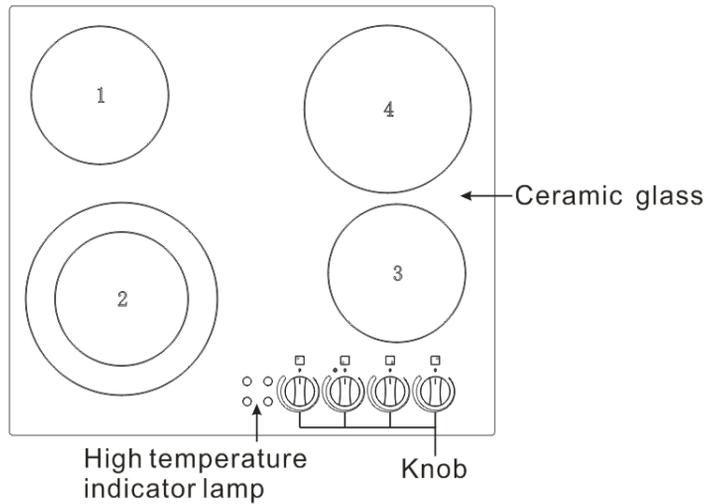
 Always leave enough water in steam-pressure pots, otherwise it may result in overheating which may damage both the pot and the hotplate.



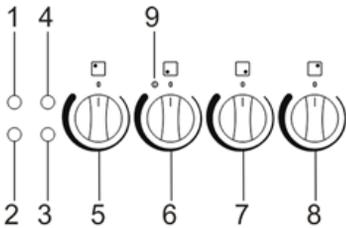
Instructions for use and maintenance

Ceramic Glass Cooktop

1. Hi-light element rear left
2. Hi-light double element front left
3. Hi-light element front right
4. Hi-light element rear right



Control knobs layout



1. Cooking zone indicator of rear left
2. Cooking zone indicator of front left
3. Cooking zone indicator of front right
4. Cooking zone indicator of rear right
5. Cooking zone rear left control knob
6. Cooking zone front left control knob
7. Cooking zone front right control knob
8. Cooking zone rear right control knob
9. Double zone select control knob

Cooking zones are controlled by knobs connected to a commutates that are used to indicate cooking settings, turning clockwise where 1 is the minimum setting and 11 the maximum setting. Number 0 signifies the off position. The zone controlled by each knob is identified by the adjacent cooking zone identification on the front part of the cooktop control panel.

Double Zone Element

When turning on the front left double zone element, the smaller (inner) zone will activate when the knob is turned between position 1-10. To activate the larger (outer) zone, turn the knob to position 11. Both zones will operate and then the power of the element can be adjusted accordingly.

Residual heat indicator

Each heating element has a corresponding residual heat indicator light. This switches on automatically once the corresponding cooking zone has reached a temperature of 50°C and above.

Once a cooking zone has been turned off, the corresponding light will stay on for a period of time necessary for the zone to cool down to 50°C

Cleaning & maintenance

Cleaning and maintenance of ceramic glass cooktop

Ceramic glass cooktop should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the cooktop surface with each following use.

For regular maintenance of ceramic-glass cooktop use special cleansing agents, produced in such way to create protective film upon the surface.

Before each use, wipe the dust and other particles from the cooktop, they may scratch the surface (Fig. 1).

Caution: use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the cooktop. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).

Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).

Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).

Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).

Major stains are removed with special ceramic-glass cleansers.
Follow strictly the manufacturer's instructions.

Be careful to remove any remains of cleansing agent from the cooktop surface, otherwise they will be heated during the next use and can damage the cooktop (Fig. 3).

Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4).

Handle the scraper with utmost care to avoid injuries!

Sugar and sugar containing food may permanently damage the ceramic-glass cooktop surface (Fig. 5), so the remains of sugar and sugar containing food must be scraped off from the cooktop surface immediately, when the hotplates are still hot (Fig. 4).

Discolouring of ceramic-glass cooktop has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminium or copper bottom cookware) across the surface, and such discolouring is rather hard to remove.



Figure 1

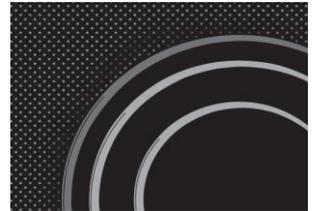


Figure 2



Figure 3



Figure 4



Figure 5

Note:

All described faults are mostly aesthetic and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.

Important information

-  The appliance may be built-in and connected to the power supply only by a qualified technician.
-  Particular areas of the cooktop surface (adjacent to the hotplates) are hot during operation.
-  Hot oil ignites readily, so be sure have the preparation of such food (fries) under constant control.
-  Hotplates may not be left in operation empty, without any dishes on top.
-  Never use the appliance as a room heater.
-  Never use the ceramic-glass cooktop as a working surface. Sharp objects may damage the cooktop surface.
-  Never place any metal objects upon the induction hotplate, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
-  Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium foil upon the cooktop surface.
-  In case any other appliances are plugged in the electric mains close to the cooktop, prevent contact of the plug cable with the hot cooking zones.
-  Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below or near the appliance.
-  Never use cracked or broken ceramic-glass cooktop. In case you notice any visible cracks on the surface, cut the power supply immediately and contact Customer Service.
-  In case of any malfunction, disconnect the appliance from the power supply and call customer service.
-  Do not use high-pressure steam cleaner or hot steam to clean the appliance.
-  The appliance is manufactured in compliance with the relevant safety standards.

Warranty Certificate (Australia)

Terms and Conditions

If you are a consumer under the Australian Consumer Law, 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

1. Shriro Australia Pty Limited ("Shriro") also warrants the following Robinhood products against manufacturing defects and faulty materials, under normal use and subject to the exclusions in this certificate, for a period of:

Rangehood, Ovens, Cooktops, Dishwashers - 24 months from date of original purchase for domestic use.

Uniduct – 12 months from date of original purchase for domestic use.

Ironing centre – 12 months from date of original purchase for domestic use.

Taps, including Pull-out and Mixer taps – 5 years on parts only from date of original purchase domestic for use, 24 months parts and labour from date of original purchase for domestic use

Sinks sets– 5 years on stainless steel sink including draining bench from date of original purchase for domestic use, 6 months on all stainless steel accessories, including wire rack, colander and tray from date of original purchase for domestic use.

Laundry Tub - 5 years on stainless bowl, 24 months on Tap, Cabinet and other components from the date of original purchase for domestic use.

"Original purchase", when used in this certificate, means purchase by the customer directly from Robinhood or one of its approved suppliers.

2. This warranty is limited to the repair or replacement, at our option, within the warranty period of any component part which we at our discretion determine to contain faulty materials or a manufacturing defect in breach of this warranty. This warranty is subject to terms and conditions set out in this certificate.

3. The warranty only applies within Australia.

4. For warranty service outside of capital city metropolitan area or 30 km from nearest authorised service agent you will be liable for reasonable travelling expenses and the cost of transport of the product or parts to and from the service agent

5. To make a claim under this warranty, you must produce the original invoice or other purchase documentation as proof of the original purchase date. You must send your claim to Shriro Australia Pty Limited, 104 Vanessa Street, Kingsgrove, NSW 2208, within 7 days of any alleged defect or failure of the product first becoming apparent, you are responsible for the expense of making a claim under this warranty.

This warranty is given by:

Shriro Australia Pty Limited

ABN 28 002 386 129

Telephone: 1800 648 556

Facsimile: 1800 628 577

Email: enquiries@robinhood.com.au

www.robinhood.com.au

Attention Customer Services Manager

Warranty exclusions

1. The warranty does not apply where, in Shriro's opinion:

The defect is caused by misuse, wear and tear, dirt, fire or accidental damage.

The product has been repaired or serviced by an unauthorised person.

The product was not installed in accordance with our instructions.

The product was purchased overseas or was not designed for use in Australia.

The product was not used, cleaned or cared for in accordance with our instructions.

The product was used outdoors.

2. All Robinhood Rangehoods are suitable for indoor use only and not suitable over BBQs or charcoal cookers designed for outdoor use.

3. In addition, this warranty does not extend to damage or defects which in our opinion, directly or indirectly arise from or are due to: exposing the product to acidic or corrosive materials or chemicals such as dyes, solvents, denture cleaner or acetone; using inappropriate household cleaning products such as abrasive cream or powder cleansers, furniture polish, bleach, mentholated spirits, drain cleaners, sugar soap, metal pads and strongly alkaline or acidic cleaners; heat damage, including from washing the product at high temperatures; impact or mishandling the product, including the impact caused by objects scraped along, thrown or dropped on the product surface or excessive weight being placed on the product; structural or support changes in or affecting the building or the application where the product has been installed; failure to clean or maintain the product as recommended; or any other causes specified in the product information as being excluded from this warranty.

4. Variations with the colour or gloss within the product or any ageing or fading of colour, shine or gloss level over time are not covered by this warranty. The warranty does not cover visual imperfections or blemishes in the surface and edges of the product that were not brought to your supplier's attention at the time you inspected the product.

5. We will not be responsible under this warranty for, nor pay the costs of, removing the existing product, or reinstalling the new product, or any associated costs or damages.

6. Charcoal filters and light bulbs are not covered by this warranty

The benefits given by this warranty are in addition to other rights and remedies of consumers under any law in relation to the goods which cannot be excluded.

This warranty certificate is not intended to create a contract between Shriro Australia Pty Limited and the purchaser.

Australia

Shriro Australia Pty Limited

(ABN 28 002 386 129)

Telephone: 1800 648 556

Facsimile: 1800 628 577

Email: enquiries@robinhood.com.au

www.robinhood.com.au



Warranty Certificate (New Zealand)

Terms and Conditions

The following conditions apply in respect of the warranty given in this certificate:

1. Monaco Corporation Limited (Monaco) Limited warrants the following Robinhood products against manufacturing defects and faulty materials, under normal use and subject to the exclusions in this certificate, for a period of:
Rangehood, Ovens, Cooktops, Dishwashers - 24 months from date of original purchase for domestic use.
Uniduct – 12 months from date of original purchase for domestic use.
Ironing centre – 12 months from date of original purchase for domestic use.
Taps, including Pull-out and Mixer taps – 5 years on parts only from date of original purchase domestic for use, 24 months parts and labour from date of original purchase for domestic use
Sinks sets– 5 years on stainless steel sink including draining bench from date of original purchase for domestic use, 6 months on all stainless steel accessories, including wire rack, colander and tray from date of original purchase for domestic use.
Laundry Tub - 5 years on stainless bowl, 24 months on Tap, Cabinet and other components from the date of original purchase for domestic use.
“Original purchase”, when used in this certificate, means purchase by the customer directly from Monaco or one of its approved suppliers.
2. This warranty is limited to the repair or replacement, at our option, within the warranty period of any component part which we at our discretion determine to contain faulty materials or a manufacturing defect in breach of this warranty. This warranty is subject to terms and conditions set out in this certificate.
3. The warranty only applies within New Zealand.
4. The customer must produce the original invoice or other purchase documentation as proof of the original purchase date.

Warranty exclusions

1. The warranty does not apply where, in Monaco's opinion:
The defect is caused by misuse, wear and tear, dirt, fire or accidental damage.
The product has been repaired or serviced by an unauthorised person.
The product was not installed in accordance with our instructions.
The product was purchased overseas or was not designed for use in New Zealand.
The product was not used, cleaned or cared for in accordance with our instructions.
The product was used outdoors.
2. In addition, this warranty does not extend to damage or defects which in our opinion, directly or indirectly arise from or are due to:
Exposing the product to acidic or corrosive materials or chemicals such as dyes, solvents, denture cleaner or acetone;
Using inappropriate household cleaning products such as abrasive cream or powder cleansers, furniture polish, bleach, mentholated spirits, drain cleaners, sugar soap, metal pads and strongly alkaline or acidic cleaners;
Heat damage, including from washing the product at high temperatures;
Impact or mishandling the product, including the impact caused by objects scraped along, thrown or dropped on the product surface or excessive weight being placed on the product;
Structural or support changes in or affecting the building or the application where the product has been installed;
Failure to clean or maintain the product as recommended; or
any other causes specified in the product information as being excluded from this warranty.
3. Variations with the colour or gloss within the product or any ageing or fading of colour, shine or gloss level over time are not covered by this warranty. The warranty does not cover visual imperfections or blemishes in the surface and edges of the product that were not brought to your supplier's attention at the time you inspected the product.
4. Costs incurred on installation or removal of a product, or any reinstallation of a product, or any associated costs, are not covered by this warranty.
5. Monaco will not be liable for consequential or indirect loss or damage whatsoever and however arising out of or in connection with the supply, performance or removal of the product, including (but not limited to) loss of profit, loss of revenue, loss of contract, loss of goodwill or increased cost of workings, even if due to the negligence of Monaco or any of its approved suppliers, employees or agents.
6. Charcoal filters and light bulbs are not covered by this warranty
7. This warranty and the statements contained in this certificate or other documents given to you do not exclude, restrict or modify the application of any term implied into this warranty by statute, provided that (to the extent any statutory provision permits Monaco to limit its liability for a breach of an implied condition or warranty) Monaco's liability for such breach is limited to the payment of the cost of replacing the product, repairing the product or acquiring an equivalent product.
8. Subject to clause 5, our obligations under this warranty are limited to those set out in this certificate, and this warranty is expressly instead of all other warranties, express or implied, including any implied warranty of merchantability or fitness for a particular purpose and notwithstanding any course of dealing between the parties or custom and usage in trade to the contrary.

Should warranty service be required, please contact us:

Phone: (09) 415 6000
Fax: (09) 415 7400
Email: enquiries@robinhood.co.nz
Website: www.robinhood.co.nz

Terms and conditions are subject to change.

New Zealand

Monaco Corporation Ltd
Telephone: (09) 415 6000
Facsimile: (09) 415 7400
Email: enquiries@robinhood.co.nz
www.robinhood.co.nz