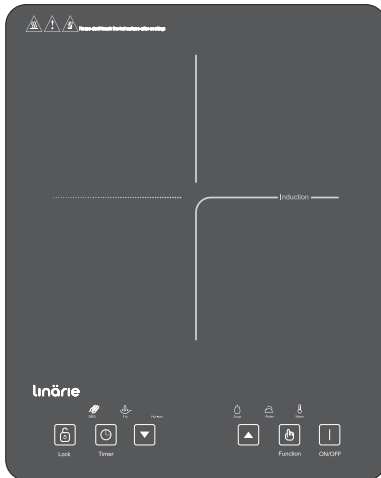


linärie

LILLE INDUCTION COOKTOP

SINGLE ZONE COOKTOP

LS3011Z



EN Operation, Installation
& Instruction Manual

www.linarie.com.au

Register
your
product
online

CONGRATULATIONS

Congratulations and thank you for choosing Linärie to introduce a new comfort of cooking in your home. We are sure you will find your new appliance a pleasure to use and a great asset to your kitchen.

This appliance complies with all relevant safety requirements in Australia. Inappropriate use can, however, lead to personal injury and damage to property.

In order to operate the unit correctly and safely, please read this instruction manual carefully before installation and usage. This user manual which provides you with all required instructions related to safety, installation, use and maintenance of the appliance.

For future reference, please store this booklet in a safe place and ensure that all users are familiar with the contents. Pass them on to any future owner of the appliance.

Record Model & Serial Number

Model:.....

Serial Number

Register your product www.linarie.com.au

TABLE OF CONTENTS

1. General Information	03	5. Troubleshooting	9
1.1 Appliance information		6. Maintenance & cleaning	10
2. General Safety Instructions		Safety notice	11
General safety information		Choosing the right cookware	
Safety instructions - Installation	04	7. Environmental tips	12
Safety instructions - cooktop operation .	05	8. Warranty & After sales service	12
3. Operation	07	8.1 Warranty	
What is induction cooking		8.2 After sales service	
Before first use		8.3 Replacement of spare parts	
How to use your cooktop			
Recommended types and size of cookware			
Components	08		
Control panel w/ 6 cooking modes			
4. Power settings	09		



IMPORTANT

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under Linärie's manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on Linärie's manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

Correct Conditions of Use

- The appliance is intended for use in the home and similar environments only. It is not intended for commercial use.
- The appliance is not suitable for outdoor use, non-stationary installation (e.g. on ships, vehicles), or heating rooms.



Linärie does not assume any liability for damage arising from non-adherence to these documents and from improper assembly. The electricity connection must be made by a qualified specialist. Installation must comply with the valid standards, regulations and laws. All safety and warning information and the operating and installation instructions must be complied with.

1. GENERAL INFORMATION

- A damaged appliance can be dangerous. If you find the appliance is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights. Do not use a damaged appliance.
- The manufacturer's warranty will be invalidated if the appliance is not repaired by a Linärie approved service technician.
- Faulty components must only be replaced by genuine Linärie spare parts. The manufacturer can only guarantee the safety of the appliance when Linärie replacement parts are used.
- If the power cord is damaged, it must only be replaced by a Linärie authorized service technician or suitably qualified electrician in order to avoid a hazard.
- Linärie cannot be held liable for noncompliance with these instructions, resulting from incorrect or improper use or operation.

2. GENERAL SAFETY INTRUCTIONS



The appliance complies with the stipulated safety requirements in Australia. The user is responsible for appliance cleaning and maintenance as well as its safe use. Improper use can lead to personal injury and damage to property.



WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Additional information on products, accessories, warranty, replacement parts and services can be found at **www.linarie.com.au**

Children and People with Special Needs

- The appliance is NOT suitable for use by children without supervision.
- Young children should be supervised near the appliance to ensure they do not play with this appliance.
- Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.

Unauthorized Modifications

- Unauthorised modifications can cause the appliance to pose risks. Do not conduct any modifications to the appliance.

Cleaning & Maintenance

- The device must be cleaned regularly. Dirt can lead to damage or the buildup of odors. (See “Cleaning and maintenance” section).
- Always clean the appliance exactly as indicated in the operating instructions.
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Clean the appliance immediately after any food spillage and the filter regularly to keep the appliance working efficiently.
- There is a risk of fire if cleaning is not carried out as described in these operating instructions.
- Make sure no water penetrates inside the device when cleaning. Do not use any steam device to clean this appliance. The steam could reach electrical components and cause a short circuit.
- In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the machine warranty.

Safety Instructions - Installation



The appliance must only be installed and assembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of ventilation systems.

- In order to avoid any potential hazard, the installation instructions must be followed.
- Observe all regional regulations for the installation of ventilation systems.
- During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - the mains circuit breaker is switched off, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket.
- Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead.
- Extension leads are a fire hazard and do not guarantee the required safety of the appliance.
- Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. Only open the housing as described in the instructions given in “Installation” and in the “Cleaning & Maintenance” sections of this booklet. Under no circumstances should any other parts of the housing be opened.

Safety Instructions - Cooktop operation



The appliance must only be installed and assembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of ventilation systems.

Connection and operation

- The appliances are constructed in accordance with the relevant safety regulations.
- The appliance is manufactured in compliance with the relevant effective safety standards. Nevertheless, we strongly recommend that persons with impaired physical, motoric, or mental capacity, or persons with inadequate experience or knowledge, do not use the appliance unless attended by a qualified person. The same recommendation applies when the appliance is used by persons of less-than-legal age.
- Connecting the appliance to the mains and repairing and servicing the appliance may only be carried out by a qualified electrician according to currently-valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair this appliance.
- Check to make sure the mains socket has the correct rating (16A, 230V) before you connect the appliance.
- Only use the appliance if the electrical system in your home has a rating of 16A.
- Noise level: Lc < 70 dB(A)

Concerning the cooktop

- Never touch the surfaces of heating or cooking appliances. They will become hot during operation. Keep children at a safe distance. There is a risk of burning! Never allow the induction cooktop to operate unattended, as the high power setting (power max.) results in extremely fast reactions.
- Always place and use the appliance on a dry, stable, level and horizontal surface and distance 10 cm back-round surrounding.
- When cooking, pay attention to the heat-up speed of the cooking zones. Avoiding boiling the pots dry as there is a risk of the pots overheating!
- Do not place empty pots and pans on cooking zones which have been switched on.
- Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the cooktop for which no liability will be assumed.
- It is essential that after using a cooking zone you switch it off.
- Overheated fats and oils may spontaneously ignite. Always supervise the preparation of food with fats and oils. Never extinguish ignited fats and oils with water! Put the lid on the pan and switch off the cooking zone.
- The glass ceramic surface of the cooktop is extremely robust. You should, however, avoid dropping hard objects onto the glass ceramic cooktop. Sharp objects which fall onto your cooktop might break it. If cracks, fractures or any other defects appear in your glass ceramic cooktop, immediately switch off the appliance. Disconnect fuse immediately and call Customer Service.
- If the cooktop cannot be switched off due to a defect in the sensor control immediately disconnect your appliance and call Customer service.
- Take care when working with home appliances! Connecting cables must not come into contact with hot cooking zones.
- The glass ceramic cooktop should not be used as a storage area.
- Do not put aluminum foil or plastic onto the cooking zones. Keep everything which could melt, such as plastics, foil and in particular sugar and sugary foods away from hot cooking zones. Use a special glass scraper to immediately remove any sugar from the ceramic cooktop (when it is still hot) in order to avoid damaging the cooktop.

- Metal items (pots and pans, cutlery, etc.) must never be put down on the induction cooktop since they may become hot. Risk of burning!
- Do not place combustible, inflammable deformable objects directly underneath the cooktop. Metal items worn on your body may become hot in the immediate vicinity of the induction cooktop. Caution! Risk of burns! Non-magnetisable objects (e.g. gold or silver rings) will not be affected. Never use the cooking zones to heat up unopened tins of food or packaging made of material compounds. The power supply may cause them to burst!
- Keep the sensor buttons clean since the appliance may consider dirt to be finger contact. Never put anything (pans, tea towels etc.) onto the sensor buttons! If food boils over onto the sensor buttons, we advise you to activate the OFF button.
- Hot pans should not cover the sensor buttons, since this will cause the appliance to switch off automatically.
- Activate the childproof lock if there are any pets in the home which could make contact with the cooktop.
- The induction cooktop may not be used when pyrolysis operation is taking place in a built-in oven.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
Do not use the glass ceramic cooktop if it is cracked or broken. If any visible crack appears, immediately unplug disconnect the appliance from the power supply.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not let the cord hang over the edge of the table or worktop.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: Unattended cooking on a cooktop 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 with a lid or a damp cloth.
- After use, switch off the cooktop element by its control and not rely on the pan detector. (depending on model)
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. (depending on model)
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot. (depending on model)
- WARNING: Ensure that the appliance is switched off before replacing lamp to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

3. OPERATION

Specification

MODEL NO. : LS3011Z

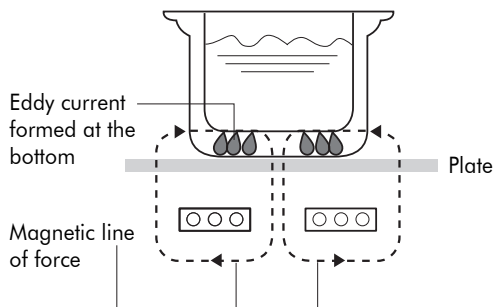
RATED VOLTAGE : 220-240V~50/60Hz

POWER CONSUMPTION: 2000 Watts

WHAT IS INDUCTION COOKING?

An induction cooker creates an electromagnetic field to heat the induction compatible cooking saucepan/pot. Very little energy is wasted heating the glass ceramic plate, as most of the heat is transferred directly to the food. As the majority of the heat is absorbed by the saucepan/pot, the cooking surface remains cooler to the touch than most traditional cooktops making cooking fast, safe and energy efficient.

Working principle



BEFORE FIRST USE

Before using your Breville induction cooker become familiar with all the parts. Remove and safely discard all packaging materials and promotional labels. Wipe the glass ceramic plate surface with a soft damp cloth and dry thoroughly.

HOW TO USE YOUR QUICK COOKTOP

1. Place the induction cooker on a dry, stable and level surface.
2. Make sure there is at least 10cm free space around the induction cooker to prevent overheating.
3. Position an induction compatible saucepan/pot in the centre of the circular design on the glass ceramic plate surface, ensure liquid or food is inside the saucepan/pot.
4. Insert the power plug into a 230V or 240V power outlet and switch power outlet 'On'.

NOTE

Ensure the saucepan/pot is positioned in the centre of the circular design on the glass ceramic plate surface. To achieve maximum efficiency, it is essential to use the correct type of saucepans /pot. Please refer to the cooking vessel manufacturer to confirm suitability for induction cooking

WARNING

Never use the saucepan/pot when empty; ensure liquid or food is inside the saucepan/pot.

RECOMMENDED TYPES AND SIZES OF COOKWARE

Material Cookware with a bottom made of iron or magnetic stainless steel.

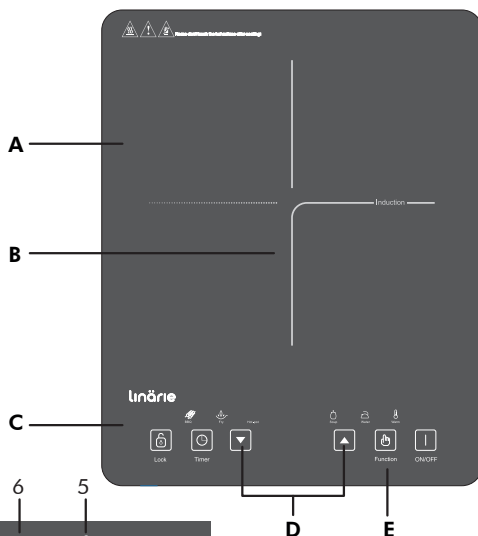
Shape Cookware with a flat bottom.

Size Cookware with a bottom diameter of 12-23cm depending on the cook mode.

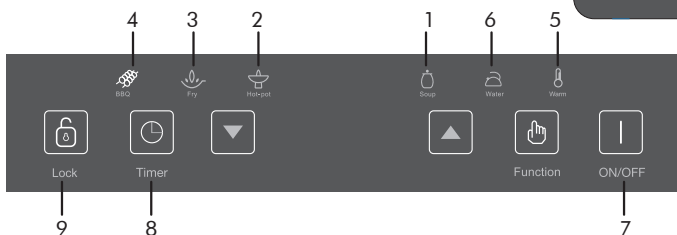
cont. operation

COMPONENTS

- A. Ceramic glass cooktop
- B. Cooking zone (glass ceramic plate surface)
- C. Control panel with 6 cooking modes
- D. Increase/ decrease button
- E. Function button



Control panel with 6 cooking modes (1-6)



- 1.SOUP** > Press "FUNCTION" button to select the "SOUP" function. The light lits up, and machine will work with default setting if there is no operation for 5secs. After soup program finish, the machine will stop automatically.
- 2.HOTPOT** > Press "FUNCTION" button to select the "HOTPOT"function.The light lits up, and machine will work with default setting. Set power by pressing "+" or "-". The display will show the current state.
- 3.FRY** > Press "FUNCTION" button to select the "FRY" function.The lights lit up, and machine will work with default setting. Set power by pressing "+" or "-". The display will show the current state.
- 4.BBQ** > Press "FUNCTION" button to select the "BBQ" function. The light lits up, and machine will work with default setting. Set power by pressing "+" or "-". The display will show the current state.
- 5.WARM** > Press "FUNCTION" button to select the "WARM" function.The light lits up, and machine will work with default setting if there is no operation for 5secs. After water program finish, the machine will stop automatically.
- 6.WATER** > Press "FUNCTION" button to select the "WATER" function. The light lits up,and machine will work with default setting if there is no operation for 5secs. After water program finish, the machine will stop automatically and power off.
- 7. ON/OFF** > Plug in the power cord, the buzzer will "BI" once, all the indicator lights will be on for a second. Press "ON/OFF",and choose cooking function.
- 8.TIMER** > In the working state, press "timer" to enter the timing function, the indicator light is on, Press "+" or "-" to adjust timer,long press,the time will be increased or reduce by 10mins.short press, the time will be increased or reduce by 1min.then it will start countdown and then automatic shutdown, return to standby status.. If you want to modify the timing value, you need to press the "TIMER" button and re-adjust it through the "+" or "-". All of functions can be timed.
- 9.LOCK** > Until any mode,To set the child Lock function,please press"LOCK"button,the display will show "Loc".under the Lock mode,all the button will be blocked except for "ON/OFF". For Un-lock,please long press "LOCK"key for 2sec.

4. POWER SETTINGS

Power settings

The heating power of the cooking zones can be set at various power levels. In the chart you will find examples of how to use each setting.

Cooking level	Suitable for
1	Keeping food warm. Simmering small quantities (lowest power setting).
2	
3-4	Simmering larger quantities or roasting larger pieces of meat until they are cooked through.
5-6	Roasting, getting juices.
7	Roasting.
8	Roasting (highest power output)

5. TROUBLESHOOTING

Error Code Displayed On Screen	Possible Causes	What to Do
E0	<ul style="list-style-type: none"> Non-compatible induction saucepan/pot has been used Induction cooker has detected no pot on the glass ceramic plate 	<ul style="list-style-type: none"> Use an induction compatible saucepan/pot. Place an induction pot on the glass ceramic plate and switch on the induction cooker.
E1	<ul style="list-style-type: none"> Induction cooker does not work. 	<ul style="list-style-type: none"> Take the induction cook authorised Linarie Service Centre for inspection, repair and/or replacement.
E2	<ul style="list-style-type: none"> Induction cooker has overheated. 	<ul style="list-style-type: none"> Allow the appliance to cool down. Press Power On/Off button once, remove saucepan/pot and allow the induction cooker to cool before switching the power on.
E3	<ul style="list-style-type: none"> The voltage is too high. 	<ul style="list-style-type: none"> Ensure the induction cooker is plugged into a 230V or 240V power outlet.
E4	<ul style="list-style-type: none"> The voltage is too low. 	<ul style="list-style-type: none"> Ensure the induction cooker is plugged into a 230V or 240V power outlet.
E5	<ul style="list-style-type: none"> Ambient temperature of the environment is too low 	<ul style="list-style-type: none"> Ensure the induction cooker works in room temperature environment.
E6	<ul style="list-style-type: none"> Induction cooker does not work. 	<ul style="list-style-type: none"> Take the induction cooker to an authorised Breville Service Centre for inspection, repair and/or replacement.
Induction cooker does not function	<ul style="list-style-type: none"> Induction cooker is not plugged in. Induction cooker is plugged in. 	<ul style="list-style-type: none"> Plug the power plug into the power outlet and switch on the power outlet. Take the induction cooker to an authorised Linarie Service Centre for inspection, repair and/or replacement.
Food is not heated	<ul style="list-style-type: none"> Non-compatible induction saucepan/pot has been used. Compatible induction saucepan/pot has been used. 	<ul style="list-style-type: none"> Use an induction compatible saucepan/pot. Take the induction cooker to an authorised Linarie Service Centre for inspection, repair and/or replacement.



If you have completed all of the above checks and is still experiencing difficulty, please contact your local Linarie Service Center (see the "Warranty and Spare Parts" sections).

6. MAINTENANCE & CLEANING



GENERAL INFORMATION

- Allow the appliance to cool down completely before cleaning and maintenance.
- The surfaces and controls are susceptible to scratches and abrasion. Please observe the following cleaning instructions.



WARNING

Observe all safety and warning information during operation (see the “General Safety Instructions” section). Before maintenance or cleaning, the appliance should always be disconnected from the power supply. Make sure that the appliance is switched off and the plug has been removed. Exterior surfaces are prone to scratches and dents. Therefore, please follow the cleaning instructions to achieve the best possible result without damage.

Black crystal plate, operation plate cleaning

- Slight dirt: wipe with a soft cloth.
- Oil fouling: please use a soft cloth with a little neutral detergent, detergent powder or light powder. Then wipe with a soft wet cloth to leave no residue.

Body cleaning:

- Wipe with soft dry cloth, dust off air inlet and air outlet, wait for complete air drying and then use.
- Do not rinse directly with water or scrub in water.
- Use cotton swab to remove dust on the surface of air inlet and air outlet.
- ▶ Refer to cleaning and maintenance reminder in page 4.



If you have completed the above check and still having difficulty, please contact your local Linarie Service Center. See “Warranty and Spare parts section”.



GENERAL INFORMATION

- Allow the appliance to cool down completely before cleaning and maintenance.
- The surface and controls are susceptible to scratches and abrasion. Please observe the following cleaning instructions.



WARNING

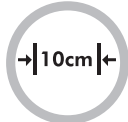
Observe all safety and warning information during operation (see the “General Safety Instructions” section).

Before maintenance or cleaning, the appliance should always be disconnected from the power supply. Make sure that the appliance is switch off and the plug has been removed. Exterior surfaces are prone to scratches and dents. Therefore, please follow the cleaning instructions to achieve the best possible result without damage.

Safety notice



Please use the above socket alone, do not plug with other appliances



The induction cooker should be put on the flat surface and keep 10cm from the wall



Do not put the induction cooker in high temperature environment such as gas stove and coal oil stove



Do not rinse the induction cooker directly with water



Do not insert iron wire or other object in the air vent or suction vent



Do not heat the iron plate on the surface to avoid the danger caused by high temperature.



Please open the lid of canned food and other food before heating to avoid the risk of explosion.



Do not use on any iron or metal platform, it may cause fire alarm due to the magnetic field effect



Do not dry heating with empty pot, so as not to affect the



Clean often, avoid object goes inside, off



Please do not touch with your hand during or after use, as the surface remains hot.



If the power cord is damaged, a professional must be asked to replace it.



Do not allow children to operate alone, to avoid the risk of burns and other hazards.



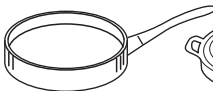
If you are using a cardiac pacemaker, please check with a professional doctor before using it.

Choosing the right cookware

Applicable pot, container: iron (enamel, cast, stainless steel)
bottom diameter bigger than 12cm or below than 26cm,
and the bottom must be flat.



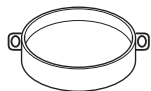
stainless steel pot



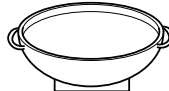
Iron, stainless steel flat pan



Teppanyaki pan



Flat pan



Composite frying pan



The big stock pot

Non - applicable pot, container: ceramic, glass, aluminum, anti - magnetic stainless steel for the capacity of the material smaller than 12cm, and the bottom not flat.



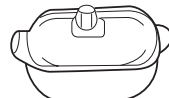
Aluminium pot



Pan with a uneven bottom



Glass pot



Ceramic pot

7. ENVIRONMENTAL TIPS

Observe all safety and warning information during operation (see the "General Safety Instructions" section).

Disposal considerations

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.



Disposing of your old appliance

Electrical devices marked with this label may not be disposed of in domestic waste at the end of their service life.

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

Please dispose of those materials by contacting your local authorities and ask for the correct method of disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

By disposing of this product in accordance with the regulations, you protect the environment and the health of those around you from negative consequences.

8. WARRANTY & AFTER SALES SERVICE

Observe all safety and warning information during operation (see the "General Safety Instructions" section).

In the event of a fault which you cannot remedy yourself, please contact Linärie.

8.1 Warranty

The manufacturer's warranty for this appliance is 2 years.

8.2 After sales service

The contact details for Linärie are given at the beginning and of these instructions.

When contacting Linärie, please quote the model and serial number of your appliance. These can be found on the data plate, after removing the grease filter.

8.3 Replacement of spare parts

Incorrect components can lead to personal injury or damage to the appliance. Use only genuine original Linärie spare parts.

Modifications, additions or alterations to the appliance can lead to safety risks. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Linärie cannot accept liability.

Record model & serial number

Model:.....

Serial Number:.....




Register your product www.linarie.com.au

Please check www.linarie.com.au for more information.

LIKE TO KNOW MORE?

For further information on all Linärie appliances,
or to obtain detailed dimension and installation
information, phone or email our Customer Care
team or visit our website:

Australia
hello@linarie.com.au
www.linarie.com.au

Follow Us
@Linärie.Appliances
  

Operating and installation instructions:

Original

√ Translation

Mart Online Services Pty Ltd.
ACN 657 824 050

Linärie Contact
hello@linarie.com.au
www.linarie.com.au

The distribution and duplication of this document, as well as the use and disclosure of its contents are prohibited unless expressly authorised.

These operating and installation instructions have been drawn up with the greatest of care. But it cannot be ruled out that subsequent technical modifications have not yet been incorporated or the relevant content has not yet been adapted. Please accept our apologies in this eventuality. An updated version can be requested from our team. Subject to printing errors and mistakes.

© Linärie

All rights reserved.