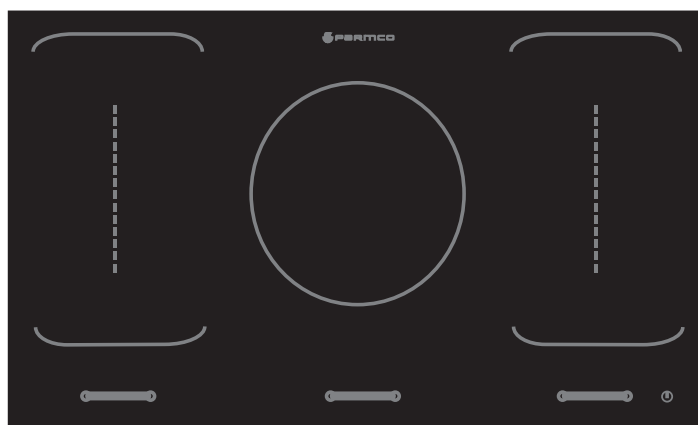


Installation and Operating Instructions

Model:
HO-4-9NF-INDUCT



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

As part of Parmco Appliances commitment to improving and updating product ranges,
we reserve the right to alter, change and update technical specifications and appearance
attributes of all Parmco Appliances products. E&OE

727626082015



PARMCO

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.

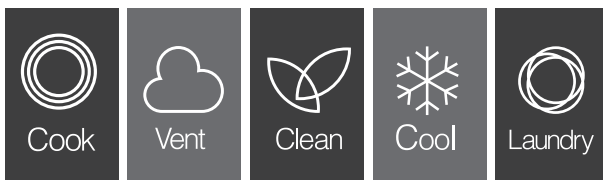
As a note, please read through these instructions carefully. These will assist you in gaining a complete understanding of the functions and features offered by your appliance. Please take special note of all detailed technical information and installation instructions. It is essential that you follow these instructions 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 product in Parmco's extensive range, visit us online at parmco.co.nz

Regards,

The Parmco Team



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Important Safety Warnings

1. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons.
2. This product is intended for indoor use only.
3. Power line connection: The power cord should be connected in compliance with the relevant New Zealand standards.
4. 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.
5. Please use a dedicated power protection switch.
6. Do not wash the hotplate directly with water as excess water entering the hob is a hazard.
7. Never have the hotplate working without food or liquid within the cooking vessel as this will affect its operational performance and may damage the unit.
8. Do not heat unopened canned goods directly on the induction hob as there is a danger of explosion due to heat expansion.
9. After being used for a long time, the corresponding heating zone of the induction hotplate will be hot. Do not touch the induction surface to avoid personal injury.
10. 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.
11. Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they will get hot.
12. 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.
13. 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.
14. Children should be supervised to ensure that they do not play with the

appliance.

15. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
16. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
17. Do not clean this appliance using steam cleaners.
18. After use switch off the hob element at its control.

Other Safety Precautions

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

- No combustible material or products should be placed on this appliance at any time.
- In order to avoid a hazard, this appliance must be installed by an authorized electrician according to these instructions.
- 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 the warranty or liability claims.

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.

Operation and maintenance precautions

Electrical Shock

- 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 to prevent injuries.

Hot Surface

- 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 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.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use it with care and store it safely, outside the reach of children.

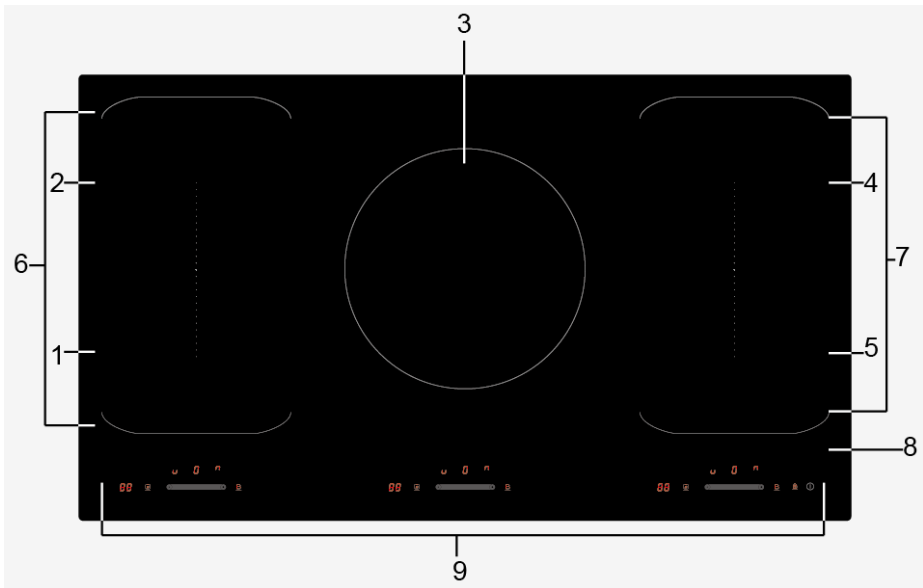
General precautions

- Never leave the appliance unattended when in use. Boilover 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.
- 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).
- 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 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 glass.

Product Overview



- | | |
|-------------------------------------|------------------------------------|
| 1. Max. 1800/3000 W zone | 2. Max. 1800/3000 W zone |
| 3. Max. 3000/4000 W zone | 4. Max. 1800/3000 W zone |
| 5. Max. 1800/3000 W zone | 6. Free induction zone 3000/4000 W |
| 7. Free induction zone. 3000/4000 W | |
| 8. Glass plate | 9. Control panel |

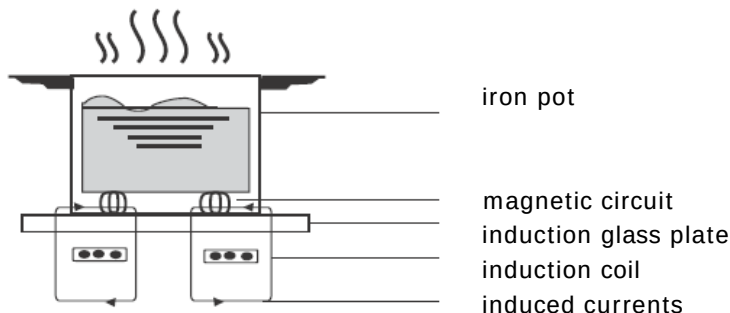
Control Panel



1. Power/Timer slider touch control
2. Heating zone selection controls
3. Keylock control
4. ON/OFF control
5. Keep warm setting
6. Boost function

About 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 warms it up.

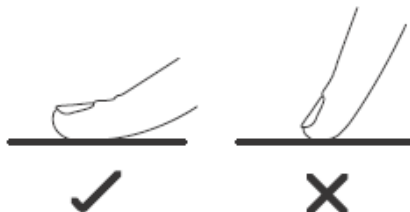


Before using your new Induction Hob

- 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.

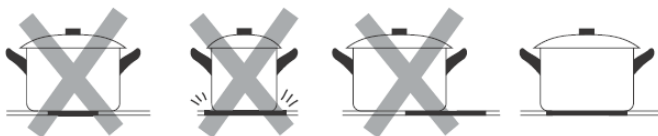


- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. Follow the steps under 'To start cooking'.
 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, aluminum or copper without a magnetic base, glass, wood, porcelain, induction, and earthenware.

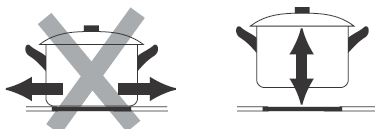
Do not use cookware with jagged edges or a curved base.



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. Energy will be used at its maximum efficiency with a slightly wider pot, whereas energy would be less efficient with a smaller pot. Pots less than 140mm in diameter could be undetected by the hob. Always centre your pan on the cooking zone.



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



Pan Dimension

- The cooking zones are, up to a limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.

Cooking zone	The base diameter of induction cookware	
	Minimum (mm)	Maximum (mm)
1,2,4,5	140	220
3	220	280
Flexible zone	220	220x390

Using your Induction Hob

To start cooking

1. Touch the ON/OFF  control.
 - Once powered on, the buzzer beeps once, timer shows “00” and all indicators light up for 1 second then go out, 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 surfaces of the cooking zone are clean and dry.

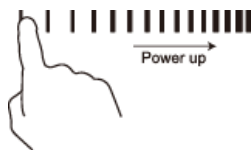


3. Touch the heating zone selection control. An indicator where you touched will flash.

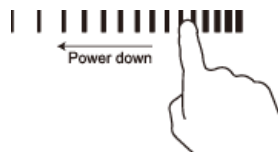


4. Adjust the heat setting by touching/sliding the slider control.

- 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, by touching the slide control to power levels between 1-9 (min-max).



If the display flashes alternately with the heat setting

This means that:

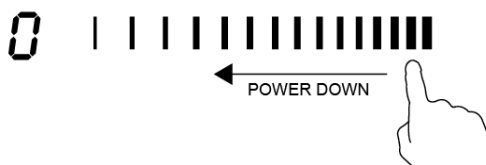
- You have not placed a pan on the correct cooking zone or,
 - The pan you're using is not suitable for induction cooking or,
 - The pan is too small or not properly centred on the cooking zone.
-
- No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically 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 or sliding the slider to "I", and the display shows "0".



3. Turn the whole 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.



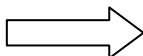
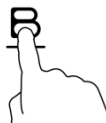
Using the Boost function

Activate the boost function

1. Touch the heating zone selection control.



2. Touch the boost control  . The zone indicator will show “b” and the power will reach maximum capacity.



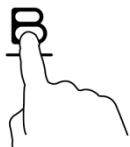
Cancel the Boost function

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



2. Either:

- a) Touch the boost control “ **B** ”. The cooking zone will revert to its original setting or,
- b) Touch the slider control. The cooking zone will revert to the level you select.



OR



- The function can work in all cooking zones.
- The cooking zone returns to its original setting after 5 minutes.
- If the boost function of the 1st cooking zone is activated, the 2nd cooking zone will be automatically limited to under level 2, and vice versa.
- If the original heat setting was 0, it will return to 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  . The zone indicator will show “**I**”.



Cancel the keep warm function

1. Touch the heating zone selection control.



2. Either:

- Touch the keep warm control '  '. The cooking zone will revert to its original setting or,
- Touch and drag the slider control. The cooking zone will revert to the level you select.



OR

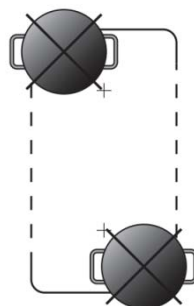
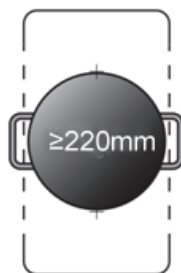
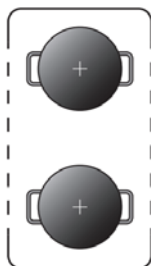


Flexible Area

- This area can be used as a single zone or as two different zones, according to your 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 cookware is automatically switched off after one minute.

Important: Ensure the cookware is placed in the center on the single cooking zone. If using big pots, oval, rectangular or elongated pans, make sure you place the cookware centered on the cooking zone and covering both crosses.

Examples of recommended and incorrect pot placements:



As a single big zone

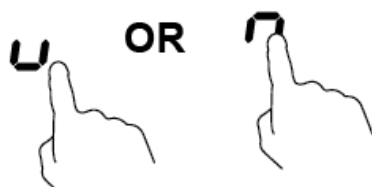
1. To activate the flexible area as a single big zone, simply press the dedicated keys.



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 pot's 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 this function is activated, all controls except for ON/OFF are disabled.

- **To lock the controls**

Touch the keylock  symbol. The timer indicator will show “L O”.

- **To unlock the controls**

1. Make sure the induction hob is turned on.
2. Touch and hold the keylock control  for a few seconds.
3. The hob is now unlocked, and you can now start using it.



When the hob is in lock mode, all the controls are disabled except for ON/OFF . You can always turn the induction hob off with the ON/OFF  control in an emergency, but the hob will be unlocked the next time it is operated.

- **Over-Temperature Protection**

This hob is equipped with a temperature sensor to monitor the temperature inside the induction hob. When an excessive temperature is monitored, the induction hob will stop operating automatically.

- **Residual Heat Warning**

When the hob has been operating for some time, there will be some residual heat. The letter “H” appears on the indicator to warn you to keep away from it.

- **Detection of small items**

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 will automatically go on standby after 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

- **Auto Shutdown**

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

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

When the pot is removed, the induction hob will stop heating immediately. The hob will 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:

- As a minute minder; In this case, the timer will not turn any cooking zone off when the set time is up.
- To turn one or more cooking zones off after the set time is up.

Note: The timer can be set up for up to 99 minutes.

- **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 zones.

2. Touch the timer control. "10" will show in the timer display and the minute minder indicator will flash.



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



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



5. Set the time by touching the slider control (eg. 9). The timer you have now set is 96minutes.



6. Once the time is set, the countdown will begin immediately; the display will show the remaining time.

7. When the selected cooking time is up, the buzzer will sound for 30 seconds, and will display "00"

00

- **Setting the timer to turn one or more cooking zones off**

If the timer is set on one zone:

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



2. Touch the timer control. "10" will show in the timer display and the minute minder indicator will flash.



3. Set the time by touching the slider control (eg.



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



5. Set the time by touching the slider control (eg. 9). Now the time is set to 96 minutes.



6. Once the time is set, the countdown will begin immediately; the display will show the remaining time.

96

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



7. When the selected cooking time is reached, the corresponding cooking zone will be switched off automatically.

00



Other cooking zones will keep operating if they have been turned on previously. *NOTE: If you want to change the time after the timer is set, you have to start again from step 1.*

If the timer is set on more than one zone:

1. When you set the time for several cooking zones simultaneously, decimal dots next to the relevant cooking zones will appear. The minute display shows the min. timer. 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. Then it will show the new min. timer and the dot of corresponding zone will flash.

30

6.

3. Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

Cooking Guidelines



Take care when frying as oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously. 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 cooking times.
- Start cooking on a high heat setting then reduce the heat once 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 as the flavours develop without overcooking the food.
- Some items, 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 steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based bottom 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 pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and the desired degree of cooking. Times may vary between 2 – 8 minutes per each 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 before serving.

Stir-frying

1. Choose a 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, then 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 until they are heated through. 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 cooktop to find the settings that best suit you.

Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes
7 - 8	• sautéing • cooking pasta
9/P	• stir-frying • searing • bringing soup to the boil • boiling water

Care and Cleaning

What?	How?	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.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for induction glass cooktops, being careful 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.

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 'U' 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 centred 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.

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.
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Troubleshooting

In case of malfunction, the induction cooktop may display one of the following error messages:

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.
Fb	The connection between the right display board and the middle display board.	Please contact Parmco.
FC	The connection between the display board and the main board has failed.	Please contact Parmco.
E1/E2	Abnormal supply voltage.	Please inspect whether power supply is normal. Turn on the hob once the power supply is normal.
E3/E4	Temperature sensor of the induction 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.

If any cooking zones within the flexible area show an error, the flexible area selection control will not be able to be used.

Technical Specifications

Cooking Hob	HO-4-9NF-INDUCT
Cooking Zones	5 Zones
Supply Voltage	220-240V~50/60Hz
Installed Electric Power	10800W
Product Size W×D×H(mm)	900x520x60
Cut-out Dimensions A×B (mm)	875 x 495

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

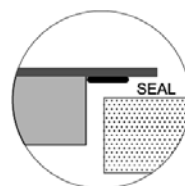
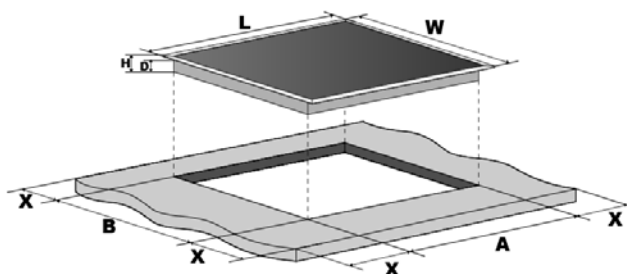
Installation

Dear Installer:

Please affix data label provided on the adjacent cupboard near the appliance for future reference. Thank you.

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 50mm 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)
900	520	60	56	875	495	50 min

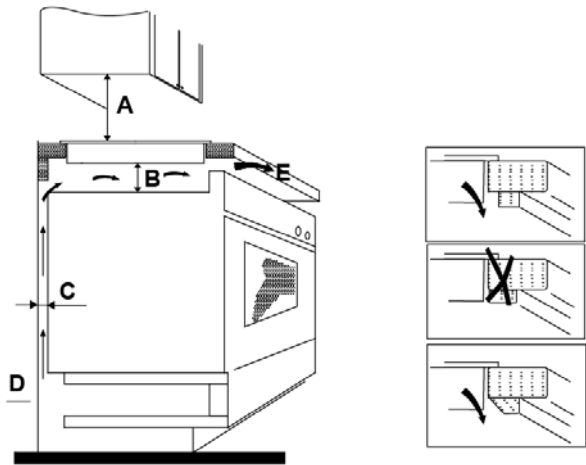
Make sure the hob is well ventilated and the air inlet and outlet are not blocked.

Ventilation requirements:

When installing a rangehood above an appliance, all relevant New Zealand building, installation and regulation standards including NZS 5261 must be adhered to.



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 650mm.



A (mm)	B (mm)	C (mm)	D	E
650	50 min	20 min	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 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 to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as induction tiles) for the wall surfaces surrounding the hob.

After you have installed the hob, make sure that:

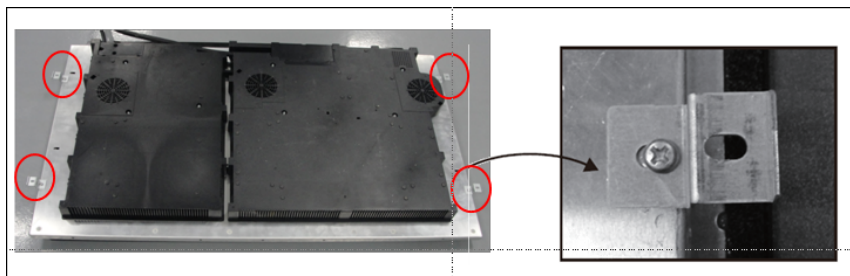
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The 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 4 brackets on the bottom of hob (see picture) after installation.



Cautions

1. The induction hotplate must be installed by qualified personnel only.
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 wall and induced heating zone above the table surface must be able to withstand heat.
4. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

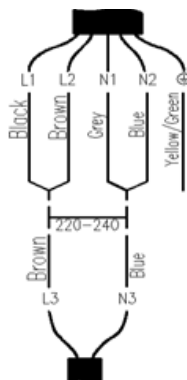
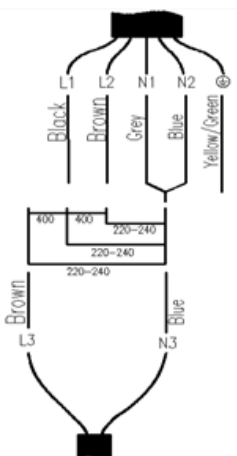
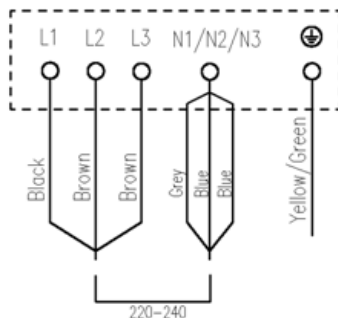
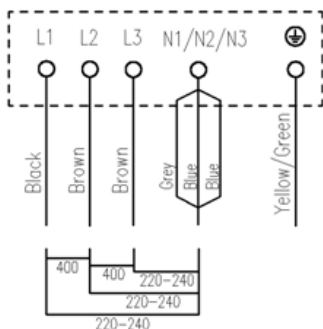
Connecting the hob to mains power supply



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

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.
 - The power supply should be connected in compliance with the relevant standard, or with a single-pole circuit breaker.
 - This hob is supplied with two power supply cables: a 32amp and a 16amp.
 - These can be installed as per the wiring configuration below.
 - If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
 - If the appliance is being connected directly to the mains, an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
 - The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations. The cable must not be bent or compressed.
 - The cable must be checked regularly and replaced by authorised technicians only.



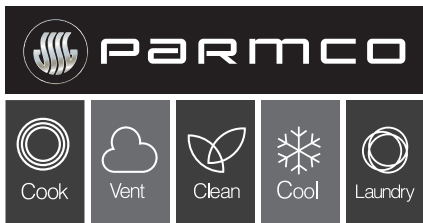
DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

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

extended 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.
- Products purchased as seconds or thirds may or may not carry a warranty. Please check with your reseller at the time of purchase for the warranty period being offered.

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.



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.
- If the products are purchased in a second hand condition from other parties (including but not limited to TradeMe, Sella, etc.)

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 costs associated with the repair, replacement, removal or reinstallation of products installed in a damaged condition.
- 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 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 including blocked access for repair.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.