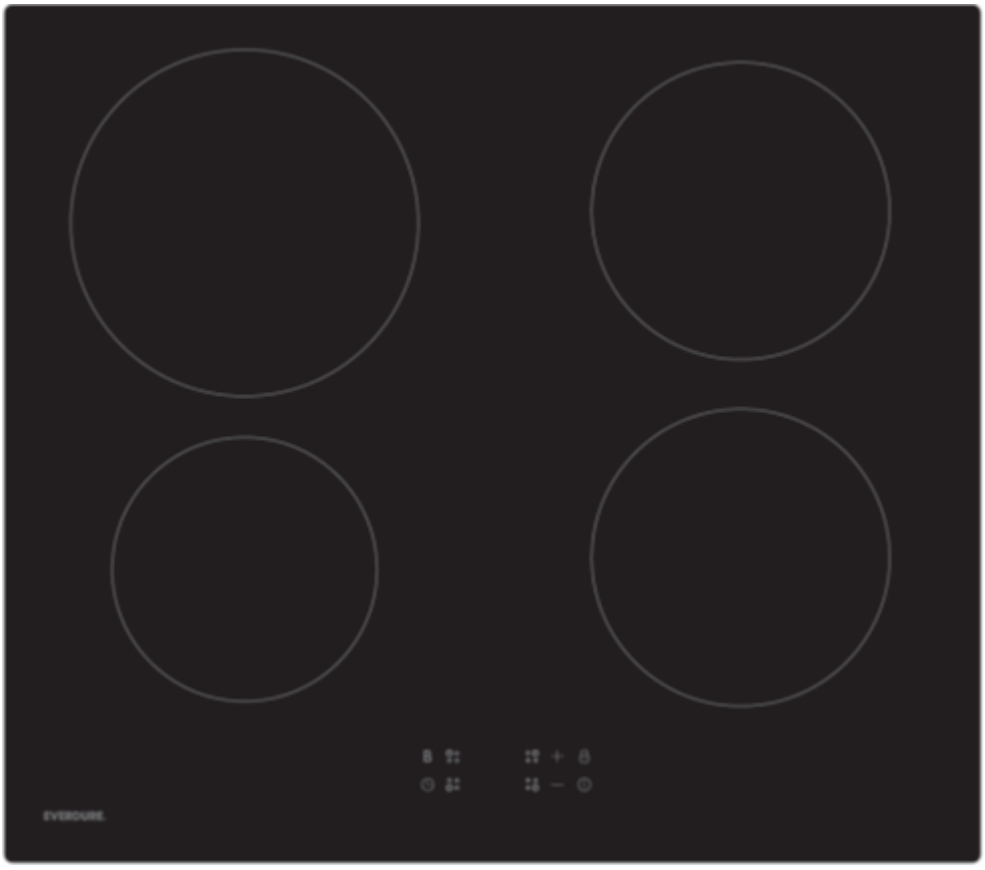
INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS

FOR EVERDURE COOKTOP



Model:

CBIE640T

EVERDURE.

INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS FOR EVERDURE COOKTOP

CBIE640T

CONGRATULATIONS

Welcome to the Everdure Kitchen Community and thank you for choosing one of our many fantastic cooking appliances. We are confident that you will now be able to meet your cooking needs. Before you use the cooktop we strongly recommend that you read though the whole user manual which provides the description of this product and the proper use of its functions. To avoid the ever-present risks involved with using an electrical appliance it is vital that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference. Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice.

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It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.
Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice.
Remove all packaging and dispose responsibly – recycle where facilities are available.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the 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.
2. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage (including cracked glass), never attempt to use the appliance and immediately contact your Authorised Service Centre. As packaging materials can be dangerous to children, they need to be collected immediately and put out of reach.
3. In certain circumstances electrical appliances may be a danger hazard. Check the conformity of voltage and power settings, which are specified on the information plate attached to the appliance and/or packaging, with the usage conditions available.
4. WARNING: Do not place heavy objects in or on these appliances, use for storage or as a cutting surface. This appliance is designed for cooking food only. Use flat based, stable cooking pots only.
5. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not to be used in a marine environment or outdoors and must be fully built in. Do not use the appliances until fully installed.
6. A means for disconnection with a suitable - isolating switch must be incorporated in the fixed wiring in accordance with the wiring rules.
7. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed.
8. The appliance is not intended to be operated by means of an external timer or separate remote control system.
9. Electrical connection must be made as per local wiring rules and regulations. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with extreme force.
10. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking on this appliance.
11. Do not store or use flammable materials or aerosols near the cooktop. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
12. WARNING – The surface temperature of this appliance exceeds 95°C. To avoid a hazard, under bench access must be restricted. A board must be installed underneath the cooktop.
13. WARNING - The cooktop will become hot during and directly after use. Do not touch the surface during this time, as it may be hot and can cause burns. To avoid burns, children should be kept away.
14. Cleaning may only be commenced on the appliance once it has cooled down and is turned off. Do not use a steam jet or any other high pressure cleaning equipment to clean the appliance.
15. When the appliance is not being used, turn the appliance off.
16. Do not modify this appliance.
17. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass surface as they can scratch the surface, which may result in the glass shattering. Clean the glass using a warm damp cloth (e.g. dishcloth) and dry it with a soft dry tea towel.
18. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 100°C above the ambient temperature of the room it is located in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner. To avoid any hazards, limit access to the under-bench section of the cooktop.

IMPORTANT SAFETY INSTRUCTIONS

19. The appliance must be installed and put into operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
20. Damage can occur to bench tops if pots and pans are allowed to overlap the bench top. This can result in heat being transferred to the bench top. Ensure that correct sized pots & pans are used. Cast iron and cast aluminium cookware with damaged bases may scratch the cooktop surface if they are dragged across it. Pans should be lifted on and off the cooktop surface and not dragged. Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty for any length of time.
21. WARNING: If any cracking is noticed on the cooktop, turn the appliance off immediately to avoid the possible of electric shock and call your Authorised Service Centre.
22. Do not leave the cooktop while cooking with solid or liquid oils. There may be flaming up in conditions of extreme heating.
23. Never pour water onto the flames occurring from oil. Immediately turn the cooktop off and cover the pan with a lid or fire blanket in order to smother the flame.
24. The cooktop must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
25. The cooktop shall not be mounted to cooling equipment, dishwashers and rotary dryers.
26. The cooktop shall be installed such that better heat radiation can be ensured to enhance its reliability.
27. The wall and induced heating zone above the work surface shall withstand heat.
28. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
29. A steam cleaner is not to be used.
30. Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
31. CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
32. WARNING: Unattended cooking on a cooktop with fat or oil can be dangerous and may result in a fire.
33. 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.
34. Danger of fire: Do not store items on the cooking surfaces.

APPLIANCE DETAILS

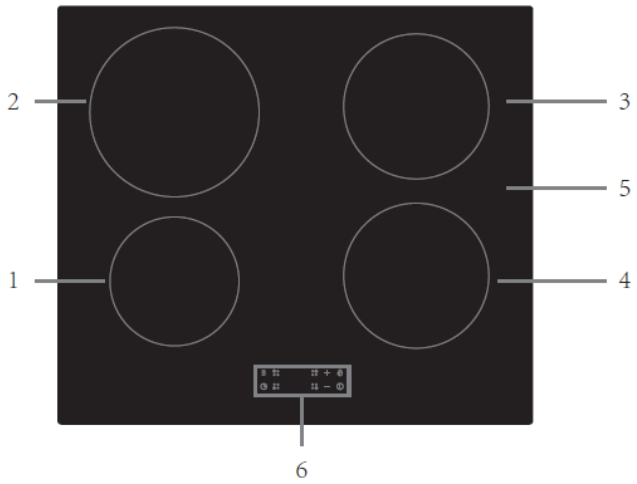
General Information

Before installing and operating the rangehood, carefully read the following important information regarding installation safety and maintenance. Keep this information booklet accessible for further consultations.
The appliance has been designed to exhaust cooking fumes externally. Before installation, please ensure that the following have been supplied and that the tools listed below are readily available.

Specifications

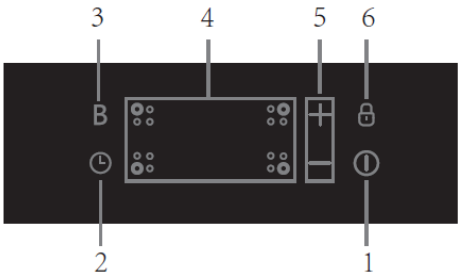
Model	CBIE640T
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50 Hz
Rated Power	7200W
Product Size D×W×H (mm)	590X520X62

Top View



1. Max. 1300/1500W Zone
2. Max. 2300/2600W Zone
3. Max. 1800/2000W Zone
4. Max. 1800/2000W Zone
5. Glass plate
6. Control panel

Control Panel



1. ON / OFF control
2. Timer control
3. Boost
4. Heating zone selection controls
5. Power / Timer regulating key
6. Key lock control

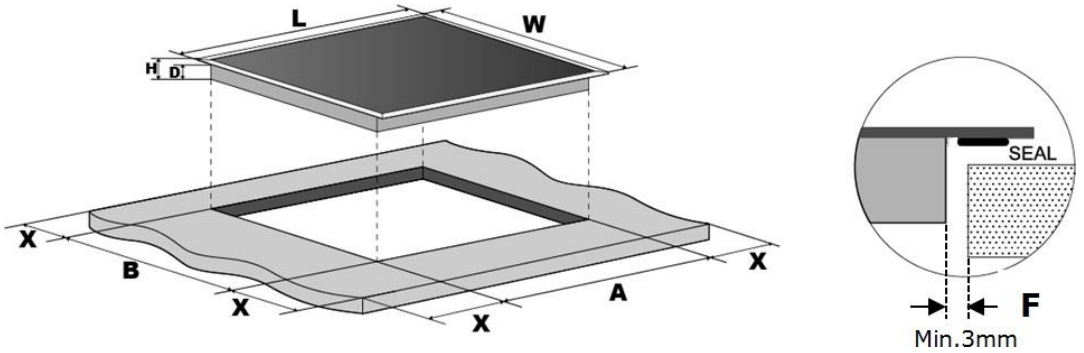
INSTALLATION

Cut out the work surface according to the sizes shown in the image below.

Ensure that there is a minimum of 50mm of space around the cutout.

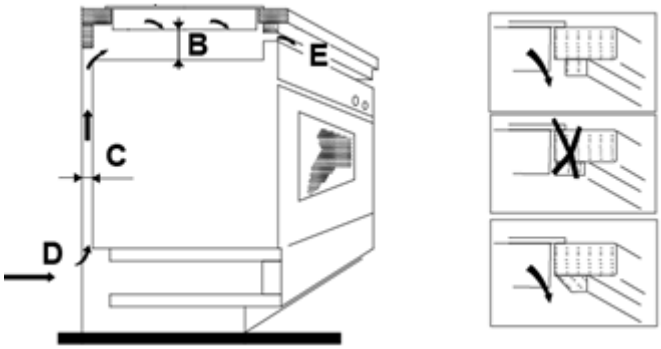
The thickness of the bench should be at least 30mm. Please select heat-resistant and insulated bench materials (Wood and similar fibrous or hygroscopic materials should not be used as the bench material unless impregnated) to avoid the electrical shock and larger deformation caused by heat radiation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

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



L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)	F (mm)
590	520	62	58	561 - 564	491 - 494	50 min.	3 min.

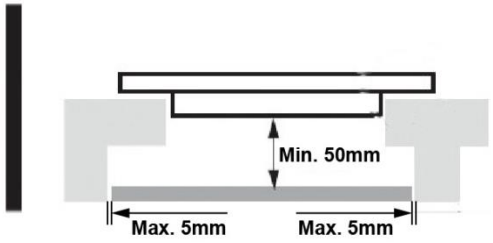
Important: Ensure that the cooktop is well ventilated and that the air inlet and outlet are not blocked.



B(mm)	C(mm)	D	E
50 min.	20 min.	Air inlet	Air outlet (5mm)

INSTALLATION

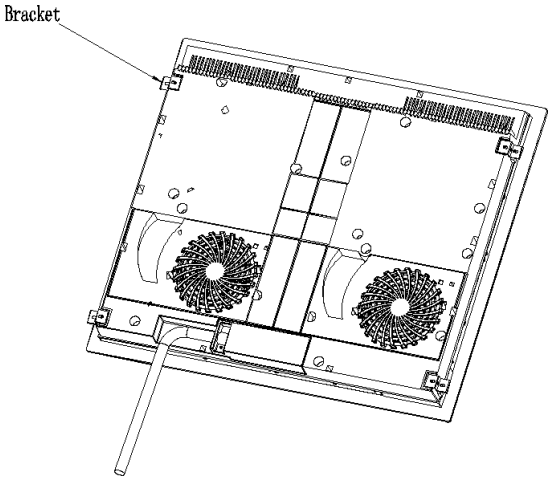
In order to avoid accidentally touching the hot underside of the cooktop, or getting an unexpected electric shock, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the cooktop.

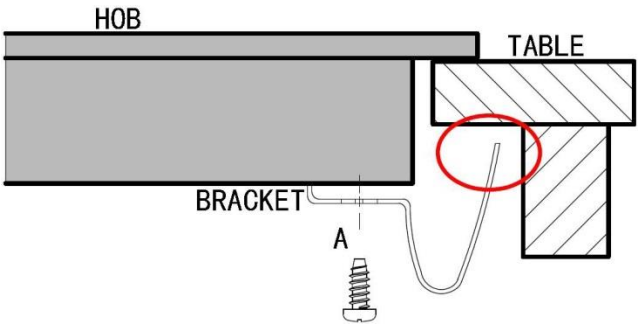


There are ventilation holes around outside of the cooktop. Ensure that these holes are not blocked by the bench when you install the cooktop.
Be aware that any glue used on the bench must be resistant to a minimum temperature of 150°C.
The rear wall, adjacent and surrounding surfaces must therefore be able to withstand a temperature of 90°C.

Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.
Fix the hob to the bench by screwing the four brackets to the bottom of the cooktop (see image) after installation.





Note: The brackets should not touch the bench after installation (see image above).

ELECTRICAL CONNECTION

LOCAL AUTHORITY REQUIREMENTS

Installation is only permitted by a licensed electrician and carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage, for which the manufacturer accepts no responsibility.

Electrical Installation

Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the oven's power rating (also indicated on the identification plate). If you have any doubts, call in a qualified technician.

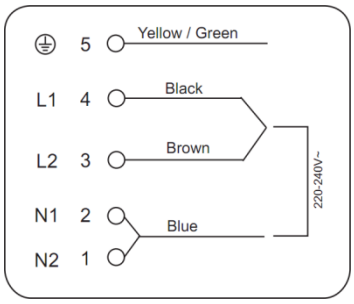
NOTE: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire. Do not install separate timers.

After having installed the appliance, the switched outlet must always be in an accessible position. The electrical safety of this appliance can only be guaranteed if the cooktop is correctly and efficiently earthed, always ensure that the earthing is efficient; if you have any doubts call in a licensed electrician to check the system. The manufacturer declines all responsibility for damage resulting from an installation which has not been correctly earthed.

WARNING: If any damage occurs to the power cable during or after installation, it must be replaced immediately by a licensed electrician with a replacement cable from your Service Centre.

The cooktops are to be connected to a single phase 220-240Vac 50 Hz supply.

The appliance is designed for fixed connection to the mains. Means for disconnection with a suitable - isolating switch must be incorporated in the fixed wiring in accordance with the wiring rules. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 °C at any point along its length.

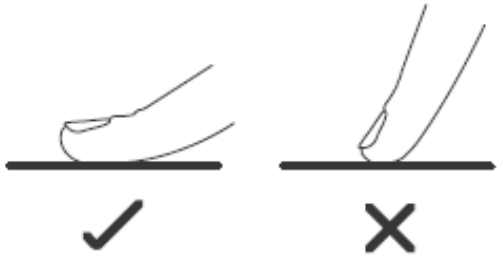


Wire cross-sectional area / Connection mode	L	N	PE
Single phase 1N~	Minimum 2.5mm	Minimum 2.5mm	Minimum 2.5mm

OPERATING INSTRUCTIONS

Touch Controls

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

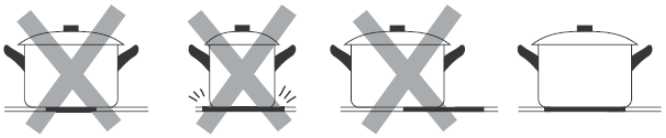


Choosing the Right Cookware

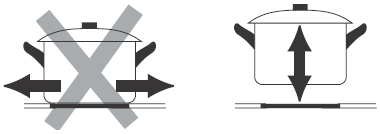
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



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



If the display flashes ⩾⊔⩽ alternately with the heat setting

This means that:

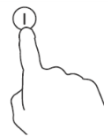
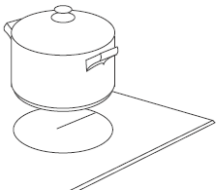
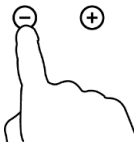
- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centered on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone.
The display "⊔"will automatically disappear after 1 minute if no suitable pan is placed on it.

OPERATING INSTRUCTIONS

Using the Cooktop

When the power is connected you will hear a beep and all the lights will come on for one second and then go out. This indicates that the cooktop has entered standby mode.

Turn the cooktop on by touching the ⏻ On / Off control. All indicators will show "-".	
Place a suitable pan on the cooking zone that you wish to use. Make sure that the bottom of the pan and the surface of the cooking zone are clean and dry.	
Touching the heating zone selection control	
Touching the control B for boost function, the indicator will show "P" for selected zone. To cancel boost function, touch control B or touch"-".	
Select a heat setting by touching the "+" or "-" control. You can modify the heat setting at any time during cooking. By holding down either of these controls, the value will adjust up or down. **Note**: If you don't choose a heat setting within one minute, the cooktop will automatically switch off.	
Turn the cooking zone off by scrolling down to "0" or touching the "+" and "-" buttons together.	
Turn the whole cooktop off by touching the ⏻ On/Off button.	

Beware of hot surfaces
"H" will indicate which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature.

OPERATING INSTRUCTIONS

Safety Lock

The controls can be locked to prevent accidental use and to protect children. When the controls are locked, all buttons except for the On/Off button are disabled.

- To lock the controls, press the lock button. The timer indicator will display “Lo”.
- To unlock the controls, press and hold the lock button while the cooktop is turned on.

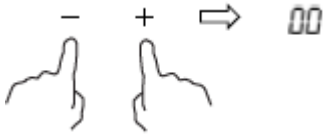
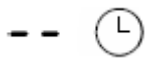
Using the Timer

The timer can be used in two different ways:

- You can use it as an alarm. In this case it will not turn any cooking zones off.
- You can use it to automatically turn off a cooking zone after the timer has finished.

The timer can be set to a maximum of 99 minutes.

Using the Timer as an Alarm

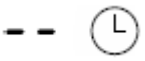
Adjust the timer with the “+” and “-” buttons. The timer display will start flashing.	
When the time is set, the timer will begin counting down immediately. The display will show the remaining time and the timer indicator will flash for five seconds.	
To cancel the timer, hold the “+” and “-” buttons together. The display will change to “--”.	
Once the timer has elapsed, the buzzer will sound for 30 seconds. The display will change to “--”.	

Hint:

- Touch the “+” or “-” buttons once to change the timer by one minute.
- Touch and hold the “+” or “-” buttons to change the timer by ten minutes.
- If the setting exceeds 99 minutes, the timer will automatically return to 0 minutes.

OPERATING INSTRUCTIONS

Setting the Timer to turn one or more Cooking Zones Off

Touch the "+" or "-" control of the cooking zone you wish to set the timer for.	
Set the timer as described on the previous page.	
A red dot next to the power level for the corresponding cooking zone will illuminate to indicate that the timer has been set for it.	
When the timer has elapsed the corresponding cooking zone will switch off automatically. The cooking zone display will show "H" which means that it is still hot.	

Note: If you wish to change the timer once it has been set, you need to start from the beginning.

Multiple Timers

If more than one cooking zone is using the automatic timer function, the timer display will show the shortest time remaining. The red dot next to the power indicator will flash to show to currently displayed timer.

When the shortest timer has elapsed, the corresponding the display will show the next shortest time.

Over-Temperature Protection

This cooktop is equipped with a temperature sensor which can detect when the cooktop is at an excessive heat. If this happens, the sensor will automatically switch off a cooking zone.

Residual Heat Warning

When a cooking zone is switched off but still hot, its display will show "H" to indicate that it is still hot.

Default Working Times

In the event that you forget to turn off a cooking zone, there is an automatic shut off safety feature that will automatically turn the cooking zone off after a period of time. See the table below for the working times.

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

MAINTENANCE AND CLEANING

Cleaning

Problem	Resolution	Important
Everyday soiling on glass (fingerprints, marks, stains left by food or 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 power to the cooktop back on.	• 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: the glass may become stained.
Boil-overs, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	• 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.
Spillovers on the touch controls	1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

MAINTENANCE AND CLEANING

Troubleshooting

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Operating Instructions' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	• Rough-edged cookware. • Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the Right Cookware'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals contracting and expanding differently).	This is normal for cookware and does not indicate a fault.
The induction hob 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.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.

Kitchen Appliances EVERDURE.

AUSTRALIAN & NEW ZEALAND PRODUCT WARRANTY & REGISTRATION FORM

STATEMENT OF STANDARD WARRANTY CONDITIONS

AUSTRALIAN CUSTOMERS

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 forseeable 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.

NEW ZEALAND CUSTOMERS

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarentee Act 1993.

OUR WARRANTY

Subject to the following conditions, this product is also covered by the manufacturer's **THREE (3) YEAR WARRANTY from the date of purchase, covering all parts and labour (Our Warranty).** Our Warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of Everdure. **Our Warranty** is subject to the product being used for single family domestic household use.

Our Warranty operates in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled to under the Australian Consumer Law or any consumer guarentees law relating to this product.

WHAT IS COVERED: By Our Warranty

During the warranty period, Everdure or its authorised Service Centre will at no extra charge, if your appliance is readily accessible without the need of special equipment and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

WHAT IS NOT COVERED BY OUR WARRANTY:

1. Incomplete or improper installation.
2. Normal wear and tear e.g. cleaning, light globes,filters etc.
3. Failure resulting from power surges and electrical storms.
4. Insect or vermin infestation.
5. Unauthorised repairs or use of non genuine Everdure parts.
6. Any failure caused by the product not being used in accordance with the instruction and installation manual provided with the product.
7. Misuse or abuse, including failure to properly maintain or service.
8. The clearing of blockages in pumps and hoses.
9. Damage which occurs during delivery or installation.
10. Claims to product surface coating due to liquid or solid spill-overs, accidental damage or damage from cleaning products not recommended by Everdure.

HOW TO CLAIM OUR WARRANTY

Please refer to our website address below for Everdue in Australia or New Zealand to register your warranty online. If you are contacting Everdure regarding any warranty claims and spare part enquiries, please make sure you have the following information on hand:

1. Product Name/Model Number
2. Serial Number
3. Purchase Date (as per invoice, or proof or purchase
4. Purchased from
5. Warranty Registration Number

FOR PEACE OF MIND AND THE HIGHEST LEVEL OF AFTER SALES SERVICE, REGISTER YOUR EVERDURE PRODUCTS EVERDURE.

A division of Shriro Australia Pty Limited
2-34 Davidson Street, Greenacre NSW 2190

AUSTRALIA: 1300 355 541
www.everdure.com

NEW ZEALAND: (09) 415 6000
www.everdure.co.nz

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