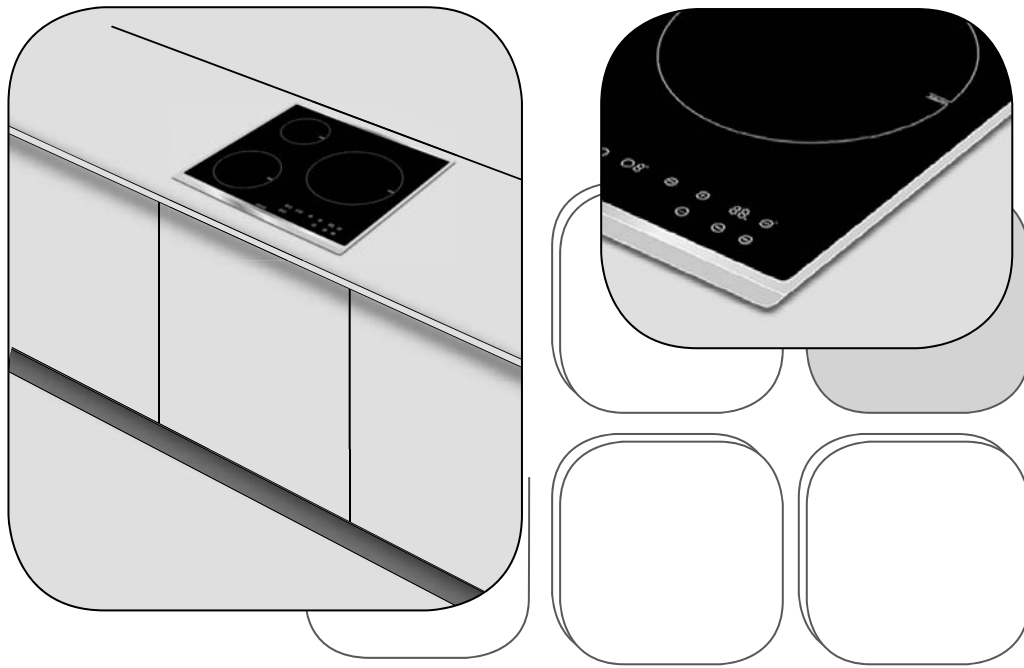


St George

Induction Cooktop

Operation, Care And Installation Leaflet



Model No

5532100	2 Zone Domino Induction Touch Control Cooktop
5536300	3 Zone 60cm Induction Touch Control Cooktop
5536400	4 Zone 60cm Induction Touch Control Cooktop
5537400	4 Zone 80cm Induction Touch Control Cooktop

WARNING: The performance and safe operation of this induction cooktop critically depends on correct installation. This appliance **must** be installed according to the installation instructions on pages 6-7 of this booklet.

Safety Precautions

- Never leave cooking food unattended during use as overheated fat and oil may catch fire.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Always ensure that there is cookware with food or water on the cooking zone while the cooking zone is on.
- Ensure there is food or liquid in the cooking cookware while they are on the cooktop. Do not allow the liquid to boil dry.
- Do not use the cooktop as storage, benchtop or working space. The cooking zone controls may be accidentally turned on, resulting in possible fire, property damage and personal injury.
- Don't wear loose clothing while cooking, as garments may catch cookware handles.
- Use dry cookware holders. Wet pot holders can build up steam. Do not use towels or other large pieces of cloth to pick up cooking cookware.
- Do not allow cookware handles to hang over the edge of the cooktop as these can easily be knocked.
- Your induction hob generates magnetic fields which may interfere with medical devices such as pacemakers. While we can guarantee that the St George cooktop conforms with relevant regulations to prevent interference, we cannot guarantee that any other device also conforms to such regulations. You should consult the manufacturer of any pacemaker or other device to ensure that it conforms with regulations regarding electromagnetic interference.
- Do not leave ferritic steel cutlery or cookware on the glass surface. If a cooking zone is accidentally turned on, these may become very hot without your knowledge and cause severe burns.

Quick Start Guide




Induction cooktops are easy and safe to use. Depending on your model, there will be 2, 3 or 4 separate heating elements, giving you a choice of power and size of the cooking zone.



Turning On And Off

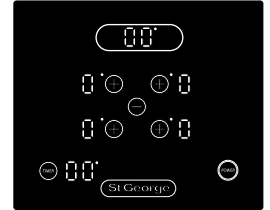
Full details of the touch controls are given on pages 4-5 of this booklet.

To turn an element on:

1. Press the  control to turn the cooktop on and off.
2. Press the element control corresponding to the position of the element.
3. Select a heat setting from 1-9 by pressing the  and  buttons.

While in operation, you will NOT notice any change in the cooking zone. Induction elements do not glow red.

To turn the element off, press the  button until the element control displays 0.



Why Induction Cooktops Are Different

Induction cooktops do not heat up like conventional electric elements.

Instead, they create a magnetic field which causes electric currents to circulate in the bottom of the pan. These currents cause the bottom of the pan to heat up. This is a much safer and more efficient way to transfer energy. This is also why cooking pans need to be made from ferritic steel based materials.

Advantages:

Efficiency: Uses far less energy

Comfort: The cooktop surface does not generate heat, thus keeping temperatures in the kitchen lower

Control: You are not waiting for an element to heat up or cool down, so you see the results of a setting change instantly.

Speed: Brings water to the boil faster than any other cooking method.

Safety: The cooktop does not generate heat, so presents much less of a fire or burning hazard.

Choose The Right Cookware

Cookware that you use must have a base made from a "ferritic" material (ie a material that attracts a magnet). Below is a list of appropriate and inappropriate materials.

use these types of cookware

- ferritic steel
- cast iron
- magnetic stainless steel
- clad cookware (magnetic stainless steel on the outside, aluminium or copper on the inside)
- porcelain coated steel

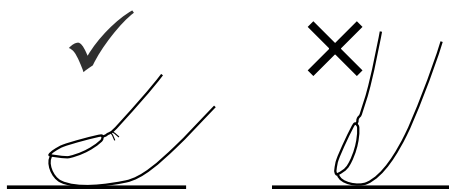
do not use these

- glass, ceramic or pyrex
- aluminium or copper
- non-magnetic stainless steel
- Pans that are less than 10 cm in diameter

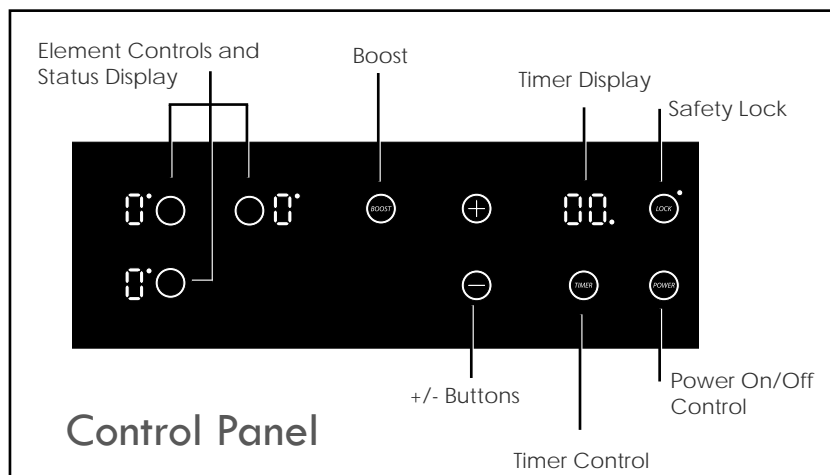
Most cookware will state whether it can be used for induction cooking. Just in case, you should test potential cookware with a fridge magnet to ensure the base is made from a magnetic material.

Using The Touch Controls

The touch controls on this cooktop are not only convenient - they also make available to you a number of advanced functions that give you greater control over cooking.



When pressing the touch controls, it is most effective if you use the flat part of your finger, not your finger tip.



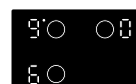
Turning The Unit On

To turn the unit on, press the control. A 'beep' will sound. Near each element control there a **0** will appear to indicate the element is off and has no heat left in it, or a **H**, to indicate the element is still warm from the last time it was used. There will also be a dot next to each **0** or **H**.

To Turn An Element On

Once you turn the unit on, you have 10 seconds to activate an element before the unit switches itself off again. If the unit switches itself off in this time, a second 'beep' will sound.

- **Touch the element control of your choice.** You will find that this element is now the only element with a dot near the **0**. This shows it is selected, and any heat or time setting will apply to this element.
- **Press the and buttons** to select a heat setting anywhere from **1** to **9**.



To Turn Another Element On

Repeat the same process. This time, the dot appears next to the element which you are setting.

To Turn An Element Off

Press the button until the element heat setting is reduced to **0**.

For rapid switch off, press the and buttons simultaneously.

Residual Heat Indicators: Even though the elements themselves do not generate heat, the surface may become hot since it is in contact with a hot saucepan. When the element is turned off, the element control reads **H** to indicate hot surface. This **H** will remain for a fixed length of time.




Boost Setting

Boost setting provides a short term burst of power for rapid heat up. To activate boost for an element, touch the element control of your choice. Now press the button. The display should now show a **P**.

To remove boost, simply touch the button. The display will show **9**.



Using The Touch Controls

To Lock The Touch Controls



To prevent accidental turning on by children or during cleaning, press the  button. A dot appears next to the button to indicate locking is active. To unlock the controls, press the button again.


Auto Preheat Feature

This feature allows you to preset the power and provides rapid heat up as well, all with the one setting.

1. Select the element you wish to turn on by touching its control. A dot should appear next to the corresponding zero to show that it is the element that is about to be set
2. Press  till the element control reads **9**, then press it one more time so that it reads **A**.
3. Now press  till the element control shows the setting you want for your cooking.






The element will now heat the pot up for a short time with maximum power, then switch itself down and maintain that setting without any further action on your part.

Example: Suppose you wish to cook a stew on heat setting **6**. Select the element you wish to use. Press  till the display goes past **9** and an **A** appears. Then press  till the element control displays **6**. The element will work for a short while on full power, and the display near the element control will alternate between **A** and **6**. It will then turn itself down to **6** and remain there until it is turned off.



To Deactivate Auto Preheat While Cooking: If you set an element to auto preheat, wait till the setting has been in place for at least 10 seconds, then press . The auto preheat will cancel, and the element will continue to heat up as if you had set the element directly.

Timer


The timer automatically switches an element off after a preset time. The timer controls whichever element has been most recently set, as indicated by a dot next to the element control.

1. Select an element,
2. Press the  button,
3. Press  and  until the timer display shows the required number of minutes. The dot near the timer display corresponds to the position of the element which is under timing control. To change the set time more quickly, you can press and hold down either  or .

Once the time has elapsed, a beep will sound several times, the number display will flash and the element will automatically switch off. If you wish, you can cancel the alarm tone by pressing any button.

To Deactivate The Timer: If you wish to cancel the timer while cooking, press , then press  until the timer display reads **00**. The timer is now deactivated, and the element will now remain on until it is switched off manually.

Extra Features: The timer also works without any element being on, and so can be used as a general household timer.

You can time each element independently. For example, if the timer has been set for two elements, the two corresponding dots near the minutes display will be on. The number of minutes showing on the display refers to the element whose dot is flashing. By pressing the  button, you can see (or change) the remaining time for each element in turn.



Cooking And Usage Tips

Ideal Heat Settings

For general cooking it is most convenient to turn the element to its highest setting till the pot heats up, then reduce the setting to the appropriate heat level.

- 8-9 Brings liquid to the boil quickly. When liquid starts to boil, this setting is no longer needed. You can reduce the heat setting and still allow boiling to be maintained.
- 6-7 Browning meats, heating oil for frying, maintaining boiling of large amounts of liquid
- 3-5 Steaming, or cooking covered foods once boiling temperature is reached
- 1-2 Melting chocolate or butter. Keeping foods warm.


Saving Energy

Induction cooktops are very energy efficient. However, you can reduce unnecessary energy wastage even further by following a few common sense cooking methods:

- Once a liquid begins to boil, it is advisable to turn the element down. Rapidly boiling water does not cook food any faster than water which is boiling just above a simmer.
- Use a lid while cooking to retain heat inside the pot.
- Use minimal water or oil to reduce heat up time.

A Note About Cooking Cookware

Induction cooktops work most efficiently when the cookware is close to or exactly the same size as the cooking zone. The size of the cooking zone is marked by a white ring etched on the glass. In particular,

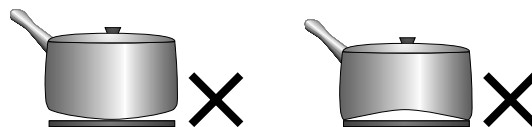
- The pot should not overhang the zone by more than 25mm.
- The pot should cover at least 60% of the zone for it to work. If the element is on with either no pot or a pot which is too small, the display will flash with a  symbol. Pans less than 10cm in diameter should not be used.
- The base of the cookware should be flat so that it sits securely on the heating zone. It should not be curved up or down.
- Heavy gauge stainless steel and cast iron give the best cooking performance.



The ideal pot will be close to the same size as the marked zone



Pots that are less than 60% of the size of the element will not work



The base of the pot should be flat, not curved up or down.

In Case Of Fire

Although the elements themselves do not heat up, it is possible that unattended oils may catch fire.

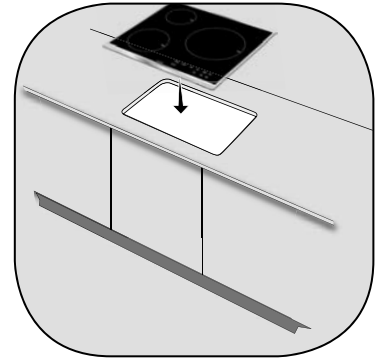
- Do not attempt to handle or move a burning pot.
- Smother the flames with a lid or other nonflammable cover.
- Do not splash water onto grease or oil fires, as this may cause the fire to spread. Use baking soda or a foam fire extinguisher to smother flames.

Installation

Safety Precautions

Before starting the installation, consideration should be given to how the installation is to be carried out, ensuring

- Adequate space and clearances above, below and on all sides of the cooktop.
- Availability of earthed power.
- The mechanical strength of supporting cabinetry.
- **Adequate ventilation** and clearance to nearby surfaces are provided.



The installation work must be undertaken by a qualified and competent person in conformity with all current building and electrical standards, as well as all local regulations in force. The manufacturer does not accept any liability for any damage or injury caused by improper installation.

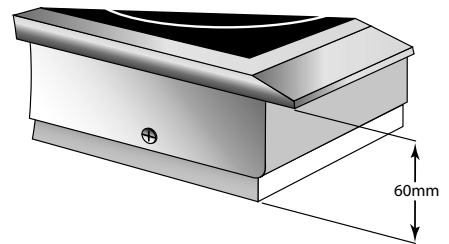
Before connecting to the mains supply ensure that the mains power corresponds with the requirements on the cooktop's rating plate.

For cooktops featuring an earth wire, make sure the electric plant of the building is correctly earthed.

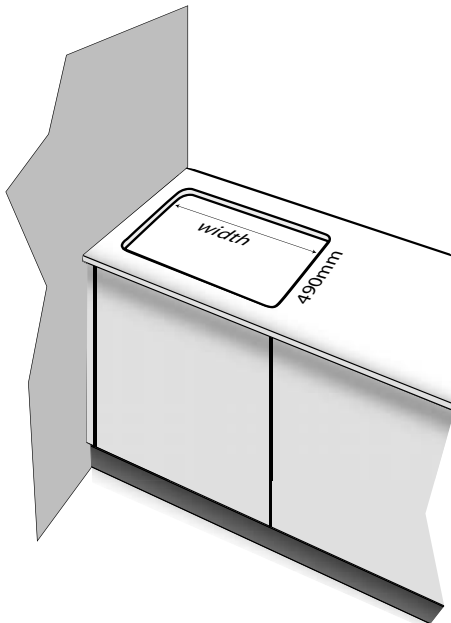
Create Cutout In The Benchtop

Note the dimensions of the cutout. Ensure the following:

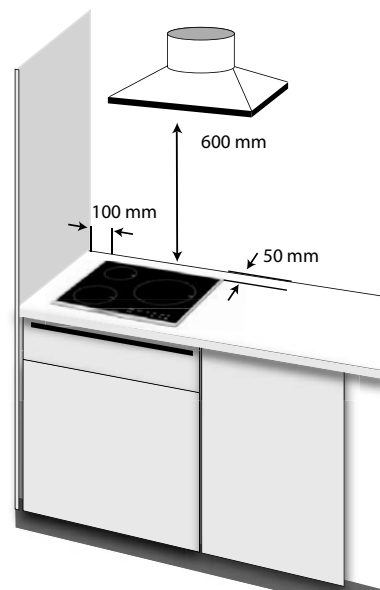
1. that all required clearances are observed.
2. that there is adequate ventilation for the fan to operate. These are shown below.



Note that the cooktop extends 60 mm below the bench top when in the installed position.



model	width
2 zone Domino	268 mm
3 zone 60 cm	560 mm
4 zone 60 cm	560 mm
4 zone 80 cm	750 mm



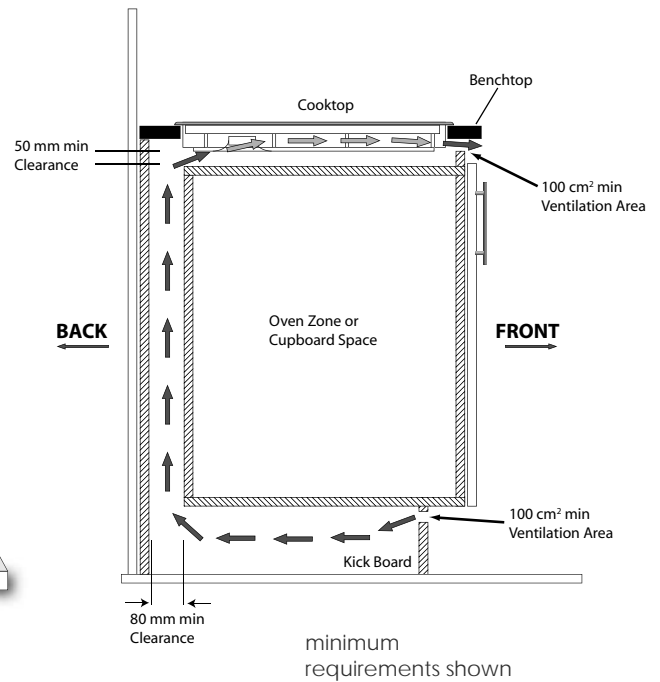
minimum clearances shown

Installation

Ventilation Requirements

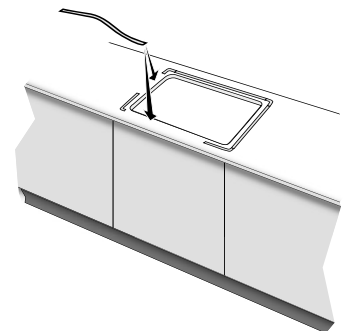
The fan requires an airflow as shown in the opposite diagram. 100 cm² ventilation must be provided in both the top and the bottom of the under bench area, as shown.

A minimum of 50 mm clearance must be provided under the cooktop to allow the air to flow freely.



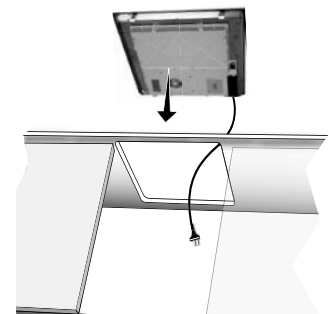
Lay The Sealant

Apply the sealant around the top edges of the cutout, so that when the cooktop is lowered onto the benchtop, an even seal is formed.



Install The Cooktop and Secure With Brackets

Lower the cooktop into the cutout. Use the 4 brackets supplied to secure the cooktop into the cabinetry, using packing wood where necessary.



Make Electrical Connection

This appliance must be adequately earthed. If the cooktop does not have a plug, it must be connected by means of a special power cord, which must be suitably earthed. In particular: The cooktop must be connected to the mains via a bipolar switch which has at least 3mm clearance between contacts. All electrical work must be done by a licensed electrician.

Cleaning And Maintenance

This cooktop is easy to clean and maintain. The smooth surface of the glass helps to prevent dirt build up.

To Prevent Cooktop Scratching

Make sure the bottom of all cookware is clean and dry before using. Make sure the cooktop surface is clean and dry before using. Do not allow aluminium foil (including foil containers) to come into contact with the glass while the unit is on. Cookware with sharp, damaged or jagged edges may scratch the glassware.

The glass cooktop can be used to place hot baking dishes etc from the oven, provided they are not likely to scratch the surface as described above.

For Normal Cleaning

When the cooktop is cool, wipe the glass with a clean damp cloth or nylon pad. You may also use a fresh solution of dishwashing detergent and warm water.

Do not use a dirty sponge or use the same water used for washing up, as this may leave a greasy residue which will show up as streaks when the cooktop is next heated. Wipe away any residual cleaning agent with clean water.

Do not use abrasive sponges or cleaners. Many caustic oven cleaners will permanently burn the stain onto the glass surface.

When wiping over, remember to turn diamond rings away from the glass to prevent accidental scratching.

Cleaning Fresh Spillovers

It is best to clean a spillover immediately to avoid much more work later on. Turn the unit off and wipe around the hot zone with a paper towel. Use a protective glove or mitt to prevent burning.

Important: Melted plastic, or spills involving foods with a high sugar content must be removed immediately before the cooktop has cooled, or they will become permanently fused into the glass top. Use a ceramic cooktop scraper to completely lift the spilled residue and move it to a cool area of the cooktop. Wait till the affected part of the cooktop has cooled, then clean according to normal cleaning procedures outlined above.

Cleaning Burnt-On Spillovers

When the cooktop surface is cool, use a ceramic cooktop scraper. Hold it at an angle and scrape off residue. Clean according to normal cleaning procedures outlined above.



Cleaning Stubborn Stains.

It is advisable to use commercially available glass cooktop cleaners occasionally, which are found in the housewares sections of most supermarkets, appliance and kitchen stores. These not only clean thoroughly, but also leave a protective coating on the glass surface.