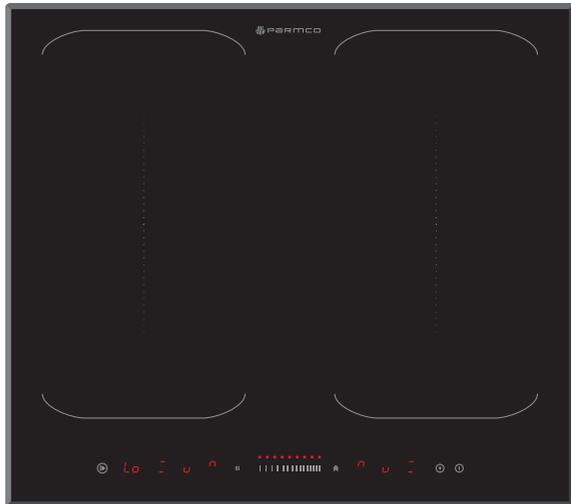


# Installation and Operating Instructions

**Model:**  
**HO-4-6NF-ZLINDUCT**



For your convenience, we recommend to attach  
the serial number label HERE.



Dear Valued Customer,

Thank you and congratulations on purchasing your new Parmco appliance.

All Parmco products are made to the highest quality and design standards. We are sure you will enjoy your new appliance.

As a note, please read through these instructions carefully, as these will assist you in gaining a complete understanding of the functions and features offered by your appliance.

Please take special note of all detailed technical information and installation instructions. It is essential that you only allow a qualified technician to install this appliance to ensure the safety and reliability of this appliance.

Furthermore, not using appropriate personnel to install this appliance may affect any future warranty claims lodged, so please check with Parmco Appliances before any installation is carried out.

We hope you enjoy your new appliance. If you would like to find out more about this product or any other products in Parmco's extensive range, visit us on the web at [www.parmco.co.nz](http://www.parmco.co.nz).

Regards,  
**The Parmco Team**



# INDEX

<b>Important Safety Warnings</b>	2
<b>1. Product overview</b>	4
1.1 Top view	4
1.2 Control panel	5
<b>2. What is Induction Cooking</b>	5
<b>3. Using the Touch Controls</b>	6
<b>4. Using the right cookware</b>	6
<b>5. Using your Induction Hob</b>	7
5.1 To start cooking	7
5.2 When you have finished cooking	8
<b>6. Using the Boost function</b>	9
6.1 Activate the boost function	9
6.2 Cancel the boost function	10
<b>7. Using the Keep Warm function</b>	10
7.1 Activate the keep warm function	10
7.2 Cancel the keep warm function	11
<b>8. Flexible area</b>	11
<b>9. Locking the controls</b>	12
<b>10. Using the timer</b>	13
<b>11. Using the Pause control</b>	16
<b>12. Cooking guidelines</b>	17
<b>13. Heat settings</b>	18
<b>14. Care and cleaning</b>	18
<b>15. Hints and Tips</b>	20
<b>16. Failure Display and Inspection</b>	21
<b>17. Technical Specifications</b>	22
<b>18. Installation</b>	22
<b>19. Safety Precautions</b>	26

## IMPORTANT SAFETY WARNINGS

- Never leave the appliance unattended when in use. Boil-over causes smoking and greasy spillovers may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- Do not operate your cooktop by means of an external timer or separate remote-control system.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons.
- This product is intended for domestic household, indoor use only.
- Power line connection: The power cord should be connected in compliance with the relevant New Zealand standard, to an 3×20A omni-polar circuit breaker.
- If the appliance is being connected directly to the mains an Omni-polar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- Please use a dedicated power protection switch.
- Do not wash the induction hotplate directly with water as excess water entering the hob is a hazard.
- Never have the induction hotplate working without food or liquid within the cooking vessel as this will affect its operational performance and may damage the unit.
- Do not heat unopened canned goods directly on the induction hob as there is a danger of explosion due to heat expansion.
- After being used for a long time, the corresponding heating zone of the induction hotplate will be hot. Do not touch the ceramic surface to avoid personal injury.
- We suggest that you should periodically check that there are no objects (glass, paper, etc) that could obstruct the ventilation inlets under your induction hotplate.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they will get hot.
- If the surface is cracked, switch off the appliance and contact Parmco Appliances. To avoid the possibility of electric shock do not continue to use a damaged hob.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Accessible parts may become hot during use. Young children should

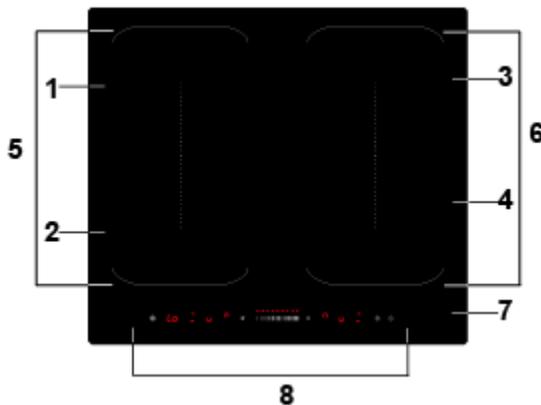
be kept away.

- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not clean this appliance using steam cleaners.
- After use, switch off the hob element at its control. The pan detector cannot be relied on as a means to ensure the element is turned off as other metallic objects on the element will activate the power.

**Congratulations** on the purchase of your new Induction Hob. We recommend that you carefully read this Manual as it provides information for a safe installation, use and maintenance. For installation, please refer to the installation section. Keep this manual in a safe place for future reference.

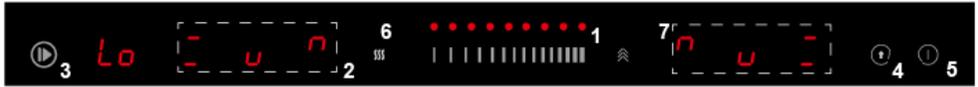
## Product Overview

### Top View



1. max. 1800/3000 W zone
2. max. 1800/3000 W zone
3. max. 1800/3000 W zone
4. max. 1800/3000 W zone
5. free induction zone.  
3000/4000 W
6. free induction zone.  
3000/4000 W
7. Glass plate
8. Control panel

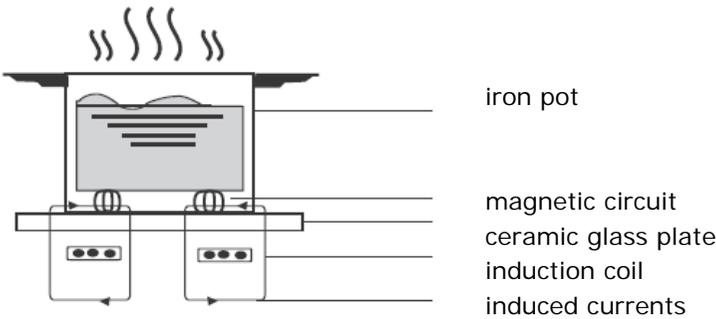
# Control Panel



1. Power / Timer slider touch control
2. Heating zone selection controls
3. Pause control
4. Keylock control
5. ON/OFF control
6. keep warm control
7. Boost control

## What is Induction Cooking

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

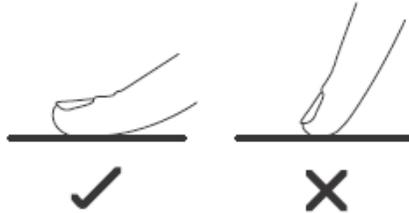


### Before using your New Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

## Using the Touch Controls

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



## Choosing the right Cookware

- Only use cookware with a base suitable for induction cooking. Look

for the induction symbol on the packaging or on the bottom of the pan



- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:

1. Put some water in the pan you want to check.
2. Follow the steps under 'To start cooking' section.
3. If  does not flash in the display and the water is heating, the pan is suitable.

- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

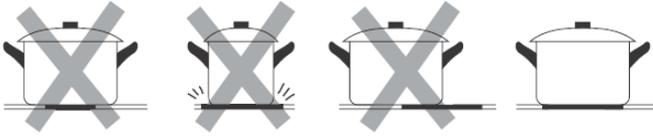


Do not use cookware with jagged edges or a curved base.

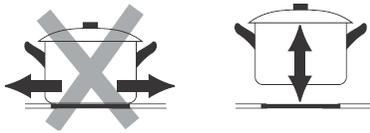


Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency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

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



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

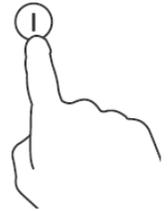


## Using your Induction Hob

### To start cooking

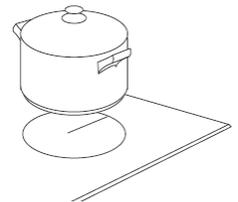
1. Touch the ON/OFF  control.

After the power is on, the buzzer beeps once, the timer control shows “00”, the heating zone selection controls show “ “or  “”, indicating that the induction hob is now on standby mode.



2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.



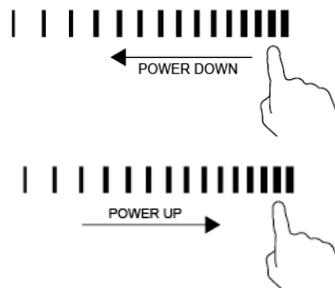
3. Touch the heating zone selection control, and an indicator where you touched will flash



4. Adjust the heat setting by touching the slider control.

You can touch at a particular point, or by sliding your finger up/down the slider.

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



**If the display flashes  alternately with the heat setting...**

- 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.

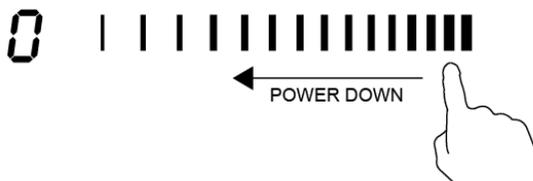
Heating does not take place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minute if no suitable pan is placed on it.

## When you have finished cooking

1. Touch the heating zone selection control that you wish to switch off.



2. Turn the cooking zone off by touching the slider to the left. Make sure the display shows "0"



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



4. Beware of hot surfaces

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



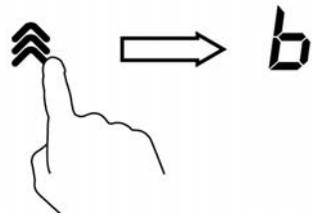
## Using the Boost function

### Activate the boost function

1. Touch the heating zone selection control.



2. Touch the boost control , the zone indicator show "b" and the power reach will reach maximum temperature.



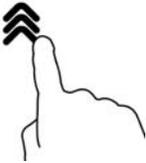
## Cancel the Boost function

1. Touch the heating zone selection control that you wish to cancel the boost function on.



2. a: Touch the boost control “”, to cancel the Boost function. The cooking zone will revert to its original setting.

b: Touch the slider control, and the cooking zone will revert to the level you have selected.



OR



- The function can work in any cooking zone.
- The cooking zone returns to its original setting after 5 minutes.
- If the boost function of the first cooking zone is activated, the second cooking zone is limited under level 2 automatically and vice-versa.
- If the original heat setting was 0, it will return to setting 9 after 5 minutes.

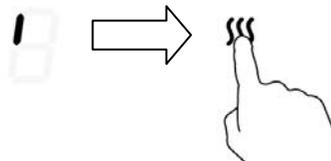
## Using the Keep Warm function

### Activate the Keep warm function

1. Touch the heating zone selection control.



2. Touch the keep warm control  and the zone indicator will show “”



## Cancel the keep warm function

- a: Touch the keep warm control “**SSS**”, and the cooking zone will revert to its original setting.  
b: Touch the slider control, and the cooking zone will revert to the level you have selected.



OR

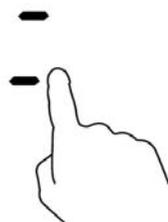


## FLEXIBLE AREA

- This area can be used as a single zone or as two different zones, according to the cooking needs.
- The Flexible area consists of two independent inductors that can be controlled separately. When working as a single zone, the part that is not covered by the cookware is automatically switched off after 1 minute.
- For a correct pan detection and an even heat distribution, the cookware should be correctly placed:
  - In the front or rear side of the flexible zone when the cookware is smaller than 22 cm
  - Anywhere if the cookware is larger than 23cm.

## As big zone

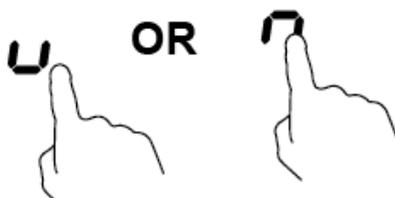
1. To activate the flexible area as a single big zone, simply press the dedicated keys.



2. The power setting works as any other normal area.
3. If the pot is moved from the front to the rear part (or vice-versa), the flexible area automatically detects the new position, keeping the same power.
4. To add another pot, press again the dedicated keys in order to detect the cookware.

## As two independent zones

To use the flexible area as two different zones with different power settings, press the dedicated keys.



## Locking the Controls

- You can lock the controls to prevent unintended use (for example, children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

### To lock the controls

Touch the keylock  control. The timer indicator will show “Lo “

### To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the keylock control  for a while.
3. You can now start using your Induction hob.

 When the hob is in the lock mode, all the controls are disabled except the ON/OFF  button. In an emergency, you can always turn the induction hob off with the ON/OFF  button, but you will have to unlock the hob first in the next use.

## Over-Temperature Protection

An equipped temperature sensor can monitor the temperature inside the Induction hob. When an excessive temperature is detected, the Induction hob will stop operating automatically.

## Detection of Small Articles

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

## Auto Shutdown Protection

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

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

When the pot is removed, the induction hob will stop heating immediately and automatically switch off after 2 minutes.



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

## Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one or more cooking zones off after the set time is up.
- You can set the timer for up to 99 minutes.

## Using the Timer as a Minute Minder

### If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zone.

2. Touch the timer control. "10" will show on the timer display where touched and the "0" will flash.



3. Set the time by touching the slider control. (e.g. 6)



4. Touch timer control again, and the "1" will flash.



5. Set the time by touching the slider control (e.g.9). In this example, now the timer is set to 96 minutes.



6. When the cooking time expires, the buzzer will beep for 30 seconds and the timer indicator will show "00".



## Setting the timer to turn cooking zones off

### If the timer is set on one zone:

1. Touch the heating zone selection control that you want to set the timer for.



2. Touch the timer control and “10” will show in the timer display while the “0” flashes.



3. Set the time by touching the slider control. (e.g. 6)



4. Touch the timer control again, and the “1” will flash.



5. Set the time by touching the slider control (e.g.9), and in this example, the time you set is 96 minutes.



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



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



7. When the cooking timer expires, the corresponding cooking zone will be switch off automatically.



Other cooking zone will keep operating if they have been turned on previously.

## If the timer is set on more than one zone:

1. When you set the time for several cooking zones simultaneously, the decimal dots next to the power level of the relevant cooking zones illuminate. The minute display shows the minimum timer and the dot of the corresponding zone flashes.

15

3.

(set to 15 minutes)

6.

(set to 45 minutes)

2. Once the countdown timer expires, the corresponding zone will switch off. It will then show the new min. timer and the dot of corresponding zone will flash.

30

- Touch the heating zone selection control to see the corresponding timer on the timer indicator.

6.

## Using the Pause control

1. When the cooking zones are running, touch the "▶▶" pause control and all the displays will show "||" and stop heating. At this moment only "▶▶" and "ⓘ" "Lock" control can be operated.



2. Touch "▶▶" again and the displays will show the original setting, while the cooking zones keep on heating.

## Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you are using Power Boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

### Cooking Tips

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

### Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

### Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

## For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

## Heat Settings

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

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering and slow warming</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• reheating and rapid simmering</li><li>• cooking rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• sautéing</li><li>• cooking pasta</li></ul>
9/P	<ul style="list-style-type: none"><li>• stir-frying and searing</li><li>• boiling water</li></ul>

## Care and Cleaning

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

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• 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.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, being careful of the hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• 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.</li> </ul>
Spillovers on the touch controls	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> </ul>

## Hints and Tips

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power.	Make sure the induction hob 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 'Using your induction cooktop' 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'.  See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not 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 appear in the display.	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking.</p> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.</p>	<p>Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

## Failure Display and Inspection

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
F1-F6	Temperature sensor failure	Please contact Parmco.
F9-FA	Temperature sensor of the IGBT failure.	Please contact Parmco.
FC	The connection between the display board and the main board is fail	Please contact Parmco.
E1/E2	Abnormal supply voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3/E4	Temperature sensor of the ceramic glass plate is high	Please restart after the induction hob cools down.
E5	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.

*The above are the judgment and inspection of common failures.*

*Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.*

## Technical Specification

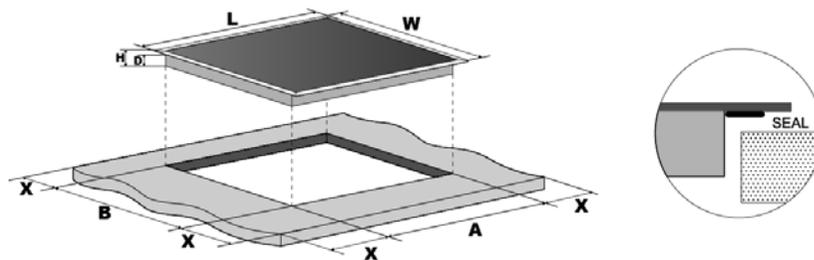
Cooking Hob	HO-4-6NF-ZLINDUCT
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	7200W
Product Size D×W×H(mm)	590X520X55
Building-in Dimensions A×B (mm)	560X490

*Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.*

## Installation

### Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.

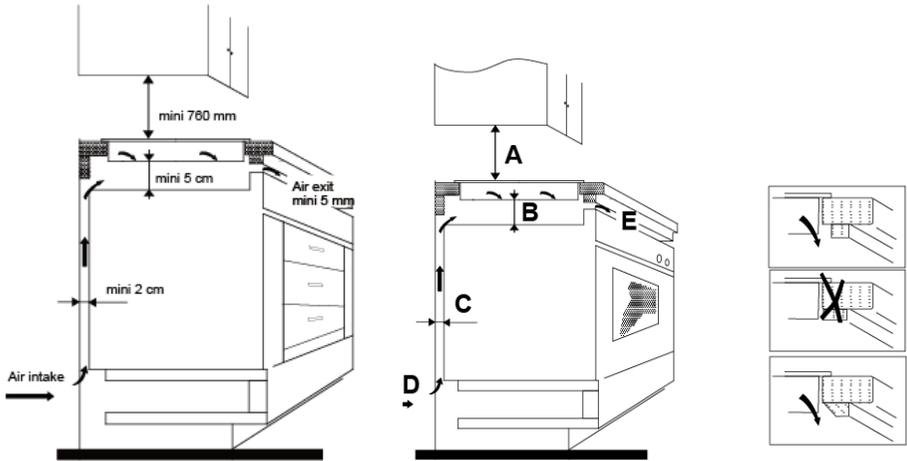


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	55	51	560	490	50 mini

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction cooker hob is in good work state. As shown below.



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

## Before you install the hob, make sure that:

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

## When you have installed the hob, make sure that:

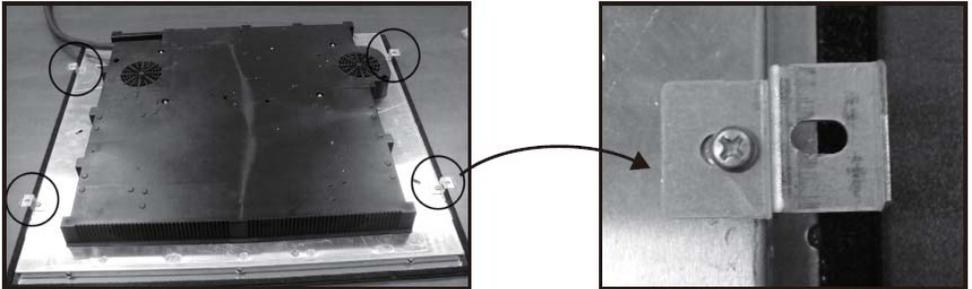
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

## 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.

## Adjusting the bracket position

Fix the hob on the work surface by screwing 2 brackets on the bottom of hob(see picture) after installation.



## Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. Never conduct the operation by yourself.
2. The hob cannot be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be heat resistant.

# Connecting the hob to the mains power supply



This hob must be connected to the mains power supply only by a suitably qualified electrician.

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

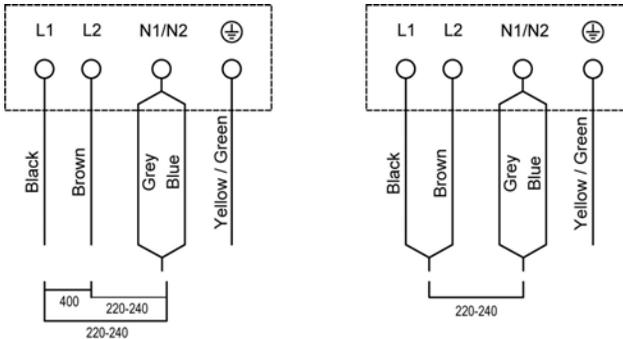
1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate.
3. The power supply cable sections can withstand the load specified on the rating plate. To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

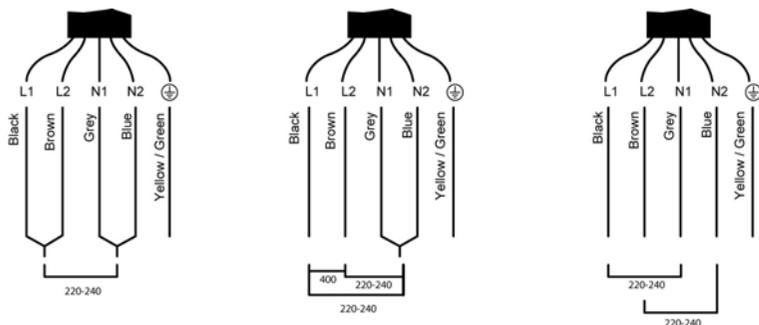
The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.





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

## Safety Precautions

Your safety is important to us. Please read this information before using your cooktop.

## Installation

### Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

## **Cut Hazard**

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

## **Important safety instructions**

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

## **Operation and maintenance**

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.
- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.
- During use, accessible parts of this appliance will become hot enough to cause burns.

- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.
- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.



**DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.**

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



p: 09 573 5678  
 f: 09 573 5699  
 e: sales@parmco.co.nz  
 w: www.parmco.co.nz



# *Parmco Appliances*

## *2 year warranty*



### The Warranty:

- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 2 years of the date of original purchase, then Parmco Sales undertakes to repair or, at its sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.

### The Warranty is not valid:

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.

### Liability under this warranty will not be accepted for:

- Wear and tear from normal domestic use.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
  - Instruction on how to use the product.
  - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
- Wear and tear caused by normal use of the product.
- Normal or scheduled maintenance including blocked filters or ducting.
- Consumable items such as light bulbs.
- Any damage to ceramic glass hobs caused by spills when cooking.
- Any breakage or damage of glass items.
- Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
- Any aspect relating to the installation of the product, or damage caused during installation.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product \_\_\_\_\_ Date of purchase \_\_\_\_\_

Dealer / Retailers Name \_\_\_\_\_

\_\_\_\_\_

Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.