



Built-in Ceramic Hob  
Instruction Manual

**FH-CR2030**

**Please read this manual carefully  
before using this appliance.**

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## **IMPORTANT SAFETY INSTRUCTIONS**

Please read this User Manual in order to fully understand how to install and operate your cooktop correctly. For installation, please read the installation section. Read all the safety instructions carefully before use, and keep this User Manual for future reference.

## Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

## Installation

### Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- A proper connection to an effective earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

### Cut Hazard

- **CAUTION**- Panel edges are sharp.
- Failure to use caution could result in injury or cuts.

## Important safety instructions

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

supply.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.

## **Operation and maintenance**

### **Electrical Shock Hazard**

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

### **Health Hazard**

- This appliance complies with electromagnetic safety standards.
- However, individuals with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

### **Hot Surface Hazard**

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing, or any item other than suitable cookware to contact the induction glass until the surface has cooled.

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface, as they can get hot.
- Keep children away.
- Handles of saucepans may become hot to touch. Ensure saucepan handles do not overhang other cooking zones that are operating, and keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

## **Cut Hazard**

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely, out of reach of children.
- Failure to use caution could result in injury or cuts.

## **Important safety instructions**

- Never leave the appliance unattended when in use. Boil-overs cause smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or individuals with a disability that limits their ability to

use the appliance should be instructed by a responsible and competent person. The instructor should ensure that they can use the appliance safely, without risk to themselves or their surroundings.

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the induction glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to prevent a hazard.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use. Take care to avoid touching the heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged 8 years and older, and individuals with reduced physical, sensory or mental capabilities, or those with limited experience and knowledge, provided they have been given supervision or instruction concerning safe use of

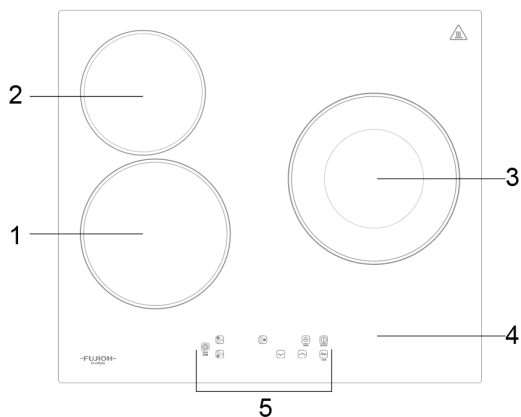
the appliance and understand the hazards involved.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, instead, switch off the appliance and then cover flame with a lid or a fire blanket.
- **WARNING:** Fire hazard: Do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the risk of electric shock, especially for hob surfaces made of glass-ceramic or similar materials that protect live parts.
- Do not use a steam cleaner.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

**Congratulations** on the purchase of your new Ceramic Hob. We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

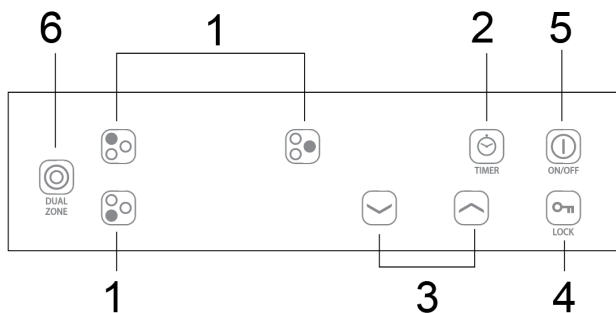
# Product Overview

## Top View



- 1. Left front heating zone max. 1800 W
- 2. Left rear heating zone max. 1200 W
- 3. Right heating zone max. 2200/1000 W
- 4. Glass plate
- 5. Control panel

## Control Panel



- 1. Heating zone selection controls
- 2. Timer control
- 3. Power / Timer regulating controls
- 4. Keylock control
- 5. ON/OFF control
- 6. Dual zone control

## Product Information

The microcomputer-controlled ceramic cooker hob meets various cooking needs with its resistance wire heating, advanced computerized control, and multiple power settings—making it the ideal choice for modern families.

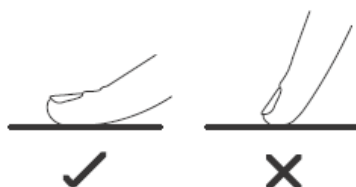
Designed with the user in mind, the ceramic cooker hob features a personalized design, ensuring safety, reliability, and comfort. It enhances your cooking experience, allowing you to fully enjoy the pleasures of everyday life.

## Before using your New Ceramic Hob

- Read this guide, taking special note of the “Safety Warnings” section.
- Remove any protective film that may still be on your induction hob.

## Using the Touch Controls

- The controls respond to touch, so you don’t need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean and dry with no objects (e.g. utensil or cloth) covering them. Even a thin film of water may make the controls difficult to operate.

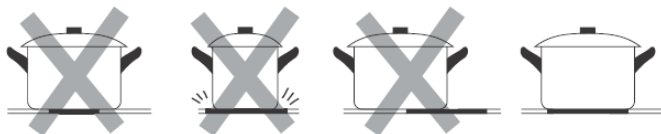


## Choosing the right Cookware

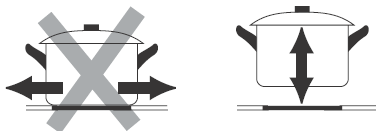
- Do not use cookware with jagged edges or a curved base.



- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always center your pan on the cooking zone.



- Always lift pans off the ceramic hob – do not slide them, as this may scratch the glass.



## Using your Ceramic Hob

### To start cooking

- After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the ceramic hob has entered the state of standby mode.

1. Touch the "ON/OFF" control, all the indicators show "-".
2. Place a suitable pan on the cooking zone that you wish to use.
  - Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
3. Touch the heating zone selection control, and the indicator next to the key will flash.



4. Select a heat setting by touching the “v” or “^” control.

- If you don’t choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.
- By holding down either of these buttons, the value will adjust up or down.

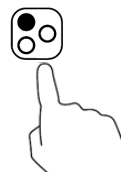


5. When zone 3 is working, select the heating zone selection control and press “dual zone” control to activate dual zone heating.



When dual zone heating is working, press the “dual zone” control again to turn it off.

In this case, the inner heating zone will remain on.



## When you have finished cooking

1. Touch the heating zone selection control that you wish to switch off.

2. Turn the cooking zone off by touching the “v” and scrolling down to “0”.



3. Turn the whole cooktop off by touching the “ON/OFF” control.



4. Beware of hot surfaces

“H” will appear on the cooking zone, which is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you wish to heat additional pans, use the hotplate that is still hot.



# Locking the Controls

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

## To lock the controls

Touch the “keylock” control. The timer indicator will show “Lo”.

## To unlock the controls

1. Make sure the ceramic hob is turned on.
2. Touch and hold the “keylock” control for a while (3 second).
3. You can now start using your ceramic hob.



When the hob is in the lock mode, all the controls are disabled except the “ON/OFF” control. You can always turn off the ceramic hob with the “ON/OFF” control in an emergency, but you must unlock the hob first in the next operation.

# Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the ceramic hob. When an excessive temperature is monitored, the ceramic hob will stop operation automatically.

## Residual Heat Indicator

When the hob has been operating for a while, residual heat may remain. The letter “H” appears as a warning to stay away.

## Auto Shutdown

Auto shut down is another safety feature of the hob. It automatically shuts off if you forget to turn off your hob. The default shutdown times are shown in the table below:

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

# Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off or more than one after the set time is up.
- You can set the timer for up to 99 minutes.

## Using the Timer as a Minute Minder

### If you do not select any cooking zone

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zones.

2. Touch the timer control, the timer indicator shows "30".

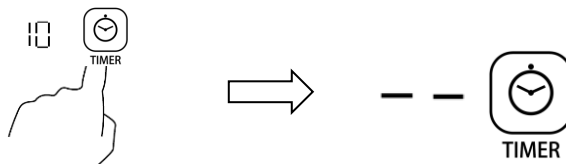


3. Adjust the timer setting by touch the "v" or "^" controls. The minute minder indicator will start flashing and will show in the timer display.

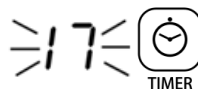


#### Hint:

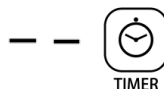
1. Touch the "v" or "^" control of the timer once to decrease or increase by 1 minute.
  2. Touch and hold the "v" or "^" control of the timer to decrease or increase by 10 minutes.
  3. If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.
4. Touch the 'Timer' control to cancel the timer, the "--" will appear in the minute display.



- When the time is set, the countdown begins immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.

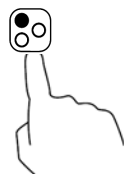


- Buzzer will beep for 30 seconds and the timer indicator will show "--" when the set time is finished.



## Setting the timer to turn one cooking zone off

- Touch the heating zone selection control.



- Touch the timer control, the timer indicator will show "30".



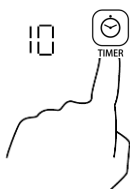
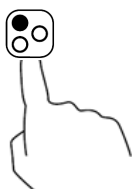
- Set the time by touching "v" or "^" control of the timer.

### Hint:

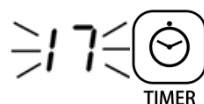
- Touch the "v" or "^" control of the timer once to decrease or increase by 1 minute.
- Touch and hold the "v" or "^" control of the timer to decrease or increase by 10 minutes.
- If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.



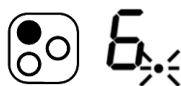
- To cancel the timer, touch the heating zone selection control, and then touch the "Timer" control, the timer will be cancelled, and the "--" will show in the minute display.



5. Once the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.



**NOTE:** The red dot next to power level indicator will illuminate indicating that zone is selected.



6. When cooking timer expires, the corresponding cooking zone will be switch off automatically and display "H".

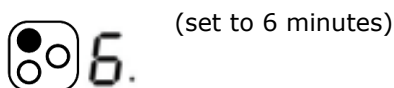


## Setting the timer to turn more than one cooking zone off

1. If this function is used for more than one heating zone, the timer indicator will show the shortest time. When the short timer finishes counting, the longer time will show on the display. (e.g. zone 2# setting time of 6 minutes, zone 1# setting time of 3 minutes, the timer indicator shows "03".)

**NOTE:** The flashing red dot next to power level indicator means the timer indicator is showing time of the heating zone.

If you want to check the set time of other heating zone, touch the heating zone selection control. The timer will indicate its set time.



(set to 6 minutes)



(set to 3 minutes)



2. When cooking timer is completed, the corresponding cooking zone will switch off automatically and show "H".



**NOTE:** If you want to change the time after the timer is set, you have to start from step 1.

# Cooking Guidelines

## Cooking Tips

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and saves 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 the boiling point, at around 85°C, when bubbles occasionally rise to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavors develop without overcooking the food. Egg-based and flour-thickened sauces should also be cooked below the boiling point.
- Some tasks, including cooking rice using the absorption method, may require a setting higher than the lowest to ensure the food is cooked properly within the recommended time.

## Searing steak

To cook juicy flavorful steaks:

1. Let the meat stand at room temperature for about 20 minutes 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, then carefully lower the meat into the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and your desired cooking level of doneness. Cooking times may range from about 2-8 minutes per side. Press the steak to gauge its doneness– the firmer it feels, the more “well done” it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

## For stir-frying

1. Choose a ceramic compatible flat-based wok or a large frying pan.
2. Prepare all the ingredients and equipment in advance, as stir-frying is a fast process. When cooking large quantities, it's best to cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook the meat first, set it aside and keep it warm.
5. Stir-fry the vegetables until they are hot but still crisp. Then, lower the heat, return the meat to the pan, and add the sauce.
6. Stir the ingredients gently to ensure they are heated through.
7. Serve immediately.

## Heat Settings

| Heat setting | Suitability                                                                                                                                                                                                      |
|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 - 2        | <ul style="list-style-type: none"><li>• Delicate warming for small portions 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        | Pancakes                                                                                                                                                                                                         |
| 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>                                                                      |

# Care and Cleaning

| What?                                                                                  | How?                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Important!                                                                                                                                                                                                                                                                                                                                                                                                                      |
|----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Everyday soiling on glass (fingerprints, marks, stains from food or non-sugary spills) | <ol style="list-style-type: none"> <li>1. Turn off the power to the cooktop.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!).</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Turn the power to the cooktop back on.</li> </ol>                                                                                                                                                                                          | <p>When the power to the cooktop is turned off, “hot surface” indicator will not be displayed, but the cooking zone may still be hot! Take extreme caution.</p> <p>Heavy-duty scourers, certain nylon scourers and harsh or abrasive cleaning agents may scratch the glass. Always read the label to ensure your cleaner or scourer is suitable. Never leave cleaning residue on the cooktop: the glass may become stained.</p> |
| Boil-overs, melts, and hot sugary spills on the glass.                                 | <p>Remove boil-overs, melts, and hot sugary spills immediately but cautious of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Wipe up the soiling or spill up with a dish cloth or paper towel.</li> </ol> <p>Follow steps 2 to 4 for “Everyday soiling on glass” above.</p> | <p>Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</p> <p><b>Cut hazard:</b> When the safety cover is retracted, the blade in the scraper is razor-sharp. Use with extreme caution and always store safely, out of reach of children.</p>                                            |
| Spillovers on the touch controls                                                       | <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill.</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> </ol> <p>Switch the power to the cooktop back on.</p>                                                                                                                                                                        | <p>The cooktop may beep and turn off automatically, and the touch controls may not function while there is liquid on them. Be sure to wipe the touch control area dry before turning the cooktop back on.</p>                                                                                                                                                                                                                   |

## Hints and Tips

| Problem                                      | Possible causes                                                                                                              | What to do                                                                                                                                                                                                                         |
|----------------------------------------------|------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The cooktop cannot be turned on.             | No power.                                                                                                                    | Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician. |
| The touch controls are unresponsive.         | The controls are locked.                                                                                                     | Unlock the controls. See section "Using your ceramic cooktop" for instructions.                                                                                                                                                    |
| The touch controls are difficult to operate. | There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls. | Make sure the touch control area is dry and use the ball of your finger when touching the controls.                                                                                                                                |
| The glass is being scratched.                | Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.                                          | Use cookware with flat and smooth bases. See "Choosing the right cookware". See "Care and cleaning".                                                                                                                               |
| Some pans make crackling or clicking noises. | This may be caused by the construction of your cookware (layers of different metals vibrating differently).                  | This is normal for cookware and does not indicate a fault.                                                                                                                                                                         |

## Failure Display and Inspection

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

| Problem | Possible causes                          | What to do                                                                                                                                  |
|---------|------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| E1      | Short circuit of heating element sensor. | Shut down and restart the hob or replace a new heating element sensor. Contact FUJIOH customer service for assistance with the replacement. |

|    |                                             |                                                                                                                                            |
|----|---------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------|
| E2 | Heating element sensor damaged.             | Replace a new heating element sensor. Contact FUJIOH customer service for assistance with the replacement.                                 |
| E3 | The temperature of the hob top is too high. | Shut down the hob to cool down.                                                                                                            |
| E4 | Open circuit of heating element sensor.     | Reconnect the heating sensor or replace a new heating element sensor. Contact FUJIOH customer service for assistance with the replacement. |

The above codes are for diagnosing and inspecting common failures. Please do not disassemble the unit by yourself to avoid any dangers and damages to the ceramic hob.

## Technical Specification

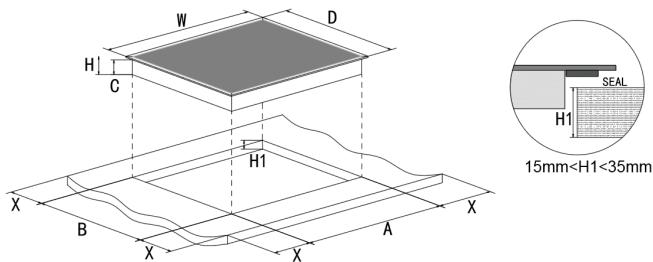
|                             |                    |
|-----------------------------|--------------------|
| Cooking Hob                 | FH-CR2030          |
| Cooking Zones               | 3 Zones            |
| Supply Voltage              | 220-240V~, 50-60Hz |
| Installed Electric Power    | 5200W              |
| Product Size W×D×H (mm)     | 590X520X52         |
| Cut-out Dimensions W×D (mm) | 560x490            |

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

# Installation

## Selection of installation equipment

Cut the work surface according to the dimensions shown in the drawing.  
For proper installation and use, ensure a minimum of 5 cm space around the hole.  
The work surface thickness must be at least 30mm. Please select heat-resistant work surface material to prevent excessive deformation caused by the heat radiation from the hotplate. As shown below;

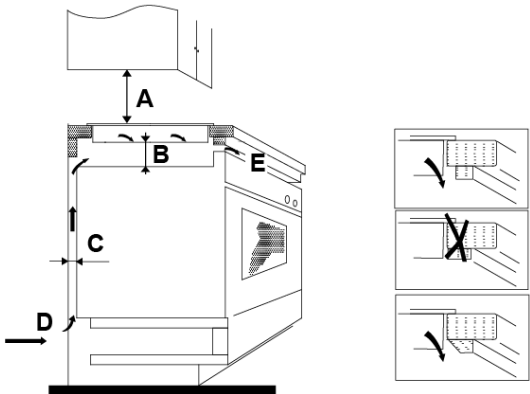


| W (mm) | D (mm) | H(mm) | C (mm) | A (mm) | B (mm) | X (mm) |
|--------|--------|-------|--------|--------|--------|--------|
| 590    | 520    | 52    | 48     | 560    | 490    | 50 min |

Under any circumstances, make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.

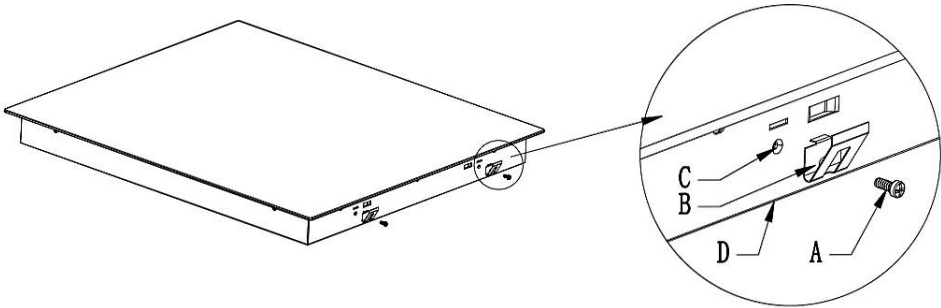


| A (mm) | B (mm) | C (mm) | D (mm)                | E (mm)          |
|--------|--------|--------|-----------------------|-----------------|
| 760    | 50 min | 30 min | Air intake, mini 30mm | Air exit, 10 mm |

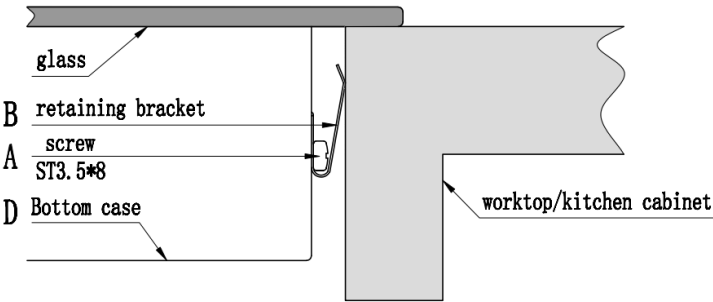
### Before installing the fixing brackets

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

After installation, secure the hob to the work surface by screwing four brackets onto the bottom of the hob (see picture)



| A     | B       | C          | D           |
|-------|---------|------------|-------------|
| Screw | Bracket | Screw hole | Bottom case |

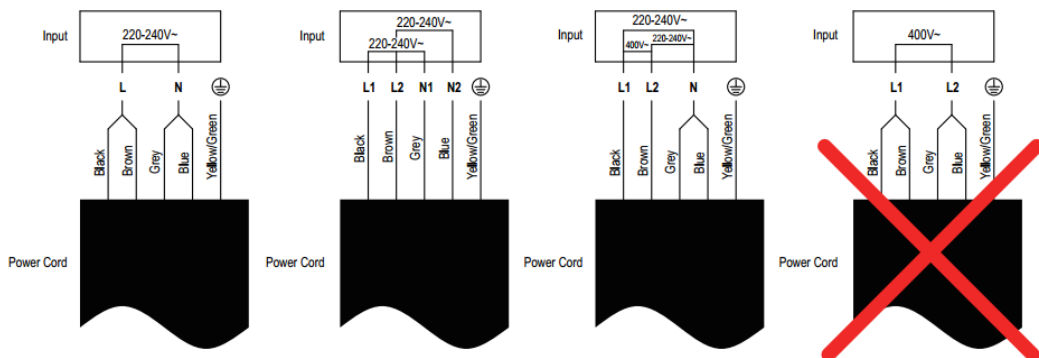


## Cautions

1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals available to assist you. Please do not attempt the installation yourself.
2. The ceramic cooker hob should not be installed near cooling equipment, dishwashers or rotary dryers.
3. The ceramic cooker hob should 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 resistant to heat.
6. A steam cleaner is not to be used.
7. This ceramic can only be connected to a power supply with a system impedance of no more than 0.427 ohm. If necessary, please consult your power supply authority for system impedance information.

## Connecting the hob to the mains power supply

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



1. If the cable is damaged or needs replacement, the operation must be carried out by an after-sales agent using specialized tools to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar

circuit breaker must be installed with a minimum gap of 3mm between the contacts.

3. The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and replaced by authorized technicians only.

## Environmental Protection & Disposal



**DISPOSAL:**  
**Do not dispose this product as unsorted municipal waste. It must be collected separately for special treatment.**

This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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## 重要安全须知

请阅读本用户手册以全面了解如何正确安装和操作您的炉灶。

安装前请阅读安装部分。

使用前请仔细阅读所有安全说明，并妥善保存本手册以备将来参考。

## **安全警告**

您的安全对我们至关重要。请在使用炉灶前阅读此信息。

## **安装 触电危险**

- 在对设备进行任何维护或操作前，请先断开主电源。
- 必须正确连接有效的接地系统。
- 家庭电路系统的改动必须由专业电工完成。
- 未遵循上述建议可能导致触电或死亡。

## **割伤危险**

- **注意：**面板边缘锋利。
- 操作不慎可能导致割伤或受伤。

## **重要安全说明**

- 安装或使用本设备前请仔细阅读说明书。
- 任何易燃材料或物品不得放置在灶具上。
- 请将本信息提供给负责安装的人员以降低安装成本。
- 为避免危险，必须按本手册说明安装本设备。
- 本设备必须由专业人员正确安装并接地。
- 本设备需连接至带有全极断开开关的电路。
- 未正确安装设备可能导致保修失效或责任索赔。

## **操作与维护**

### **触电危险**

- 请勿在破裂的灶具表面烹饪。若表面破损，请立即关闭主电源（墙壁开关）并联系专业技术人员。
- 清洁或维护前请关闭炉灶电源。
- 未遵循上述建议可能导致触电或死亡。

### **健康风险**

- 本设备符合电磁安全标准。
- 心脏起搏器或其他电子植入装置（如胰岛素泵）使用者需咨询医生或制造商以确保电磁场不会影响植入装置。
- 未遵循建议可能导致死亡。

### **高温表面危险**

- 使用过程中，炉灶表面可能高温，导致烫伤。
- 在表面冷却前，请勿让身体、衣物或其他物品（除合适炊具外）接触玻璃表面。
- 请勿将金属物品（刀叉、锅盖等）放置在炉灶表面，以免受热。
- 让儿童远离炉灶。
- 锅柄可能变烫，请勿让锅柄悬空于其他工作区域，并确保儿童无法触及。
- 未遵循建议可能导致烫伤。

### **割伤危险**

- 清洁刀片锋利，使用时需格外小心，并妥善存放于儿童无法触及处。
- 操作不慎可能导致受伤或割伤。

# 重要安全说明

- 使用中请勿离开炉灶。溢出物可能导致烟雾或油脂起火。
- 请勿将炉灶作为工作台或储物台。
- 切勿在电器上放置任何物品或器具。
- 使用后请按说明关闭所有烹饪区及炉灶电源（通过触摸控制）。
- 请勿让儿童玩耍电器或坐、站或爬上电器。
- 请勿将儿童感兴趣的物品存放在电器上方的橱柜中。儿童爬上炉灶可能会严重受伤。
- 儿童或因残疾而无法使用电器的人应由负责任且有能力的人指导其使用。指导者应确信他们可以在不危及自己或周围环境的情况下使用电器。
- 除非说明书中明确建议，否则请勿维修或更换电器的任何部件。所有其他维修工作应由合格的技术人员完成。
- 请勿使用蒸汽清洁器。
- 请勿在炉灶表面放置重物。
- 请勿站在炉灶上。
- 请勿使用边缘参差不齐的平底锅或在电磁炉玻璃表面上拖拽平底锅，否则可能会划伤玻璃。
- 请勿使用擦洗器或其他任何粗糙的研磨性清洁剂清洁炉灶，否则可能会划伤电磁炉玻璃。
- 电源线损坏时，必须由制造商或专业人员更换。
- 本电器旨在用于家庭和类似应用，例如：
  - 商店、办公室和其他工作环境中的员工厨房区域；
  - 农舍；
  - 酒店、汽车旅馆和其他住宅类型环境中的客户；
  - 食宿型酒店。
- **警告：**电器及其可接触部件在使用过程中会变热。
- 8岁以下儿童必须远离本设备，除非处于持续监护之下。
- 本设备可供8岁及以上儿童，以及身体、感官或精神能力存在缺陷，或缺乏经验和知识的人士使用，前提是已接受有关设备安全使用的监督或指导，并了解所涉及的危险。

- 儿童不得将设备作为玩具使用。未经监督情况下，儿童不得进行清洁及用户维护操作。
- **警告：**无人看管时，在炉灶上用油脂或油类进行烹饪存在危险，可能引发火灾。切勿用水扑灭火焰，应立即关闭设备并用锅盖或灭火毯覆盖火焰。
- **警告：**火灾危险：禁止在烹饪台面上放置物品。
- **警告：**若表面出现裂痕（尤其对采用玻璃陶瓷或类似防护带电部件材质的炉灶表面），应立即关闭设备以免触电风险。
- 请勿使用蒸汽清洁器。
- 本设备不可通过外部定时器或独立远程控制系统进行操作。

**感谢**您购买本公司新的电陶炉。

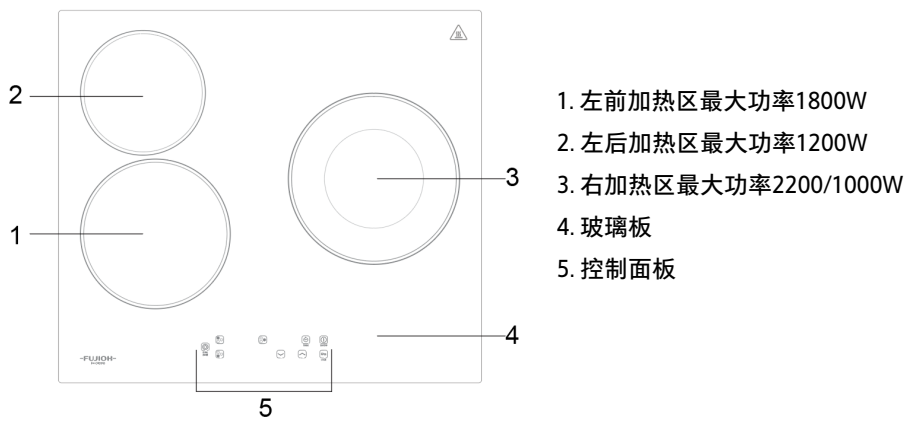
我们建议您花些时间阅读本说明/安装手册，以便充分了解如何正确安装和操作。

有关安装，请阅读安装部分。

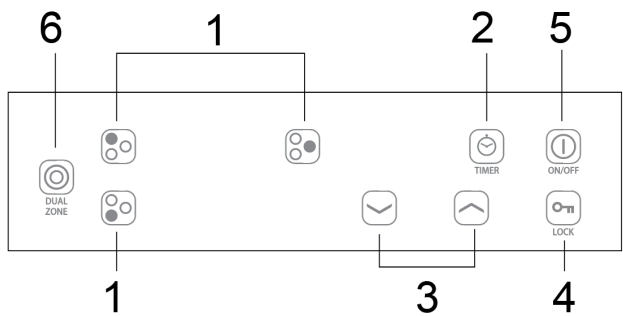
使用前请仔细阅读所有安全说明，并妥善保管本说明/安装手册以备将来参考。

# 产品概览

## 顶视图



## 控制面板



## 产品信息

这款微电脑控制电陶炉采用电阻丝加热、先进的电脑控制和多种功率设置，可满足各种烹饪需求，是现代家庭的理想之选。

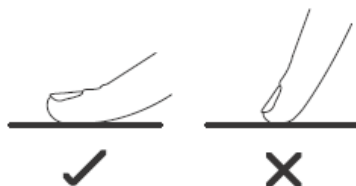
这款电陶炉以用户为中心，采用个性化设计，确保安全、可靠和舒适，可提升您的烹饪体验，让您充分享受日常生活的乐趣。

## 使用新电陶炉之前

- 请阅读本指南，并特别注意“安全警告”部分。
- 请撕掉器具上可能残留的任何保护膜。

## 使用触摸控制键

- 这些控制键采用触摸控制，无需施加任何压力。
- 请使用指腹而非指尖进行操作。
- 每次触摸成功后，您都会听到哔声。
- 确保控制键始终清洁干燥，且没有任何物体（例如餐具或抹布）覆盖。即使是薄薄一层水膜也可能使控制键难以操作。

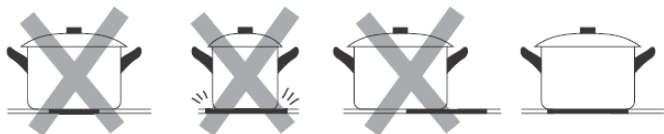


## 选择合适的锅具

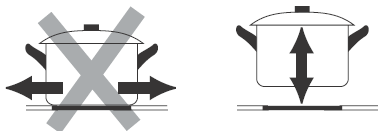
- 请勿使用边缘参差不齐或弧形底座的锅具。



- 确保锅底光滑，平整地贴在玻璃上，并且与烹饪区域大小一致。始终将锅具放在烹饪区域的中央。



- 始终从电陶炉上向上提起将锅具 – 切勿滑动，否则可能会刮伤玻璃。



## 使用电陶炉

### 开始烹饪

- 通电后，蜂鸣器会发出一声蜂鸣，所有指示灯亮起1秒钟，然后熄灭，表示电陶炉已进入待机模式。

1. 触摸“开/关”控制键，所有指示灯均显示“-”。



2. 将合适的锅具放在您想要使用的烹饪区域。

- 确保锅底和烹饪区表面清洁干燥。



3. 触摸加热区选择控制键，按键旁边的指示灯将闪烁。

4. 触摸加热区选择控制键，按键旁边的指示灯将闪烁。

- 如果您在1分钟内未选择加热设置， 电陶炉将自动关闭。您需要从第1步重新开始。
- 您可以在烹饪过程中随时修改加热设置。
- 按住这两个按钮之一， 数值将上下调整。



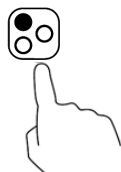
5. 当第3区工作时，选择加热区选择控制键，然后按下“双区”控制键以激活双区加热。



当双区加热工作时，再次按下“双区”控制键即可将其关闭。  
在这种情况下，内加热区将保持开启状态。

## 烹饪完成后

1. 触摸您想要关闭的加热区选择控制键。



2. 触摸“v”并向下滑动至“0”关闭烹饪区。



3. 触摸“开/关”控制键关闭整个炉灶。



4. 小心高温表面。

烹饪区上显示“H”，触摸时很烫。当表面冷却到安全温度后，“H”消失。如果想加热其他锅具，也可以用作节能功能，请在炉灶仍然热时使用。



# 锁定控制键

- 您可以锁定控制键以防止意外使用（例如，儿童意外打开烹饪区）。
- 控制键锁定后，除“开/关”控制外，所有控制键均禁用。

## 要锁定控制键

触摸“按键锁”控制键。定时器指示灯将显示“Lo”。

## 要解锁控制键

1. 确保电陶炉已打开。
2. 触摸并按住“按键锁”控制键一段时间（3秒）。
3. 然后可以开始使用电陶炉了。



当电陶炉处于锁定模式时，除“开/关”控制外，所有控制键均禁用。紧急情况下，您可以随时使用“开/关”控制关闭电陶炉，但下次操作时必须先解锁电陶炉。

# 过温保护

配备的温度传感器可监测电陶炉内部温度。当监测到温度过高时，电陶炉将自动停止运行。

# 余热指示器

电陶炉运行一段时间后，可能会残留余热。显示字母“H”，提醒您远离。

# 自动关机

自动关机是电陶炉的另一项安全功能。如果您忘记关闭，电陶炉会自动关机。默认关机时间如下表所示：

| 功率等级        | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |
|-------------|---|---|---|---|---|---|---|---|---|
| 默认工作定时器（小时） | 8 | 8 | 8 | 4 | 4 | 4 | 2 | 2 | 2 |

# 使用定时器

您可以通过两种不同的方式使用定时器：

- 可以将其用作分钟提醒器。在这种情况下，定时器在设定时间到后不会关闭任何烹饪区域。
- 可以设置在设定时间结束后关闭一个或多个烹饪区。
- 可以将定时器设置为最长99分钟。

## 使用定时器作为分钟提醒器

### 如果未选择任何烹饪区

1. 确保炉灶已开启。

注意：即使未选择任何烹饪区域，也可以使用分钟提醒功能。

2. 触摸定时器控制键，定时器指示灯将显示“30”。



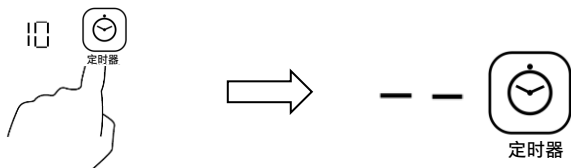
3. 触摸“v”（下调）或“^”（上调）控制键调整定时器设置。分钟提醒指示灯将开始闪烁，并显示在定时器显示屏上。

### 提示：

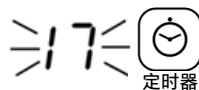
1. 触摸定时器的“v”（下调）或“^”（上调）控制键一次，可减少或增加1分钟。
2. 触摸并按住定时器的“v”（下调）或“^”（上调）控制键，可减少或增加10分钟。
3. 如果设置时间超过99分钟，定时器将自动返回0分钟。



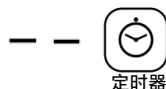
4. 触摸“定时器”控制键可取消定时器，分钟显示屏上将显示“--”。



5. 时间设置完成后，倒计时立即开始。显示屏将显示剩余时间，定时器指示灯将闪烁5秒。



6. 设定时间完成后，蜂鸣器将发出30秒的蜂鸣声，定时器指示灯将显示“--”。



## 设置定时器关闭一个烹饪区

1. 触摸加热区选择控制键。
2. 触摸定时器控制键，定时器指示灯将显示“30”。
3. 触摸定时器上的“v”（下调）或“^”（上调）控制键设置时间。

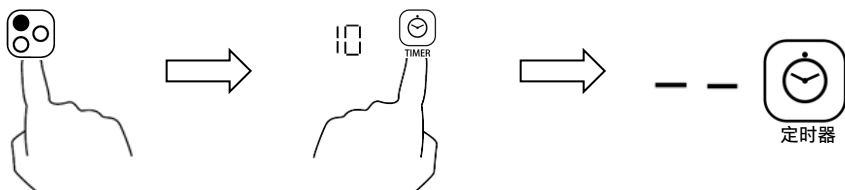


### 提示：

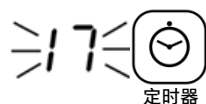
- 触摸定时器上的“v”（下调）或“^”（上调）控制键一次，可减少或增加1分钟。
- 按住定时器上的“v”（下调）或“^”（上调）控制键，可减少或增加10分钟。
- 如果设置时间超过99分钟，定时器将自动返回到0分钟。



4. 要取消定时器，请触摸加热区选择控制键，然后触摸“定时器”控制键，定时器将被取消，屏幕上将显示“--”。

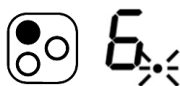


5. 时间设置完成后，倒计时立即开始。显示屏将显示剩余时间，定时器指示灯将闪烁5秒。



定时器

**注意：**功率等级指示灯旁边的红点将亮起，表示已选择该区域。



6. 烹饪定时器完成后，相应的烹饪区将自动关闭并显示“H”。

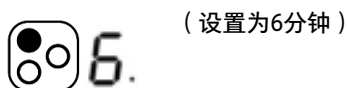


## 设置定时器关闭多个烹饪区

1. 如果此功能用于多个加热区，定时器指示灯将显示最短的加热时间。当最短的定时器计时结束后，显示屏上将显示较长的加热时间。（例如，2#区设定时间为6分钟，1#区设定时间为3分钟，定时器指示灯将显示“03”。）

**注意：**功率指示灯旁边闪烁的红点表示定时器指示灯正在显示该加热区的时间。

如果想查看其他加热区的设定时间，请触摸加热区选择键。定时器将显示其设定时间。



（设置为6分钟）



（设置为3分钟）



定时器

2. 当烹饪定时器完成时，相应的烹饪区将自动关闭并显示“H”。

**注意：**如果要在定时器设置后更改时间，则必须从第1步开始。



# 烹饪指南

## 烹饪技巧

- 食物沸腾后，请降低功率设置。
- 盖上锅盖可以缩短烹饪时间，并且可以保留热量以节省能源。
- 减少液体或油脂用量，以缩短烹饪时间。
- 先用高火加热，待食物完全加热后再降低火力设置。

## 慢炖，煮饭

- 慢炖温度低于沸点（约85 °C），此时液体表面偶尔会冒出气泡。这是烹制美味汤品和鲜嫩炖菜的关键，因为这样可以充分发挥风味，而不会过度烹饪。鸡蛋和面粉制成的酱汁也应在沸点以下烹饪。
- 某些烹饪方式，包括使用吸水法煮饭，可能需要高于最低功率的设置，以确保食物在建议的时间内煮熟。

## 煎牛排

要烹制鲜嫩多汁的牛排：

1. 将牛排在室温下静置约20分钟后再进行烹饪。
2. 预热厚底煎锅。
3. 在牛排两面刷油。在热锅中淋入少量油，然后小心地将牛排放入热锅中。
4. 烹饪过程中只需翻动牛排一次。具体烹饪时间取决于牛排的厚度和您想要的熟度。每面烹饪时间约为2-8分钟。用力按压牛排来判断熟度——手感越紧实，熟度就越高。
5. 将牛排放放在温热的盘子上静置几分钟，使其松弛变软后再上桌。

炒菜

- 1. 选择适用于电陶炉的平底炒锅或大号煎锅。
- 2. 提前准备好所有食材和烹饪设备，因为炒菜速度很快。烹饪大量食材时，最好分几次烹制。
- 3. 短暂预热锅，加入两汤匙油。
- 4. 先将肉炒熟，放在一旁保温。
- 5. 将蔬菜翻炒至热透，但仍然酥脆。然后，调低火候，将肉放回锅中，加入酱汁。
- 6. 轻轻搅拌食材，确保完全加热。
- 7. 立即食用。

火力设置

| 火力设置  | 适用                                                                                                                   |
|-------|----------------------------------------------------------------------------------------------------------------------|
| 1 - 2 | <ul style="list-style-type: none"><li>• 微温加热，适用于少量食物</li><li>• 融化巧克力、黄油和易烧焦的食物</li><li>• 慢炖</li><li>• 慢速加热</li></ul> |
| 3 - 4 | <ul style="list-style-type: none"><li>• 翻热</li><li>• 快速炖煮</li><li>• 煮饭</li></ul>                                     |
| 5 - 6 | 煎饼                                                                                                                   |
| 7 - 8 | <ul style="list-style-type: none"><li>• 煎炒</li><li>• 煮意大利面</li></ul>                                                 |
| 9     | <ul style="list-style-type: none"><li>• 炒菜</li><li>• 煎烤</li><li>• 煮汤</li><li>• 烧水</li></ul>                          |

## 保养和清洁

| 什么？                         | 怎么做？                                                                                                                                                                                                   | 重要！                                                                                                                                            |
|-----------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|
| 玻璃上的日常污渍（指纹、痕迹、食物污渍或非糖类溢出物） | <ol style="list-style-type: none"> <li>1. 关闭炉灶电源。</li> <li>2. 趁玻璃还温热时（但不要太烫！）涂抹炉灶清洁剂。</li> <li>3. 用干净的布或纸巾冲洗并擦干。</li> <li>4. 重新打开炉灶电源。</li> </ol>                                                      | <p>炉灶电源关闭后，“高温表面”指示灯不会显示，但烹饪区可能仍然很烫！请务必小心。</p> <p>重油清洁刷、某些尼龙清洁刷以及刺激性或研磨性清洁剂可能会刮伤玻璃。请务必阅读标签，确保您使用的清洁剂或清洁刷适用。</p> <p>切勿将清洁残留物留在炉灶上：玻璃可能会被弄脏。</p> |
| 玻璃上溢出的沸腾物、融化物和热糖渍。          | <p>立即清除溢出物、融化物和热糖渍，但要小心高温烹饪区表面：</p> <ol style="list-style-type: none"> <li>1. 关闭炉灶电源。</li> <li>2. 以30°角握住刀片或器具，将污渍或溢出物刮到炉灶阴凉处。</li> <li>3. 用洗碗布或纸巾擦拭污渍或溢出物。</li> </ol> <p>按照上述“玻璃上的日常污渍”中的第2至4步操作。</p> | <p>尽快清除融化物、含糖食物或溢出物留下的污渍。如果任其在玻璃上冷却，可能难以去除，甚至会永久损坏玻璃表面。</p> <p>割伤危险：安全盖缩回时，刮刀中的刀片非常锋利。使用时请格外小心，并始终安全存放在儿童接触不到的地方。</p>                          |
| 触摸式控制器上的溢出物                 | <ol style="list-style-type: none"> <li>1. 关闭炉灶电源。</li> <li>2. 吸干溢出的液体。</li> <li>3. 用干净的湿海绵或布擦拭触控区域。</li> <li>4. 用纸巾将该区域完全擦干。</li> <li>5. 重新打开炉灶电源。</li> </ol>                                          | <p>炉灶可能会发出蜂鸣声并自动关闭，并且当触控区域沾有液体时，触控区域可能无法工作。重新打开炉灶前，请务必将触控区域擦干。</p>                                                                             |

# 提示和技巧

| 问题              | 可能原因                          | 解决方法                                                  |
|-----------------|-------------------------------|-------------------------------------------------------|
| 炉灶无法启动。         | 无电源。                          | 确保炉灶已连接到电源并且已打开。<br>检查您家中是否停电。如果检查后问题仍然存在，请致电合格的技术人员。 |
| 触控区域无响应。        | 控制键已锁定。                       | 解锁控制键。有关说明，请参阅“使用电陶炉”部分。                              |
| 触控区域难以操作。       | 控制键上可能有一层薄薄的水膜，或者您可能用指尖触摸控制键。 | 请确保触摸控制区域干燥，并用指腹触摸控制键。                                |
| 玻璃被刮花。          | 锅具边缘粗糙。使用了不合适的研磨性清洁产品。        | 请使用底部平整光滑的锅具。请参阅“选择合适的锅具”。<br>请参阅“保养和清洁”。             |
| 有些锅具会发出噼啪声或咔嚓声。 | 这可能是由锅具的结构（不同金属层振动方式不同）造成的。   | 这对于锅具来说是正常现象，并不表示存在故障。                                |

# 故障显示和检查

如果出现异常，电陶炉将自动进入保护状态并显示相应的保护代码：

| 问题 | 可能原因       | 解决方法                                   |
|----|------------|----------------------------------------|
| E1 | 加热元件传感器短路。 | 关闭并重新启动炉灶，或更换新的加热元件传感器。请联系富士帝客服寻求更换帮助。 |

|    |            |                                        |
|----|------------|----------------------------------------|
| E2 | 加热元件传感器损坏。 | 请更换新的加热元件传感器。请联系富士帝客服寻求更换帮助。           |
| E3 | 炉灶顶部温度过高。  | 请关闭炉灶冷却。                               |
| E4 | 加热元件传感器断路。 | 请重新连接加热传感器或更换新的加热元件传感器。请联系富士帝客服寻求更换帮助。 |

以上代码用于诊断和检查常见故障。  
请勿自行拆卸电器，以免造成危险并损坏电陶炉。

## 技术规格

|                |                    |
|----------------|--------------------|
| 电陶炉            | FH-CR2030          |
| 烹饪区            | 3个                 |
| 电源             | 220-240V~, 50-60HZ |
| 安装功率           | 5200W              |
| 产品尺寸：宽x深x高（mm） | 590 x 520 x 52     |
| 开孔尺寸：宽x深（mm）   | 560 x 490          |

重量和尺寸均为近似值。由于产品不断改进，规格和设计可能会有所变更，恕不另行通知。

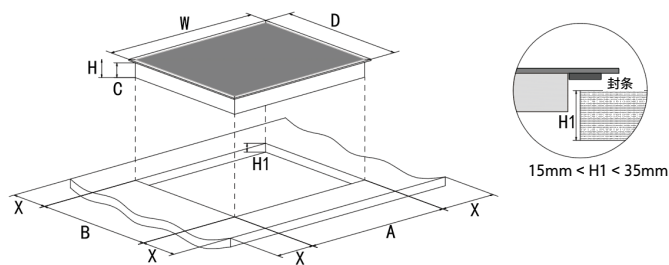
# 安装

## 安装设备选择

请根据图纸所示尺寸切割工作台面。

为了正确安装和使用，请确保开孔周围至少留出5cm的空间。

工作台面厚度至少为30mm。请选择耐热工作台面材料，以防止电磁炉热辐射导致过度变形。如下图所示：

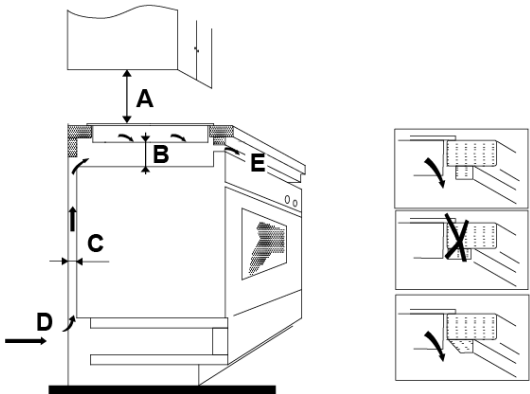


| 宽 (mm) | 深 (mm) | 高 (mm) | C (mm) | A (mm) | B (mm) | X (mm) |
|--------|--------|--------|--------|--------|--------|--------|
| 590    | 520    | 52     | 48     | 560    | 490    | ≥ 50   |

在任何情况下，请确保电陶炉通风良好，进出风口畅通无阻。确保电陶炉处于良好的工作状态。如下图所示



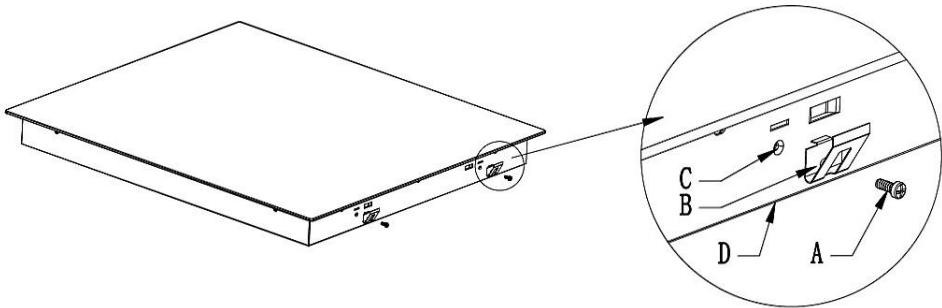
注意：炉灶与炉灶上方橱柜之间的安全距离至少应为760mm。



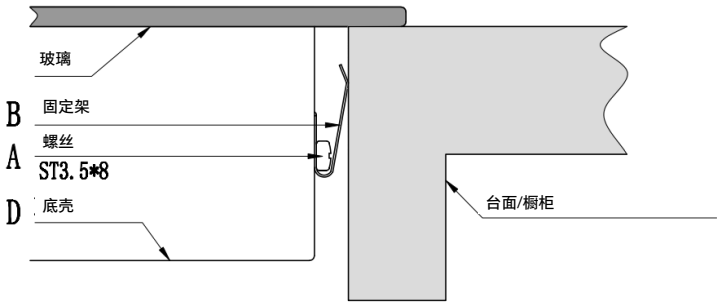
| A (mm) | B (mm) | C (mm) | D (mm)      | E (mm)    |
|--------|--------|--------|-------------|-----------|
| 760    | ≥ 50   | ≥ 30   | 进气口, 最小30mm | 出气口, 10mm |

安装固定支架前

电器应放置在稳定、光滑的表面上（使用包装）。请勿对炉灶突出的控制键施加力。  
安装完成后，将四个支架拧紧到炉灶底部，将炉灶固定到工作台上面上（如图所示）。



| A  | B  | C   | D  |
|----|----|-----|----|
| 螺丝 | 支架 | 螺丝孔 | 底壳 |

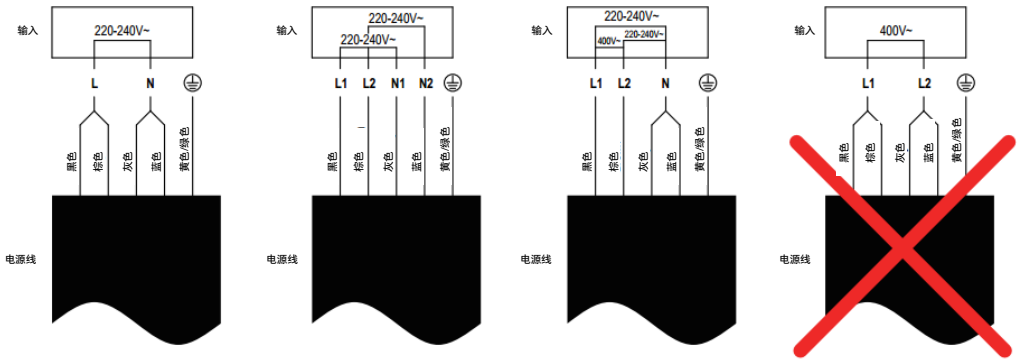


# 注意事项

- 1. 电陶炉必须由合格人员或专业技术人员安装。本公司有专业人员为您提供帮助。请勿自行尝试安装。
- 2. 电陶炉不应安装在冷却设备、洗碗机或旋转式烘干机附近。
- 3. 电陶炉的安装应确保良好的散热效果，以提高其可靠性。
- 4. 工作台上方的壁面和感应加热区应耐热。
- 5. 为避免损坏，夹层和粘合剂必须耐热。
- 6. 禁止使用蒸汽清洁器。
- 7. 本电陶炉只能连接到系统阻抗不超过0.427欧姆的电源。如有必要，请咨询您的供电部门以获取系统阻抗信息。

## 将炉灶连接到主电源

电源应符合相关标准，或使用单极断路器。连接方法如下所示。



- 1. 如果电缆损坏或需要更换，必须由售后人员使用专用工具进行操作，以免发生意外。
- 2. 如果将电器直接连接到电源，则必须安装全极断路器，触点之间的间隙至少为3毫米。
- 3. 安装人员必须确保电气连接正确，并符合安全规定。
- 4. 不得弯曲或压缩电缆。
- 5. 必须定期检查电缆，并仅由授权技术人员更换。

# 环保与处置



**处置：**请勿将本产品作为未分类的生活垃圾处置，而应单独回收进行特殊处理。

本电器符合欧盟废弃电子电气设备（WEEE）指令2012/19/EU。确保正确处置本电器，有助于防止因处置不当而可能对环境 and 人体健康造成的损害。

产品上的符号表示本产品不可作为普通生活垃圾处理。应将其送至专门的电器电子产品回收点。

此电器需要专业的废物处理。有关此产品的处理、回收和再利用的更多信息，请联系您当地委员会、生活垃圾处理服务机构或您购买产品的商店。

有关此产品的处理、回收和再利用的更多详细信息，请联系您当地的市政办公室、生活垃圾处理服务机构或您购买产品的商店。

**Global Website**

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