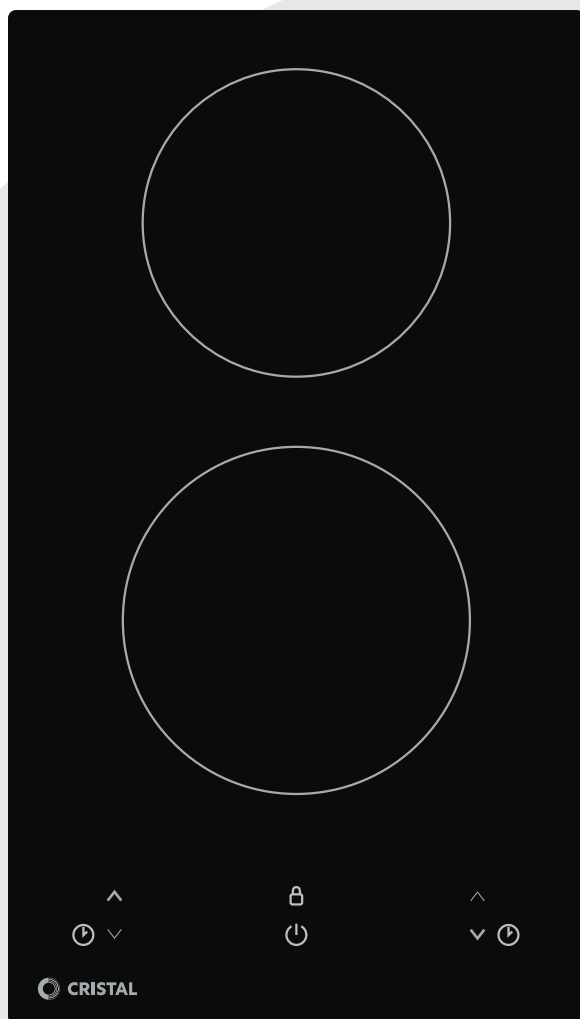


PE2926ID-3

電磁爐 | INDUCTION HOB

使用說明書 | User Manual



目錄

安全使用電磁爐的重要事項	01
兒童的安全	01
一般注意事項	02
產品描述	02
安裝	03
電磁爐的各項功能	05
安全防護設備	06
清潔與維護	07

Table of content

Important Safety Instructions for Using the Induction Cooker	09
Child Safety	09
General Notes	10
Product Description	10
Operating Instructions	11
Use of the hob	13
Safety Protection Equipment	15
Cleaning and Maintenance	16

一、安全使用電磁爐的重要事項

1. 在電磁爐完成安裝前，切勿使用，如不使用電磁爐，請確保關掉。
2. 電磁爐在使用時，尤其是在處理油炸或高脂肪食物時，千萬不要離開電磁爐，或置之不顧。
3. 在選擇煮食器皿的時候，要因應電磁爐加熱區的大小選擇尺寸適宜，而且必須適用於電磁爐的鍋具。不管在任何情況下，也不可以使用不可靠或有缺陷的鍋具，而且鍋具必須為平底和適合電磁煮食之用。
4. 切勿在電磁爐上使用由塑膠或鋁箔造成的盤或碟，因為由這些物料製成的器皿可能會損壞電磁爐的玻璃面。
5. 本產品只為作家居用途而設，並不適用於任何商業或工業用途。
6. 請先將煮食用的鍋具放在您所選用的爐頭，然後啟動加熱區便可以開始煮食。
7. 如將電磁爐放在抽屜或廚櫃裏，請勿再在電磁爐下面放置噴霧劑或清潔劑等易燃物品。
8. 把平底鍋具放在電磁爐上時，請小心輕放，因為用力過度會損壞電磁爐的玻璃面。
9. 如不慎打破電磁爐的陶瓷玻璃面，切勿繼續使用。回時應立刻通知維修部安排更換事宜。
10. 請勿在電磁爐的陶瓷面上存放雜物，或以此作為工作臺。
11. 請按照清潔及保養守則來清潔電磁爐。
12. 切勿讓糖或帶酸性的食物碎屑丟到電磁爐的爐面上，因為這些渣滓經歷長時間後會滲入陶瓷玻璃面，而且無法清除。
13. 不要將電磁爐用作暖爐或作為烘乾衣物的工具。
14. 不要將電磁爐和軟性的易燃家品放在一起，例如窗簾等。

二. 兒童的安全

1. 本產品僅供成人操作和使用，切勿讓兒童在電磁爐擺放的位置附近嬉戲。
2. 電磁爐在使用時會因爐具的反射熱力而產生高熱，因此切勿讓孩子走近正在使用中的電磁爐。為免兒童被灼傷，電磁爐在使用時切勿讓兒童接觸烹調中的廚具。

三. 一般注意事項

1. 請貴客戶在使用電磁爐煮食之前，細閱整部使用守則，掌握電磁爐的操作程式以及各項功能。本冊子詳述了電磁爐的各項功能以及須注意的事項，相信定能協助您善用以及安全地使用這項新產品。
2. 電磁爐使用時會使鍋具產生高熱，蒸氣和水珠，為免灼傷，應小心使用，而且確保空氣流通。
3. 如果長時間使用電磁爐，更需要配備額外的通風設備。如有任何疑問，請諮詢合資格的安裝技師。
4. 如果電源的電壓並不對應電磁爐所指定的電壓，則電磁爐會因為電壓的問題而損毀。
 - 電壓：AC220~240 +5%/-10%
 - 頻率：50Hz/60H
 - 保險絲：13A

四、產品描述

4.1 產品

這是一款內嵌式設備，感應爐緊湊且強大，採用革命性技術，並具有完整的金屬外殼。

優點包括：

- 觸控操作簡便
- 緊湊強大的電子元件使得設備設計平坦且安全運行
- 多重保護和檢查功能提供最大的安全性
- 短時間烹飪
- 電子檢查能量供應
- 符合 CB 標準

4.2 技術數據

型號	額定電壓	最大輸出功率	尺寸	重量
PE2926ID-3	AC220V-240V	2800 W	510x290x70 mm	7.2 kg

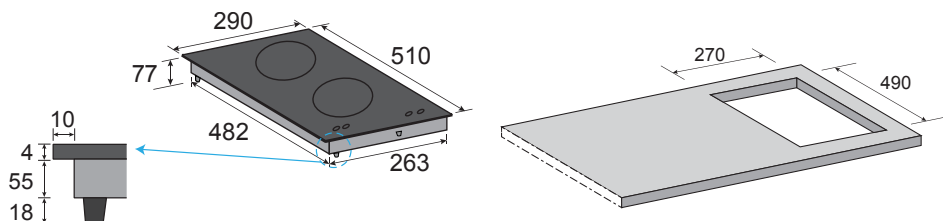
- 鍋具最小直徑 (適用於小加熱區)：12 cm
- 鍋具最大直徑 (適用於大加熱區)：18.5 cm

五. 安裝

5.1 安裝要求

包裝材料 (塑料薄膜、聚苯乙烯、釘子等) 必須放在兒童接觸不到的地方，因為這些部分可能具有潛在危險。小零件可能會被吞下，存在窒息的風險。爐灶與抽油煙機之間間隙必須至少符合抽油煙機組裝說明中的要求。

感應爐必須安裝在平坦的表面上，例如桌子。進氣口和出氣口必須保持暢通。感應設備邊緣與後牆之間的距離必須至少為 55 毫米。如果感應爐位於家具上方 (例如烤箱或抽屜)，則爐底與下方家具之間必須保持至少 25 毫米的空間。



櫃子的後牆在切割區域必須保持開放，以便提供空氣流通。必須拆除家具的前橫條，以便在工作台下提供整個單元寬度的通風口。在工作台切割區域下方，至少要拆除工作台下的任何橫條。周圍家具的單板、貼面或塑料表面必須具有耐高溫性能 ($>75^{\circ}\text{C}$)。如果單板和表面不夠耐熱，可能造成變形。安裝爐灶時，確保所有帶電連接安全絕緣。

5.2 安裝環境

最大環境溫度：

- 儲存： $>-20^{\circ}\text{C} - +70^{\circ}\text{C}$
- 使用： $>+5^{\circ}\text{C} - +40^{\circ}\text{C}$

最大相對濕度：

- 儲存： $>10\% - 90\%$
- 使用： $>30\% - 90\%$

5.3 接口定義

請遵守以下規則：

- 檢查並確保供電電壓與標識牌上的電壓相符。
- 電氣連接必須滿足當地安裝規範。必須遵循有效的國家和地方電氣規範。
- 感應設備配有主電纜，可用必要的插頭連接到插座中。插頭必須易於接觸，以便於拔掉以斷開連接。

- 感應單元配有冷卻系統，確保進氣和排氣不被堵塞（牆壁、布料等）。
- 感應單元不得放置在熱表面附近或上面。
- 進氣溫度必須低於 40°C。
- 操作人員必須確保安裝、支援和檢查由合格人員進行。

5.4 插頭

爐具配備電纜和符合英國標準 (BS 1363) 的三插頭。請確保插頭正確連接：

- 相線：棕色（導體顏色）
- 中性線：藍色（導體顏色）
- 保護接地：綠黃色（導體顏色）



警告

如果電壓不正確，烹飪可能會受到損壞！

電壓：AC220V – 240V +5% / –10%

頻率：50 Hz – 60 Hz

預備保險絲：13A

5.5 安裝



警告

電氣連接必須由合格的專業人員進行！

感應爐配備有主電纜，必須連接到牆壁插座。

1. 電力安裝必須由經批准的安裝承包商根據特定的國家和地方規範進行。安裝承包商對正確的佈局和安裝負責，必須遵守所有安全規範。設備上的警告標誌和標識牌必須嚴格遵循。
2. 檢查並確保主電壓與標識牌上的電壓相符。
3. 爐具必須始終放置在清潔且平坦的表面上（桌子、基座等），並位於指定位置。必須以無法掉落或在不平坦的位置滑動的方式安裝。
4. 在進行功能檢查之前，操作人員必須了解如何操作爐具。您的爐具應放置在合適的位置並連接到電源。確保爐具穩固放置，且不受振動影響。從玻璃陶瓷烹飪區移除所有物品。檢查該區域是否有裂紋或破損。如果出現這情況，請停止使用爐具，立即關閉電源並斷開爐具的電源，聯絡供應商。
5. 安裝由買方負責。製造商對此服務不承擔任何責任。由於安裝錯誤，買方必須採取的任何措施不在保證範圍內。嵌入式爐具設計用於安裝在各種材

料製成的工作台上，只要它們能承受 100°C 的溫度，且厚度在 25 至 40 毫米之間。如果爐具安裝在廚櫃的一側，則垂直面板與爐具邊緣之間的距離必須始終至少為 150 毫米。後牆與爐具邊緣之間的距離必須至少為 55 毫米。必須在爐具和下方空間之間插入一個由絕緣材料（木材或類似材料）製成的隔板。該隔板必須距離爐具托盤底部至少 25 毫米。

六. 電磁爐的各項功能



警告

玻璃陶瓷區因烹飪鍋的反射熱而變熱。
為避免受傷 (灼傷)，請勿觸摸該區域。

電磁爐的陶瓷玻璃面會因為烹調鍋具的反射熱力而變熱，為免用戶被灼傷或燙傷，當電磁爐在使用時切勿接觸加熱爐區的玻璃面。

必須使用適用於電磁爐、而且底部直徑不少於 12 厘米的烹調器皿。

1. 接上電源，電磁爐「Bi」聲響，所有指示燈閃亮 1 秒後熄滅，表明電磁爐處於通電狀態。
2. 按「⏻」鍵，電源指示燈亮時，數碼管顯示「--」表明電磁爐處於待機狀態，（如 30 秒無按鍵動作，則電磁爐自動返回關機通電狀態。）；可按上下爐區的加鍵或減鍵都可以開機工作；如需上爐區工作，則按上爐區的加鍵或減鍵，此時上爐區數碼顯示 P3 檔功率 800W 處於工作狀態；（如需下爐區工作，按下爐區的加鍵或減鍵，此下爐區數碼顯示 P5 檔功率 2000W 處於工作狀態）；上下爐區功率共享最大為 2800W。
3. 可通過按「⌚」鍵，來設定機器的工作時間長短（可調範圍：1 – 99 分鐘）。在機器的工作狀態下，按「⌚」鍵，它的指示燈亮，數碼管顯示「00」并閃亮，按調節鍵「^」或「v」來設定定時關機的數值。點按為 1 分鐘/次。長按為 10 分鐘/次加減；定時時間與功率交替顯示。
4. 「🔒」鍵功能說明：「🔒」鍵在任何狀態祇可手動上鎖，長按 2 秒上鎖，再長按 2 秒解鎖，操作中按「⏻」可直接關機。
5. 無人看管保護功能（人工定時狀態下除外）；在電磁爐開機工作 2 小時後，如無按鍵動作，程序自動判斷使用者已外出或忘記關機；電磁爐啟動無人看管保護功能并自動關機。

如果按下「開/關」鍵後，指示燈仍然沒有亮起時，可按照下列步驟檢測電磁爐。

1. 您有否為電磁爐接駁電源？
2. 您有否啟動電磁爐？
3. 您所選用的烹調器皿是否適用於電磁爐,而且底部直徑的範圍必須在 12 – 18.5 厘米之內？而且您所選用的鍋具材質是否適合於電磁爐上使用？
4. 鍋具有否放置在電磁爐中央的加熱區？

注意：本品是電磁爐，只有配以合適物料製作的廚具一起使用才能產生預期效果。如果加熱區未能偵測到有任何烹調工具放置在陶瓷玻璃面板上，又或放在陶瓷玻璃面板上的鍋具並不適用於電磁爐 (例如由鋁金屬製成的廚具等)，而後電磁爐會發出多次的「BI」聲，而液晶顯示幕會顯示「E1」字樣，而且電磁爐的火力會在 30 秒後回到 0 度。

七. 安全防護設備

常見故障現象描述：

代碼	原因	提醒聲
E0	主機板電路故障	快速警報聲
E1	無鍋或鍋具材質不適合	間歇性警報聲
E2	底部溫度過高	快速警報聲
E3	爐面感測器無連接或故障	快速警報聲
E4	IGBT感知器故障	快速警報聲
E5	過壓保護 ($\geq 275V$)	間歇性警報聲
E6	低壓保護 ($\leq 110V$)	間歇性警報聲

常見故障的判斷與維修

常見故障	故障檢查
在接通插頭時未聽到「BI」一聲，按「開/關」鍵後指示燈不亮	(1) 插頭是否插好；(2) 是否停電
出現 E1 錯誤代碼	(1) 使用的鍋具是否合適 (2) 鍋具是否在微晶板的煮食爐區範圍內 (3) 鍋底面積直徑是否大於 12cm
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
機器在工作時，溫度無法控制	所使用的鍋具底部是否凹凸不平，或中心部位凹陷

警告：電磁爐在使用時，加熱區的表面會因為廚具的反射熱力而變熱，因此我們鄭重忠告貴客戶在使用電磁爐時，確保電磁爐遠離兒童的活動範圍。應儘量避免硬物掉落在電磁爐面。在某種情況下，某些物質會影響電磁爐內機械的正常運作。任何利器或尖銳物件碰撞電磁爐的玻璃面都會造成損害。如不慎打破電磁爐的陶瓷玻璃面，或發現玻璃面上有裂痕或其他損毀情況，請立刻停止使用電磁爐，以及聯絡所屬地區的客戶服務中心。電磁爐的陶瓷玻璃表層並不能作工作臺之用，也不能使用由鋁金屬製成的器皿。在準備食物的過程中不要使用鋁箔物料包裹食物，或用塑膠物料包裝食物。如果爐頭上沒有任何廚具，切勿啟動，也不要放置易燃物，過熱會爆炸或變型的物品在爐面上。高脂肪食物或食油如果加熱過度就會搶火，所以在處理炸薯條等油炸食物時，決不能隨意離開電磁爐。還要注意的是，如果電磁爐在使用時，附近同時有正在使用的家庭電器，緊記切不可讓這些家庭電器的電線或插頭接觸到灼熱的電磁爐爐面。不管在任何的情況下，電磁爐的電源線都不得高於攝氏 50 度。電源線如有任何損毀，必須更換另一條，由技術支援服務部提供的電源線。電磁爐的陶瓷玻璃面如在使用時破裂，為免觸電起見，應直接從插座撥出插頭的方法截斷電源。

八、清潔與維護

一些烹飪技巧：

僅使用堅固的鍋具，最好是厚底的鍋和平底鍋。這在準備需要高烹飪溫度的食物時尤為重要。當鍋具和爐頭大小相同時，熱傳導效果最佳。鍋具的溢出物應立即擦拭乾淨。

警告：加熱區表面使用時會變得炙熱，因此始終建議將兒童遠離爐面。避免將任何硬物掉落在爐面上。在某些情況下，機械負載可能會損壞陶瓷表面。若發生破裂、裂紋或其他損壞，必立即停止使用爐面並聯繫客戶服務中心。陶瓷玻璃爐面絕不能用作烹飪鋁鍋。切勿包裹食物於鋁箔中或使用未放鍋具的爐頭。切勿將易燃、爆炸性材料放在爐面附近。油脂和油如果過熱會起火；需要使用油脂或油的食物（例如法式炸薯條）必須始終有人監督。此外，必須確保與爐面附近插座連接的家用電器的電源線不會接觸到熱爐面。任何情況下，電源線必須不接觸超過 50°C 的環境溫度。如果損壞，必須更換電纜，並由指定服務代理或製造商進行更換。如果玻璃表面破裂，請立即從電源插座拔掉設備，以避免觸電。

電磁爐的爐面絕不可以用蒸氣或能夠產生蒸氣的裝置清潔。每次使用電磁爐後，當爐面的溫度回復到常溫 狀態時，必須立刻清洗，因為小如食物碎屑等的東西都會在下次使用電磁爐的時候燃燒起來。只可使用我們建議的清潔劑。鋼絲球、百潔布、沙粉都會刮花電磁爐的陶瓷玻璃面，所以不宜使用。一般的爐具清潔 劑因為帶有腐食性，不適用於本品。微量的汗跡可以用濕布或在濕布上加上清潔劑加水擦掉。清潔劑留下的痕跡必須用冷水清除，然後讓

爐面徹底風乾。任何未能用熱水清除的水跡都可以用醋加上檸檬汁或強力 除垢劑去除。如果有任何清潔劑接觸到爐邊，必須立刻即時用濕布清除，以免此類化學清潔劑損壞爐底之封邊膠。如遇上頑固的汙跡，則可以用刮刀剷除，但刮刀的刀柄必須不可以是用塑膠物料造成，因為塑膠 遇上灼熱的爐面時熔化，粘貼附在爐面上。請小心使用刮刀，以免釀成意外。如食糖或含有焦糖的食物掉落在電磁爐的爐面上，必須立刻清除。

保養範圍並不包括下列情況：

任何因運送、錯誤使用或疏忽而造成的損失；

電磁爐經使用後而在陶瓷玻璃面上造成的花痕或損害；

因妄顧使用說明書上的操作及安裝指引而造成的損失；

電磁爐因經久使用而在外部自然形成的脫色和耗損；

經由非本公司授權人員錯誤安裝，改動或維修所造成的損失；

由外來物件或物質導致的損失；

因作家居以外用途而造成的損失；

在不適當電壓下操作而造成的損失； 意外、戰爭、天災或在廠方或供應商控制能力範圍以外的任何損失。

1. Important Safety Instructions for Using the Induction Cooker

1. Do not use the induction cooker before it is fully installed. If not in use, ensure it is turned off.
2. Do not leave the induction cooker unattended while in use, especially when frying or cooking high-fat foods.
3. When selecting cookware, choose appropriately sized pots that fit the heating area of the induction cooker and are suitable for induction cooking. Do not use unreliable or defective cookware under any circumstances; the cookware must have a flat bottom and be suitable for induction cooking.
4. Do not use plastic or aluminum foil dishes on the induction cooker, as these materials may damage the glass surface.
5. This product is designed for home use only and is not suitable for any commercial or industrial use.
6. Place the cookware on the selected burner before activating the heating area to start cooking.
7. If the induction cooker is placed in a drawer or cabinet, do not store flammable items like sprays or cleaners underneath it.
8. When placing cookware on the induction cooker, do so gently, as excessive force may damage the glass surface.
9. If the ceramic glass surface is accidentally broken, do not continue to use it. Notify the repair department immediately for replacement arrangements.
10. Do not store items on the ceramic surface of the induction cooker or use it as a work surface.
11. Clean the induction cooker according to the cleaning and maintenance guidelines.
12. Do not allow sugar or acidic food particles to fall on the induction cooker surface, as these residues can seep into the ceramic glass over time and become difficult to remove.
13. Do not use the induction cooker as a heater or to dry clothes.
14. Do not place the induction cooker near soft, flammable household items, such as curtains.
15. Metal items like knives, forks, spoons, and lids should not be placed on the cooktop surface, as they may become hot. After use, turn off the cooktop elements via the control panel and do not rely on the cookware detection feature.

2. Child Safety

1. This product is intended for adult operation and use only. Do not allow children to play near the location of the induction cooker.
2. The induction cooker generates high heat due to reflective heat from the cookware, so do not let children approach it while in use. To prevent

burns, keep children away from cooking utensils during operation.

3. General Notes

1. Customers are advised to read the entire user manual before using the induction cooker to understand its operating procedures and functions. This booklet details the various functions of the induction cooker and essential safety considerations, which will help you use this new product safely and effectively.
2. The induction cooker generates high heat in the cookware, steam, and water droplets during use. To prevent burns, use it carefully and ensure proper ventilation.
3. If the induction cooker is used for extended periods, additional ventilation equipment is required. If you have any questions, please consult a qualified installation technician.
4. If the power supply voltage does not match the voltage specified for the induction cooker, it may be damaged due to voltage issues.
 - Voltage: AC220 ~ 240 +5% / -10%
 - Frequency: 50Hz / 60Hz
 - Fuse: 13A

4. Product Description

4.1 Product

This is a built-in device, compact yet powerful, utilizing revolutionary technology and featuring a complete metal casing.

Advantages include:

- Easy touch control operation
- Compact and powerful electronic components allow for flat design and safe operation
- Multiple protection and inspection features provide maximum safety
- Short cooking times
- Electronic energy supply monitoring
- Complies with CB standards

4.2 Technical Data

Model	Rated Voltage	Output Power	Dimensions	Weight
PE2926ID-3	AC220V-240V	2800 W	510 x 290 x 77 mm	7.2 kg

- Minimum pot diameter (for small heating area): 12 cm
- Maximum pot diameter (for large heating area): 18.5 cm

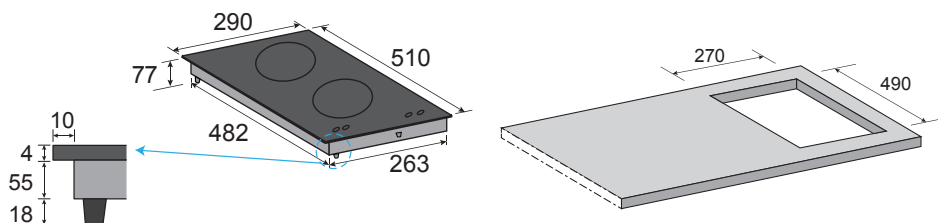
5. Operating Instructions

5.1 Installation Requirements

Packaging materials (plastic film, polystyrene, nails, etc.) must be kept out of reach of children, as these parts may pose potential hazards. Small parts may be swallowed, posing a choking risk.

The gap between the cooktop and the range hood must meet the requirements specified in the range hood assembly instructions.

The induction cooker must be installed on a flat surface, such as a table. The air intake and exhaust must remain unobstructed. The distance between the edge of the induction unit and the back wall must be at least 55 mm. If the induction cooker is located above furniture (e.g., an oven or drawer), there must be at least 25 mm of space between the bottom of the cooker and the furniture below.



The back wall of the cabinet must remain open in the cutting area to allow for airflow.

The front crossbar of the furniture must be removed to provide a ventilation opening the full width of the unit beneath the worktop.

Any crossbars below the worktop in the cutting area must be removed.

The surfaces of surrounding furniture, including laminates, veneers, or plastic surfaces, must have high-temperature resistance ($> 75^{\circ}\text{C}$). If the laminate or surface is not sufficiently heat-resistant, it may warp.

When installing the cooktop, ensure that all live connections are safely insulated

5.2 Installation Environment

- Maximum Ambient Temperature
 - Storage: $> -20^{\circ}\text{C} - +70^{\circ}\text{C}$
 - Operating: $> +5^{\circ}\text{C} - +40^{\circ}\text{C}$
- Maximum Relative Humidity of Air
 - Storage: $> 10\% - 90\%$
 - Operating: $> 30\% - 90\%$

5.3 Interface Definition

Please adhere to the following rules:

- Check and ensure that the supply voltage matches the voltage indicated on the identification plate.
- Electrical connections must comply with local installation regulations. Effective national and local electrical codes must be followed.
- The induction unit is equipped with a main power cable that can be connected to the socket with the necessary plug. The plug must be easily accessible for disconnection.
- The induction unit is equipped with a cooling system; ensure that the intake and exhaust are not obstructed (walls, fabrics, etc.).
- The induction unit must not be placed near or on hot surfaces.
- The intake temperature must be below 40°C.
- Operators must ensure that installation, support, and inspection are performed by qualified personnel.

5.4 Plug

The cooktop is equipped with a cable and a three-pin plug that complies with British Standards (BS 1363). Ensure that the plug is connected correctly:

- Live wire: Brown (conductor color)
- Neutral wire: Blue (conductor color)
- Earth: Green/Yellow (conductor color)



CAUTION

if the voltage is wrong, the cooking can be damaged!

Voltage: AC220V - 240V +5% / -10%

Frequency: 50 Hz - 60 Hz

Recommended Fuse: 13A

5.5 Installation



CAUTION

The electrical connection must be done by a qualified expert.

The induction cooker is equipped with a main power cable that must be connected to a wall socket.

1. The electrical installation must be performed by an approved contractor according to specific national and local regulations. The installer is responsible for the correct layout and installation and must comply with all safety regulations. Warning signs and identification plates on the equipment must be strictly adhered to.
2. Check and ensure that the main voltage matches the voltage indicated on the identification plate.
3. The cooker must always be placed on a clean and flat surface (table, base, etc.) in the designated position. It must be installed in a way that prevents it from falling or sliding on uneven surfaces.
4. Before conducting a functional check, operators must understand how to operate the cooker. Your cooker should be placed in an appropriate location and connected to the power supply. Ensure the cooker is securely placed and not affected by vibrations. Remove all items from the glass ceramic cooking area. Check the area for cracks or damage. If any are found, stop using the cooker, immediately turn off the power, and disconnect the cooker's power supply, contact with the cooker to the supplier.
5. Installation is the responsibility of the buyer. The manufacturer is not liable for this service. Any actions taken by the buyer due to installation errors are not covered under warranty. The embedded cooker is designed for installation on worktops made of various materials, provided they can withstand temperatures of 100°C and have a thickness between 25 to 40 mm. If the cooker is installed on the side of a kitchen cabinet, the distance between the vertical panel and the edge of the cooker must always be at least 150 mm. The distance between the back wall and the edge of the cooker must be at least 55 mm. An insulating partition (made of wood or similar material) must be inserted between the cooker and the space below. This partition must be at least 25 mm away from the bottom of the cooker tray.

6. Use of the hob



CAUTION

The glass ceramic zone is warmed up from the reflected heat of the cooking pan. To avoid injuries (burning) do not touch this area.

Use a cooking pan that is suitable for induction cooking, having a bottom diameter of at least 12 cm (like the majority of the cooking pans available in the markets). Put some water in the pan and place it in the center of the heating zone.

1. Connect the power supply, the induction cooker will sound "Bi", and all indicator lights will flash for 1 second and then go out; indicating that the induction cooker is powered on.
2. Press the "⏻" button, the power indicator light is on, and the digital tube displays "—", indicating that the induction cooker is in standby mode. (If there is no key action for 30 seconds, the induction cooker will automatically return to the off state.); You can press the plus or minus key of the upper and lower zones to start the machine; if you need to work in the upper zone, press the plus or minus key of the upper zone, and the upper zone digital display P3 power 800W is in working state; (If you need to work in the lower zone, press the plus or minus key of the zone, and the lower zone digital display P5 power 2000W is in working state); The maximum power sharing of the upper and lower zones is 2800W.
3. You can set the working time of the machine by pressing the "⌚" button (adjustable range: 1- 99 minutes). When the machine is in working state, press the "Timer" button, its LED light is on, the digital tube displays "00" and flashes, and press the adjustment key "∧" or "∨" to set the timed shutdown value. Click for 1 minute / time. Long press for 10 minutes/time addition or subtraction; the timer time and power are displayed alternately.
4. "🔒"key function description: The "🔒" key can only be manually locked in any state. Long press for 2 seconds to lock, and long press for 2 seconds to unlock. Press "⏻" during operation to shut down directly.
5. Unattended protection function (except in manual timing state): After the induction cooker is turned on and working for 2 hours, if there is no key action, the program automatically determines that the user has gone out or forgotten to shut down; the induction cooker starts the unattended protection function and automatically shuts down.

If the indicator light remains off after pressing the "⏻" key, check the following:

- Is the cooker connected to the power supply?
- Is the induction cooker turned on?
- Is a suitable pan being used for induction cooker (12 - 18.5 cm)? Is it made of suitable material?
- Is the pot placed on the central heating area of the induction cooker?

If in spite of all appropriated controls and tests, the cooker still doesn't work. Then please refer to the "Fault Finding" section.

Note: This appliance is an induction cooker which will only function with the utensils with suitable material. If no pan is detected on the heating zone or if an unsuitable material for the utensil, such as aluminum pan is detected, the buzzer will sound once and the LED display will show the sign "EI". After 30 seconds the power levels returns to 0.

7. Safety Protection Equipment

Description of common fault phenomena:

CODE	PROBLEM REASONS	REMINDER
E0	Mainboard circuit failure	Rapid alarm sound
E1	Inappropriate cookware	Intermittent alarm sound
E2	Bottom temperature is too high	Rapid alarm sound
E3	Surface sensor failure	Rapid alarm sound
E4	IGBT sensor failure	Rapid alarm sound
E5	Overvoltage ($\geq 275V$)	Intermittent alarm sound
E6	Undervoltage ($\leq 110V$)	Intermittent alarm sound

Trouble Check

If there is something wrong with operating, please check it first by yourself before service is given.

	Trouble Shoot	Guide Point
1	When you put the plug into the outlet, a "Bi" sound could not be heard, press the ON/OFF key, its relative indicator light is not on.	1. Is the plug is connected well or not? 2. Is the house power cut or not?
2	E1 is being shown on the digital screen.	1. Is the cookware suitable or not? 2. Is the cookware placed on the right place or not? 3. Is the diameter of the cookware bottom larger than 12cm or not?
3	The machine sudden stop and be cut-off when it is at working condition.	1. Is the surrounding temp. very high or not? 2. Is the air-entrance or the rear-vent jammed? 3. Sometimes it is the result of the protection equipment, wait for several minutes and confirm it again
4	The temp. can not be controlled when the machine is at working.	1. Is the cookware bottom rough or its centre sunk?

Important notes!

Warning: The surface of the heating area becomes extremely hot during use, so it is always recommended to keep children away from the cooking surface. Avoid dropping any hard objects on the surface. In some cases, mechanical loads may damage the ceramic surface. If there are any cracks, fractures, or other damage, you must immediately stop using the surface and contact customer service. The ceramic glass surface must not be used for cooking aluminum pots. Do not wrap food in aluminum foil or use a burner without cookware placed on it. Never place flammable or explosive materials near the cooking surface.

Fats and oils can catch fire if overheated; foods that require fats or oils (such as French fries) must always be supervised. Additionally, ensure that the power cords of household appliances connected to outlets near the cooking surface do not come into contact with the hot surface. Under no circumstances should the power cord come into contact with an environment exceeding 50°C. If damaged, the cable must be replaced by a designated service agent or manufacturer. If the glass surface cracks, please unplug the device from the power outlet immediately to avoid electric shock.

8. Cleaning and Maintenance

Some Cooking Tips:

Only use sturdy cookware, preferably thick-bottomed pots and pans. This is especially important when preparing foods that require high cooking temperatures. The best heat conduction occurs when the size of the cookware matches the burner. Any spills from the cookware should be wiped up immediately.

The surface of the induction cooker must never be cleaned with steam or devices that generate steam. After each use of the induction cooker, it is essential to clean it immediately once the surface temperature returns to normal, as even small food debris can burn during the next use. Only use the recommended cleaning agents. Steel wool, scouring pads, and abrasive powders can scratch the ceramic glass surface of the induction cooker and should not be used. Regular stovetop cleaners, due to their corrosive properties, are not suitable for this product.

For minor stains, you can wipe them away with a damp cloth or a damp cloth with a cleaning agent diluted in water. Any residue left by the cleaner must be removed with cold water, and then allow the surface to dry thoroughly. Any water marks that cannot be removed with hot water can be eliminated using vinegar mixed with lemon juice or a strong descaler. If any cleaning agent comes into contact with the edges of the cooker, it must be wiped off immediately with a damp cloth to prevent damage to the sealing adhesive around the cooker base.

For stubborn stains, you may use a scraper to remove them, but the handle

of the scraper must not be made of plastic, as plastic can melt when in contact with the hot surface and adhere to it. Use the scraper carefully to avoid accidents. If sugar or foods containing caramel fall on the induction cooker surface, they must be removed immediately.

Before Calling Technical Support: If the cooking surface is not working, we recommend that you first ensure the plug is correctly inserted into the power outlet. If you cannot find any cause for the malfunction, please turn off the device and do not attempt to operate it. Contact technical support. The warranty certificate included with the device entitles you to use authorized technicians when needed, and it must be accompanied by valid purchase documentation (such as delivery notes, invoices, cash register receipts, etc.), which should clearly indicate the retailer's name, delivery date, and price.

The scope of maintenance does not include the following situations:

- Any loss caused by transportation, misuse, or negligence.
- Scratches or damage to the ceramic glass surface caused by normal use.
- Losses resulting from ignoring the operating and installation instructions in the manual.
- Discoloration and wear naturally occurring on the exterior due to prolonged use.
- Losses caused by incorrect installation, modification, or repair by unauthorized personnel.
- Losses caused by foreign objects or substances.
- Losses incurred from uses other than domestic.
- Losses caused by operation under inappropriate voltage.
- Any losses caused by accidents, war, natural disasters, or any losses beyond the control of the manufacturer or supplier.