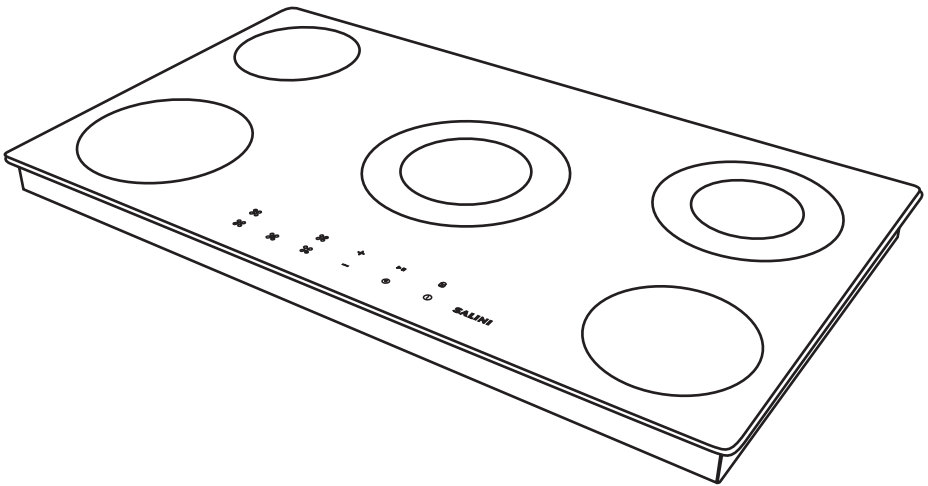


SALINI

CERAMIC COOKTOP User Manual & Installation Instructions



SCC-5925B

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Installation of the appliance must only be undertaken by a licensed electrician.

This manual contains important information including safety, operational & installation information which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

IMPORTANT SAFETY INFORMATION

IMPORTANT INFORMATION

- Carefully read the following important information regarding installation safety and maintenance.
- Keep this information booklet accessible for further consultations.
- This appliance is designed for domestic household use and is designed to be built into a standard kitchen cabinet benchtop or housing unit. For indoor use only.
- **IMPORTANT:** Your product warranty will be void if the installation is not in accordance with the instructions. The installation must be carried out by a suitably qualified person, in accordance with the manufacturer's instructions, and must be connected in accordance with all applicable electrical regulations.
- The use of this appliance for any other purpose or in any other environment will void warranty.
- This appliance is designed to cook and heat up food on suitable pots or pans, any other use will be deemed improper use. The manufacturer declines all responsibility for improper use.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions, the foregoing does not affect your statutory rights.
- Repairs may only be carried out by service engineers or an authorised service agent.
- Check the appliance for damage after unpacking it. Do not connect or install the appliance if it has been damaged in transport as this will void the warranty.
- The manufacturer declines all responsibility for damage to persons or property caused by non-observance of the information outlined in this manual or by interference with any part of the appliance or by the use of non-original spare parts.
- We recommend you review the troubleshooting information before calling a technician.
- Information, specifications and recommendations can change without notice.

WARNING AND SAFETY INSTRUCTIONS



WARNING! Proper use and safety precautions are as follows.
All instructions must be read and understood before use.

- **WARNING:** Accessible parts may become hot during use, and retain heat after operation. Care should be taken to avoid touching heating elements and surrounds. While in operation, direct contact with the hob or flames may cause burns.
- All installation work must be carried out by a qualified electrician.
- This appliance complies with all current Australian and European safety legislation, and designed to operate safely in normal indoor domestic use.
- Appliance shall only be used with rated voltage and frequency 220/240v, 50Hz.
- Before installation and usage, read all the instructions and make sure that the voltage (V) and the frequency (Hz) indicated on your appliance data plate are exactly the same as the voltage (V) and the frequency (Hz) in your home.

- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Do not leave frying pans unattended during use.
- Never try to extinguish a fire with water, instead switch off the appliance if possible, then cover flame e.g. with a lid or a fire blanket.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: do not store items on cooking surfaces.
- Do not place objects made of metal such as knives, forks, spoons and saucepan lids on the cooking surface as they can get hot.
- Switch each cooking zone off after each use. When you have finished using the appliance double check that all the controls are in the off or closed position.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. If the appliance is damaged or faulty do not attempt to use.
- There is a fire risk if cleaning is not carried out in accordance with the instructions.
- Do not use a steam cleaner on appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- 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.
- Disconnect the electrical plug prior to any maintenance or cleaning.
- Cleaning should be carried out in accordance with the "Cleaning and Maintenance" section to avoid possible hazards.
- Never unplug appliance by pulling on the cable.
- Do not disconnect the appliance with wet hands or force the supply cord.
- If the power cord is damaged it must be replaced by the manufacturer or a qualified service engineer to avoid any electrical hazards.
- **WARNING:** Use only hob 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 hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to be repaired before use.
- Before first use, carry out a brief inspection test of the appliance, should the appliance not function, disconnect it from the power supply and call the installer or an authorised service agent.



CAUTION! Cleaning operations must only be carried out when the appliance is cool and disconnected from the power supply.

INSTALLATION

⚠ WARNING! This product must be installed by a licensed electrician.

- Any work on electric equipment and systems may only be carried out by a qualified electrician.
- Installer or qualified technician must carry out inspection and testing of the installed appliance.
- Means for disconnection must be incorporated in the fixed wiring, in accordance with the wiring rules.
- Means for disconnection incorporated in the fixed wiring is in accordance with AS/NZS 3000
- **WARNING:** Always switch off the electricity supply at the mains during installation and during maintenance to avoid the possibility of electric shock.
- Before installation, read all the instructions and make sure that the voltage (V) and the frequency (Hz) indicated on your appliance data plate are exactly the same as the voltage (V) and the frequency (Hz) in the system.
- Electrical data plate can be found on underside of appliance (Do not remove).

ELECTRICAL CONNECTION

It is a requirement for the electrical system to be grounded according to the methods required by the applicable regulations. Before the appliance is connected with the mains, assemble one full polar breaker with over 3mm opened on the mains, and the rated current of the breaker is strongly recommended over 40A. Please offer the power wire, which is up to the mustard (3*4 mm²), and let expert install it in accordance with the figure shown.

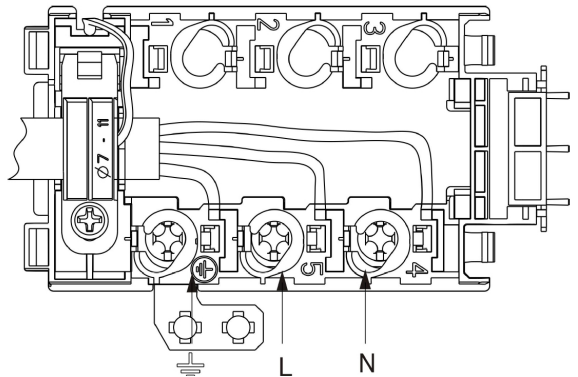
Connect ground (yellow/green one) to the place of ground mark; L (brown one) to the place of five-foot plug; N (blue one) to the place of four-foot plug.

If a plug and socket are being used make sure that they are compatible, and are connected by means of a power cable that complies to the applicable regulations. The socket must be accessible after the hob is built in. Avoid the use of adapters and shunts as these could cause overheating and risk of fire.

If a fixed connection is being used, fit power line with an omnipolar circuit breaker with a contact opening gap equal to or greater that 3mm in an easily accessible position in proximity to the cooktop.

If the appliance you have purchased is not fitted with a mains power lead. A power lead resistant to a temperature of at least 90°C must be used. Otherwise, the electrical safety of the appliance may be put at risk.

On first connection to the electrical mains, an operating check will be carried out automatically and all the indicator lights will come on for a few seconds. Immediately after installation, carry out a brief



inspection and test the cooktop following the instructions for use. If the cooktop fails to operate, recheck the installation and ensure that the instructions have been followed. If it cannot be operated correctly, disconnect the appliance from the electrical mains and contact the service center.



WARNING: Do not attempt to repair the appliance. Service and repair should only be attempted by a suitably qualified and authorised agent.

SETTING POSITION

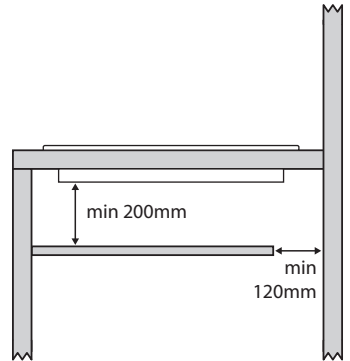
The cooktop is to be installed into an appropriate bench top and cabinet. The benchtop material and the cabinet surrounds should be heat resistant for at least 90°C.

The minimum distances that should be observed:

Cooktop to back wall	50 mm
Cooktop to side wall	50 mm
Cooktop to any cabinets above	750 mm
Cabinet void underneath	200 mm

When installing cooktop with a cupboard underneath, there must be a dividing shelf installed with a void that is a minimum of 200mm from the bottom of the appliance and the top of the dividing shelf. In the case where the cooktop will be installed over an oven, this void is not required. When installing above an oven, the oven must be equipped with a cooking fan to prevent overheating.

The cooktop must not be installed above a built in dishwasher.



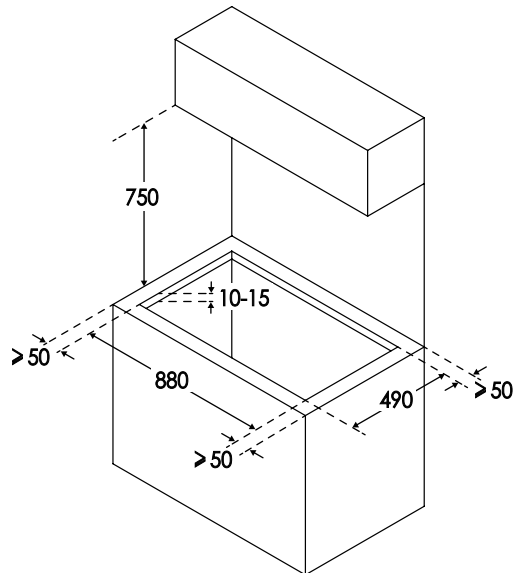
PREPARING CABINET & BENCHTOP FOR INSTALLATION

The preparation of the benchtop and cabinet for installation of the cooktop requires some carpentry and cabinetry work, this work must be carried out by a competent tradesperson.

Use the product to create the cut-out into the benchtop to mount the cooktop, ensure all required distances are observed see "SETTING POSITION" section.

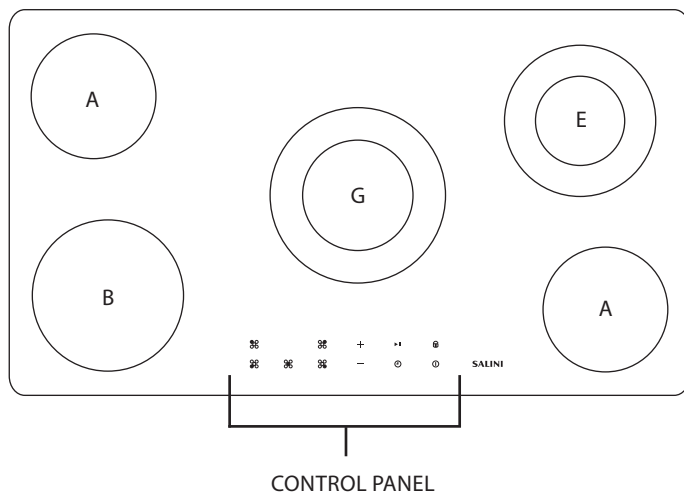
The cabinet hole and cut out dimensions listed in this document are to be used as a guide only, it is essential to refer to the actual cooktop before making any cuts.

When mounting the cooktop, ensure the power supply positioned so that it does not make contact with the bottom of the casing of the appliance or oven installed underneath (if applicable).



USING YOUR APPLIANCE

COMPONENTS OVERVIEW



CONTROL PANEL

The cooktop controls are grouped together on the front panel. To operate the touch-control buttons, lightly press the icons printed on its surface. Below is a list of the buttons and their function.


	Rear left zone selection		Power on & off
	Front left zone selection		Timer
	Center zone selection		Increase
	Rear right zone selection		Decrease
	Front right zone selection		Pause & continue
			Lock out function

COOKING ZONES

The cooktop features a range of different sized and powered cooking zones. Below is a list of the zones and their descriptions and power output.

A	Single cooking zone 1200W
B	Single cooking zone 1800W
E	Dual round cooking zone 700\1700W
G	Dual round cooking zone 1200\2400W

INSTRUCTIONS FOR USE

 **WARNING!** When the burners or plates are in use do not leave them unattended.

- Before use, operators must read and understand the manual safety cautions.
- When the appliance is in use, ensure children are supervised at all times.
- When cooking, always check that pan handles are positioned out of reach for children.
- Always inspect before use. If you see any cracks on the surface of the plate, do not use, disconnect the appliance from the mains immediately and contact a service agent.
- After you have used the appliance make sure that all the controls are off or closed.

The burners are graduated in their size and rating to designed to provide the exact heat required for every style of cooking, appropriate sized cookware should be used according to cooking zone size.

There are indicator lights to show which burner or heating element is in operation. When you have finished using each cooking zone, they should be turned off. Extra care should be observed at the end of use to ensure that the zones are correctly switched off.

During cooking, ensure all other household equipment and materials do not touch the cooktop, as the insulation material of this equipment is usually not resistant to high temperatures.

Warning lights indicating residual heat may not be visible to children. Even after the appliance has been turned off, the cooking zone remains hot for a certain period of time. Make sure that children never touch the appliance.


BEFORE FIRST USE

Before cooking for the first time, ensure all packaging is removed from the appliance. Then clean the appliance surface and surrounds to ensure there is no debris remaining from the installation.

We recommend running an initial operation cycle to remove any surface chemicals and to evaporate any humidity left from the manufacturing process. It is perfectly normal for a smell to be produced during this process, ensure that the room is well ventilated.

First place a saucepan of water on each of the front hotplates and turn them on full for at least 30mins before turning off the front zones. Then place the saucepans on the rear and center zones and turn on for at least 30mins and then turn them off.


NOTE: If the controls do not work properly after the initial operation cycle, it may be that not all the humidity has evaporated. In this case repeat the cycle until all of the humidity has been evaporated.

 **CAUTION!** The packaging materials can be dangerous for children. Dispose of packing materials properly to avoid choking hazards.




INSTRUCTIONS FOR USE




SWITCHING ON THE COOKTOP

The cooktop is equipped with touch-control buttons, to operate the buttons lightly press on the icons printed on the glass surface. When a button is pressed an audible indicator will beep to confirm the button has been pressed. Refer to the 'COMPONENTS OVERVIEW' section for button details.

When the appliance is not in use, all components and indicator lights will be switched off. To turn the cooktop on, hold down power key  for 2 seconds. An LED indicator will turn on above the symbol to confirm that the appliance has been turned on. If no functions are selected within 10 seconds of switching it on, as a precaution it will automatically turn off.




TURNING ON AND SETTING POWER TO THE SINGLE COOKING ZONES




After turning on the appliance, you must choose to ignite a cooking zone within the first 10 seconds, or the cooktop will automatically turn off. Choose the cooking zone to turn on by selecting the corresponding zone selection button  refer to the 'CONTROL PANEL' descriptions in the 'COMPONENTS OVERVIEW' section. Then ignite the cooking zone by setting the power. Each zone has a power setting indicated between 0-9, when the increase  or decrease  button is pushed the power will increase or decrease by 1.

To turn off a cooking zone, lower the power to 0 by selecting the zone  then lowering power by pressing  until it shows 0. After 5 seconds the cooking zone will automatically switch off. The cooking zones will still have residual heat and there will be a flashing indicator  to warn that they are still hot.


TURNING ON AND SETTING POWER TO THE DUEL COOKING ZONES

The duel cooking zones are marked with a double ring outline on the cooking zone. They are operated in the same method as the single cooking zones, except they have the option to use the single or double burner within the duel zone, refer to the 'COOKING ZONES' information in the 'COMPONENTS OVERVIEW' section to determine the power for each zone.


To activate the duel cooking zones with only one of the burners, you can select the zone in the same way you would for a single zone, by pressing the corresponding zone selection button  once before setting the power. One LED light indicator will show next to the zone selection button to indicate the cooking zone is using a single burner . To set the duel cooking zone to use both burners, you must press the zone selection button twice before setting the power. Two LED indicator lights will show next to the zone selection button  to indicate the cooking zone is using the double burner.

To turn off a cooking zone, lower the power to 0 by selecting the zone  then lowering power by pressing  until it shows 0. After 5 seconds the cooking zone will automatically switch off. The cooking zones will still have residual heat and there will be a flashing indicator  to warn that they are still hot.





TURNING OFF THE COOKING ZONES



To turn off a cooking zone, lower the power to 0. After 5 seconds the cooking zone will automatically switch off. The cooking zones will still have residual heat and there will be a flashing indicator  to warn that they are still hot.





RESIDUAL HEAT INDICATOR

Each cooking zone is equipped with a residual heat warning indicator. After any zone is switched off, a flashing indicator  may appear on the display. They are to warn that the cooking zone is still very hot, extra care should be taken to avoid burns. Cooking can be restarted while the indicator is flashing.

TIMER



This model is equipped with a 1 to 99-minute cooking timer. To use the timed cooking function, first turn on and set the power for the cooking zone. Then press the timer function symbol  to set the cooking time. Set the cooking time using the increase  and decrease  buttons. A red LED indicator will turn on  to indicate that it refers to that particular zone. After 5 seconds of setting the time, the timer will start and the cooking zone will operate until the set time when the display above the time symbol reaches 0.

It is possible to use the timed cooking function on more than one cooking zone. Once the timer is set for the first cooking zone, select the next cooking zone by pressing the corresponding zone selection button  refer to the 'CONTROL PANEL' descriptions in the 'COMPONENTS OVERVIEW' section, and set the time. When the timed cooking is active on several cooking zones at the same time, the display will only show the time left on the first selected zone. For other zones, press the corresponding zone selection button  to display the timer for that zone.


To change the remaining time of a zone, you have to select the cooking zone  then press the time symbol  to change the cooking time using the increase  and decrease  buttons.


LOCK OUT FUNCTION

The cooking zone lock-out function is a user safety function. It locks out the control panel to prevent the cooking zones being switched on accidentally.


Hold down lock key  for 1 second to lock out the control panel. The control panel can be reactivated by holding down lock key again  for 1 second.

SWITCHING OFF THE COOKTOP

To turn off the cooktop press and hold down the power button  for 1 second. This deactivates all cooking zones even if they are in use or the lock-out function is active, and the cooktop will turn off completely.

If the cooking zones have just been used, they will start flashing with the heat indicator  a few seconds after the appliance is turned off to warn that they are still hot.

OPERATOR ERROR

If the user makes a mistake when using the touch control buttons or is not following the operation sequence, an error indicator  appears on the power display, it will remain there as long as the user continues to press the incorrect button. Please refer to the instructions to ensure the correct button sequence is being used.

CONTROL CIRCUIT BOARD THERMAL PROTECTION

If the cooking zones cause overheating of the internal electronic circuit board, the heat will be switched off automatically. This switches off power to the front zones, and the letters **E** and **I** flash alternately on the power LEDs. If the circuit board does not cool down, power to all the cooking zones is switched off, and the power LED display the following **H I E E** text. Cooking can be resumed once the temperature has dropped below the safety threshold.

COOKING TIPS

To get the best results when cooking on your appliance, and to ensure the maximum energy efficiency, it is also important to choose the best cooking pot and pans.

- We recommend choosing cookware that is 25mm larger than the designated cooking zones.
- Cookware that has a flat base will ensure the most energy efficient cooking.
- The toughened glass can be damaged by objects falling onto it or by being knocked by cookware.
- Cookware made from cast iron, cast aluminium or with damaged bottoms can scratch the toughened glass if pushed across the surface.

The table below shows the recommended power for each of the common food types. Setting the power will also need to consider the amount of food and personal preference.

Type of Food	Recommended Power Setting
To melt butter, chocolate, and alike.	1
To heat food, keep small amounts of water on simmer, and thicken sauces with egg yolk or butter.	2-3
To heat solid or liquid food, keep small amounts of water on the boil, thaw deep-frozen food, cook omelets of 2 or 3 eggs, cooking fruit and vegetables.	4-5
To stew meat, fish and vegetables, simmer food, make jams.	6
To sear meat, fish, steaks, and liver; to sauté meat, fish, and fry eggs.	7-8
To deep-fry, high heat stir fry, and to quick-boil water.	9

CLEANING & MAINTENANCE



Before any cleaning or maintenance on this appliance is carried out, the appliance should be disconnected from the main power supply. Ensure that the appliance is switched off at the wall socket and the plug removed.

- **CAUTION:** Accessible parts may become hot when using this appliance, take care to avoid burns.
- Cleaning and user maintenance shall not be made by children without supervision.
- Do not use a steam cleaner on appliance.
- The cooktop should be regularly cleaned; preferably after every use, once the residual heat indicator lights have stopped flashing.

GENERAL

External surfaces of the appliance are susceptible to scratches and abrasions, so it is important to follow the cleaning instructions to avoid damage to surface. Do not use abrasive cleaning powders or wire sponges that can scratch the surface of the glass.

Take care not to spill any sugary substances onto the burners when cooking, they need to be carefully cleaned while the appliance is still warm. Allowing these residues to cool completely can make them stick to the surface and will be impossible to remove.

Cleaning and maintenance should be carried out with the appliance cold especially when cleaning, so before commencing please ensure any heat caused by cooking is completely cooled.

Remove any burnt residues after cooking with the scraper; rinse with water and wipe dry with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.


Smudges from aluminum-bottom pans can be easily cleaned off with a cloth dampened in vinegar. Make sure to completely clean any residues on the surface before using the appliance.

Avoid leaving alkaline or acidic substances (lemon juice, vinegar etc.) on the appliance surface, always wipe after using acidic substances to avoid damage and discolouration to the surface finish.



Some household detergents and cleaning products contain harsh chemicals and abrasives, they can damage the finish of the appliance and potentially remove printed markings. Damage caused by improper care will not be covered under manufacturers warranty.

TROUBLESHOOTING

 **Any electrical repairs to this appliance must conform to your local, state and federal regulations. If in any doubt, please contact the service center before undertaking troubleshooting.**

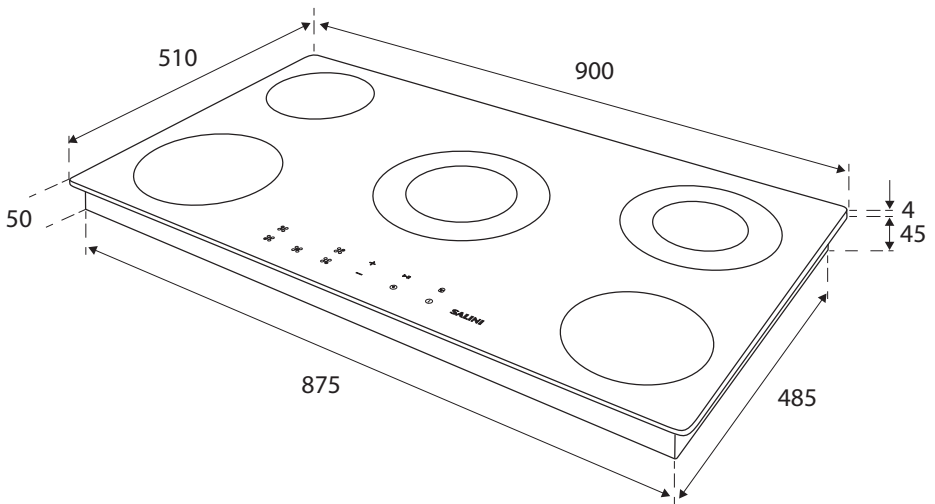
- **CAUTION:** Always disconnect the unit from the power source when troubleshooting the unit.
- Repairs may only be carried out by Service Engineers or an authorised service agent.
- Any modifications or use of this appliance for any other purpose or in any other environment than intended will void warranty.

Fault	Possible Cause	Solution
The cooktop doesn't work.	The cooktop is not wired in or switched on at the wall.	Switch on at the wall, check electrical connection.
	There is a power failure.	Check the power supply.
The cooking results are unsatisfactory.	Temperature too high or too low.	Consult the cooking tips and adjust accordingly.
	Wrong burner used.	
	Wrong cookware used.	
	Incorrect cooking time.	
The cooktop is smoking.	The cooktop is dirty.	Clean the cooktop once the cooking is finished. Let it cool down first.
	Food is spilled over onto cooktop.	Use a larger pan.
The cooking zone will not come on during timed cooking.	Timed cooking programming error.	Refer to the instructions for how to set the timed cooking function.
Duel zones not heating enough.	Duel zone is used as single zone	Refer to the instructions to ensure the duel zone is being engaged.
Buttons are not working.	Lock out function engaged	Refer to the instructions and turn off the lock out function.
Error code E	User error	Refer to the instructions to enter correct button sequence.
Error code	Overheating internal circuit board	Refer to thermal protection instructions.

TECHNICAL DATA & SPECIFICATION

Specification

Model	SCC-5925S
Product Dimensions	510mm x 900mm x 50mm
Cabinet Cut Out	880mm x 490mm
Weight (G.W / N.W)	14kg/11.8kg
Rated Voltage	220-240V / 50-60Hz
Max Rated Inputs (Total power)	8100W



DECLARATION OF CONFORMITY

AUSTRALIAN STANDARDS

This product has been designed and manufactured to comply with all relevant Australian and New Zealand Standards.

AS/NZS 60335.1 General Requirements for Domestic Electrical Appliances

AS/NZS 60335.2.6 Specific Requirements for Domestic Electrical Cooking Appliances

This appliance is SAA certified.

Installation of the appliance must only be undertaken by a licensed electrician who can provide a compliance certificate.

This appliance is intended for domestic use only.

DISPOSAL

Do not dispose of electrical appliances as unsorted municipal waste, use appropriate collection facilities. Contact your local council for information regarding collection systems available.

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The product specifications in this booklet apply to the specific products and models described at the date of issue, these specifications or recommendations may change at any time. The information and graphics may contain technical inaccuracies or typographical errors.

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