



Comfort, Aesthetics and Reliability

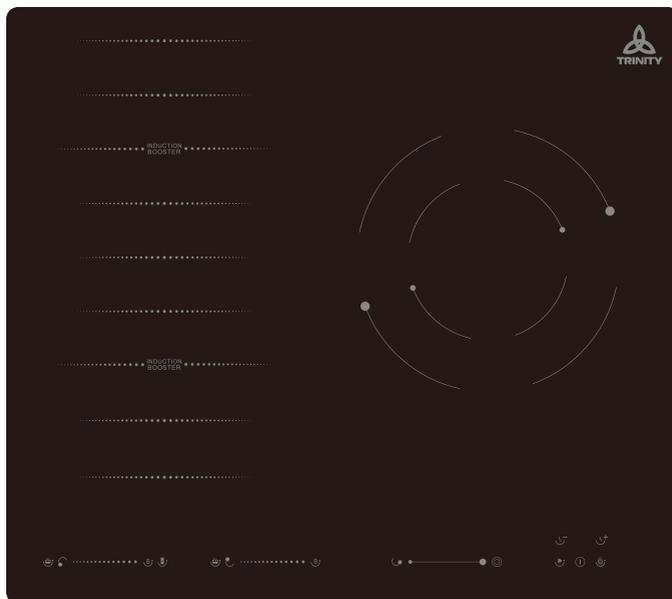
User Manual

60 cm Hybrid Cooktop, Model Code: TRCI603

Please read this manual carefully before using, and keep it for future reference.

INSTRUCTION MANUAL

60cm Hybrid Cooktop



MODEL TRCI603

Congratulations on the purchase of your new Hybrid Hob!

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install and operate it correctly. For installation, please read the installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

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1. PACKAGE

When unpacking the appliance, please check that the following items are contained within the package:

- 1 Hob
- 1 Instruction manual
- 4 Fixing screws
- 4 Fixing brackets
- 1 Sealing strip

1.1 IMPORTANT - CHECK FOR ANY DAMAGE OR MARKS

Please thoroughly inspect your goods at the delivery time, if you notice any damage to your goods:

- please notify the delivery team at the time of delivery and DO NOT accept damaged product;
- please notify us immediately, as the problem can be solved, and damaged product can be returned to the courier.

When you open the package and find the appliance is damaged or marked, you must report it **within 24 hours**. Do not install or connect the item and keep the package as it was originally if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.

Evidence of damage will be required.

1.2 BEFORE USING YOUR NEW HYBRID HOB

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

2. SAFETY WARNINGS

2.1 IMPORTANT INFORMATION

Your safety is important to us. Please read this manual thoroughly before you start using the Hybrid Cooktop.

The safety precautions instructions reduce the risk of fire, electric shock and injury when correctly complied to.

Please follow all instructions and take notice of all warnings.

2.2 WARNING!

INSTALLATION: This Cooktop must be installed by a licensed electrician.

- Make sure to have this appliance connected to a well-placed earth wiring system. Before carrying out any work, repairs or maintenance on this appliance, it has to be disconnected from the mains. If possible, switch of the cooktop from the wall before cleaning, failure to do so may result in electric shock or death.
- During use be sure to avoid any direct contact with the surface as you may get burned. Always use this appliance with caution. Do not touch any components of the cooktop as it will be hot. It is highly recommended that you use cooktop gloves when handling cookware.
- Do not leave any items on the cooktop as this is a fire hazard. In the case of a fire do not use a fire extinguisher with water. It is highly recommended that you switch off the cooktop and cover the flames with a fire blanket.

2.3 USAGE CONDITIONS AND RESTRICTIONS

- Supervision over children is to ensure that they do not play with the appliance. Never allow them to use, play with or crawl inside the appliance.
- Cleaning and maintenance must not be done by children.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless under responsible supervision and instruction to ensure appliance hazards are understood.
- Make sure to read all rules and regulations in this manual. Anyone who is not familiar with this appliance is not to operate it. These instructions do not cover every possible situation or condition as with any appliance. Use extreme caution when installing, operating and maintaining this appliance.
- Never leave the cooktop unattended while in use.

- Only for indoor domestic use only. It is not to be used for industrial or commercial use.
- Do not use this product for anything other than its intended purpose, and only use it as described in this manual. Do not attempt to alter or modify this appliance.
- This appliance can become extremely hot and therefore children and pets are to be kept away. If younger family members are in the kitchen, be sure to keep close supervision at all times. Do not allow children to operate or play with this appliance.
- Do not use the cooktop for heating up the area.
- Make sure you do not use the appliance if any part has been damaged. It must only be repaired by a qualified technician. Incorrect repair could expose you to risk of electric shock, fire or injury. If you continue to use the product in such condition it could cause fire or electrocution.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not store items on the cooking surfaces
- Caution: The cooking process has to be supervised; a short-term cooking process has to be supervised continuously.
- Warning: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Do not use any unstable or plastic cookware products or aluminium foil containers. No large cookware is to overlap bench as this can deflect heat back onto the cooktop and damage the surface. Cookware products can become hot while in use with this appliance. Be sure to position handles away from reach of children.
- Make sure not to switch on hotplate without anything on it, do not use cooktop to warm up plates.
- Do not place anything heavier than 20kgs on the cooktop.
- Checking constantly when frying food to ensure that oil is not overheating and becomes a fire hazard. Do not overfill deep fry pans with oil (more than one third) and be sure not to leave unattended.
- Make sure to switch off all controls when not in use and allow surface to cool before cleaning.
- If accessible, disconnect the appliance from the mains before cleaning.
- Do not cover the appliance or power cord in water or other liquids.
- Do not use any steam cleaning products for the cleaning of this appliance.
- Do not disconnect the appliance by using wet hands, gripping end of plug or forcefully pulling cord to disconnect. Grip end of plug, and do not pull cord to disconnect.
- Do not use appliance if there is a technical fault. All faults must be fixed by a qualified/authorised person.
- Incorrect use can result in property damage, injury or death. We assume no liability for misuse of the appliance or noncompliance with these instructions.
- **WARNING!** If the surface cracks, switch of the appliance immediately to avoid the possibility of electric shock and call our customer support.

- Be careful when using this cooktop, as the cooktop complies with all safety regulations, we do not wish for customers to burn themselves as the surface will become extremely hot during use and will retain heat after use.
- Please remember to allow for the cooktop to cooldown before attempting to clean.
- Young children should be kept away from this appliance at all times! Take extreme caution when using the appliance to ensure they do not come anywhere close the cooktop.
- Do not leave any items on top of the cooktop as these can become a fire hazard.
- This appliance is not intended to be operated by means of an external timer or separated remote control system.

3. PRODUCT OVERVIEW

3.1 TOP VIEW



Heating Zone Power

Heating Zone	Max. Power (220V~)
	2000/2300W(Booster)
	1500/2000W(Booster)
	2300/1150W(Inner ring)
Total Rating Power	5800W

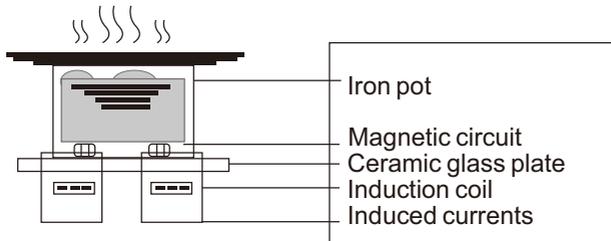
3.2 CONTROL PANEL/USER INTERFACE



Reference	Description
A 	ON/OFF key
B 	Child lock key
C 	Pause key
D 	Timer control keys & Timer setting indicator
E 	Power slider regulating key
F 	Boost control key
G 	Cooking functions key
H 	Dual circuit control key
I 	Timer setting indicator
J 	Power level indicator
K 	Timer Indicator
L 	Cooking functions indicator

3.3 A WORD ON HYBRID COOKING

Hybrid 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.



✓ Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Hybrid hob. When an excessive temperature is monitored, the Hybrid hob will stop operation 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 go 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 Hybrid hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table: .

Power level	1~3	4~6	7~8	9
Default working timer (min)	360	180	120	90

When the pot is removed, the Hybrid hob can stop heating immediately and the hob automatically switch off after 2 minute.



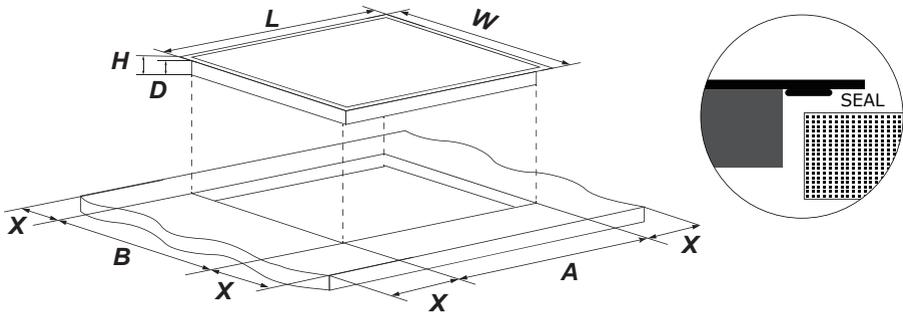
People with a heart pace maker should consult with their doctor before using this unit.

4. INSTALLATION

4.1 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 30 mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

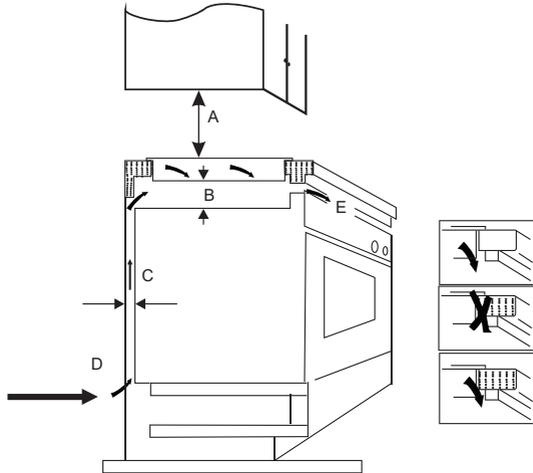


L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
590	520	58	54	565	495	50 minimum

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



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



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

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 main power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolation 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 with the local building authorities and by-laws if in doubt regarding the 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.

Before locating the fixing brackets

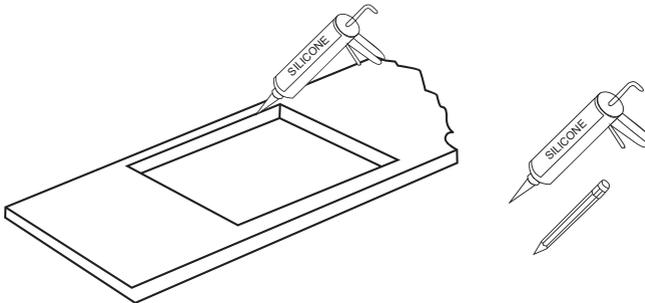
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

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.

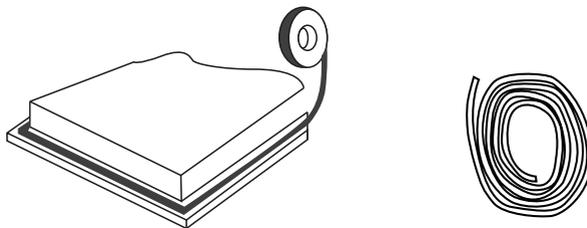
4.2 INSTALLATION

fig.1

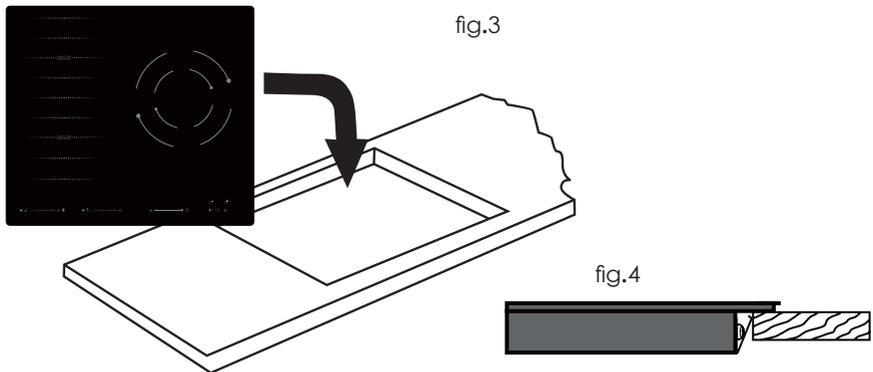


Cut out worktop to supplied dimensions shown (fig.1) with suitable equipment. Seal the cut edge of the worktop using silicone PTFE and allow to dry prior to fitting the hob.

fig.2



Stretch out the supplied seal along the underside edge of the hob, ensuring the ends overlap.



Do not use adhesive to fix the hob into the worktop. Once the seal is fitted position the hob into the cutout in the worktop. Apply gentle downwards pressure onto the hob to push it into the worktop ensuring a good seal around the outer edge (fig.4)

4.3 CAUTIONS

1. The Hybrid hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
3. The Hybrid 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 resistant to heat.

4.4 CONNECTING THE HOB TO THE MAIN 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.

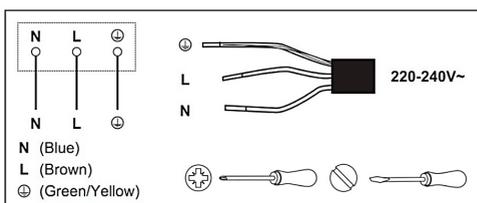


Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

Brown = L or Live

Blue = N or Neutral

Green and Yellow = E or  Earth



IMPORTANT:

- If the cable is damaged or needs replacing, 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 supply, an omni polar circuit breaker must be installed with a minimum gap of 3 mm between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.

This appliance requires a 32 Amp Miniature Circuit Breaker.

5. USING YOUR COOKTOP

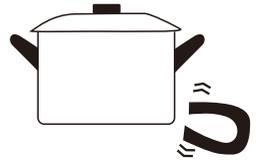
Before using your new Hybrid Hob

- Read this guide taking special note of the “Safety Warnings” section.
- Remove any protective film that may still be on your Hybrid Hob.

5.1 CHOOSING THE RIGHT COOKWARE



- Only use cookware with a base suitable for Hybrid 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 Hybrid.
- If you do not have a magnet:

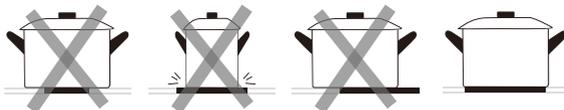


1. Put some water in the pan you want to check.
 2. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

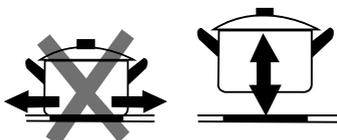
Do not use cookware with jagged edges or a curved base.



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

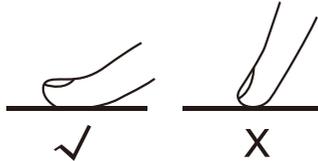


Always lift pans off the Hybrid hob – do not slide, or they may scratch the glass.



5.2 USING TOUCH CONTROLS

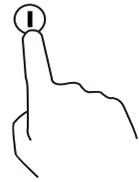
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not the tip.
- You will hear a “beep” buzzer sound each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering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



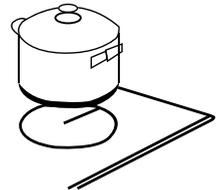
5.3 START OPERATION

To start cooking

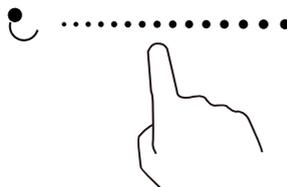
1. Touch the ON/OFF key ① control for 3 seconds. After power on, the buzzer beeps once, all displays show “ – ”, indicating that the Hybrid hob has entered the state of standby mode.



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 are clean and dry.



3. According to the heating zone where the pan is placed, adjust heat setting by touching the slider regulating key (E) control.



- If you do not choose a heat setting within 20 seconds, Hybrid 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

This means that:

- you have not placed a pan on the correct cooking zone or,
 - the pan you're using is not suitable for Hybrid 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 minutes if no suitable pan is placed on it.

5.4 WHEN YOU HAVE FINISHED COOKING

- 1.Touching the slider regulating key(E) to decrease the power to "0" level.
- 2.Beware of hot surfaces
"H" will show which cooking zone is hot to touch. It 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 the hotplate that is still hot.

5.5 CHILD LOCK FUNCTION

- 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 child lock key  for 3 seconds. The indicator above the child lock key will be on and the timer indicator will show "Lo "

To unlock the controls

- 1.Touch and hold the keylock control for a while
- 2.You can now start using your Hybrid hob.



When the hob is in the lock mode, all the controls are disabled, except the ON/OFF. You can always turn the Hybrid hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation

5.6 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 cooking zone off after the set time is up.
- You can set the timer for up to 99 minutes.

Using the Timer as an alarm

1. After selecting the cooking zone and the power level required, the dot next to power level indicator will flash for 5 seconds.



2. When the dot stops flashing, touch the timer control key  or , you can realize the setting of timing from 1 to 99 minutes.

Hint: Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.

Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.

3. When the time is set, it will begin to count down immediately. The display will show the remaining time, and the dot next to timer indicator will keep on flashing.



4. Buzzer will bips and the timer indicator will turn off when the setting time finished.

Setting the timer to switch off zones

1. Selecting the relevant cooking zone by touching the power slider regulating key to set the power lever you required, the dot next to power level indicator will flash for 5 seconds.

2. Before the dot stops flashing, touch the timer control key  or , you can realize the setting of timing from 1 to 99 minutes.

Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute.

Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.

3. When the time is set, it will begin to count down immediately. The timer setting indicator  will show the remaining time and the timer indicator will flash for 5 seconds.

4. After that, if the indicator  will keep on flashing meaning that the timer setting indicator shows the relevant zone remaining time until the timer expires; or else the indicator  will keep on lighting until the timer expires.

5. When cooking timer expires, the corresponding cooking zone will be switch off automatically. Other cooking zone will keep operating if they are turned on previously.

6. When using "the timer as an alarm" and "the timer to switch off the zones " together ,the timer setting indicator will show the remaining time of alarm as first priority. Press power slider regulating key(E) of relevant cooking zone to show the remaining time of switch off timer.

5.7 Using Cooking and Pause Functions

You can choose 3 handy cooking functions by pressing the cooking functions key  each time moves from one function to the other.

 -Melt or defrost (about 50°C)

 -Heating or keeping warm (about 70°C)

 -Simmering , temperature close to boiling ,useful for slow cooking

Using the Double Rings

For the ceramic burner,it is possible to control double rings.

1. When a dual cooking zone is activated, the two circuits are switched on at the same time. Activation of the external circuit is indicated by a pilot light upon the key .
2. If only the internal circuit is to be switched on, the external circuit can be switched off using the dual circuit key . Press the dual circuit key  again to reactivate the external circuit and the corresponding pilot light will switch on.

Using the Pause function

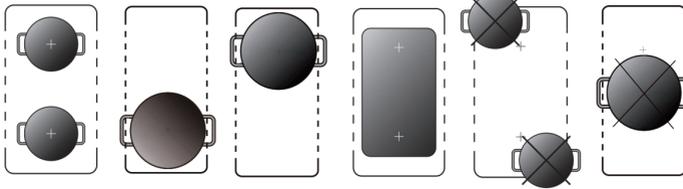
The hob have a handy restart function to pause and restart the cooking process if you're interrupted.

1. When the hob is on and working, press the pause key  , all burner will stop working,and all LED indicator will show the symbol "=".
2. Press the pause key  again, all setting will restart at the previous setting.

5.8 FLEXIBLE AREA

- This area can be used as a single zone, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware is automatically switched off.

- Important: Make sure to place the cookwares centered on the single cooking zone. The ideal recipe is an oval or rectangular saucepan, or a saucepan. Examples of good pot placement and bad pot placement.



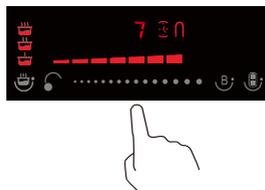
1. To activate the flexible area as a single big zone, press the power slider regulating key of front right and rear right zones at the same time.



2. The flexible zone indicator **N** & **U** next to the power lever indicator will be light up.



3. According to the heating zone where the pan is placed, adjust heat setting by touching the front left zone slider regulating key (E) control.



4. If the pot is moved from the front to the rear part (or viceversa), the flexible area detects automatically the new position, keeping the same power.

5.9 Using the Boost function

Activated the boost function

Touching the relevant zone boost control key **B**, the zone indicator show "P." and the power reach Max.

Cancel the Boost function

Touching the slider regulating key (E) to cancel the Boost function, then the cooking zone will revert to the power level you wish.

- The function can work in any cooking zone.
- The cooking zone returns to level 9 after 5 minutes automatic.

6. TROUBLESHOOTING

Before calling the customer services, please check that the appliance is correctly connected, any of the following cases are not covered by the warranty:

- Damage caused by improper use, storage or maintenance
- Damage caused by unauthorised disassembly and repair
- Damage caused by misuse.
- Using the induction hob for commercial purposes.

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

Error Message	Possible Cause	What to do
	No pot or pot not suitable;	Replace the pot;
ER03	Water or pot on the glass over the control	Clean the user interface
F1E	The connection between the display board and the left mainboard is fail (the cooking zone which indicator showing "E")	1.Connection cable not correctly plugged or defective; 2.Replace the Mainboard.
F3E	Coil temperature sensor failure. (the cooking zone which indicator showing "E")	Replace the coil sensor
F4E	Mainboard temperature sensor failure. (the cooking zone which indicator showing "E")	Replace the mainboard
E1E	Temperature sensor of the ceramic glass plate is high	Please restart after the induction hob cools down.
E2 E	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.
E3 E	Abnormal supply voltage(too high)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E4 E	Abnormal supply voltage (too low)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E5 E	Temperature sensor failure(the cooking zone which indicator showing "E")	Connection cable not correctly plugged or assemble defective;

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 Hybrid hob and **please contact the supplier.**

7. TECHNICAL SPECIFICATIONS

Cooktop model	TRCI603
Cooking Zones	3 Zones
Supply Voltage	220-240V~
Installed Electric Power	5800W(230V~)
Product Size L×W×H (mm)	590X520X58
Building-in Dimensions A×B (mm)	565X495

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

8. DISPOSAL



This appliance requires special waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council household waste disposal service or the store of purchase.

The packaging materials are recyclable.

9. CUSTOMER CARE

- Please be advised that without the proof of purchase, your warranty may not be valid, **keep the receipt.**

For your convenience, please record:

STORE NAME/CONTACT DETAILS:

PURCHASE DATE:

PRODUCT MODEL N:

PRODUCT SERIAL N:

- The warranty will be voided, if not installed by a licensed professional.

For your own protection, please record installer's details:

Installer's Trade Name:

Trade Licence N:

Date of Installation:

Installation Receipt:

For further information on the appliance, service, spare parts or to obtain dimension and installation information, please contact our customer service or visit website.

Please have above information and documents on hands before contacting customer service

Phone: 1300 615 001

Email: info@trinityappliances.com.au

Web: trinityappliances.com.au

