HARB•UR

60cm Ceramic Cooktop

INSTRUCTION MANUAL



Welcome

Congratulations on purchasing your new Ceramic Cooktop.

All products brought to you by Harbour are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year In Home Warranty. We hope you will enjoy using your purchase for many years to come.

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60cm Ceramic Cooktop

Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

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.



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 in here reduce the risk of electric shock and injury when correctly adhered to. Make sure you understand all instructions and warnings.

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, 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:

IMPORTANT: Pay particular attention to messages that contain the words **DANGER**, **WARNING** or **CAUTION**. These words are used to alert you to a potential hazard that can seriously injure you and others. The instructions will tell you how to reduce the chance of injury and let you know what can happen if the instructions are not followed.

BEFORE FIRST USE

Prior to using your Ceramic Cooktop, please read all safety and operating instructions thoroughly. Please ensure you follow the steps below before using this product:

- Unpack the appliance but keep all packaging materials until you have made sure the new
 Ceramic Cooktop is undamaged and in good working order. We recommend you keep the original
 packaging for storing your Ceramic Cooktop when not in use or transporting.
 WARNING: Plastic wrapping can be a suffocation hazard for babies and children, so ensure all packaging
 materials are out of their reach.
- Inspect the power cord for any damage or defects. In case of damage, do not use this product and contact the Residentia Group support team on 1300 11 HELP (4357) for further advice.

USAGE CONDITIONS AND RESTRICTIONS

- **Domestic use only:** This appliance is intended for indoor household use only. It is not intended for commercial, industrial or outdoor use. It is not intended for use in a recreational vehicle.
- **Purpose:** Do not use this appliance for anything other than its intended purpose. Other uses are not recommended and may cause fire, electric shock or personal injury.
- Attachments: The use of attachments is not recommended by the appliance manufacturer and distributor as they may be hazardous.
- Improper use: Damage due to improper use, or repairs made by unqualified personnel will void your
 warranty. We assume no liability for any eventual damages caused by misuse of the product or
 noncompliance with these instructions.
- IMPORTANT: The appliance must be installed by an authorised technician. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorised personnel.

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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly
 qualified persons in order to avoid a hazard.
- This appliance is intended for indoor domestic (or household) use only, and is not intended for commercial, trade or industrial use.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.

GENERAL SAFETY INSTRUCTIONS CONT.

WARNING: POTENTIAL ELECTRIC SHOCK

- Failure to follow the advice below may result in electrical shock or death.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly
 qualified persons in order to avoid a hazard.
- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

WARNING: HEALTH HAZARD

- This appliance complies with electromagnetic safety standards.
- However, 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.

WARNING: CUT HAZARD

- Take care panel edges are sharp.
- · Failure to use caution could result in injury or cuts.
- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted.
 Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

WARNING: RISK TO CHILDREN

- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
 Children shall not play with the appliance.
- Children should be supervised to ensure that they do not play with, sit, stand, or climb on the appliance.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Cleaning and user maintenance shall not be made by children without supervision.
- 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.
- · Remove all packaging before using the appliance. Otherwise, serious damage or injury may result.

WARNING: CRACKED SURFACE

• If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooktop surfaces of glass-ceramic or similar material which protect live parts.

CAUTION: INSTALLING THE APPLIANCE

- To avoid a hazard, this appliance must be installed according to the instructions in this user manual for installation. Failure to install the appliance correctly could invalidate any warranty or liability claims.
- This appliance is to be installed and earthed by an authorised technician or installer only.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.

GENERAL SAFETY INSTRUCTIONS CONT.

WARNING: OPERATING THE APPLIANCE

- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Unattended cooking on a cooktop with fat or oil can be dangerous and may result in a fire.
 NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- The cooking process has to be supervised. A short term cooking process must always be supervised at all times. Boilover causes smoking and greasy spillovers that may ignite.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements
- Do not store items on the cooking surfaces.
- Never leave any objects or utensils on the appliance. Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Only use cooktop guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or cooktop guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- No combustible material or products should be placed on this appliance at any time.
- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until
 the surface is cool.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking
 zones that are on. Keep handles out of reach of children. Failure to follow this advice could result in burns
 and scalds.
- · Never use your appliance as a work or storage surface.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not place or drop heavy objects or stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.

CAUTION: CLEANING & MAINTENANCE

- Do not use a steam cleaner to clean your cooktop.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.

RESPONSIBLE DISPOSAL

The symbol on the product, or in its packaging, indicates that this product may not be treated as household wasted, Instead, it should be taken to the appropriate waste collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council, your household waste disposal service, or the shop where you purchased the product.



Installation Instructions

GENERAL INSTALLATION WARNINGS:

- The ceramic cooktop must be installed by a licenced electrician.
- · Please never try to modify or repair the cooktop by yourself.
- The ceramic cooktop shall not be mounted to cooling equipment, dishwashers and rotary dryers.
- The ceramic cooktop should be installed with adequate ventilation.
- Ensure surfaces around the cooktop such as kitchen cabinetry, splashback, bench top and any surface above the cooktop can withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- Do not use a steam cleaner to clean your cooktop.

PACKAGING

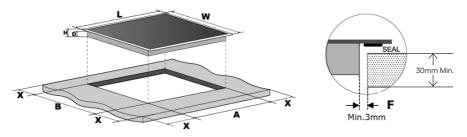
This product has been packaged to protect it against transportation damage. Unpack the appliance and keep the original packaging and materials in a safe place. This will help to prevent any damage if the product needs to be transported in the future. In the event that the carton is to be disposed of, please recycle all packaging where possible. Plastic wrapping can be a suffocation hazard for babies and young children; please ensure all packaging materials are out of their reach and disposed of safely.

BENCH TOP PREPARATION

Create a cutout in the bench top according to the cut out dimensions illustrated below.

Allow a minimum distance of 50mm from the cutout to any vertical surface.

Ensure the thickness of the bench top is at least 30mm. The bench top and wall surfaces must be able to sustain temperatures of 90°C. Please ensure your bench top and wall materials are certified and suitable for this temperature.



L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)	F (mm)
590	520	55	51	560 +4	490 +4	50	3
				+1	+1	minimum	minimum

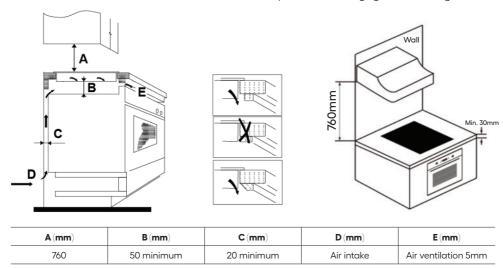
NOTE:

The safety distance between the sides of the cooktop and the inner surfaces of the worktop should be at least 3mm.

Under all circumstances, make sure the Ceramic Cooktop is well ventilated and the air inlet and outlet is not blocked. Ensure the Ceramic Cooktop is in good working state (as shown below).

NOTE:

Ensure that there is a minimum 760mm between the cooktop and an overhanging surface or rangehood.

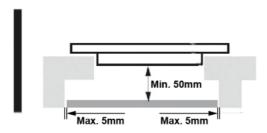


WARNING: ENSURING ADEQUATE VENTILATION

Make sure the Ceramic Cooktop is well ventilated and that air inlet and outlet is not blocked. In order to avoid accidental touch with the overheating bottom of the cooktop, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the cooktop. Follow the requirements below.

IMPORTANT:

- There are ventilation holes around outside of the cooktop. You **must** ensure these holes are not blocked by the worktop when you put the cooktop into position.
- Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150 °C, to avoid the unstuck of the paneling.
- The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90 °C.



AFTER INSTALLING THE COOKTOP

- 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.
- If the cooktop is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooktop.
- The isolating switch is easily accessible by the user.

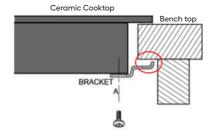
APPLYING THE FIXING BRACKETS

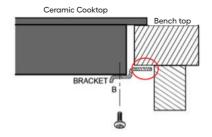
- To avoid damaging the glass surface of the cooktop, the unit should be placed on a stable, smooth surface (such as the packaging).
- Fix the cooktop on the work surface by screwing in four screws into the brackets on the bottom of the cooktop after installation (see diagram below).
- Adjust the bracket position to suit different bench top thicknesses.





A	В	С	D
Screw	Bracket	Screw hole	Base





IMPORTANT:

Under no circumstances are the brackets to touch with the inner surfaces of the worktop after installation (see diagram above).

CAUTIONS:

- The Ceramic Cooktop must be installed by qualified personnel or technicians. We have professionals at your service. Never conduct the operation by yourself.
 - Please contact our Service team on 1300 11 HELP (4357) to allocate you a qualified technician.
- The cooktop will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics
- The ceramic hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the table surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- Do not use a steam cleaner.

CONNECTING THE COOKTOP TO THE MAINS POWER SUPPLY

IMPORTANT:

This cooktop must be connected to the mains power supply only by a suitably qualified person.

Before connecting the cooktop to the mains power supply, check that:

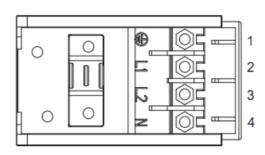
- The domestic wiring system is suitable for the power drawn by the cooktop.
- The voltage corresponds to the value given in the rating plate
- The power supply cable sections can withstand the load specified on the rating plate.

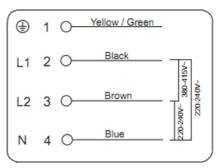
To connect the cooktop to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

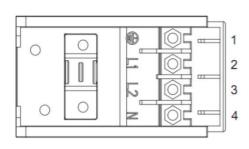
The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75 $^{\circ}$ C at any point.

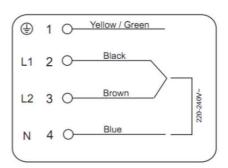
IMPORTANT:

If the total number of heating unit of the appliance you choose is not less than 4, the appliance can be connected directly to the mains by single-phase electric connection, as shown below.









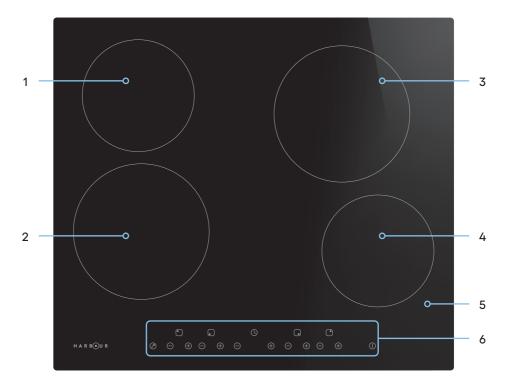
- If the cable is damaged or to be replaced, the operation must be carried out the by after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.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

IMPORTANT:

The bottom surface and the power cord of the cooktop are not accessible after installation.

Product Overview

THE CERAMIC COOKTOP



Key: **1.** Max. 1200W zone

2. Max. 1800W zone

3. Max. 1800W zone

4. Max. 1200W zone

5. Glass plate surface

6. Touch control panel

Not shown but also included:

• 4 × Screws

• 4 × Brackets

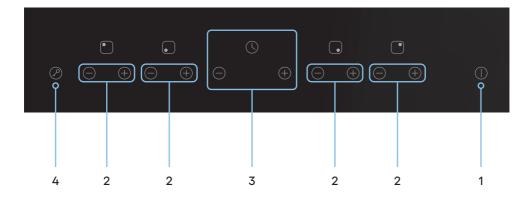
• 1 × Instruction manual

• 1 × Quick start guide

• 1 × Warranty certificate

PRODUCT OVERVIEW CONT.

CONTROL PANEL



Key: 1. ON/Off control

- 2. Power regulating controls
- **3.** Timer regulating controls
- 4. Child lock

BEFORE USING YOUR NEW CERAMIC COOKTOP

Read this guide, taking special note of the 'General Safety Instructions' section. Remove any protective film that may still be on your Ceramic Cooktop.

Operation Instructions

OPERATION OF YOUR CERAMIC COOKTOP

TOUCH CONTROLS

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not just the tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

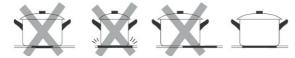


CHOOSING THE RIGHT COOKWARE

Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a large pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot, efficiency could be less than expected. Pots less than 140mm could be undetected by the cooktop. Always centre your pan on the cooking zone.



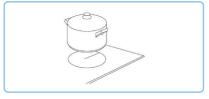
Always lift pans off the Ceramic Cooktop - do not slide, or they may scratch the glass.



USING YOUR CERAMIC COOKTOP



1. Touch the ON/OFF power control. After the power is on, the buzzer will beep once and all the displays show either "-" or "--" indicating the cooktop has entered standby mode.



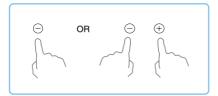
Place a suitable pan on the cooking zone that you wish to use.Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. When selecting the heating zone of your choice, choose a heat setting by touching the '-' or '+' buttons.

If you don't choose a heat setting within 1 minute, the Ceramic Cooktop will automatically switch off. You will need to start again at step 1. You can modify the heat setting at any time during cooking.

WHEN YOU FINISH COOKING



 Turn the cooking zone off by scrolling down to "0" or simultaneously touching '-' and '+' buttons together.



2. Turn the whole cooktop off by touching the ON/OFF power control.



3. Beware of hot surfaces

'H' will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

CHILD LOCK CONTROL



You can lock the controls to prevent unintended use (e.g. children accidentally turning the cooking zones on) by pressing the child lock button. The timer indicator will display "Lo" when child lock is enabled. To unlock, touch and hold the child lock button for a few seconds.

When the controls are locked, all the controls except the ON/OFF control are disabled.

TIMER CONTROL

You can use the timer in two different ways:

· Cooking zone auto-off

You can use the timer to turn one or more cooking zones off after the set time is up. The timer off maximum is 99 minutes.

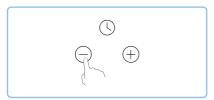
Minute minder

You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up, it will instead make a buzzing sound to alert you that the time is up.

USING THE TIMER AS A MINUTE MINDER

Make sure the cooktop is turned on.

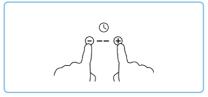
Note: You do not require an active cooking zone to be able to use the minute minder function.



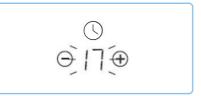
1. Set the time by touching the '-' or '+' timer buttons below the timer symbol.

Each touch will decrease or increase by 1 minute increments.

Touch and hold the '-' or '+' buttons to decrease or increase by 10 minute increments.



2. To cancel the timer, touch the '-' or '+' buttons together and the "--" will show in the minute display.



3. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.

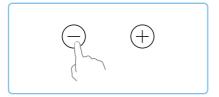


4. The alert will sound for 30 seconds and the timer indicator will display "--" when the setting time finishes.

Note: This will not automatically turn off the active cooking zone.

SETTING THE TIMER TO TURN ONE OR MORE COOKING ZONES OFF

Setting one cooking zone:



 With the desired zone turned on, set the time by touching the '-' or '+' timer buttons of the corresponding cooking zone you want to set the timer for.

Each touch will decrease or increase by 1 minute increments.

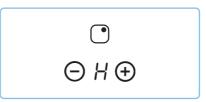
Touch and hold the '-' or '+' buttons to decrease or increase by 10 minute increments.



2. To cancel the timer, touch the '-' or '+' buttons together and the "--" will show in the minute display.



3. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



4. The corresponding cooking zone will automatically switch off when the cooking time expires. The display will show "H" for hot to indicate residual heat.

NOTE:

· The red dot next to power level indicator will illuminate indicating that zone is selected.



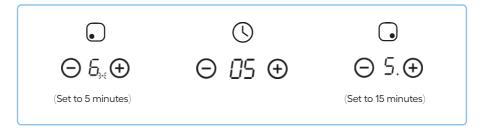


- If you want to change the time after the timer has been set, repeat the steps above from step 1.
- Other cooking zones will keep operating if they have been turned on prior to setting the timer.
- The diagrams shown in this user manual are for reference only, your product may appear differently.

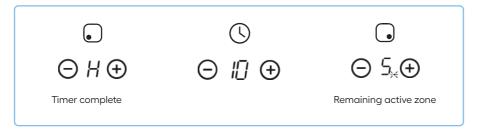
Repeat steps 1-4 on page 20 if you want to set the timer for more than one cooking zone:

If more than one cooking zone is using the timer function, the indicator will display the shortest time. Example: If Zone #1 has a setting time of 5 minutes and Zone #2 has a setting time of 15 minutes, then the timer will display "5".

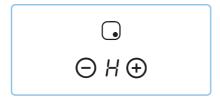
The red dot next to power level indicator will illuminate indicating that zone is selected.



Once the countdown timer expires for the shortest set time, that corresponding zone will switch off. Then it will display the next shortest timer set and the dot for that corresponding zone will flash.



When the cooking timer expires, the remaining cooking zone will automatically switch off and will display will show "H" for hot to indicate residual heat.



OVER-HEAT PROTECTION

When excessive temperature is detected, the zones will switch off automatically as a safety measure.

AUTOMATIC SHUTDOWN

As a safety feature, this cooktop has an "automatic shutdown" feature. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

When the pot is removed, the Ceramic Cooktop will stop heating immediately and the cooktop automatically switches off after 2 minutes.

WARNING

People with a heart pace maker should consult with their doctor before using this cooktop.

HEAT SETTINGS

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the Ceramic Cooktop to find the settings that best suit you.

Power level	Recommended Use
1-2	Delicate warming for small amounts of food Melting chocolate, butter, and foods that burn quickly Gentle simmering Slow warming
3 - 4	Reheating Rapid simmering Cooking rice
5 - 6	Pancakes
7 - 8	Sautéing Cooking pasta
9	Stir-frying Searing Bringing soup to the boil Boiling water

Cooking Advice

IMPORTANT:

Take care when frying as oil and fat heat up very quickly. At extremely high temperatures, oils and fat will ignite spontaneously and this presents a serious risk of fire.

COOKING TIPS

- · When food comes to the boil, reduce the temperature setting.
- · Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

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. You should also cook egg-based and flour thickened sauces 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.

SEARING STEAK

To cook juicy flavorsome steaks:

- 1. Stand the meat at room temperature for about 20 minutes before cooking.
- 2. Heat up a heavy-based frying 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 onto 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 cooked you want it. 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.

FOR STIR-FRYING

- 1. Choose an ceramic cooktop compatible flat-based wok or a large frying pan.
- 2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- 3. Preheat the pan briefly and add two tablespoons of oil.
- 4. Cook any meat first, put it aside and keep warm.
- 5. 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.
- 6. Stir the ingredients gently to make sure they are heated through.
- 7. Serve immediately.

Maintenance and Cleaning

IMPORTANT:

Take care when frying as oil and fat heat up very quickly. At extremely high temperatures, oils and fat will ignite spontaneously and

IMPORTANT:

- 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.
 Always read the label to check if your cleaner or scourer is suitable.
- Never leave cleaning residue on the cooktop as this may stain the glass.

BOIL-OVERS, MELTS AND HOT SUGARY SPILLS ON THE GLASS

Whilst taking caution with hot cooking zone surfaces, remove these immediately with ceramic glass suitable fish slice, palette knife or razor blade scraper.

- 1. Switch the power to the cooktop off at the wall.
- Hold the ceramic glass suitable blade or utensil at a 30° angle and scrape the mess or spill to the cool area of the cooktop.
- 3. Clean the mess or spill up with a dish cloth or paper towel.
- 4. Follow steps 2-4 for "Everyday marks and spills" above.

IMPORTANT:

- Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.
- Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme
 care and always store safely and out of reach of children.

Troubleshooting

OPERATION IN CASE OF EMERGENCY

In the event of an emergency you should:

- Turn the cooktop off by pressing the "On/Off" button.
- Switch off the appliance at the power outlet.
- Call the Residentia Group support team on 1300 11 HELP (4357).

Some minor faults can be fixed by referring to the instructions given in the Troubleshooting section below. There is also a self-help section online at https://support.residentiagroup.com.au/

Issue	Possible Cause	Resolution		
The cooktop cannot be turned on.		Make sure the Ceramic Cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call our Service team on 1300 11 HELP (4357)		
The touch controls are unresponsive.	The controls are locked.	Unlock the controls using the lock button. See section 'Product Overview' for instructions.		
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.		
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware' in the Operation Instructions section. See 'Maintenance and Cleaning'.		
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not always indicate a fault.		

TROUBLESHOOTING CONT.

Issue	Possible Cause	Resolution		
Fan noise coming from the Ceramic Cooktop.	A cooling fan built into your Ceramic Cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the Ceramic Cooktop off.	This is normal and needs no action. Do not switch the power to the Ceramic Cooktop off at the wall while the fan is running.		
The Ceramic Cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the Ceramic Cooktop off at the wall, and contact our Service team on 1300 11 HE (4357) as the ceramic plate temperature sensor will require replacing.		

NOTE:

If checking any of the the above causes are not easily resolved or you cannot resolve the fault by yourself:

- Turn the cooktop off by pressing the "On/Off" button.
- Switch off the appliance at the power outlet.
- Call the Residentia Group support team on 1300 11 HELP (4357).

TROUBLESHOOTING CONT.

SPECIFIC FAILURES AND POSSIBLE SOLUTIONS

Failure	Possible Cause	Resolution
The LED does not come on when unit is connected to the power.	No power supplied. The accessorial power board and the display board connected failure. The accessorial power board is damaged. The display board is damaged.	Check the connection. Replace the accessorial power board. Replace the display board.
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the cooktop. There is something wrong with the fan. The power board is damaged.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked. Check whether the fan runs smoothly. if not, replace the fan. Replace the power board.
Heating stops suddenly during operation and the display flashes " <u>u</u> ".	Pan Type is wrong. Pot diameter is too small. Cooker has overheated.	Use the proper pot (refer to the instruction manual.) Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit. Pan detection circuit is damaged, replace the power board.
Heating zones of the same side (Such as the first and the second zone) display "u".	The power board and the display board connected failure; The display board of communicate part is damaged. The Main board is damaged.	Check the connection. Replace the display board. Replace the power board.
Fan motor sounds abnormal.	Supply voltage is above the rated voltage.	Replace the fan.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the cooktop.

Installation Certificate

CUSTOMER TO NOTE

INSTALLATION

IMPORTANT: Your ceramic cooktop must be installed by a licenced electrician. Improperly installed ceramic cooktops can be dangerous and/or expensive to repair. Please never try to modify or repair the cooktop by yourself.

The details below are to be completed by the installer. Please retain your user manual with this filled-out page, along with the original purchase invoice and the Certificate of Safety (as provided by the installer) in the event that you need warranty support in future.

DATE OF INSTALLATION	
PRODUCT SERIAL NUMBER	
- NOBOOT GENINE NOMBEN	+
CUSTOMER NAME	
INSTALLATION ADDRESS	I
INSTALLER DETAILS	
FULL NAME	
LICENCE NUMBER	
SIGNATURE	I

CUSTOMER TO RETAIN THIS PAGE

Specifications

Model:	HBRCC604
Cooking Zones:	4 Zones
Total Power:	5500-6600W
Rated Voltage:	220-240V~
Rated Frequency:	50Hz or 60Hz
Product Dimensions (W × D × H):	590mm × 520mm × 55mm
Built-in Dimensions (A × B):	560mm × 490mm
Other Features:	9-Stage Power Settings
	Touch Controls
	Automatic Safety Switch Off
	Residual Heat Indicators
	99 Minute Timer
	Child Lock

NOTE:

- This product is subject to continuous improvement, specification are subject to change without prior notice.
- This product was tested in accordance with the following standard: AS/NZS 60335.1: 2020 & AS/NZS 60335.2.6: 2014 + A1: 2015 + A2: 2019





60cm Ceramic Cooktop

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 11 43 57 or write to us at:

Residentia Group 165 Barkly Avenue, Burnley VIC 3121 Australia

Email: support@residentiagroup.com.au

Helpline hours of operation: Mon-Fri 9:00 AM - 5:00 PM





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 1300 11 4357.

For an electronic copy of this manual, go to www.harbour-appliances.com.au and download a copy.





CERTIFICATE NO.: SGS-180727-EA

AN INITIATIVE BY RESIDENTIA GROUP

TEL: 1300 11 4357 | EMAIL: SUPPORT@RESIDENTIAGROUP.COM.AU