



# Comfort, Aesthetics and Reliability

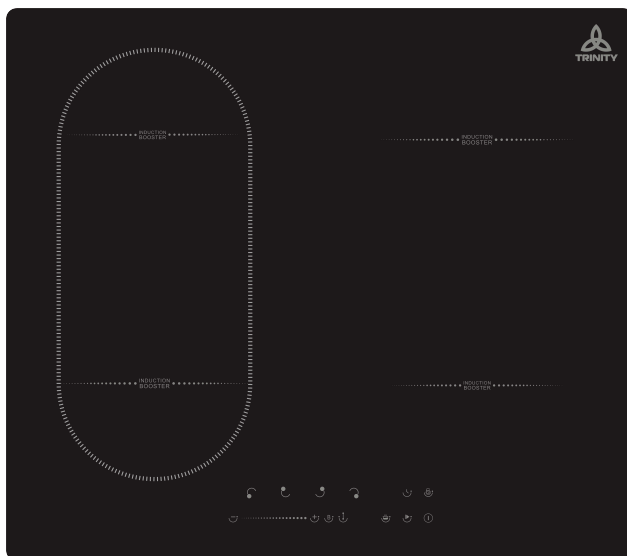
## User Manual

**60 cm Induction Cooktop, Model Code: TRI604**

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

# INSTRUCTION MANUAL

## 60cm Induction Cooktop



### MODEL TRI604

#### **Congratulations on the purchase of your new Induction 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 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.

## 2. SAFETY WARNINGS

### 2.1 IMPORTANT INFORMATION

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

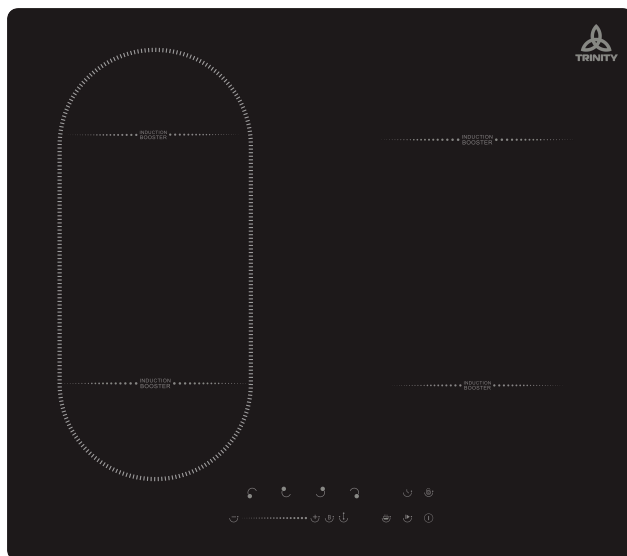
- Supervision over children is to ensure that they do not play with the appliance. Never allow them to use, play with or crawl inside the appliance.
- Cleaning and maintenance must not be done by children.
- This appliance is not to be used by persons (including children) with reduced physical, sensory 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

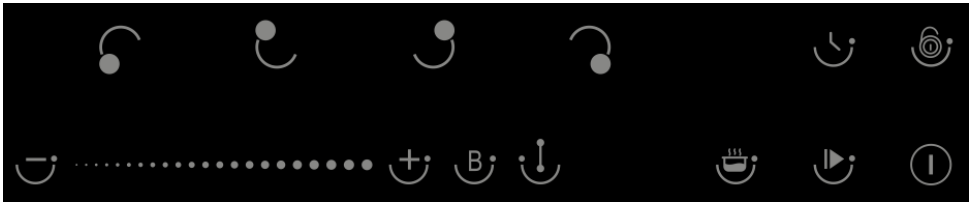











#### Heating Zone Power

Heating Zone	Max. Power (220-240V~50/60Hz)
	1500/2200W
	1200/1500W
	1500/2200W
	1200/1500W
Total Rating Power	6600-7400W



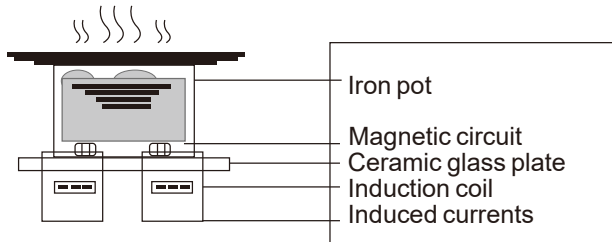
### 3.2 CONTROL PANEL/USER INTERFACE



Reference	Description
A 	Zone select key
B 	Child lock key
C 	ON/OFF key
D 	Power/Timer slider regulating key
E 	Boost control key
F 	Cooking Function
G 	Timer key
H 	pause key
I 	left free zone

### 3.3 A WORD ON INDUCTION COOKING

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



#### ✓ Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction 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 induction 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 induction hob can stop heating immediately and the hob automatically switch off after 2 minute.



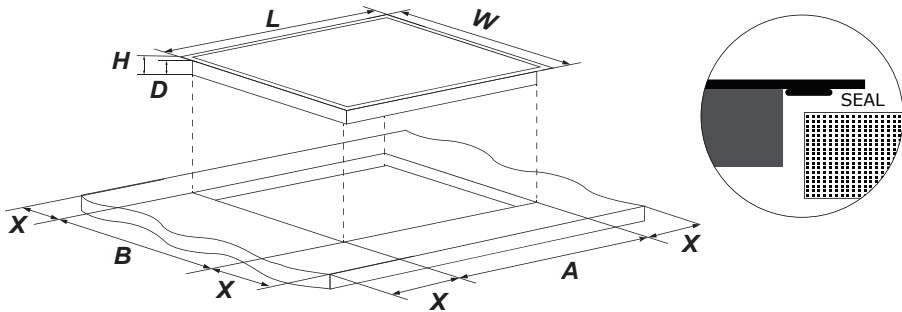
People with a heart pace maker should consult with their doctor before using this unit.

## 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:

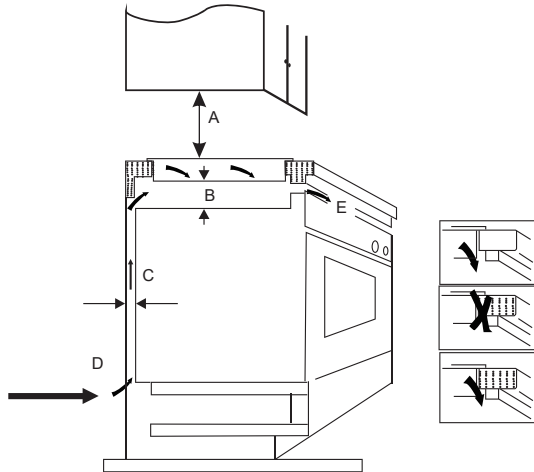


L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
590	520	60	56	565	495	50 minimum

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction cooker hob is in 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

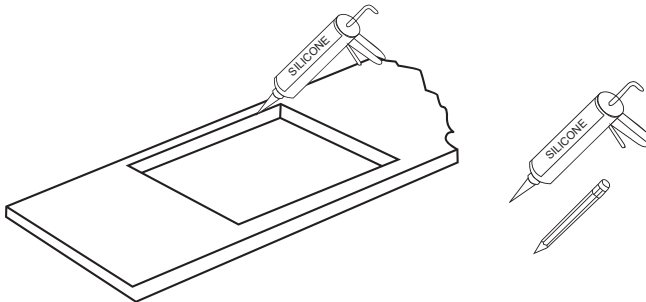
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

## 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.

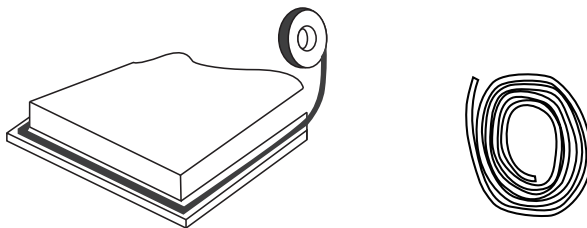
## 4.2 INSTALLATION

fig.1

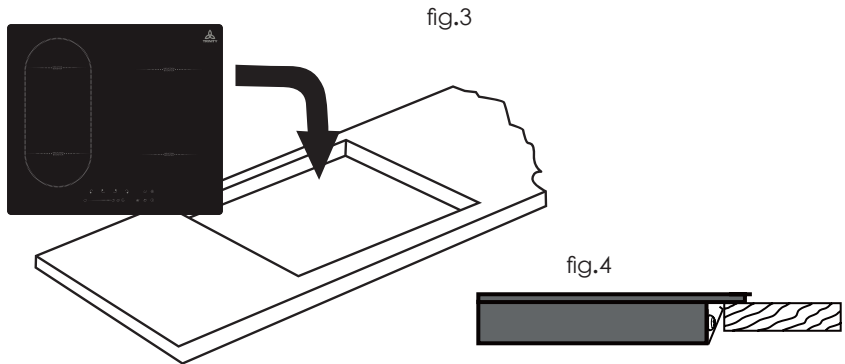


Cut out worktop to supplied dimensions shown (fig.1) with suitable equipment. Seal the cut edge of the worktop using silicone PTFE and allow to dry prior to fitting the hob.

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 induction 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 induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

### 4.4 CONNECTING THE HOB TO THE MAIN POWER SUPPLY

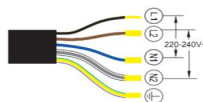
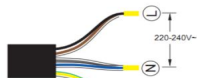
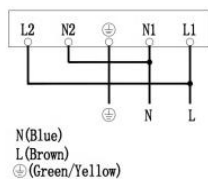


This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

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.



### 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.

## 5. USING YOUR COOKTOP

### 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.


#### 5.1 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:



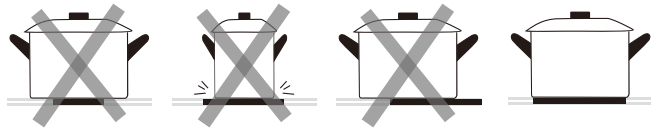
1. Put some water in the pan you want to check.
2. If  does not flash in the display and the water is heating, the pan is suitable.

- 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.

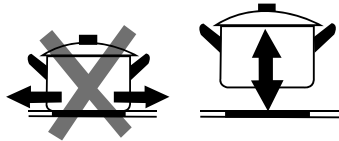
Do not use cookware with jagged edges or a curved base.



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.

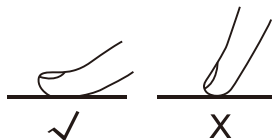


Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



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- 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.



)" · START OPERATION

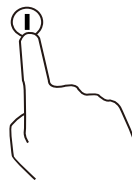
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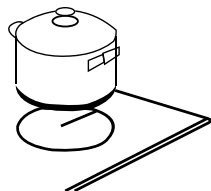
1. Touch the ON/OFF control for 3 seconds.


The hob will beep once and the zones will show “-” to indicate that standby mode.

Note: If you do not select a cooking zone and power level within one minute, the hob will switch off automatically.



2. Place a pan suitable for induction cooking on a cooking zone; ensure that the base of the pan and the cooking surface is clean and dry.



3. Choose the zone using “” and “0” will flash. If no power level is selected within 5 seconds, “-” will be displayed.

4. Select the output using the power control (D) from 0-9 and cooking commences. You can modify this at any time during cooking.



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

### If the display flashes alternately with the heat setting

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 minutes if no suitable pan is placed on it.

## 5.4 WHEN YOU HAVE FINISHED COOKING

1. Select the cooking zone (A).
2. Press the “-” key will decrease the power to “0” level.

Note: “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 keylock control for 3 seconds. The timer indicator will show "Lo "

## To unlock the controls


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



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

## 5.\* 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.
3. When the indicator stops flashing, touch the timer key  and the will flash "10".
  4. Set the time by touching the "-" or "+" control of the timer

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.

Touching the "-" and "+" together, the timer is cancelled, and the timer indicator will turn off

5. When the time is set, it will begin to count down immediately. The display will show the remaining time .
6. Buzzer will bips for 30 seconds and the timer indicator will turn off when the setting time finished.

## Setting the timer to turn one or more cooking zones off

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




1. Select the relevant cooking zone which is working by touching the zone select key (A).
2. Select the cooking zone using (A) and the power level required.
3. Before indicator stops flashing, touch the timer key  and the timer will flash "10".
4. Using the "+" and "-" buttons, 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.  
Touching the "-" and "+" together, the timer is cancelled, and the timer indicator will turn off.
5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.

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





6. When cooking timer expires, the corresponding cooking zone will be switched off automatically. Other cooking zones will keep operating if they are turned on previously.
7. When using "the timer as an alarm" and "the timer to switch off the zones" together, the display will show the remaining time of alarm as first priority. Press cooking zone to show the remaining time of switch off timer.

## 5.7 Using the Keep warm and Pause Function

1. Touch the cooking zone selection button that you wish to use keep warm, an indicator next to the key will flash.
2. Touch the button  and hold for 3 seconds, the cooking zone indicator will display .
3. If you want to cancel the keep warm, select the cooking zone you wish to operate, and then touch the button  and hold for 3 seconds. The cooking zone will be off.

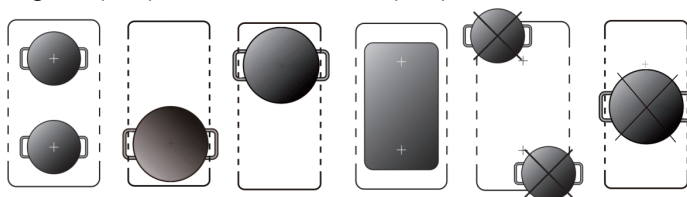
## Using the Pause Function

The hob has 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  and hold for 3 seconds, all burner will stop working, and all LED indicator will show the symbol “=”.
2. Press the pause key  and hold for 3 seconds 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.



To activate the flexible area as a single big zone, press front left zone key and rear left zone key simultaneously.

1. The flexible zone indicator  or  next to the power level indicator will be light up.




2. According to the heating zone where the pan is placed, adjust heat setting by touching the Power/Timer slider regulating key (D) control.



3. 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





1. Select the heating zone by touching the zone select key (A).
2. Touching the boost control key , the zone indicator show "P." and the power reach Max.

### Cancel the Boost function


1. Touching the relevant zone select key(A) that you wish to cancel.
2. Touching the slider regulating key(D) to cancel the Boost function, then the cooking zone will revert to level 9.
  - The function can work in any cooking zone.
  - The cooking zone returns to level 9 after 5 minutes.

## 5.10 Using The pause function: Stop & Go

The pause function can be used at any time during cooking. Allows Stop the hob and restore cooking without losing any adjustments.


- Make Sure the cooking zone is running.
- Press the Stop & Go  button. The Cooking zone indicators will show "=". The hob Will Be deactivated, except for the Stop & Go , ON/OFF and Safe .
- To Cancel the pause, press the Stop & Go  button. The Cooking Zones will return to the power level you previously set.

## 5.11 Using Cooking 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

## 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 induction 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;
<b>ER03</b>	Water or pot on the glass over the control	Clean the user interface
<b>F1E</b>	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.
<b>F3E</b>	Coil temperature sensor failure. (the cooking zone which indicator showing "E")	Replace the coil sensor
<b>F4E</b>	Mainboard temperature sensor failure. (the cooking zone which indicator showing "E")	Replace the mainboard
<b>E1E</b>	Temperature sensor of the ceramic glass plate is high	Please restart after the induction hob cools down.
<b>E2 E</b>	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.
<b>E3 E</b>	Abnormal supply voltage(too high)	Please inspect whether power supply is normal; Power on after the power supply is normal.
<b>E4 E</b>	Abnormal supply voltage (too low)	Please inspect whether power supply is normal; Power on after the power supply is normal.
<b>E5 E</b>	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 Induction hob and **please contact the supplier**.

## 7. TECHNICAL SPECIFICATIONS

Cooktop model	TRI604
Cooking Zones	4 Zones
Supply Voltage	220-240V~
Installed Electric Power	7400W
Product Size L×W×H (mm)	590X520X60
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](mailto:info@trinityappliances.com.au)**

**Web: [trinityappliances.com.au](http://trinityappliances.com.au)**

