

Description: **ROBINHOOD 60CM BUILT-IN OVEN 7 FUNCTIONS 60L BLACK**

Model Number: **RHBO60B**



*Pictured: RHBO60B*

*\* Actual product may vary from image shown as above*

# Contents

## Congratulations!

Thank you for choosing one of our appliances. Before you use the appliance, we strongly recommend that you read through the whole user manual which provides important safety instructions and description of the product and the proper use of its functions.

To avoid the ever-present risks involved with using an electrical appliance it is vital that the oven is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference.

Due to continual product development, Robinhood reserves the right to alter specifications or appearances without notice.

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## Disposal Information

- Most of the packing materials are recyclable. Please dispose of these materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

## Important Safety Instructions

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
2. In certain circumstances electrical appliances may be a danger hazard.
3. Do not place heavy objects in or on these appliances, or use for storage, or let children play or swing from the door. These appliances are designed for cooking food only.
4. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not be used in a marine environment or outdoors.
5. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service centre or similarly qualified persons in order to prevent a hazard.
6. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed, which includes changing a lamp.
7. Electrical connection must be made as per local wiring rules and regulations. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with extreme force.
8. Always grasp the oven door in the centre of the handle as the areas around the door edges may be hot due to the escape of hot air.
9. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in this appliance.
10. Do not store or use flammable materials or aerosols near the oven. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
11. Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
12. **WARNING** - The oven will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns. Do not touch the heating elements inside the oven to avoid burns. Children should be kept away. Use heat resistant cooking gloves where-ever possible when moving food and cooking utensils in and out of the oven.
13. Cleaning may only be commenced on the appliance once it has cooled down (best slightly warm). The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process. Do not use a steam jet or any other high-pressure cleaning equipment to clean the appliance. Follow oven cleaner directions if these are being used.
14. Wash all accessories in hot soapy water or in a dishwasher, wipe dry with a paper or cloth towel. If you use your oven for an extended period of time, condensation may form. Dry it using a soft dry cloth.
15. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
16. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.
17. Do not modify this appliance.
18. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as it can scratch the surface, which may result in the glass shattering. Clean the glass door using warm damp cloth and dry it with a soft cloth.
19. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 50°C above the ambient temperature of the room it is located in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures outside the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner.
20. This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.
21. The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
22. Means for disconnection must be incorporated in the fixing wiring in accordance with the wiring rules.

# Installation Instructions

## Electrical connection

The appliance must be installed and put in operation by an authorised technician.

Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

- A suitable disconnection switch is to be incorporated in the permanent wiring. The switch is to be of approved type and positioned in accordance with local wiring and electrical rules and specifications. The switch must have 3 mm air gap contact separation in all poles, in the active (phase) conductor of the fixed wiring.

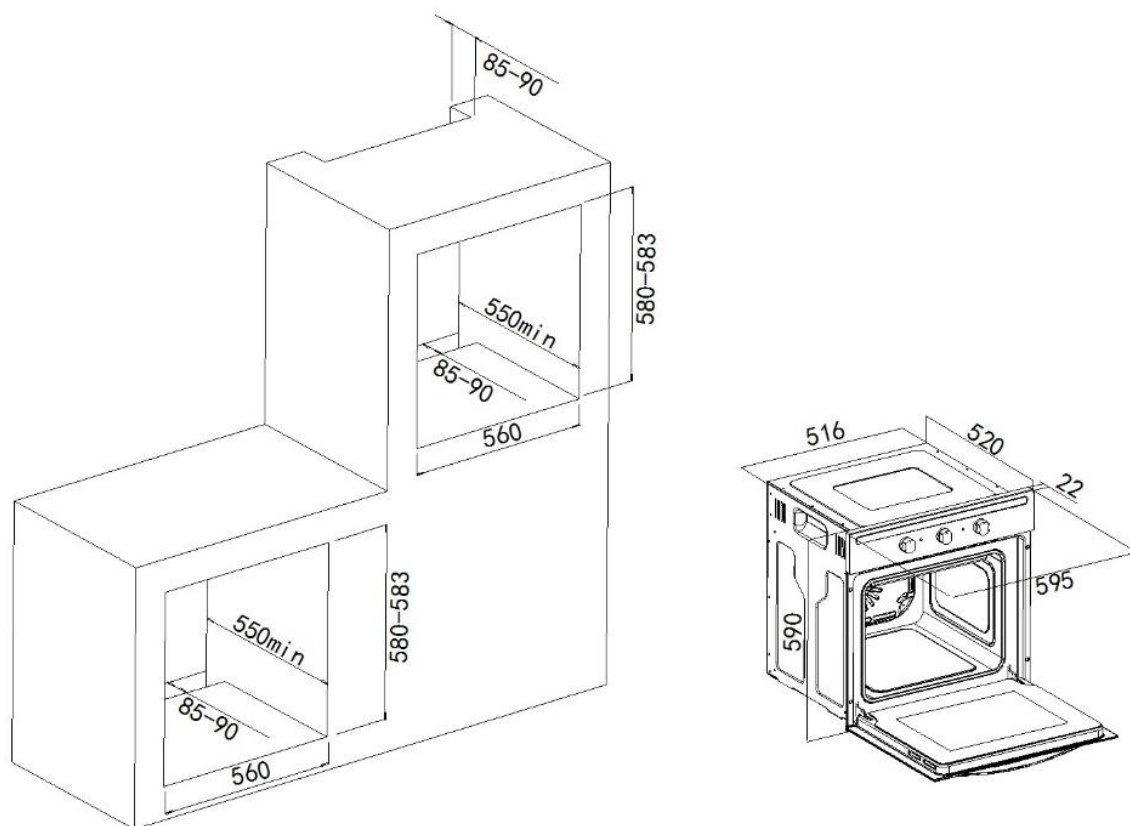


- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.
- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- The installation must include 1.2m of free cable within the enclosure for ease of installation and future maintenance.
- The mains cable must not touch any hot metal.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from Spares Department.

# Installation Instructions

## Installing the oven into the kitchen cabinet

- The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.

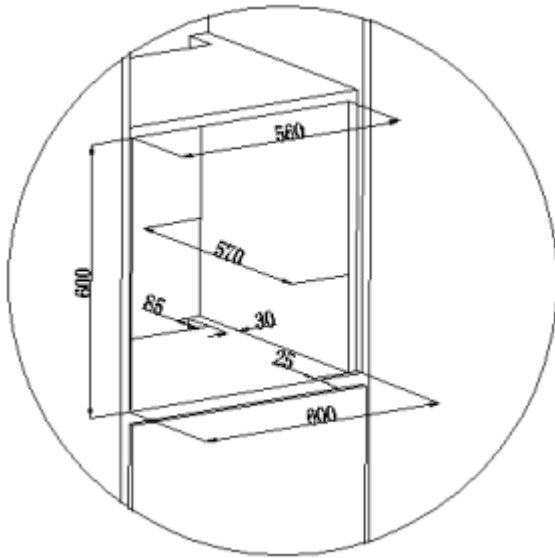


## Positioning the appliance

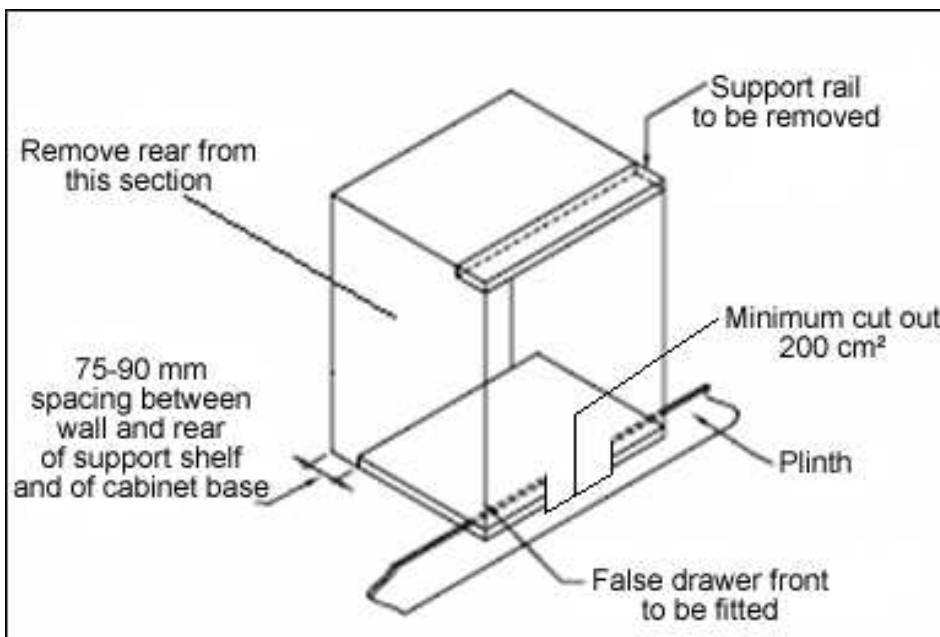
- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.
- Ensure that the rear panel of the furniture housing unit has been removed.
- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

# Installation Instructions

## Ventilation requirements

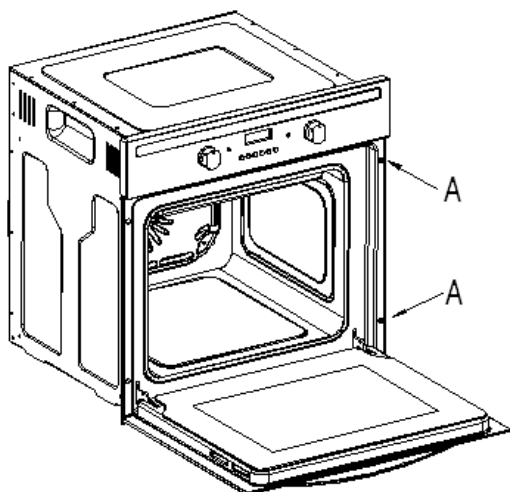


(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



(The picture shows the heat dissipation cut pattern requirements when the oven is installed in the standard kitchenware)

## Installation Instructions

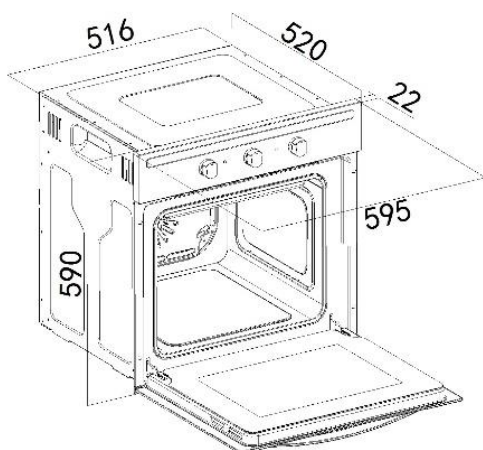


Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

### **Prior to start-up of the appliance**

- Once this simple operation has been carried out the oven is ready to use for cooking.
- This appliance is exclusively for domestic use.
- Use the oven to cook food only.
- Before cooking, make sure all oven accessories that are not required are removed from the oven.
- Pre-heat the oven to the cooking temperature before using it.
- Place the cooking trays in the centre of oven and leave space in between when using more than one, so that the air can circulate.
- Do not put oven trays on the base of the oven or cover it with aluminium foil. This will cause thermal accumulation. The cooking and roasting times will not coincide, and the enamel may be damaged.
- Try to open the oven door as little as possible to see the food (the oven light remains on during cooking).
- Take care when opening the door to avoid contact with hot parts and steam.

## Appliance Details



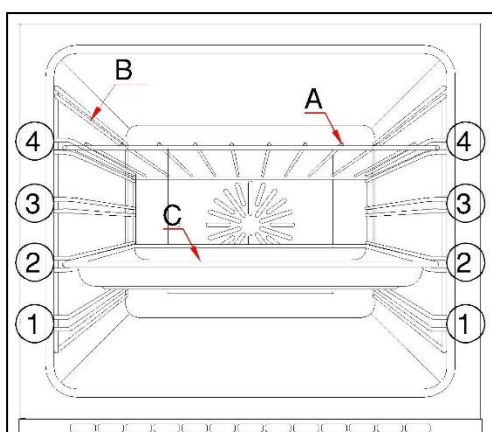
### Specifications

- 7 functions + ECO mode
- Gross oven capacity: 60 litres
- Thermostatically controlled grill
- Cooling fan

### Cooling fan

A tangential cooling fan is fitted inside of this appliance, to make the internal temperature of the oven stable and the external surface temperature lower. After the oven has been used the cooling fan will run on for a period of time, until the oven is sufficiently cooled.

### Accessories



The oven will be shipped with the following accessories randomly:

- A. Oven rack x1
- B. Removable side shelf (allows you to barbecue at four different heights)
- C. Oven tray x1

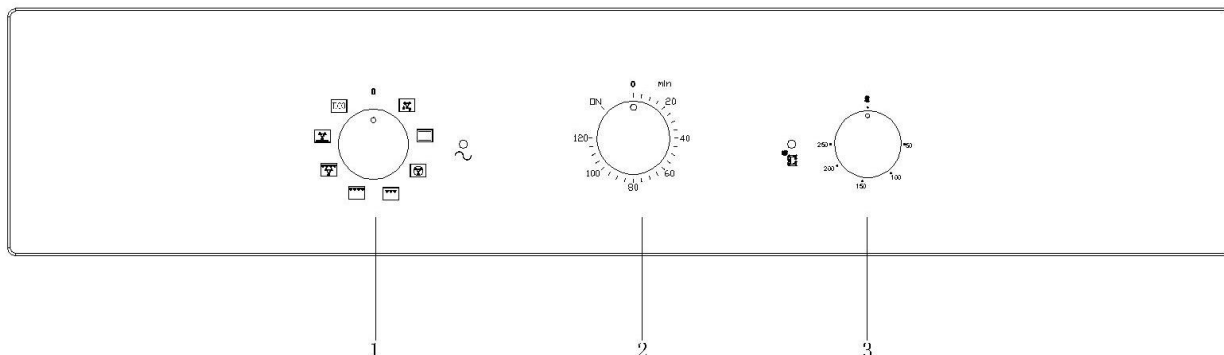
(The numbers 1-4 show in picture represent different height locations where you can place a tray or grill in an oven)



# Operating Instructions

## Control panel

Here, you will see an overview of the control panel. Depending on the appliance model, individual details may differ.



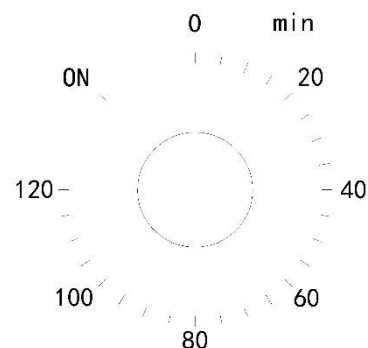
## Oven programmer/timer display

1. Oven function selector knob
2. The oven timer
3. Thermostat control knob

## The oven timer

If no need to use the oven programmer, setting the timer on "ON" and connected to your mains supply, see the picture.

1. If need to timing, you could turn the timer knob as you wish, the choose time is 0~120 mins, the oven power off when the timing finished.



**IMPORTANT:** The oven power off when the alarm silenced. If you have finished cooking, then you should turn the oven function selector and thermostat control knob to 0.

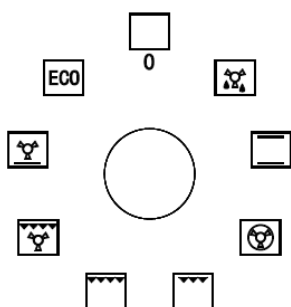
## Selecting a cooking function and temperature

- When your appliance is connected to your mains supply for the first time, the power indicator light will come on, after selecting the cooking function and setting a temperature, the operating light will come on and the oven will start working, finally setting the cooking time;(the cooking time is from 0min to 120mins, revolving the knob in clockwise direction to the corresponding time on panel when setting the cooking time.

# Operating Instructions

## Using your oven

Selecting an oven function



The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.

Eight functions mechanical-timer model & the function mode.

You have 7 functions with ECO mode for choices. Select cooking function according to different food.



**DEFROST:** The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food.



**CONVENTIONAL OVEN (top and lower element):** This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.



**Fan Forced:** Both the fan and the rear circular heating element operate simultaneously.



**HALF GRILL:** This method of cooking utilises the inner part only of the top element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.



**FULL GRILL:** This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.



**FULL GRILL WITH FAN:** This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.



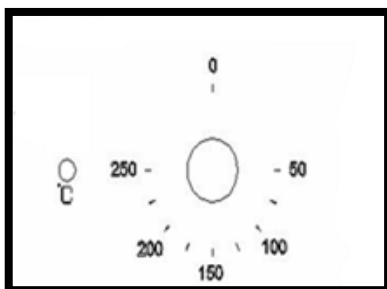
**FAN AND BOTTOM ELEMENT:** This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.



**ENERGY MODE:** An economical heating mode. It uses the optimized heating system to save energy while cooking.

# Operating Instructions

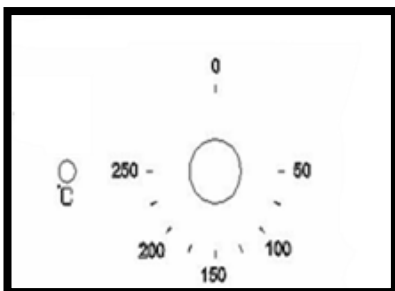
## Thermostat control knob



The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

Turn the control knob clockwise.

## Oven operating light



This light will come on to indicate that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

You should not place food inside the cavity, until the correct cooking temperature has been reached.

## Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.
- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.
- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".
- You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by approximately ten minutes.
- Before cooking, check that any accessories that are not required are removed from the oven.
- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.
- Try to open the door as little as possible to view the dishes.
- The oven light will remain on during cooking.

## Operating Instructions

### Warnings

- Keep the oven door closed when using any of the grill functions.
- Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.
- You should also never line the base of your oven with aluminium foil.
- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.
- The grill heating element and other internal components of the oven becomes extremely hot during operation, avoid touching it inadvertently when handling the food which you are grilling.
- **Important:** Be careful when opening the door, to avoid contact with hot parts of the oven and steam.
- A steam cleaner is not to be used.
- **Warning:** Accessible parts may become hot during use. Young children should be kept well away when in use.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering.

## Troubleshooting

Fault	Cause	Solution
Oven doesn't work.	Something at the connection is wrong, or it is not connected.	Turn off main supply and check if some wire has been disconnected.
	Power supply connections are loose.	Turn off main supply and check if some wire has been disconnected.
	Something at house installation is wrong.	Turn off main supply and check if some wire has been disconnected.
Oven light doesn't work.	Light bulb is blown.	Replace bulb as described in the manual in the section "Maintenance and cleaning".
Oven will not heat.	No function is selected.	Choose a cooking function turning the selector.
	No temperature is selected.	Choose a temperature turning the selector.

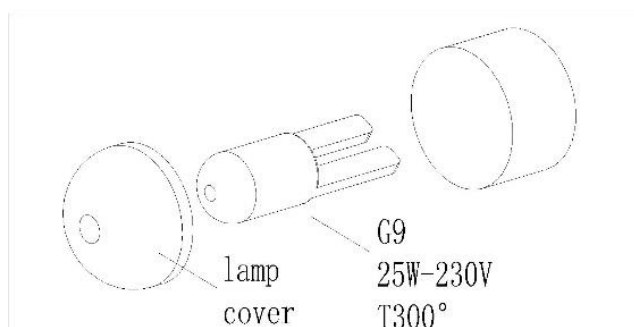
## Maintenance and cleaning

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- After cleaning the oven chamber wipe it dry.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Any damage that is caused to the appliance by a cleaning product will not be fixed free of charge, even if the appliance is within the guarantee period.
- Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

## Replacement of the oven light bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

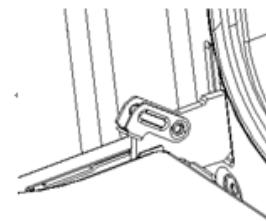
- Set all control knobs to the position "0" and disconnect the mains plug, unscrew and wash the lamp cover and then wipe it dry.
- Unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb(300°C)with the following parameters:
  - voltage 230V
  - power 25W
  - thread G9
- Do not use any other type of bulb.
- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.



## Maintenance and cleaning

### Remove the door

- Full open the door.
- Fold up the right and left side of locking rod. (picture A)
- Close the door until reach to stop step, hold on both left and right sides of the door, then reclose the door, upward and downward and pull out the door.

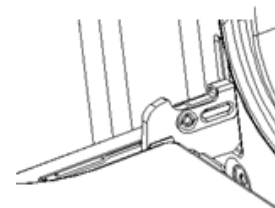


A

### Install the oven door

Accord to the opposite order of door disassembly

- When install oven door, make sure both hinge plug into opening mouth directly.
- Both sides of hinge rabbet must bite up each other.
- When open the door, spread down locking rod (picture B).



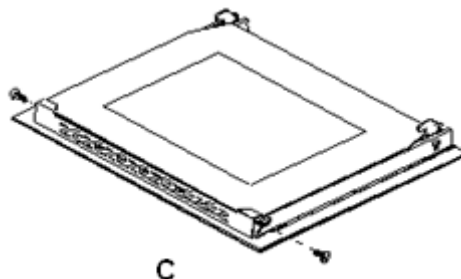
B



If the door drop accidentally or hinges shut up suddenly, do not push you hand in hinges. Please call your after-sell department.

### Removal of the internal glass panel

Unscrew and unfasten the bracket latch that is in the corner at the top of the door .Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism. As shown picture C.



C

### Regular inspections

Besides keeping the cooker clean, you should:

1. Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
2. Fix any operational faults. Carry out periodical maintenance of the cooking units of the cooker.



Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

# Warranty Certificate (New Zealand)

## Terms and Conditions

The following conditions apply in respect of the warranty given in this certificate:

1. Monaco Corporation Limited ("Monaco") warrants the following Robinhood products against manufacturing defects and faulty materials, under normal use and subject to the exclusions in this certificate, for a period of:
  - Rangehood, Ovens, Cooktops, Dishwashers, Refrigeration - 24 months from date of original purchase for domestic use.
  - Uniduct - 12 months from date of original purchase for domestic use.
  - Ironing centre - 12 months from date of original purchase for domestic use.
  - Sinks sets- 5 years on stainless steel sink including draining bench from date of original purchase for domestic use, 6 months on all stainless steel accessories, including wire rack, colander and tray from date of original purchase for domestic use.
  - Laundry Tub - 5 years on stainless bowl, 24 months on Tap, Cabinet and other components from the date of original purchase for domestic use.

"Original purchase", when used in this certificate, means purchase by the customer directly from Monaco or one of its approved suppliers.

2. This warranty is limited to the repair or replacement, at our option, within the warranty period of any component part which we at our discretion determine to contain faulty materials or a manufacturing defect in breach of this warranty. This warranty is subject to terms and conditions set out in this certificate.
3. The warranty only applies within New Zealand.
4. The customer must produce the original invoice or other purchase documentation as proof of the original purchase date.

## Warranty exclusions

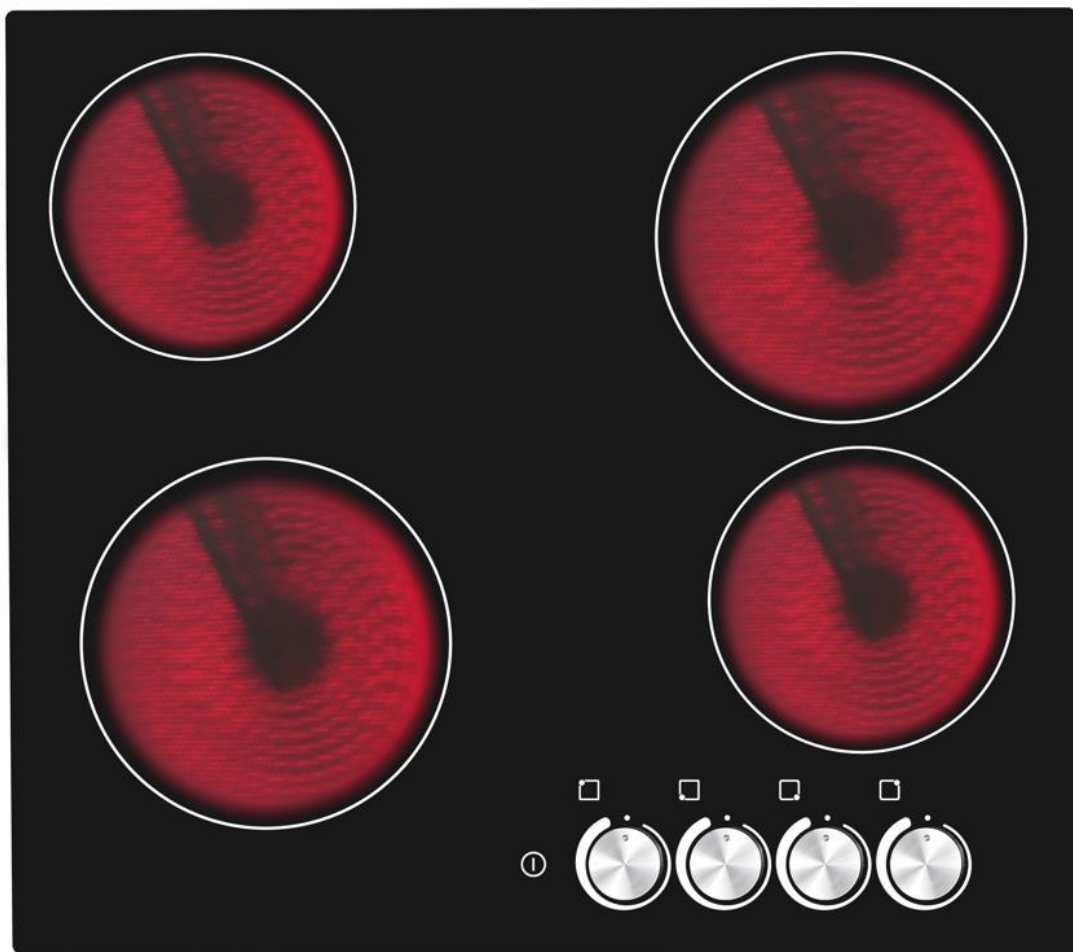
1. The warranty does not apply where, in Monaco's opinion:
  - The defect is caused by misuse, wear and tear, dirt, fire or accidental damage. The product has been repaired or serviced by an unauthorised person.
  - The product was not installed in accordance with our instructions.
  - The product was purchased overseas or was not designed for use in New Zealand. The product was not used, cleaned or cared for in accordance with our instructions.
  - The product was used outdoors.
2. In addition, this warranty does not extend to damage or defects which in our opinion, directly or indirectly arise from or are due to:
  - Exposing the product to acidic or corrosive materials or chemicals such as dyes, solvents, denture cleaner or acetone; Using inappropriate household cleaning products such as abrasive cream or powder cleansers, furniture polish, bleach, mentholated spirits, drain cleaners, sugar soap, metal pads and strongly alkaline or acidic cleaners;
  - Heat damage, including from washing the product at high temperatures;
  - Impact or mishandling the product, including the impact caused by objects scraped along, thrown or dropped on the product surface or excessive weight being placed on the product;
  - Structural or support changes in or affecting the building or the application where the product has been installed;
  - Failure to clean or maintain the product as recommended; or any other causes specified in the product information as being excluded from this warranty.
3. Variations with the colour or gloss within the product or any ageing or fading of colour, shine or gloss level over time are not covered by this warranty. The warranty does not cover visual imperfections or blemishes in the surface and edges of the product that were not brought to your supplier's attention at the time you inspected the product.
4. Costs incurred on installation or removal of a product, or any reinstallation of a product, or any associated costs, are not covered by this warranty.
5. Monaco will not be liable for consequential or indirect loss or damage whatsoever and however arising out of or in connection with the supply, performance or removal of the product, including (but not limited to) loss of profit, loss of revenue, loss of contract, loss of goodwill or increased cost of workings, even if due to the negligence of Monaco or any of its approved suppliers, employees or agents.
6. Charcoal filters and light bulbs are not covered by this warranty
7. This warranty and the statements contained in this certificate or other documents given to you do not exclude, restrict or modify the application of any term implied into this warranty by statute, provided that (to the extent any statutory provision permits Monaco to limit its liability for a breach of an implied condition or warranty) Monaco's liability for such breach is limited to the payment of the cost of replacing the product, repairing the product or acquiring an equivalent product.
8. Subject to clause 5, our obligations under this warranty are limited to those set out in this certificate, and this warranty is expressly instead of all other warranties, express or implied, including any implied warranty of merchantability or fitness for a particular purpose and notwithstanding any course of dealing between the parties or custom and usage in trade to the contrary.

Terms and conditions are subject to change.



Description: **ROBINHOOD 60CM CERAMIC COOKTOP**

Model Number: **RHCC64K**



\* Actual product may vary from image shown as above

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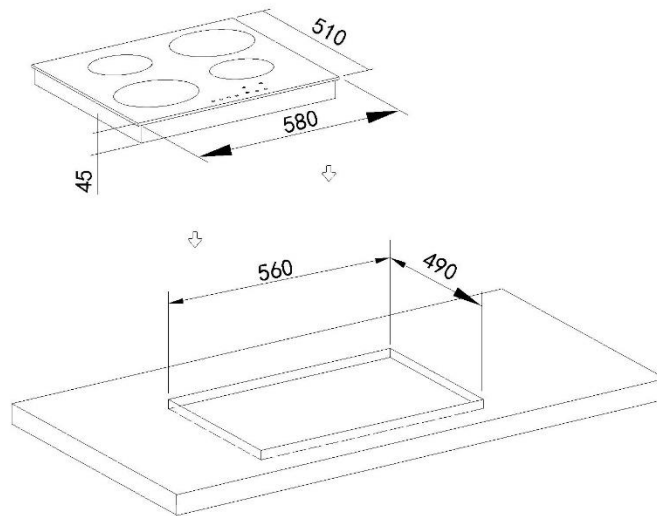
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Do not leave this cooktop unattended or unsupervised whilst children or infirmed are present.
- Accessible parts will become hot when in use and directly after use, care should be taken to avoid touching the burners. To avoid burns and scalds keep children away.
- The installation of this cooktop is to be carried out by using only a qualified electrician.
- This cooktop is to be installed in accordance with the local, national building, electrical and plumbing codes.
- If the power supply cable is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person to avoid a hazard.
- The cooktop is not intended to be operated by means of an external timer or separate remote-control system.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooktop surfaces of glass-ceramic or similar material which protect live parts
- **CAUTION** – The cooking process must be supervised. A short term cooking process must be supervised continuously.
- **Warning** – Unattended cooking on a cooktop with fat or oil can be dangerous and may result in a fire.
- Danger of fire: Do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed in the hob surface since they can get hot.
- The appliance may be built-in and connected to the power supply only by a qualified technician. Particular areas of the cooktop surface (adjacent to the hotplates) are hot during operation.
- Hot oil ignites readily, so be sure have the preparation of such food (fries) under constant control. Hotplates may not be left in operation empty, without any dishes on top.
- Never use the appliance as a room heater.
- Never use the ceramic-glass cooktop as a working surface. Sharp objects may damage the cooktop surface.
- Never place any metal objects upon the ceramic hotplate, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
- Preparation of food in aluminum or plastic cookware is not allowed. Never place any plastic objects or aluminum foil upon the cooktop surface.
- In case any other appliances are plugged in the electric mains close to the cooktop, prevent contact of the plug cable with the hot cooking zones.
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below or near the appliance.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock. Never use cracked or broken ceramic-glass cooktop. In case you notice any visible cracks on the surface, cut the power supply immediately and contact Customer Service.
- In case of any malfunction, disconnect the appliance from the power supply and call customer service.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- The appliance is manufactured in compliance with the relevant safety standards.
- If the electrical supply is restricted, means of an all-plug disconnection must be accessible and incorporated in the fixed wiring, in accordance with the wiring rules.

## Installation Warnings

- The appliance must be installed by a qualified person in accordance with local and national building regulations.
- Panels and furniture lining of the kitchen cabinet receiving the cooktop must be treated with temperature-resistant adhesives 80°C (otherwise they may become discolored or deformed due to inadequate temperature resistance).
- The cooktop is intended for installation into a benchtop above a kitchen cabinet of min 600mm width or more.
- The distance between the cooking surface of the cooktop and any cabinets or rangehoods above must be no less than 650mm. Take note that the instruction manual for the rangehood may specify a different minimum distance. If so, the greater distance must be used.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.
- Ceramic cooktop may be installed into benchtop between 25mm to 40mm thick.
- Kitchen cabinet must not have a drawer directly below cooktop. It must be fitted with a horizontal board at least 30mm away from the cooktop bottom surface. Space between the plate and the cooktop must be empty and no objects may be stored or kept there. The board should be removable (access during maintenance) and comply with the ventilation requirements in this manual.
- The rear side of the kitchen element must also have a 50mm high opening along the entire width of the element, and the front part must have an opening of no less than 10mm.
- Incorporation of the oven under the ceramic cooktop is permissible for ovens equipped with a cooling fan. Do not install the appliance above a dishwasher or refrigerator.

# Installation

## Built-in ceramic cooktop cutout dimensions



## Preparing the unit for a built-in appliance



### WARNING

- The kitchen units that are in direct contact with the appliances must be heat-proof (min. 95°).
- The appliance can be installed on a work surface with a thickness of between 30 and 40 mm and near to walls which are higher than the work surface, maintaining a minimum distance of 100 mm.
- Carry out all cutting of the unit and work surface then carefully remove shavings or sawdust before inserting the appliances.
- To ensure a correct ventilation of the hob please comply with the dimensions shows in figures.
- Always refer to the manufacturer for specific instructions,
- Make sure the surface is level and square and that no part interferes with the space required for installation.
- Prepare the cut as indicated (see installation dimensions).

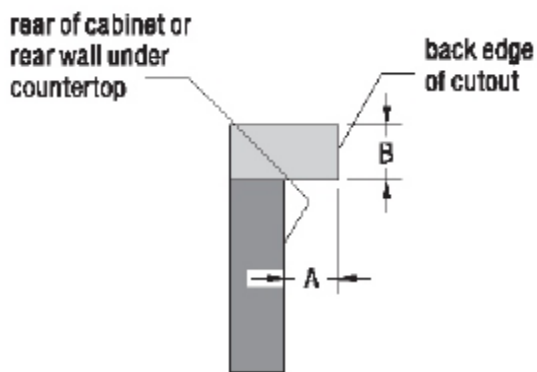
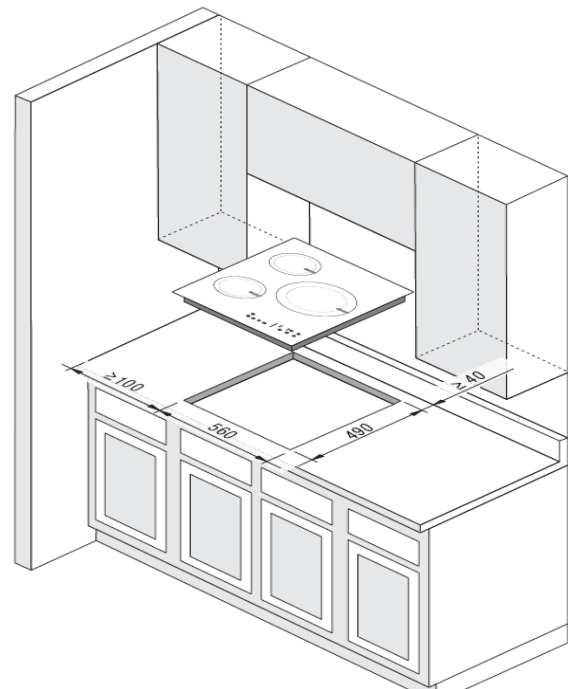


Fig.5

A. 40mm min  
B. 40mm max



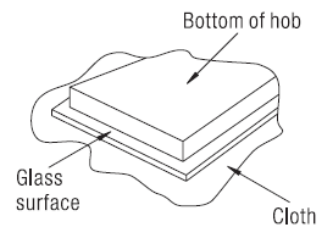
# Installation

## Installing the hob

Remove the material and envelope of documents from the packaging. Before proceeding with installation read the work instructions carefully.

### Step.1

Put a towel or cloth on the work surface. Place the hob face down on the protected surface.



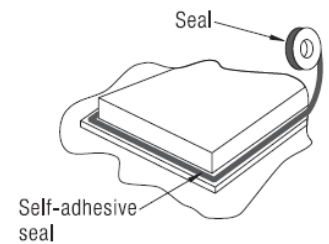
### Step.2

Apply the strip seal, supplied with the hob, which is for sealing it onto the work surface.

Do not use silicone. Apply the seal to the edge of the bottom of the hob, leaving about 3mm from the edge of the glass.

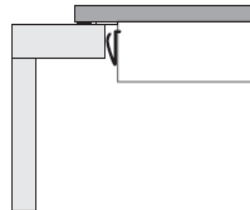
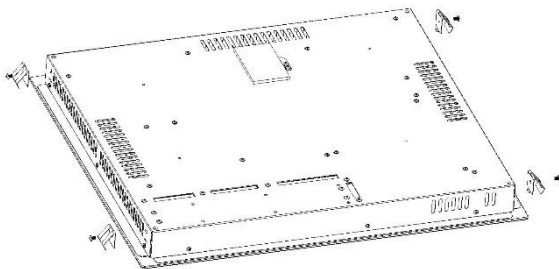
Apply the seal all around the circumference.

Cut any excess and bring the two ends of the seal together so they match.



### Step.3

Fix the brackets (4 pcs) on the front side and rear side by screw. Put the hob in the cut-out cabinet, and make it centered. Ensure that the front edge of the hob is parallel to the side edge of the work surface.

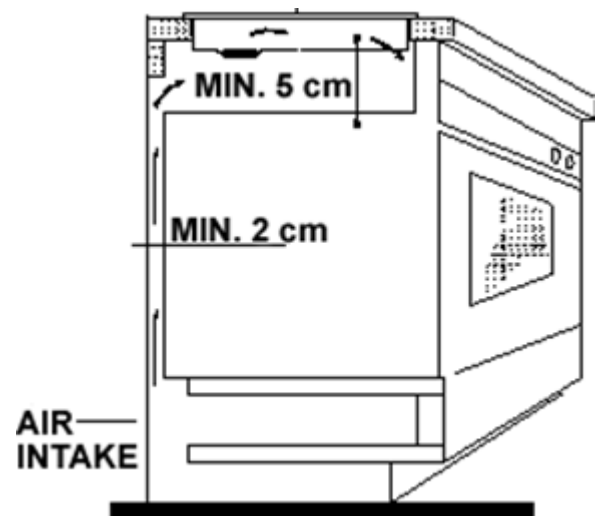


**IMPORTANT:** You must observe the ventilation requirements shown in the drawing opposite.

● **IMPORTANT:** There are ventilation holes around the outside of the hob. YOU MUST ensure that these holes are not blocked by the work top, when you put the hob into position (see drawing opposite).

● **IMPORTANT:** Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.

● Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.



# Appliance details

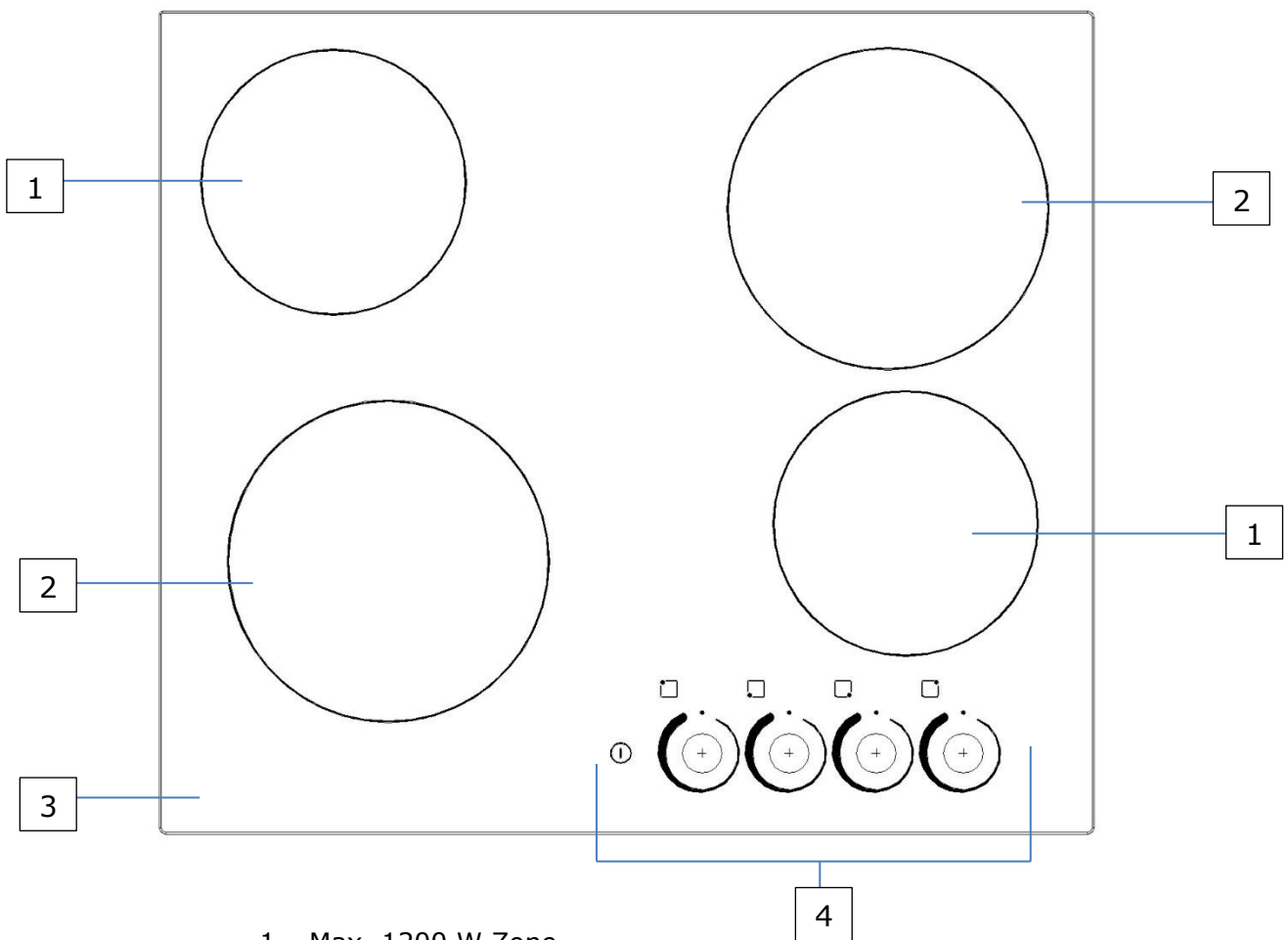
## General Information

Before installing and operating the cooktop, carefully read the following important information regarding installationsafety and maintenance. Keep this information booklet accessible for further consultations.

## Specifications

Model	RHCC64K
Cooking Zones	4 Zones
Supply Voltage	220-240V 50 Hz
Rated Power	6000 W
Product Size D×W×H (mm)	580 x 510 x 45

## Top View



1. Max. 1200 W Zone
2. Max. 1800 W Zone
3. Glass plate
4. Control panel

# Electrical connection

## LOCAL AUTHORITY REQUIREMENTS



Installation is only permitted by a licensed electrician and carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage, for which the manufacturer accepts no responsibility.

### Electrical Installation

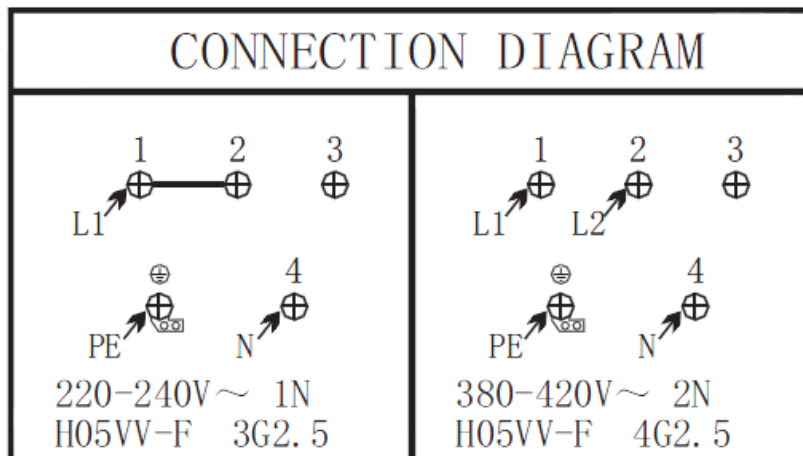
Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the oven's power rating (also indicated on the identification plate). If you have any doubts, call in a qualified technician.

**NOTE:** For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire. Do not install separate timers. After having installed the appliance, the switched outlet must always be in an accessible position. The electrical safety of this appliance can only be guaranteed if the cooktop is correctly and efficiently earthed, always ensure that the earthing is efficient; if you have any doubts call in a licensed electrician to check the system. The manufacturer declines all responsibility for damage resulting from an installation which has not been correctly earthed.

**WARNING:** If any damage occurs to the power cable during or after installation, it must be replaced immediately by a licensed electrician with a replacement cable from your Service Centre.

The cooktops are to be connected to a single phase 220-240Vac or 3 phase 380-420Vac, 50 Hz supply.

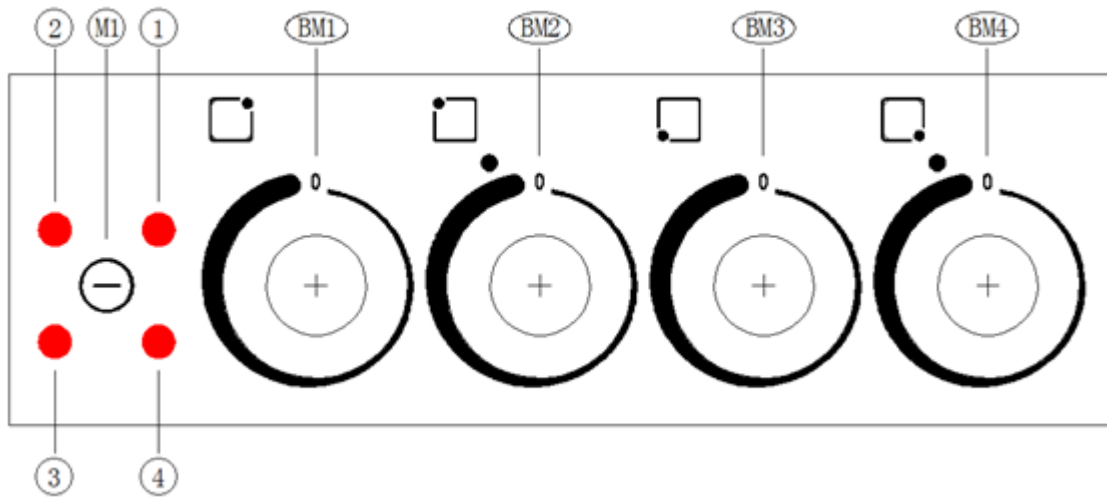
The appliance is designed for fixed connection to the mains. Means for disconnection with a suitable - isolating switch must be incorporated in the fixed wiring in accordance with the wiring rules. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 °C at any point along its length.





# Operating Instructions

## Control Panel



Icons & programming button	Function
M1	Power button: press and hold to turn on or turn off the hob
BM1	NO.1 cooking zone power level selecting
BM2	NO.2 cooking zone power level selecting
BM3	NO.3 cooking zone power level selecting
BM4	NO.4 cooking zone power level selecting

Indicator light	Function
1	NO.1 cooking zone indicating digital tube: display the power level, high temperature warning symbol etc.
2	NO.2 cooking zone indicating digital tube: display the power level, high temperature warning symbol etc.
3	NO.3 cooking zone indicating digital tube: display the power level, high temperature warning symbol etc.
4	NO.4 cooking zone indicating digital tube: display the power level, high temperature warning symbol etc.

## Before first use



**IMPORTANT:** You should clean the ceramic hob surface (see "Maintenance and cleaning" section).

- ✓ You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- ✓ Do not burn off more than one zone at once.
- ✓ You must place a saucepan filled half full with cold water on each zone as you burn it off.

## 1. Power on

- ✓ After switch on the appliance, all of the indicator digital tubes on the display screen will lit on for 2s, then the appliance goes into shutdown mode.
- ✓ Shutdown status: All the display will be close except the indicator light of the heated cooking zone always on, all of display screen will be off. At this time, only the power button "ⓘ" can operation by pressing and holding, and other programming button operations are invalid.

## 2. Standby mode

- ✓ Under the shutdown status, press and hold "ⓘ" button for 3s, all cooking zone indicator light alternately turn on and off. The hob will enter standby mode.
- ✓ Under the standby mode, if no cooking zone in operation, the appliance will go into shutdown status automatically after 1 minute.

## 3. Heating control

- ✓ Under the standby mode, you can choose the cooking zone power level by pressing the programming button. In the process of adjusting the power level, clockwise rotation can adjust the power level from 0 to 15(maximum), and then rotate back to "0" for a circle; counterclockwise rotation can be adjusted from 0 to 15 power level, further rotation will reduce the power level, which can be reduced to minimum power level is "1", and then rotate back to "0" for a cycle.
- ✓ When the hob is in the heating status, press and hold the "ⓘ" power button for 3s to switch off, and stop all the cooking zone to heat. The corresponding cooking zone indicator of the hob top which has heated before will display, it's suggested that the corresponding zone is in a high temperature state, that is high temperature warning.
- ✓ Under standby mode, if some hob top still exist residual heat, corresponding hob top indicator light will flash display.
- ✓ If need to switch off one of the cooking zones, you can select corresponding the hob top's programming button to adjust the power level to "0" to switch off that zone, and no affect the heating of the other cooking zones. When power level reaches "0", the corresponding cooking zone indicator of hob top which has heated before will flash.
- ✓ If more than one zone is operating at the same time, total power will equal to the sum of the powers of all the working cooking zone, each cooking zone will work according to their power modulation ratio, and will not affect each other.

# Operating Instructions

## 4. Power level adjustment

- ✓ You can select the appropriate output power level by rotating the programming button of the corresponding hob.
- ✓ The power level divided into 16 levels, including the shutdown level (0 level). For the programming button, rotating clockwise to increase the power level, and rotating counterclockwise to decrease the power level. When rotating counterclockwise, if the fire power position is "0" at the beginning, you need to adjust to 15 level and then reduce the level in turn.
- ✓ When switching any of the cooking zone power level to 0, it's will stop the power output of that cooking zone.
- ✓ If a cooking zone has been heated, power level of all the cooking zone are "0", the appliance will automatically enter into shutdown status after 1 minute on operation.

## 5. Shutdown

- ✓ Under the standby mode or heating mode, press and hold "①" button for 3s, the appliance will go into shutdown mode. If there is residual heat in the corresponding cooking surface at this time, the corresponding cooking zone indicator flashes, indicating a warning of residual heat.

## 6. Default timing

- ✓ All the cooking zone have default timing. The relationship of default timing and power level refer to table below:

Power level	1		2	3	4	5	6	(7 ~15)
Default timing(h)	6h		6h	5h	5h	4h	4h	1.5h

- ✓ When all default timing is reached, the cooking zones will switch off automatically and enter into standby mode.

## 7. High temperature warning

- ✓ Press and hold power button "①" for 3 seconds till switch off, the whole appliance will stop heating, but the cooking surface still has high temperature,
- ✓ As long as the cooking zone has heated before, the indicator light will display for 35 minutes continually after the hob turn off.

## 8. Protection function

- ✓ **High temperature protection:** The electronic temperature sensor on the control panel will transmit the real-time temperature to the chip of the control panel. The control sensor starts protection when the electronic temperature sensor gauge the current temperature is higher than a certain value, to reduce the heating level of the cooking zone currently, and resumes the heating level after the temperature drops.
- ✓ **Residual heat protection:** When the whole appliance stops heating, the indicator light of the relative cooking zone will display, indicating that cooking surface temperature is too high, please do not touch to avoid getting burned.
- ✓ **Safety cut-off protection:** For the models with plug, when cut off after 1 second at any time, the voltage between L/N of the plug should fall to below safe voltage range.

# Operating Instructions

## How to use the Cooktop

Put the pot in center of the heating zone, Turn the knob clockwise and anticlockwise to turn on the hob.

High temperature indication lamp:

When the glass plate is too hot, the high temperature indication lamp will light up, don't touch the glass plate until the indication lamp goes out.

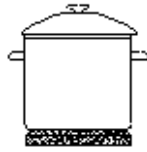
Shut down: after using, please turn the knob to "OFF", the hob will stop heating.



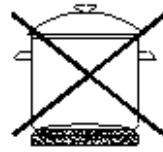
wrong



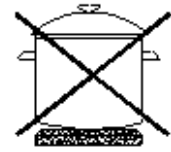
wrong



right



wrong



wrong

### CAUTION!

- Ensure the heating plate is clean-a soiled zone does not transfer all the heat.
- Protect the plate against corrosion.
- Switch off the plate against corrosion.
- Do not leave pans with prepared dishes based on fats and oils unattended on the switched-on plate; hot fat can spontaneously catch fire.

## Cleaning and Maintenance



Cleaning operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

### Cleaning the ceramic hob top



Any residues that are left on the hob top surface from cleaning agents will damage it. You should remove any residues with warm water mixed with a little washing up liquid.



Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm water mixed with a little washing up liquid.



You may find it easier to clean some deposits whilst the hob surface is still warm. However you should take care not to burn yourself if cleaning the hob surface when it is still warm.

### After each use

- ◆ Wipe the appliance over with a damp cloth.
- ◆ Dry the appliance by rubbing the surface with a clean cloth.

### Cleaning table

Type of deposit	Remove immediately?	Remove when the appliance has cooled down?	What should I use to remove the deposit?
Sugar or food/liquid containing sugar	Yes	No	Ceramic hob scraper
Tin foil or plastic	Yes	No	Ceramic hob scraper
Fat splashes	No	Yes	Ceramic hob cleaner
Metallic discolouration	No	Yes	Ceramic hob cleaner
Water splashes or water rings	No	Yes	Ceramic hob cleaner

Important! The inside of the hob should only be washed with warm water and a small amount of washing-up liquid.

### Caution!

Ensure the heating plate is clean-a soiled zone does not transfer all of the heat.

Protect the hob against corrosion.

Switch off the hob against corrosion.

Do not leave pans with prepared dishes based on fats and oils unattended on the switched-on plate; hot fat can spontaneously catch fire.



**IMPORTANT:** If your appliance appears not to be operating correctly, Please contact with dealer.

**DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

## Troubleshooting

### Error codes and solutions

When a PCB board failure occurs, the indicator light of the hob on the display panel always displays the fault code, and all the burners that heated stop heating, and automatically return to the shutdown state after 1 minute. For the burners that have been worked, their indicator light continues to display slowly (display 1 time per second), indicating that cooking surface temperature is too high. When the fault code appears, please refer to the scheme in the following table to solve

Fault code	Type of fault	Solution
All indicator lights display quickly (display 0.5s/times)	The display board does not receive the signal of power supply board.	The communication line failure of power supply board or display board can cause communication anomalies.
The indicator lights of NO.1/2/3 cooking zone display quickly (display 0.5s/times)	The power supply board does not receive the signal of display board.	Replace the display board first. If the fault persists, replace the power supply board.
The indicator lights of NO.2/3/4 cooking zone display quickly (display 0.5s/times)	Power supply board relay failure	Replace the power supply board.
The indicator lights of NO.1/3 cooking zone display quickly (display 0.5s/times)	1.Open circuit of the display board NTC. 2.Short circuit of the display board NTC.	Replace the display board
The indicator lights of NO.2/4 cooking zone display quickly (display 0.5s/times)	High temperature protection on the display board NTC	Replace the Insulated silicone strip of circuit panel first. If the fault persists, replace the display board .

# Warranty Certificate (New Zealand)

## Terms and Conditions

The following conditions apply in respect of the warranty given in this certificate:

1. Monaco Corporation Limited ("Monaco") warrants the following Robinhood products against manufacturing defects and faulty materials, under normal use and subject to the exclusions in this certificate, for a period of:
  - Rangehood, Ovens, Cooktops, Dishwashers, Refrigeration - 24 months from date of original purchase for domestic use.
  - Uniduct - 12 months from date of original purchase for domestic use.
  - Ironing centre - 12 months from date of original purchase for domestic use.
  - Sinks sets- 5 years on stainless steel sink including draining bench from date of original purchase for domestic use, 6 months on all stainless steel accessories, including wire rack, colander and tray from date of original purchase for domestic use.
  - Laundry Tub - 5 years on stainless bowl, 24 months on Tap, Cabinet and other components from the date of original purchase for domestic use.

"Original purchase", when used in this certificate, means purchase by the customer directly from Monaco or one of its approved suppliers.

2. This warranty is limited to the repair or replacement, at our option, within the warranty period of any component part which we at our discretion determine to contain faulty materials or a manufacturing defect in breach of this warranty. This warranty is subject to terms and conditions set out in this certificate.
3. The warranty only applies within New Zealand.
4. The customer must produce the original invoice or other purchase documentation as proof of the original purchase date.

## Warranty exclusions

1. The warranty does not apply where, in Monaco's opinion:
  - The defect is caused by misuse, wear and tear, dirt, fire or accidental damage. The product has been repaired or serviced by an unauthorised person.
  - The product was not installed in accordance with our instructions.
  - The product was purchased overseas or was not designed for use in New Zealand. The product was not used, cleaned or cared for in accordance with our instructions.
  - The product was used outdoors.
2. In addition, this warranty does not extend to damage or defects which in our opinion, directly or indirectly arise from or are due to:
  - Exposing the product to acidic or corrosive materials or chemicals such as dyes, solvents, denture cleaner or acetone; Using inappropriate household cleaning products such as abrasive cream or powder cleansers, furniture polish, bleach, mentholated spirits, drain cleaners, sugar soap, metal pads and strongly alkaline or acidic cleaners;
  - Heat damage, including from washing the product at high temperatures;
  - Impact or mishandling the product, including the impact caused by objects scraped along, thrown or dropped on the product surface or excessive weight being placed on the product;
  - Structural or support changes in or affecting the building or the application where the product has been installed;
  - Failure to clean or maintain the product as recommended; or any other causes specified in the product information as being excluded from this warranty.
3. Variations with the colour or gloss within the product or any ageing or fading of colour, shine or gloss level over time are not covered by this warranty. The warranty does not cover visual imperfections or blemishes in the surface and edges of the product that were not brought to your supplier's attention at the time you inspected the product.
4. Costs incurred on installation or removal of a product, or any reinstallation of a product, or any associated costs, are not covered by this warranty.
5. Monaco will not be liable for consequential or indirect loss or damage whatsoever and however arising out of or in connection with the supply, performance or removal of the product, including (but not limited to) loss of profit, loss of revenue, loss of contract, loss of goodwill or increased cost of workings, even if due to the negligence of Monaco or any of its approved suppliers, employees or agents.
6. Charcoal filters and light bulbs are not covered by this warranty
7. This warranty and the statements contained in this certificate or other documents given to you do not exclude, restrict or modify the application of any term implied into this warranty by statute, provided that (to the extent any statutory provision permits Monaco to limit its liability for a breach of an implied condition or warranty) Monaco's liability for such breach is limited to the payment of the cost of replacing the product, repairing the product or acquiring an equivalent product.
8. Subject to clause 5, our obligations under this warranty are limited to those set out in this certificate, and this warranty is expressly instead of all other warranties, express or implied, including any implied warranty of merchantability or fitness for a particular purpose and notwithstanding any course of dealing between the parties or custom and usage in trade to the contrary.

Terms and conditions are subject to change.