

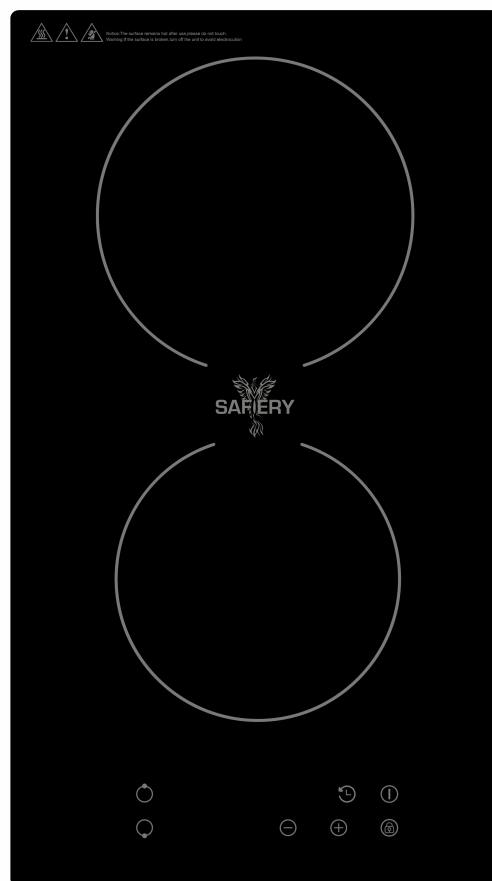
Smart Power Control

Dual Hob 1800W + 1500W

BUILT IN APPLIANCE

"Smart Sense"

Matching 2,000W or 3000W Inverter



USER AND INSTALLATION INSTRUCTIONS

Safiery Pty Ltd
Unit 35, 75 Waterway Drive, Coomera 4209
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APPROVALS®

Certificate of Conformity

Certificate No.: SAA-201744-EA

Certificate Holder: Safiery Pty Ltd
35/37 Waterway Drive
Coomera QLD 4209
Australia

Regulatory Definition: Cooking Appliance - Portable Type
Product Description: Induction Cooker
Trade Name: SAFIERY
Model No.: INC280018001
Rating/Marking: 220-240Vac 50-60Hz 3300W
Class I

Standard: AS/NZS 60335.2.9:2014 Inc A1-3
AS/NZS 60335.1:2011 Inc A1-5

Conditions: Nil

Approval Mark: RCM and SAA-201744-EA

Date First Registered: 27 July 2020

Date of Expiry: 27 July 2025

For and on Behalf of
SAA Approvals Pty Ltd

SAA Approvals Pty Ltd as accredited by JAS-ANZ under ISO/IEC 17065 and declared a RECS under Qld Electrical Safety Act 2002 and Electrical Safety Regulations 2013 certifies in accordance with the SAA Approvals Electrical Product Safety Certification Scheme that the product nominated in this certificate complies with standard/s listed.

When using the RCM the requirements of all relevant parts of AS/NZS 4417 applicable to the article must be fulfilled.

For SAA Contact Details and to verify this Certificate go to:
www.saaapprovals.com.au

JAS-ANZ



www.jas-anz.org/register



Issued: 27-07-20 201744/1

Error code for induction cooker series:

E0: The voltage is too low

E1: The voltage is too high.

E2: The temperature on cooker surface is too high.

E3: The IGBT temperature is too high.

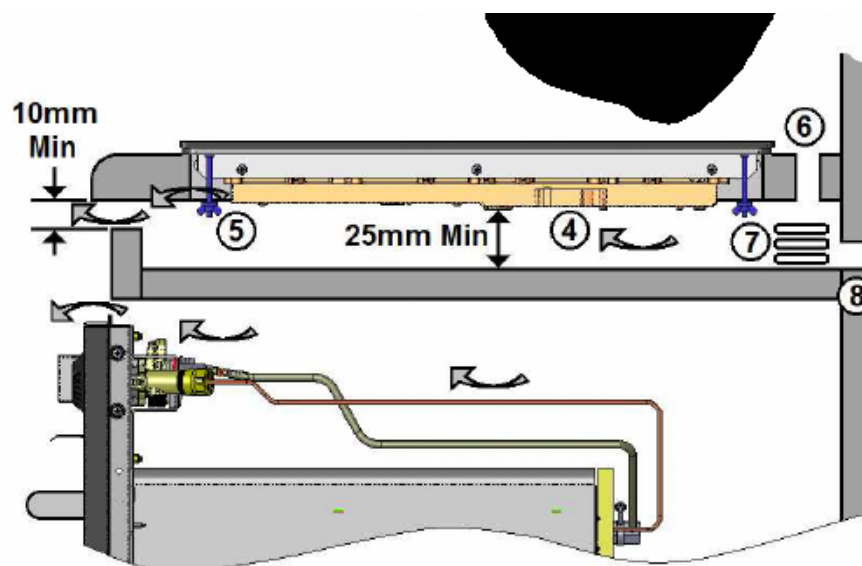
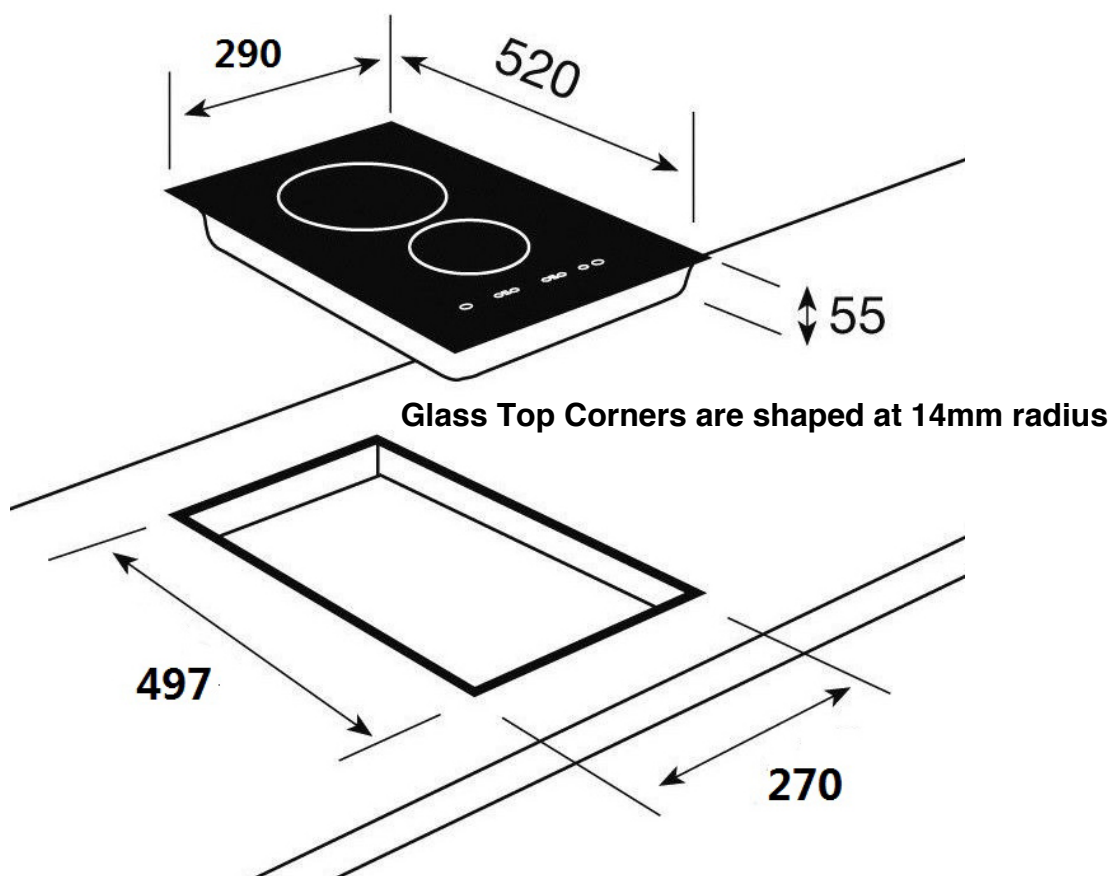
E5: The temperature sensor for cooker surface is short circuit or open circuit.

F6: The temperature sensor for IGBT is short circuit or open circuit.

E7: No pan.

E9: The temperature sensor for cooker surface fail to work.

INSTALLATION DETAILS



1	Worktop clamping screw	2	Foam seal
3	Power connection (Plug optional)	4	Air inlet – fan assist
5	Air outlet – 10mm Min X 300mm	6	Cool air inlet – worktop vent
7	Cool air inlet – under hob side vent	8	Cool air inlet – under hob rear vent

SPECIFICATION

German Core Components

- **Schott Ceran Glass Crystal Top**
- **German produced IGBT control**

Power

- **Power Watts: 1800W+1500W**
- **Has Maximum combined output of 2800W to suit 3000VA Inverter.**
- **Individual Controls**
- **Smart Power alert with Inverter**



Automation

- **Smart Sense keeps power limited to Inverter of 3000VA**
- **Timer**
- **Child Lock**
- **Booster function**
- **Auto Safe Switch off**
- **Over heat & empty pan off (dual sensor)**
- **Cookware detection on**

INTRODUCTION

This appliance must be installed in accordance with the relevant local and national regulations in force. Failure to instal the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. Installation should only be carried out by a qualified installer or engineer. Please refer to the methods of installation and use within this handbook.

Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication.

	<ul style="list-style-type: none">• 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.
	<ul style="list-style-type: none">• If the glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.• Metal objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.• Condensation on electronics during storage must be avoided

Cooking on Induction

Cooking with an Induction Hob is different to a conventional hob which has either heating elements or hotplates. An induction hob uses powerful electro magnets which are located below the glass surface. When a pan manufactured from magnetic material, is placed directly above an electro-magnet, energy is induced into the metal of the pan. This energy causes the metal pan to become hot and is sufficient to provide the heat for cooking. Since heat for cooking is created inside the pan, only the area of glass in direct contact with the pan will become hot.

To ensure you achieve maximum cooking efficiency from your Induction hob we recommend the use of pans which are specifically made for this type of appliance. A good guide is to choose pans which bear the symbol 'Class Induction'. If however you wish to use your existing pans and are unsure if they are suitable you can check if they are the correct type by using a magnet. If the magnet will attach to the base then the pan is suitable for induction. Please ensure, regardless of pan type (stainless, enamelled steel, cast iron, etc) the pan base is smooth and flat to avoid the risk of scatching the glass. Never slide the pan across the glass surface.

We recommend the following pan sizes for each Heat Zone:-

Heat Zone 1 – Ø135mm to Ø220mm

Heat Zone 2 – Ø90mm to Ø160mm

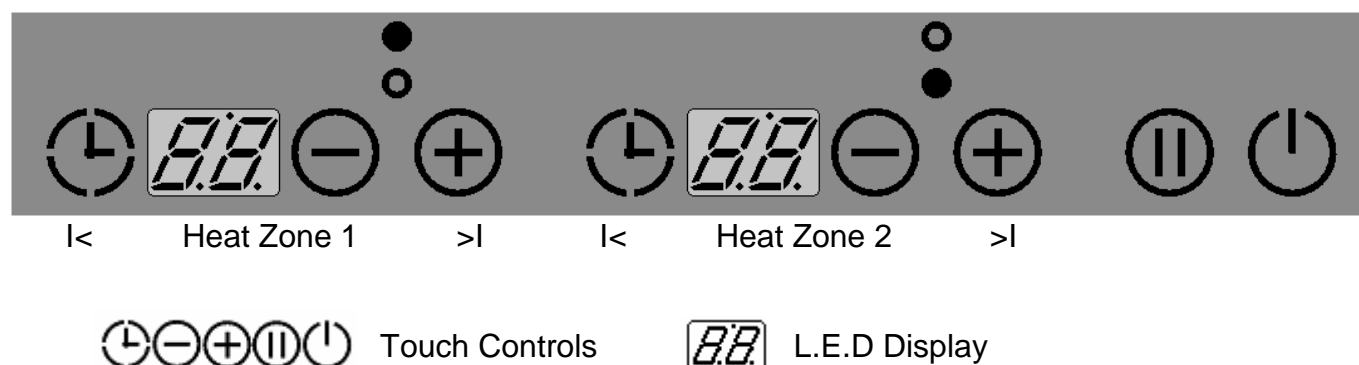


Glass, ceramic or earthenware pans, aluminium (unless they have a special base), copper pans and some non-magnetic stainless steel pans are not suitable for use on Induction hobs.












Using the Hob














Each heating zone on the hob can be controlled individually using the touch controls. Illuminated displays for both zones provide information on power settings, timer function, pause/resume, power boost, etc. The following chart provides information on how to operate and choose the various functions available.

Induction Hob control panel



When operating the Induction Hob it is not necessary to apply pressure to the touch controls, only a gentle touch is required. The appliance emits a beep and the illuminated display informs of your action.

Operation/Function	Touch Controls	L.E.D. Display
1. Ensure the power supply is connected and turned on		
2. Switch On: <i>If no function activated after 10seconds system will switch to standby.</i>	Touch the Power On/Off symbol until it beeps. 	The display for each heat zone will illuminate as shown. 
3. Heat setting	For each zone, touch the symbols to select required heat.   The heat setting is adjustable during cooking by touching either symbol.	The heat setting is adjustable between 1 & 9 for each zone.
4. Pan detection		Either heat zone will only function with a pan in place. When pan removed or not present the display flashes & shows the following symbol.
5. Switch Off zone heating <i>With both Heat Zones switched Off, system is in standby mode.</i>	For each zone, touch  symbol until '0' appears on the display or touch and hold both   symbols.	When the zone is switched Off the display will illuminate as shown 
6. Switch Off Induction Hob. <i>To Switch Off completely turn off power supply.</i>	Touch the Power On/Off symbol until it beeps. 	Illuminated display is blank.
7. Pause/Resume <i>Pause function only operates for a period of 10minutes. After this period system automatically goes to standby.</i>	To Pause touch  until it beeps. To Resume touch  until it beeps and then touch any other symbol to resume cooking on previous heat setting.	Both zones are paused and their displays illuminate as shown.

Operation/Function	Touch Controls	L.E.D. Display
8. Simmer Control <i>Available on either zone, a constant very low heat 65°C suitable for melting chocolate or delicate sauces.</i>	Touch and hold  symbol until '1' displayed. To deactivate touch either  	When selected the display illuminates as shown.
9. Smart Sense <i>The Combined power of both controls are designed to be within the 3000VA limit of an inverter. When one hob is turned up higher than this limit, the other will reduce automatically.</i>	Touch and hold  symbol powering up. The other control will power down. Most touch  symbol.	
10. Timer function <i>Available on either heat zone, maximum of 99minutes. Timer can be used without setting zone heating.</i>	Set the heat zone to the desired heat using   Activate timer by touching  symbol. A neon in the display will flash to indicate timer function selected. Select the desired time (from 1 to 99) using   Timer starts countdown immediately and beeps at the end of cooking time. Heat zone switches Off.	When timer function selected the display shows duration in minutes and neon lit in top of display 
11. Hot hob surface	After using either zone an 'H' will illuminate in the display to indicate surface may be hot to the touch.	 Take care when above illuminated on display, surfaces will be above 60°C.
	After use 1. Switch Off the hob element by its control. 2. Turn Off the power supply	

OPERATION

Do's and Don'ts

- | | |
|--------|---------------------------------------------------------------------------------------------------------------------------------|
| DO | Read the instructions carefully before using the appliance. |
| DO | Clean the appliance regularly |
| DO | Remove spills as soon as they occur |
| DO | Check controls are in the OFF position when finished |
| DO | Use the correct type pans and always lift the pan, sliding may cause scratches. |
| | |
| DO NOT | Allow children near the appliance when in use. Turn pan handles away from the front so that they cannot be caught accidentally. |
| DO NOT | Use steam cleaners or other types of power cleaners. |
| DO NOT | Use abrasive cleaners, wire wool, bleaches, stain removers or any implement which will damage the glass. |
| DO NOT | Use kitchen foil on the hob. |
| DO NOT | Heat sealed tins of food, they may explode. |
| DO NOT | Leave empty pans on a heat zone. |



Persons fitted with pacemakers or other electrical implants

This Induction Hob complies with the applicable standards on electromagnetic interference and complies fully with the European Directive 89/336/EEC. It should not interfere with other electrical equipment providing they also comply to the regulations.

Persons who have a heart pacemaker or other electrical implant should clarify with their doctor or the producer of the implant, whether those units comply with the regulations.

CARE & MAINTENANCE

Before using the hob for the first time, check the power supply is switched off, use a dampened paper towel or clean cloth to remove any soiling or residual factory lubricants. Once clean apply a thin coating of cleaner conditioner to the glass surface and polish with a clean cloth.

The conditioner provides a protective surface coating which will make cleaning the hob easier. Occasional reapplying of the conditioner will prevent the accumulation of deposits from cooking.

If the glass surface becomes discoloured due to cooking deposits, clean the glass using a mild cream cleaner or use a ceramic hob scraper. Wipe the surface clean and re-apply the cleaner conditioner.



- **The appliance has automatic overheat protection which if activated may limit functions or completely turn Off the hob.**
- **Spillage over the touch controls on the glass can activate change in settings. Remove spills immediately and keep area clean.**

INSTALLATION

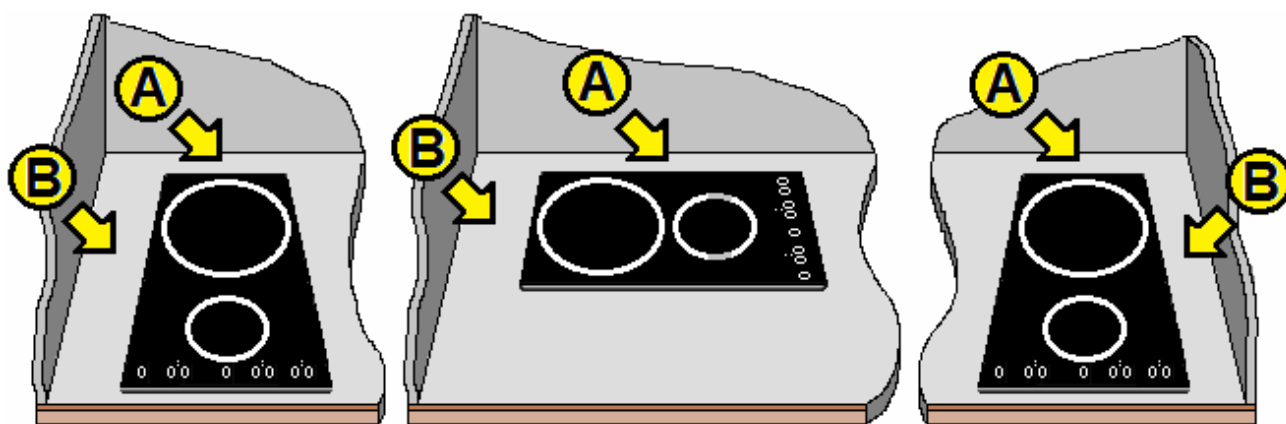
Regulations & Standards

This appliance must be installed in accordance with the relevant local and national regulations in force. Installation should only be carried out by a qualified installer or engineer.

The appliance is suitable for installation into Holiday Homes, Touring Caravans and Boats. In all cases the national standards with regard to appliance location and ventilation for the particular vehicle into which the appliance is to be installed must be adhered to.

Position

A cutout should be prepared in the worktop as shown on page 2. A gap between the edge of the hotplate and combustible material, unless protected by a layer of non-combustible material, must exist, the minimum size of this gap for the required installation is shown below:-



A = 40mm, minimum direct distance between hotplate edge and rear wall.
B = 100mm, minimum direct distance between hotplate edge and side wall.

Cupboards above the appliance must be positioned a minimum of 500mm from the glass surface.

A foam seal is supplied which must be attached to the underside of the appliance around its periphery prior to positioning the hob on the worktop. The appliance should then be clamped in position using the 4 clamping screws provided.

The underside of the appliance must be shielded. It is recommended the shield is manufactured from non-combustible material and located a minimum of 25mm below the lowest part of the appliance. This air space must be provided with ventilation and we recommend ventilation slots, minimum 3000mm², located in one of the 3 positions (6, 7 or 8) as shown in the diagram on page 2. If the appliance is to be located over a cupboard or drawer the ventilation slots may be positioned in the base of the enclosure at the rear.

Electrical Connection

Models fitted with power cord only

This appliance is supplied with a double insulated cord, Australian Standard 15A, which is suitable for use up to 15A amps. This should be connected to a double pole switched mains supply, with 3mm minimum contact separation at all poles. Ensure that all electrical cables and wires are routed well clear of any heat source, including this appliance. Do not allow the cord to hang loose into the lower compartment. The switch must be accessible after installation.