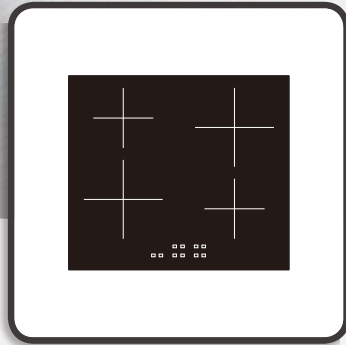


Whirlpool



**Health & Safety, Use & Care, Installation Guide and  
Online Warranty Registration Information**

Model: IWSL6040CA



[www.whirlpool.com.au](http://www.whirlpool.com.au)  
[www.whirlpool.co.nz](http://www.whirlpool.co.nz)



## INDUCTION COOKTOP USE AND CARE GUIDE

Dear User,

Thank you for choosing our products. We are sure you will find your new appliance a pleasure to use. Before you use the appliance, we recommend that you read through these instructions carefully and retain for future reference. Design and specification may change due to product development, no prior notice will be given.

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# IMPORTANT SAFETY INSTRUCTIONS


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## Safety Instructions Important To Be Read And Observed


Download the complete instruction manual on Whirlpool official website or call the phone number shown on the official website.


Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.


 **WARNING:** If the cooktop surface is cracked, do not use the appliance - risk of electric shock.


 **WARNING:** Danger of fire: Do not store items on the cooking surfaces.


 **CAUTION:** The cooking process has to be supervised. A short cooking process has to be supervised continuously.

 **WARNING:** Unattended cooking on a cooktop with fat or oil can be dangerous - risk of fire. Never try to extinguish a fire with water: instead, switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

 Do not use cooktop as a work surface or support. Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

 Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.

 Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

 After use, switch off the cooktop element by its control and do not rely on the pan detector.

 **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.

## Permitted Use

**⚠ CAUTION:** the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

**⚠** 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, bed & breakfast and other residential environments.

**⚠** No other use is permitted (e.g. heating rooms).

**⚠** This appliance is not for professional use. Do not use the appliance outdoors.

## Installation

**⚠** The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

**⚠** Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

**⚠** Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust.


**⚠** If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

## Electrical Warnings


**⚠** It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

**⚠** Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or

plug, if it is not working properly, or if it has been damaged or dropped.


 If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

## Cleaning And Maintenance

 **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

 Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.


## DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol  .

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

## DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

## Energy Saving Tips

Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking. The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted.

Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible. Cooking with the lid off will greatly increase energy consumption.

Use only flat-bottomed pots and pans.

## NOTE

People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.

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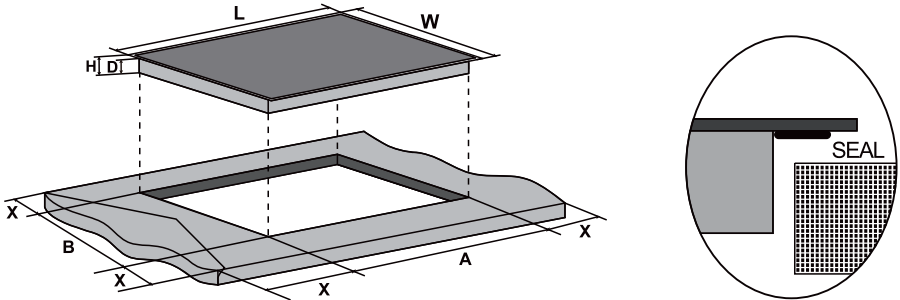
# INSTALLATIONS

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The appliance must be installed and connected in accordance with current regulations. After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DO NOT USE, contact the "seller/ dealer/ Whirlpool After-Sales Service" immediately.


## Selection of installation equipment

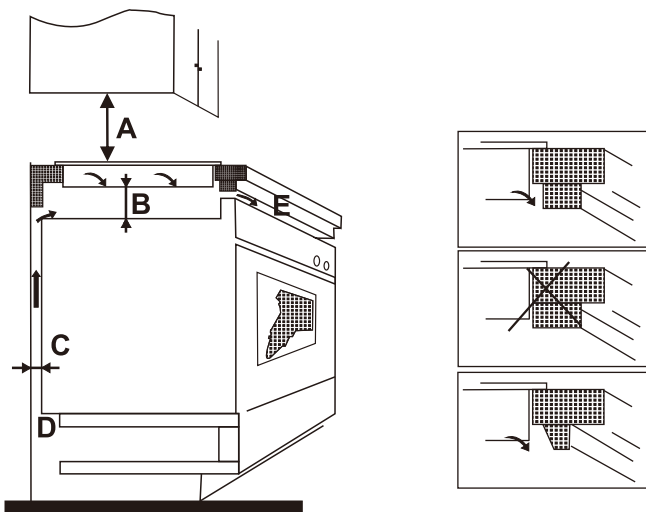
-Cut out the work surface according to the sizes shown in the drawing.-For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.-Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.



Model	L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X-min (mm)
IWSL6040CA	590	520	56	52	560	480	50

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 work state. As shown below:

 **Note:** The clearance between the hood and hob must meet or exceed the minimum specified in the installation instructions for the hood.



A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
650 minimal	50 minimal	20 minimal	Air intake 20 minimal	Air exit 5 minimal

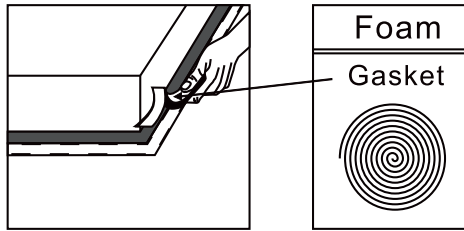
## Installing the foam gasket

Before inserting the cooktop into the opening in the kitchen worktop, the supplied foam gasket (in a plastic bag) must be attached to the lower side of the ceramic glass.

**Do not install the cooktop without the foam gasket!**

**The gasket should be attached to the cooktop in the following method:**

- Remove the protective film from the gasket.
- Then attach the gasket to the lower side of the glass, next to the edge.
- The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

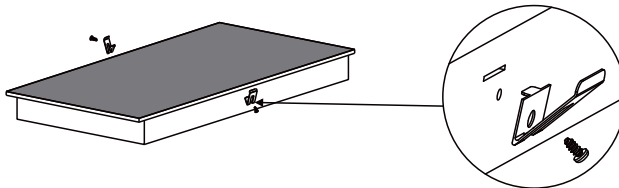


## Fix clips to cooktop

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

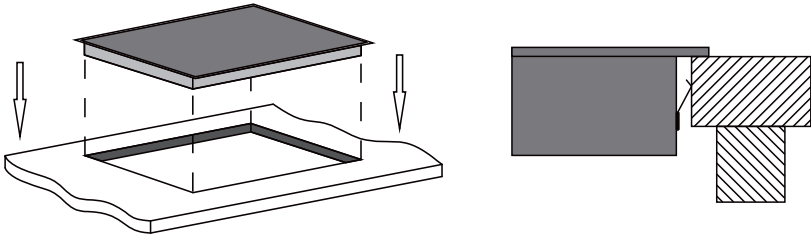
There is one easy fit kit package for each cooktop, including fixing clips and screws (total 2pcs of clips and 2pcs of screws).

Insert the fixing clips into the fixing holes on the 2 sides of housing. Fix the clip to the housing with the screw, after which insert the cooktop to the cabinet/work surface.



## Fix cooktop to cabinet

Insert the cooktop into the cabinet/work surface as below diagrams and the mounted clips on the sides can secure your cooktop sturdily.



## Connecting the cooktop to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The appliance has a large power rating and must be connected to electricity by a Qualified Electrician.

### Notes:

1. If the cable is damaged or needs replacement, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
3. The cable must not be bent or compressed.
4. The cable must be checked regularly and only replaced by qualified technician.

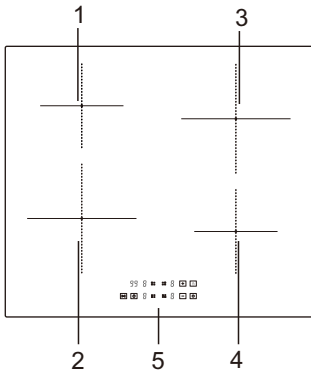
### Cautions

1. The cooktop must be installed by qualified personnel or technicians. Please never conduct the operation by yourself.
2. The induction cooktop shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The induction cooktop shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be heat resistant.
6. A steam cleaner is not to be used.
7. Risk of Electric Shock. If the cord or plug becomes damaged, disconnect the appliance from the power supply and replace only with a cord or plug of the same type.

**Note:** For IWSL6040CA applied with a power cord with plug. If so, you can directly plug in socket.

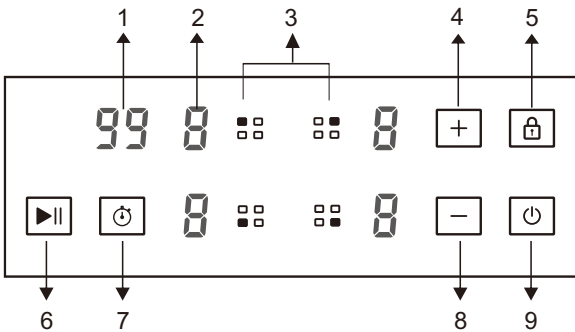
# OPERATION INSTRUCTIONS

## Model: IWSL6040CA



1. 1500W Cooking Zone
2. 2000W Cooking Zone
3. 2000W Cooking Zone
4. 1500W Cooking Zone
5. Control panel

## Control Panel



1. Cooking time indicator
2. Cooking level selected
3. Cooking zone button
4. Adjustment button to increase power & time
5. Child lock button
6. Stop & Go button
7. Timer button
8. Adjustment button to decrease power & time
9. On/Off button

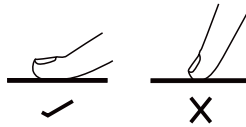
**Notes:** Product diagrams in the manual for reference only, there might be slightly difference due to continually product improvements.

## Before Using Your New Cooktop

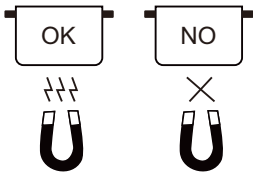
- Review this guide, paying close attention to the 'Safety Warnings' section.
- Remove all protective film from the induction cooktop.

## Using The Touch Controls

- The controls are touch-sensitive; pressure is not required for operation.
- Use the ball of your finger to activate the controls (not the fingertip).
- A beep will sound to confirm each successful touch registration.
- Ensure the control panel is always clean and dry. Do not allow any object (such as utensil or cleaning cloth) to cover the controls. Note that even a thin film of water may interfere with the control panel operation.




## Accessories Pots and Pans



Only use pots and pans made from ferromagnetic material which are suitable for use with induction hob:

- enamelled steel
- cast iron
- special pots and pans in stainless steel, suitable for induction cooking

- Check the  symbol (usually stamped on the bottom) to determine whether a pot is suitable. A magnet may be used to check whether pots are magnetic.
- The quality and the structure of the pot base can alter cooking performance. Some indicators for the base's diameter do not correspond to the actual diameter of the ferromagnetic surface.
- Some pots and pans have only a part of the bottom in a ferromagnetic material, with parts in another material not suitable for induction cooking, these areas may heat up at different levels or lower temperatures. In certain cases, where the bottom is made mainly of non-ferromagnetic materials, the cooktop might not recognise the pan and therefore not switch on the cooking zone.
- To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is uneven, this will affect power and heat conduction.

## Empty pots or pots with thin base

Do not use empty pots or pans when the cooktop is on. The cooktop is equipped with an internal safety system that monitors the temperature, activating the “automatic off” function where high temperature are detected. When used with empty pots or pots with thin bases, the temperature may rise very quickly, and the “automatic off” function may not be triggered immediately, damaging the pan or the hob surface. If this occurs, do not touch anything and wait for the components to cool down.

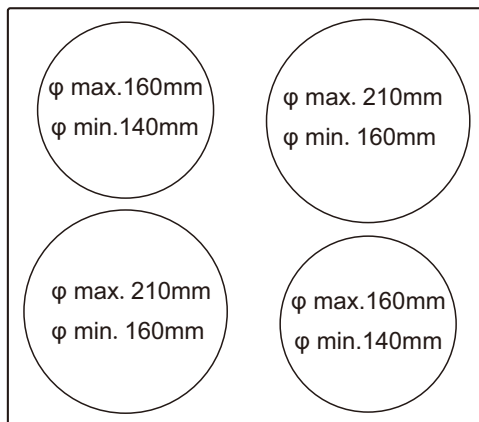
If any error messages appear, call the service centre.

## Cookware Requirements

To ensure the cooktop functions properly, use pots of a suitable minimum diameter (refer to the table below).

Always use the cooking zone that best corresponds to the minimum diameter of the bottom of the pot.

Place the pot making sure it is well centered on the cooking zone in use. It is recommended not to use pots that exceed the perimeter of the cooking zone in use.



## Adapter for pots/pans unsuitable for induction

Using this accessory makes it possible to use pots and pans that are not suitable for induction hobs. It is important to bear in mind that using it affects efficiency and, consequently, the time needed to heat food. Its use should be limited because the temperatures reached on its surface depend significantly on the pot/pan used, its flatness and the type of food being cooked. Using a pot or pan with a smaller diameter than the adapter disc may cause heat to build up that is not transmitted to the pot or pan, which could blacken both the hob and the disc. Adapt the diameter of your pots/pans and the hob to the diameter of the adapter.

## Daily Use



### Switching the cooktop on/off

To turn the cooktop on, press the power button for around 3 seconds. A beep and the power levels and timer indicators showing “-” indicate that the cooktop is on standby mode.

To turn the cooktop off, press the same button again, and all cooking zones will be deactivated.



### Positioning

Locate the desired cooking zone by referring to the position symbols. Do not cover the control panel symbols with the cooking pot.

Please note: Ensure the pan bottom and the cooking zone surface are clean and dry.

### Activating/deactivating cooking zones and adjusting power levels

Press the required cooking zone button to activate it. The power level of the cooking zone will flash. Press “+” or “-” to adjust the power level.

To deactivate the cooking zones, press “-” button till the level indicator will show “-” .

### Note:

- The cooktop will automatically enter Standby mode and turn off if no action is taken within 1 minute. A beep will confirm entry into this mode.
- The power level can be adjusted from 0 to 9.
- When adjusting the power level, the cooking level indicator for the selected zone will flash. The new setting is confirmed when the indicator stops flashing after 5 seconds.
- If power is cut off during cooking, all current settings will be cancelled.
- The induction cooktop cooling fan will remain operational for approximately 1 minute after the cooktop has been turned off.

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# POWER SHARING

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## Power Sharing Shared Power Limit

Using two or more cooking zones, simultaneously can limit the maximum available power level for each zone. You may need to reduce the power setting on one or more active zones before you can increase the setting on a selected zone or activate an additional zone.

## Maximum Setting Indicator

When you attempt to set a zone beyond the maximum available power setting (due to the shared power limit), the cooktop will signal this by beeping twice and the setting will flash in the power level indicator.





**Note:** When only one cooking zone is in use, the maximum power level is fully available for optimal performance.

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
# CHILD LOCK SAFETY CONTROL


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## Child Lock

To lock the settings and prevent it from accidentally switching on. Touch the Child Lock button () once. A beep and a warning “Lo” will appear on the timer indicator when this function has been activated. The control panel is locked except for the switching off function () and child lock function (). To unlock the control, touch and hold the Child Lock control button () around 3 seconds, the buzzer beeps once and “Lo” disappears in timer indicator, the Child Lock be inactive.



In an emergency, immediately press the ON/OFF button () to switch off the cooktop.

If the cooktop is turned off while the Child Lock is active, the lock will remain engaged the next time the cooktop is powered on. To resume cooking, unlock the Child Lock () before the cooktop can be turned on and operated.

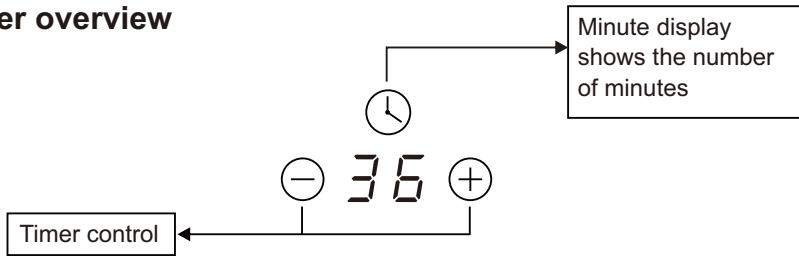
# USING THE TIMER

## Timer

When the cooktop is powered on, the timer function can be used in two ways:

- As a Minute Minder, where the timer will sound an alert when the set time expires but will not turn off any cooking zones.
- As an Automatic Shut-off Timer, which can be set to turn off one or more specific cooking zones when the time is up.
- The minute minder or timer can be set for a maximum duration of 99 minutes.

### Timer overview



### Setting the Minute Minder

To use the timer as a Minute Minder:

1. Ensure no cooking zones are currently selected.
2. Touch the timer button; the number in the timer indicator will begin to flash.
3. Press “+” or “-” button to adjust the minute minder setting.
4. To confirm the setting, press the timer button again.


#### Note:

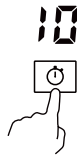
Once the Minute Minder is set and confirmed, it begins counting down immediately; the timer indicator will display the remaining time, and a red dot next to the indicator will flash to show it is active.



When the set time has elapsed, a beep will sound for 30 seconds and the timer indicator will display “- -”. Touching any control button during this 30-second alert period will stop the beeping.

### Setting timer to turn cooking zone off

1. Select the corresponding zone selection control button to choose the zone you wish to program.
2. Press the timer control button (  ). The number in the timer display will flash.
3. Press “+” or “-” button to set the desired time.
4. Once the timer is set, it will immediately begin counting down, and the display will show the remaining time



**Note:** A red dot next to its power level indicator will illuminate when a cooking zone is set with a timer.

If timers are active on more than one cooking zones, the main timer indicator will display the lowest remaining time among all active timers, and the red dot next to the power level indicator of the corresponding zone will flash.

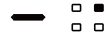


5. When the set time elapses, the corresponding cooking zone will be automatically turned off.



**Note:** The default setting for both minute minder and timer is 30 minutes.

The timer setting is confirmed when the timer indicator flashes for 5 second and then stops.



The minute minder and timer can be used at the same time; in this case, the main time indicator will always display the lowest remaining time. If the minute minder is the lowest setting, the red dot next to the timer indicator will flash. If a cooking zone timer is the lowest setting, the red dot next to the corresponding cooking zone's power level indicator will flash.

If the indicator is showing the timer setting of a cooking zone, you can temporarily check the minute minder setting by pressing the timer control button; the indicator will then show the minute minder setting.

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## FUNCTION

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### Stop & Go

The Stop & Go button is designed for momentary interruptions during cooking (eg. answering the door or phone).

Press the "Stop & Go" button. The power level displays of all active zones will show "P" when this function is activated. All settings will be paused and the cooktop will stop heating to prevent food from burning. To resume cooking at the original power level settings, simply touch the "Stop & Go" button again.

 While the Stop&Go function is active, most control buttons are disabled. Only the following buttons remain operational: ON/Off, Stop & Go (for resuming operation) and Child Lock.






**Safety Note:** The cooktop will automatically turn off if the Stop & Go function remains active for more than 10 minutes.

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# DEMO MODE

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## To set the Demo Mode:

- Connect the cooktop to the mains power supply, you can set the demo mode within 1 minute.
- Wait for the switch-on sequence, with buzzer beeps once.
- **Step 1:** Press and hold the Child Lock button(  ) for a while. The letter "Lo" will appear on the timer indicator.
- **Step 2:** Press the Child Lock button(  ) and Stop&Go button(  ) simultaneously for a while, "dE" will flash on the timer setting indicator.
- **Step 3:** Press the Stop&Go button(  ) to confirm that Demo Mode works. "dE" displays on the timer setting indicator.
- **Step 4:** Press and hold the ON/OFF button(  ) for a while to turn on the cooktop. Now the cooktop enters into standby mode, all cooking zones indicators and timer setting indicators shows "-".
- You can select any cooking zone, then adjust power level and operate other function. No need to put a cookware on the cooking zone and the cooktop will do not heat up, which is only for demonstration.

## Cancel Demo Mode:

- To deactivate demo mode by following steps when "dE" displays on the timer setting indicator.
- **Step 1:** Press the Stop&Go button(  ) for a while, the letter "dE" will disappear on the timer indicator.
- **Step 2:** Press and hold the ON/OFF button(  ) for a while, you can normally use the cooktop.

## Notes:

1. The Demo Mode will be saved if the mains power supply is disconnected.
2. Every step must be finished within 1 minute.
3. When the cooktop in Demo mode, all indicators will be off if no operation for more than 1 minute, "dE" will light up again when any button on the cooktop is pressed.

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## DETECTION OF PAN AND SMALL ARTICLES

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For induction cooktop, If the cooking level indicator flashes “” alternately with heat setting.

- You have not placed a pan on the correct cooking zone or,
- The pan that you are using is not suitable for induction cooking or,
- Refer to Suggested Cookware Dimensions for more information.

### Notes:

1. No heating takes place unless there is a suitable pan on the cooking zone.
2. The display will turn off automatically after 1 minutes if no suitable pan is placed on it.
3. When an unsuitable size or non-magnetic pan (e.g. aluminum), or some other small item (e.g. knife, fork, key) has been left on the cooktop, the corresponding cooking zone will turn off automatically in 1 minute.

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## RESIDUAL HEAT WARNING

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### Beware of hot surfaces

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



### It can also be used as an energy saving function:

If you want to heat up your pans, you may use the cooking zone when it is still hot.

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## AUTO SHUTDOWN

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Another safety feature of the cooktop is auto shutdown feature. This is useful when you forget to switch off the cooktop after cooking. The default shutdown times as below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

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## OVER-HEAT PROTECTION

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

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## OVER-FLOW PROTECTION

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For your safety, the induction cooktop will shut off the power automatically if boiling liquid spilled over or wet cloth touching the control panel. All control buttons became invalid except ON/OFF and Child Lock button. Keep the control panel dry to resume operation.

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# COOKING GUIDELINES

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Be careful when frying as the oil and fat heat up quickly, particularly if you are using the Booster function. At extremely high temperature, oil and fat will ignite spontaneously and this presents a risk of fire.

## Cooking Tips

- Lower the power setting when food comes to boil.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

## Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because flavors develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

## Searing steak

To cook juicy flavorsome steaks:

1. Bring the meat to room temperature before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then put the meat onto the hot pan.
4. Flip the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how you would like the steak to be cooked. Cooking time may vary from about 2-8 minutes per side.
5. Rest the steak on a warm plate for a few minutes to allow everything to relax and redistribute the juice, which creates a more tender, juicier cut.

## For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients ready. Stir-frying should be quick. If cooking in large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook the meat first, put it aside and keep warm.
5. Stir-fry the vegetables till crisp. Turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated thoroughly.
7. Serve immediately.

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# COOKING TABLE

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The cooking table offers an example of the cooking type for each power level. The actual delivered power of each power level depends on the cooking zone dimension.

<b>Heat setting</b>	<b>LEVEL USE</b> (indicating cooking experience and habits)
1- 2	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering</li><li>• slow warming</li></ul>
3- 4	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li></ul>
5- 6	<ul style="list-style-type: none"><li>• pancakes</li></ul>
7- 8	<ul style="list-style-type: none"><li>• sautéing</li><li>• cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• stir-frying</li><li>• searing</li><li>• bringing soup to the boil</li><li>• boiling water</li></ul>

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## CLEANING AND MAINTENANCE

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Important: Before any maintenance or cleaning work is carried out, DISCONNECT the appliance from ELECTRICITY supply and ensure the appliances is completely cool.

### Cleaning the cooktop surface

Clean spillages from the cooktop surface as soon as possible. Always ensure the surface is cool enough before cleaning.

Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface, you may need to use a specialist vitro-ceramic glass cleaner, which is available in most of the supermarkets.

Do not use other abrasive cleaners and/or wire wool etc., as it may scratch the ceramic glass surface of your cooktop.

### Damage from Sugary Spills and Melted Plastic

Special care should be taken when removing hot substances to avoid permanent damage of the glass surface.

Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while it is still hot. Special care should be taken when removing hot substances.

## Hints and Tips

What?	How?	Important!
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non- sugary spillovers on the glass)</p>	<p>1.Switch off the power supply. 2.Apply a vitro-ceramic glass cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. Switch on the power supply to the cooktop.</p>	<ul style="list-style-type: none"> <li>•When turn off the power supply of cooktop, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>•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.</li> <li>•Never leave cleaning residue on the cooktop glass surface: the glass may become stained.</li> </ul>
<p>Boil over, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass of cooktop, but beware of hot cooking zone surfaces: 1.Switch off the power supply. 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.</p>	<ul style="list-style-type: none"> <li>•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.</li> <li>•Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
<p>Spillovers on the touch controls</p>	<p>1.Switch off the power supply. 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. Switch on the power supply to the cooktop.</p>	<ul style="list-style-type: none"> <li>•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.</li> </ul>

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# TROUBLESHOOTING

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**If there is a problem with the hob, please check the points listed below before calling for service:**

1. There is no power to the appliance:

- Check whether there is a power cut of your department;
- Check whether the appliance is connected to the electricity properly;
- Check whether the timer setting has elapsed;
- Check whether the appliance reaches the longest cooking time setting and auto shut off;
- Check whether there is liquid boiling over touch control panel and overflow protection devices auto shut off;

2. Touch control panel is not active:

- Whether it's under "Child Lock", which there is "Lo" shows in timer displayer;
- Whether liquid/wet cloth over touch control panel active overflow protection;

3. After cooking there is "H" shows on display:

-This is normal. The cooktop is with Residual Heat Warning safety features. It will remain on until the surface is cool enough for touch.

4. After turn off, the fan of induction cooktop remains working for a while:

-This is normal, this is to help appliances completely cool down.

5. Some pans make crackling or clicking noises during use of induction cooktop:

- This is normal, it's the sound of induction coils during working, and for different construction of your cookware, the clicking might be slightly different.

**-Crackling sounds.** These noises can normally be attributed to the pans and the different materials used in their construction. The pan base will be a composition of different materials which will expand at different rates as the pan heats.

**-Clicking noises.** These are normally created by the electronic components within the appliance as they switch on and off.

**-Whistling noises.** These can be caused when one or more cooking zones are in operation at a high power level and as a result of the cookware being constructed of different materials.

**-Humming noises.** These noises can be created when a high power level is selected i.e. boost function. Noises related to high power levels will reduce as the pans heat to temperature and the power level is reduced.

**-Hissing/humming noises.** These noises can be normally heard when the hob's cooling fan is in operation.

All of the noises listed above are quite normal and do not indicate a fault.

6. The glass is being scratched:

- Check whether you use unsuitable cookware, like rough-edged cookware.
- Check whether unsuitable, abrasive scourer or cleaning products being used.

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# TECHNICAL SPECIFICATIONS

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Model No.	IWSL6040CA
Rated Voltage & Frequency	220-240V~, 50-60Hz
Rated Power	2200W
Product Size	590*520*56mm
Carton Size	641*568*113mm
Net Weight	8.0kg
Gross Weight	9.7kg

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

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
E1/E2	Abnormal supply voltage	Please check whether power supply is normal, Power on after the power supply is normal.
E3	High temperature of the pan sensor	Check whether no liquid in pan, fill with liquid then restart.
E5	High temperature of the IGBT temperature sensor	Please restart after the induction cooktop cools down.
	<p>1.If a pan is too small for the induction zone, it can still be used. However, if the pan is a lot smaller than the zone, you may find that the induction cooktop won't activate when the pan is placed in the zone. This is simply because the pan is too small to register on the magnets.</p> <p>2.Wrong pot size used by the customer. Pot not appropriate for induction cooktops.</p>	<p>1.The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION SYSTEM"</p>  <p>2.Use a magnet to check if the bottom of the pot is suitable for the induction cooktop: bottom of the pots and pans are unsuitable if not magnetically detectable.</p>

For all other error codes, switch off and call Customer Service.

# AFTER-SALES SERVICE

To receive complete assistance, please register your product in your local market.

## Before calling the after-sale service:

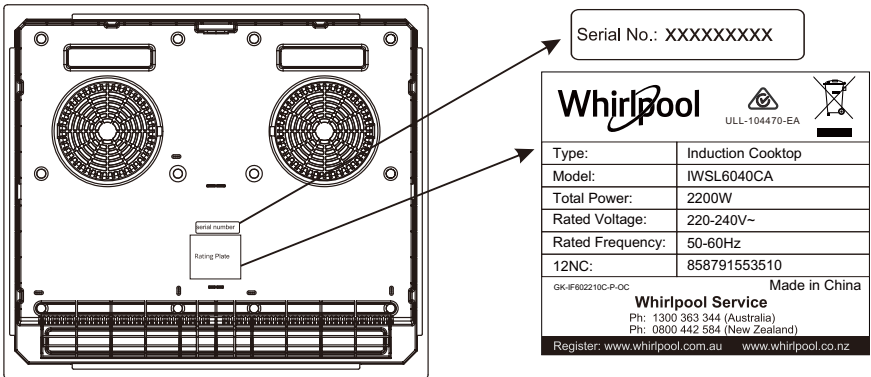
1. See if you can solve the problem by yourself with the help of the TROUBLESHOOTING suggestions.
2. Switch the appliance off and on again to see if the fault persists.

**If after the above checks the fault still occurs, get in touch with the nearest after-sales service.**

To receive assistance, call the number shown on the warranty booklet or follow the website's instructions.

When contacting our Client After-sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;
- the serial number (on the rating plate located under the appliance);
- your full address;
- your telephone number.



If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).

## REGISTER YOUR PRODUCT ONLINE

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For Australia Market



Scan QR Code or visit  
[www.whirlpool.com.au](http://www.whirlpool.com.au)  
to register your product warranty online.

This QR Code is only applicable to Australia.

You can download the user manual by

- Visiting our website [www.whirlpool.com.au](http://www.whirlpool.com.au)
- Contracting our Customer Service Center at 1300 363 344

For New Zealand Market



Scan QR Code or visit  
[www.whirlpool.co.nz](http://www.whirlpool.co.nz)  
to register your product warranty online.

This QR Code is only applicable to New Zealand.

You can download the user manual by

- Visiting our website [www.whirlpool.co.nz](http://www.whirlpool.co.nz)
- Contracting our Customer Service Center at 0800 442 584

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