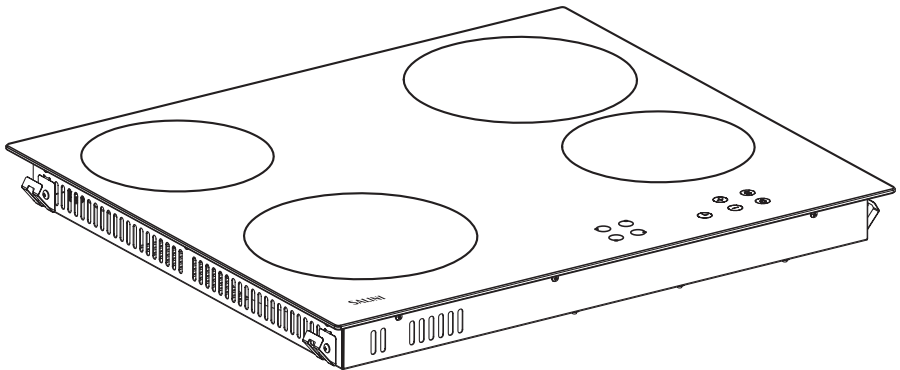


SALINI

CERAMIC COOKTOP User Manual & Installation



SCC-4602B

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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

GENERAL INFORMATION



WARNING! Do not use or attempt to install this appliance until you have read this instruction manual. This appliance is intended for household use only.

- Carefully read the following important information regarding installation safety and maintenance before using the appliance.
- 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.
- **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.
- This appliance is designed for domestic household use and designed to be built into a standard kitchen benchtop.
- The use of this appliance for any other purpose or in any other environment will void warranty.
- 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.

WARNING AND SAFETY INSTRUCTIONS



CAUTION! The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. While in operation, direct contact with the cooktop 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 use, however the appliance surfaces will become hot during use and retain heat after operation.
- 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 are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- During use the appliance becomes hot. Care should be taken to avoid touching hot surfaces.
- Do not leave the cooktop unattended when frying. Oils and fats may catch fire due to overheating or boiling over. All cooking must be supervised continuously.
- **CAUTION!** Do not use the cooktop if the surface becomes broken or cracked. You should switch off the appliance to avoid the possibility of electric shock, then contact the dealer customer care department immediately.

- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- Any faults must be fixed by an appropriately qualified and authorised person.
- Ensure that small items of household equipment, including connection leads, do not touch the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not store items on cooking surfaces.
- 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 appliance is not intended to be operated by means of an external timer or separate remote control system.
- Cleaning should be carried out in accordance with the “Cleaning and Maintenance” section to avoid possible hazards.
- DO NOT use a steam cleaner to clean the cooktop.
- 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.

CHILD SAFETY

- We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- Children should be supervised to ensure they do not play with the appliance.
- Cleaning and shall not be carried out by children without supervision.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children.

ELECTRICAL CAUTION



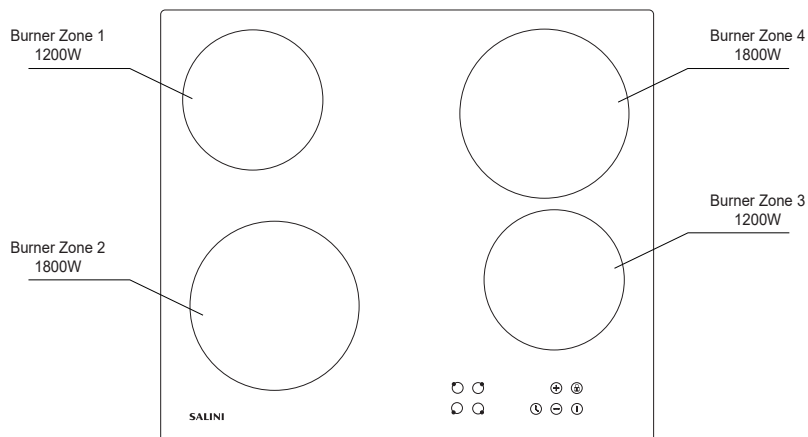
CAUTION! Cleaning operations must only be carried out when the cooktop is cool and disconnected from the power supply.

- Any work on electric equipment and systems may only be carried out by a qualified electrician.
- In case of any damage, switch off the appliance and disconnect it from the power supply.
- Before obtaining access to terminals, all supply circuits must be disconnected.
- Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards.
- **WARNING!** Always switch off the electricity supply at the mains during installation and during maintenance to avoid the possibility of electric shock.
- Installation should be carried out in accordance with the instructions in the “Installation” section.

APPLIANCE OPERATION

COOKTOP ZONES

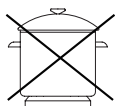
The cooktop has multiple zones. When multiple burners are heating simultaneously, the total power consumption equals the sum of each burner's individual power output. Each burner operates independently at its set power level without interference.



HOW TO USE BURNER ZONES CORRECTLY

Choose appropriately sized cookware to use on the cooktop burners.

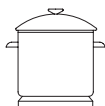
- The zones where the heat will radiate from are clearly marked on the cooktop.
- The cookware must be positioned centered in the zones for efficient heating.
- Cookware should match the diameter of the cooking zone it is placed on.
- Do not switch on the cooktop until a pan has been placed on it.
- You should not use cookware with rough bottoms, as this can scratch the ceramic surface.
- Before use, make sure that the bottoms of the cookware are clean and dry.
- Do not put cookware or any item weighing over 25kg on the cooktop.



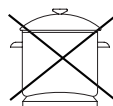
Wrong



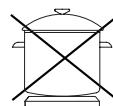
Wrong



Right

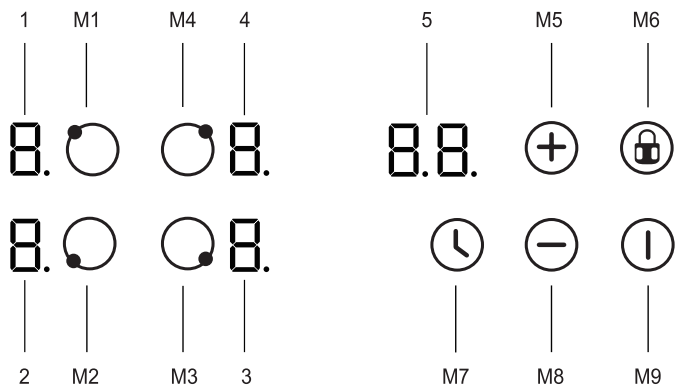


Wrong



Wrong

CONTROL PANEL



Button Icon Detail

Button	Function	Button	Function
M1	Burner 1 Selection Button	M6	Child Lock Button (Press & hold to unlock & lock the control panel)
M2	Burner 2 Selection Button	M7	Timer Button (Sets the timer for each burner)
M3	Burner 3 Selection Button	M8	Minus Button (Decreases time & power)
M4	Burner 4 Selection Button	M9	Power Button (Press & hold to turn the appliance on & off)
M5	Plus Button (Increases time & power)		

Display Detail

Icon	Function
1	Burner 1 power level digital display (shows power level, high-temperature warning etc)
2	Burner 2 power level digital display (shows power level, high-temperature warning etc)
3	Burner 3 power level digital display (shows power level, high-temperature warning etc)
4	Burner 4 power level digital display (shows power level, high-temperature warning etc)
5	Timer digital display (shows countdown, child lock indicator etc)

BEFORE USING THE APPLIANCE



IMPORTANT! Clean the surface before use.

To help to eliminate the new appliance smell, and evaporate any humidity that has formed on the heating elements during transit, we recommend following below burning off process.

- Place a saucepan filled half full with cold water on each zone.
- Turn on one cooking zone at a time, for 5 minutes at the maximum setting.
- Do not burn off more than one zone at once.

OPERATING INSTRUCTIONS

POWER ON

Upon power-up, the buzzer beeps once to indicate startup, all digital display segments light up for 2 seconds (For multi-zone ceramic cooktop, the decimal point “•” lights up on the power level indication digital display, while single-zone ceramic cooktop keeps the decimal point “•” off), then the cooktop enters standby mode.

In standby mode, all digital displays including the power level indication digital display will be turned off (except the high-temperature warning symbol “H” when residual heat exists). In this state, only the power button “ⓘ” can be operated by long press or press and hold.

STANDBY MODE

When the appliance is in shutdown state, press and hold the power button “ⓘ” for approximately 3 seconds until the buzzer beeps once, then the cooktop will enter standby mode.

In standby mode, all burner's power level indication digital displays show “—” (the corresponding burner's power level indication digital display will show high temperature warning “H” when residual heat exists), the timer display also shows “— —”, and no heating occurs at this time.

If no burner heating operation is initiated within 10 seconds in standby mode, the buzzer will beep once and the cooktop will automatically enter shutdown state.

HEATING CONTROL

In standby mode, press the burner selection button to activate the desired cooking zone, then adjust the power level using the “+” or “-” buttons. Press and hold of “+” increases the power level progressively, while pressing and holding “-” decreases it gradually.

When the cooktop is in heating mode, press and hold the power button “ⓘ” for approximately 3 seconds to power off. All burners will cease heating, with previously active burners displaying the high-temperature warning symbol “H”.

In standby mode, any burner retaining residual heat will similarly display the high temperature warning symbol “H”.

To turn off a single burner, press its selection button and then the “-” button to decrease the power

level to 0. This will shut down that burner while others continue heating. Any burner turned off after use will display the high-temperature warning symbol "H".

When multiple burners are heating simultaneously, the total power consumption equals the sum of each burner's individual power output. Each burner operates independently at its set power level without interference.

Note:

1. Only one burner button is active at any given time, indicated by a single flashing decimal point "•" on the power level indication digital display.
2. Pressing the "①" button to set a burner's power level to 0 will automatically turn off that specific heating burner.

POWER LEVEL ADJUSTMENT

In standby mode, press the corresponding burner selection button to choose the desired cooking zone. The power level indication digital display will show the current power level with a flashing decimal point "•". Adjust the power level using the "+" or "-" buttons.

Each press of the "+" button increases the power level by one step (with an audible beep), up to the maximum level 9. Each press of the "-" button decreases the power level by one step (with an audible beep), down to the minimum level 0. Holding the "+" or "-" buttons allows continuous power level adjustment.

After adjustment, the decimal point "•" on the power level indication digital display will stop flashing within 10 seconds of inactivity, and the display will remain steadily lit. Setting any burner to power level 0 will automatically stop its heating output.

If any burner has been previously heated, the cooktop will automatically power off after 1 minute of inactivity when all burners are set to level 0.

AUTO-HEATING FUNCTION

To turn on automatic heating, first set the power level to 9 by pressing the "+" or "-" buttons, then press the "+" button to make the burner's power level alternate between displaying "9" and "9". Next press the "-" button to adjust the burner's power level to the desired auto-heating level (e.g. level 6). During this auto-heating function, the corresponding digital display alternates between "9" and "6" with an alternation time of 2.5 minutes.

Set the power level to 9 by pressing the "+" or "-" buttons, then press the "+" button to make the burner's power level alternate between displaying "9" and "9" - the timing starts by default at this point. For example, if the "9" and "9" alternation has been displayed for 10 seconds before pressing the "-" button to adjust the power level to 6, then the "9" and "6" display time will be 2.5 minutes minus 10 seconds, i.e. it will stop alternating after 2 minutes 20 seconds and switch to normal heating mode, with the power level indication digital display steadily showing "6".

When setting the auto-heating function, the corresponding burner will first heat at level 9 for a period (the heating time depends on the subsequently reduced level, with each level's heating time shown in the table below), then continue working at the finally adjusted level. For example, set the power level to 9 and activate the auto-heating function by pressing the "+" button (alternating display "9" / "9"). Then set the auto heating power to level 6 by pressing the "-" button. Under this power setting, the burner first heats at level 9 for 2.5 minutes with the burner's power level indication digital

display alternating “**R** / **6**”, then continues heating at level 6 with the power level indication digital display steadily showing “**6**”.

Burner Heat Up Timing									
Burner Power Level	1	2	3	4	5	6	7	8	9
Fast Heating Time (Minutes)	1	3	4.8	6.5	8.5	2.5	3.5	4.5	5

AUTO-HEATING LEVEL ADJUSTMENT

When entering auto-heating mode, the burner operates at maximum level “**R**” “**9**” for up to 30 seconds. During this initial 30-second period, press the corresponding burner button followed by the “**⊖**” button to reduce the auto-heating level. After 30 seconds, pressing the burner button and then the “**⊖**” button will not decrease the level but instead exit auto-heating mode. After 30 seconds, if still in auto-heating mode with a level below 9, pressing the burner button followed by the “**⊕**” button can raise the auto-heating level while remaining in auto-heating mode.

For example, after entering auto-heating mode, press the “**⊖**” button within 30 seconds to adjust the level to 8 (display: “**R**” “**8**”). Further decrease to level 7 (display: “**R**” “**7**”), while still maintaining auto-heating mode. After entering auto-heating mode, if more than 30 seconds have elapsed, pressing the corresponding burner button followed by the “**⊖**” button will no longer reduce the heating level from “**R**” “**7**” to “**R**” “**6**”. Instead, this action will exit auto-heating mode and switch to normal heating mode, with the power level indication digital display steadily showing “**6**”.

TIMER SETTING

After selecting the desired burner power level, press the timer button “**⌚**” to enter timer mode. The timer display will show “00” with the right decimal point “.” lit.

To cancel the timer, adjust the time to “00”.

The initial press of the “**⊕**” button sets the timer to 1 minute, after which the timing duration can be adjusted using either the “**⊕**” or “**⊖**” buttons.

Each press of the “**⊕**” button produces an audible beep while incrementing the heating duration by 1 minute. When continuously pressed, the timer value progressively changes within the 1-99 minute range, with 99 minutes being the maximum settable duration.

Each press of the “**⊖**” button decreases the time by 1 minute (with an audible beep). When the time is ≤30 minutes, continuous adjustment allows smooth changes between 30-0 minutes. If the time exceeds 30 minutes via the “**⊕**” button, pressing “**⊖**” can directly set it to 0, then continue adjusting between 30-0 minutes.

When the timer reaches zero, the buzzer will sound continuously for 2 minutes. Press any button to stop the alert tone.

Note :

- 1. To modify an existing timer, first select the corresponding burner, then press the timer button, and adjust with the “+” or “-” buttons.
- 2. Timer setting is only available after selecting both the burner and its power level. The timer button is inactive otherwise.
- 3. When initially setting a timer, pressing the burner selection button before confirmation cancels the timer for that burner.
- 4. During timer operation, the decimal point “.” on the corresponding burner’s power level indication digital display remains lit. For multiple timed burners, the timer display shows the shortest remaining time, with its corresponding burner’s decimal point lit until the countdown ends.

MULTIPLE TIMERS

The timer function allows independent time settings for each burner on the cooktop.

Setting Timer for Single Burner:

To set a timer for a specific burner, first press the timer button “⌚”. The selected burner’s power level indication digital display will show an illuminated decimal point “.”, while the timer display’s right decimal point “.” will also light up, indicating successful timer association. The timer duration can then be adjusted using the “+” or “-” buttons.

Setting Timers for Multiple Burners :

The timer setting procedure is identical for each additional burner. Press any burner selection button to view its corresponding timer value on the two-digit display. When multiple burners have active timers, press the timer button “⌚” to cycle through and display each burner’s remaining time.

When no burner is selected, the display automatically shows the shortest remaining timer value, with the corresponding burner’s decimal point “.” remaining illuminated.

DEFAULT TIMER

All burners feature default timer functionality. The preset timer durations corresponding to each power level are as follows:

Preset Timer Durations per Power Levels									
Burner Power Level	1	2	3	4	5	6	7	8	9
Default Time (Hours)	6	6	5	5	4	1.5			

When the timer ends, the burner stops heating automatically. When the timing of all burners ends, the system enters standby mode.

POWER OFF

In standby/heating mode, long press power button “” for approximately 3 seconds (buzzer beeps) to turn off hob. If burners have residual heat, their power level indication digital displays will show high-temperature warning “”.

CHILD LOCK

The control panel can be locked by pressing and holding the child lock button “” for approximately 3 seconds while the hob is in standby or heating mode. The child lock indicator will illuminate when activated and will turn off when the hob is powered down.

In child lock mode, the timer display flashes “” once per second. When a timer is set, it alternates between displaying the remaining time and “”. Without an active timer, it alternates between displaying “” and “--”.

To deactivate child lock, press and hold the child lock button “” for approximately 3 seconds.

While child lock is active, only the power button “” (for turning off the cooktop) and the child lock button (for unlocking) remain functional. All other buttons are disabled.

HIGH TEMPERATURE WARNING

After manually shutting down the cooktop by long-pressing the power button “” for approximately 3 seconds, all burners stop heating while the cooking surface remains hot. The power level indication digital display for each deactivated burner shows the high-temperature warning symbol “” to indicate residual heat.

This warning symbol “” will remain displayed for 35 minutes after shutdown for any burner that was in use.

SAFETY FEATURES

Over Heat Protection:

The electronic temperature sensor on the control board transmits real-time temperature data to the main control chip. When the sensor detects that the current temperature exceeds a predetermined threshold, the protection mechanism activates by reducing the power level of the operating burner. The original power level is automatically restored once the temperature decreases to a safe range.

Residual Heat Temperature Warning:

Displays the high-temperature warning symbol “” on corresponding burners after shutdown to warn against touching hot surfaces.

GETTING THE MOST OUT OF YOUR APPLIANCE



IMPORTANT! The cooktop surface can be damaged if sharp, heavy or hard objects fall on it with force. Care must be taken to avoid breakage.

- The first few times the cooktop is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use, or follow “BEFORE USING THE APPLIANCE” protocol.
- The cooktop is fitted with cooking zones of different diameter and power output, its recommended that the most appropriate burner and cookware is selected for best results.
- The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diameter as the cooking zone that they are being used on.
- The zones where the heat will radiate from are clearly marked on the cooktop surface.
- You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.
- Before every use, make sure that the bottoms of the saucepans are clean and dry.
- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the cooktop. This will allow the heat to transfer more easily.
- Cover pans with a lid to permit cooking at a lower heat.
- Always cook vegetables and potatoes, etc. in as little water to reduce cooking times.
- Food or liquid that has high sugar content may damage the cooktop top if it comes into contact with the cooktop surface, care should be taken to avoid spillages. Any spillages should be wiped up immediately.
- The ideal thickness for the bottom of the pans is 2 – 3 mm of enameled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.
- When these recommendations are not followed, there will be a loss of heat and energy, leading to inefficient cooking.
- Heat not absorbed by the saucepan, will spread to the cooktop, frame and surrounding cabinets.

TROUBLESHOOTING



CAUTION: Always disconnect the unit from the power source before commencing any maintenance or inspections.

- If troubleshooting is unsuccessful, contact the dealer or an authorised service agent.
- Repairs may only be carried out by Service Engineers or an authorised service agent.
- Do not attempt to repair the appliance yourself.

When a circuit board fault occurs, the two-digit display on the control panel will continuously show the error code, and all heating burners will stop working. The system will automatically return to the off state after 1 minute. For burners that were previously in operation, their corresponding power level indication digital displays will continue to show the high-temperature warning symbol “H”. Refer to the following table for solutions when error codes appear.

Error Code	Fault Description	Solution
E1	Display panel fails to receive signals from power supply board	Communication failures may be caused by circuit faults in either the power supply board or display board. Priority should be given to replacing the display board, and if the fault persists, the power supply board needs to be replaced.
E2	Power supply board fails to receive signals from display panel	
E3	Relay failure in power supply board	Tighten the hanging screw to make it horizontal.

CLEANING & MAINTENANCE

GENERAL CLEANING INFORMATION



WARNING! Cleaning & maintenance must only be carried out when the cooktop is cooled down to avoid burns.

- Before first use, follow the burn off procedure outlined in this manual.
- After every use, wipe the appliance over with a damp cloth then, dry the appliance by rubbing the surface with a clean cloth.
- Any residues that are left on the cooktop top surface from cleaning agents will damage it. You should remove any residues with warm water mixed with a little washing up liquid.
- For stubborn deposits use hot water to soften prior to cleaning.
- Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm water mixed with a little washing up liquid.
- Ensure the heating plate is clean before use, a soiled zone does not transfer heat efficiently.
- DO NOT use a steam cleaner to clean the cooktop.

Follow below recommendations for cleaning of soiled cooktop.

Type of deposit	Remove immediately?	Remove when cooled down?	What should I use to remove the deposit?
Sugar or food and or liquid containing sugar	Yes	No	Ceramic cooktop scraper
Tin foil or plastic	Yes	No	Ceramic cooktop scraper
Fat splashes	No	Yes	Ceramic cooktop cleaner
Metallic discolouration	No	Yes	Ceramic cooktop cleaner
Water marks or water rings	No	Yes	Ceramic cooktop cleaner



WARNING! Cleaning & maintenance must only be carried out when the cooktop is cooled down to avoid burns.

- **CAUTION:** The appliance should be disconnected from your mains supply before commencing any maintenance.
- **IMPORTANT:** If your appliance appears not to be operating correctly, please discontinue use, and contact your appliance dealer.
- If the cooktop is damaged, switch off the appliance and disconnect it from the power supply.
- Any electrical repairs to this appliance must conform to your local, state and federal regulations.
- Any modifications or use of this appliance for any other purpose or in any other environment than intended will void warranty.
- Repairs may only be carried out by Service Engineers or an authorised service agent.
- Do not attempt to repair the appliance yourself.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

INSTALLATION

ELECTRICAL CONNECTION



WARNING! Installation of this appliance and any work on electric equipment and systems may only be carried out by a qualified electrician.

- Before connecting the appliance, make sure that the supply voltage marked on the rating label corresponds with your mains supply voltage.
- Before obtaining access to terminals, all supply circuits must be disconnected.
- Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards.
- **WARNING!** Always switch off the electricity supply at the mains during installation and during maintenance to avoid the possibility of electric shock.
- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

INSTALLATION SURROUNDS



CAUTION! All specifications stipulated for the installation should be followed. Improper installation will void product warranty.

- This appliance is designed for domestic household use designed to be built into a standard kitchen benchtop.
- Before installation, ensure the benchtop surface is level and square and that no part interferes with the space required for installation.
- The kitchen units that are in direct contact with the appliances must be heatproof (min. 95°).
- The appliance can be installed on a work surface with a thickness of between 30 and 40mm and near to walls which are higher than the work surface, maintaining a minimum distance of 100mm.
- To ensure a correct installation, all specifications for installations should be followed including allowances and ventilation requirements. Improper installation will void product warranty.



CAUTION! Be careful of sharp edges they could cause injury when handling.

IMPORTANT! The installation must comply with the specified allowances.

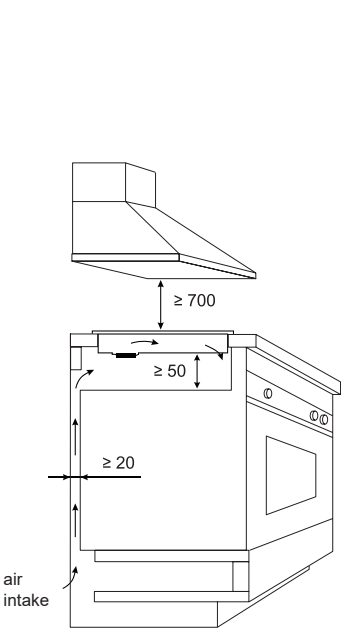


Figure: Ventilation Requirement

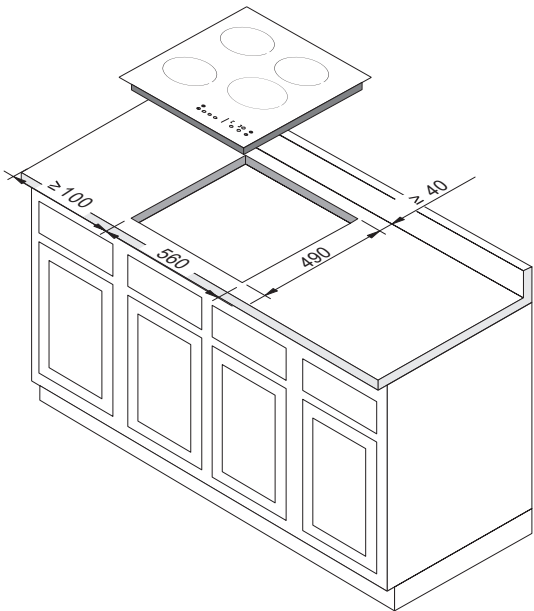


Figure: Surrounding Allowances

IMPORTANT! You must observe the ventilation requirements and install accordingly.
IMPORTANT! There are ventilation holes around the outside of the cooktop. YOU MUST ensure that these holes are not blocked by the work top when you place the cooktop into its final position.

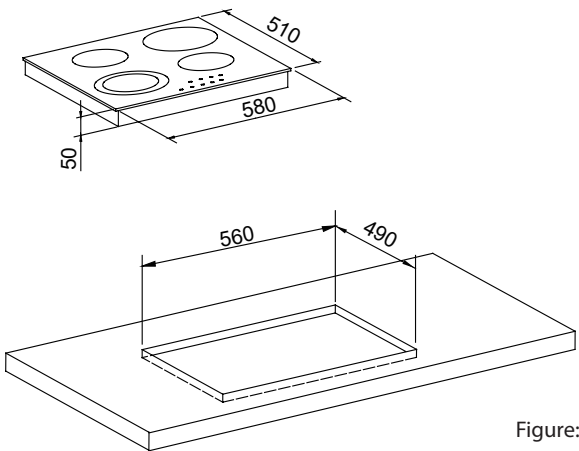
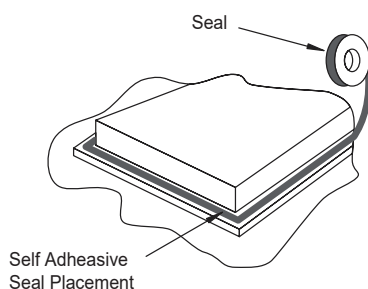
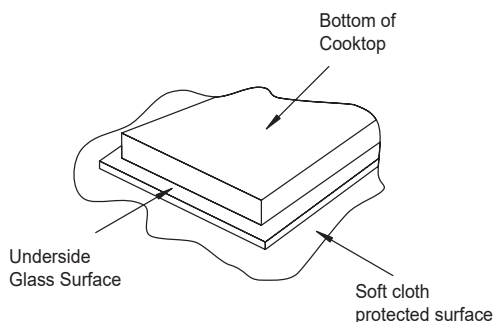
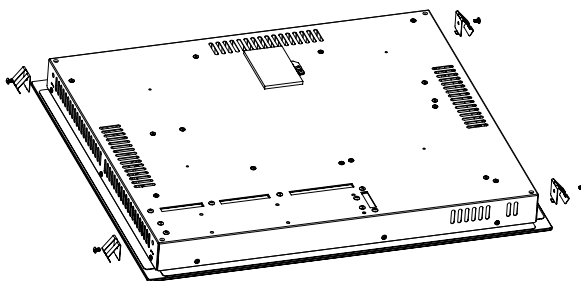
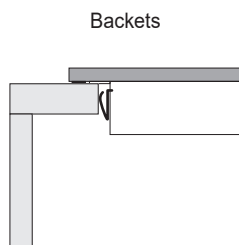


Figure: Benchtop Cut Out

1. Prepare the cabinets and benchtop cut out as indicated.
2. Carefully remove any shavings, sawdust and debris before inserting the appliance.
3. Place a towel or cloth on a clean work surface, then place the cooktop face down on the protected surface.
4. Apply the strip seal supplied with the cooktop, apply to the edge of the bottom of the cooktop, leaving about 3mm from the edge of the glass. Apply the seal all around the circumference. Cut any excess and bring the two ends of the seal together so they match (Do not use silicone).



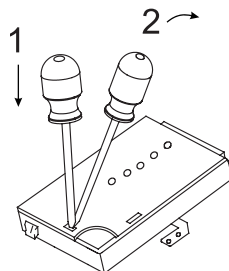
IMPORTANT! Do not use a silicone sealant to seal the appliance against the aperture. This will make it difficult to remove the cooktop from the aperture in future, particularly if it needs to be serviced.



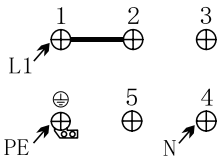
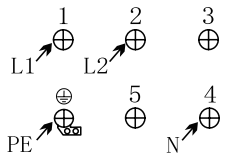
5. Fix the brackets on the front side and rear side by screw.
6. Gently lower the cooktop into the cutout on the benchtop. Ensure that the front edge of the cooktop is parallel to the front edge of the benchtop.

ELECTRICAL CONNECTION

The cooktop is manufactured to work with two-phase alternating current (400V2N~50Hz). The voltage rating of the ceramic hob heating elements is 230V. Adapting the ceramic hob to operate with one-phase current is possible by appropriate bridging in the connection box according to the connection diagram below. The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the cooktop. The connection cable must be secured in a strain-relief clamp.



IMPORTANT! Remember to connect the safety circuit to the connection box terminal marked with . The electricity supply for the ceramic cooktop must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3mm. Before connecting the ceramic cooktop to the power supply it is important to read the information on the data plate and the connection diagram.

Adaptive voltage range and wires		The wiring diagram KADO XT/TB102-3	
220-240 1N ~ 50-60Hz	380-420 2N ~ 50- 60Hz		
H05VV-F 3G2.5	H05VV-F 4G2.5 H05GG-F 4G2.5 H07RN-F 4G2.5	 220-240V ~ 1N H05VV-F 3G2.5	 380-420V ~ 2N H05VV-F 4G2.5 H05GG-F 4G2.5 H07RN-F 4G2.5

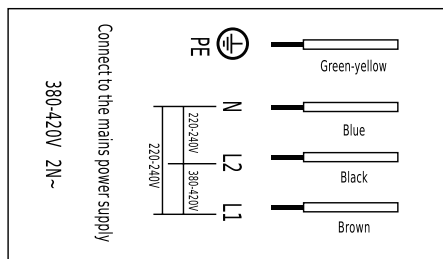
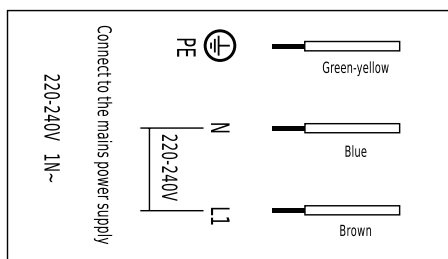
- The cable connections must be in accordance with the diagram located on the bottom of the cooktop.
- The cable type must be connected to the corresponding power supply terminal box.
- You should use a good quality screwdriver to carefully, fully tighten ALL of the terminal screws.
- If when the cooktop is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened.
- **IMPORTANT!** The appliance must NOT be connected to the mains supply by means of a 13A plug and socket. This appliance must be wired into a 30 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the

appliance. It should not be located above the appliance and no more than 1.25m away from it.

- The cable can be looped if necessary, but make sure that is not kinked or trapped when the cooktop is in position.
- Care must be taken to avoid the cable being in contact with hot parts of the appliance.

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement. The mains supply cable should be replaced in accordance with the following instructions:

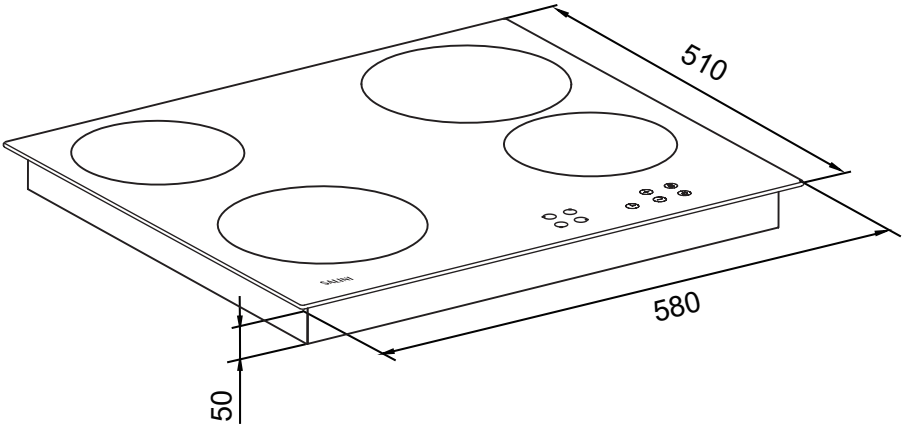
- Switch the appliance off at the control switch.
- Open the terminal block on the underside of the cooktop.
- Unscrew the terminal screws fixing the cable.
- The “green-yellow” earth wire must be connected to the terminal marked . It must be about 10 mm longer than the live and neutral wires.
- For single-phase (220–240V 1N ~):
The “blue” neutral wire must be connected to the terminal marked with letter (N). The live wire (L1) must be connected to the terminal marked with letter (L1) (220-240V 1N ~).
- For two-phase (380-420V 2N ~):
The “blue” neutral wire must be connected to the terminal marked with letter (N). The live wire (L1) must be connected to the terminal marked with letter (L1), and the second live wire (L2) must be connected to the terminal marked with letter (L2) (380- 420V 2N~).



TECHNICAL DATA & SPECIFICATION

Specification

Model	SCC-4602B
Width	580mm
Depth	510mm
Height	50mm
Cutout	560 x 490mm
Cooking Zones	4
Zones Power	2 x 1800W & 2 x 1200W
Rated Voltage	220-240V / 50Hz
Max Rated Inputs (Total power)	6000W



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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