

HARBOUR

# 60cm Induction Cooktop

INSTRUCTION MANUAL



IM VERSION: V1.4 | MODEL: HBRCI604C | PRODUCT CODE: 706142 | ISSUE DATE: 09/2021  
SUPPORT: 1300 11 4357 | [WWW.HARBOUR-APPLIANCES.COM.AU](http://WWW.HARBOUR-APPLIANCES.COM.AU)

# Welcome

## **Congratulations on purchasing your new Induction 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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H A R B • U R

60cm Induction Cooktop

## Warranty Details

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REGISTER YOUR PURCHASE AT [www.aldi.com.au/en/about-aldi/product-registration/](http://www.aldi.com.au/en/about-aldi/product-registration/) TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

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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 Induction 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 Induction Cooktop is undamaged and in good working order. We recommend you keep the original packaging for storing your Induction 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 and plug 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 Induction 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 Induction 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 Induction glass.

### RESPONSIBLE DISPOSAL

The symbol on the product, or in its packaging, indicates that this product may not be treated as household waste. 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.

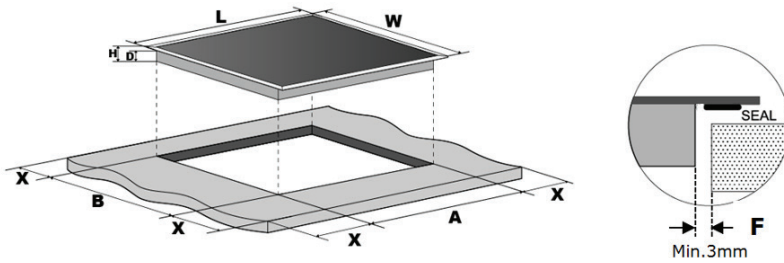


# Installation Instructions

## BEFORE INSTALLING THE COOKTOP ENSURE

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated material.
- If the cooktop is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3mm ventilation gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the cooktop installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the cooktop.

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, leave a minimum of 50mm space around the cut out.



Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate.

As shown below:

L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)	F (mm)
590	520	62	58	560 +4 +1	490 +4 +1	50 minimum	3 minimum

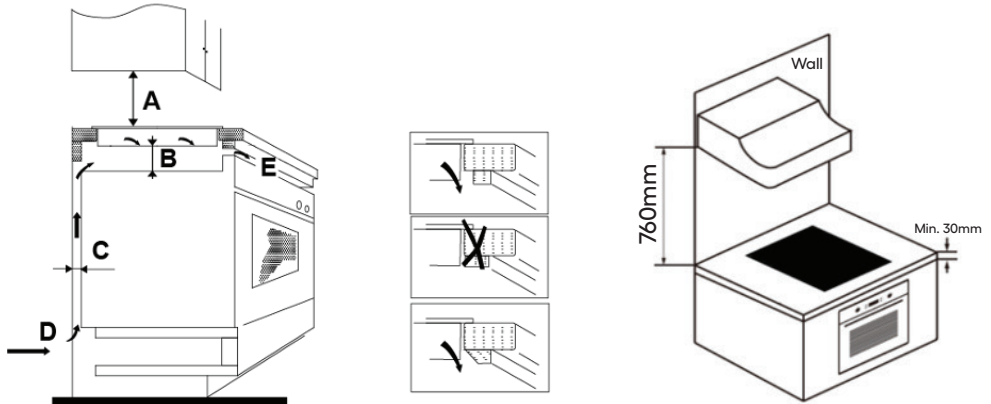
## NOTE:

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



## INSTALLATION INSTRUCTIONS CONT.

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



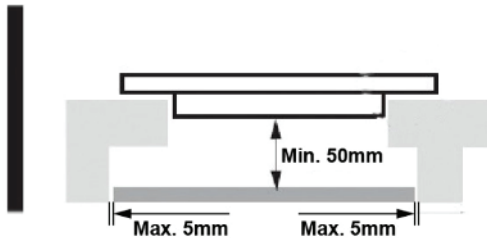
A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
760	50 minimum	20 minimum	Air intake	Air ventilation 5mm

### WARNING: ENSURING ADEQUATE VENTILATION

Make sure the induction 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.



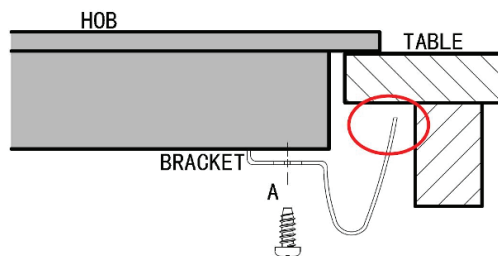
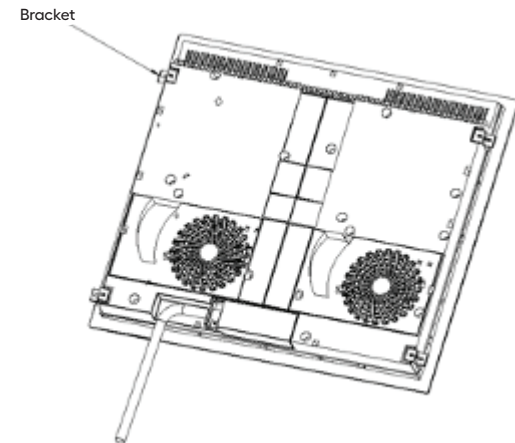
## INSTALLATION INSTRUCTIONS CONT.

### 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

- The unit should be placed on a stable, smooth surface (such as the packaging). Do not apply force onto the controls protruding from the cooktop.
- 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 for different table top thickness.



### IMPORTANT:

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

## INSTALLATION INSTRUCTIONS CONT.

### CAUTIONS:

- The induction 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 induction 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.

## **INSTALLATION INSTRUCTIONS CONT.**

### **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.

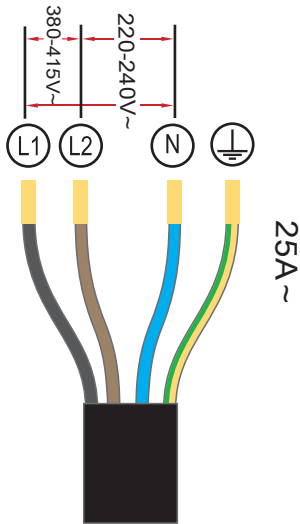
To connect the cooktop to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75 °C at any point.

## INSTALLATION INSTRUCTIONS CONT.

### 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 by an 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 INDUCTION COOKTOP



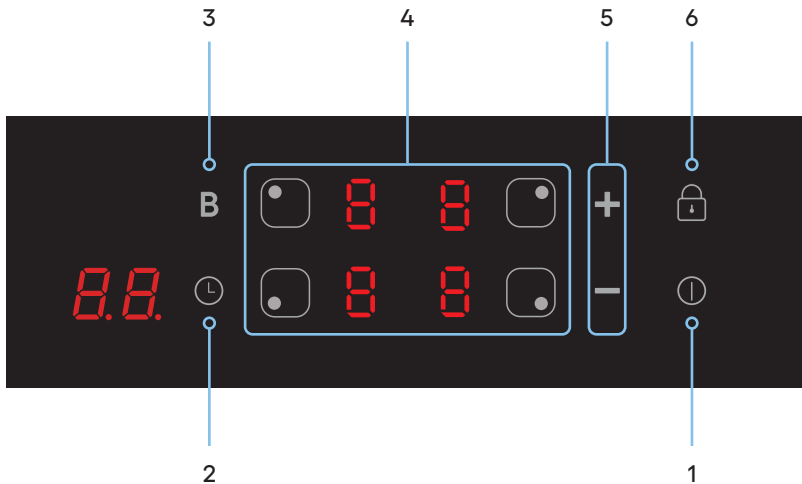
- Key:
1. Max. 2300/2600W zone
  2. Max. 1300/1500W zone
  3. Max. 1800/2000W zone
  4. Max. 1800/2000W zone
  5. Glass plate surface
  6. Touch control panel

### Not shown but also included:

- 1 × Instruction manual
- 1 × Quick start guide
- 1 × Warranty certificate

## PRODUCT OVERVIEW CONT.

### CONTROL PANEL

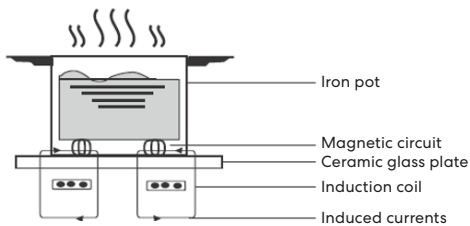


Key: 1. ON/Off control  
2. Timer  
3. Power boost

4. Zone selection controls  
5. Power and Timer regulating controls  
6. Child lock

### PRODUCT INFORMATION

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



### BEFORE USING YOUR NEW INDUCTION COOKTOP

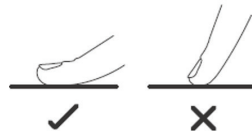
Read this guide, taking special note of the 'General Safety Instructions' section. Remove any protective film that may still be on your induction cooktop.

# Operation Instructions

## OPERATION OF YOUR INDUCTION 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.



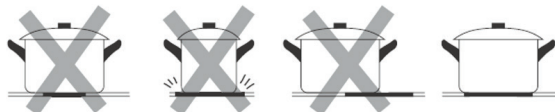
### CHOOSING THE RIGHT COOKWARE

- Only use cookware with a base suitable for induction cooking.
- Look for the induction mark on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by checking if the base of the pan is magnetised. If it is, the pan is suitable for induction cooking.
- You can also test by placing some water in a pan, if  $\cup$  displays and the water is not heating, the pan is not suitable.
- Cookware made from pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware are not suitable for induction cooking.

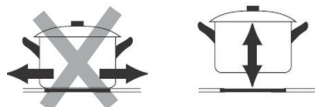
Do not use cookware with jagged edges or a curved base.



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. Pot less than 140mm could be undetected by the cooktop. Always centre your pan on the cooking zone.



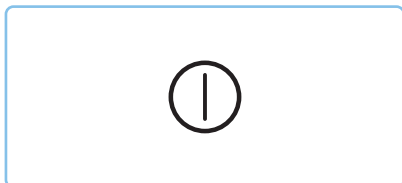
Always lift pans off the induction cooktop – do not slide, or they may scratch the glass.



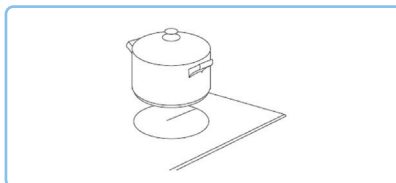


## OPERATION INSTRUCTIONS CONT.

### USING YOUR INDUCTION COOKTOP



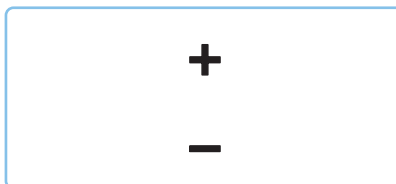
**1.** Touch the ON/OFF power control for three seconds. After the power is on, the buzzer will beep once and all the displays show either “-” or “--” indicating the cooktop has entered standby mode.



**2.** 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, the indicated next to the button will flash. (See table on page 22 for recommended heat settings)



**4.** Select a heat setting by touching the ‘-’ or ‘+’ buttons.

If you don't choose a heat setting within 1 minute, the induction 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.

### IF THE DISPLAY FLASHES $\geq \leq$ ALTERNATELY WITH THE HEAT SETTING

This means that:

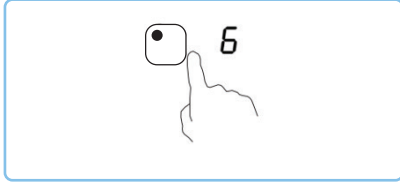
- You have not placed a pan on the correct cooking zone or;
- The pan you're using is not suitable for induction cooking or;
- The pan is too small or not properly centered on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone.

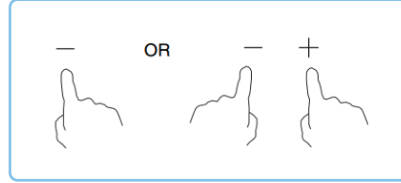
The display ‘ $\geq \leq$ ’ will automatically turn off after 1 minute if no suitable pan is placed on it.

## OPERATION INSTRUCTIONS CONT.

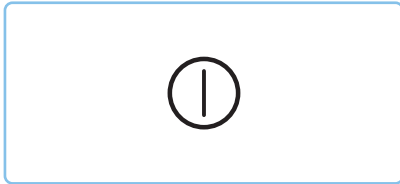
### WHEN YOU FINISH COOKING



1. Select the cooking zone that you wish to switch off



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



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



4. 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

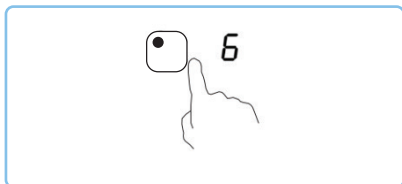


You can lock the controls to prevent unintended use (e.g. children accidentally turning the cooking zones on) by pressing the child lock button. The timer indicator will display "Lo" when child lock is enabled. To unlock, touch and hold the child lock button for a few seconds.

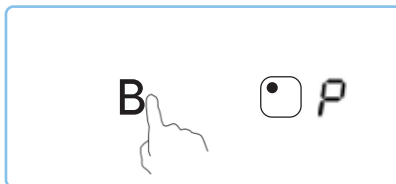
When the controls are locked, all the controls except the ON/OFF control are disabled.

## OPERATION INSTRUCTIONS CONT.

### POWER BOOST FUNCTION



1. To activate the power boost function, touch the zone using the zone selection control.



2. Touching the power boost control, the zone indicator show "P" and the power reach to Max.

To cancel the power boost function, touch the 'B' boost control button or '-' button. The cooking zone will then revert back to its original setting.

When pressing '-' and '+' buttons together simultaneously, the cooking zone will switch off cancelling the power boost function automatically.

### TIMER CONTROL

You can use the timer in two different ways:

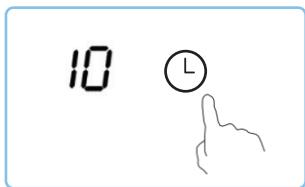
- **Cooking zone auto-off**  
You can use the timer to turn one or more cooking zones off after the set time is up. The timer of maximum is 99 minutes.
- **Minute minder**  
You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up, it will instead make a buzzing sound to alert you that the time is up.

## OPERATION INSTRUCTIONS CONT.

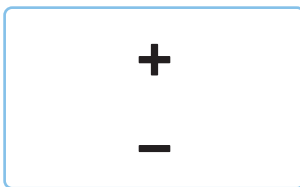
### USING THE TIMER AS A MINUTE MINDER

Make sure the cooktop is turned on.

Note: You must use at least one active zone to be able to use the minute minder function.



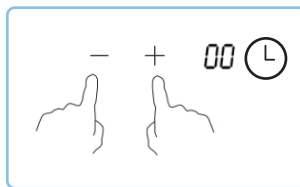
**1.** Touch the controls of the timer. The minder indicator will start flashing, and "10" will show in the timer display.



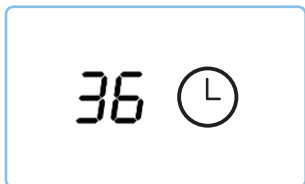
**2.** Set the time by touching the '-' or '+' timer buttons.

Each touch will decrease or increase by 1 minute increments.

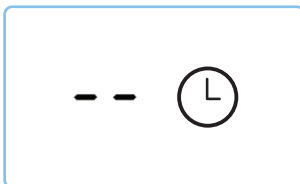
Touch and hold the '-' or '+' buttons to decrease or increase by 10 minute increments.



**3.** To cancel the timer, touch the '-' or '+' buttons together and the "00" will show in the minute display.



**4.** 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.

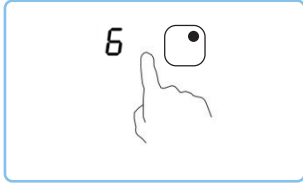


**5.** The alert will sound for 30 seconds and the timer indicator will display "- -" when the setting time finishes. Note: This will not automatically turn off the active cooking zone.

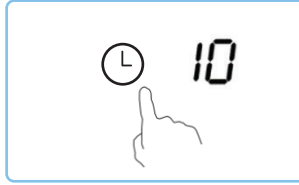
## OPERATION INSTRUCTIONS CONT.

### SETTING THE TIMER TO TURN ONE OR MORE COOKING ZONES OFF

Setting one cooking zone:



1. Touching the heating zone selection control that you want to set the timer for. (e.g. zone #3)



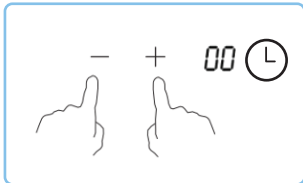
2. Quickly touch the timer control button and the minder indicator will start flashing, and "10" will show in the timer display.



3. Set the time by touching the '- ' or '+ ' timer buttons.

Each touch will decrease or increase by 1 minute increments.

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

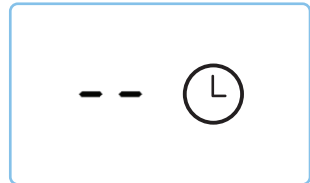


4. To cancel the timer, touch the '- ' or '+ ' buttons together and the "00" will show in the minute display.



5. 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.

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



6. When cooking timer expires, the corresponding cooking zone will be switched off automatically.

#### NOTE:

- Other cooking zone will keep operating if they are turned on previously.
- The diagrams shown in this user manual are for reference only, your product may appear differently.

## OPERATION INSTRUCTIONS CONT.

### DEFAULT WORKING TIMES

Auto shut down is a safety protection function for your induction cooktop. It shuts down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

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 induction 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 induction cooktop to find the settings that best suit you.

Power level	Recommended Use
1 - 2	<ul style="list-style-type: none"><li>• Delicate warming for small amounts of food</li><li>• Melting chocolate, butter, and foods that burn quickly</li><li>• Gentle simmering</li><li>• Slow warming</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• Reheating</li><li>• Rapid simmering</li><li>• Cooking rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• Pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• Sautéing</li><li>• Cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• Stir-frying</li><li>• Searing</li><li>• Bringing soup to the boil</li><li>• Boiling water</li></ul>

# 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.

## **DETECTION OF SMALL ARTICLES**

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the cooktop, the cooktop automatically go on to standby in 1 minute. The fan will keep cooking down the induction cooktop for a further 1 minute.

## **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 flavoursome 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 induction 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

## **EVERYDAY MARKS AND SPILLS**

To remove everyday marks, fingerprints, food stains and non-sugary spillovers on the glass:

1. Switch the power to the cooktop off.
2. Apply a cooktop cleaner while the glass is still warm (but not hot!)
3. Rinse and wipe dry with a clean cloth or paper towel.
4. Switch the cooktop power back on.

### **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.
2. 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 and remove the plug.
- 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.residentiaigroup.com.au/>

Issue	Possible Cause	Resolution
The cooktop cannot be turned on.	No power.	<ul style="list-style-type: none"><li>• Make sure the induction cooktop is connected to the power supply and that it is switched on.</li><li>• 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)</li></ul>
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.	<ul style="list-style-type: none"><li>• Rough-edged cookware.</li><li>• Unsuitable, abrasive scourer or cleaning products being used.</li></ul>	<ul style="list-style-type: none"><li>• Use cookware with flat and smooth bases. See 'Choosing the right cookware' in the Operation Instructions section.</li><li>• See 'Maintenance and Cleaning'.</li></ul>
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.
The induction cooktop makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.

## TROUBLESHOOTING CONT.

Issue	Possible Cause	Resolution
Fan noise coming from the induction cooktop.	A cooling fan built into your induction cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction cooktop off.	This is normal and needs no action. Do not switch the power to the induction cooktop off at the wall while the fan is running.
Pans do not become hot and no light appears in the display.	<ul style="list-style-type: none"><li>• The induction cooktop cannot detect the pan because it is not suitable for induction cooking.</li><li>• The induction cooktop cannot detect the pan because it is too small for the cooking zone or not properly centered on it.</li></ul>	<ul style="list-style-type: none"><li>• Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.</li><li>• Centre the pan and make sure that its base matches the size of the cooking zone.</li></ul>
The induction 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 induction cooktop off at the wall, and contact our Service team on 1300 11 HELP (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 and remove the plug.
- Call the Residentia Group support team on 1300 11 HELP (4357).

## TROUBLESHOOTING CONT.

### FAULT CODES AND POSSIBLE SOLUTIONS

The induction cooktop is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismantling the cooktop from the working surface.

#### **WARNING**

Never dismantle the cooktop yourself.

### FAILURE CODES DURING COOKTOP USE (AUTO-RECOVERY)

Fault Code	Possible Cause	Resolution
E1	Ceramic plate temperature sensor failure - open circuit.	Check the connection or replace the ceramic plate temperature sensor.
E2	Ceramic plate temperature sensor failure - short circuit.	
Eb	Ceramic plate temperature sensor failure	
E3	High temperature of ceramic plate sensor.	Wait for the temperature of ceramic plate return to normal.
E4	Temperature sensor of the IGBT failure - open circuit.	Touch "ON/OFF" button to restart unit.
E5	Temperature sensor of the IGBT failure - short circuit	Replace the power board.
E6	High temperature of IGBT.	Wait for the temperature of IGBT return to normal. Touch "ON/OFF" button to restart unit. Check whether the fan runs smoothly; if not, replace the fan.
E7	Supply voltage is below the rated voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
E8	Supply voltage is above the rated voltage.	
U1	Communication error.	Reinsert the connection between the display board and the power board. Replace the power board or the display board.

## TROUBLESHOOTING CONT.

### SPECIFIC FAILURES AND POSSIBLE SOLUTIONS

Failure	Possible Cause	Resolution
The LED does not come on when unit is plugged in.	<ul style="list-style-type: none"> <li>No power supplied.</li> <li>The accessorial power board and the display board connected failure.</li> <li>The accessorial power board is damaged.</li> <li>The display board is damaged.</li> </ul>	<ul style="list-style-type: none"> <li>Check to see if plug is secured tightly in outlet and that outlet is working.</li> <li>Check the connection.</li> <li>Replace the accessorial power board.</li> <li>Replace the display board.</li> </ul>
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.	<ul style="list-style-type: none"> <li>High temperature of the cooktop.</li> <li>There is something wrong with the fan.</li> <li>The power board is damaged.</li> </ul>	<ul style="list-style-type: none"> <li>Ambient temperature may be too high. Air Intake or Air Vent may be blocked.</li> <li>Check whether the fan runs smoothly. if not, replace the fan.</li> <li>Replace the power board.</li> </ul>
Heating stops suddenly during operation and the display flashes "u".	<ul style="list-style-type: none"> <li>Pan Type is wrong.</li> <li>Pot diameter is too small.</li> <li>Cooker has overheated;</li> </ul>	<ul style="list-style-type: none"> <li>Use the proper pot (refer to the instruction manual.)</li> <li>Unit is overheated. Wait for temperature to return to normal.</li> <li>Push "ON/OFF" button to restart unit.</li> <li>Pan detection circuit is damaged, replace the power board.</li> </ul>
Heating zones of the same side ( Such as the first and the second zone ) would display "u" .	<ul style="list-style-type: none"> <li>The power board and the display board connected failure;</li> <li>The display board of communicate part is damaged.</li> <li>The Main board is damaged.</li> </ul>	<ul style="list-style-type: none"> <li>Check the connection.</li> <li>Replace the display board.</li> <li>Replace the power board.</li> </ul>
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.

# Specifications

<b>Model:</b>	HBRCI604C
<b>Cooking Zones:</b>	4 Zones
<b>Total Power:</b>	7200W
<b>Rated Voltage:</b>	220-240V~
<b>Rated Frequency:</b>	50Hz or 60Hz
<b>Product Dimensions (W × D × H):</b>	590mm × 520mm × 62mm
<b>Built-in Dimensions (A × B):</b>	560mm × 490mm
<b>Other Features:</b>	9-Stage Power Settings
	Pan Sensor
	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.



60cm Induction Cooktop

# Repair and Refurbished Goods or Parts Notice

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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:

165 Barkly Avenue,  
Burnley VIC 3121  
Australia

Email: [support@residentiagroup.com.au](mailto: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](http://www.harbour-appliances.com.au) and download a copy.

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CERTIFICATE NO.: SAA-193542-EA

**AN INITIATIVE BY RESIDENTIA GROUP**

TEL: 1300 11 4357 | EMAIL: [SUPPORT@RESIDENTIAGROUP.COM.AU](mailto:SUPPORT@RESIDENTIAGROUP.COM.AU)