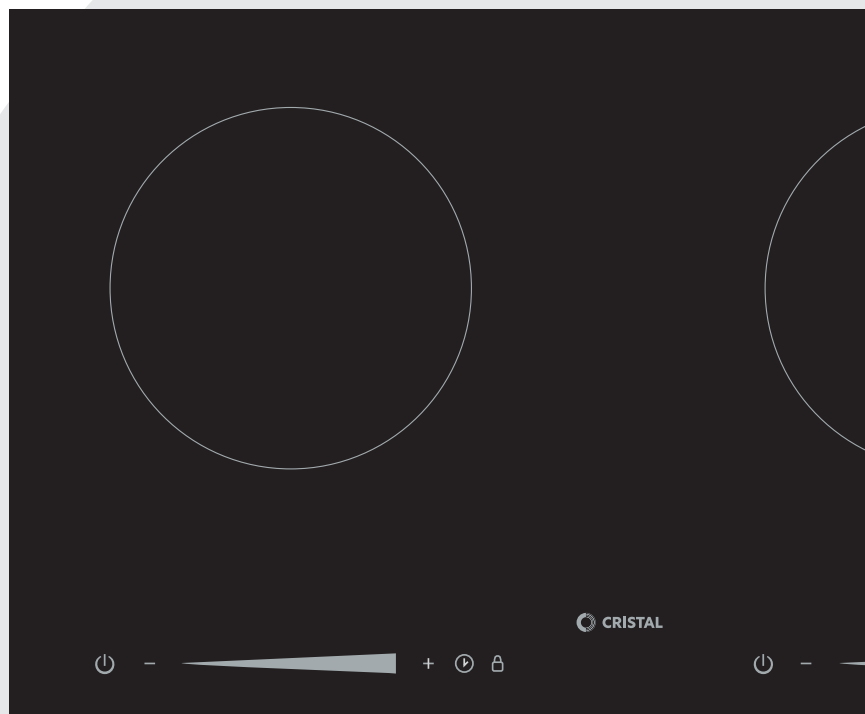


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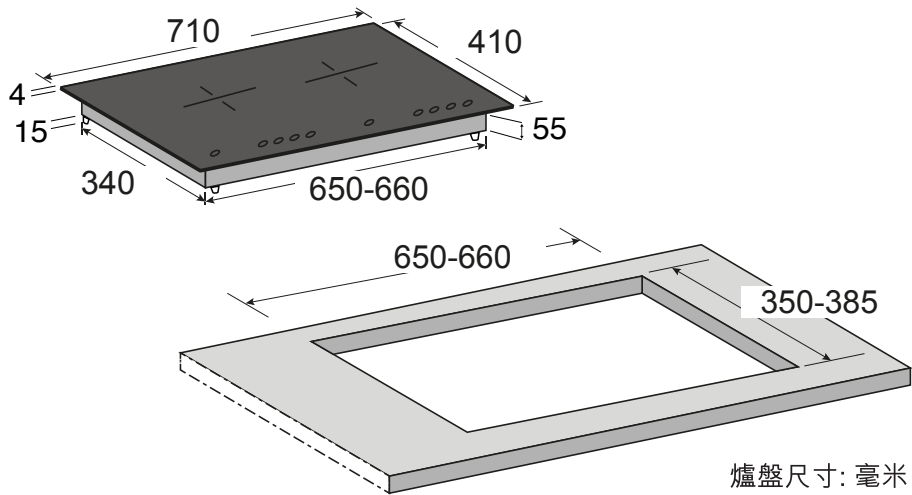
電磁爐 | INDUCTION HOB

使用說明書 | User Manual

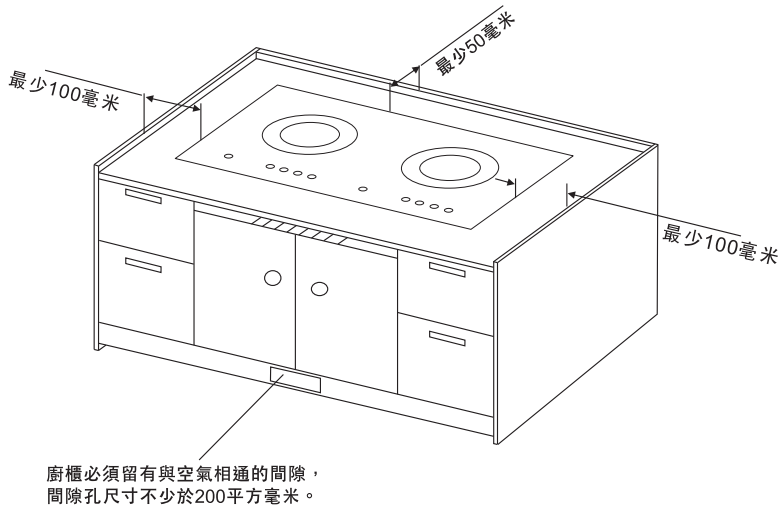


安裝指示

爐具安裝及維修必須由政府註冊的技工進行。



安裝爐具的廚櫃必須留有與空氣相通的間隙，間隙孔的尺寸不少於100 毫米。



一、工作原理

本產品是集電磁爐、電陶爐兩種不同加熱方式於一身的雙用煮食爐，它適用多種不同烹飪器具，是現代化家庭廚房的理想選擇。

本產品的左爐為電陶爐，採用紅外線加熱方式加熱，它的最大特點是對鍋具的適用範圍廣泛。右爐為電磁爐，它的最大特點是節能環保。

電磁爐是運用鐵質鍋體在交變磁場中產生渦電流，從而產生電流熱效應，使鍋體發熱的原理來加熱食物。

二、產品特性

安全——微電腦控制，多項安全保護功能，確保安全。

高效——熱效率大於82%。

方便——操作界面圖示化，簡潔易明。

環保——使用過程中不產生明火，無有害煙氣。

衛生——耐熱、高硬微晶玻璃面板，不易碎、易清潔、不留污。

三、產品特點

安全

- 自動監測使用電壓，過欠壓保護，防止過流、超溫。
- 自動監測鍋體溫度，防止過熱危險。
- 自動監測爐內溫度，防止機器燒損。
- 兩小時無人操作自動關機。
- 小物件(8cm直徑以下鐵質物體)放置於爐面上是不會加熱的，防止誤燒。

節能

- 熱效率高過82%，省電節能，快速省時。

環保

- 沒有明火烹飪中常見的烟氣污染，燃氣泄漏爆炸、明火引燃等危險，防止意外事故發生。

微電腦調控

- 多種加熱火力：可調整多種加熱功率，實現不同的烹飪需要。
- 靈活定時功能：烹飪時間靈活控制，到達定時時間自動停止。
- 自動檢測報警：微電腦具有自動檢測系統，並聲光提示。

清潔更方便

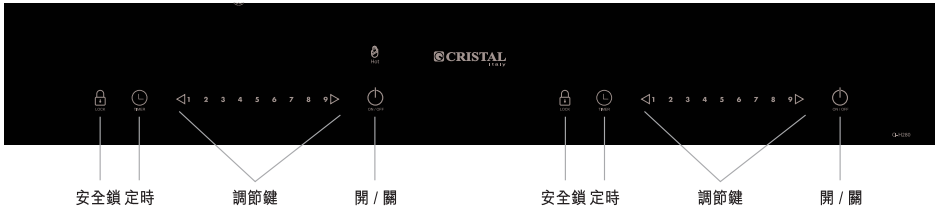
- 高强度微晶玻璃面板，易於清潔及維護，不易破損。

四、各部件名稱

產品結構圖：





功能鍵：



五、使用說明：









電陶爐(左面)及電磁爐(右面)

- 1、接上電源，機器發出“泌”一聲響，所有指示燈閃亮1秒後熄滅，表示機器正常接電及正處於待機狀態。
- 2、開始煮食：長按" "鍵2秒，機器發出“泌”一聲響準備操作狀態，再直接按火力調節數位1至9相關爐具會開始工作，數碼管顯示相關火力。中途亦可以在火力調節數位1至9之間來回滑動調節適當功率煮食。
- 3、完成煮食：後再按" "鍵一下會馬上關機，但此時機內散熱風扇會繼續運作一段短時間，待溫度下降後散熱風扇會便會自動停止。

安全電力共享功能 安全使用一般13A電插頭

每個爐灶的功率為9檔可調，一邊的功率與另外一邊爐灶的功率共用，功率調節數值表如下：

電陶爐功率	電磁爐功率
0	2800W
400W	2400W
800W	2000W
1200W	1600W
1400W	1400W
1600W	1200W
2000W	800W
2400W	400W
2600W	0

- 4、定時TIMER：按" "鍵，可以設定機器的工作時間長短，可調範圍是0-3小時59分鐘。
在機器的工作狀態下，按一次" "鍵，數碼管的“小時”位閃亮，可通過 >img alt="right arrow" data-bbox="238 665 268 695"/>來設定“小時”數值(為遞減；>img alt="right arrow" data-bbox="238 665 268 695"/>為遞加)。再按一次" "鍵，數碼管的“分鐘”位閃亮，可通過 >img alt="right arrow" data-bbox="238 695 268 725"/>來設定“分鐘”數值(為遞減；>img alt="right arrow" data-bbox="238 695 268 725"/>為遞加)。設定完成後，再按一次" "鍵進行確認，" "指示燈亮，定時倒計時時間與功率數值交替顯示。
- 5、“LOCK”功能：在待機情況下可長按" "鍵3秒鐘啟動童鎖功能，上鎖後所有功能鍵不工作。重複以上動作解鎖。機器在煮食時亦可以啟動童鎖功能，把其他功能上鎖，但開關鍵" "仍可操作，可即時按" "鍵安全終止煮食。
- 6、高溫警示燈：高溫警示燈在煮食關機後如微晶板餘溫高於70℃時閃亮，以作警示高溫危險；當微晶板餘溫下降於70℃以下自動熄滅。

六、電磁爐使用器皿

適合的鍋類、容器：

帶鐵系（琺瑯、鑄鐵、鋼材）材料製造，底部直徑12cm以上，26cm以下並且平坦的鍋具。



特制不銹鋼窩



鐵板



專用復合
材料窩



鐵制琺瑯
茶杯



精鑄鐵窩



磁感應材料
復底煎窩



磁感應材料
復底湯窩

不適用的鍋類、容器：

以陶瓷、玻璃、鋁、銅為材料的鍋具；

底部直徑小於12cm的鍋具或底部不平坦的鍋具。



陶瓷鍋類



玻璃



弧型鍋底者



鋁鍋



鍋底直徑
小於12CM者



鍋底附腳者

七、電陶爐使用器皿

適合的鍋類、容器：

珐琅、鑄鐵、不銹鋼、陶瓷等材料製造，底部直徑12cm以上，26cm以下並且平坦的鍋具。



不適用的鍋類、容器：

底部直徑小於12cm的鍋具或底部不平坦的鍋具。



八、使用注意事項

當您使用本產品時，特別提醒注意以下內容：

使用之前：

- 1、切勿自行打開機體、改裝零部件或自行修理本產品。
- 2、在插頭、電源綫損壞或電源插頭未牢固插入插座時，切勿使用本產品。
- 3、切勿過度彎曲、捆扎電源綫或施力過度，以免導至損壞。
- 4、切勿使用包括灰塵在內的任何障礙物粘在本機插頭或電源插頭上。
- 5、請使用專用插座，插座容量不得低於13A，切勿與其它電器同時使用一個多用插座。
- 6、手濕時切勿進行接插。
- 7、切勿在受潮或靠近火焰的地方使用本產品。
- 8、應將本產品水平放置，不可緊貼牆面或物體，周邊間隙至少10CM以上。
- 9、請勿在有水噴濺的地方使用本產品。
- 10、本產品使用的環境溫度為“-10℃”至“40℃”。

使用時：

- 1、使用這爐具時,切勿讓兒童接近,觸摸,更不可讓兒童獨自使用。
- 2、切勿對空氣加熱或加熱過度。
- 3、切勿將刀、叉、調羹、鍋蓋、鋁箔等金屬物品放置在面板上。
- 4、切勿在裝載鍋具的狀態下搬運本產品。

請勿在地毯或臺布上使用本產品，以免阻塞吸風口和排風口，影響散熱，如確需要在地毯或臺布上使用本產品，請在本產品下面加硬平板墊。

- 5、切勿讓別針、金屬絲、布碎等雜物卡在吸風口或排風口，確保吸/排風暢通。
- 6、切勿碰撞微晶面板，如表面出現裂紋，應立即關掉電源，並通知本公司修理。
- 7、切勿使物品跌落在面板上。
- 8、切勿將薄鐵片直接或間接加熱的方式在本產品上使用，以免燒紅導致危險。
- 9、切勿將易拉罐等密封器盛裝的食品或飲料放在爐面上加熱，否則會導致密封容器內空氣受熱膨脹而造成爆炸事故。
- 10、使用中會聽到“吱、吱”聲音，是因某些鍋具的金屬材料所致，並非故障，將鍋具略作移動，該聲音 便會消失。
- 11、在使用中會聽到風扇高速轉動的“嗡嗡”聲，屬正常現象。

使用後：

- 1、烹飪結束，鍋具產生的高溫熱量會傳至本產品面板，切勿立即觸摸該面板。
- 2、切勿直接用水沖洗或浸入水中刷洗本產品。
- 3、切勿用拉扯電源綫的方法撥出插頭。
- 4、在不使用時，應拔出電源插頭，切勿讓本產品繼續處於通電狀態。
- 5、應保持爐具的清潔，以免蟑螂等走入機內，導致機體損壞。

九、清潔維護

清潔前請先關機或把電源切斷，待面板冷卻後才進行。

微晶面板：請用濕布擦拭，也可加中性洗潔劑擦拭。

機體、控制面板：以柔軟的濕布擦拭，對不易擦拭的油污，

可用中性洗潔劑擦拭後，再以柔軟的濕布擦拭至不留殘渣。

進氣/排氣孔位表面：可用棉花棒將塵埃除去，如有油漬，可用牙刷加少許不損器皿的清潔劑小心除去。

不可使用蒸氣洗機

十、電磁爐保護及故障代碼

代碼	項目	代碼	項目
E0	電路故障	E1	無鍋或鍋具不適合
E3	爐面傳感器故障	E4	IGBT傳感器故障
E5	過壓 ($\geq 275V$)	E6	電壓過低($\leq 110V$)

十一、電陶爐保護及故障代碼

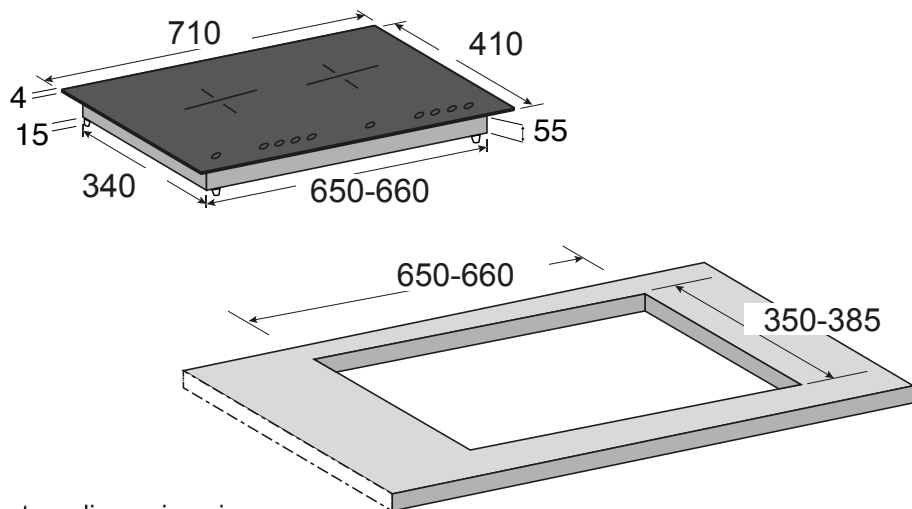
代碼	項目	代碼	項目
E3	爐盤溫度傳感器故障	E4	功率管溫度傳感器故障
E5	電壓過高 ($\geq 270V$)	E6	電壓過低($\leq 110V$)

十二: 常見故障的判別與維修

序號	常見故障	故障檢查
1	在插插頭時未聽到“呖”一聲，按開關鍵指示燈不亮	①插頭是否脫落 ②是否停電
2	連續發出短促“呖”聲警告60秒後停機	①使用的鍋具是否合適 ②鍋具是否放在微晶面板的中央部位 ③鍋底面積直徑是否大於12cm
3	使用中突然終止加熱	①四周環境的溫度是否很高 ②進氣口、排氣口是否堵塞 ③保溫狀態時，表示已達到所設定溫度 ④有時是保護裝置發生作用，等數分鐘至10分鐘再確認。
4	機器在工作時，溫度無法控制	①所使用的鍋具鍋底是否凹凸不平，或中心部位凹陷。 ②保溫功能指示燈是否亮著。

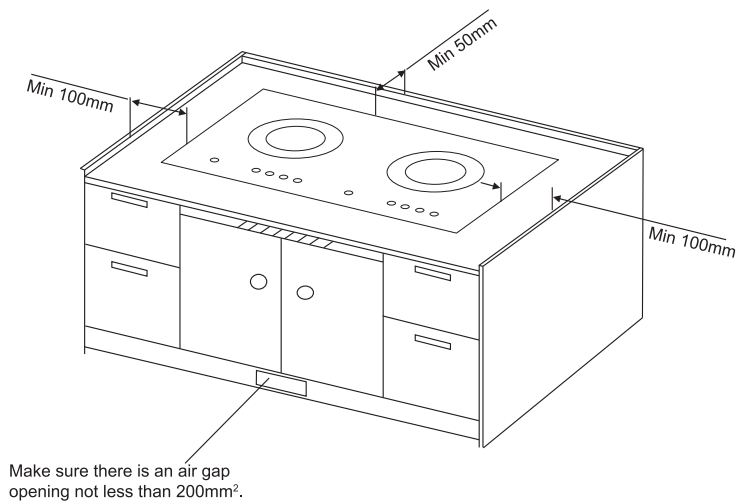
Installation procedures

Installation must be carried out by a registered contractor.



Base tray dimensions in mm

Make sure there is a distance of at least 100mm when installation of built-in hob between the machine and the walls or cabinet walls.



This is a double function cooker, which consists of an Hi-light cooker and induction cooker.

The left stove of this machine is an Hi-light cooker, which allows the use of many kinds of cookware material. The right stove of this machine is an induction cooker, which is highly efficient and energy saving.

Product features:

- ▶ Safety: Multi-Safety Protection device.
- ▶ High-efficiency: The energy efficiency is higher than 82%.
- ▶ User friendly and convenient: With clear icon operating direction.
- ▶ Environment friendly: No combustion and hazard smoke produced during the whole cooking process.
- ▶ Easy to clean: Heat-proof glass ceramic, easy to clean and maintenance.

Product features details:

Safety:

- ▶ Auto voltage detection: Prevent over-high or over-low voltage damage the cooker
- ▶ Auto temperature detection: Prevent cookware over heating damage body as to prevent over heating damage
- ▶ Auto cookware detection: Only operate with proper cookware on the induction cooker

- ▶ Auto temperature detection devise inside the machine, as to prevent the machine from heat damage.
- ▶ The induction cooker will be shut down automatically when there is no operation on it for 2 hours.
- ▶ The machine will not operate when a small size of object (size less than 8 cm) is placed on the plate.

Energy Saving:

- ▶ The thermal efficiency is higher than 82%, energy saving, rapid and time saving.

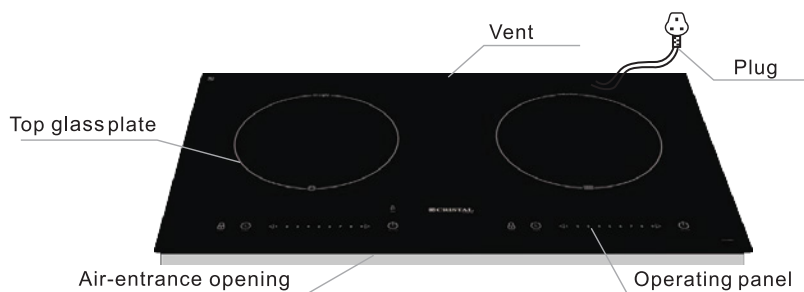
Micro-Computer control:

- ▶ Multiple heating power level to meet different cooking requisitions.
- ▶ With Timer function, the cooking time can be set freely, and the unit will be shut off automatically when the count down time is zero.
- ▶ With auto-inspection and BUZZ warning system.

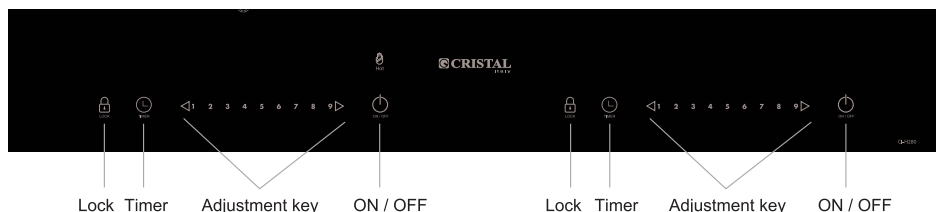
Easy Cleaning

- ▶ With heat-proof glass ceromic, easy to clean and maintenance.

Construction opening :



Function keys:



USING METHOD:

Hi-Light Cooker (Left side) and Induction Cooker (Right side)








1. After the cooker plug-in the power, a "Beep" sound will be heard and the control panel will be light up a second and goes off, then the power is proper connected and the cooker is ready for use.
2. Start cooking : Keep press on the "⏻" On/Off key for 2 seconds (with Beep sound) and direct select the power to press the power key "⏻" to start cooking. You may adjust the power anytime with the power key 1...9.
3. After cooking press "⏻" On/Off key again to stop the cooker. The cooling fan will keep working for a while until the cooker internal is cool down and stop automatically.

Safety Power Sharing System: Safely to use a standard 13A power plug.

Power distribution on 2 cooking zones:

Hi-light Cooker	Induction Cooker
0	2800W
400W	2400W
800W	2000W
1200W	1600W
1400W	1400W
1600W	1200W
2000W	800W
2400W	400W
2600W	0

4. Cooking Timer: The Timer key "⌚" can preset cooking time up to 3 hour 59 minutes. Press the Timer key "⌚" once the hour side display flashing, then adjust the hour with (< decrease ; > increase) and press Timer key "⌚" again, then the Minutes side flashing, adjust the require time and press the Timer key "⌚" to confirm cooking time. The display will show the power and remain cooking time alternatively.
5. LOCK "🔒" FUNCTION: During stand-by mode, keep press on LOCK icon "🔒" for 3 second to activated lock function. To deactivate lock function, just press the key "🔒" for 3 second again. During cooking you may also apply LOCK "🔒" function to lock all function keys, but you can always press ON/OFF key "⏻" to turn off the machine for safety.
6. High temperature warning light: This indicator light will flash if the glass plate's surface temperature is higher than 70°C after using. When the glass surface's temperature is cool down lower than 70°C, this indicator light will cut-off automatically .

3. **TIMER**  : Press the TIMER key to select the operating time for the machine, the adjustable range is from 0 to 3 hours and 59 minutes. When the machine is operating, press the TIMER key, its LED indicator light is on, and the digital screen will show "00:00" and flashes, press the adjustment key  or  can set the operating time's value.
4. **LOCK**  **FUNCTION:** During stand-by mode, keep press on LOCK icon ""for 3 seconds to activated lock function. To deactivate lock function, just press the key ""for 3 second again. During cooking you may also apply LOCK function to lock all function keys, but you can always press ON/OFF key ""to turn off the machine for safety.

Utensil for Induction Cooker:

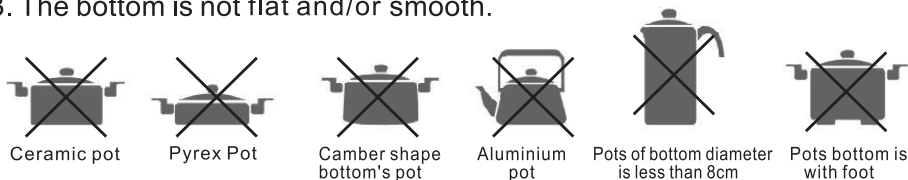
Suitable utensil:

Made of steel which consists of iron material and its bottom must be flat/smooth and diameter is between 12~26cm.



Unsuitable utensils:

1. Made of Ceramic material, Glass material, aluminum material, Copper material.
2. The diameter is smaller than 12cm or larger than 26cm.
3. The bottom is not flat and/or smooth.

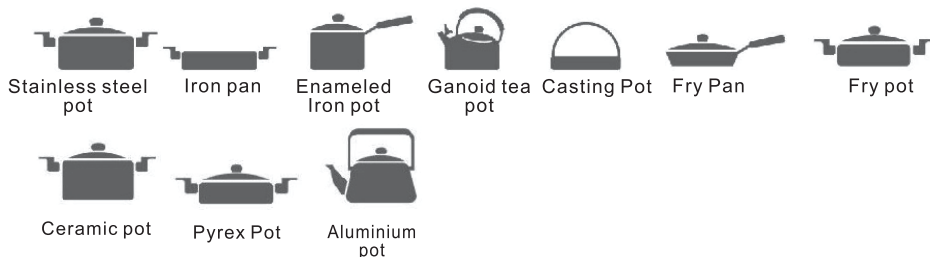


Utensils for Infrared Cooker:

Suitable utensils:

Stainless steel cookware, iron cookware and ceramic cookware can be used on the infrared stove.

All the cookware bottom must be flat and smooth and their diameter is between 12 to 26cm.



Unsuitable utensils:

1. The diameter is smaller than 12cm or larger than 26cm.
2. The bottom is not flat and/or smooth.



Precautions:

Before using:

- ▶ Do not dismantle the machine and change any parts or repair it by unauthorized persons. Consult service centre for repair service.
- ▶ Do not use this machine when the plug or the cable is damaged
- ▶ To avoid any damage, do not over-bend the power cable.
- ▶ Do not leave any obstacle including dust clinging onto the plug.
- ▶ Use 13A electrical socket for power source.
- ▶ Do not touch the plug when your hands are wet.

- Keep the cooker away from heat or moisture.
- This machine must be placed on smooth surface, and keep a space of at least 10cm from the wall, lest jamming the venting and air-entrance opening.

Do not immerse the machine into water.

Keep the machine away from water source.

The working ambient temperature is from -10 to 40 .

When Using

Do not put the machine on places within the physical reach of children.

Do not heat an empty pot or over-heating.

Do not put metal substance like knife, fork, spoon, pot lid, aluminum foil, etc. onto the glass plate.

Do not move the machine if there is a pot resting on it.

Do not place the machine on carpet or tablecloth when in use. Put a board underneath the stove in case the machine must rest on carpet or tablecloth.

Do not attach pin, metal wire or cloth chip to the vent or air entrance of the machine, otherwise the ventilation efficiency will be affected.

Do not use the cooker when there is crack or damage on glass plate, cut off the power supply immediately and take it to service center.

- Avoid any heavy and hard substances fall onto the glass plate.

To avoid any danger, do not put an iron metal sheet on top of glass plate when in use.

- ▶ Do not heat any sealed tin can because the tin can will explode.
- ▶ When the machine is working, you can hear a low vibrating BUZZ sound. It is the sound from the high speed fan. It is a normal condition and need not to be worried.

After using:

- ▶ There is heat remains on the glass plate of the machine. It is hot so do not touch it.
- ▶ Do not immerse the machine into water for cleaning.
- ▶ Never abruptly pull the power cable plug out of power socket by grasping the cord only.
- ▶ Please pull the plug out of the power socket if the machine will not be used for an extended period of time.
- ▶ Keep the machine clean and prevent insects going into the machine and cause the cooker out of order.

Maintenance and cleaning

- ▶ Before maintenance or cleaning, please disconnect the power cable from the power socket, and let the glass ceramic surface cool down.
- ▶ Black crystallite glass cook plate
When the plate is dirty, please use wet dishcloth to wipe and clean it. You may clean it with detergent .
- ▶ Mainframe Body and control panel
To clean the greasy dirt, please clean it first with neutral detergent, then wipe with soft wet dishcloth.
- ▶ Air-entrance opening or vent.
Use cotton stick to clean the surface of the vent, or brush it with a little detergent as to remove the greasy dirt. Dry fully before used.
- ▶ Do not use steam cleaner for cleaning

Safety Protection Equipment Of Induction Cooker:

Trouble Code	Possible Reasons	Solutions
E0	Circuit failure.	Contact service centre.
E1	No pot/pan or no suitable Pot is put on the cook plate.	Put suitable pot/pan on the cook plate.
	The bottom temperature of the pot is too high.	Let the machine cool down.
E3	The temperature sensor in the copper coil is too high.	Contact service centre.
E4	The IGBT's sensor is at short circuit condition or at open circuit condition.	Contact service centre.
E5	The voltage is higher than 275V.	Check the power supply condition. When the power supply is back to normal condition, start the machine again.
E6	The voltage is lower than 220V.	Check the power supply condition. When the power supply is back to normal condition, start the machine again.

Safety Protection Equipment Of Hi-light Cooker:

Trouble Code	Possible Reasons	Solutions
E5	The voltage is higher than 270V.	Check the power supply condition. When the power supply is back to normal condition, start the machine again.
E6	The voltage is lower than 200V.	Check the power supply condition. When the power supply is back to normal condition, start the machine again.

Trouble check

If there is something wrong with operating, please check it first by yourself before calling the service centre. 1. Is the surrounding temp. very high?

Trouble shooting	Guide points
1. When plug in to the socket, no "BI" sound and no indication lights.	1. Is the plug fall off or not? Check power plug 2. Is the re-close and fuse in your house shut off or not? 3. Is the house power cut or not? Check main power supply.
2. The machine is shut off after 60 seconds of power no. "BI" sound alarms.	1. Is the boiler suitable or not? 2. Is the boiler placed on the middle of the plate or not? 3. Is the diameter of the boiler bottom larger than 12cm or not?
3. The machine stops and power is cut off when it is at working conditon.	1. Is the surrounding temp. very high? 2. Is the Air-entrance mouth or the vent jammed? 3. It has reached the setted temperature if the machine is at the temperature-setting condition. 4. Sometimes it is the result of the protection equipment, wait for several more minutes and confirm it.
4. No way to control the temp. When the machine is at working.	1. Is the boiler bottom rough or the center place sunk? 2. Is the temperature-setting indicator light on or not?