

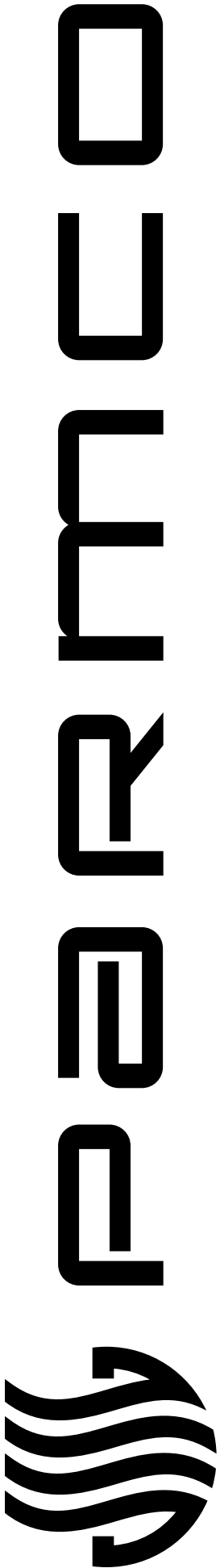
Installation and Operating Instructions

Model:
HOB2S-2E-1

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.

727626122014





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.

Regards,
The Parmco Team



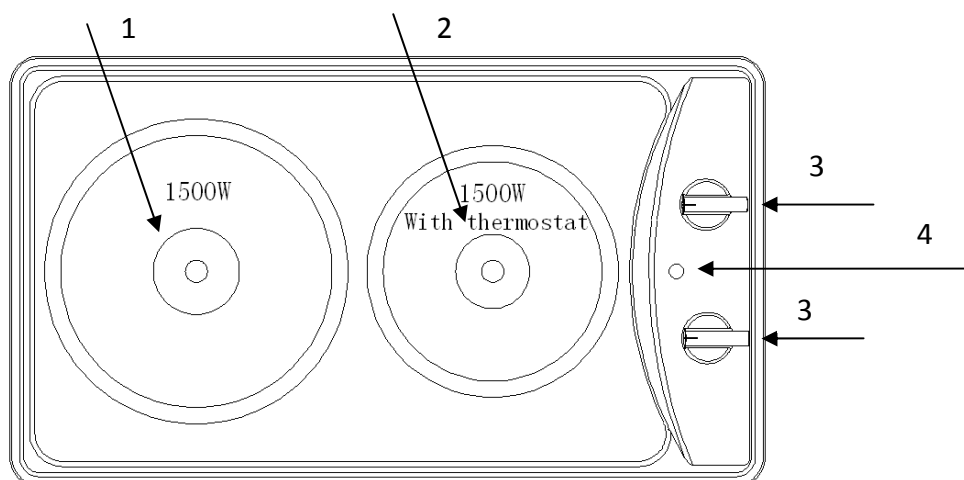
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Safety Instructions

- Installation of this appliance and its connection to the electrical mains must only be carried out by QUALIFIED PERSONNEL, according to the current installation requirements. Before any procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains.
- All packaging materials should be removed before installing and connecting the hob to the electrical power supply.
- This product is intended for domestic households, indoor use only.
- 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 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.
- Accessible parts will become hot when in use and remain hot for some time even after the unit is switched off. To avoid injuries, children should be kept away.
- The power cord should be connected in compliance with the relevant New Zealand standard. The appliance should be connected to a single dedicated power socket.
- This appliance has to be connected to an earth wiring system.
- Check the hob for any damage that may have been caused during transportation. Do not install a damaged appliance to avoid personal injuries and hazards. In the unlikely event this happens, please contact Parmco.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not attempt to modify this appliance, as this is dangerous and will void the warranty.
- Do not use a steam cleaner to clean this appliance.
- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
- Do not use aerosols nearby this appliance while it is in use or still hot.
- After using this appliance, make sure that all controls are in "Closed" or "Off" position.
- If you are using an electrical power socket close to this appliance, make sure that all the cables do not touch the appliance.
- In case of malfunctions, do not attempt to repair the appliance yourself to avoid damage and accidents. First refer to this manual, then if you do not find the necessary information, contact an authorised Service Agent. Always ask for the use of original parts.
- Never leave the packing components (plastic bags, nails, foamed polystyrene, etc...) within the reach of the children since they are a source of potential danger.

Description of the appliance



1. Hot plate 1500W
2. Hot plate 1500W with thermostat
3. Control knobs
4. Light indicator

Operating Instructions

The electric plates can either be standard or rapid. The rapid plates have a red mark at their centre. The temperature can be adjusted by turning the knobs either clockwise or anti-clockwise through positions 1-6.

The positions marked by numbers correspond to the maximum output of heat. When using a rapid plate, a thermostat automatically reduces the power when the selected temperature is reached, and the top operates intermittently to reach a constant cooking temperature.

The light indicator set in the control area signals that the electric plates are switched on.

	Reheating		Cooking		Roasting-frying	
Normal and fast electric hot plates	1	2	3	4	5	6

The Kw output is controlled by a 6 position switch:

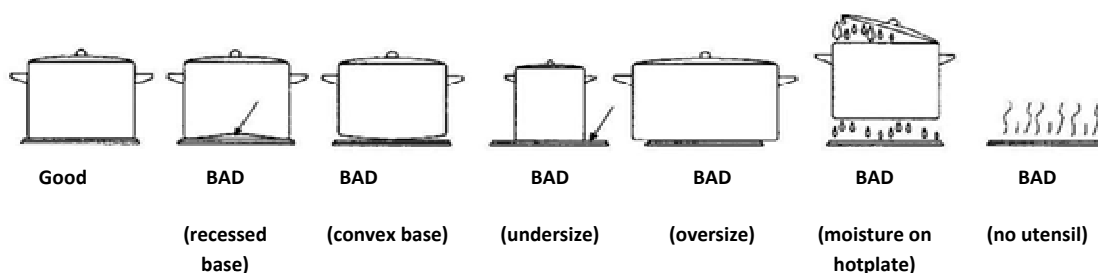
Use of Heating Elements		
Switch position	Heat intensity	Suitable for cooking
1	Weak	Melting of fats, etc. warming up small quantities of liquid.
2	Gentle	Warming up medium quantities of liquids, creams, slow cooking sauces.
3	Slow	Defrosting – warming up of large quantities of liquid cooking below boiling temperature.
4	Medium	Cooking of soft roasts, cooking at boiling temperature.
5	Strong	Cooking of roasts- cooking boiled meat/beef, cooking meat in pan
6	Bright	Boiling large quantities of liquid, frying.

Advice on the use of cooking tops

- To increase energy efficiency and increase the operating life of the electric tops, we advise using pans with flat bottoms and with a diameter not lesser than the diameter of the tops (thick base).
- Care must be taken that fluids do not spill on the electric plates. Spillages can overflow under the elements and switches and cause short circuit.
- Never leave the heating elements on without pans on them or with empty pans, and never use the tops to heat the household. Switch on the plates after having set the pans on them.
- **Once the elements have been turned off, the elements remain hot for some time.**
- Switch off the heating element before removing the pans.

Utensils

- Use pans with flat bottoms. Uneven or thin bottoms will waste energy and are slow to cook.
- Use pans slightly larger than the hotplates. Smaller pans will waste energy.
- Do not use oversized pans. Use only dry utensils. Do not place wet items (eg. lids) on the hotplates. Do not use pots and pans that are unsteady and likely to overbalance.
- Do not operate the cooktop without pans on the hotplate.



Cleaning and Maintenance

Switch off the mains to the cooktop before carrying out any work and wait for it cool down. We advise using lukewarm water and detergents to clean the hotplates. Never use abrasive products. Clean the stainless steel elements with water and dry using a soft cloth. Use sponges or a moist cloth to clean the tops, and remember that water excess can damage the electric elements. Clean hard stains using nonabrasive detergents, or proprietary products that can be found in the supermarket. After cleaning the electric top, lightly oil the top when it is still warm to avoid rust developing on the hotplate.

Incorrect maintenance can cause rust on the hotplates and it is not covered under warranty. There are a number of products available specifically designed for cleaning and protecting solid element cooktops.

Important Notice

After use, a discoloration of the stainless steel hot plate rims is to be expected and cannot be avoided. This does not affect the operation of the cooktop.

Installation Instructions

Electrical connection

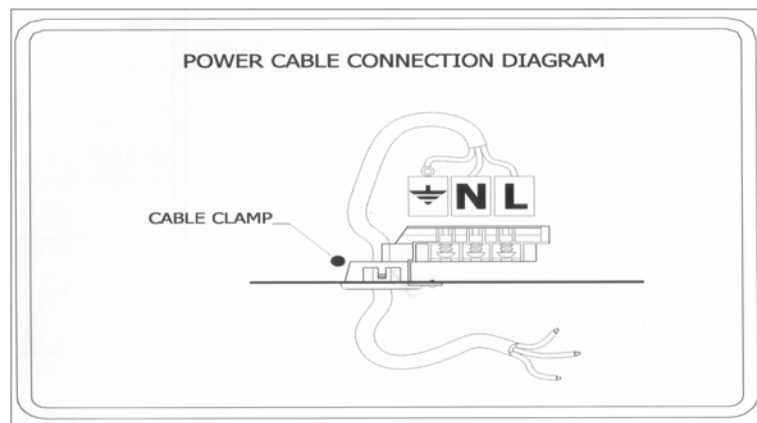
Appliances with three-pole cable are set up for operation with alternating current at the voltage and frequency indicated on the rating plate. Consult the connection wiring diagram.

The connection to the electricity supply must be made by a qualified person following all applicable NZ standards and regulations.

The supplied cable must be so positioned so that at no point can reach a temperature of 50° C higher than ambient temperature. Check that the supply system has an effective earth connection and corresponds to the NZ standards. Also ensure that the plug can be reached easily when the appliance is installed.

If you wish to connect the appliance directly to the power supply, fit a multiple switch with a distance of at least 3mm between each contact suitable for the rated power and compliant all applicable NZ standards and regulations.

Do not connect the cooktop to the same power outlet used by another appliance.

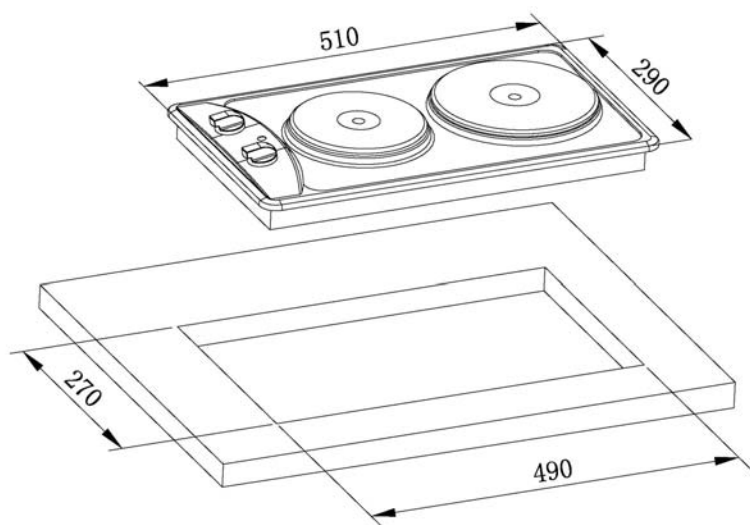


ELECTRIC PLATES			
Voltage Input (V)	Type	Power Input (W)	Control
220~240V AC	Normal (Φ 180)	1500	Switch (0÷6)
220~240V AC	Rapid (Φ145)	1500	Switch (0÷6)

TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL

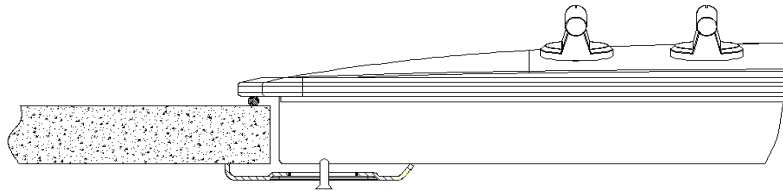
This appliance must be installed only by an authorized personnel and in accordance with all applicable NZ standards and regulations. The wall and bench surfaces must be capable of sustaining temperatures of 75 degrees Celsius. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.

Refer to the illustrations below for required clearances around appliance and for the cut out in the bench top.

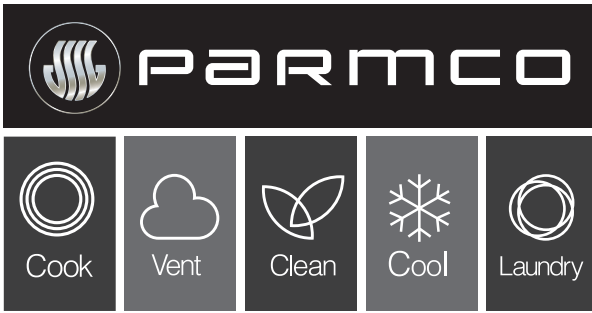


Always check the product for dimensions before cutting holes in the benchtop.

The surface temperature exceeds 95 degrees C. To avoid a hazard, underbench access must be restricted, refer to the installation instructions for further details.



Leave at least 50 mm clearance between the base of the appliance and a combustible surface.



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

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 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 including blocked access for repair.
- 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.