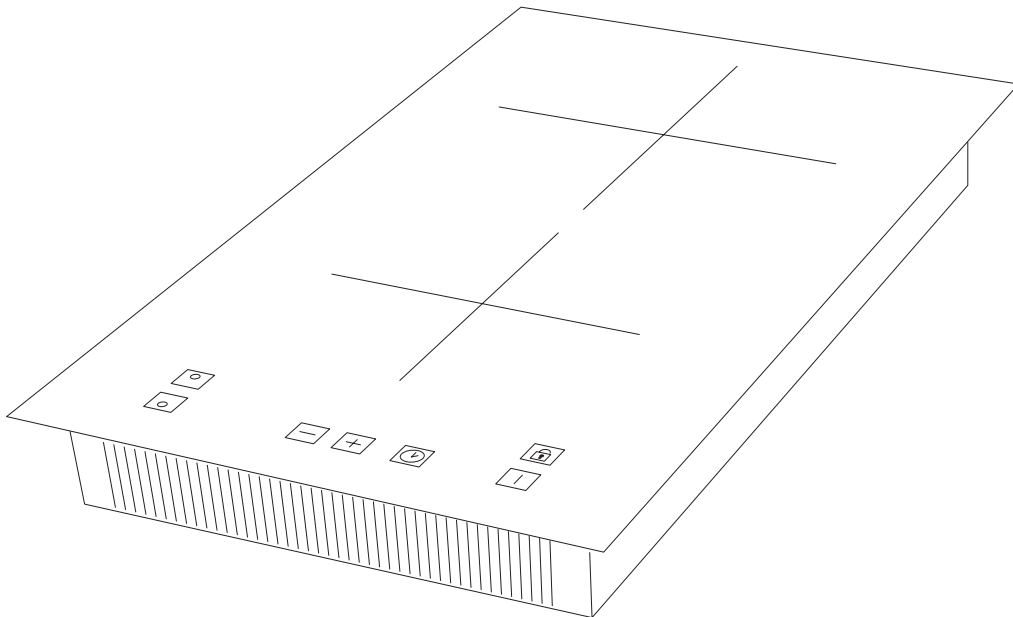




DUAL ZONE RV INDUCTION COOKTOP

INSTALLATION & USER MANUAL



READ CAREFULLY BEFORE USING
RETAIN MANUAL FOR FUTURE REFERENCE



Read this installation instruction thoroughly.
Incorrect installation or operation may void any warranty.
Incorrect use or operation may cause serious injury.

CONTENTS

SAFETY WARNINGS	2
Installation	2
Operation	2
PRODUCT INTRODUCTION	4
Technical Specifications	4
Diagram	5
Control Panel	5
INSTALLATION	6
Before Installation	6
Benchtop Cutout for Induction Cooktop	6
Installation Requirements	7
Precautions	7
After Installation	7
Before Connecting to Mains Power	8
Connecting the Power	8
OPERATION	9
A Word on Induction Cooking	9
Before Use	9
Using The Touch Controls	9
Choosing the Right Cookware for Induction Cooktops	10
Using the Induction Cooktop with Induction Cookware	11
Locking the Controls	11
Timer	12
Over-Temperature Protection	12
Residual Heat Warning	12
Cooking Guidelines	12
Heat Settings	12
MAINTENANCE	13
TROUBLESHOOTING	14
ERRORS & PROTECTIVE STATE	15
DISPOSAL	16
WARRANTY	17

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

SAFETY WARNINGS

Read all the safety instructions carefully before use and keep this manual for future reference.

INSTALLATION

ELECTRICAL SHOCK HAZARD:

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on the appliance.
- Proper Earth (Ground) wiring is essential and mandatory for electrical safety.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

CUTTING HAZARD:

- Take care – glass edges may be sharp.
- Failure to use caution could result in injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS:

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make sure this information is available to the person responsible for installing the appliance as it could reduce your installation costs.
- To avoid a hazard, this appliance must be installed following these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

OPERATION

ELECTRICAL SHOCK HAZARD:

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

HEALTH HAZARD:

- This appliance complies with electromagnetic safety standards.

HOT SURFACE HAZARD:

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooker surface since they can get hot.
- Keep children away from cooking surface.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones they are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

SAFETY WARNINGS (cont.)

OPERATION (cont.)

IMPORTANT SAFETY INSTRUCTIONS:

- Never leave the appliance unattended when in use. Boiling over cause spills that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with rough or sharp edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a cooker with fat or oil can be dangerous and may result in fire.
- **NEVER** try to extinguish a fire with water but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** 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, for cooker surfaces of glass-ceramic or similar material which protect live parts
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

PRODUCT INTRODUCTION

No matter where you parked your van, have food on the stove in a jiffy with the Aussie Traveller Dual Zone RV Induction Cooktop.

The induction cooktop is faster, safer, more energy efficient, and easier to clean than a gas stovetop. The electromagnetic energy heats up your cookware directly unlike gas that loses heat to the surrounding air. The lack of flame also makes it safer for those with families.

Designed for versatility, it can be used on the benchtop indoors or out, or you have it built into the bench in your kitchen setup.

With dual cooking zones, sensor touch controls, 9 temperature settings plus boost mode, 99 minute timer, and child safety lock, the Aussie Traveller RV Induction Cooktop provides effortless meal preparation for caravans, RVs, and camping.

FEATURES:

- Two cooking zones
- Nine heat settings + boost mode
- 99-Minute timer
- Touch control panel
- Easy-to-clean surface
- Child safety lock
- Microcrystalline scratch-resistant glass
- Overheat protection
- Bench top or under-bench mount
- 2.3kw or 3.3kw models

TECHNICAL SPECIFICATIONS

SKU	300600007	300600008
MODEL	Dual Zone RV Induction Cooker 3300W	Dual Zone RV Induction Cooker 2300W
COOK ZONE A 180mm	1.8kW	Max. 1.8kW
COOK ZONE B 160mm	1.5kW	Max. 1.5kW
AMP	15A	10A
VOLTAGE	230V	230V
WATTAGE	3300W	2300W
APPROVAL NUMBER	SGS-210897-EA	

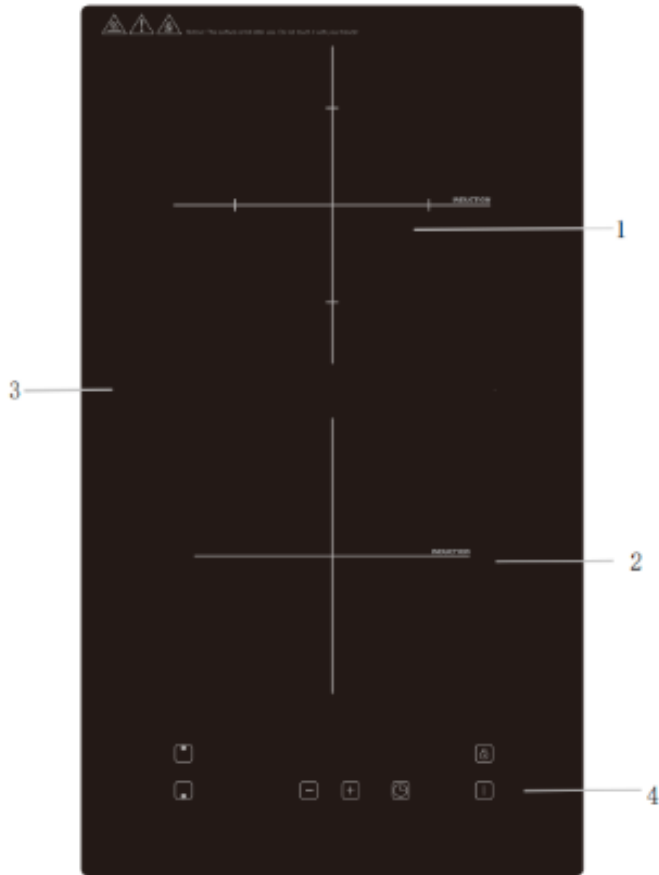


1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

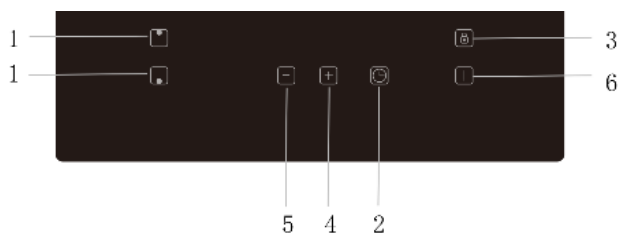
PRODUCT INTRODUCTION (cont.)

DIAGRAM



1. Cook Zone A: max. 1800W
2. Cook Zone B: max. 1500W
3. Glass plate
4. Control panel

CONTROL PANEL



1. Cook Zone selection
2. Timer button
3. Lock button
4. Up button
5. Down button
6. Power on/off

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

INSTALLATION

NOTE: Fittings and tools are not included.

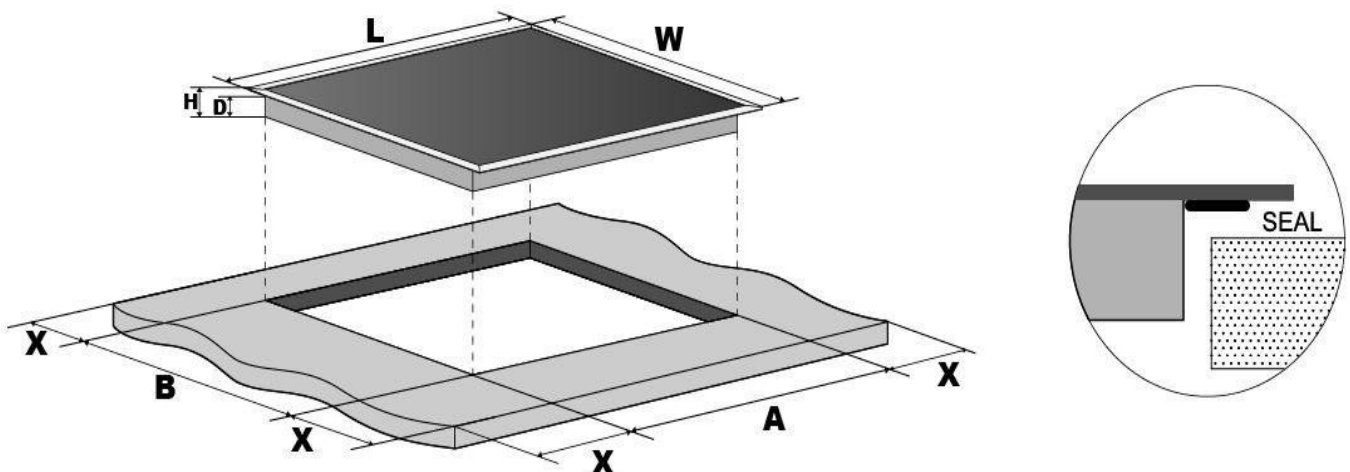
BEFORE INSTALLATION:

- Make sure the bench surface is square and level, and nothing interferes with space requirements.
- Only install the induction cooktop into a surface made of a heat-resistant material.
- Ensure there is a rangehood or adequate ventilation above the cooktop.
- Ensure the installation will comply with all clearance requirements and applicable standards and regulations.
- Ensure a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, and it's mounted and positioned to comply with the local wiring rules and regulations.
- Ensure the isolating switch is 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).
- Ensure the isolating switch is easily accessible when the cooktop is 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 and/or splashback.

BENCHTOP CUTOUT FOR INDUCTION COOKTOP:

1. Cut out the bench surface according to the sizes shown in the drawing and table below.
2. For installation and use, a minimum of 50mm clear space is required around the cutout.
3. 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.

NOTE: The distance between the hotplate and the cupboard above the hotplate must be at least 760mm.



L	W	H	D	A	B	X
300mm	520mm	60mm	56mm	278mm	492mm	50mm

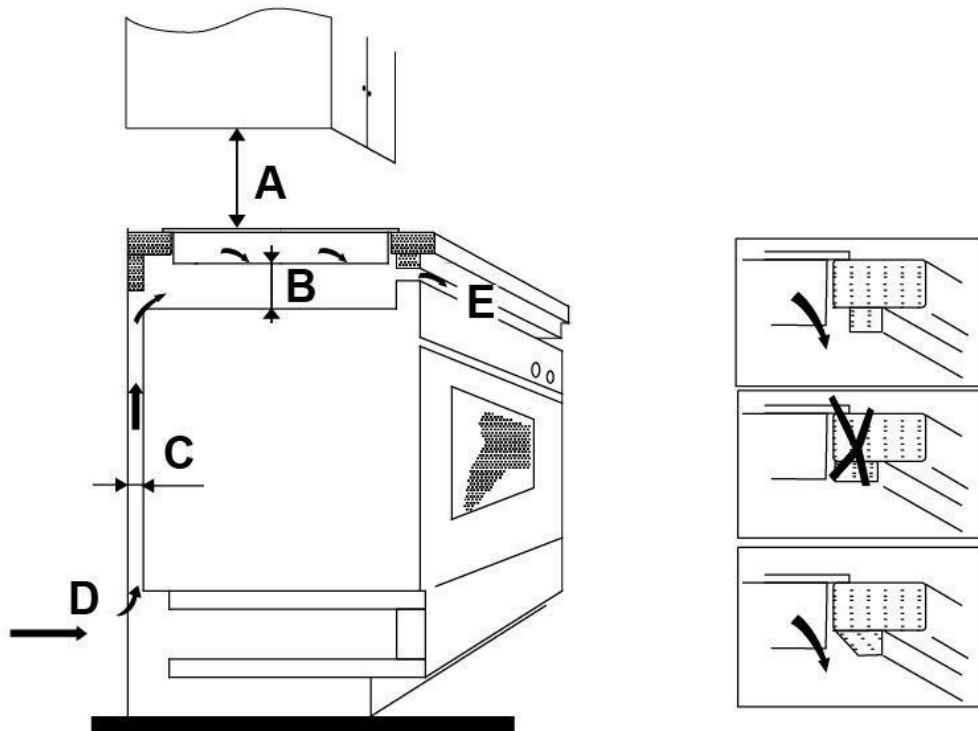
1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

INSTALLATION (cont.)

INSTALLATION REQUIREMENTS

⚠ WARNING: Make sure the Induction cooker is always well ventilated, and the air inlet and outlet are not blocked. Ensure the Induction cooker is in a good working state.



A	B	C	D	E
760mm	50mm	30mm	Air intake	Air exit

PRECAUTIONS:

1. The induction hotplate must be installed by qualified personnel or technicians. Please never conduct the installation by yourself.
2. The cooktop must not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

AFTER INSTALLATION:

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

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

INSTALLATION (cont.)

BEFORE CONNECTING TO MAINS POWER:

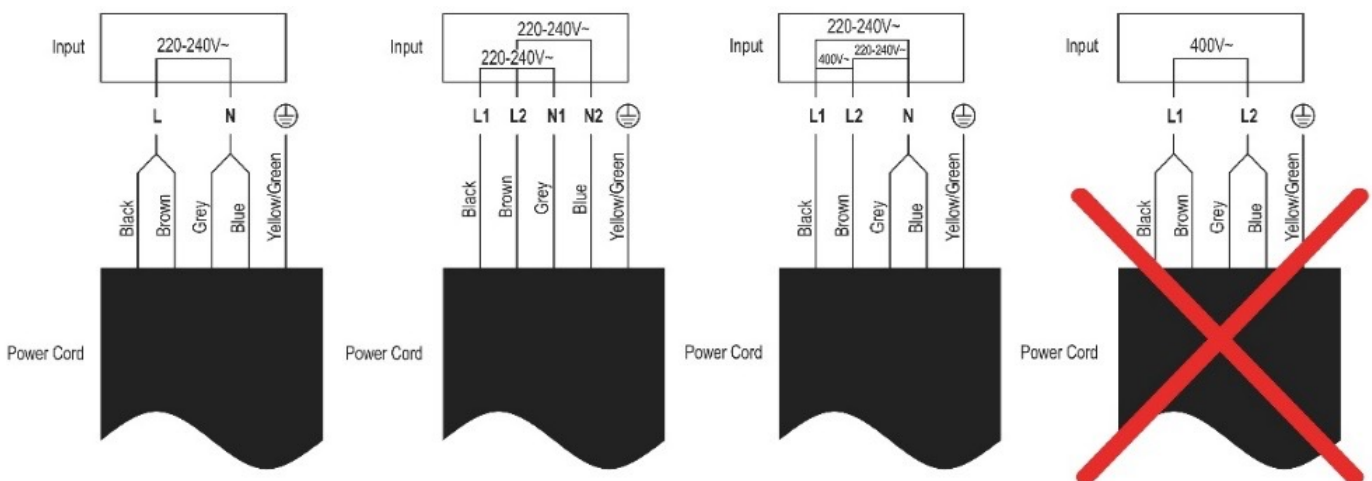
⚠ WARNING: This cooktop must be connected to the mains power supply only by a qualified person.

1. Check the domestic wiring system is suitable for the power drawn by the cooker.
2. Check the voltage corresponds to the value given in the rating plate.
3. Check the power supply cable sections can withstand the load specified on the rating plate. To connect the cooker to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
4. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.
5. Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

CONNECTING THE POWER:

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.

- 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 omni polar 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.



1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

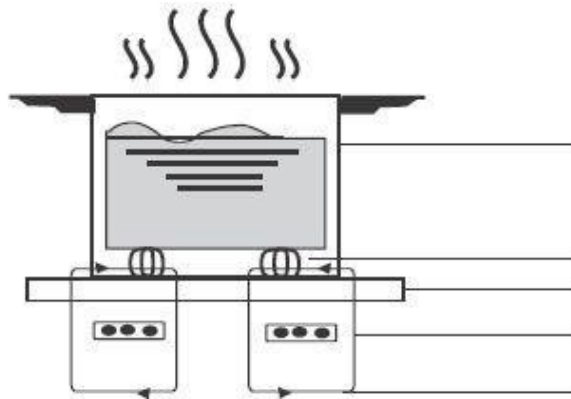
OPERATION

The Aussie Traveller Induction Cooktop is designed to meet a wide range of cooking needs through advanced electromagnetic heating, computerised controls, and multiple power settings, making it the ideal choice for modern families.

With a customer-focused and user-friendly design, the induction cooktop delivers safe and reliable performance for everyday cooking. Enjoy greater comfort, convenience, and the pleasure of preparing meals with precision and ease.

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.

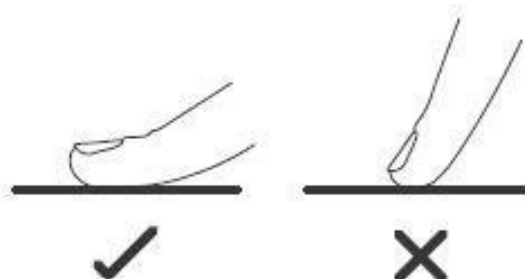


BEFORE USE:

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction Cooker.

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.



1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

OPERATION (cont.)

CHOOSING THE RIGHT COOKWARE FOR INDUCTION COOKTOPS:

SUITABLE COOKWARE:

- Material: The bottom of the pot is made of magnetic conductive material (which can be attracted by magnets), such as iron pot, cast iron pot, enamel pot, stainless steel pot that can be attracted by magnets, or pots marked as suitable for induction furnaces.
- Shape: A flat-bottomed pan without any bumps or indentations.



- Size: The minimum diameter of the magnetic conductive zone at the bottom of the cookware is 9 cm. To achieve good cooking results, please try to place the cookware in the heating area. The 9 cm is made entirely of magnetic conductive material. If there is a situation where the pot bottom is mixed with other materials, the minimum diameter of the magnetic conductive zone selected for the pot bottom should be 12 cm.
- Thickness: If the thickness of the pot bottom is less than 2 cm, using pots with too thin a bottom may cause deformation and produce additional noise.

UNSUITABLE COOKWARE:

- Material: The bottom of the pot is made of non-magnetic material (which cannot be attracted by magnets), such as aluminium, glass, ceramic, copper, plastic, and stainless steel that cannot be attracted by magnets.
- **NOTE:** Various “energy-saving pots” on the market may not be suitable for induction cooktops. Please read the instructions for using energy-saving pots carefully and confirm their suitability before use.
- Shape: The difference between the concave and convex parts at the bottom is too large (the depth of the depression is greater than or equal to 0.3cm), the pot bottom is curved, and the pot bottom has a footrest.



Pot bottom with a depression depth of ≥ 0.3 cm

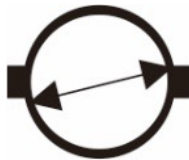


A pot bottom with footrests



Curved pot bottom

- Size: Cookware with a magnetic field diameter of less than 12 cm at the bottom of the pot.



- Thickness: The thickness of the pot bottom is less than 0.04 inch.



Bottom thickness < 0.1 cm

- **NOTE:** The above principles apply to most cookware, and a small number of specially designed cookware may experience poor heating efficiency or inability to sense.

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

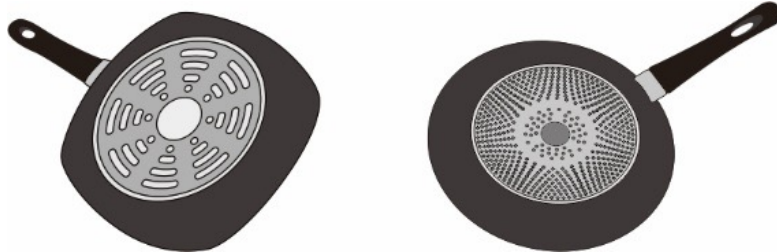
BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

OPERATION (cont.)

CHOOSING THE RIGHT COOKWARE FOR INDUCTION COOKTOPS (cont.):

COOKWARE WITH OTHER MATERIALS MIXED ON THE BOTTOM OF THE POT:

Some cookware bottoms are only partially made of magnetic conductive material, which means that the heating efficiency may be poor, or the cookware may not even be detected. For example, mixed with aluminium.



USING THE INDUCTION COOKTOP WITH INDUCTION COOKWARE:

EMPTY POT HEATING:

DO NOT heat an empty pot, as it may cause damage to the surface of the cookware or stove.

⚠ CAUTION:

If the bottom of the pot used cannot be placed flat at the centre of the stove, it will affect the safety function of dry burning detection and prevent it from functioning properly. Be sure to stay on site to monitor the cooking process to avoid any danger.

SUITABLE PLACEMENT LOCATION

Use a pot of appropriate size and make sure to place the cookware centered on the single cooking zone.

In the case of big pot, oval, rectangular and elongated pans, make sure to place the pans centered on the cooking zone covering both crosses.

LOCKING THE CONTROLS:

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

TO LOCK THE CONTROLS

- Touch the lock button on the control panel.

TO UNLOCK THE CONTROLS

1. Make sure the induction cooker is turned on.
2. Touch and hold the lock button for 3 seconds.
3. You can now start using your cooker.

NOTE: When the cooker is in lock mode, all the controls are disabled except the ON/OFF.

You can always turn the induction cooker off with the ON/OFF control in an emergency, but you will need to unlock the cooker first in the next operation.

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

OPERATION (cont.)

TIMER:

- Timer period ranges from 0 to 99 minutes. The timer counts down and decreases in unit of 1 minute.
- When switched on, select the cook zone, then tap the “Timer” button to enter the timing adjustment, (the preset is for thirty minutes). Tap/long press “+” “-” to adjust the time, wait 3 seconds to confirm the timer; After confirmation, the decimal point of the cooktop flashes.
- When the induction cooktop is in the timer state, select the cook zone and press the “timer” key to exit the timer function.
- After the timer is set to “00”, the timer is cancelled, and the cook zone working time is reset to the default working time of the gear.
- If multiple Cook zones are in a timed state, then the panel displays the minimum remaining time, the decimal point of this stove is flashing, and the decimal point of the other hobs is steady on.

OVER-TEMPERATURE PROTECTION:

A temperature sensor monitors the temperature inside the induction cooker. When an excessive temperature is detected, the induction cooker will stop operation automatically.

RESIDUAL HEAT WARNING:

When the cooktop has been operating for some time, there will be some residual heat. The letter “H” appears to warn you to keep away from it.

COOKING GUIDELINES:

⚠ WARNING: Take care when frying as the oil and fat heat up very quickly, at extremely high temperature oil and fat will ignite spontaneously and this presents a serious fire risk.

HEAT SETTINGS:

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction cooktop to find the settings that best suit you.

HEAT SETTING	SUITABILITY
1 - 2	<ul style="list-style-type: none">• Delicate warming for small amounts of food• Melting chocolate, butter, and foods that burn quickly• Gentle simmering• Slow warming
3 - 4	<ul style="list-style-type: none">• Reheating• Rapid simmering
5 - 6	<ul style="list-style-type: none">• Pancakes
7 - 8	<ul style="list-style-type: none">• Sautéing• Cooking pasta
9 - b	<ul style="list-style-type: none">• Stir-frying• Searing• Bringing soup to the boil• Boiling water

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

MAINTENANCE

MESS	HOW TO CLEAN	NOTE
<p>Everyday soiling on glass (ie. Fingerprints, marks, stains left by food or non-sugary spills on the glass)</p>	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is warm but not hot! 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication, but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<ul style="list-style-type: none"> • Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces: <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.
<p>Spill on the touch controls</p>	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill. 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Operation' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (Layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting
Fan noise coming from the induction hob.	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.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running
Pans do not become hot.	The induction hob cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'
Pans do not appear in the display.	The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds, and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

ERRORS & PROTECTIVE STATE

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

ERROR	POSSIBLE CAUSE	SOLUTION
U	No pot, pot does not match, wire disk failure	Automatically shut down after 1 minute
E1	Voltage is too low (less than 75V~95V)	Check the voltage
E2	Voltage is too high (higher than 275V~295V)	Check the voltage
E3	Furnace surface sensor on/short circuit	Reduce power or turn off
E4	IGBT sensor on/short circuit	Reduce power or turn off
E5	Dry burning, furnace surface temperature is too high (about 250°C)	Automatically shut down after 1 minute
E6	IGBT overheat	Shut down and stop heating
E7	The furnace surface sensor fails	Shut down and stop heating
EC	Communication failure between display board and mainboard	Shut down and stop heating

DO NOT disassemble the unit by yourself to avoid any injuries to yourself or damage to the induction cooktop.

1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

DISPOSAL

This appliance is labelled in compliance with European directive.

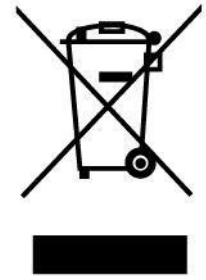
2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

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.

Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

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.



1300 663 868 | enquiries@aussietraveller.com.au | aussietraveller.com.au

BRISBANE SHOWROOM: 11-15 Oasis Court, Clontarf QLD 4019 | MELBOURNE SHOWROOM: 235 Barry Road, Campbellfield VIC 3061

WARRANTY STATEMENT

Aussie Traveller Pty Ltd ACN 642 775 460 (**Aussie Traveller**) offers the following warranty in relation to the products it supplies directly or through an authorised manufacturer, dealer or approved service repair agent (**Product**).

Australian Consumer Law

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty is to be interpreted as excluding, restricting or modifying any State or Federal legislation applicable to the supply of goods and services which cannot be excluded, restricted or modified.

If you are a consumer as defined in the Australian Consumer Law: *Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.*

Warranty

Aussie Traveller warrants that, subject to the exclusions and limitations below, all parts of the manufacture and assembly of the Product will be free from defects in materials and workmanship (**Warranty**) for a period of 12 months from the date of purchase as follows:

1. This Warranty is activated at the time of purchase by the final retail customer (being the owner of the Product).
2. In the event the Product is purchased by a manufacturer, dealer or approved service repair agent, this Warranty will commence at the time the final retail customer makes payment for the Product to the wholesale purchaser.
3. If the Product is purchased directly from Aussie Traveller for use by final retail customer and not to be on sold in any way, the Warranty will commence at the time of the original purchase.

Warranty Period

This Warranty cannot be assigned or transferred to a subsequent owner of the Product.

The purchaser or final retail customer should inspect the Product immediately when received or at vehicle handover, to ensure that it appears free from any damage or defect, and matches the description provided.

If after accepting the Product, a defect appears in the manufacture or assembly of the Product before the end of the Warranty Period and Aussie Traveller finds the Product to be defective in materials or workmanship, Aussie Traveller will, in its sole discretion, either:

- a. replace, repair or refund the Product or the defective part of the Product free of charge; or
- b. cause the Product or the defective part of the Product to be replaced or repaired by a qualified repairer free of charge.

In arranging Warranty inspection, service and repair, Aussie Traveller will seek to provide the details of an approved service agent within your geographic area. Should one not be available, or if the Product is in use in travel, Aussie Traveller reserves the right to seek to arrange a repair or replacement at the next available location on the route of travel.

Aussie Traveller reserves the right to replace defective parts of the Product with parts and components of similar quality, grade and composition where an identical part or component is not available.

Products presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the Product.

Aussie Traveller Awning Products

This Warranty covers specified defects in materials or workmanship for Awning Products as follows:

1. The vinyl fabric is warranted against:
 - a. holes caused by mildew (mildew will form on dust and dirt and stain fabric if fabric is not kept clean).
 - b. excessive cracking, peeling, hardening or loss of strength while used under normal conditions.
 - c. excessive fading (a slight colour change may occur due to ultraviolet rays).
2. All hardware components including the roller are warranted not to bend or break under normal use (excluding high winds, water pooling and accidents).

Making a Warranty Claim

If a defect covered by this Warranty appears, the Customer must first contact Aussie Traveller within 7 days of first becoming aware of the defect. Aussie Traveller will assist the Customer to rectify and resolve any Product issue that may arise.

When making a claim under this Warranty, Aussie Traveller requires that the following information be provided before any further action will be taken.

1. Original Invoice (Document or Number);
2. Make and model of the Product;
3. Make and model of the vehicle (if Product fitted);
4. Vehicle build date (if Product fitted);
5. Vehicle chassis number;
6. Description of damage and/or repair required;
7. Photos of the damage and/or repair; and
8. Appropriate documentation (such as historical and maintenance records).

Aussie Traveller reserves the right to request more information or images should what is provided not be sufficient to make an assessment for the Warranty claim.

The Product must be made available to Aussie Traveller or its authorised repair agent for inspection and testing. If such inspection and testing find no defect in the Product, the final retail customer must pay Aussie Traveller's usual costs of service work and testing.

The final retail customer must bear the cost of the transport of the Product to and from Aussie Traveller or the authorised repair agent, and all insurance of the Product.

Exclusions

This Warranty will not apply where:

- the Product has been repaired, altered or modified by someone other than Aussie Traveller, or without the written consent of Aussie Traveller or an authorised repair agent;
- the alleged defect in the Product is within acceptable industry tolerances and variances;
- Aussie Traveller cannot establish any fault in the Product after testing and inspection;
- the Product has been used other than for the purpose for which it was designed;
- the alleged defect in the Product has arisen due to the final retail customer's failure to properly use and maintain the Product in accordance with any of Aussie Traveller's instructions, recommendations and specifications (including applicable maintenance schedules);
- the alleged defect in the Product has arisen due to the final retail customer's request to customise the Product;
- the Product has been subject to abnormal conditions, including environment, temperature, high or excessive wind, water, fire, humidity, pressure, stress or similar;
- the alleged defect has arisen due to abuse, misuse, neglect or accident;
- unauthorised parts or accessories have been used on or in relation to the Product;
- the Product has been overloaded or involved in an accident;
- the alleged damage or defect has been caused by normal wear and tear;
- the alleged damage to fabric has been caused by storm, wind or rain, or stretching of fabric caused by water pooling on fabric;
- breakage or bending of hardware components has been caused by storm, wind or rain, or water pooling on fabric.

Replacement Warranty Item

If, under Warranty, a Product is replaced or repaired by Aussie Traveller or an Aussie Traveller agent, unless provided in writing to indicate otherwise, the replacement Product will carry the **remaining** Warranty terms and conditions, including length of time, of the original purchased Product.

Change of Mind

Aussie Traveller understands that at times, final retail customers may change their mind. Choose carefully as return and credit requests for items purchased by mistake or "change of mind" reasons may not be approved. Aussie Traveller will not accept Product returns under these circumstances unless by written approval by an authorized Aussie Traveller representative. If approved, an administration and restocking fee may apply.

Limitations

Aussie Traveller makes no express warranties or representations other than set out in this Warranty.

The repair or replacement of the Product or part of the Product is the absolute limit of Aussie Traveller's liability under this express Warranty.

Contact

Australia Wide: 1300 663 868

Melbourne Office

235 Barry Road
Campbellfield, Melbourne, 3061
Ph: +61 3 9357 6565
enquiries@aussietraveller.com.au

Brisbane Head Office, Factory & Showroom

11-15 Oasis Court
Clontarf, Brisbane, 4019
Ph: +61 7 3284 3284
enquiries@aussietraveller.com.au

To receive a copy of the Aussie Traveller Warranty Terms & Conditions or information regarding specific Aussie Traveller products, please contact Aussie Traveller Head Office on (07) 3284 3284 or email enquiries@aussietraveller.com.au.