

Instruction and Installation Manual

INDUCTION COOKTOP

IH604CSAB/MB
IH904CSAB/MB

Welcome to the Goldline family.

Thank you for choosing a Goldline Induction Cooktop. Goldline began with a simple idea: to build kitchen appliances that better suit the way Australians cook. More than 30 years later, we're still a family-owned Australian business committed to designing practical, reliable appliances and providing the local support our customers deserve.

Before installing or using your new cooktop, please take a few moments to read this Instruction & Installation Manual. It contains important information on installation, operation, safety and maintenance to help you get the best performance from your appliance for years to come.

Please keep this manual in a safe place for future reference.

SAFETY WARNINGS

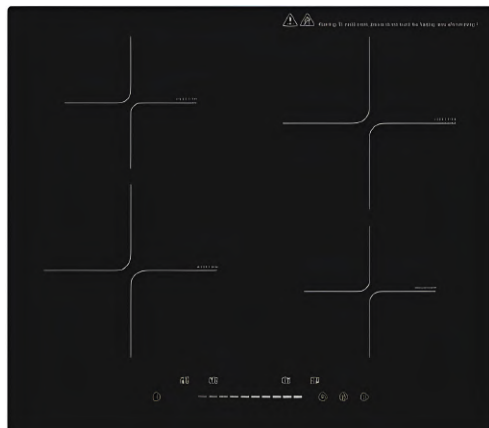
Your safety is important to us. Please read these instructions carefully before installing or using your cooktop.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or by persons lacking experience and knowledge, unless they are supervised or have been instructed in the safe use of the appliance. Children should be supervised to ensure they do not play with the appliance.
- People with a heart pace maker should consult with their doctor before using this unit.
- WARNING: If the glass cooking surface is cracked, switch off the appliance immediately to avoid the risk of electric shock.
- WARNING: Do not use a steam cleaner to clean the appliance.
- Do not place metal objects such as knives, forks, spoons or saucepan lids on the cooking surface, as they may become hot.
- After cooking, switch off the cooking zone using its controls. Do not rely on the pan detection function.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- DANGER: Do not store items on the cooking surface, as this may create a fire hazard.
- CAUTION: The cooking process must always be supervised. Cooking with oil or fat must never be left unattended.
- WARNING: Unattended cooking with oil or fat can be dangerous and may result in fire.
- If the power supply cord is damaged, it must be replaced by the manufacturer, an authorised service agent or a similarly qualified person to avoid a hazard.
- WARNING: The appliance and its accessible parts become hot during use. Take care to avoid touching the cooking zones or other heated surfaces.
- Children under 8 years of age must be kept away from the appliance unless continuously supervised.
- WARNING: Never use water to extinguish a cooking fire. Switch off the appliance if it is safe to do so, then smother the flames with a lid or fire blanket.
- WARNING: Only use cooktop guards recommended by the manufacturer of this appliance or specified as suitable in this manual. The use of unsuitable guards may result in injury or damage.

The electrical installation and power connections must only be installed, serviced or modified by a licensed electrician or other suitably qualified person.

PRODUCT OVERVIEW

Top View



IH604CSAB/MB



IH904CSAB/MB

User Interface

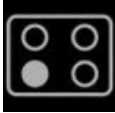


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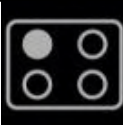
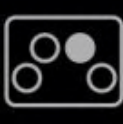
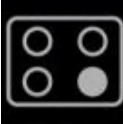
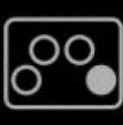
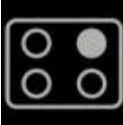


IH904CSAB/MB

User Interface

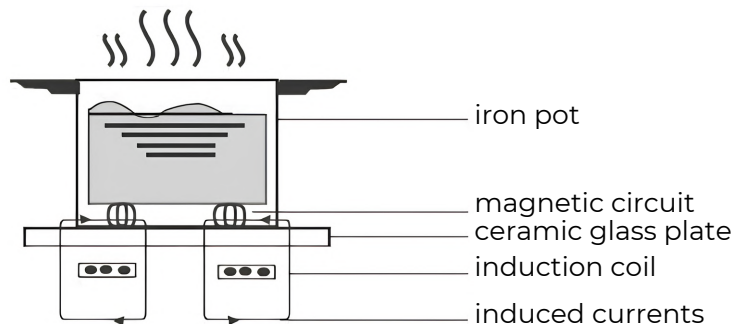
Reference	Description
A 	Zone Select Key
B 	Child Lock Key
C 	On/Off Key
D 	Power/Timer regulation key (reduce or increase)
E 	Timer Key
F 	Boost Key

Heating Zone Power

Heating Zone	Maximum Power
 	2000W boost 2500W
 	1500W boost 1800W
 	1500W boost 1800W
 	2000W boost 2500W

A WORD ON INDUCTION COOKING

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

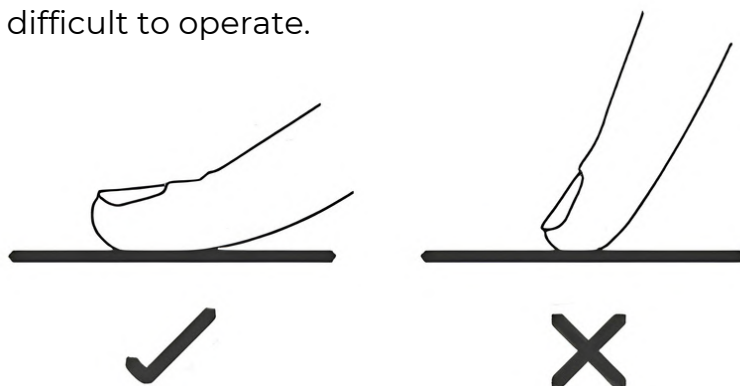


Before using your New Induction Cooktop

- When the power is switched on, the buzzer will sound once and all the indicators will switch on for one second and then switch off. Place the pan in the center of the cooking zone.
- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction Cooktop.

Using the Touch Controls

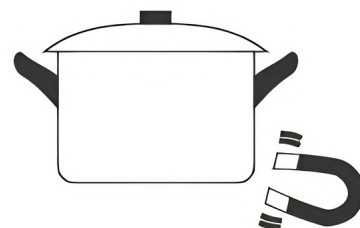
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin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



CHOOSING THE RIGHT COOKWARE



- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 - Put some water in the pan you want to check.
 - If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain ceramic, and earthenware.



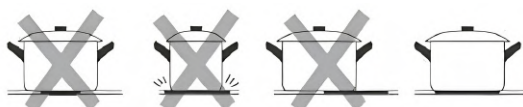
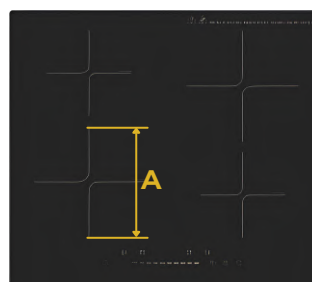
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot slightly wider, energy will be used at its maximum efficiency. If you use smaller pot, efficiency could be less than expected and could be undetected by the cooktop. (refer to the sheet below) Always centre your pan on the cooking zone.

Suggested Pan Diameter

Cooking Zone Diameter (A)	Pan Diameter (minimum size) (B)
160mm	100mm
180mm	120mm
210mm	140mm
240mm	160mm
280mm	180mm



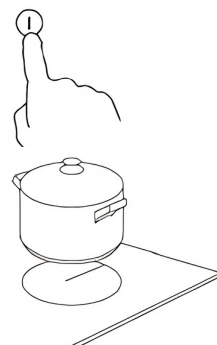
Always lift pans off the Induction Cooktop - do not slide, or they may scratch the glass.



USING YOUR INDUCTION COOKTOP

To start cooking

1. Touch the ON/OFF key.
 - After power on, the buzzer beeps once, all displays show “-”, indicating that the induction cooktop has entered the state of standby mode.
2. Place a suitable pan on the cooking zone that you wish to use.
 - Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
3. According to the heating zone where the pan is placed, select a relevant zone select key by pressing “” key. The symbol 0. selected will stay fully it.
4. Select the power level by sliding the 
5. By sliding the slider from left to right to increase the power from 0-9 levels. From right to left to decrease the power from 9-0.
 - If you don't choose a heat setting withing 1 minute, the induction cooktop will automatically switch off. You will need to start again at step 1.
 - You can modify the heat setting at any time during cooking.



If the display flashes alternately with the heat setting

This means that:

- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centred on the cooking zone. No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minute if no suitable pan is placed on it.

When you have finished cooking

1. Touching the relevant zone select key (A) that you wish to switch off.
2. Press the slider regulating key (D) control to “0” level.
3. Beware of hot surfaces

“H” will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

Using the Boost function

“Boost” is the function that heats an area with greater power for a period of 5 minutes (maximum). So you can get more powerful and faster cooking.

1. Press the front cooking zone selection button, the indicator next to the button flashes.



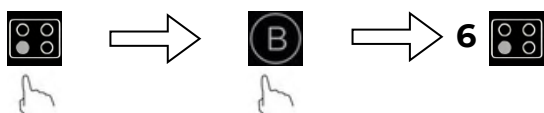
2. Touch the “Boost” button, the cooking zone will start to operate in Boost mode. The power display shows “P” to indicate that the zone is in “boost” mode.



3. The “Boost” power will last 5 minutes and the cooking zone will return to 9 levels.



4. If you wish to cancel the Boost mode before 5 minutes, press the selection button for this cooking zone again. Then touch the “Boost” button. Then the zone will return to the initial power before the “Boost” mode.



Using Child Lock Function

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the OFF control are disabled.

To lock the controls

Touch the keylock control for 3 seconds. The timer indicator will show “Lo”.

To unlock the controls

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



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

Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction cooktop. When an excessive temperature is monitored, the Induction cooktop will stop operation automatically.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. Aluminium), or some other small item (e.g. knife, fork, key) has been left on the cooktop, the cooktop automatically go on to standby in 1 minute. The fan will keep cooling down the induction cooktop for a further 1 minute.

Auto Shutdown Protection

Auto shut down is a safety protection function for your induction cooktop. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power Level	1~3	4~6	7~9
Default Working timer (min)	480	240	120

When the pot is removed, the induction cooktop can stop heating immediately and the cooktop automatically switch off after 2 minutes.

The following shows how to reduce total environmental impact (e.g. energy use) of the cooking process.

1. Use suitable size of pan for cooking.
2. Cover the pan with lid if possible during cooking.
3. Choose pan which has better retaining heat capacity.
4. If possible, defrost frozen food in a way which does not need any power consumption.
5. It takes less time to cook food which has large surface area to volume ratio.

Using the Timer

You can use the time in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer for up to 99 minutes.

Setting the timer to turn one or more cooking zones off

If the timer is set on one zone:

1. Select the relevant cooking zone which is working by touching the zone select key (A).
2. Press the timer key (E) , the timing indicator flashes, and you can set the timer at this point.
3. Set the time by sliding to select the timer.

Note: Touch the timer control, the indicator will flash the units place, then press the timer again, the indicator will flash the tens place. Once these steps are finished, the indicator flashes and the time shows in the timer display.

4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flashes for 5 seconds.

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

5. When cooking timer expires, the corresponding cooking zone will be switched off automatically. Other cooking zone will keep operating if they are turned on previously.
6. If 2 burners are at work, when one burner had the timing, it will always display the burner working level and time, if 2 burners both have timing, only display working level and time for the last action.

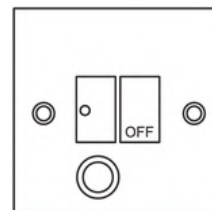
CARE AND MAINTAINANCE

Your safety is important to us. Please read this information before using your cooktop.



Warning

Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact customer services.



Care

-  Damaged power cables should be replaced by a qualified technician or electrician.
-  For domestic use only.
-  Never place an empty pan on the cooktop as this will cause an error message to appear on the control panel.
-  When a cooking zone has been on for a long time, the surface remains hot for some time afterwards so do not touch the ceramic surface.
-  For sealed foods, please do not heat them before opening removing the lid so as to avoid any dangers of explosion due to heating expansion.
-  If the surface of the cooktop is cracked, disconnect from power supply to avoid any possibility of electric shocks.
-  Do not place rough or uneven pans on the cooktop, as they could damage the ceramic surface.
-  Avoid banging pots and pans down on the cooktop. The ceramic surface is tough but not unbreakable.
-  Do not put detergents or flammable materials beneath the cooktop.

Appliance Cleanliness

Caution



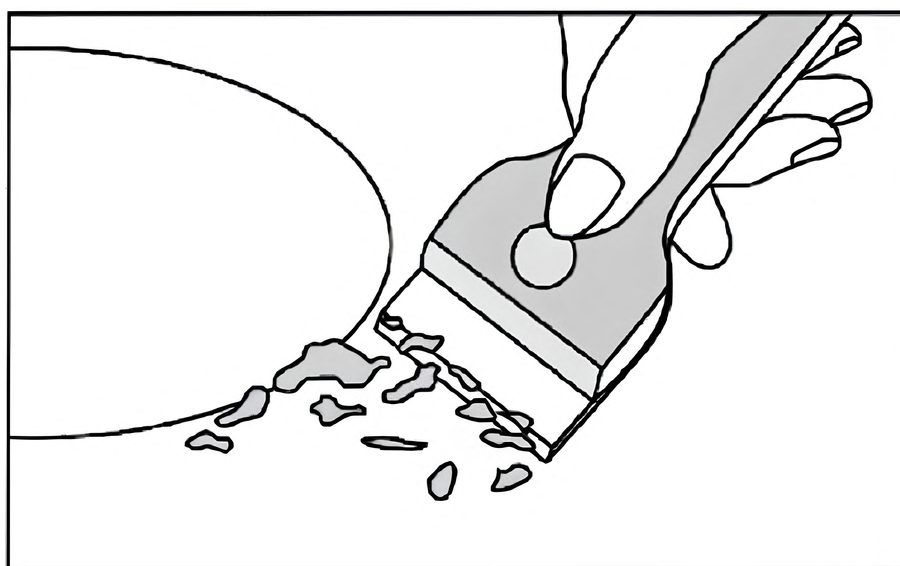
- Avoid rubbing with any abrasive or with the base of the pans, etc., as this will wear the markings on the top of the induction cooktop over time.
- Clean the induction cooktop on a regular basis to prevent the build up of food residue.

>The appliance should be cleaned after use.

>The surface of the induction cooktop may be easily cleaned in the following way:

Type of dirt	Cleaning method	Cleaning materials
Lime scale	Apply white vinegar to the surface, then wipe it dry with soft cloth	Special ceramic cleaner
Burnt-on stains	Clean with damp cloth and dry it with a soft cloth	Special ceramic cleaner
Light stains	Clean with damp cloth and dry it with a soft cloth	Cleaning sponge
Melted plastics	Use a scraper suitable for ceramic glass to remove residue	Special ceramic cleaner

By means of a scraper immediately remove any aluminum foil bits, food spills, grease splashes, sugar marks and other high sugar content food from the surface in order to avoid damaging the cooktop. Subsequently clean the surface with some towel and appropriate product, rinse with water and dry by means of a clean cloth. Under no circumstance should sponges or abrasive cloths be used; also avoid using aggressive chemical detergents such as oven sprays and spot removers.



Troubleshooting

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

Problem	Possible Causes	What to do
F3/F4	Temperature sensor of the induction coil failure	Please contact Goldline customer service team
F9/FA	Temperature sensor of the IGBT failure.	Please contact Goldline customer service team
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3	High temperature of the induction coil temperature sensor	Please check if dry burning, if still haven't solved, contact Goldline customer service team
E5	High temperature of the IGBT temperature sensor	Please restart after the cooktop cools down.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction cooktop and please contact Goldline customer service team.

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

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

Recycling and Disposal

Environmental Protection

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Technical Specification

Induction Cooktop	IH604CSAB/MB
Cooking Zones	4 Zones
Supply Voltage	220-240V~
Installed Electric Power	7000W
Product Size L x W x H (mm)	590x520x60
Building-In Dimensions AxB (mm)	565x495

Induction Cooktop	IH904CSAB/MB
Cooking Zones	4 Zones
Supply Voltage	220-240V~
Installed Electric Power	7000W
Product Size L x W x H (mm)	900x450x60
Building-In Dimensions AxB (mm)	880x430

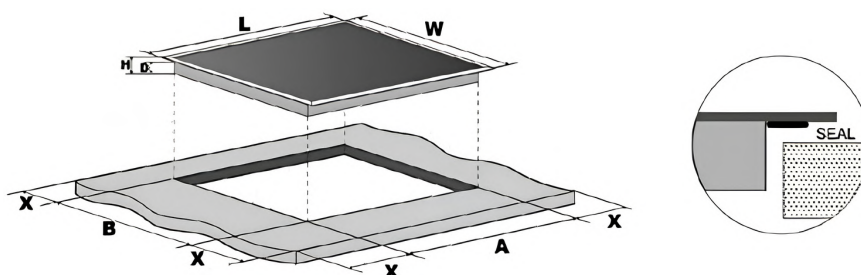
Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Installation

Selection of Installation Equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

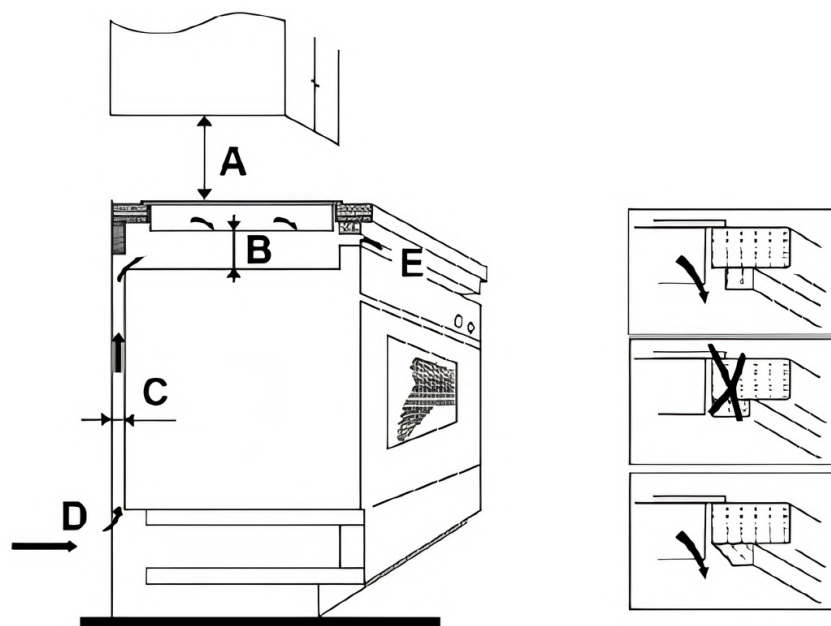


	L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
IH604CSAB/MB	590	520	60	54	565	495	50mini
IH904CSAB/MB	900	450	60	54	880	430	50mini

Under any circumstances, make sure the Induction cooktop is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooktop is in good working state, as shown below.



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 600mm



A (mm)	B (mm)	C (mm)	D	E
600	50 mini	20 mini	Air intake	Air Exit 5mm

Before you install the cooktop, make sure that

- the work surface is square and level, and no structural members interfere with space requirements.
- the work surface is made of a heat-resistant material
- If the cooktop is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the 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 3mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the cooktop installed.
- Consult local building authorities and by-laws if in doubt regarding installation.
- Use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the cooktop.

When you have installed the cooktop, make sure that

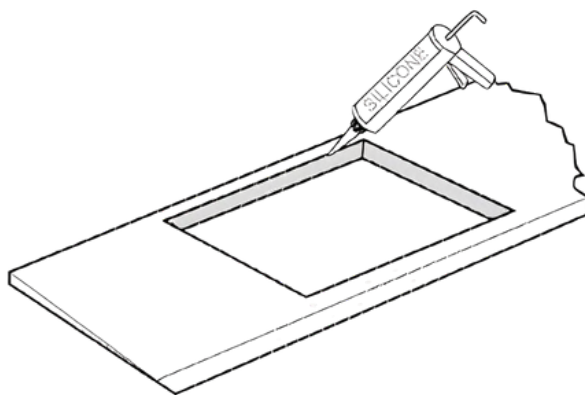
- the power supply cable is not accessible through cupboard doors or drawers.
- there is adequate flow of fresh air from outside the cabinetry to the base of the cooktop.
- if the cooktop is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooktop.
- the isolating switch is easily accessible by the customer.

Before locating the fixing brackets

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

Locating the fixing brackets

fig. 1

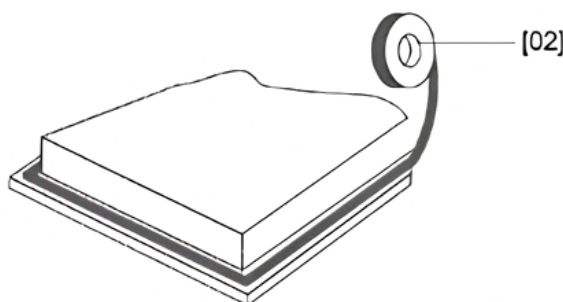


01



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

fig. 2



02



[04] x 1

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

03

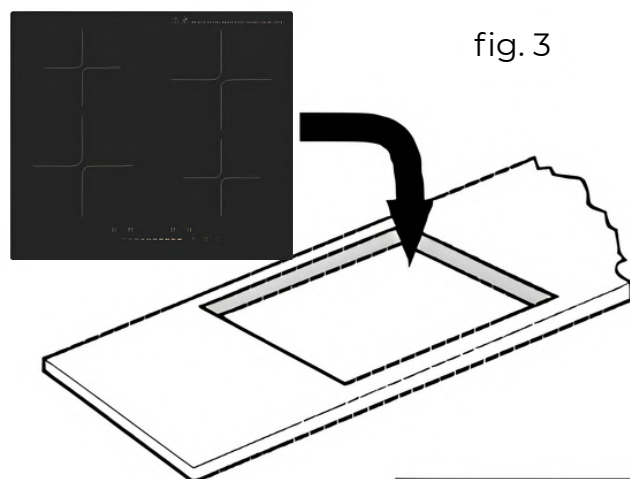


fig. 3

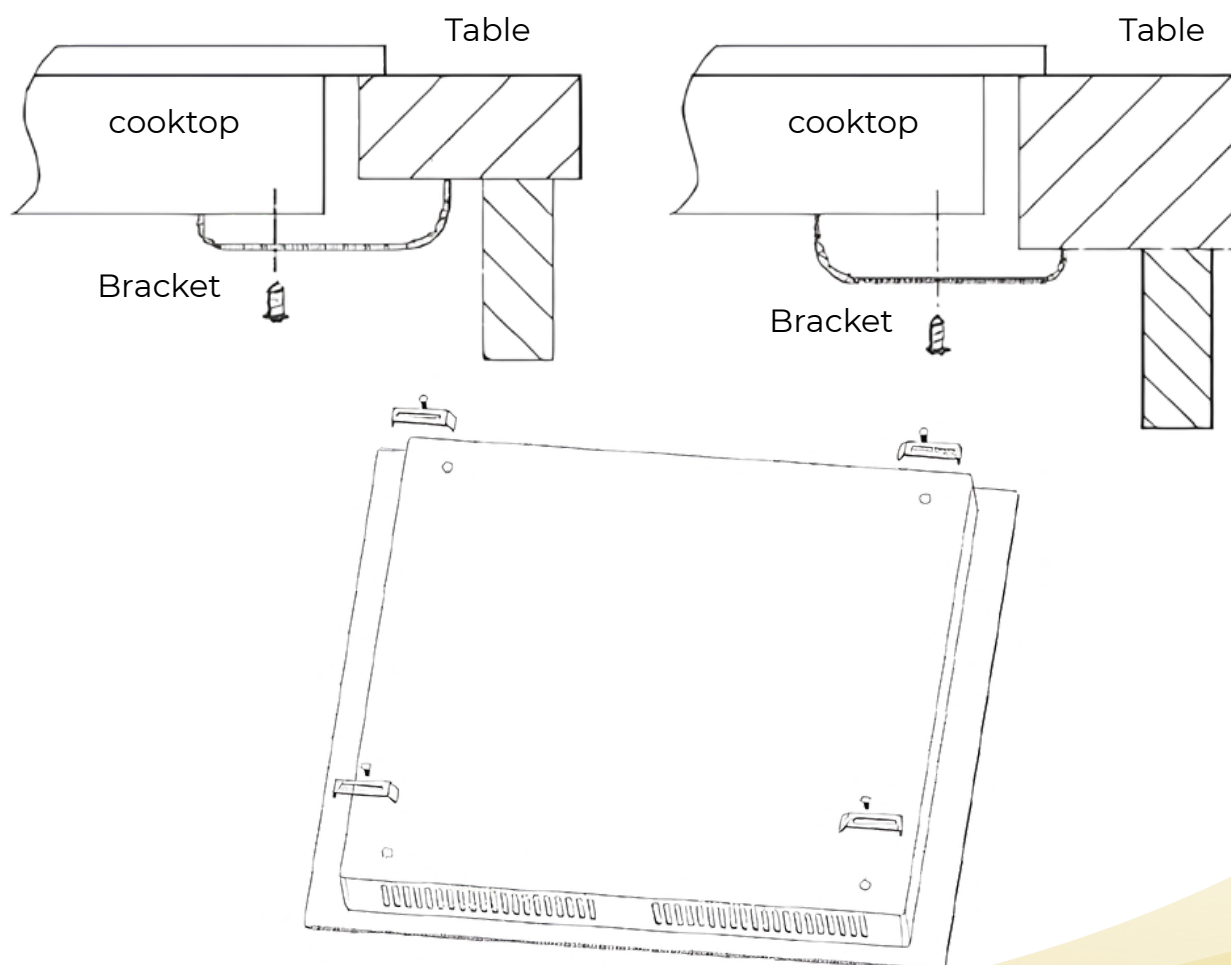


fig. 4

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

OR

- Fix the cooktop on the work surface by screwing four brackets on the bottom of the cooktop (see picture) after installation.
- Adjust the bracket position to suit for different work surface thickness.



Important Installation Notes

1. Installation must be carried out by a licensed electrician or other suitably qualified person. Do not attempt to install the appliance yourself.
2. Do not install the cooktop directly above a dishwasher, refrigerator, freezer, washing machine or clothes dryer. Heat and moisture from these appliances may damage the cooktop's electronic components.
3. Ensure the cooktop is installed in a well-ventilated location. Adequate airflow around the appliance helps dissipate heat and ensures reliable operation.
4. Any wall surfaces or materials directly behind or above the cooktop must be heat resistant. Failure to use suitable materials may result in damage or discolouration.
5. Ensure that all benchtop materials, adhesives and sealants used during installation are heat resistant. Materials that are not heat resistant may warp, deteriorate or fail over time.

Connecting the cooktop to the mains power supply



This cooktop must be connected to the mains power supply only by a licensed technician or other suitably qualified person.

Before connecting the cooktop to the mains power supply, ensure that:

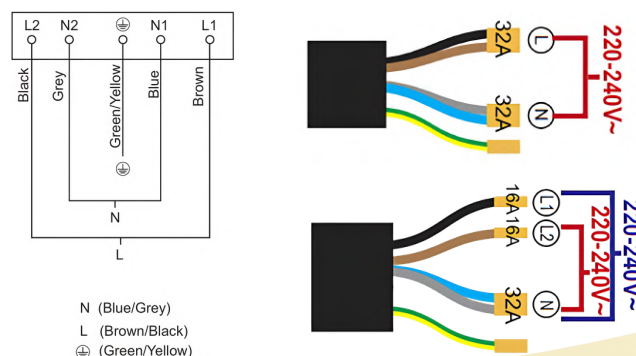
1. The household electrical installation is suitable for the appliance's power requirements.
2. The supply voltage matches the rating shown on the appliance data plate.
3. The supply cable is correctly sized for the current specified on the data plate.

Do not use adaptors, extension leads or multi-outlet devices when connecting the cooktop. These may overheat and create a fire hazard.

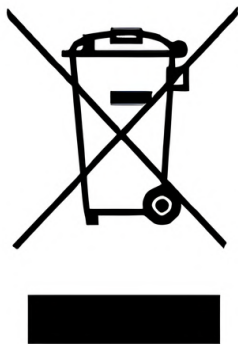
Ensure that the power cable does not come into contact with hot surfaces and is positioned so that its temperature does not exceed 75°C at any point.



If you are unsure whether your household wiring is suitable, consult a licensed electrician. Any modifications to the electrical installation must only be carried out by a qualified electrician.



- If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains, an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.

	This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.
DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary	The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods. This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.