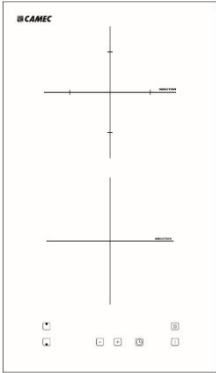
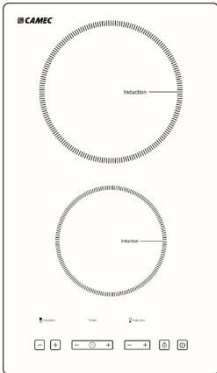




BUILT-IN INDUCTION COOKTOP

Installation, Operation and Maintenance Instructions

Dual Cooking Zones 2,300W	Dual Cooking Zones 3,300W
 A technical diagram of a built-in induction cooktop. It features two rectangular cooking zones arranged vertically. Each zone is defined by a horizontal line with a central vertical line extending through it. Below the zones is a control panel with several touch-sensitive buttons and a small display area. The CAMEC logo is visible in the top left corner of the diagram.	 A technical diagram of a built-in induction cooktop. It features two circular cooking zones arranged vertically. Each zone is defined by a circular perimeter with a central dot. Below the zones is a control panel with several touch-sensitive buttons and a small display area. The CAMEC logo is visible in the top left corner of the diagram.
Part No. 053574	Part No. 053575

NOTE: Please read this manual carefully before installing and using this appliance.

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1. General Safety Instructions








Induction cooktop requires the use of cookware made of ferromagnetic material, which reduces cooking food time. This appliance is designed for household, non-professional use in recreational vehicles i.e. caravans, camper trailers, motorhomes etc. Any other use shall be considered improper.







The manufacturer does not assume any liability for damages or injuries due to incorrect installation and/or improper use. Installation and service must be performed by an authorised installer and/or licensed and qualified electrician. Failure to do so will void the product warranty.

2. Safety Warnings

	CAUTION: Please make this information available to the person responsible for installing the appliance.
	WARNING: <u>DO NOT</u> leave cooking unattended on a cooker with fat or oil as it can be dangerous and may result in fire. The cooking process must be continuously monitored and supervised.
	WARNING: <u>DO NOT</u> extinguish a fire with water but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
	WARNING: <u>DO NOT</u> store items on the cooking surfaces.

	WARNING: <u>DO NOT</u> place any combustible material, heavy objects or products on this appliance at any time.
	WARNING: <u>DO NOT</u> place any metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.
	WARNING: <u>DO NOT</u> use your appliance as a work or storage surface.
	WARNING: <u>DO NOT</u> place or leave magnetizable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the device, as they may be affected by its electromagnetic field.
	WARNING: <u>DO NOT</u> stand on the cooktop.
	WARNING: <u>DO NOT</u> use the appliance if the surface is cracked. Switch off the appliance to avoid the possibility of electric shock.
	WARNING: <u>DO NOT</u> operate the appliance by means of an external timer or separate remote-control system.
	WARNING: <u>DO NOT</u> let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool. During use, accessible parts of this appliance will become hot enough to cause burns. Care should be taken to avoid touching heating elements.

	WARNING: <u>DO NOT</u> use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
	WARNING: <u>DO NOT</u> leave any protective film that may be on the induction hob.
	WARNING: <u>DO NOT</u> use your appliance for warming or heating the room.
	WARNING: <u>DO NOT</u> rely on the non-induction cookware detection feature to turn off the cooking zones when you remove the pans. After use, always turn off the cooking zones and the cooktop as described in this manual.
	WARNING: <u>DO NOT</u> allow children to play with the appliance or sit, stand, or climb on it.
	CAUTION: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
	CAUTION: People with pacemakers or other electrical implants (such as insulin pumps) should consult their physician or the implant manufacturer before using this device to ensure that their implants are not affected by the electromagnetic field.

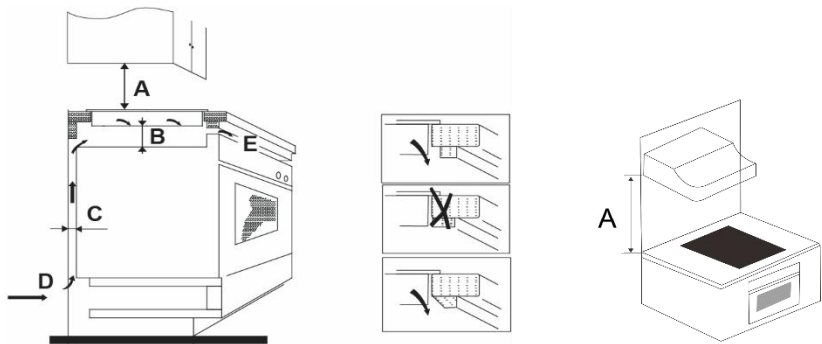
	WARNING: <u>DO NOT</u> repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
	WARNING: <u>DO NOT</u> use steam cleaner; scourers or any other harsh abrasive cleaning agents to clean the cooktop, as these can scratch the ceramic glass.
	CAUTION: Cleaning and user maintenance shall not be made by children without supervision.
	WARNING: <u>DO NOT</u> attempt to replace the supply cord when damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
	WARNING: Use only kitchen protectors designed by the cooking appliance manufacturer or indicated by the appliance manufacturer in the appropriate instructions for use or kitchen protectors incorporated into the appliance. The use of unsuitable protectors can cause accidents.
	CAUTION: This appliance incorporates a ground connection for functional purposes only.

3. Installation

All installations must be carried out by authorized trades persons only in accordance with these instructions, relevant Federal and State Regulations.

Installation Location

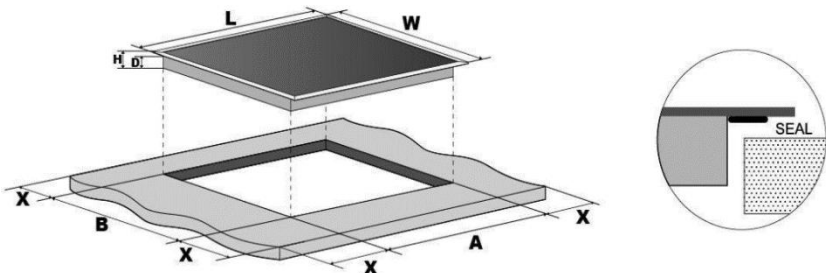
- Do not install directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the electronic components. If the hob is installed above an oven, ensure the oven has a built-in cooking fan.
- Check to ensure the induction hob is in good work state.
- Check the work surface is square and level and ensure no structural members interfere with space requirements.
- Check to ensure the work surface and adhesive used are made of heat resistant material
- Check to ensure heat-resistant and easy-to-clean finishes are used (such as induction tiles) for the wall surfaces surrounding the hob.
- Check to ensure the induction cooktop is well ventilated and the air inlet and outlet are not blocked.
- Check to ensure isolating switch will be easily accessible with the induction cooktop installed
- Check to ensure the power supply cable is not accessible through cupboard doors or drawers
- Check to ensure a thermal protection barrier is installed below the base of the hob, if the hob is installed above a drawer or cupboard space.



A (mm)	B (mm)	C (mm)	D	E
500	Min: 50	Min: 30	Air intake	Air exit 10mm

Built-in Cut Out Dimensions

- Check to ensure the thickness of the work surface is at least 30mm.
- A minimum of 50mm space shall be preserved around the cut out, for installation and usability purposes.
- Cut out the work surface according to the dimensions shown in the table.



L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
300	520	58	52	278	492	Min: 50

Electrical Connection

Before connecting the induction cooktop to the mains, check the following:

- The electrical installation where the induction hob is to be connected must be suitable for the power consumed by the induction cooktop.
- The voltage must correspond to the nominal value specified in the product label.
- To connect the induction cooktop to the mains socket, you must not use adapters, reducers or branches, as these devices can become hot and cause a fire.
- The power cable of the induction cooktop must not touch any part or area with high temperatures and must be positioned so that the temperature does not exceed 75 °C at any point.
- The cable must not be bent or compressed.
- The cable should be checked regularly and replaced only by the manufacturer, its service agent or similarly qualified persons when damaged.
- The electrical connection of the induction hob must be carried out in accordance with current regulations and protected by a single-pole magneto thermic or automatic switch.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact a separation in all poles (or in all active conductors if the local wiring rules allow for this variation of the requirements).
- If the device has an electrical outlet, it must be installed so that the electrical outlet is accessible.
- Check with a licensed and qualified electrician for proper electrical

installation. The authorised installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.

- Any modification to the electrical installation must only be carried out by a licensed electrician.
- The manufacturer is not responsible for any accident resulting from the use of an appliance that is not grounded or from faulty grounding continuity.

4. Technical Data and Specifications

Dual Cooking Zones 2,300W (Part No. 053574)		
Position	Description	
1	Induction Cooking Zone 1 Max. 1500W	
2	Induction Cooking Zone 2 Max. 1800W	
3	Glass plate	
4	Control panel	
5	Heating zone selection button	

6	Down button	
7	Up button	
8	Timer button	
9	Lock button	
10	On/Off button	

Dual Cooking Zones 3,300W (Part No. 053575)

Position	Description	
1	Induction Cooking Zone 1 Max. 1500W	
2	Induction Cooking Zone 2 Max. 1800W	
3	Glass plate	
4	Control panel	
5	Down button for Zone 1	

6	Up button for Zone 1	
7	Down button for Timer	
8	Up button for Timer	
9	Down button for Zone 2	
10	Up button for Zone 2	
11	Child lock button	
12	On/Off button	

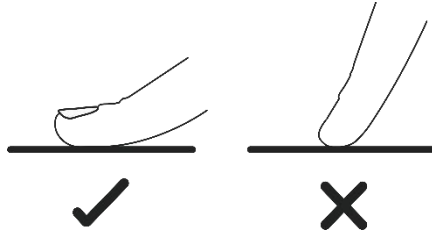
Specifications	Part No. 053574	Part No. 053575
Voltage	220-240V ~ 50-60Hz	220-240V ~ 50-60Hz
Max Power	2,300W	3,300W
Net Weight	4.2KG	4.2KG
Dimension	L520 x W300 x H58mm	L520 x W300 x H58mm

5. Operating Use

Using the Touch Control Buttons

- The controls respond to touch, so you don't need to apply any pressure.

- You will hear a beep each time a touch is registered.
- Ensure the touch buttons are always clean, dry, and there is no object (e.g. a utensil or a cloth) covering them.



Note: Even a thin film of water may make the touch control buttons difficult to operate.

Cookware suitable for induction

Ferromagnetic vessels

- The suitable containers for induction cooking are those that are made of ferromagnetic material. They can be made of enameled steel, cast iron or special stainless-steel induction dishes.
- To find out if a container is suitable for induction cooking, check that they are attracted by a magnet.



Special containers

- There are other types of containers whose base is not entirely ferromagnetic.
- Before using them, check the diameter of the base and that these pans are detected by the induction cooktop.

Choosing the right cookware

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



- Make sure the base of the pan is smooth, lies flat against the glass, and is the same size as the cooking zone.
- Use cookware whose diameter is as large as the graphic for the selected zone.
- When using a canister, slightly more energy will be used at its maximum efficiency.
- If you use a smaller pot, the efficiency may be lower than expected. Always center the pan on the cooking zone.
- The base of a cookware can influence the distribution of heat and therefore the cooking result.
- Choosing a cookware with a higher quality base (for example, a sandwich type) will reduce cooking time and energy.

Protect the glass surface

- Always lift the cookware off the induction hob, do not slide as this could scratch the glass.



Cookware empty or with a very thin base

- Never place an empty cookware on the cooktop and turn it on, as this can cause the cookware to overheat (due to excess heat) and damage the ceramic glass or the cooktop.
- If the base of the cookware is very thin, it can also become overheated, refrain from using this type of cookware.

Cookware detection

- The cooktop has a minimum detection limit of the cooking zone that varies for each cooking zone. For this reason, you should refrain from using cookware whose base is less than the specified diameter.
- If you turn on the cooktop without any cookware, with a cookware with a lower base than specified or with a cooktop not suitable for induction, the cooktop will not work, the display will show “ $\geq \square \leq$ ”.



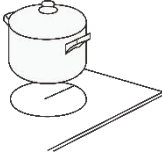
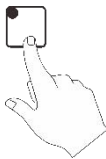
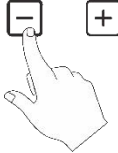
Cookware dimensions

- The cooking zones have a minimum and maximum operating diameter and are automatically adapted to the diameter of the pot. However, the bottom of the pot must have a minimum diameter according to the corresponding cooking zone.

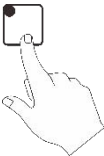
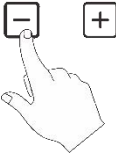



	Cooking Zone 1	Cooking Zone 2
Pot Diameter	Max: 200mm	Max: 220mm

- To get the best efficiency from your induction cooktop, place the base of the pot in the center of the cooking zone.


To start cooking

<ul style="list-style-type: none">▪ Touch the “ON/OFF ” button.▪ When the cooktop is turned on, an acoustic warning will sound and the displays will show the indications "0" and "- -", warning that the cooktop is ON and in the standby state.	
<ul style="list-style-type: none">▪ Place a suitable pot on the cooking zone that you wish to use.▪ Make sure the bottom of the pot and the surface of the cooking zone is clean and dry.	
<ul style="list-style-type: none">▪ Touch the heating zone selection button and an indicator 0 up to the button will flash. Note: This applies to 2.3kW model only.	
<ul style="list-style-type: none">▪ Set the power level by follow operation by touching the “-”, “+”.	
<ul style="list-style-type: none">▪ The power level of a cooking zone can be varied at any time during cooking. To do this, select the desired cooking zone or and when the power indicator digits begin to flash, adjust the power using the power level selector.	


When you have finished cooking

<ul style="list-style-type: none">▪ Touch the heating zone selection button that you wish to turn off. Note: This applies to 2.3kW model only.	
<ul style="list-style-type: none">▪ Turn the cooking zone off by touching the “-” and scrolling down to “0”. Make sure the power display shows “0”, then shows “H”.	
<ul style="list-style-type: none">▪ Turn the whole cooktop off by touching the “ON/OFF  ” button.	
<ul style="list-style-type: none">▪ Beware of hot surfaces “H” (surface TEMP > 60°C) 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 cooking zone that is still hot.	


Locking the buttons

- You can lock the buttons to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the control panel is locked, all the buttons except the “ON/OFF  ” button are disable.



To lock the buttons

- Touch the key lock button “”

To unlock the buttons

- Make sure the induction cooker is on.
- Touch and hold the key lock button “” for 3 seconds.
- You can now start using your cooker.



When the cooker is in the lock mode, all the buttons are disabled except the “ON/OFF ”, you can always turn the induction cooktop off with the “ON/OFF ” button in an emergency, and the cooker will have to be unlocked first in the next operation.

Over-Temperature Protection

- A temperature sensor equipped can monitor the temperature inside the induction cooker. When an excessive temperature is monitored, the induction cooker will stop operation automatically.

Automatic Safety Shutdown

- It is a protection system that incorporates the induction hob, which automatically turns off after 120 minutes if you forget to turn it off and do not touch any button. When the pot is removed, the induction cooktop stops heating immediately.

Fan

- At the base of the cooktop, a fan is used to maintain a stable temperature inside the induction cooktop. Every time the cooktop is turned on and the power or temperature is adjusted, the fans will turn on. When the cooktop is turned off, the fans will remain on and automatically turn off when the cooktop is cool enough.
- If you use the induction cooktop on the tabletop, DO NOT place kitchen towels, cloths or other objects that could obstruct the fan ventilation, as this would cause inadequate ventilation and overheating to occur.

Note:

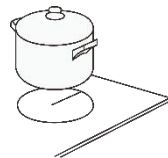
The fan will continue to run to cool the cooktop after use. This is normal and does not indicate a malfunction.


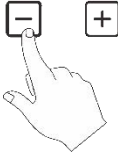


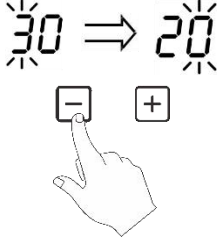
Using the Timer

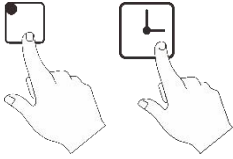
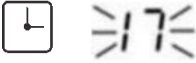

- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes.

Setting the timer to turn one cooking zone off




- Place a suitable pan on the cooking zone that you wish to use.



<ul style="list-style-type: none"> ▪ Touch the heating zone selection button. Note: This applies to 2.3kW model only. 	
<ul style="list-style-type: none"> ▪ Turn the cooking zone on by touching the “+” 	
<ul style="list-style-type: none"> ▪ Touch the timer button, the timer indicator shows “30” Note: This applies to 2.3kW model only. 	
<ul style="list-style-type: none"> ▪ Set the time by touching the buttons “+” or “-”. 	
<p>After the ‘tens’ timer has been set, it flashes 3 seconds, and then it stops flashing and the ‘ones’ flashes. Touch “+” “-” buttons to set the ‘ones’ timer.</p>	
<p>Note:</p> <ul style="list-style-type: none"> ▪ Touch the button “+” or “-” of the timer once will increase or decrease by 1 minute. ▪ Touch and hold the button “+” or “-” of the timer will increase or decrease by 10 minutes. ▪ If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute. 	

<ul style="list-style-type: none"> ▪ Touch the heating zone selection button, and then touch the button “Timer”, the timer is cancelled, and the “-” will show in the timer display Note: This applies to 2.3kW model only. 	
<ul style="list-style-type: none"> ▪ When the time is set, it will begin to count down immediately, the display will show the remaining time. 	
<ul style="list-style-type: none"> ▪ Note: the red dot next to power level indicator will illuminate indicating that zone is selected. 	

Setting the timer to turn more than one cooking zone off

<ul style="list-style-type: none"> ▪ If more than one heating zone use this function, the timer indicator will show the lowest time e.g. zone 1# setting time of 3 minutes, zone 2# setting time of 6 minutes, the timer indicator shows “3”. NOTE: The red dot next to power level indicator will flash. 	 <p>(Set to 6 minutes)</p>  <p>(Set to 3 minutes)</p>
<ul style="list-style-type: none"> ▪ When cooking timer expires, the corresponding cooking zone will be turned off automatically. 	
<p>NOTE: If you want to change the time after the timer is set, you must restart from step 1.</p>	

6. Maintenance and Cleaning

What are the causes?	How to clean?
Daily soiling on the glass surface (fingerprints, marks, food stains or unsweetened spills)	<ul style="list-style-type: none"> ▪ Disconnect the power from the main. ▪ When turning off the power to the cooktop, there will be no indication of a hot surface, but the cooking zone can still be hot ▪ Use an induction cooktop cleaner while the surface is warm (but not hot!) ▪ Use special scouring pads for induction cooktop. Do not use harsh, corrosive or abrasive cleaners that can damage the plate. Always read the label to see if your cleanser or scourer is suitable. Never leave residue on the surface, the glass can stain. ▪ Rinse and dry the plate with a clean cloth or paper towel. ▪ Reconnect the power.
Spills from sugary foods	<ul style="list-style-type: none"> ▪ Disconnect the power from the main. ▪ Remove stains from melting and sugary foods or spills as soon as possible. If allowed to cool on the glass, it can be difficult to clean or even permanently damage the surface of the hob. ▪ Use a scraper suitable for induction cooktop. Hold the scraper at a 30 ° angle and scrape dirt to a cool area of the plate. ▪ Wipe up dirt or spills with a kitchen towel

	<p>or paper towel.</p> <ul style="list-style-type: none"> ▪ Reconnect the power.
Dirt and spill stains on the control panel	<ul style="list-style-type: none"> ▪ Disconnect the power from the main. ▪ Clean the control panel area with a clean, damp sponge or cloth. ▪ Completely dry the control panel area ▪ Reconnect the power.


7. Servicing

Annual servicing and inspection must be conducted by authorised persons. Ensure that the electrical power is disconnected prior to any servicing work. Test this appliance after completion of any servicing work.

If you encounter any issues with this appliance, please follow the quick check instructions below. If unresolved, kindly contact our National Customer Service team.

Problem	Possible causes	How to Rectify
Induction cooktop cannot be turned on.	<ul style="list-style-type: none"> ▪ No Power. 	<ul style="list-style-type: none"> ▪ Make sure the hob is connected to the power supply and that it is turned on. ▪ Check whether there is sufficient power in your RV or area.
Touch buttons are unresponsive.	<ul style="list-style-type: none"> ▪ Child lock is activated. 	<ul style="list-style-type: none"> ▪ De-activate the child lock control.

	<ul style="list-style-type: none"> ▪ There may be a small film of water or liquid on the buttons or you may be using the tip of your finger when touching the buttons. 	<ul style="list-style-type: none"> ▪ Make sure the control panel area is clean and dry. Use the pad of your finger when touching the controls.
Glass is scratched.	<ul style="list-style-type: none"> ▪ Rough-edge cookware. ▪ Unsuitable, abrasive scourer or cleaning products were used. 	<ul style="list-style-type: none"> ▪ Use cookware with flat and smooth bases.
Crackling or clicking noises during cooking.	<ul style="list-style-type: none"> ▪ This may be caused by the construction of your cookware (layers of different metals vibrating differently). 	<ul style="list-style-type: none"> ▪ This is normal for cookware and does not indicate a fault.
Low humming noise when used on a high heat setting.	<ul style="list-style-type: none"> ▪ This is caused by the technology of induction cooking. 	<ul style="list-style-type: none"> ▪ This is normal, but the noise is lowered or disappear completely when

		you decrease the heat setting.
Cookware do not heat up and the display shows “  ”	<ul style="list-style-type: none"> ▪ Cookware is not suitable for induction ▪ Base of the cooker is too small ▪ Cookware is not centered on the cooking zone. 	<ul style="list-style-type: none"> ▪ Use cookware suitable for induction, with a base large enough to be detected and always place in center of cooking zone
Fan noise from the induction cooktop.	<ul style="list-style-type: none"> ▪ A cooling fan built into your induction hob has come on to prevent the electronics from overheating. ▪ It may continue to run even after you’ve turned the induction hob off. 	<ul style="list-style-type: none"> ▪ This is normal and needs no action. ▪ Do not turn off the induction hob while the fan is running.

Error Code	Possible causes	How to Rectify
E 1 / E 2	Protection against low voltage (<85 V) or high voltage (> 285 V)	If the voltage at the mains outlet is lower or higher than specified, contact a qualified electrician.
E 3	Induction coil temperature sensor fault.	Contact National Customer Support Team.
E 4	IGBT temperature sensor failure	Contact National Customer Support Team.
E 5	High temperature (> 280 °C) of the induction coil temperature sensor.	Turn off the induction hob and wait for it to cool down.
E 6	High temperature at IGBT sensor	Check that there is ventilation, and the fans are not obstructed.
E R	Internal fault of the control circuits.	Contact National Customer Support Team.
R	There is excess liquid on the buttons on the control panel	Clean and dry the control panel

8. Warranty

This product is covered under a 12 months warranty period. Kindly refer to the warranty policy terms and conditions available on Camec website.

For further information or assistance, please contact our National Customer Support Team or visit Camec website.

1. Australia on 1300 422 632 or camec.com.au
2. New Zealand on 09 257 2419 or camec.co.nz

For any retail or trade enquiries, please contact our Sales office.

CAMEC VICTORIA

47-63 Remington Drive
Dandenong South VIC 3175

23-27 Freight Drive
Somerton VIC 3062
Phone: 1300 422 632

CAMEC NEW ZEALAND

44 Montgomerie Road
Mangere Auckland 2022
Phone: (09) 2572419

CAMEC NEW SOUTH WALES Units 2

& 3 No. 1 Koonya Circuit Caringbah
NSW 2229
Phone: (02) 9525 2588

CAMEC QUEENSLAND Building 3

Archerfield Industrial Park Cnr
Kerry & Beaudesert Road
Archerfield QLD 4108
Phone: (07) 3710 9000

CAMEC WESTERN AUSTRALIA 190

Welshpool Road
Welshpool WA 6106
Phone: (08) 9351 0044